



SETTINGS BY US, INSPIRED BY YOU.



Washington Dulles Airport Marriott

45020 Aviation Drive | Dulles, VA 20166

T 703.471.9500 F 703.661.6785

www.dullesairportmarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **WASHINGTON
DULLES AIRPORT
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.**

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YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

Ceremony

Speak with your Catering Sales Executive to customize your ceremony in one of our flexible event spaces. Whether small or large, we are sure to find the right mix of ambiance, class, and style to make this a very special and memorable occasion.

Outdoor Lakeside Ceremony is available. In case of inclement weather a portion of the ballroom will be used as a back-up space.

Indoor Ceremony Room Rental | \$1000.00

Riser / Stage

Podium and Microphone

Two White Wedding Columns

Standard Banquet Chairs

Outdoor Ceremony Rental/Lakeside | \$1,800.00

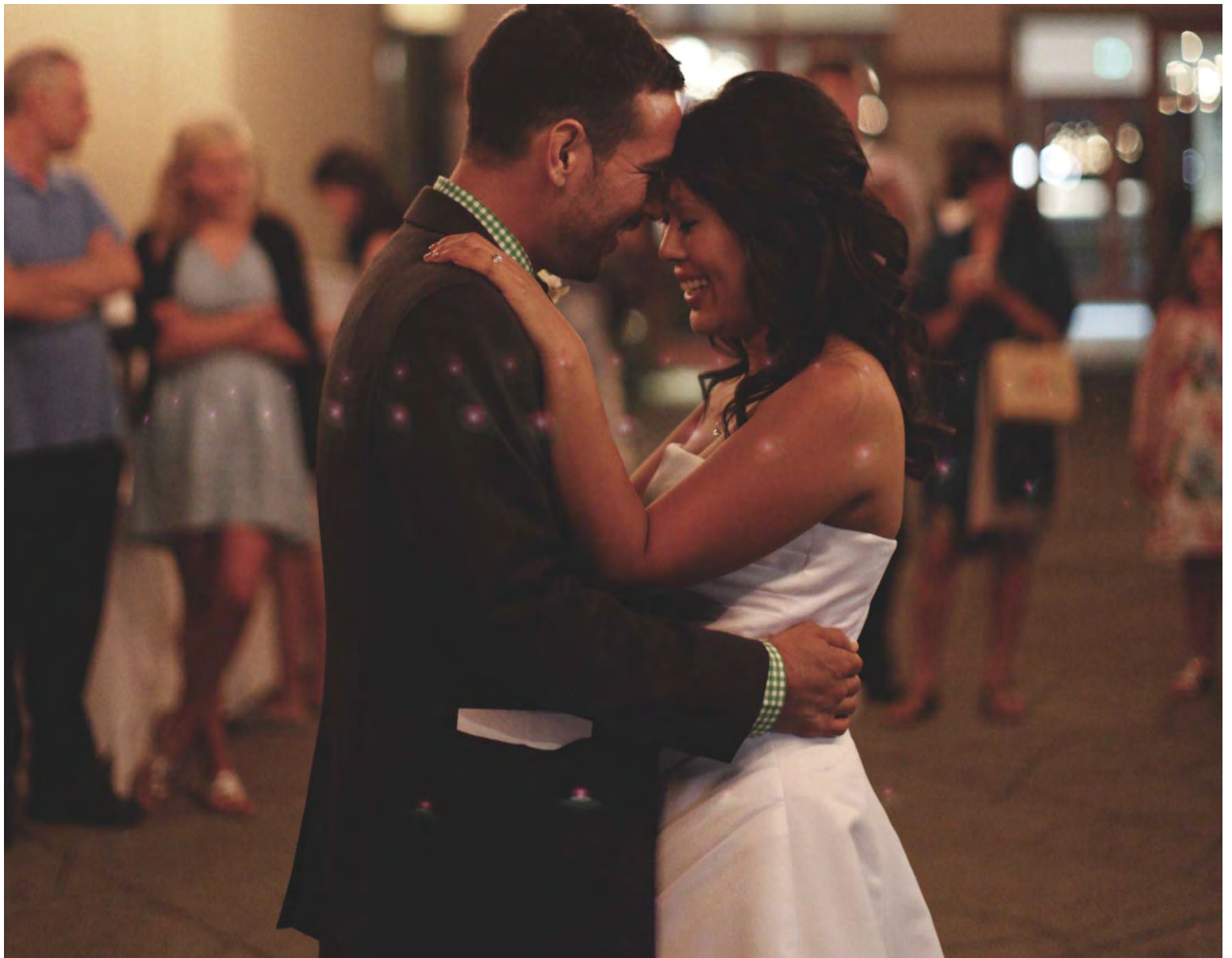
Brand New White Gazebo

Podium Microphone Two

White Wedding Columns

White Resin Chairs

Price subject to 25% service charge & 6% sales tax



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

Evening Wedding Package

Cocktail Reception to Include:

Three (3) Hors D'oeuvres To Be Passed or Displayed

One (1) Reception Display

Two (2) Course Dinner to Include:

Salad and Entrée

Package Includes Compliments of the Hotel: Guest's

Choice of Complimentary Hotel Linen Selection Glass

Centerpiece Vases

Head Table or Sweetheart Table

Custom Sized Natural Wood Dance Floor

Elevated Cake Table and Cake Cutting

Gift Table, Placecard, and Guest Book Table

Staging for Band or DJ

Hospitality Room for Wedding Party

