



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

Gaithersburg Marriott Washingtonian Center

9751 Washingtonian Boulevard, Gaithersburg, MD 20878
T 301 590 0044 | www.marriott.com/waswg



MARRIOTT
GAITHERSBURG

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **GAITHERSBURG**
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.



wedding package includes

- four hour open well bar
- champagne toast
- complimentary bartender (1 per 100 guests)
- three passed hors d'oeuvres (two pieces each per person)
- two elegantly displayed hors d'oeuvres
- salad course
- up to three entrée selections
- wedding cake dessert

additional services included

- a dedicated certified wedding event manager
- world-class marriott service
- complimentary upgraded guest room for the night of the wedding
- discounted overnight accommodations
- complimentary reservation cards with all room blocks
- customized reservation link for all room blocks
- complimentary parking for all of your guests
- private menu tasting after booking for up to four people
- selection of hotel linens
- glass cylinders with floating candles
- marriott rewards points (up to 60,000)

pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax.



well bar

smirnoff vodka
cruzan aged light rum
beefeater gin
dewars white label scotch
jim beam white label bourbon/whiskey
canadian club whiskey
jose cuervo tradicional silver tequila
courvoisier VS cognac

magnolia grove by chateau st. jean rosé
magnolia grove by chateau st. jean chardonnay
magnolia grove by chateau st. jean – merlot
magnolia grove by chateau st. jean – cabernet sauvignon

budweiser
miller lite
dogfish head craft brewery 60 minute IPA
devils backbone craft brewery vienna lager
heineken
corona extra
o'douls

soft drinks, bottled water, assorted juices

additional hour, \$9 per person

pricing is inclusive of 25% service charge, 6% sales tax and 9% alcohol tax.

call bar upgrade

\$6 per person

absolut vodka,
bacardi superior rum,
captain morgan original spiced rum,
tanqueray gin
dewars white label scotch,
johnnie walker black label scotch,
maker's mark bourbon whiskey
canadian club whiskey,
1800 silver tequila,
courvoisier VS cognac

magnolia grove by chateau st. jean - rosé
magnolia grove by chateau st. jean - chardonnay
magnolia grove by chateau st. jean - pinot grigio
chateau ste. michelle - riesling
brancott - sauvignon blanc
magnolia grove by chateau st. jean - merlot
magnolia grove by chateau st. jean - cabernet sauvignon

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butler passed hors d'oeuvres (select three)

hot hors d'oeuvres

wild mushroom fontina tart
kale and vegetable pot stickers
coconut chicken with mandarin sauce
goat cheese and red pepper quiche
pecan and herb crusted chicken tenderloin
wood ear mushroom and vegetable spring roll
lamb merguez wrapped in herbed pastry
miniature vegetable lasagna
lamb and feta flatbread
golden beet and goat cheese phyllo star
vegan caponata phyllo star
paella croquettes with shrimp and chorizo
quinoa and zucchini fritter
port wine bacon jam canape
philly cheesesteak dumpling
teriyaki beef satay with ginger-lime sauce

cold hors d'oeuvres

tomato and euro cucumber roulade
brie and berries on seared brioche
roma tomato bruschetta on garlic crostini
antipasto skewer
balsamic fig and goat cheese flatbread

displayed hors d'oeuvres (select two)

crisp garden vegetables with buttermilk ranch dip
warm artichoke and spinach dip with a parmesan crust
artisan cheese display with berry garnish and assorted crackers

pricing is inclusive of 25% service charge and 6% sales tax.



salads

select one

crisp garden salad: baby greens, grape tomatoes, english cucumbers, julienne carrots with your choice of parmesan pepper cream dressing or red wine vinaigrette

classic caesar salad: hearts of romaine, garlic croutons, parmesan reggiano shards with caesar dressing

baby spinach salad: baby spinach leaves, dried cherries, candied walnuts with raspberry walnut vinaigrette

entrée selections

select up to three entrees
(prevailing price applies to all items)

poultry

herb roasted breast of chicken, porcini demi
wild mushroom risotto, and grilled asparagus \$142.00

panko-sesame crusted chicken, ginger-orange sauce
bamboo infused short grain rice, snow peas,
and julienne peppers \$142.00

pan seared chicken, caramelized figs and marsala glaze
thyme roasted fingerling potatoes, haricot verts \$142.00

seafood

seared salmon, dijon-lemon beurre blanc
jasmine rice, roasted asparagus and baby squash \$147.00

seared maryland rockfish, charred tomato and sweet corn sauté
wild rice blend, sugar snap peas \$147.00

broiled black sea bass, fresh lemon emulsion
roasted carrot risotto, grilled fennel-onion salad \$149.00

seared maryland crab cakes, old bay remoulade
potato puree, charred corn salsa and roasted baby carrot \$154.00

pricing is inclusive of 25% service charge and 6% sales tax.



