



INFINITELY YOU  
UNFORGETTABLE. INSPIRED BY YOU.

WESTFIELDS MARRIOTT®

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[Marriott.com/IADWF](https://www.marriott.com/IADWF)  
2022



MARRIOTT  
WESTFIELDS



## ELEGANT VENUE

FEW SPACES CAN EVOKE THE GRANDEUR OF MAGNIFICENT COLONIAL ESTATES LIKE THE WESTFIELDS MARRIOTT. BEAUTIFUL ANTIQUES, ELEGANT GROUNDS, AND AWARD WINNING SERVICE DISTINGUISH OUR HOTEL AS THE PREMIERE LOCATION FOR YOUR WEDDING CELEBRATION.

# W E D D I N G P A C K A G E *overview*

**Westfields Marriott offers you the convenience of a per person price that includes many complimentary amenities to make your special day truly unforgettable.**

## **Amenities**

Dedicated Event Manager & Banquet Captain for your Special Event

Menu Tasting for up to four (4) guests 6-8 weeks prior to wedding date.  
*Weddings with a minimum of 100 adult guests. Menu Tastings are for up to four (4) people  
Tastings are scheduled at 2:00PM or 4:00PM on Tuesday-Thursday or 2:00PM on Friday.  
Must be booked at least two (2) weeks in advance; each additional guest \$50.00 per person*

Bartender Fee(s) for open bars are included  
*The Hotel provides one (1) bartender for every seventy-five (75) guests  
Additional bartenders are available at \$175.00 each plus tax*

Complimentary cake cutting and serving

Non-alcoholic sparkling cider or Champagne toast

Floor length house linens, overlays & napkins

Dance floor, tables and banquet chairs, head table or sweetheart table, cake table, gift table, and stage

House centerpieces with 3-tier stemmed candle holders with votive

Six single-color LED Lights

Wedding Party Holding Room

## **guest rooms**

**Guest Rooms** | reduced room rates for blocks of 10 or more rooms and customized reservations web page

**Wedding Suite** | Complimentary suite for the couple for the evening of the event

**Breakfast** | two (2) complimentary buffet breakfast for the couple the morning after the event

**Anniversary** | overnight stay for the couple's one-year anniversary





## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"  
IN THE PERFECT SETTING AT WESTFIELDS MARRIOTT. WHETHER A SIT-DOWN  
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE  
BEGINNING TO YOUR HAPPILY EVER AFTER.

# YOUR *rehearsal*

## Virginia Buffet Dinner

### Salad

*Choose one (1)*

#### Westfields Signature Salad

Baby greens, romaine, tomato, and english cucumber, with sherry wine vinaigrette

#### Caesar Salad

Crisp romaine, shaved parmesan, brioche croutons, creamy caesar dressing

Cheddar biscuits or cornbread and whipped sweet butter

### Entrée

*price varies upon number of selection*

Smoked barbeque beef brisket\*

Virginia ham with Shenandoah spiced apple chutney\*

Pulled pork shoulder\*

Honey mustard seared salmon made with Westfields harvested honey

Roasted chicken basted with savory barbecue sauce

*\*Upgrade one of your entrée selections to a chef attended carving station for \$10.00 per person.*

*An attendant fee of \$175.00 will apply*

### Accompaniments

*Choose two (2)*

Classic macaroni and cheese

Garlic mashed potatoes

Whipped sweet potato

Grain mustard red potato salad

Wild rice pilaf

Marinated sweet and spicy coleslaw

Roasted or grilled vegetable medley

Sautéed green beans

Chilled sweet potato and Smithfield bacon salad

### Dessert

Seasonal Fruit Cobbler or Pie Slice

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas

**\$58.00 Per Person for two (2) entrees**

**\$62.00 Per Person for three (3) entrees**

Prices are subject to 25% Service Charge and applicable Sales Tax. Prices are valid through December 31, 2022





# 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."

# YOUR *ceremony*

## **Say “I Do”**

We can accommodate every wish and family tradition to create your perfect day. Walk down the aisle in one of our versatile ballrooms or our beautiful Sunset Terrace for your ceremony.

