

Wedding Packages



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All pricing is inclusive of service charge. Tax is additional.

Bethesda North Marriott
5701 Marinelli Rd, North Bethesda, MD 20852, T: 301.822.9200
www.bethesdanorthmarriott.com

Your Ceremony



Whether it's a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, Bethesda North Marriott is a spectacular venue and the perfect backdrop for your "I Do."

Ceremony fees start at \$3,125.00.
Please ask your Catering Sales Executive for more details.

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Your Classical Evening Wedding

Priced at **\$199.00** per Person.
Includes Service Charge



- Tasting for up to six (6) people
- Cocktail reception with a choice of five (5) butler-passed hors d'oeuvres (*Butler passing attendants included*)
- Five (5) hours of top-shelf bar service (*One bartender per 75 guests*)
- Champagne toast
- Three (3) course plated dinner, choice of one (1) salad, guest choice of chicken, beef, fish, or vegetarian entrée, & one (1) dessert
- Standard wedding cake (cake cutting service included) or cupcake tower exclusively from Custom Cake Design
- Wooden Chiavari chairs provided by Select Event Group for ceremony and reuse for dinner
- Hotel inventory of floor-length tablecloths, linen napkins, & votive candles to compliment your centerpieces
- Dance floor
- Bridal party holding room
- One (1) complimentary suite for the night before the wedding (*based on availability*)
- One (1) complimentary suite for the night of the wedding with turn-down service, champagne, & breakfast for two (*based on availability*)
- Discounted sleeping room rates for your guests
- Marriott Bonvoy points (*50,000 points maximum*)
- Parking is available for local guests who are not staying the night. However, hotel guests will be charged for overnight parking as applicable

Classical Package Options

Butler Passed Hors D'Oeuvres

Please Select Total of Five (5)

HOT HORS D'OEUVRES

- French Onion Mini Boule
- Spinach & Feta Spanakopita
- Raspberry Almond Brie Phyllo
- Shrimp Panang Spring Roll
- Chicken Marsala Cottage Pie
- Pastrami & Grain Mustard Spring Roll
- Risotto & Sun Dried Tomato Croquette
- Mini Maryland Style Crab Cake with Remoulade Sauce

COLD HORS D'OEUVRES

- Goat Cheese Peppadew with Pistachio & Honey
- Roasted Vegetable, Cream Cheese & Quinoa Tart
- Curry Chicken in a Phyllo Cup with Mango Chutney
- Spiced Shrimp & Avocado in a Tortilla Cup
- Deviled Egg Mousse with Hickory Smoked Bacon & Green Onion
- Peppered Beef Tenderloin Crostini with Blue Cheese & Onion Jam
- Tuna Poke, Wasabi Crème, Wonton Crisp

Beverage Service for Classical Package

Cocktails | Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Jim Beam White Label Bourbon, Dewar's White Label Blended Scotch Whiskey, Jose Cuervo Traditional Silver Tequila, Courvoisier VS, Canadian Club Whiskey, Hiram Walker Triple Sec, Martini & Rossi Vermouth

Imported Bottle Beer | Corona Extra, Heineken, Stella Artois

Domestic Bottled Beer | Budweiser, Miller Lite

Craft & Regional Beer | Blue Moon Belgium White, Heavy Seas Loose Cannon IPA, Flying Dog The Truth Imperial IPA

Hard Seltzer | Truly Hard Seltzer

Wine | Canyon Road or Marriott Select Brands of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and Rosé

Assorted Pepsi Brand Soft Drinks & Appropriate Mixers

**One bartender will be provided per 75 guests*

Classical Package Options

Salads

Please Select One (1)

- Heirloom Tomato Salad** | Ricotta Salata, Olives, Lemon Thyme Dressing
- Poached Pear Salad** | Dried Cherries, Nut Granola, Gorgonzola, Maple Dressing
- Heirloom Carrot Salad** | Pickled Onions, Goat Cheese, Champagne Dressing
- Spinach & Frisee Salad** | Roasted Mushrooms, Red Peppers, Pine Nuts, Sherry Dressing

Entrée

Guest Choice of.

