



MARRIOTT
WESTFIELDS
WASHINGTON DULLES



EVENTS MENU

MARRIOTT BONVOY™
EVENTS

BREAKFAST | PLATED



CAGE FREE SCRAMBLED EGGS | 27

cottage potatoes and choice of bacon, Virginia ham or chicken apple sausage

CHALLAH FRENCH TOAST | 29

cottage potatoes and choice of bacon, Virginia ham or chicken apple sausage

PETIT FILET AND CAGE FREE SCRAMBLED EGGS | 33

cottage potatoes

ALL INCLUDE:

assorted breakfast pastries

assorted premium juices

freshly brewed regular and decaffeinated coffee, and assortment of hot teas

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



WESTFIELDS MARRIOTT | +1 703-818-0300
14750 Conference Center Drive Chantilly, VA 20151

MARRIOTT BONVOY™
EVENTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Prices are subject to taxable 25% service charge and applicable sales tax. Prices valid through December 31, 2020

BREAKFAST | CONTINENTAL

CONTINENTAL BREAKFAST | 30

steel cut oatmeal served with dried fruits and brown sugar
hard boiled eggs pink Himalayan sea salt
assorted breakfast breads to include muffins, croissants and breakfast loaves
seasonal fruits and berries

MORNING RISER | 33

steel cut oatmeal served with dried fruits and brown sugar
hard boiled eggs
house made power bar
seasonal Greek yogurt smoothies
individual cold pressed juices
whole seasonal fruit display
variety of cold cereals, homemade granola with whole, 2% and non-dairy milk

ALL INCLUDE:

assorted premium juices
freshly brewed regular and decaffeinated coffee, and assortment of hot teas



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BREAKFAST | BUFFET

WEST WING BUFFET | 38

steel cut oatmeal with dried fruits and brown sugar
seasonal cut fruits served with honey yogurt dip
cage free scrambled eggs
cottage potatoes
crispy bacon and chicken apple sausage

CABINET BUFFET | 39

steel cut oatmeal with dried fruits and brown sugar
hard boiled eggs
seasonal cut fruits served with honey yogurt dip
Greek yogurt parfaits with local honey and dried fruits
spinach and feta cheese frittata with roasted pepper coulis
cottage potatoes
crispy bacon and chicken apple sausage

OVAL OFFICE BUFFET | 42

steel cut oatmeal with dried fruits and brown sugar
seasonal cut fruits served with honey yogurt dip
ham, fried egg, tomato and cheddar cheese panini
cage free scrambled eggs
challah French toast, warm maple syrup
cottage potatoes
crispy bacon

ALL INCLUDE:

selection of pastries, breakfast breads, muffins, and croissants with butter and preserves
assorted premium juices
freshly brewed regular and decaffeinated coffee, and assortment of hot teas

please note:
small groups with less than 25 guaranteed attendees | 200



MARRIOTT BONVOY™
EVENTS

BREAKFAST | ENHANCEMENTS

BREAKFAST STATIONS

these items can be added to your buffet of choice. prices are per person

omelet station | 16

eggs made to order with selection of cheddar cheese, feta crumbles, sliced mushrooms, diced Virginia ham, yellow onions, bell peppers, tomatoes, and bacon

Belgian waffle station | 16

with fresh whipped cream, maple syrup, Nutella, whipped butter and strawberry compote

breakfast sandwich panini station | 18

broken yolk blt sandwich

Virginia ham, scrambled egg and cheese on farm bread
avocado, tomato, spinach, and feta on ciabatta bread

BREAKFAST ENHANCEMENTS

these items can be added to your plated breakfast or buffet of choice. prices are per person

breakfast bowls | 16

jalapeño cheddar grits

warm quinoa bowl with scrambled eggs, avocado and tomatoes

overnight oats

breakfast flatbreads| 16

cream cheese, smoked salmon, scrambled egg, and red onion flatbread

spinach, scrambled eggs, tomato roasted peppers and mozzarella flatbread

broken yolk, with bacon, ham, and cheddar cheese flatbread

chilled display of salmon* | 10

smoked salmon, lox and pastrami salmon served with capers, onions, lemon wedges,
mini bagels and toast points with cream cheese

