

An outdoor event space with white chairs and tables, teal overlay with text. The background shows a wooden fence and trees. The foreground shows a table set with white linens, plates, and glasses. The text is overlaid on a teal semi-transparent band.

INFINITELY YOU

UNFORGETTABLE, INSPIRED BY YOU

Falls Church Marriott Fairview Park

3111 Fairview Park Drive, Falls Church, VA 22042
T 703.849.9400 | www.marriott.com/wasfp



MARRIOTT
FALLS CHURCH
FAIRVIEW PARK

OUR DREAM WEDDING PACKAGE INCLUDES

Amenities

Dedicated Event Manager & Banquet Staff for Your Special Event

Private Wedding Party Hospitality Room

Non-Alcoholic or Champagne Toast for You and Your Guests

Mirror Centerpieces with Votive Candles

Six Single Color Up lights to Enhance the Room

Plated Menu Tasting for Up to Four Guests | \$75.00 Per Person for Additional Guests
(Approximately within Three Months Prior to the Wedding Date)

Gift, Placecard & Guest Book Table in Reception Area

Selection of Standard White, Ivory or Black Floor Length Linen

Wedding Cake Cutting

Custom Sized Natural Wood Dance Floor

Staging for Band/DJ, Bridal Head Table & Cake Table

Complimentary Hotel Shuttle to & from Dunn Loring Metro Station

Marriott Bonvoy Points

Guest Rooms

Luxury Wedding Suite for the Newlyweds on the Evening of Your Wedding
with Complimentary Breakfast for Two (2) in our Tandem Restaurant

Reduced Guest Room Rate for Blocks of 10 or more rooms

Customized Reservation Web-Page



YOUR REHEARSAL

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

REHEARSAL DINNER MENU

Plated Dinner

All Plated Dinner Entrées are Accompanied with a Choice of Salad or Soup, Starch and Fresh Vegetable, Fresh Baked Bread Service, and Selection of Dessert. Pre-Set Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas

Soup Selection

(Please Select One for Your Guests)

Chesapeake Crab

Italian Wedding Soup

Carrot Ginger Soup (VG)

Roasted Red Pepper Bisque (VE)

Tomato Cheddar Bisque(VE)

Spring Garden Vegetable (VE, GF)

Salad Selections

Boston Bibb Lettuce and Field Greens

Pine Nuts, Grape Tomatoes, Shaved Country Ham, Pecorino, and Raspberry Vinaigrette

Asian Salad

Crispy Romaine, Baby Spinach, Red Cabbage, Enoki Mushrooms, Tear Drop Tomatoes and Baby Corn
Topped with Fried Wonton Strips and Mustard Soy Dressing

The Park Salad

Field Greens, Baby Kale, Tomatoes, Golden Beets, Dried Figs, Toasted Almonds, Poppy Seed Dressing

Mediterranean Salad

Crisp Romaine Lettuce, Radicchio, Arugula, Feta Cheese, Kalamata Olives, Pear Tomatoes, and Roasted Red Peppers Served with a Lemon-Oregano Vinaigrette

Plated Dinner Entrées

Chicken Tuscany | \$70.00

Stuffed with Sautéed Spinach, Roasted Shallots, Feta Cheese, and Roasted Pepper Coulis

Grilled Salmon | \$70.00

Served with Vermouth Chive Sauce

Burgundy Braised Short Ribs | \$75.00

Accompanied with Natural Pan Jus, Slowly Braised with Carrots, Celery, and Onions

Pan Seared Sea Bass | \$75.00

Accompanied with Green Pepper Coulis and Tomato Onion Cucumber Relish

Filet Mignon | \$86.00

Served with Chateaubriand Sauce

Sweet Potato and Quinoa Kale Ravioli | \$54.00

Served with Basil Pesto Sauce (GF)

Mushroom and Sun-Dried Tomato Pesto Agnolotti | \$54.00

Served with Eggplant and Tomato Sauce (VG)

Grilled Vegetable Wellington | \$54.00

Accompanied with Roasted Pepper Coulis

Herb Roasted Chicken | \$70.00

Served with Shiitake Mushroom Demi-Glace

Chicken Provencal | \$70.00

Accompanied with Tomatoes, Capers, and Olive Sauce

Dessert

White Chocolate Raspberry Cheesecake

White Chocolate Cheesecake topped with Fresh Berries, finished with Toasted Almonds