- Grilled Breast of Chicken** | Rosemary Roasted Fingerling Potatoes, Apricot Chutney
- Coriander Crusted Salmon** | Pearl Couscous, Mango Salsa
- Char Grilled Bistro Steak** | Herbed Petite Potatoes, Cilantro Chutney
- Roasted Vegetable Strudel** | Roasted Vegetables, Phyllo, Balsamic Reduction

Desserts

Please Select One (1)

- Strawberry Shortcake** | Pound Cake, Fresh Strawberries, Whipped Cream
- White Chocolate Raspberry Cheesecake** | Chocolate Crust
- Red Velvet Bundt Cake** | Cream Cheese Icing, Chocolate Curls
- Chocolate Marquis** | Dark Chocolate Mousse, Chocolate Sponge Cake

Our chef will pair the entrées with the freshest seasonal accompaniments available.
Exact quantities of each entrée must be submitted with the final guarantee.

Your Royal Evening Wedding

Priced at **\$259.00** per Person
Includes Service Charge



- Tasting for up to six (6) people
- Cocktail reception with a choice of five (5) butler-passed hors d'oeuvres (*Butler passing attendants included*)
- Five (5) hours of luxury bar service (*1 bartender per 75 guests*)
- Champagne toast
- Wine service with dinner
- Three (3) course plated dinner, choice of one (1) salad, guest choice of chicken, beef, fish, or vegetarian entrée, & one (1) dessert
- Standard wedding cake (cake cutting service included) or cupcake tower exclusively from Custom Cake Design
- Wooden Chiavari chairs provided by Select Event Group for ceremony and reuse for dinner
- Hotel inventory of floor-length tablecloths, linen napkins, & votive candles to compliment your centerpieces
- Dance floor
- Bridal party holding room
- One (1) complimentary suite for the night before the wedding (*based on availability*)
- One (1) complimentary suite for the night of the wedding with turn-down service, champagne, & breakfast for two (*based on availability*)
- Discounted sleeping room rates for your guests
- Marriott Bonvoy points (*50,000 points maximum*)
- Parking is available for local guests who are not staying the night. However, hotel guests will be charged for overnight parking as applicable

Royal Package Options

Butler Passed Hors D'Oeuvres

Please Select Total of Five (5)

HOT HORS D'OEUVRES

- French Onion Mini Boule
- Spinach & Feta Spanakopita
- Raspberry Almond Brie Phyllo
- Shrimp Panang Spring Roll
- Chicken Marsala Cottage Pie
- Pastrami & Grain Mustard Spring Roll
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- Spiced Shrimp & Avocado in a Tortilla Cup
- Deviled Egg Mousse with Hickory Smoked Bacon & Green Onion
- Peppered Beef Tenderloin Crostini with Blue Cheese & Onion Jam
- Tuna Poke, Wasabi Crème, Wonton Crisp

Beverage Service for Royal Package

Cocktails | Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Crown Royal Whiskey, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac, Hiram Walker Triple Sec, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Vermouth

Imported Bottle Beer | Corona Extra, Heineken, Stella Artois

Domestic Bottled Beer | Budweiser, Miller Lite

Craft & Regional Beer | Blue Moon Belgium White, Heavy Seas Loose Cannon IPA, Flying Dog The Truth Imperial IPA

Hard Seltzer | Truly Hard Seltzer

Wine | Canyon Road or Marriott Select Brands of Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir, Rosé

Assorted Pepsi Brand Soft Drinks & Appropriate Mixers

**One bartender will be provided per 75 guests*

Royal Package Options

Salads

Please Select One (1)

Heirloom Tomato Salad | Ricotta Salata, Olives, Lemon Thyme Dressing

Poached Pear Salad | Dried Cherries, Nut Granola, Gorgonzola, Maple Dressing

Heirloom Carrot Salad | Pickled Onions, Goat Cheese, Champagne Dressing

Spinach & Frisse Salad | Roasted Mushrooms, Red Peppers, Pine Nuts, Sherry Dressing

Duet Entrée

Guest Choice Of.