The site fee includes:

- One hour of rental space (plus contracted set up time)
- Rehearsal space the day prior (based on availability)
- Two wireless microphones, 3.5mm cable for music devices, mixer and speakers
- Set up and break down of event area
- Water station, gift table, and unity candle table available

## **Indoor Ceremony | \$1,500.00**

Our three spacious ballrooms will provide you and your guests a picture-perfect backdrop to enjoy your special day. A portion of your ballroom will be set up for the ceremony.

## **Outdoor Ceremony | \$2,800.00**

The Sunset Terrace has a long history of hosting weddings and special events in any season. The Sunset Terrace is available for ceremonies and cocktail receptions. In case of inclement weather, a portion of your reception ballroom will be used as a back up space. Hotel to provide white folding chairs to accommodate up to 200 guests or banquet chairs to accommodate up to 350 guests.

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## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR  
BREATHTAKING BALLROOMS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF THE  
DETAILS, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.



# YOUR *cocktail hour*

*After your ceremony, let your guests mingle and anticipate what's yet to come during the one hour cocktail reception. Your event manager's creative touches will help you fashion a palate pleasing menu that you and your guests will savor. Your choice of hors d'oeuvres will be passed butler style during the first hour.*

## **hot hors d'Oeuvres**

Miniature beef wellington with Cabernet demi

Cherry blossom with goat cheese\*

Miniature baked brie and raspberry in phyllo\*

Bacon wrapped scallop, shrimp or date

Miniature crab cakes with Old Bay remoulade

Sriracha chicken croquette

Chicken tandoori with yogurt sauce

Malibu coconut lobster lollipop

Lamb gyro with tzatziki sauce

Macadamia nut encrusted chicken skewer

Peking duck ravioli

Indian samosa with spiced potato and peas\*

## **cold hors d'Oeuvres**

Seared ahi tuna crostini with wasabi aioli

Poached shrimp with mango ketchup

Shaved beef tenderloin crostini

Tomato basil bruschetta\*

Smoked salmon crostini with whipped herb cream  
cheese

Seasonal bruschetta\*

Seasonal gazpacho shooter\*

Antipasto skewers\*

Grilled chicken crostini with pesto, mascarpone  
and raspberry

Thai summer roll with peanut sauce\*

## **Vegetarian\***

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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# YOUR *cocktail hour*

***Beautifully displayed on elegantly decorated reception tables, your choice of display will create a magnificent presentation during the cocktail hour.***

**Fromagerie** | Artisan cheeses served with honeycomb, fresh berries, candied pecans, fruit jams and black grapes served with assorted crackers and baguettes

**Charcuterie Display** | Cured fine meats along with Pâté de Campagne served with gherkins, red wine pickled onions, beer mustard and artisan breads

**Fromagerie and Charcuterie Display** | Select artisan cheeses and cured fine meats with fresh berries, fruit jam, gherkins, red wine pickled onions, and beer mustard served with assorted crackers and baguettes

**Farmstead Medley** | Heirloom cherry tomatoes, english cucumber, baby malibu carrots, broccoli, rainbow cauliflower, and asparagus served with buttermilk ranch dressing

**Mediterranean Bliss** | Roasted red pepper hummus, garlic hummus, feta cheese, cucumbers, marinated olives and artichokes, herbed cherry tomatoes, tzatziki sauce, and flat breads and crackers

**Bruschetta Display** | Classic tomato basil on sourdough baguette, three olives tapenade on toasted pita, sweet potato and raisin on cranberry walnut crostini, and chef's seasonal bruschetta

## ***Upgrades***

\*Raw Seafood Display | Chilled Jumbo Shrimp, Fresh Shucked Oysters, Crab Claws

Selection of Homemade Sauces

\$25.00 per person | 1 piece of each

\*Sushi Display | Assortment of Hand Made Rolls, Nigiri, Sashimi, and Accompaniments

\$18.00 per person | 3 pieces per person

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# YOUR *bar*

## beverages

Enjoy four (4) hours of open bar service

## premium shelf bar

Smirnoff vodka | Cruzan Aged light rum | Beefeater gin | Johnnie Walker Black Label scotch | Jim Beam White Label bourbon | Canadian Club whiskey | Jose Cuervo Traditional Silver tequila | Courvoisier VS brandy

