

Joy

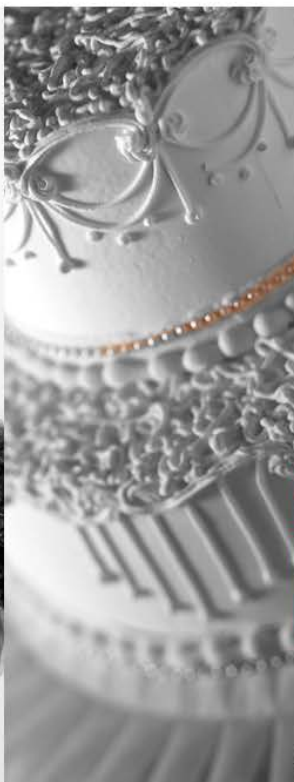
YOUR DREAM WEDDINGSM



ceremony



hors d'oeuvres



salad



entrees

dessert



bar

enhancements

our hotel

Washington Marriott at Metro Center
775 12th Street, N.W.
Washington, D.C. 20005
p: 202.737.2200
f: 202.824.6106
www.marriott.com/wasmc

Washington Marriott at Metro Center | 775 12th Street, N.W. Washington D.C. 20005 | 202.737.2200

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Our wedding packages includes

\$1,000.00 ceremony fee, inclusive of service charge and tax

Four hour premium open bar

Cheese or vegetable reception display

Selection of 3 butler passed hors d'oeuvres

Three course dinner to include, salad, entrée & dessert

Certified wedding planner to create your dream wedding

Complimentary champagne toast

Menu tasting for up to four guests

Room Rental and Stage for ceremony

Black pipe & drape behind ceremony stage

Selection of hotel linens and use of hotel chairs

White up-lights behind the black drape

2 wireless microphones

Bridal Room for the Newlyweds on the evening of your wedding
with breakfast in bed the next morning

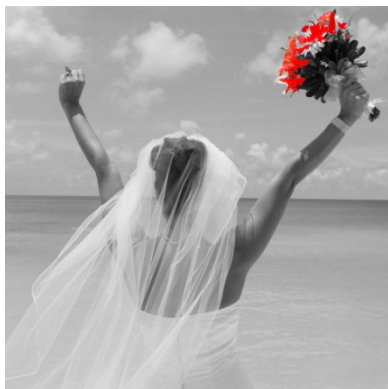
Gift, place cards & guest book table in reception area

Cutting service and Candlelit centerpieces

Room set-up, including dance floor, head table and cake table

Discounted room rate for out of town guest

VIP holding room for bride party



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Hors d'oeuvres

Three Butler Passed d'oeuvres

Seared ahi tuna in wonton cones

Bocconcini, tomato and basil skewers

Pita wedges with green olive tapenade

Prosciutto ham with melon

Salami canapé filled black olive and boursin spread

Risotto croquettes with asiago and sundried tomato

Tempura fried shrimp with orange wasabi dipping sauce

Szechwan chicken skewers with grilled pineapple relish

Seared scallop on wonton crisp with sweet tomato jam



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Salad selection

Please select one

Mixed Green Salad

Seasonal Greens With Watercress And Radicchio With
Rendered Maple Bacon, Carrots, Olives And Tear Drop
Tomatoes, Maple Gorgonzola Dressing

Traditional Caesar Salad

Crisp Hearts Of Romaine Lettuce
Tossed With Our Parmesan Dressing
Accented With Garlic Croutons And Grated Parmesan
Cheese

Baby Spinach Salad

With Crisp Thin Sliced Pancetta, Asparagus, Corn Shoots
And Roma Tomatoes
Creamy Truffle Parmesan Dressing

Mediterranean Salad

Crisp Romaine, Radicchio and Arugula with Feta,
Kalamata Olives, Pear Tomatoes and Roasted Peppers
Dressed in a Lemon Oregano Vinaigrette



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salad

entrees

dessert

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Entrees

Poultry selection I \$150.00 per person

Chicken Chardonnay

grilled chicken breast with caramelized chardonnay sauce, jasmine rice pilaf, baby carrots & green beans

Asian Crispy Chicken

served with light hoisin sauce, stir fried wheat noodles, asian greens, red chilies & japanese eggplant

Seared Chicken Breast

served with wild mushroom sauce, green onion risotto & sautéed baby vegetables

Seafood selection I \$160.00 per person

Broiled Sea Bass

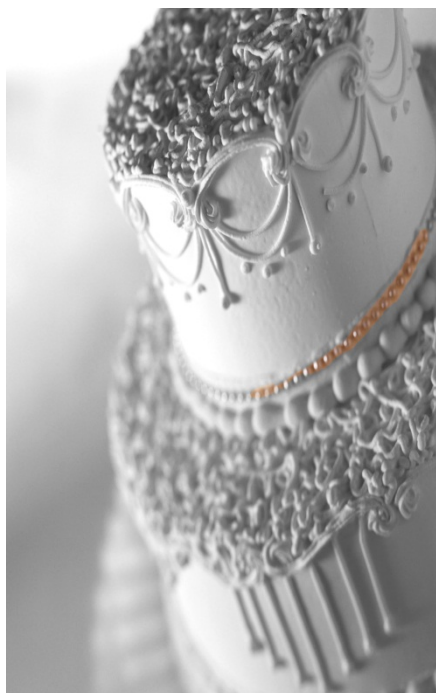
Served with light creamed morels, green onions, sautéed fingerling potatoes & seasonal vegetables

