



INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.



Bethesda Marriott | T 301 590 06044 | marriott.com/wasbt
5151 Pooks Hill Road, Bethesda, MD 20814

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **BETHESDA**
MARRIOTT. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR **TASTES**,
YOUR **DREAMS** COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.



Ceremony

Whether your vision is a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, let us help you create the perfect backdrop to your “I do’s.”

- Room set-up
- Rehearsal ceremony
- Standard hotel chairs
- Raised stage
- Up to 10 feet of white pipe and drape
- Two standing microphones
- House sound
- Podium

\$1,000

Pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax

Evening Wedding Package

Five hour open premium bar
Champagne or sparkling cider toast
Three butler passed hors d'oeuvres
Two elegant hors d'oeuvre displays
Salad course
Up to three entrée selections
Plated dessert
Wedding cake dessert
Coffee and tea service
Unlimited soft drinks and bottled water

Additional Services Included

A dedicated certified event manager
World-class Marriott service
Complimentary upgraded suite for the night of the wedding
Discounted overnight accommodations
Customized reservation link for all room blocks
Complimentary parking for all attendees
Private menu tasting after booking for up to four people
White or ivory floor length linens and matching napkins
Staging for DJ or band
Dance floor (customizable size)
Complimentary bartenders (1 per 75 guests)
Private holding room for bride and groom during event
Marriott Bonvoy points (up to 105,000)

Premium Bar (5 hours)

Smirnoff vodka | cruzan aged light rum | beefeater gin | dewars white label scotch | jim beam white label bourbon | canadian club whisky | jose cuervo especial gold tequila | korbel brandy

Beringer stone cellars chardonnay | beringer stone cellar merlot | beringer cabernet sauvignon.

Budweiser | samuel adams boston lager | miller light | heineken | amstel light | corona

Butler Passed Hors d'oeuvres (select three)

Hot hors d'oeuvres

Spring rolls with sweet chili sauce
Buffalo chicken spring rolls
Risotto croquettes with sundried tomatoes
Sirloin and gorgonzola skewers
Chicken satay, pineapple chutney
Lamb pop, horseradish cream
Mini cuban sandwiches
Sweet potato tots
Teriyaki beef satay
Mini short rib and fontina paninis
Mini balsamic and fig flatbread
Mini crab cakes
Mini beef wellington

Chilled hors d'oeuvres

Hummus quinoa cups, pepper relish
Caprese skewers
Antipasto skewers
Local burrata, tomato, basil, lemon oil bay
Chilled shrimp, sliced stachowski smoked sausage

Displayed Hors d'oeuvres (select two)

Dip and chips | Maryland jumbo lump crab | grilled breads | artisanal crackers | pita

Middle eastern market | tomatoes | cucumbers | kalamata olives | dill cucumber yogurt | hummus | tabbouleh | baba ghanoush | pita

International & domestic cheese | meadow creek dairy mountaineer | amber 16 cheddar | black and bleu | monocacy chipotle goat cheese

Sushi | california | cucumber | spicy tuna | shrimp and salmon rolls | wasabi | ginger | soy sauce

BYO crostini | basil pesto | roasted mushroom spread | sun dried tomato pesto | grilled onions | shaved cheeses | caper berry spread | local chutney

Salads (select one)

Farm salad | mesculin mix | baby heirloom tomato | shaved carrot

Kale caesar salad | kale | romaine | shaved parmesan | croutons | caesar dressing

Frisee salad | roasted sweet red beets | toasted pecans | gorgonzola cheese | smoked bacon

Jicama salad | baby romaine | bear mountain apples | citrus cilantro lime vinaigrette

Plated Dessert (select one)

Chocolate covered crème brulee

Lemon ginger cheesecake

Citrus olive oil cake

Classic tiramisu

Rocky road cake

Raspberry sorbet

Fresh fruit tart

Chocolate raspberry lava cake

Wedding Cake

Design your dream cake and do a wedding tasting with our partner, Custom Cake Design; one of the top local bakeries!

8535 Ziggy Lane
Gaithersburg, MD 20877
(301) 216-1100



Evening Entrée Selections

Select up to three entrees
(prevailing price applies to all items)

Vegetarian

<u>Potato gnocchi</u> stewed eggplant squash red pepper pesto	\$126
<u>Charred cauliflower</u> grilled onions crushed hazelnuts golden raisins seared polenta	\$126
<u>Sweet potato and kale ravioli</u> grilled vegetable cream sauce basil olive oil	\$128
<u>Cous cous purse</u> roasted vegetables goat cheese with basil pesto lemon olive oil	\$128

Poultry

<u>Rosemary rubbed chicken breast</u> whipped garlic potatoes	\$130
<u>Slow roasted garlic chicken</u> seared dumplings thyme cream sauce	\$130
<u>Lime and pepper chicken breast</u> roasted garlic baby potatoes browned butter sauce	\$134
<u>Thai basil marinated grilled chicken</u> crispy garlic rice cane sugar glaze crushed peanuts	\$134
<u>Half roasted hen</u> potato cake roasted thyme jus	\$136

Seafood

<u>Shitake crusted salmon</u> roasted vegetable rice toasted peppercorn sauce scallion sauce	\$134
<u>Dill crusted seasonal fish</u> preserved lemon caper cream sauce	\$134
<u>Cedar wood smoked salmon</u> crispy zucchini potato cake lemon and basil butter	\$134
<u>Crispy skin striped bass</u> roasted vegetable pearl cous cous pickled peach and radish slaw	\$139
<u>Maryland crab cakes</u> crispy fried polenta pomery mustard sauce	\$139

Pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax.