eggs benedict with hollandaise | 10

hot oatmeal with brown sugar, dried fruits and nuts | 8

breakfast burrito with sausage, egg and cheese | 8

breakfast sandwich with ham, egg, and cheese | 8

individual parfaits with granola, yogurt and fresh berries | 8

please note: stations require uniform attendant | 175



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MEETING BREAKS

FULL DAY MEETING | 57

morning | continental breakfast

muffins, seasonal breakfast breads, croissants, bagels, and Danish served with sweet butter and preserves
seasonal berries, melon, and fruit
Greek yogurts
assorted premium juices
freshly brewed regular and decaffeinated coffee, and assorted hot teas

mid-morning | selection of beverages

freshly brewed regular and decaffeinated coffee, assortment of hot teas, soft drinks, assorted juices, and bottled water

afternoon | selection of snacks and beverages

assortment of fresh baked cookies and nuts
triple fudge chocolate brownies
whole fresh fruit display
freshly brewed regular and decaffeinated coffee, and assortment of hot teas, soft drinks, assorted juices, and bottled water

Please note:

Communal set-up

Breaks are for 30 minute periods

Upgrade to private break | +10 per person, per break

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Attendant fee for continuous refresh | 175



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BREAKS | THEMED BREAKS

take me out to the ballgame | 12

fresh popped popcorn with a variety of sweet and savory seasonings, warm soft pretzel sticks with grain mustard and beer cheese dip

build your own trail mix | 15

peanuts, pecans, almonds, sunflower seeds, pretzels, dried cranberries, M&M's, vanilla yogurt chips, and dark chocolate coated raisins

wellness break | 12

fresh fruit kabobs, fresh berry smoothies, individual hummus cups with soft pita, and individual vegetable crudité cups with buttermilk ranch dip

chip off the block | 14

house made chips with housemade malt vinegar onion dip, tortilla chips with traditional salsa and TERRA chips with hummus

kid in a candy store | 15

select five: M&M's, gummy bears, Reese's Peanut Butter Cups, Sour Patch Kids, Snickers minis, chocolate covered espresso beans, Twix minis, Starburst, or Mini Chewy SweeTARTS

I break for chocolate | 14

chocolate covered strawberries, triple chocolate brownies, mini chocolate bars, chocolate chunk cookies, regular and chocolate milk

ice cream social | 13

chocolate and vanilla ice cream, chocolate syrup, caramel, macerated strawberries, salted peanuts, M&Ms, Reece's pieces, rainbow sprinkles, chocolate chips, house made whipped cream and cherries

please note a uniformed attendant required at 175



MARRIOTT BONVOY™
EVENTS

BREAKS | A LA CARTE

BAKERY BY THE DOZEN | 48, PER DOZEN

muffins, croissants, and nut breads
assorted bagels with cream cheese
chocolate chunk and oatmeal raisin cookies
brownies and chocolate chip cookie bars
mini fruit tarts, profiterole pastry cream, and truffles
pistachio and chocolate dipped biscotti
artisan blueberry, lemon poppy, and orange cranberry muffins
chocolate dipped strawberries

SNACKS

individual yogurts, each | 4
assorted premium ice cream bars, each | 5
Kind bars, each | 3
bags of pretzels, white cheddar popcorn, Cape Cod and Terra chips, each | 5
house smoked almonds or roasted cashews, per pound | 30
tortilla chips and salsa, per person | 5
individual vegetable crudité, with buttermilk ranch, per person | 6
individual cheese plates | with assorted cheese and honeycomb per person | 10
fresh fruit skewers with yogurt, per person | 8

BEVERAGES

freshly brewed regular and decaffeinated coffee, gallon | 80
selection of gourmet hot teas, per gallon | 80
hot chocolate, per gallon | 70
fruit punch, per gallon | 45
chilled Starbucks Frappuccino, per bottle | 8
Bubly favored sparkling water, per can | 5
Pellegrino sparkling water, per bottle | 6
Vasa bottled still water, per bottle | 5
apple, cranberry, and orange juice, per bottle | 5
Pepsi soft drinks, per can | 5
Red Bull energy drink, per can | 8

Iced Tea and Lemonade station, per person | 10
unsweetened iced tea & fresh lemonade, assorted berries, mint leaves, sliced citrus, and two flavored simple syrups



