

# Richmond Marriott Short Pump Wedding Package

Our professional wedding consultant, trained in first class Marriott service and hospitality, will create a memorable occasion for you and your guests. By choosing Marriott, you will receive the following amenities.

Complimentary Champagne Toast

Complimentary Centerpieces, Hotel Linens and Votive Candles

Discounted Audio Visual Packages

Special Guestroom rate for Out of Town Guests based upon availability

One Complimentary Suite for the Newly Weds

Date Restrictions May Apply

Complimentary Cake Cutting

Complimentary Ballroom Rental

Add Space for Ceremony

Starting at \$250

The Richmond Marriott Short Pump – For the most important day of your life.

# Wedding Package

## Cocktail Hour

### Catering Open Bar (Included in Package Price)

Four hours open bar serving  
Smirnoff, Smirnoff Cherry,  
Seagram's, Cruzan, Jim Beam,  
Famous Grouse, Sauza Silver,  
E&J Gallo, Seagram's 7,  
Hiram Walker Peach  
Schnapps  
Bud Light, Miller Lite,  
Budweiser, O'Douls  
Red Bull, Sugar Free Red  
Bull,  
Merlot, Cabernet,  
Chardonnay, Pinot Grigio,  
White Zinfandel Wine  
Selections,  
Assorted Regular and Diet  
Soft Drinks and Mineral  
Water

### Upgrade to our Premium or Super Premium Bars Premium Open Bar (Add \$8.00++ Per Person to Package Price)

Four hours open bar serving  
Svedka, Absolut Mandrin,  
Beefeater, Bacardi, Captain  
Morgan Spiced Rum, Jack  
Daniel's, Dewar's, Sauza  
Gold, E&J, Canadian Club,  
Cognac Courvoisier V.S,  
Baileys Irish Cream,  
Disaronno Amaretto, Hiram  
Walker Peach Schnapps,  
Kahlua  
Bud Light, Miller Lite,  
Budweiser, O'Douls  
Corona Extra, Amstel Light,  
Samuel Adams Boston Lager  
Red Bull, Sugar Free Red  
Bull,  
Merlot, Cabernet,  
Chardonnay, Pinot Grigio,  
White Zinfandel Wine  
Selections,  
Assorted Regular and Diet  
Soft Drinks and Mineral  
Water

### Super Premium Open Bar (Add \$12.00++ Per Person to Package Price)

Four hours open bar serving  
Ketel One, Ketel One  
Citroen, Tangueray, Bacardi,  
Captain Morgan Spiced  
Rum, Maker's Mark, Johnnie  
Walker Red Label, Honitos  
Plata, E&J, Crown Royal,  
Cognac Courvoisier V.S,  
Baileys Irish Cream,  
Disaronno Amaretto, Hiram  
Walker Peach Schnapps,  
Kahlua  
Bud Light, Miller Lite,  
Budweiser, O'Douls  
Corona Extra, Amstel Light,  
Stella Artois  
Red Bull, Sugar Free Red  
Bull,  
Merlot, Cabernet,  
Chardonnay, Pinot Grigio,  
White Zinfandel Wine  
Selections,  
Assorted Regular and Diet  
Soft Drinks and Mineral  
Water

Bartenders Charged at \$100.00 Each for Four Hours or any Part Thereof

# Hors d'oeuvres

(Included in Package Price for 1 Hour)

Hors d'oeuvres will be elegantly displayed or butler passed in style by white-gloved waiters

Select 5 Hors d'oeuvres from the following options:

## Choose 2 Displayed Items

Italian Antipasto  
Domestic & International  
Cheeses  
Fresh Cut and Whole Fruit  
Fresh Vegetables  
Grilled Balsamic Vegetables

## Choose 2

All items are butler passed  
except items with (\*)  
Spanikopita  
Assorted Miniature Quiche  
Chicken or Pork Dumplings  
Bruschetta Pomodoro  
Andouille Sausage Puff Pastry  
Chicken Chimichanga  
Chicken Sate with Sweet Chili Sauce  
Franks in Puff Pastry  
Cranberry Gorgonzola Tart  
Vegetable Eggs Rolls  
Swedish or BBQ Meatballs\*  
Miniature Shepard's Pie  
Chicken Quesadilla  
Kalamata Artichoke Puff

## Choose 1

Beef Sate  
Coconut Shrimp  
Beet and Blue Encroute  
Beef Sliders  
Cheeseburger Spring Roll  
Shrimp Wrapped in Bacon  
Reuben Spring Roll  
Scallops Wrapped in Bacon  
Lobster Newburg Tart

Six Pieces Total per Person

Richmond Marriott Short Pump  
4240 Dominion Boulevard, Glen Allen, VA 23060  
(804) 965-9500

# Plated Dinner Options

Wine Service with Dinner  
Featuring a Selection of Wines  
Complimenting your Entree Choice(s)

## Salad

*Select one of the following:*  
Classic Caesar Salad  
Strawberry Field Salad  
Mixed Baby Field Green Salad  
Greek Salad

## Entrees

Chicken Florentine \$80.00++ Per Person	Filet Mignon \$100.00++ Per Person
Aged Balsamic Glazed Chicken \$80.00++ Per Person	Grilled Ribeye \$90.00++ Per Person
Chicken Piccata \$75.00++ Per Person	NY Strip Sirloin \$85.00++ Per Person
Caribbean Jerk Chicken \$80.00++ Per Person	
Chicken Marsala \$80++ Per Person	
Grilled Chicken with Mango & Cilantro \$80++ Per Person	Seared Sea Bass \$Market Price++ Per Person
	Salmon \$85.00++ Per Person
	Island Spiced Mahi Mahi \$85.00++ Per Person
Mediterranean Couscous \$80.00++ Per Person	Crab Cakes \$85.00++ Per Person
Vegetarian Napoleon \$80.00++ Per Person	Grilled Prawns \$95.00++ Per Person