## beer

Imported | Corona Extra

Domestic | Budweiser, Miller Lite, O'Doul's (Non-Alcoholic)

Craft | Sam Adams Boston Lager

Regional | Port City IPA

*\*Regional and specialty beers may be added at an additional charge to enhance your selection*

## wine

Chateau St. Jean, Magnolia Grove, California

Rose, Chardonnay, Merlot, Cabernet Sauvignon

*\*See Westfields Catering Wine List for specialty and upgraded wines*

## non-alcoholic

Assorted Pepsi soft drinks, sparkling and still water  
and appropriate mixers

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# YOUR *reception*

## Cherry Blossom Package

*Includes three (3) passed hors d'oeuvres, one (1) display, four (4) hour premium open bar, and two (2) course plated dinner service*

### SOUP | SALAD

*Choose one (1)*

*(Adding Soup or Salad Course is an additional \$6.00 per person)*

#### SOUP

Wild Mushroom Veloute with Fine Herbs  
Corn and Crab Chowder  
Fire Roasted Heirloom Tomato Soup with Chive Oil  
Carrot Ginger Soup  
Butternut Squash Bisque with Brown Butter and Toasted Pepitas

#### SALAD

**Harvest Salad**  
Heirloom Cherry Tomato, English Cucumber, Shaved Seasonal Vegetables, Dried Fruit and Sherry Wine Vinaigrette  
**Caesar Salad**  
Crisp Romaine, Shaved Parmesan, Brioche Croutons, Creamy Caesar Dressing  
**Baby Spinach Salad**  
Goat Cheese, Toasted Almonds, Orange and Grapefruit Supremes, Balsamic Vinaigrette

### Artisan Bread and Butter

### ENTREES

*Choose two (2), final count of each is due three (3) days prior to event*

*(Add a third entrée for an additional \$5.00 per person)*

**Pan Roasted Chicken** | Creamy Herb Polenta, Broccolini, Chicken Jus and Bruschetta Garnish  
**Top Sirloin Steak** | Smoked Shallot Mashed Potatoes, Asparagus, Merlot Demi and Red Onion Jam  
**Salmon** | Basmati Rice, French Green Beans, Toasted Almond, Lemon Beurre Blanc  
**Stuffed Baby Peppers** | Quinoa, Roasted Vegetables, Pine nuts, Tomato Romesco and Fresh Herbs

### Coffee and Tea Service

#### Upgrade all guests to one duet entrée for \$10.00 Per Person

Chesapeake Crab Cake, *Sweet Corn Relish*  
Petite Beef Filet, *Merlot Demi*  
Chicken Breast, *Chicken Jus*  
Diver Scallops (3 each), *Grapefruit Beurre Blanc*  
Grilled Jumbo Shrimp (3 each), *Dill Cream*

## \$159.00 per person

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# YOUR *reception*

## Cardinal Package

*Includes four (4) passed hors d'oeuvres, one (1) display, four (4) hour premium open bar, and three (3) course plated dinner service*

### SOUP | SALAD

*Choose one (1) of each course*

#### SOUP

Wild Mushroom Veloute with Fine Herbs  
Corn and Crab Chowder  
Fire Roasted Heirloom Tomato Soup with Chive Oil  
Carrot Ginger Soup  
Butternut Squash Bisque with Brown Butter and Toasted Pepitas

#### SALAD

**Harvest Salad**  
Heirloom Cherry Tomato, English Cucumber, Shaved Seasonal Vegetables, Dried Fruit and Sherry Wine Vinaigrette  
**Arugula and Frisee Salad**  
Roasted Beets, Watermelon Radish, Goat Cheese, Candied Pecans and Apple Cider Vinaigrette  
**Lola Rosa Lettuce Salad**  
Champagne Poached Pears, Dried Cherries, Candied Walnuts and Maple Gorgonzola Vinaigrette

#### Artisan Bread and Butter

### ENTREES

*Choose two (2); final count of each is due three (3) days prior to event  
(Add a third entrée for an additional \$5.00 per person)*