MARRIOTT BONVOY™
EVENTS

LUNCH | PLATED

STARTER | SELECT ONE (1)

chopped Caesar salad

croutons, parmesan cheese, Caesar dressing

baby spinach salad

pickled red onions, hard boiled eggs, baby tomatoes, mustard vinaigrette

soup of the day

ENTREE

herb crusted chicken breast | 38

sundried tomato and artichoke cream

grilled petit filet | 45

merlot demi roasted elephant garlic, fried onion strings

seasonal seared fish | 40

lemon beurre blanc and charred lemon

seared Frenched skin on chicken breast | 38

grilled corn and pepper relish

smoked pork loin | 40

brandy demi with apple and caramelized onion relish

top sirloin steak | 42

mustard demi and mushroom bacon hash

vegetarian grain bowl | 36

Israeli couscous with turmeric grilled tofu, cucumbers, tomatoes, red onion, slivered toasted almonds and vinaigrette dressing

DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote

double chocolate cake with whipped cream and chocolate sauce

apple tart with cinnamon whipped cream and caramel

ALL INCLUDE:

selection of artisan breads

chef's selection of seasonal vegetables and starches

freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water



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LUNCH | ENTRÉE SALADS

ENTREE

add a cup of soup, per person | 6

Virginia cobb salad | 34

mixed greens with Smithfield ham, avocado, diced tomatoes, hardboiled egg, bacon bits, blue cheese and grilled chicken served with buttermilk ranch dressing

smoked pulled chicken salad | 32

mixed greens, pickled red onions, cucumbers, tomatoes, roasted corn, cheddar, mustard vinaigrette

spicy chickpea salad | 30

mixed greens, tomatoes, paneer cheese, cucumbers, red onions, yogurt dressing

steak salad | 43

grilled New York strip steak served on mixed greens with blue cheese crumbles, tomatoes, cucumbers, red onions, croutons with ranch dressing

quinoa salad | 34

dried fruits, roasted walnuts, mixed greens, grilled shrimp, tomatoes, fresh herbs, seasonal berries, citrus vinaigrette

crunchy kale and spinach salad | 32

sunflower seeds, walnuts, cashews, tomatoes, cucumbers, red onions, dried cranberries, mustard vinaigrette

DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote

double chocolate cake with whipped cream and chocolate sauce

apple tart with cinnamon whipped cream and caramel

ALL INCLUDE:

selection of artisan breads

freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water



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EVENTS

LUNCH | GOURMET BOXED LUNCH

SELECTION OF SANDWICHES

roast beef and cheddar | 38

roast beef, cheddar cheese, lettuce, tomato and horseradish sauce served on a pretzel hero

grilled vegetable hummus wrap | 38

roasted red peppers, grilled eggplant, grilled yellow squash, hummus, tomato and lettuce served in a spinach wrap (*vegetarian*) (*gluten free available*)

tomato, basil & mozzarella | 38

tomato, basil pesto & mozzarella cheese on ciabatta (*gluten free available*)

ham & provolone | 38

cooked ham, provolone cheese, tomato and honey mustard served on brioche roll

turkey & smoked gouda | 38

roasted turkey, gouda cheese, lettuce, tomato, mayo on plain wrap

chicken Caesar | 38

grilled chicken, creamy Caesar dressing, romaine lettuce, garlic wrap

ALL INCLUDE:

grain mustard potato salad

individual bags of potato chips or pretzels

seasonal whole fresh fruit

freshly baked cookie

assorted Pepsi soft drinks or bottled spring water

appropriate serving utensils, napkin, and condiments



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LUNCH | BUFFET

STONECROFT DELI | 45

build your own salad bar | with mixed seasonal greens, baby tomatoes, diced cucumber, red onions, pan croutons, with buttermilk ranch and mustard vinaigrette

seasonal composed salad | chef's choice of 'best of the season' composed salad

build your own sandwiches | with sliced Virginia ham, roasted turkey, roast beef, Genoa salami, provolone cheese, sharp jack cheese and cheddar cheese served with tomatoes, leaf lettuce, pickle spears, grain mustard, and horseradish mayonnaise with rustic breads

individual bags of potato chips and pretzels

assorted cookies, lemon squares, and fudge brownies

SOUTHERN CHARM | 52

build your own salad bar | with mixed seasonal greens, baby tomatoes, diced cucumber, red onions, pan croutons, with buttermilk ranch and mustard vinaigrette

smoked beef brisket | with corn muffins and honey butter

Virginia ham | with Shenandoah spiced apple chutney

roasted chicken | basted with savory barbecue sauce

classic macaroni and cheese

red potato salad | with grain mustard

grilled vegetable medley

individual seasonal fruit cobbler

ALL INCLUDE:

selection of artisan breads

freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water

please note: small groups with less than 25 guaranteed attendees, staffing fee | 250