entrée selections continued

meat

grilled filet mignon, cabernet-mushroom demi \$156.00
loaded potato mash, roasted asparagus, and baby carrots

roasted colorado lamb chops, mint au jus \$161.00
fingerling potatoes, haricot verts and cherry-onion jam

seared beef medallions, thyme butter \$155.00
garlic mashed potatoes, baby squash and roasted pearl onion

vegetarian

tempura style tofu, hoisin-ginger glaze \$141.00
crisp vegetable stir-fry and jasmine-bamboo rice blend

vegetable wellington, a vegetarian favorite amplified \$141.00
buttery puff pastry filled with layers of hummus, portabella mushrooms,
onion confit, spinach and roasted red peppers

mediterranean couscous purse \$141.00
roasted vegetables and Israeli couscous blended with two cheeses and
fresh herbs in a crispy phyllo shell

duet

a combination of two fresh chef crafted items below \$171.00
paired with chef's choice of accompaniments
and the perfect sauces to compliment:

grilled petit filet mignon	seared salmon
roasted chicken breast	seared black sea bass
shrimp or scallop scampi	maryland crab cake

pricing is inclusive of 25% service charge and 6% sales tax.



menu enhancements

upgraded hot hors d'oeuvres | \$5 each per person

cumin lamb lollipops

miniature maryland style crab cakes with old bay remoulade

seared baby lamb chops with apple demi-glace

crab risotto fritters with lemon-dill aioli

lobster saffron in puff pastry

upgraded cold hors d'oeuvres | \$5 each per person

salmon roulette with chive emulsion on toasted sourdough

chilled grilled shrimp with preserved lemon cocktail sauce

shaved beef tenderloin with red onion compote on crostini

sesame crusted tuna on wonton cracker with tobiko

upgraded displays | \$4 each per person

antipasto with mozzarella, italian meats, and marinated vegetables

tapas display with hummus, sesame eggplant salsa, and pita chips

pricing is inclusive of 25% service charge and 6% sales tax.



menu enhancements

appetizers | \$11 each per person

signature chesapeake crab chowder, frizzled leeks

plum tomato, olive, and gorgonzola stuffed portobello, pesto oil

heirloom tomato and fresh mozzarella, balsamic-pepper reduction

artichoke and goat cheese stuffed ravioli, sun-dried tomato cream

appetizers | \$15 each per person

chesapeake crab napoleon, caper vinaigrette, and old bay remoulade

trio of shrimp cocktail served on ice, horseradish gazpacho relish

seared diver scallops on "paella" risotto cake, roasted piquillo oil

upgraded salads | \$4 each per person

baby bibb salad: baby bibb lettuce, candied pecans, asian pear, and maytag bleu cheese with champagne vinaigrette

frisee salad: circus frisee, blistered grape tomatoes, grilled asparagus, feta cheese, olive oil bread plank, and marinated olive compote with balsamic dijon vinaigrette

pricing is inclusive of 25% service charge and 6% sales tax.



menu enhancements

a la carte meal service | \$24 per person

custom designed menu cards and appetizer course

carving stations

herb roasted turkey breast | \$20 per person

cranberry relish
whole grain mustard
soft michette rolls

spiral cut ham | \$21 per person

maple mustard glaze
buttermilk biscuits

porcini crusted strip loin | \$25 per person

tomato jam
horseradish aioli
soft michette rolls

roasted tenderloin of beef | \$29 per person

braised balsamic onion relish
classic béarnaise
soft michette rolls

sushi nigri | \$32 per person

a sushi chef prepared sushi rolls to include: tuna, salmon, cucumber, and california roll; served with shredded ginger, and soy sauce

***for requested action and carving station service, (1) chef attendant for every (75) guests at \$150 each, subject to 6% sales tax. Minimum of 25 people required per station.*

pricing is inclusive of 25% service charge and 6% sales tax.

menu enhancements

plated desserts | \$6 each per person

caramelized pear cake, white chocolate, pear chutney

individual rum cake, mojito mousse, caramel sauce

fresh berry cheesecake, fresh whipped cream, raspberry coulis

chocolate royal timbale

individual apple tarts with crème anglaise

displayed desserts | \$18 each per person

assortment of fine miniature french pastries including mini chocolate tea cup filled with chocolate mousse, fresh fruit tarts, tiramisu, passion fruit and coconut teardrops

assortment of miniature cupcakes, miniature cheesecakes, cake bites (chocolate, red velvet, carrot), and cake pops

a la carte desserts | \$7 each per piece

assorted cake pops

cheesecake drops

dessert shooters

assorted miniature cupcakes

assorted miniature french pastries

chocolate eclairs

chocolate almond biscotti

pricing is inclusive of 25% service charge and 6% sales tax.