**Frenched Chicken Breast** | Faro Pilaf, French Green Beans, Natural Jus and Oven Roasted Tomatoes  
**Halibut Filet** | Jasmine Rice, Asparagus, Lemon Beurre Blanc, Cucumber and Red Pepper Slaw  
**Beef Filet Mignon** | Fingerling Potato Hash, Broccolini, Cabernet Demi and Pickled Red Onions  
**Braised Beef Short Rib** | Truffled Mac and Cheese, Broccolini, Gremolata and Natural Jus  
**Vegetables Wellington** | Seasonal Vegetables in Phyllo Pastry, Roasted Red Pepper Coulis

#### Upgrade all guests to one duet entrée for \$10.00 Per Person

Chesapeake Crab Cake, *Sweet Corn Relish*  
Petite Beef Filet, *Merlot Demi*  
Chicken Breast, *Chicken Jus*  
Diver Scallops (3 each), *Grapefruit Beurre Blanc*  
Grilled Jumbo Shrimp (3 each), *Dill Cream*

### DESSERT

Chocolate Truffles and  
Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$175.00 per person**

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# YOUR *reception*

## Lux Buffet

*Includes four (4) passed hors d'oeuvres, one (1) display, four-hour premium open bar, and full buffet dinner service*

### SALAD

*Choose two (2)*

#### Harvest Salad

Heirloom Cherry Tomato, English Cucumber, Shaved Seasonal Vegetables, Dried Fruit and Sherry Wine Vinaigrette

#### Caesar Salad

Crisp Romaine, Shaved Parmesan, Brioche Croutons, Creamy Caesar Dressing

#### Heirloom Tomato mozzarella caprese

Sea Salt, Cracked Black Pepper, Micro Basil and Extra Virgin Olive Oil

#### Orzo, Artichoke & Roasted Red Pepper Salad

Chilled pasta with cilantro and Extra Virgin Olive Oil

### Artisan Breads and Butter

### ENTREES

*Choose Three (3)*

**Herb Crusted Chicken Breast** | Artichoke Tomato Cream and Bruschetta Garnish

**Grilled Petite Filet of Beef** | Onion Mushroom Hash and Sauce Bordelaise

**Salmon with Citrus Buerre Blanc** | Charred Lemons and Fennel Slaw

**Seasonal White Fish with Orange Vinaigrette** | Orange Supremes and Fine Herbs

**Grilled Chicken** | Basil Risotto, Swiss Chard, Red Pepper Coulis, Feta Cheese and Pine Nut

**Seasonal Ravioli** | Brown Butter, Shaved Parmesan, Dried Fruit

**Vegetarian Mushroom Risotto**

### Accompaniments

*Choose Three (3)*

Garlic Mashed Potatoes

Whipped Sweet Potato

Roasted Fingerling Potatoes

Wild Rice Pilaf

Grilled Vegetable Medley

Sautéed green beans

Roasted Root Vegetable Medley

### DESSERT

Assorted Miniature French Pastries and

Chocolate Dipped Strawberries

Coffee and Tea Service

**\$189.00 per person**

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# YOUR *reception*

## **children** | \$35.00

*Offer your young guests, ages twelve (12) and under, the option of a children's menu. Guests, ages four (4) and under, are complimentary.*

### **first course | choose one (1)**

Fruit Plate | Sliced seasonal fresh fruit and grapes

Small House Salad | Assorted Greens, Carrots and Cucumbers with Ranch Dressing

Caesar Salad | Crisp Romaine, Shaved Parmesan, Brioche Croutons, Creamy Caesar Dressing

### **entrées | choose one (1)**

Chicken Fingers (Grilled or Fried) | Ketchup and Honey Mustard Sauce, Golden French Fries

Spaghetti and Meatballs/Pasta and Sauce | Tomato or White Cream Sauce

Macaroni and Cheese | with Tater Tots

### **dessert | choose one (1)**

Fudge Brownie

Vanilla Cupcake with Sprinkles

## **vendors** | \$38.00

*Extend your hospitality to your photographer, DJ, Band, and other vendors by selecting one of the following boxed dinner options. All options include a side salad, cookie, fresh seasonal whole fruit, bag of potato chips, and a Hershey chocolate bar.*