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LUNCH | BUFFET

STAY FIT | 45

chilled wild rice salad with crisp apples
baby spinach with goat cheese and candied pecans with cranberry cider vinaigrette
seared salmon with cucumber and red pepper slaw
lemon thyme grilled chicken with tomato caper basil relish
baby stuffed peppers with quinoa, roasted vegetables and tomato romesco
olive oil roasted fingerling potatoes
mixed berries with honey and almonds

BUILD YOUR OWN SALAD | 48

Base | arugula, spinach, romaine or mixed greens

Mix-ins | roasted tomatoes, roasted corn, sliced cucumbers, shredded carrots, avocado, olives, pickled onions, artichoke hearts, chickpeas, bell peppers, parmesan cheese, cheddar cheese, feta and candied pecans

Protein | grilled shrimp, grilled chicken and roasted eggplant

Dressing | citrus vinaigrette, blue cheese, chipotle-ranch and honey-balsamic dressings
miniature fruit tarts, lemon bars, miniature cheesecakes and chocolate ganache tarts

ALL INCLUDE:

selection of artisan breads

freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water

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RECEPTION | PASSED HORS D'OEUVRES



minimum of 50 pieces per item required
pricing is per piece

HOT HORS D'OEUVRES

- smoked gouda arancini with marinara sauce | 6
- crab cakes with old bay remoulade | 7
- beef wellington with cabernet demi | 6.5
- baked brie and raspberry in phyllo | 6
- potato samosa with cilantro chutney | 6
- baby lamb chop | 8
- lamb gyro with tzatziki sauce | 7
- artichoke beignet | 6
- bahn mi spring roll | 6
- peking duck ravioli | 7
- hibachi style steak skewer | 7
- chicken skewer with macadamia nuts | 6
- chicken tandoori | 6
- tamari glazed shrimp skewers | 7
- Malibu coconut lobster lollipop | 8
- tamale bites | 6
- fiery peach barbecue brisket | 7

COLD HORS D'OEUVRES

- seared ahi tuna crostini | 7
- cucumber crab canape | 7
- antipasto skewer | 6
- individual shrimp cocktails | 8
- grilled chicken crostini with boursin cheese and blueberry | 6
- tomato and basil bruschetta | 6
- roasted butternut squash hummus on pita point | 6
- beef tenderloin chimichurri with pickled onions on crostini | 7

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RECEPTION

DISPLAYS

charcuterie display | 17

assorted hard salamis, grilled sausages, prosciutto, soppressata, bresaola, and pancetta with grain mustard, cornichons, horseradish and wedge of parmesan cheese served with lavosh and baguettes

artesian cheese display | 15

display of chef selected gourmet cheeses served with seasonal berries, grapes, honeycomb, wine jelly and assorted lavosh, cracker bread and baguettes

mezza platter | 16

assorted olives, feta cheese wedge, fresh mozzarella, baba ghanoush, hummus, stuffed grape leaves, Greek garden medley, tabbouleh, grilled pita, seasoned naan, and falafel with tzatziki dipping sauce

trio of dips | 14

crab dip, spinach artichoke dip and buffalo chicken dip served with celery sticks, carrot sticks, pita wedges, lavosh and baguettes

sliders | 18

buffalo chicken sliders with bleu cheese and ranch dipping sauces, pulled pork sliders with horseradish coleslaw, and cheeseburger sliders with parmesan tater tot

sushi | 7 per piece- minimum order of 100 pieces

assorted maki and nigiri rolls served with pickled ginger, soy sauce and wasabi

crab display | 22

fresh crabmeat accompanied with a variety of sauces, to include mango lime relish, cilantro pesto, chile and lime crème fraiche, horseradish cocktail sauce, and lemon spears

chilled shrimp cocktail (100 pieces) | 800

shrimp cocktail displayed with cocktail sauce, fresh lemon wedges and Old Bay remoulade sauce

Shenandoah picnic | 20

pickled vegetables, olives, locally aged and cured smoked meats, Virginia country ham, sweet potato biscuits, green tomato jam, chef's selected gourmet cheeses, fig jam, almonds, honeycomb, selection of artisan rustic breads, rolls and crackers

please note:

All items priced per person except where noted



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RECEPTION

DISPLAYS CONTINUED

baked brie apricot jam and toasted almonds in puff pastry | 12

sliced granny smith apples and toasted baguettes

vegetable crudité display | 12

heirloom cherry tomatoes, English cucumber, baby Malibu carrots, broccolini, cauliflower, haricot verts served with buttermilk and herb dressing

dessert display | 17

seasonal pie slices, lemon bars, crème brûlée, miniature cupcakes, mousse cups, brownies and blondies

build your own sundae | 13

chocolate, strawberry and vanilla ice cream, chocolate syrup, caramel, macerated strawberries, salted peanuts, M&Ms, Reece's pieces, sprinkles, chocolate chips and whipped cream and cherries

CARVING STATIONS

boneless breast of turkey | 14

buttermilk biscuits, housemade cranberry sauce, and herb mayonnaise

herb marinated beef tenderloin | 22

cabernet demi, grain mustard, horseradish cream, caramelized onions and brioche carving rolls

whole roasted citrus salmon | 16

served with cucumber dill cream, warm fennel salad and lemon olive oil

barbeque beef brisket | 16

sweet barbeque sauce, smoky barbeque sauce, roasted corn and onion relish

suckling pig pulled pork | 14

smoky barbeque sauce, coleslaw and sweet potato biscuits

boneless legs of lamb | 20

rosemary demi-glace and brioche roll

please note: per person pricing for all stations
all carving stations require uniformed attendant | 175

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RECEPTION

ACTION STATIONS

street tacos | 17

thin sliced skirt steak, pork carnitas and grilled chicken, cilantro, lime, cojita cheese, fresh guacamole, shredded cabbage, grilled tomato salsa and smoked mango salsa, crispy corn tortillas and soft tortillas

mac and cheese | 14

sweet peas, diced ham, crispy bacon, broccoli florets, grilled chicken, blue cheese, wing sauce, cheddar cheese sauce

pasta | 16

seasonal ravioli, penne, fusilli, basil pesto, smoked tomatoes, grilled sweet Italian sausage, spinach, sautéed mushrooms, grilled peppers and onions, vodka sauce, alfredo sauce and marinara sauce

guacamole made to order | 14

avocado, lime, lemon, cilantro, jalapeno, diced red onion, mango, black beans, roasted tomatoes, garlic, pico de gallo and roasted corn served with warm corn tortilla chips

poké made to order|18

jasmine rice, soba noodles, mixed greens, ahi tuna, salmon, tofu, diced mango, diced pineapple, edamame, shredded carrots, avocado, green onions, sliced radish, seaweed salad, cilantro, diced cucumber, sriracha sauce, ponzu sauce, teriyaki sauce, and soy sauce

grilled cheese station |14

cheddar and apple on raisin bread; brie and ham with dijon mustard on sourdough bread; roasted red pepper, fresh mozzarella, pesto on focaccia bread with tomato soup shooters

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DINNER | PLATED

STARTER | SELECT ONE (1)

Westfields signature salad

field greens, romaine, tomato, and English cucumber with sherry wine vinaigrette

spinach salad

hardboiled egg, pickled onions, toasted pecans and goat cheese

tomato salad

mixed greens and burrata cheese topped with basil micro greens and balsamic vinaigrette

bibb wedge salad

smoked mushrooms, grape tomatoes and cucumbers

ENTREE

roasted chicken breast | 52

seared with roasted shallot demi and greens

Frenched skin-on chicken breast with chicken jus | 54

faro pilaf, haricot verts, natural jus and oven roasted tomatoes

seared salmon filet lemon beurre blanc | 65

with cucumber slaw

Chesapeake crab cakes with charred lemon | 80

roasted corn chutney and lemon buerre blanc

filet mignon with roasted garlic demi | 80

roasted portabella mushrooms

duroc pork tenderloin with molasses demi | 68

apple walnut chutney

turmeric cauliflower steak | 52

golden raisin compote

soft polenta | 52

with roasted mushroom and broccoli slaw



MARRIOTT BONVOY™
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DINNER

DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote
triple chocolate mousse cake
tiramisu
apple caramel tart

ALL INCLUDE:

selection of artisan breads
freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water

DUET ENTREES

roasted chicken breast and seared salmon filet | 78
certified Angus beef filet and grilled jumbo shrimp | 84
certified Angus beef filet and Maryland crab cake | 90
roasted chicken breast and seared Halibut | 78