Evening entrees continued...

Meat

<u>Braised pork belly</u> crispy zucchini and potato cake seasonal succotash spicy mustard vinaigrette	\$139
<u>Slow braised short ribs</u> sautéed baby potatoes roasted root vegetables red wine sauce	\$143
<u>New york beef medallians</u>	\$143
<u>Grilled filet mignon</u> fontina and garlic whipped kennebec crispy oyster mushrooms red wine sauce	\$147
<u>Lamb chops</u> roasted vegetable cous cous dijon and rosemary crust	\$149

Duet Plates

Seared chicken and grilled salmon | \$144

Chicken with a rosemary port wine
Salmon with a chardonnay cream sauce

Pan seared chicken breast and shrimp | \$144

Chicken with a citrus buerre blanc
Ancho chili broiled shrimp with citrus buerre blanc

Slow braised short ribs and striped bass | \$149

Shorts ribs with a red wine demi glaze
Striped bass in a roasted garlic beurre blanc

Petit filet mignon and grilled chicken | \$154

Filet with a trumpet mushroom sauce
Chicken with a lemon butter sauce

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Menu Enhancements

Top Shelf Bar

Absolut vodka | bacardi superior rum | captain morgan original spiced rum | tanqueray gin | johnnie walker red label scotch | maker's mark bourbon | jack daniels whisky | seagram's VO | jose cuervo 1800 silver tequila | courvoisier VS
\$10 per adult

Luxury Shelf Bar

Grey goose vodka | bombay sapphire gin | myers dark rum | johnnie walker black label scotch | makers mark bourbon | crown royal whisky | 1800 silver tequila
\$20 per adult

Additional Passed Hors d'oeuvres

Crab cakes, spicy aioli
Guajillo chicken mole plantain skewer
Chicken lemongrass pot stickers
Grilled sirloin bay blue cheese skewers
Tuna tartare "poke style"
Bay shrimp cocktail, frissee, spicy sauce
\$6 per piece

Additional Hors d'oeuvres Displays

Sliced fruit display | chef's choice fresh fruit
\$9 per person

Antipasto display | assorted cured meats | pickled vegetables | olives
artichokes | smokes provolone | artisan breads
\$14 per person

Shrimp display | jumbo prawns displayed on ice | spicy cocktail sauce |
tabasco sauce | meyer lemon aioli
\$23 per person

Menu Enhancements

Carving Stations

Hickory bourbon glazed ham | roasted marble potatoes | soft white roll | pickled vegetables | cranberry sauce

\$250 (serves approx. 45)

Slow roasted turkey breast | sautéed leek stuffing | roasted pan gravy | buttermilk biscuits | cranberry sauce

\$300 (serves approx. 35)

Bone-in short rib | tomato wild rice | grilled herb focaccia | chipotle corn broth | lemon infused olive oil

\$400 (serves approx. 35)

Displayed Desserts

S'mores campfire | choice of dark or milk chocolate bars | toasted marshmallows | graham crackers

\$11 per person

Taharka bros ice cream spread | three seasonal flavors | fresh fruit and berries | chocolate | caramel | assorted gourmet toppings

\$11 per person

Cookie and milk shooters | chocolate chip cookie cup with chocolate and whole milk | oatmeal raisin cookie | chocolate chip cookie | double fudge cookie

\$11 per person

A little sweet display | assorted mini desserts

\$14 per person

**ask about the option of swapping out the plated dessert included in package for family style mini desserts*

Chocolate station | chocolate dipped strawberries | chocolate eclairs | black forest tort | dark chocolate decadence | petite chocolate mousse | chocolate pot de crème