Individual Fruit Topped Cheesecake

Rich and Creamy Cheesecake Topped with Assorted Fruit

Galaxy

Rich Chocolate Truffle Mousse Layered with Chocolate Genoise and Almond Macaron, Finished with Dark Chocolate Glaze a Touch of Gold Flake and Milk Chocolate Diamond Garnish

German Chocolate Roulade (Gluten Free)

Chocolate Sponge Cake rolled with a Rich Coconut and Pecan German Chocolate Filling, Glazed in Dark Chocolate and Garnished with Toasted Coconut and Candied Pecans

Mousse Cup (Gluten-free)

Chocolate Cup Filled with Light Chocolate Mousse and Garnished with Shaved Chocolate

Raspberry Mango Mirror

Yellow Sponge Cake with Layers of Raspberry and Mango

REHEARSAL DINNER BAR ARRANGEMENT

Luxury

Liquor Selection

Grey Goose Vodka, Bacardi Superior Light Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Casamigos Tequila, Hennessy Privilege VSOP Cognac

Wine Selection

Chateau Ste. Michelle Riesling, Columbia Valley, Washington

Casa Smith, Pinot Grigio, "ViNO", Ancient Lakes, Washington

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California

Erath, Pinot Noir, Oregon

Avalon. Cabernet Sauvignon, California

Sparkling Selection

Segura Viudas, Brut, Cava, Mumm Napa, Catalonia, Spain, NV

Domestic Beer Selection

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Blue Moon Belgian White, Sam Adams Boston Lager, Sam Adams Seasonal

Imported Beer Selection

Corona, Modelo, Heineken, Stella Artois Lager, Truly Mixed Berry, DC Braw

Craft Beer Selection

Sam Adams Boston Lager, Port City Optimal Wit

Top Shelf

Liquor Selection

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label, Maker's Mark Bourbon Whiskey, Jack Daniel's Tennessee Whiskey, Canadian Club, Patron Silver Tequila, Courvoisier VS Cognac

Wine Selection

Magnolia Grove by Chateau St. Jean, Rose, California

Kenwood Vineyards Sauvignon Blanc, Sonoma County, California

Chateau St. Jean, Chardonnay, North Coast, California

Magnolia Grove by Chateau St. Jean, Merlot, California

Seven Falls Cabernet Sauvignon, Wahluke Slope, Washington

Sirena Del Mare, Rose, Italy

Fable Roots, Red Blend, Italy

Sparkling Selection

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV

Domestic Beer Selection

Blue Moon, Coors Light, Miller Lite, O'Doul's

Imported Beer Selection

Corona, Modelo, Heineken, Stella Artois Lager, Truly Mixed Berry, DC Braw

Craft Beer Selection

Sam Adams Boston Lager, Sierra Nevada Pale Ale

REHEARSAL DINNER BAR ARRANGEMENT

Premium

Liquor Selection

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Canadian Club Whiskey, Jose Cuervo Traditional Silver, Courvoisier VS

Wine Selection

Sirena Del Mare, Rose, Italy
Campo di Fiori, Pinot Grigio, Italy
Quintara, Chardonnay, California
Fable Roots, Red Blend, Italy
Harmony and Soul, Cabernet Sauvignon, California

Sparkling Selection

Frexinet, Catalonia, Spain

Domestic Beer Selection

Blue Moon, Coors Light, Miller Lite

Imported Beer Selection

Corona, Heineken, Stella Artois Lager, Heineken 0.0%

Open Bar Service

(Unlimited Consumption with Applicable Service Charge & Tax)

** Bartender Fee of \$175.00 waived for Open Bar for a minimum of 4 hours (additional hour is \$35.00 per bartender)*

	Luxury	Top Shelf	Premium
Per Person for First Hour	\$27.00	\$23.00	\$21.00
Per Person for each Additional Hour	\$15.00	\$13.00	\$12.00

Host Bar Service

(Charged on Consumption with Applicable Service Charge & Tax)

	Luxury	Top Shelf	Premium
Cocktails	\$13.00	\$12.00	\$11.00
Wine	\$13.00	\$12.00	\$11.00
Beer (Imported)	\$9.00	\$9.00	\$9.00
Beer (Domestic)	\$8.00	\$8.00	\$8.00
Mineral Water	\$5.00	\$5.00	\$5.00
Soft Drinks	\$5.00	\$5.00	\$5.00

One Bartender per 75 Guests

Bartenders & Bar Cashiers are \$175.00 Each for Four Hours



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 Fairview Ballroom & Grand Ballroom Patios.