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DINNER | BUFFET

TASTE OF VIRGINIA | 80

Westfields signature salad | farm greens, tomatoes, cucumbers, pickled onions with buttermilk ranch dressing
two (2) seasonal salads | chef's choice of 'best of the season' salads
barbeque beef brisket | with warm barbeque sauce
tea brined chicken breast | with corn and peppers chutney
Virginia ham | with sweet potato biscuits
garlic mashed potatoes
sautéed green beans | with fresh garlic and almond slices
cheddar corn muffins | with local honey butter
pecan pie with bourbon whipped cream and triple chocolate mousse

SOUTH OF THE BORDER | 78

roasted corn and black bean salad | with cilantro and roasted chili
fiesta salad | lettuce, tomatoes, tortilla crisps, cojita cheese, with chipotle ranch
seared seasonal fish | served with avocado crema and charred limes
grilled steak with chimichurri sauce
grilled chicken breast | with roasted cumin demi
cilantro lime rice
warm tortillas
street corn
churros with chocolate sauce, tres leches cake and rice pudding

MEDITERRANEAN | 84

Greek Salad | chopped romaine, red onions, tomatoes, cucumbers, kalamata olives and feta with lemon oregano vinaigrette
stuffed grape leaves
hummus | with warm pita bread
falafel | with toppings of feta cheese, pickled onions and cucumbers, tzatziki
grilled chicken kabobs | with basmati rice with golden raisins and slivered almonds
sliced leg of lamb | with rosemary demi-glace
broccolini with sea salt
baklava
sweet polenta cake with honey

ALL INCLUDE:

selection of artisan breads
freshly brewed regular and decaffeinated coffee, and assortment of hot teas, and iced water



MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PACKAGES



ALL INCLUDE:

IMPORTED AND DOMESTIC BEER

Imported | Corona Extra
Domestic | Budweiser, Miller Lite, O'Doul's (non-alcoholic)
Craft | Sam Adams Boston Lager
Regional | Port City IPA

NON-ALCOHOLIC OPTIONS

assorted Pepsi soft drinks
sparkling and still water
appropriate mixers



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BEVERAGES | BAR PACKAGES

LUXURY SHELF BAR

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

luxury shelf wines

chardonnay | Kenwood, Six Ridges, California
sauvignon blanc | Brancott Estate, Marlborough, New Zealand
malbec | Alamos, Mendoza, Argentina
cabernet sauvignon | Estancia, Paso Robles, California

TOP SHELF BAR

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

top shelf wines

rose | Chateau St. Jean, Magnolia Grove, California
chardonnay | Meiomi, Santa Barbara, California
pinot noir | Line 39, California
cabernet sauvignon | Avalon, California

PREMIUM SHELF BAR

Smirnoff vodka | Cruzan Aged Light rum | Beefeater gin | Dewar's White Label scotch | Jim Beam White Label bourbon | Canadian Club whiskey | Jose Cuervo Traditional Silver tequila | Courvoisier VS brandy

premium shelf wines

rose | Chateau St. Jean, Magnolia Grove, California
chardonnay | Chateau St. Jean, Magnolia Grove, California
merlot | Chateau St. Jean, Magnolia Grove, California
cabernet sauvignon | Chateau St. Jean, Magnolia Grove, California



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BEVERAGES | BAR PRICING

OPEN BAR PRICING

all open bar prices are subject to 25% service charge and 6% state tax.

luxury shelf

1 st hour	\$24.00 per person
each additional hour	\$12.00 per person

top shelf

1 st hour	\$22.00 per person
each additional hour	\$11.00 per person

premium shelf

1 st hour	\$20.00 per person
each additional hour	\$10.00 per person

beer/wine bar

1 st hour	\$18.00 per person
each additional hour	\$9.00 per person

HOST BAR PRICING

Westfields Marriott recommends one bartender for every 75 guests.

all consumption bar prices are subject to 25% service charge and 6% state tax.

cordials	\$12.00
cocktails	\$9.00 Premium shelf
	\$10.00 Top shelf
	\$12.00 Luxury shelf
imported/craft/regional beer	\$8.00 per bottle
domestic beer	\$7.00 per bottle
wine	\$9.00 per glass
	\$38.00 bottle
non-alcoholic	\$5.00
bartender	\$175.00 per bar

CASH BAR PRICING

Westfields Marriott recommends one bartender for every 100 guests. A cashier is required for all cash bar set ups.

all cash bar prices include service charge and state tax. There is a \$300.00 revenue minimum for every cash bar set up.