Menu Tasting for up to Four (4) Guests

Marriott Certified Wedding Planner

Special Room Rate for your Out of Town Guests

Honeymoon Suite for the Newlyweds

Complimentary Parking

Complimentary Shuttle to and from Washington Dulles Airport

Marriott Reward Points

Hors d'Oeuvres

Butler Passed

Choice of (3)

Pear, Toasted Almonds, and Brie in a Phyllo Roll

Wild Mushrooms and Artisan Cheese Tartlet

Gruyere & Leek Savory Tart

Cherry Blossom Tart

Risotto Croquettes with Asparagus and Wild Mushrooms

Chicken and Dijon Mustard Puff

Chicken Satay Coated with Macadamia Nuts

Thai Peanut Marinated Chicken Satay

Beef Wellington

Beef Barbacoa Taquito

Andouille Sausage and Pepper Jack Cheese Puff

Braised Short Rib Pierogi

Scallop Wrapped in Applewood Smoked Bacon

Coconut Shrimp

Crab Cake

Hors d'Oeuvres

Reception Displays

Choice of (1)

Assortment of Cheeses

Cheddar, Mozzarella, Swiss, Brie, Maytag Bleu Cheeses, Crackers, Breads

Vegetable Crudités

Celery, Carrots, Tomatoes, Cucumbers, Squash, French and Buttermilk Ranch Dip

All prices are subject to a 25% taxable service charge & 6% sales tax

Salad Course

Choice of One (1)

Green Salad

Mixed Greens, Pear Tomatoes, Cucumbers, Herb
Croutons served with Red Wine Vinaigrette

Iceberg Salad

Bacon Crumbles, Cucumbers, Croutons, Pear Tomatoes,
Cheddar Cheese and Buttermilk Ranch

Arugula Salad

Feta Cheese, Tomatoes, Roasted Peppers, Pine Nuts,
Balsamic Vinaigrette

Bibb Salad

Raspberries, Bleu Cheese, Candied Walnuts, Raspberry
Vinaigrette

Entrée Course

*All Entrees Include Freshly Baked Dinner Rolls & Chef's Selection of Starch & Vegetable
Freshly Brewed Colombian & Decaffeinated Coffee & Assorted Herbal Teas Served Tableside*