Breast of Chicken and Seared Salmon | Gruyere Potato Cake, Tomato & Onion Chutney

Petite Filet Mignon & Jumbo Lump Maryland Style Crab Cake | Barley Risotto, Shallot & Port Wine Sauce

Curried Cauliflower Steak | Heirloom Carrots, Haricot Verts

Desserts

Please Select One (1)

Raspberry Mango Royal | Alternating Raspberry & Mango Mousse

Chocolate Royal | Dark Rum, Feullitine Chocolate Mousse

Vanilla Bourbon Mousse | Sponge Cake Chocolate Ganache

Hazelnut Praline Mousse | Toasted Hazelnuts

Our chef will pair the entrées with the freshest seasonal accompaniments available.
Exact quantities of each entrée must be submitted with the final guarantee.

Your Details



We know that your special day is all about the details, which is why we offer an array of services to ensure that you and your guests get a taste of the unforgettable.

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Enhancements

Pricing includes Service Charge

Food & Beverage

- Luxury Bar | \$12.00 per Person
- Wine Service | \$20.00 per Person
- Additional Butler Passed Hors D'Oeuvres | \$8.00 per Piece (*Minimum of 50 Pieces*)
- Display | Artisan Cheese or Fresh Market Vegetables or Antipasto Platter | \$21.00 per Person
- Duet Entrée | \$19.00 per Person for Classical Packages
- Sauced & Garnished Plate for Wedding Cake Service | \$5.00 per Plate

Late Night Snacks

- Mini Sliders | \$21.00 per Person
- Mini Coney Island Hot Dogs | \$19.00 per Person
- Chicken Fingers | \$18.00 per Person
- Fries & Tater Tots | \$12.00 per Person

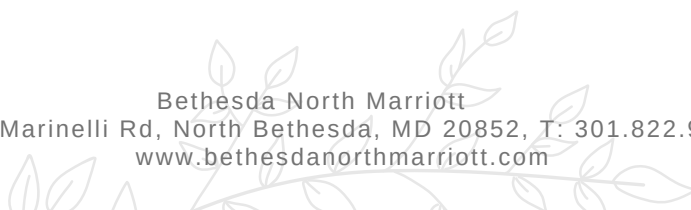
Miscellaneous

- Gift Bag at Check-in | \$4.00 per Gift Bag
- Coat Check Attendant | \$284.00 per Attendant
- Additional Bar Set up with Bartender | \$284.00 per Bar Set-up

Decor - Provided by Select Event Group

- Upgraded Tablecloth | Starting at \$40.00 per Cloth
- Cotton Dinner Napkin | Starting at \$1.50 per Cloth
- Charger/Baseplate | Starting at \$8.00 per Plate
- Votive | Starting at \$3.00 per Votive

*Delivery Fee May Apply



Children & Vendor Meals

Years of Age

Children zero (0) to three (3) | No Charge Unless Service is Requested
Children four (4) to twelve (12) | \$55.00 per Person

Starter

Fruit Cup

Entrée - Please select one (1)

Hamburger or Cheeseburger with French Fries

Hot Dog with Tater Tots

Chicken Fingers with French Fries

Desserts - Please select one (1)

Chocolate Cake

Scoop of Ice Cream with Chocolate Syrup

Young Adults | 13 to 20 Years of Age

Classical Package | \$149.00 per Person

Royal Package | \$199.00 per Person

Vendor Meals | \$75.00 per Person

Chef's Choice of:

Plated Wedding Meal

OR

Deli Meats

Cheeses

Assorted Breads & Rolls

Condiments - Mustard, Mayo, Horseradish, Lettuce, Tomato, Pickles

Potato Chips

Green Salad with Assorted Dressings

Assorted Cookies & Brownies

Coffee, Tea, & Soft Drinks

Fond Farewell Breakfast

Continental Breakfast | \$38.25 per Person

Seasonal Fresh Fruit
Yogurt
Gluten Friendly Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts, & Syrup
Freshly Baked Pastries & Breakfast Breads
Bagels & Cream Cheese
Croissant, Muffin, & Danish
Fruit Preserves, Wildflower Honey & Butter
Chilled Fruit Juices: Apple, Orange, Pineapple & Cranberry
Coffee, Decaffeinated Coffee & Hot Tea Service