\$20 per person

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Décor Enhancements

Monogrammed gobo | \$200.00 each

Chiavari chairs | \$8.00 per chair

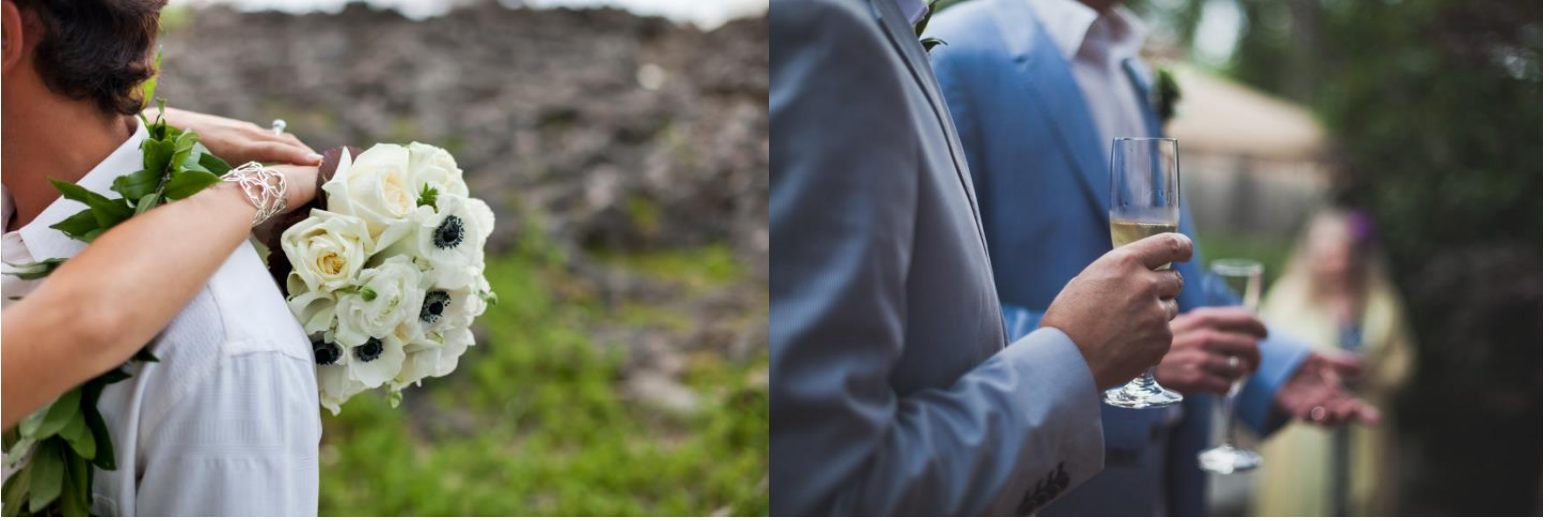
Upgraded linen | \$25.00 and up per table

Upgraded napkin | \$3.00 each

Led up-lights | \$50.00 each

Pin spots | \$60.00 each

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Brunch | \$40

(add on package price)

Assorted juices, coffee and tea
Muffins, croissants and danishes
Sliced seasonal fresh fruit
Scrambled eggs
Bacon or sausage
Breakfast potatoes
Assorted bagels and cream cheese
Toast with butter and assorted jams

Enhancements

Assorted cereals and milk | \$3
Pancakes, waffles or french toast | \$4
Chicken sausage | \$4
Cheddar buttermilk biscuits | \$4
Breakfast parfaits | \$6
Vegetable frittata | \$6
Turkey bacon | \$6
Omelet or pancake station | \$8
Lox, onions and capers | \$8
Mimosa by the glass | \$9

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GENERAL INFORMATION

PARKING

Bethesda Marriott is pleased to offer complimentary parking for all local and overnight guests.

SHUTTLE

Bethesda Marriott offers a complimentary shuttle to and from the Medical Center Metro Stop and an evening shuttle to and from downtown Bethesda and North Bethesda Market Restaurants.

GUEST COUNT AND FINAL PAYMENT

The final guests count and final payment are due to your Event Manager 3 days prior to your event.

SERVICE CHARGE & SALES TAX

A taxable 25% Service Charge and applicable Maryland State Sales Tax will apply to all food, room rental, and other applicable items as specified on the final banquet event orders provided by your Event Manager.

A 9% Maryland Beverage Tax will be applied to all alcohol.

OUTSIDE VENDORS

Hiring outside vendors to provide any good or services at the Hotel during the event, the Hotel may require that such vendors provide an indemnification agreement and proof of adequate insurance. Any damage caused by the vendors will be the responsibility of the client.

PREFERRED VENDOR LIST

Décor

Something Fabulous | 703 586 5645 | www.somethingfab.com
Tierra Events | 240 669 3982 | www.tierraevents.com
Select Event Group | 410 653 6851 | www.selecteventgroup.com
Talk of the Town | 301 738 9500 | www.tottevent.com

Bakeries

Custom Cake Design | 301 216 1100 | www.customcakedesign.com

Florists

DaVinci Florists | 301 588 8900 | www.davinciflorist.com
Tierra Events | 240 669 3982 | www.tierraevents.com

DJ's and Bands

Washington Talent Agency | 301 762 1800 | www.washingtontalent.com
Electric Events DC | 301 370 1125 | www.electriceventsdc.com
NYX Entertainment & Events | 301 984 0500 | www.nyxevents.com

Transportation

Roadmaster Executive Service | 301 881 7200 | www.roadmasterexecutiveservice.com
On The Town Limousines | 301 695 7999 | www.onthetownlimousines.com



SETTINGS BY US, INSPIRED BY YOU.