**Honey Turkey** | honey turkey, green leaf lettuce, tomato, roasted pepper aioli, served on brioche bread

**The "Italian"** | Ham, Mortadella, Pepperoni, Provolone Cheese, Pickled Peppers, Dijonaise on Ciabatta Roll

**Vegetarian** | yellow squash, zucchini, eggplant, mozzarella cheese, roasted red peppers, basil pesto spread, served on a semolina baguette

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## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

# YOUR enhancements

## cocktail hour enhancements

Miniature Crab Cake with Old Bay | \$7.00 per piece  
Individual Shrimp Cocktail in Martini Glass | \$8.00 per piece  
Herb Crusted Lamb Chop with Port Demi | \$8.00 per piece  
Seared Ahi Tuna Crostini with Wasabi Aioli | \$7.00 per piece

## bar enhancements

### Upgrade to Top Shelf Open Bar | \$8.00 per person

Absolut Vodka | Bacardi Superior Rum | Captain Morgan Original Spiced Rum | Tanqueray Gin | Dewars White Label Scotch | Maker's Mark Bourbon | Jack Daniels Tennessee Whiskey | Canadian Club Whiskey | 1800 Silver Tequila | Courvoisier VS Brandy  
Rose | Chateau St. Jean, Magnolia Grove, California  
Chardonnay | Meiomi, Santa Barbara, California  
Pinot Noir | Line 39, California  
Cabernet Sauvignon | Avalon, California

### Upgrade to Luxury Open Bar | \$12.00 per person

Grey Goose Vodka | Bacardi Superior Rum | Bombay Sapphire Gin | Johnnie Walker Black Label Scotch | Knob Creek Bourbon | Jack Daniels Tennessee Whiskey | Crown Royal Whiskey | Patron Silver Tequila | Hennessy Privilege VSOP Cognac  
Chardonnay | Kenwood, Six Ridges, California  
Sauvignon Blanc | Brancott Estate, Marlborough, New Zealand  
Malbec | Alamos, Mendoza, Argentina  
Cabernet Sauvignon | Estancia, Paso Robles, California

### Bubbly Champagne Bar | \$10.00 per person / per hour\*

For the champagne lovers at your wedding— have a whole bar dedicated to your choice of specialty bubbly cocktails!

### Martini Bar | \$15.00 per person / per hour\*

Design three (3) signature martinis to be displayed on a private bar to create an eye-catching experience your guests will never forget!

### Late Night Cordial Cart | \$15.00 per person / per hour\*

offer cordials to your guests after dinner. cart to include V.S.O.P., Grand Marnier, Kahlua, Drambuie, Tia Maria, Bailey's Irish Cream, Sambuca, Amaretto, Frangelico

*\*Additional bartender fee of \$175 will apply for custom bar enhancements*

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# YOUR *enhancements*

## **dessert enhancements**

### **Small Bite Display | \$16.00 per person**

Assorted Truffles, Chocolate Covered Strawberries, Fruit Tarts, Brownie Bites and Chocolate Mousse Cups Placed on Each Table After Your Dinner

### **Midnight Delight Dessert Buffet | \$18.00 per person**

Chef's Selection of Homemade Cakes, Petit Fours, Freshly Baked Cookies, Milk and Coffee Service

## **design enhancements**

**Ice Carving** | starting at \$600.00

**Specialty Linen** | priced upon request

**Upgraded Tablescape Package** | starting at \$12.00 per person

Floor-length Linen, Cotton Napkin and Gold or Silver Chiavari Chair

*Please ask your Event Manager for pricing*

**Chiavari Chairs** | \$10.00 per chair

*Please note there may be a \$2.00 per chair moving fee between function spaces*

**Chair Covers** | starting at \$7.00 per chair

*Fee includes placement and removal of covers on chairs*

**Piano Rental** | \$300.00

*Includes tuning*

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# LATE NIGHT *snack upgrades*