Breakfast Buffet | \$49.50 per Person

Seasonal Seasonal Fruit & Berries
Assorted Cereals
Scrambled Eggs
Applewood Bacon Strips
Local Stachowski's Chicken Apple Sausage
Breakfast Potatoes
Gluten Friendly Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Nuts, & Syrup
Assorted Breakfast Pastries & Bagels with Cream Cheese & Butter
Local Honey & Preserves
Chilled Fruit Juices
Coffee, Decaffeinated Coffee, & Hot Tea Service

Neighborhood Information

Within Walking Distance

- Over 20 dining options
- Shopping
- Whole Foods Market
- Pinstripes
- Ipic Theatre

Washington, DC (20 min)

- Monuments
- Museums
- Shopping
- Theatre
- National Zoo

Short Metro Ride

- Downtown Bethesda
- 200 Restaurants
- Shopping
- Theatre

Transportation

- BWI Airport (34 Miles)
- Dulles Airport (25 Miles)
- Reagan National Airport (22 Miles)
- Adjacent to the North Bethesda (Red Line Metro Stop)





Terms & Conditions

BALLROOM MINIMUMS

Each section of the Grand Ballroom has a minimum spend of \$24,948.00, inclusive of service charge. Applicable taxes are additional.

An event for:

- **Up to 250** attendees will require one (1) section of the ballroom, & the minimum spend will be **\$24,948.00**.
- **251-550** attendees will require two (2) sections of the ballroom, & the minimum spend will be **\$49,896.00**.
- **551-850** attendees will require three (3) sections of the ballroom, & the minimum spend will be **\$74,844.00**.
- **851-1,000** attendees will require the entire Grand Ballroom, & the minimum spend will be **\$99,792.00**.

All above minimum amounts are inclusive of service charges. Applicable taxes will be added.

CEREMONY MINIMUMS

The ceremony fees start at \$3,125.00 and are inclusive of service charge. Applicable taxes are additional.

An event for:

- **150 - 250** attendees will require one (1) section of the ballroom, & the minimum spend will be **\$3,125.00**.
- **251-550** attendees will require two (2) sections of the ballroom, & the minimum spend will be **\$6,250.00**.
- **551-850** attendees will require three (3) sections of the ballroom, & the minimum spend will be **\$9,375.00**.
- **851-1,000** attendees will require the entire Grand Ballroom, & the minimum spend will be **\$12,500.00**.

All above minimum amounts are inclusive of service charges. Applicable taxes will be added.

OUTSIDE FOOD & BEVERAGE

All food & beverage served at functions associated with the event must be provided, prepared, & served by the hotel or an approved caterer, & must be consumed on the hotel premises.

CANCELLATION POLICY

If a group cancels from the date of the signed agreement to six (6) business days prior to the event(s), liquidated damages in the amount of fifty percent (50%) of the minimum catering revenue will be due, plus applicable taxes.

If a group cancels within five (5) business days of the event(s), liquidated damages in the amount of one hundred percent (100%) of the minimum catering revenue & an additional fifteen percent (15%) of the catering minimum to compensate for the loss of bar products purchased for the event will be due, plus applicable taxes.

Terms & Conditions

LIQUOR LICENSE

According to the hotel's liquor license, only hotel employees or bartenders are permitted to dispense beverages. Alcoholic beverage service may be refused to individuals who are under age or appear to be intoxicated.

SECURITY

Routine security services are provided by the hotel. However, the guest or the organization will be responsible for ordering & paying for any additional security required by the organization to protect exhibits, merchandise, or to monitor attendees of any event.

TECHNICAL SERVICES / AUDIO VISUAL

Encore is the audio-visual partner of Bethesda North Marriott Hotel, offering a complete line of basic & specialized audio, video & lighting equipment, along with professionally trained technicians. Fees apply, & the hotel can provide an introduction.

USE OF OUTSIDE VENDORS

If the guest or organization wishes to hire 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 & amount reasonably satisfactory to the hotel, an indemnification agreement & proof of adequate insurance.

PAYMENT BY CREDIT CARD OR COMPANY CHECK

If the client wishes to pay any portion of its obligation by credit card or company check, the credit card information must be entered into our secure online website. Prior to the execution of this agreement, the client shall provide the hotel with credit card authorization information which will be sent via email to the email address provided by the client.

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