The Site Fee Includes:

Event Space (*Indoor or Outdoor*)

Staging for Ceremony

Banquet Chairs & Tables, as Needed

Rehearsal Space Day Prior Based on Availability

Uplight to Highlight Couple

Two (2) wireless microphones

Water Station at Back of Room

Set-up & Breakdown of Event Area

Certified Event Manager to Assist with Logistics/Planning

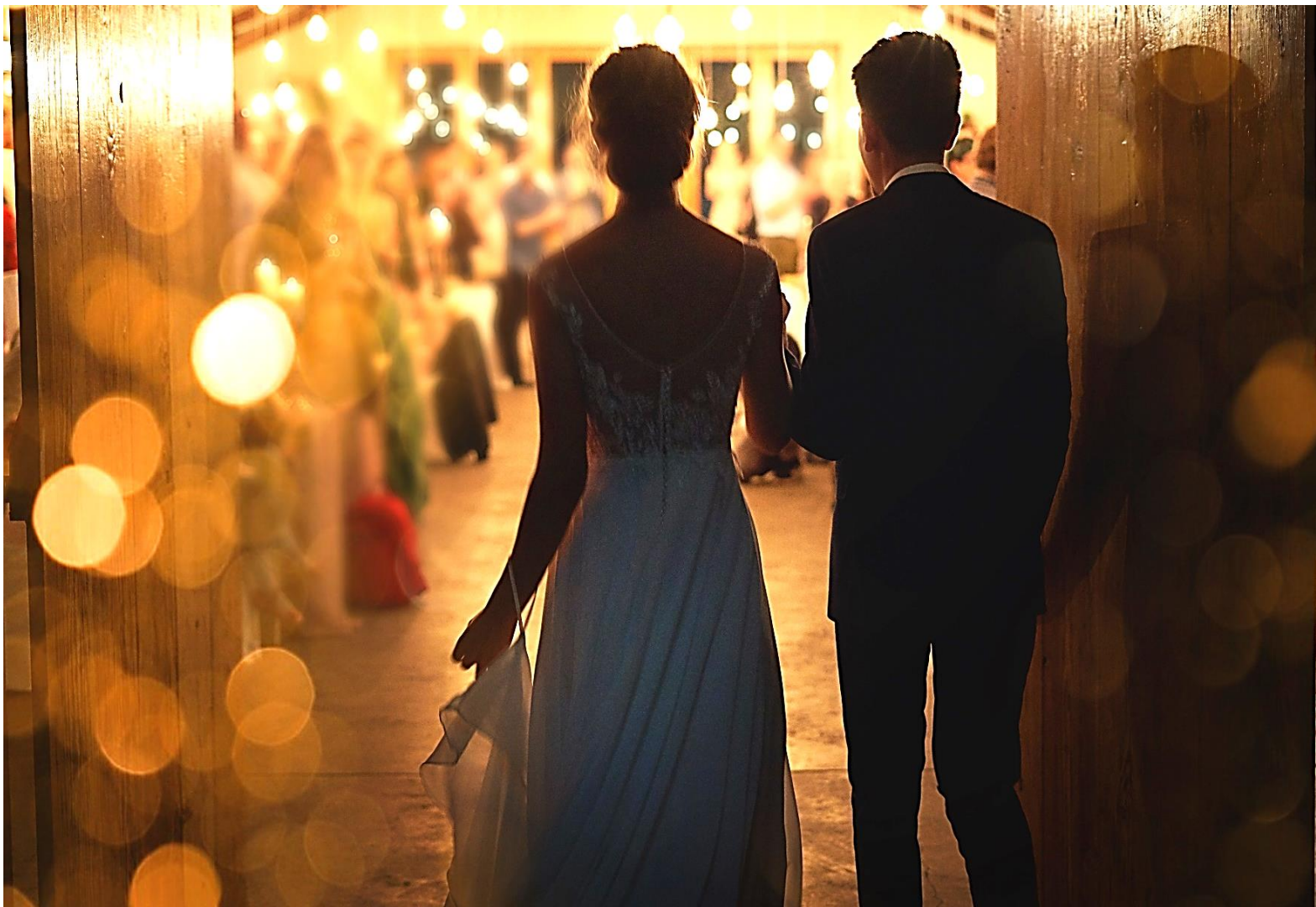
Indoor Ceremony | \$2,000.00

Our Unique Ballrooms will provide you and your guests the picture-perfect backdrop to enjoy your special day. A portion of your Ballroom will be set up for the ceremony

Outdoor Ceremony | \$2,500.00

The Fairview Patio 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 banquet chairs to accommodate up to 300 guests

All prices are subject to a 26% taxable service charge & 6% sales tax



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. 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 choice of hors d'oeuvres will be passed butler style during the first hour.

Butler Passed Hors'D'Oeuvre (Choose 3)

VEGAN

Root Vegetable Skewer (GF, DF, NF)

Carrot, Parsnip, Beet, Sweet Potato

Kabocha Salad

Carrot, Green Onion, Raisin, Mini Filo Cup

Polenta & Olive Tapenade with Mushroom (GF, DF, NF)

Polenta, Olive, Mushroom

Vegan Corn Chowder Shooter (GF, DF, NF)

Coconut Milk, Bell Pepper, Corn, Potato, Celery

VEGETABLE

Lemon & Chive Deviled Eggs (DF, NF)

Mayonnaise, Chive, Mustard, Lemon

Cantaloupe Tartines (NF)

Cantaloupe, Mint, Mascarpone, Baguette, Bacon Bits