breakfast

breakfast buffet | \$42 per adult 14 & older | \$24 per child 3-13

assorted juices

sliced seasonal fresh fruit & berries

muffins, bagels, croissants, & danish

yogurt & granola

cold cereals with skim, 2%, & whole milk

scrambled eggs

breakfast potatoes with onions

crisp bacon & sausage links

coffee & tea

assorted soft drinks & bottled water

enhancements | \$18 per person

**omelet station "made to order": mushrooms, red and green peppers, spinach, ham, bacon, turkey sausage, goat cheese, cheddar cheese, tomatoes, salsa and sour cream

**buttermilk and whole wheat pancake station "made to order": blueberries, chocolate chips, caramelized bananas, walnuts, strawberries, granny smith apples, whipped cream and maple syrup

**station attendant required - \$150/attendant

pricing is inclusive of 25% service charge and 6% sales tax.

considerations for your package design

As the host, you may pre-select a maximum of three entrees for your guests to choose from. The prevailing (highest) priced entrée will be applied to all entrees offered. We will need a count for each entrée at the time the guarantee number of attendance is due (five business days prior to the event). Place cards are necessary to denote the selection each guest has made.

We are happy to host your wedding ceremony with us! The site and space will be determined based on the number of guests and the availability of space. The room set up fee is \$1,500.00. Additional costs may be incurred, depending on the complexity of the set up.

A wedding cake is included in your package. You are welcome to purchase your cake from a different bakery, in which case, a cake cutting fee of \$3.50 per guest will apply.

financial overview

2019 package prices are based on the price of the entrée and are subject to change.

A 25% taxable service charge and applicable state and local taxes (currently 6% for food and 9% for beverage) are **included** in our package pricing.

A non-refundable deposit of 25% of the estimated event total and a signed contract is required to secure your space on a definite basis. Final payment is due no later than five days prior to your event.

confirmation of room set up requirements

Please confirm the room set up for your function at least three (3) business days prior to your event. The room set up listed in the banquet event order at this time will be considered your guaranteed room set. Requests for room set changes after this deadline up until the day prior to your function may result in additional fees. Room reset requests on the day of the function will be subject to an additional fee of \$500, plus applicable service charge and tax.



considerations for your package design continued

food and beverage outside of hotel

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Events Department.

alcohol and minors

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21) or under the influence of alcohol, in accordance with the Montgomery County and State of Maryland liquor control regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Montgomery County and the State of Maryland.

signs, displays and decorations

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. No signage is permitted in the hotel lobby. All decorations must meet approval of the Montgomery County Fire Code. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

outside vendors

All outside vendors (i.e. entertainment, decorators, etc.) contracted directly with a group must sign the Gaithersburg Marriott Washingtonian Center Hotel's vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the function space is not left in a reasonable condition, the group will be held liable for any extra charges.



preferred vendor list

photography

paul fleming photography	301 990 9294
victor stekoll photographers	301 424 5795
the photo gallery DC	202 362 8111

videography

online suburban video, inc	301 315 6300
video express production	301 598 6096

florist and decor

edge floral event designers	301 330 5232
fiore floral	301 738 2336
select event group	301 604 2334
kentlands flowers & bows	301 330 7720
palace florists	301 945 0253

limousine

on the town limo	301 695 5466
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invitations and favors

sincerely yours	301 340 1989
noteworthy papers	301 670 0032



preferred vendor list (continued)

cakes

custom cake design	301 216 1100
creative cakes inc.	301 587 1599

balloons and baskets

beautiful balloons	301 468 5533
exquisite balloons	301 990 3626
balloons & décor by pattie	301 537 5730

disc jockeys and bands

washington talent agency	301 762 1800
bialek's music	301 340 6206
music & more productions	240 268 0558
ultrasound deejays, inc.	301 217 9595
soundstations entertainment services	301 972 6323
nyx entertainment & events	301 984 0500
unfotogettable events, llc	202 336 3912

full service salons

cahra salon	301 921 6655
elizabeth arden red door spa	301 527 1901
salon art f/x	301 330 9696
feja's hair design and wellness spa	301 330 1104
blo gaithersburg	301 216 0256





SETTINGS BY US, INSPIRED BY YOU.