## Duet Entrée Selections

Chicken Picatta and Salmon \$90.00++ Per Person  
Filet Mignon and Shrimp Scampi \$100.00++ Per Person  
Filet Mignon and Salmon \$100.00++ Per Person  
Filet Mignon and Jumbo Crab Cake \$100.00++ Per Person  
Filet Mignon and Lobster \$ Market Price++ Per Person

All dinners include Fresh Vegetable Selection, Starch Selection  
And Freshly Baked Dinner Rolls, Freshly Brewed Iced Tea, Coffee and Decaffeinated Coffee

All prices are per person and subject to Service Charge and Current State Sales Tax

# Wedding Buffet

## Salads

Select 3:

Greek salad  
Caesar salad  
Field Greens Salad with Assorted Dressings  
Grilled balsamic vegetable platter

Orzo Chilled Salad  
Grilled Endives & Parmesan Cheese Salad  
Tomatoes, Cucumber & Mint Salad

## Entrees

Select 2 or 3 entrees:

Sliced London Broil  
Sliced Roast New York Strip  
Aged Balsamic Chicken  
Grilled Chicken with Mango & Cilantro  
Chicken Marsala  
Grilled Chicken with Sundried Tomatoes  
& Fennel with Champagne Sauce  
Sweet & Sour Pork  
Apple Cider Brined Pork Loin

Seared Salmon  
Citrus Glaze Grilled Tuna Cakes with  
Pineapple Salsa  
Blackened Swordfish with Mango Salsa  
Lasagna  
Penne Primavera  
Rigatoni with Grilled Italian Sausage,  
Peppers & Onion

## Accompaniments

Select 3:

Fresh vegetable medley  
Sundried Tomato Rissoto  
Boursin Cheese Mashed Potatoes  
Chipotle Cheese Macaroni & Cheese

Wild Rice  
Oven Roasted Red Potatoes  
Honey & Ginger Glazed Baby Carrots

Warm rolls and butter  
Coffee, Tea & Decaffeinated Coffee

2 Entrée's \$80.00++ Per Person

3 Entrée's \$85.00++ Per Person

\*Chef Fee applies

All prices are per person and subject to Service Charge and Current State Sales Tax

# Hors d'oeuvre Reception Menu

## Open Bar

Four hours open bar serving  
Mixed drinks,  
Imported and Popular Domestic Beer,  
Wine Selection,  
Assorted Regular and Diet Soft Drinks and Mineral Water

## Cocktail Hour

Display of Domestic & International Cheese  
-and-  
Seasonal Sliced Fresh Fruit

## Reception

### Displays

Baked Stuffed Brie with Fruit Preserve  
Served with Flatbread & Crackers

Grilled Chicken Quesadillas  
Served with Sour Cream and Pico de Gallo

BBQ Pork Tips

### Hors d'oeuvres

*Passed Butler Style by White Gloved Waiters*

Scallops Wrapped in Bacon  
Spanikopita  
Miniature Quiche

*6 Pieces Total per Person*

## Hors d'oeuvre Reception Menu Continued

### International Pasta Station

*Made to order by our Chef*

*(1) Chef fee Charged @ \$75.00++ Per Station*

Penne Pasta  
Potini Pasta  
Tortellini Pasta

### Variety of Toppings to Include:

Grilled Chicken, Onion, Red and Peppers,  
Asparagus, Spicy Cajun Sausage, Zucchini, Summer Squash,  
Mushrooms, Garlic, Tomatoes and Parmesan Cheese

### Carving Station

*Select one of the following*

Top Round of Beef	Herb Brined Roast Turkey Breast
Horseradish, Sour Cream	Dijon Mustard
Cracked Black Pepper Corn Mustard	Cranberry Pecan Relish
Assorted Specialty Rolls	Assorted Specialty Rolls

Honey Glazed Virginia ham  
Served with Dijon Mustard  
Assorted Specialty Rolls

*(1) Chef's charged @ \$75.00++ Per Carving Station*

Coffee, Tea, Decaffeinated Coffee  
Served with Cream and 2% Milk

\$80.00++ Per Person

Food Service limited to one and half-hours of service.

All prices are per person and subject to Service Charge and Current State Sales Tax

## **A La Carte Options**

Replace your Pasta or Carving Station with One of the Following  
Or simply add one to your Cocktail Hour

### **Fish Taco Station**

Snapper, soft taco, shredded cabbage, pico de gallo, guacamole, & red pepper aioli

### **Self Serve Mashed Potato Bar Station**

Martini glasses of redskin mashed potatoes

Served with a variety toppings

Bloody Mary salsa, assorted cheeses, caramelized onions, bell pepper confetti and an olive or onion to top it all off

### **Mandarin Chicken Stir Fry**

Jasmine Rice, snow peas, broccoli & mushrooms

### **Sushi Bar**

Minimum 100 People

Enhance Your Event with a Made-to-Order Sushi Station. Talented Executive Chef will prepare a Variety of Items for your Guests. Each Station will Include One Chef for Two Hours, Chopsticks, Soy Sauce, Wasabi and Ginger.

### **Ahi Tuna Station**

Ahi tuna, pickled cucumber relish & ponzu sauce

### **Intermezzo**

Raspberry, Lemon, or Mango Sorbet

### **Sweet Endings**

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Éclairs

### **Coffee Condiment Bar Supreme**

Orange Zest, Lemon Zest, Shaved Chocolate, Cinnamon Sticks, Rock Candy, Vanilla, Hazelnut Flavored Coffee, Whipped Cream