## late night snack upgrades

### **Individual Donut or Chocolate Chip Cookie and Milk Shooters**

\$8.00 per person

Include Donut Wall with 48 donuts | additional \$400.00

### **Individual Grilled Cheese and Tomato Soup Shooters**

\$8.00 per person

### **Individual Cups of Mac & Cheese**

with Buffalo Chicken Mac & Cheese and Ham with Peas Mac & Cheese

\$10.00 per person

### **Sheet Pan Pizza**

with Choices of Pepperoni, Vegetable, and Ham & Pineapple

\$10.00 per person

### **Sliders**

Choice of Barbeque Pork and Cole Slaw, Cheeseburger or Buffalo Chicken

\$12.00 per person

### **Jumbo Warm Pretzel**

with Cheese & Spicy Mustard Dipping Sauces

\$8.00 per person

### **Deconstructed S'mores**

Hot Fudge, Hershey Bars, Toasted Marshmallow, Marshmallow Fluff and Graham Crackers

\$12.00 per person

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# YOUR *post wedding breakfast*

*Celebrate with the Newlyweds!  
A post-wedding breakfast is an ideal way to say  
thank you to everyone before they leave*

Fresh seasonal berries with lemon vanilla mascarpone

Soft scrambled eggs with chive batons

Griddle potatoes with scallions

Applewood bacon and grilled maple sausage

Selection of pastries, breakfast breads, muffins, and croissants

with sweet butter and preserves

Apple, cranberry, and orange juice

Hot tea, regular and decaffeinated coffee, and iced water

**\$36.00 per person**

## **BEVERAGE ENHANCEMENTS**

Mimosa \$8.00 per glass

Peach Bellini \$7.00 per glass

Bloody Mary \$9.00 per glass

Champagne \$7.00 per glass

Ask about additional bar services

Bartender Required

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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# YOUR *post wedding brunch*

*A post-wedding brunch is an ideal way to bring close family and friends together once more while happily sharing stories from your wedding day*

Assorted Homemade Breakfast Pastries

Seasonal Sliced Fruit and Berries

Artisan Cheese Display

Brioche Cinnamon French Toast with Maple Syrup

Donut Wall Display with up to 48 assorted donuts

Smoked Salmon, Herbed Cream Cheese and Bagel Canapés

Scrambled Eggs with chives

Applewood Smoked Bacon

Bell Pepper, Onion, and Breakfast Sausage Skillet Potatoes

Apple, cranberry, and orange juice

Hot tea, regular and decaffeinated coffee, and iced water

**\$49.00 per person**

## **BEVERAGE ENHANCEMENTS**

Mimosa \$8.00 per glass

Peach Bellini \$7.00 per glass

Bloody Mary \$9.00 per glass

Champagne \$7.00 per glass

Ask about additional bar services

Bartender Required

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# HOTEL GALLERY



HOTEL EXTERIOR



UPPER ROTUNDA



LOWER ROTUNDA



WELLINGTONS



GUEST ROOMS



JEFFERSONIAN



WASHINGTONIAN



FAIRFAX DINING ROOM



SUNSET TERRACE



# YOUR *vendors*

Westfields Marriott host a large number of weddings each year and have build strong relationships with some of the best vendors in the industry. Below are our preferred vendors who have proven great quality work for our wedding couples.

## **Wedding Planners**

ARJ Productions (Ari Jones)	703-851.5524	<a href="http://www.arjproductions.net">www.arjproductions.net</a>
Diamond Events (Stephanie Dasch)	202.239.6137	<a href="http://www.diamondevents.co">www.diamondevents.co</a>
Perfect Planning (Tara Melvin)	703.975.5759	<a href="http://www.perfectplanningbytara.com">www.perfectplanningbytara.com</a>
The Finer Points (Lynn Iannizzi)	703.431.9494	<a href="http://www.thefinerpointslc.com">www.thefinerpointslc.com</a>

## **Officiant**

Bill and Joyce Cochran	301.648.8385	<a href="http://www.sayidoyourway.com">www.sayidoyourway.com</a>
Diane Stanley	703.435.3274	<a href="mailto:eventplan4u@cox.net">eventplan4u@cox.net</a>
Jeff Maszel	703.980.1677	<a href="http://www.weddingceremoniesbyjeff.com">www.weddingceremoniesbyjeff.com</a>
Leora Motley	703.577.2164	<a href="http://www.withthisringitheewedd.com">www.withthisringitheewedd.com</a>