Sweet Potato Gnocchi | \$54

with Shitake Mushrooms
and Sage Cream

Vegetable Wellington | \$54

with Red Pepper Coulis
and Asparagus
\$54

Lemon Caper Chicken | \$59

Served with a Lemon, Capers, Butter Sauce

Mediterranean Chicken | \$62

Artichoke, Mushrooms, Sundried
Tomatoes with Feta Cheese Sauce

Grilled Salmon | \$64

Red Bell served with Pepper Sauce

Pan Seared Red Snapper | \$64

Citrus with Cream Sauce

Braised Beef Short Ribs | \$74

Grilled Tenderloin of Beef | \$94

Brandy Mushroom Sauce

All prices are subject to a 25% taxable service charge & 6% sales tax

Children's Menu (Ages 4-11)

Starters

Choice of One (1)

**Green Salad with Ranch Dressing Carrot
and Celery Sticks with Ranch Dip
Seasonal Cubed Fruits**

Entrees

Choice of One (1)

Chicken Tenders
with Honey Mustard Dip and Crispy French Fries

Grilled Hamburger Steak
with Melted Cheddar Cheese and Gravy, served with Mashed Potatoes and Mixed
Vegetables

Baked Cheesy Macaroni
With Green Beans

Grilled Cheese Sandwich
With Potato Chips and Pickle

Desserts

Choice of One (1)

Vanilla Ice Cream with Chocolate Sauce

Bowl of Strawberries

Chocolate Brownie

Chocolate Chip Cookie

\$19.95 | per child

*Children ages 3 and younger are complimentary and one menu must be chosen for all
children*

All prices are subject to a 25% taxable service charge & 6% sales tax

Beverage Enhancements

Four Hour Beer and Wine Open Bar | \$29

Wine Selections | Beringer Vineyards White Zinfandel, Stone Cellars Pinot Grigio, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Cabernet Sauvignon
Beer Selections | Budweiser, Coors Light, Miller Lite, O'Douls, Amstel Light, Corona Extra, Heineken, Stella Artois Lage

Premium Brands Open Bar | \$34

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy

Top Shelf Brands Open Bar | \$39

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac

Luxury Brands Open Bar | \$44

Grey Goose Vodka, Mount Gay Eclipse Gold Rum, Bacardi Superior Light Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac

All Beverage Open Bar Packages Include: Soft Drinks, Juices, and Bottled Water

Cash and Host Bar Pricing

	Hosted Bar	Cash Bar
Premium Bar	\$8.00 per drink	\$10.00 per drink
Top Shelf Bar	\$10.00 per drink	\$12.00 per drink
Domestic Beer	\$5.00 per bottle	\$7.00 per drink
Imported Beer	\$6.00 per bottle	\$8.00 per drink
Craft Beer	\$6.00 per bottle	\$8.00 per drink
Stone Cellars Wine	\$7.00 per glass	\$9.00 per drink
Soft Drinks	\$3.00 per drink	\$4.00 per drink
Bottled Water	\$3.00 per bottle	\$4.00 per drink

Bartender Fee of \$125.00 per Bartender; Hotel Recommends One Bartender Per 75-100 Guests

All prices are subject to a 25% taxable service charge & 6% sales tax



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

Food and Beverage Enhancements

Chesapeake Crab Dip Display | \$10

Lump Crab Meat, Cream Cheese, Old Bay Seasoning,
Cheddar Cheese, Jack Cheese and Chopped Chives
Bread and Crackers

Tuscany Italian Display | \$12

Tomato Bruschetta, Marinated Olive Tapenade, Basil Tomato and Feta,
Boccaccini and Grape Tomato Pesto, Sundried Tomato Tapenade,
Sliced Salami, Extra Virgin Olive Oil, and Garlic
Served with Crostini, Baguettes, and Crisps

Duet Plate Entrees

Grilled Tenderloin of Beef and Breast of Chicken | \$89

Sauce Béarnaise

Grilled Breast of Chicken and Salmon | \$84

Sundried Tomato Caper Relish

Dark Chocolate Torte | \$5

Whipped Cream with Honey, Berries, Vanilla Whipped Cream

Fresh Fruit Cheesecake | \$5

Cheesecake with a Graham Cracker Crust, Seasonal Berries and Fruits, Raspberry Sauce

Décor Enhancements

Chivari Chairs | \$11 per chair

Specialty Linen | \$40-\$50.00 per table

Chair Covers | \$7 per chair

Pin Spot Lighting | \$35 per table

Colored Up Lights | \$30 per light

Gobo | Packages start at \$400 (*includes lighting, installation and custom design*)