Kale Dumpling (DF, NF)

Spinach, Kale, Carrot, Onion, Soy Sauce

Spanakopita (NF)

Feta, Spinach (Spiced Lemon Greek Yogurt Sauce)

Cilantro Lime Hummus (DF)

Chick Pea, Tahini, Mini Filo Cup

FISH

Fish Ceviche/Kinilaw (DF, NF) (+ \$2.00)

Flounder, Red Onion, Vinegar, Cilantro

Ahi Tuna Tartar (DF, NF) (+ \$2.00)

Ahi Tuna, Lemon, Filo Cup

Hamachi Crudo (DF, NF) (+ \$3.00)

Onion, Cilantro, Ginger Soy Vinaigrette, Jalapeno

BEEF

Tomato & Sweet Soy Glazed Beef Satay (DF)

Flank Steak, Tomato, Sweet Soy Glaze

Cheesesteak Spring Roll (+ \$3.00)

Ribeye Beef, Provolone

Sweet & Tangy Meatballs

Sweet Chili, Beef Meatballs

Ropa Vieja Mini Tacos

Flank Steak, Bell Pepper, Onion, Cilantro, Fried Tortilla

POULTRY

Chicken Samosa

Chicken, Yogurt, Mint

Chicken Kabob (GF, NF)

Tzatziki Sauce

Ginger Chicken (DF, NF)

Meatballs Skewer, Pineapple, Ginger, Sweet Soy

Chicken Mini Taco

Onion, Cilantro, Fried Tortilla

SHELLFISH

Bacon Wrapped Scallop (GF, DF, NF) (+ \$2.00)

Bacon, Scallop, Honey

Seafood Salad (+ \$2.00)

Shrimp, Celery, Red Onion, Mayonnaise, Imitation

Crab Meat, Dill, Mini Filo Cup

Breaded Baby Scallops (+ \$2.00)

Cilantro, Mint, Pineapple Reduction

Shrimp Mini Taco (+ \$2.00)

Onion, Cilantro, Fried Tortilla

YOUR COCKTAIL HOUR

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

Includes (1) Choice of Light Reception Display

SNACK DISPLAY (Choose any Combination of 3)

Mini Pretzels
Plain Potato Chips
Cajun Roasted Nuts
Tortilla Chips & Salsa
Mixed Nuts
House Snack Mix

