



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

WASHINGTON MARRIOTT® GEORGETOWN

1221 22<sup>ND</sup> Street NW Washington, DC 20037

T 202.872.1500

[WashingtonMarriott.com](http://WashingtonMarriott.com)



LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE WASHINGTON  
MARRIOTT GEORGETOWN.  
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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## CEREMONY PACKAGE

One Hour Rental of Event Space

Audio Package for Officiant

Banquet Chairs

**\$250.00 Exclusive of taxes and service charge**

## RECEPTION PACKAGE

Four Hours of Open Bar

Champagne Toast

Five (5) Butler Passed Hors D'oeuvres

Two Course Dinner Including Salad, Soup, or Appetizer and Entrée

Floor Length Linens

Six (6) Uplights to Enhance Ballroom Space in your preferred color

Dancefloor and staging

Votive candles, hotel china, silver & glassware

VIP holding room for bridal party between the ceremony and reception

Marriott Certified Event Planner to help you with the details of your special day

Personal consultation with our Chef during a complimentary tasting

Complimentary Suite with champagne and chocolate truffles for the wedding night

Discounted room rates for your out of town guests

Customized reservation website

One Year Anniversary Weekend Getaway

Complimentary parking for overnight wedding guests

\$20.00 for guests attending the wedding

Marriott Bonvoy Points- Vow to Get Away Promotion



## PREMIUM BAR

### Liquor

Tito's or Absolute Vodka, Bacardi Superior Rum  
Captain Morgan Spiced Rum, Tanqueray Gin  
Johnnie Walker Red Scotch, Makers Mark Bourbon  
Jack Daniels Whiskey, 1800 Traditional Tequila, Courvoisier VS  
Seagrams VO

### Wine

Century Cellars by BV, Merlot  
Century Cellars by BV, Cabernet Sauvignon  
Century Cellars by BV, Chardonnay  
Beringer, White Zinfandel

### Domestic, Imported, and Craft Beer

Blue Moon Belgian White, Sam Adams Boston Lager, Bud Light,  
Heineken, Modelo Especial, Port City Integral IPA, DC Brau

Assorted Soft Drinks and Appropriate Mixers

## HORS D'OEUVRES

(Choice of Five)

Shrimp & Avocado Bruschetta  
Deviled Egg with Fried Chicken Bites  
Grilled Sliced Pettie Tender with Rosemary Crème  
Olive Tapenade on a Cucumber Crisp  
Chicken Sate  
Lobster & Corn Spring Roll  
Bacon Wrapped Scallop  
Plantain Shrimp Skewer  
Mini Crab Cakes  
Edamame Potsticker  
Cherry Blossom Tart  
Mac & Cheese Bites



## FIRST COURSE

Please Choose One Soup, One Salad, or One Appetizer for all guests

### Salads

West End Salad

Mesculin Greens, Roasted Peaches, Local Tomatoes, Charred Baby Carrots, Toasted Almonds  
White Wine Vinaigrette

Citrus Arugula Salad

Chick Peas, Local Baby Tomatoes, Euro Cucumbers, Avocado Toast Points

Caesar Salad

Crisp Romaine Lettuce, Baby Kale, Grated Parmesan Cheese  
Homemade Croutons  
Caesar dressing

Spinach and Arugula Salad

Dried Cranberries, Oranges, Goat Cheese  
Sweet Onion Dressing

### Soups

Cream of Crab Soup

Roasted Tomato and Red Pepper Cheddar

Chilled Gazpacho Soup (Seasonal)

Roasted Butternut Squash Soup (Seasonal)

### Plated Appetizers

Sweet Pea Arancini, Shaved Pecorino Cheese

Lobster Asparagus Ravioli, Sherry Cream

Heirloom Tomato Burrata, Basil, White Balsamic Vinaigrette

Smoked Salmon and Crab Terrine, Baby Kale Salad

Chilled Jumbo Shrimp with Brandied Cocktail Sauce (Additional \$3.00 Per Person)

Jumbo Lump Crab Cake, Sweet Corn Puree (Additional \$5.00 Per Person)

### Family Style Appetizers

Bruschetta Trio

Tomato, Black Bean, and Avocado Bruschetta on Crostini

Cherry Lacquered Lamb Chops

## SECOND COURSE

Please Choose Two Entrée Selections (Pre-Determined)

Entrées to be served with Chef's creation of seasonal accompaniments

Chicken Entrée: \$120.00

- Sea Salt and Orange Brined Chicken | Honey Ginger Jus
- Pink Peppercorn Roasted Chicken | Cippolini Red Wine Demi

Fish Entrée: \$125.00

- Seared Halibut | Sweet Pea Citrus
- Grilled Salmon with Eggplant Tomato Caponata

Beef Entrée: \$130.00

- Grilled Filet Mignon | Mushroom Ragout
- Red Wine Braised Short Rib

Vegetarian Entrée: \$120.00

- Sweet Potato, Kale, Quinoa ravioli | Mushrooms, Romesco, Roasted Red Pepper Tomato Sauce. (Gluten Friendly)
- Grilled Vegetable Tart | Sundried Tomatoes, Red Pepper Coulis