cordials	\$12.00
cocktails	\$9.00 Premium
	\$11.00 Top
	\$12.00 Luxury
imported/craft/regional beer	\$9.00 per bottle
domestic beer	\$8.00 per bottle
wine	\$10.00 per glass
non-alcoholic	\$5.00
bartender/cashier	\$175.00 each

WESTFIELDS MARRIOTT

14750 Conference Center Drive Chantilly, VA 20151



MARRIOTT BONVOY™
EVENTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Prices are subject to taxable 25% service charge and applicable sales tax. Prices valid through December 31, 2020

BEVERAGES | WINE LIST

SPARKLING WINES AND CHAMPAGNES

prosecco | LaMarca, Extra Dry Veneto, Italy | 38.00

brut | Mumm Prestige Chefs de Caves Napa Valley, California | 42.00

champagne | Moët & Chandon, Brut, Impérial Champagne, France | 120.00

SWEET WHITE AND BLUSH WINES

rose | Chateau St. Jean, Magnolia Grove, California | 36.00

riesling | Chateau St Michelle, Columbia Valley, California | 42.00

WHITE WINES

chardonnay | Chateau St. Jean, Magnolia Grove, California | 36.00

chardonnay | Meiomi, California | 44.00

chardonnay | Kenwood, Russian River Valley, Six Ridges, California | 44.00

chardonnay | J.Lohr Estates, Riverstone, Monterey, California | 43.00

chardonnay | Sonoma Cutrer, Russian River Ranches, California | 80.00

pinot grigio | Chateau St. Jean, Magnolia Grove, California | 36.00

sauvignon blanc | Sea Pearl, Marlborough New Zealand | 40.00

sauvignon blanc | Brancott Estate, Marlborough New Zealand | 38.00

RED WINES

malbec | Alamos, Mendoza, Argentina | 42.00

merlot | Chateau St. Jean, Magnolia Grove, California | 36.00

merlot | Canoe Ridge, The Expedition, Horse Heaven Hills, Washington | 52.00

pinot noir | Line 39, California | 38.00

pinot noir | Erath, Oregon | 76.00

cabernet sauvignon | Chateau St. Jean, Magnolia Grove, California | 36.00

cabernet sauvignon | Ferrari-Carano, Alexander Valley, California | 70.00

cabernet sauvignon | Estancia, Paso Robles, California | 44.00

cabernet sauvignon | Avalon, California | 38.00

please note:

Pricing per bottle



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EVENTS

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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.



MARRIOTT BONVOY™
EVENTS

TERMS & CONDITIONS

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>



MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PACKAGES



ALL INCLUDE:

IMPORTED AND DOMESTIC BEER

Imported | Corona Extra
Domestic | Budweiser, Miller Lite, O'Doul's (non-alcoholic)
Craft | Sam Adams Boston Lager
Regional | Port City IPA

NON-ALCOHOLIC OPTIONS

assorted Pepsi soft drinks
sparkling and still water
appropriate mixers

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MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PACKAGES

LUXURY SHELF BAR

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

LUXURY SHELF WINES

chardonnay | Kenwood, Six Ridges, California
sauvignon blanc | Brancott Estate, Marlborough, New Zealand
malbec | Alamos, Mendoza, Argentina
cabernet sauvignon | Estancia, Paso Robles, California

TOP SHELF BAR

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

TOP SHELF WINES

rose | Chateau St. Jean, Magnolia Grove, California
chardonnay | Meiomi, Santa Barbara, California
pinot noir | Line 39, California
cabernet sauvignon | Avalon, California

PREMIUM SHELF BAR

Smirnoff vodka | Cruzan Aged Light rum | Beefeater gin | Dewar's White Label scotch | Jim Beam White Label bourbon | Canadian Club whiskey | Jose Cuervo Traditional Silver tequila | Courvoisier VS brandy

PREMIUM SHELF WINES

rose | Chateau St. Jean, Magnolia Grove, California
chardonnay | Chateau St. Jean, Magnolia Grove, California
merlot | Chateau St. Jean, Magnolia Grove, California
cabernet sauvignon | Chateau St. Jean, Magnolia Grove, California



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WESTFIELDS MARRIOTT

14750 Conference Center Drive, Chantilly VA 20151

MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PRICING

OPEN BAR PRICING

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MARRIOTT BONVOY™
EVENTS

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please note:

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MARRIOTT BONVOY™
EVENTS