*Enhancement Queso Dip & Sliced Jalapenos | \$9.00

GOURMET CHEESE DISPLAY

Aged Cheddar – USA | Manchego – Spain | Stilton Blue – England | Saint Andre – France | Pecorino – Italy | Dried Fruit, Crackers, & Sliced Baguette

MIDDLE EASTERN DISPLAY

Traditional Hummus, Baba Ghanoush
Selection of Marinated Olives, Feta Cheese, & Pita Bread

FROM THE GARDEN

Heirloom Carrots, Asparagus, Cucumber, Baby Radish, Chimichurri, & Buttermilk Dill Ranch Dressing

RECEPTION CARVING STATIONS (Minimum 75 people – Attendants required at \$175.00 per attendant)

SALMON EN CROUTE | \$23.00 per person

Dill Mustard Sauce

GARLIC & CUMIN SPICED LEG OF LAMB | Market Value

Mango Chutney and Cucumber Raita

HERB ROASTED BEEF TENDERLOIN | \$35.00 per person

Merlot Wine Sauce and Horseradish Cream

PRIME RIB OF BEEF | \$40.00 per person

Merlot Wine Sauce and Horseradish Cream

CAJUN ROASTED TURKEY BREAST | \$30 per person

Served with Cranberry Sauce, Dijon Mustard, and Garlic Aioli
Silver Dollar Rolls

HERB RUBBED BLACK ANGUS BEEF BRISKET | \$33 per person

Chipotle BBQ Sauce and Horseradish Cream

ENHANCEMENTS

SUSHI DISPLAY

Assortment of Hand Made Maki Rolls, Nigiri Sashimi
Low Sodium Soy Sauce
\$9.00 Per Piece – Minimum 100 Each Display

PLAT DU MER

Shellfish Presentation of Gulf Jumbo Prawns, PEA Mussels, Oyster, and Cocktail Crab Claws, Spicy Remoulade, & Chipotle Cocktail Sauce
Market Price Per Person | 1 Piece of Each Item

ANTIPASTO

Prosciutto Ham, Salami, Soppressata, Imported Provolone Cheese & Ciliegine Mozzarella, Marinated Red Peppers, Mushrooms, Marinated Artichokes & Pepperoncini, Assorted Italian Olives, Specialty Bread & Crackers
\$16.00 Per Piece

SHISH KABOB STATION (Choose 2) | \$30.00

Chicken
Lamb (add \$10)
Beef
Vegetables
\$26.00

BAOTASTIC (ASIAN BAO BUNS) (Choose 2) | \$30.00

Fried Pork Belly
Salmon Teriyaki with Pickled Onion
Five Spiced Boneless Short Rib
Harissa Spiced Lamb (add \$10)
Inasal Chicken

BLISSFUL BEGINNINGS PACKAGE

YOUR RECEPTION

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

Artisan Bread and Butter

Cranberry Walnut, Sourdough, Challah, and Parker House

SOUP | SALAD

Choose one (1) soup or salad

SOUP

Potato Leek with Herb Croutons (VEG, NF)

Lebanese Lentil Soup (V, GF, DF)

Lemon and Chicken Vegetable (GF, NF)

Vegan Corn Chowder

SALAD

CAESAR SALAD (VEG, NF)

Romaine Heart, Caesar Dressing, Shaved Parmesan, Croutons

FARMER'S MARKET VEGETABLE SALAD (V, NF, DF, GF)

Mixed Greens, Market Inspired Vegetables, Citrus Champagne Vinaigrette

FIELD GREENS (VEG, GF)

Spiced Pecans, Teardrop Tomatoes, Sun-Dried Cranberries, Local Goat Cheese, Balsamic Vinaigrette

ENTREES

Choose one (1), final count of each is due fourteen (14) days prior to event

Herb Marinated Atlantic Salmon | Baby Bok Choy, Shitake Mushroom, Cilantro Rice, Mango-Red Onion Salsa

Turkey Breast | Butternut Squash Puree, Green Beans, Marsala Wild Mushroom Sauce

Organic Airline Chicken Breast | Carrots, Haricot Vert, Potato Hash, Chicken Jus

Roasted Pork Loin | Polenta, Asparagus, Cherry Port Wine Sauce

New York Steak | Pomme Puree, Asparagus, Caramelized Pearl Onion, Pinot Noir Demi