Grilled Barbeque Salmon

served with jicama, tomato salsa, green chili grits & sautéed spinach

Regional Jumbo Lump Crab Cake

served with white wine beurre blanc, garlic mashed potatoes, spinach fennel sauté & olive relish



Prices do include 22% service charge and 10% sales tax



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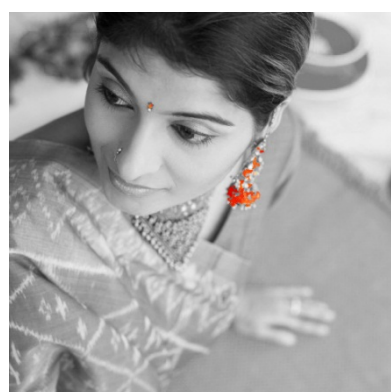
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dessert

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Entrees continued

Beef & other selection | \$170.00 per person

New York Strip Steak

10oz new york strip steak with red onion confit

Grilled Filet Mignon

8oz filet mignon with a wild mushroom demi-glaze

Seared Double Cut Lamb Chops

wrapped in prosciutto and sage with a merlot sauce

Vegetarian selection | \$150.00 per person

Grilled eggplant napoleon

served with porcini and saffron risotto cake and
fennel
tomato sauce

Sweet potato puree

chanterelle mushrooms, marjoram, crisp micro sage
and sweet corn saffron sauce

Israeli couscous

roasted vegetables and asiago cheese wrapped in
wheat sheet dough, served with a tomato olive
compote

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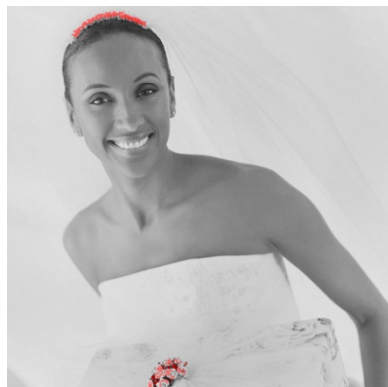
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Dessert selection

Bermuda

Layers of chocolate mousse between layers of hazelnut, flourless macaroon, glazed with milk chocolate

Caramello

A layered cylinder, espresso brownie, caramel pecan, chocolate mousse and caramel glaze

Profiteroles

Miniature cream puffs filled with vanilla cream, covered in chocolate mousse and vanilla sauce

Warm apple pear tart tartin

With vanilla and caramel sauce

Green apple and calvados

Apple gelato and calvados swirled together and presented in a champagne glass

Tiramisu

Combination of cream and mascarpone cheese with coffee soaked lady fingers on a bed of a caramel and chocolate lattice



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Premium bar

Smirnoff
Myer's Platinum
Gordon's Gin
Grant's
Jim Beam White Label
Canadian Club
Jose Cuervo Gold

Top shelf bar

Absolute
Tanqueray
Captain Morgan Original Spiced Rum
Crown royal
Jack Daniels
Johnnie walker red
Jose Cuervo 1800 silver

Brandy/Cognac

Christian brother



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House wine

Top Shelf

meridian vineyards santa barbara
pinot grigio, chardonnay, merlot, cabernet sauvignon

Premium

stone cellars by beringer, napa valley
pinot grigio, chardonnay, merlot and cabernet sauvignon

beringer white zinfandel
Freixenet Blanc de Blancs

Beer

Domestic Selections

Budweiser
Miller Lite

Imported Selections

Heineken
Amstel Light

Handcrafted

Samuel Adams

Non alcoholic

O'Doul's

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Enhancements

Pipes & Drapes

\$15.00 per foot

Charger Plates

\$8.00 or more per guest

Pin spot Lighting

\$35.00 per table

After Hour Snack | \$20.00 or more per guest

Treat your guests to a tasty snack to end their night, last hour of the evening

Trendy-tinis | \$12.00 per guest

cosmopolitans, lemon drops, raspberry, sour apple & classic martinis
(Three hours of service, additional \$150.00 bartender fee)

Island Joy | \$10.00 per guest

frozen strawberry daiquiris, frozen margaritas or pina coladas
(Please choose 2, three hours of service, additional \$150.00 bartender fee)

Delivered guest-provided welcome bags/ amenities to in-house guests

At check in - Complimentary
Delivered to each guest room | \$3.00 per Room

Coatroom with Attendant

\$150.00 per 100 Guests

Restroom Attendant

\$250.00 per 100 Guests

Vendor Meal | \$30.00 per vendor

Children's Four Course Meal | \$30.00 per child

Children 12 and under,
children 5 and under are complementary



Prices do not include 22% service charge and 10% sales tax



Terms and conditions



Minimum

Our Wedding presentation has been designed for a minimum of 50 Guests.

Deposit

The Marriott at Metro Center requires a 25% deposit to confirm your date.

Payment

50% of the estimated balance is due 120 days prior to your wedding. The remaining balance is due 10 business days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.

Guarantee

The Event office must receive your final guarantee no later than 12:00 noon, three business days prior to your wedding. This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than five percent of the provided guarantee.

Sales Tax

All enhancement Food and Beverage items are subject to a 10% sales tax. All Non-Food enhancement items are subject to a 6% sales tax.

Parking Valet

Parking is available from the front door of the Hotel. The rate is \$38.00 per vehicle for the evening of the event. This rate does not apply to overnight guests. Parking charges can be applied to your Master Account or paid individually by your guests.

Outside Vendors

The Hotel will be provided with the phone number and contact person for all outside Vendors involved in the Wedding.