## **Décor & Design**

AFR Event Furnishings	301.362.4300	<a href="http://www.afrevents.com">www.afrevents.com</a>
Be Seated – Chair Covers	703.599.1302	<a href="http://www.be-seated.com">www.be-seated.com</a>
Celadon Event Designs	443.740.3708	<a href="http://www.celadoneventdesign.com">www.celadoneventdesign.com</a>
DaVinci Event and Furniture Rentals	301.588.8900	<a href="http://www.davinciflorist.us">www.davinciflorist.us</a>
Encore Décor	202.588.9191	<a href="http://www.encoredecorinc.com">www.encoredecorinc.com</a>
Talk of the Town	301.738.9500	<a href="http://www.tottevents.com">www.tottevents.com</a>
Select Event Group	301.604.2334	<a href="http://www.selecteventgroup.com">www.selecteventgroup.com</a>
Ice Lab	410.746.1595	<a href="http://www.iceicemaybe.com">www.iceicemaybe.com</a>

## **Bakery/ Wedding Cakes**

Alexandria Pastry	703.578.4144	<a href="http://www.alexandriapastry.com">www.alexandriapastry.com</a>
Cakes by Happy Eatery <small>(Vegan &amp; Gluten-Free Options)</small>	703.530.8898	<a href="http://www.cakesbyhappyeatery.com">www.cakesbyhappyeatery.com</a>
Cakes by Linda	703.893.4782	<a href="http://www.cakesbylinda.com">www.cakesbylinda.com</a>
Edibles Incredible (Alan Furman)	703.437.3008	<a href="http://www.ediblesincredible.com">www.ediblesincredible.com</a>
Fluffy Thoughts Cakes <small>(Gluten Free Options)</small>	703.942.5538	<a href="http://www.fluffythoughts.com">www.fluffythoughts.com</a>
Wanda's Cakes	703.830.3866	<a href="http://www.wandascakes.com">www.wandascakes.com</a>
The Chocolate Chick	703.627.2294	<a href="http://www.thechocolatechick.com">www.thechocolatechick.com</a>
Bev-Rage	301.233.3161	<a href="http://www.bev-rage.com">www.bev-rage.com</a>

## **Florist**

Karin's Florist	703.242.4692	<a href="http://www.karinsflorist.com">www.karinsflorist.com</a>
Rick's Flowers	703-439.9129	<a href="http://www.ricksflowers.com">www.ricksflowers.com</a>
Twinbrook Florist (Margaret Fleegal)	703.978.3700	<a href="http://www.twinbrookfloraldesign.com">www.twinbrookfloraldesign.com</a>
Yellow Door Floral Designs (John Duffy)	703.734.1137	<a href="http://www.yellowdoor.com">www.yellowdoor.com</a>

# YOUR *vendors*

## **DJ's & Music**

Bialek's Music	301.340.6206	<a href="http://www.bialeksmusic.com">www.bialeksmusic.com</a>
Black Tie Entertainment	703.803.7722	<a href="http://www.musicdj.com">www.musicdj.com</a>
Electric Entertainment	301.370.1125	<a href="http://www.electricdj.com">www.electricdj.com</a>
Olivera Music Entertainment	703.724.0505	<a href="http://www.oliveramusic.com">www.oliveramusic.com</a>
Washington Talent Agency	301.762.1800	<a href="http://www.washingtontalent.com">www.washingtontalent.com</a>