Upgraded Entrée Selections

- Grilled Filet Mignon| Garlic butter, roasted mushrooms: \$135.00
- Duet of Jumbo Lump Crab Cake and Seared Chicken | Whole Grain Mustard Sauce : \$140.00
- Duet of Grilled Filet Mignon and Roasted Chicken | Blackberry Demi and Caramelized Cippolini Onions : \$145.00
- Duet of Grilled Filet Mignon and Jumbo Lump Crab Cake : \$150.00



## PACKAGE ENHANCEMENTS

### Upgrade to Luxury Bar

Additional \$8.00 Per Person Added to Package Price

#### Luxury Liquor

Grey Goose Vodka, Bacardi Silver Rum, Mt Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Knob Creek Whiskey, Jack Daniels Whiskey, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

#### Luxury Wine

Clos du Bois, Chardonnay; Clos du Bois, Merlot; Clos du Bois, Pinot Grigio; Beringer, White Zinfandel

#### Domestic, Imported, and Craft Beer

Blue Moon Belgian White, Sam Adams Boston Lager, Bud Light, Heineken, Modelo Especial, Port City Integral IPA, DC Brau

### Late Night Enhancements

\$15.00 Per Person

#### French Fry Bar

Parmesan Fries, Black Pepper Fries, Old Bay Fries

Traditional Ketchup, Mango Ketchup, Blueberry Ketchup, Cherry Ketchup, Spicy Pineapple, Garlic Aioli, Honey Mustard

#### Ice Cream float Station

Assorted Stubborn Sodas, Moorenko's Vanilla Ice Cream

#### Breakfast for Dinner

Fried Chicken and Waffles, Buttermilk pancakes with berries, whipped cream, chocolate chips, bananas (attendant needed) , Mimosa Bar

#### Trip to Adams Morgan

Jumbo Cheese pizza, Jumbo Pepperoni pizza, Jumbo Vegetarian Pizza

### Dessert Enhancements

\$6.00 Per Person

Assorted Olivia Macaroons

#### Mini Chef Crafted Tarts:

Strawberry Basil, Chocolate Peanut Butter, Berry, Vanilla

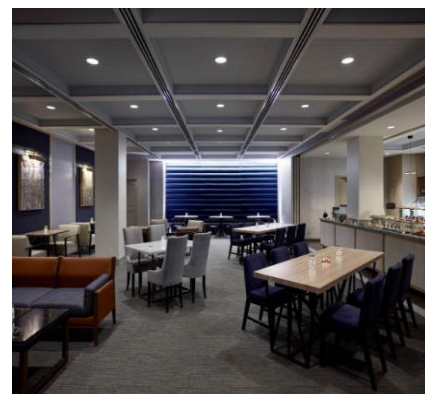
### Additional Enhancements

Upgraded Linen

Chiavari Chairs

Late Night Food Truck

We May Provide Additional Options and Pricing



## HOTEL INFORMATION

### GUEST COUNT

The guaranteed number of guests is requested to please be submitted to your dedicated Event Manager by 12:00 (noon) three (3) business days prior to your wedding. If the guarantee is not received by the cutoff date/time, the hotel will submit the expected number of guest noted at the top of the event order as the final guarantee. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the actual number of guests..

### SCHEDULE OF PAYMENTS

To confirm your date, an initial deposit of 25% of the estimated cost of the event is due at contract signing. If the event is cancelled, the hotel will retain the non-refundable deposit as part of the cancellation fee. Additional deposit and final payment schedule will be set with your Catering Sales Manager. Acceptable methods of payment are Credit Cards, Cashier's Check, Certified Check or Cash.

### SIGNAGE AND DÉCOR

The Washington Marriott reserves the right to approve all signage, staging, props, & decor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, & posters from being displayed on the lobby level & ballroom level without prior approval.



### SERVICE CHARGE & SALES TAX

There is a 25% service charge & a 10% sales tax added to all food & beverage charges. The 25% service charge is taxable. All prices are quoted per person unless otherwise indicated.

### MENU TASTING

Prior to your wedding, you will be invited to enjoy an individual wedding tasting. Here you will be able to sample multiple menu items, meet our Executive Chef and work with your Event Manager to select your wedding menu. You will also get an exclusive look at a variety of upgrades from our preferred vendors!

### OUTSIDE VENDORS

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Washington Marriott's vendor agreement & provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charge.

**UPDATED NOVEMBER 2018**





# THE MINUTE YOU FELL FOR YOUR VENUE.



VOW TO GET AWAY AND EARN TRIPLE MARRIOTT REWARDS® POINTS.

Say "yes" to a Marriott wedding and earn triple Marriott Rewards® points on every dollar you spend when you "Vow to Get Away." Mention the promotion at the time you book your wedding or room block at a participating property to start earning points on everything from rooms to reception upgrades. The more you spend on your big day, the more points you'll earn toward a romantic escape.

**Contact the Catering Sales Department at the Washington Marriott Georgetown to start earning your triple Marriott Rewards points.**