VEGAN & VEGETARIAN ENTREES

Spaghetti Squash (V, GF, NF, DF)

Red Pepper, Mushroom, Zucchini Squash, Garlic, Onion, Lemon

Tofu (V, GF, NF, DF)

Mushroom, Green Bean, Eggplant, Tikka Masala, Basmati Rice

Vegetable Stuffed Butternut Squash (V, GF, NF, DF)

Eggplant, Zucchini Squash, Mushroom

Vegetable Lattice (VEG)

Bell Pepper, Onion, Asparagus, Tomato Fondue

ENHANCE YOUR PLATE TO DUET ENTRÉE FOR \$10.00 PER PERSON

Petite Beef Filet | Wild Mushroom Pinot Noir Sauce

Dungeness Crab Cake | Tomato Fondue

Chicken Breast | Chicken Jus

Salmon | Chermoula Sauce

Garlic Butter Jumbo Prawns (3 each)

Upgrade to Seabass (\$10.00)

\$155.00++ Per Person

HAPPILY EVER AFTER PACKAGE

YOUR RECEPTION

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

Artisan Bread and Butter

Cranberry Walnut, Sourdough, Challah, and Parker House

SOUP | SALAD

Choose one (1) soup or salad

SOUP

Potato Leek with Herb Croutons (VEG, NF)

Lebanese Lentil Soup (V, GF, DF)

Lemon and Chicken Vegetable (GF, NF)

Vegan Corn Chowder

SALAD

FATTOUSH SALAD (NF, DF, V)

Romaine Lettuce, Tomato, Cucumber, Green Pepper, Radish, Pita Chips, Pomegranate Vinaigrette

BABY KALE SALAD with SEASONAL FRUIT (VEG, GF)

Seasonal Stone Fruit, Almond, Pickled Red Onion, Pt Reyes Blue Cheese, Champagne Vinaigrette

BELGIAN ENDIVE & BABY SPINACH (VEG, GF)

Strawberry, Yellow Pear Tomato, Tallegio Cheese, Pistachio, Basil Ranch Dressing

ENTREES

Choose one (1), final count of each is due fourteen (14) days prior to event

My Fish Chowder | Haddock, Potato, Peas, Carrot

Wild Mushroom-Crusted Cod | Organic Yellow Beets, Red Beets, Wilted Spinach, Truffle Vinaigrette

Filet of Beef with Mushroom Gratin | Butternut Squash Puree, Aged Parmigiano Reggiano, Wild Mushroom, Seasonal Vegetable

Merlot Braised Boneless Short Rib | Boursin Pomme Puree, Carrot, Green Peas, Oyster Mushroom

Harissa Barbeque Organic Airline Chicken | Saffron Chickpea Couscous, Haricot Vert, Mango Salsa

VEGAN & VEGETARIAN ENTREES

Spaghetti Squash (V, GF, NF, DF)

Red Pepper, Mushroom, Zucchini Squash, Garlic, Onion, Lemon

Tofu (V, GF, NF, DF)

Mushroom, Green Bean, Eggplant, Tikka Masala, Basmati Rice

Vegetable Stuffed Butternut Squash (V, GF, NF, DF)

Eggplant, Zucchini Squash, Mushroom

Vegetable Lattice (VEG)

Bell Pepper, Onion, Asparagus, Tomato Fondue

ENHANCE YOUR PLATE TO DUET ENTRÉE FOR

\$10.00 PER PERSON

Petite Beef Filet | Wild Mushroom Pinot Noir Sauce

Dungeness Crab Cake | Tomato Fondue

Chicken Breast | Chicken Jus

Salmon | Chermoula Sauce

Garlic Butter Jumbo Prawns (3 each)

Upgrade to Seabass (\$10.00)

\$175.00++ Per Person

SIGNATURE BUFFET PACKAGE

YOUR RECEPTION

Includes three (3) passed hors d'oeuvre, one (1) display, four (4) hour premium open bar, three (3) protein buffet