Reception Furniture and Décor | *See your Event Manager for details*

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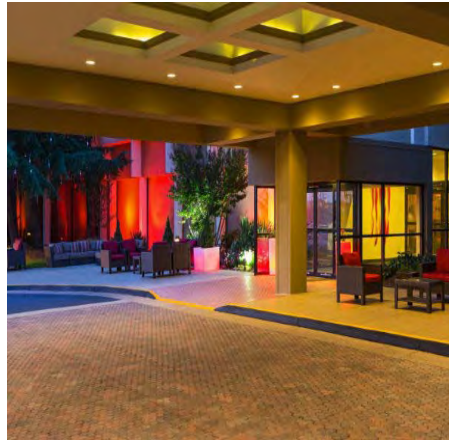
YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE WASHINGTON DULLES AIRPORT MARRIOTT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

HOTEL GALLERY



Exterior



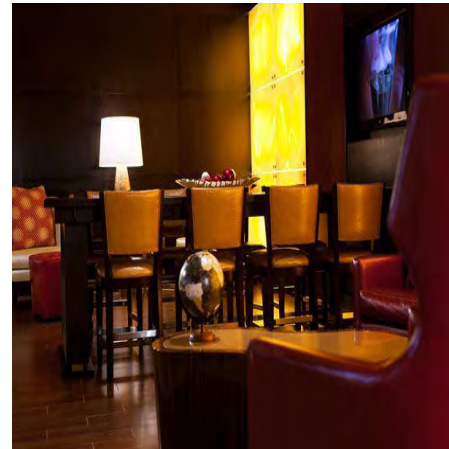
Porte Cochere



Concierge Lounge



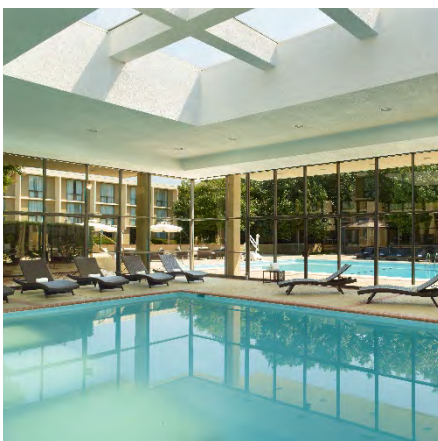
Aviate Bar and Grill



Lobby Library



Suite



Indoor Pool



Dulles View



Grand Ballroom

Terms and Conditions

- Deposit:** To confirm your date, an initial 25% deposit is due at Contract Signing. If the event is cancel for any reason, the hotel will retain the non-refundable deposit as part of the cancellation fee. Scheduled deposits will be set with your Catering Sales Manager. The remaining balance is due three business days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.
- Guarantee:** Your final guarantee must be received no later than 72 hours prior to your wedding. This number will be considered a guarantee and not subject to reduction and charges will be made accordingly. In the event that the hotel is not provided with a guarantee, the estimated attendance will become the guarantee.
- Service Charge:** All food and beverage items are subjected to a 25% taxable service charge.
- Sales Tax:** All food items are subject to 6% (*or current*) sales tax.
- Bar Service:** All guests in attendance who are drinking alcoholic beverages will be required to have a valid identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age. The hotel reserves the right to refuse to any person who appears intoxicated.
- Outside Food and Beverages** No food or beverages are allowed to be brought into the hotel with the exception of the wedding cake. The hotel specifically prohibits the removal of food and beverage from the function by the client or any of the client's guest.
- Outside Vendors** Hiring outside vendors to provide any goods or services at the hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide The Hotel in form and amount reasonable satisfactory to Hotel, an indemnification agreement and proof of adequate insurance. Any damage caused by the vendors will be the responsibility of the client
- Security:** The Hotel shall not assume any responsibility for security or any damage or the loss of personal property or articles brought into the Hotel or for any item left unattended



INFINITELY YOU

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