## **Photography & Videography**

AVS Photo and Cinema	202.203.8770	<a href="http://www.av360.com">www.av360.com</a>
Gilroy Photography	571.379.9844	<a href="http://www.gilroyphotography.com">www.gilroyphotography.com</a>
Mari Harsan	202.253.9327	<a href="http://www.mariharsan.com">www.mariharsan.com</a>
Mila Jackson Photography	703.595.3782	<a href="http://www.milajacksonphotography.com">www.milajacksonphotography.com</a>
Rod Lamkey Photography	202.409.6491	<a href="http://www.rodlamkeyphotography.com">www.rodlamkeyphotography.com</a>
Darling Photographers	703.673.8960	<a href="http://www.darlingphotographers.com">www.darlingphotographers.com</a>
Rob Jinks Photography	703.401.7695	<a href="http://www.robertjinksphotography.com">www.robertjinksphotography.com</a>
Rodney Bailey	703.440.4086	<a href="http://www.rodneybailey.com">www.rodneybailey.com</a>
StoryMotion Photography	240.683.0085	<a href="http://www.storymotion.com">www.storymotion.com</a>
Video Express Productions	703.836.7626	<a href="http://www.videoexpresspro.com">www.videoexpresspro.com</a>
Zori Studios	301.370.1866	<a href="http://www.zoristudios.com">www.zoristudios.com</a>
Washington Talent Agency	301.762.1800	<a href="http://www.washingtontalent.com">www.washingtontalent.com</a>

## **Balloons**

Moore's Balloon Decor	540.361.4742	<a href="http://www.mooreballoonddecor.com">www.mooreballoonddecor.com</a>
Festive Effects (Carol Rademacher)	703.338.5661	<a href="http://www.festiveeffects.com">www.festiveeffects.com</a>

## **Transportation**

Abe's/BBC Limousine and Tours	703.707.2020	<a href="http://www.abeslimo.com">www.abeslimo.com</a>
Reston Limousine	703.478.0500	<a href="http://www.restonlimo.com">www.restonlimo.com</a>

## **Hair & Makeup**

Bridal Artistry	703.380.9961	<a href="http://www.bridalartistrydc.com">www.bridalartistrydc.com</a>
Elizabeth Arden Red Door Spa	703.968.2922	<a href="http://www.reddoorspas.com">www.reddoorspas.com</a>
Natalya Style	703.474.6035	<a href="http://www.natalyastyle.com">www.natalyastyle.com</a>
Up Do's for I Do's	443.300.8736	<a href="http://www.updosforidos.com">www.updosforidos.com</a>

## **Invitations & Stationery**

The Dandelion Patch	703.319.9099	<a href="http://www.thedandelionpatch.com">www.thedandelionpatch.com</a>
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# TERMS & conditions

**Event Minimum** | Your Food and Beverage Minimum will be based on your estimated expected attendance and on your least expensive entrée selection. Hotel will reserve space sufficient to accommodate your function. Changing dates, reducing the number of guests, or canceling without adequate written notice makes it difficult and costly for Westfields to re-market facilities and is subject to assessment of probable damages due to the hotel.

**Guest Guarantee** | Final guaranteed number of attendees of your catered function shall be provided to Event Manager no later than 12:00 PM three (3) business days prior to your event. This number will be considered a guarantee, is not subject to reduction, and charges will be made accordingly. The Hotel cannot be held responsible for service to more than three percent over the provided guarantee.

**Payment** | A non-refundable advance deposit of 25% of the estimated balance will be required in order to secure these arrangements on a definite basis. Remaining balance will be divided into equal payment of 25% up until three days prior to arrival.

**Bar Service** | The sale and service of all alcoholic beverages is regulated by the Virginia State Liquor Commission. No alcoholic beverages may be brought into the hotel for a catered function. All guests in attendance who are drinking alcoholic beverages will be required to carry valid identification regardless of age. Our bartenders have the right to require proof of age.

**Outside Vendors** | Westfields reserves the right to approve all vendors. The Hotel has to be provided with a list of vendors involved in your event, including phone number and contact person, a minimum of two (2) weeks prior to the event.

**Decorations** | Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Westfields Marriott must be approved by your Event Manager.

**Security** | Westfields shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel.

**Parking** | Westfields has onsite complimentary self-parking as well as a valet option for \$20.00 per vehicle

**Marriott Bonvoy** | Marriott points can be earned after your event. The recipient will receive two (2) points per catering dollar (food & beverage) minus any sales tax and service charge. The maximum points earned is 60,000 point per event. Titanium Elite members may earn up to 105,000 points per event. Earn one (1) Elite Qualifying Night for every 20 room nights charged to the master account (up to 20 Elite Qualifying Nights). <https://www.marriott.com/loyalty.mi>