Artisan Bread and Butter

Cranberry Walnut, Sourdough, Challah, and Parker House

SALAD

Choose two (2)

Caesar Salad (VEG, NF)

Romaine Hearts, Shaved Parmesan, Croutons, Caesar Dressing & Lemon Vinaigrette

Greek Salad (VEG, NF, GF)

Romaine, Feta, Kalamata Olives, Tomatoes, Sliced Red Onions, Ranch Dressing & Herb Vinaigrette

Baby Field Greens (VEG, NF, GF)

Cucumber, Apricots, Almonds, Brie, Parmesan & Peppercorn Dressing

Fresh Tomato & Mozzarella Salad (V, NF, DF, GF)

Basil, Aged Balsamic Reduction

ENTREES

Choose three (3), final count of each is due fourteen (14) days prior to event

Seared Atlantic Salmon (NF, DF, GF) | with Pineapple Relish

Roasted Mediterranean Haddock (NF, DF) | with Escabeche Sauce

Cajun Shrimp Pasta (NF)

Boneless Chicken Inasal /BBQ Chicken (DF)

Seared Free-Range Chicken Breast | with Pearl Onions, Mushroom, and Marsala Sauce

Mesquite New York Striploin (NF, DF, GF) | with Chermoula Sauce

Boneless Short Ribs | with Wild Mushroom Pinot Noir Sauce

Vegan Stir-Fried Noodles (V, DF, NF, GF) | with Vegetables

ACCOMPANIMENTS

Choose three (3)

Steamed Broccoli

Oven Charred Brussel Sprouts

Vegetable Medley

Sauteed Green Beans with Wild Mushrooms

Whipped Potato

Roasted Garlic & Rosemary Potato

Sweet Corn Succotash

Wild Pilaf Rice

SWEET ENDINGS

Choose one (1)

Lemon Raspberry Torte

Napoleon

Assorted Mini Tarts

Petit Cheesecake Assortment

Mini Assorted Cup Desserts

Assorted Mini French Pastries

Fresh Fruit Sliced (V)

Mini Key Lime

\$185.00++ Buffet



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

BAR ENHANCEMENTS

Upgrade to Top Shelf Open Bar | \$12.00 per person

Tito's vodka | Bacardi Superior Rum | Captain Morgan Original Spiced Rum | Tanqueray Gin | Dewar's White Label Scotch | Maker's Mark Bourbon | Jack Daniel's Tennessee Whiskey | Canadian Club Whiskey | Patron Tequila |

Courvoisier VS Brandy

Rose | Mezza Corona, Italy

Chardonnay | Meiomi, California

Pinot Grigio | Campo di Fiori, Italy

Pinot Noir | Line 39, California

Cabernet Sauvignon | Avalon, California

Upgrade to Luxury Open Bar | \$16.00 per person

Grey Goose Vodka | Bacardi Superior Rum | Captain Morgan Original Spiced Rum | Bombay Sapphire Gin | Johnnie Walker Black Label Scotch | Knob Creek Bourbon | Jack Daniel's Tennessee Whiskey | Crown Royal

Whiskey | Casamigos Blanco | Hennessy Privilege vs Opcognac

Chardonnay | Kenwood Six Ridges, California

Sauvignon Blanc | Brancott, New Zealand

Malbec | Alamos, Mendoza, Argentina

Cabernet Sauvignon | Estancia, Paso Robles, California

sparkling | Mumm Brut, Napa, California

Bubbly Champagne Bar | \$14.00 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 | \$19.00 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 | \$20.00 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*

All prices are subject to a 26% taxable service charge & 6% sales tax.

DÉCOR ENHANCEMENTS

Chiavari Chairs

Starting from \$13.00 per chair

Chair Covers

Starting from \$11.00 per chair

Upgraded Table Linens

Shimmer - \$42.00 per table

Shantung - \$47.00 per table

Pintuck - \$52.00 per table

(Contact Event Manager for Additional Linen Options Available)

Chargers

Variety of Colors & Materials

\$3.00 - \$11.00 each

Napkins

Variety of Colors & Linen Type

\$3.00 - \$7.00 each

Gold Silverware

\$3.00 each

All prices are subject to a 26% taxable service charge & 6% sales tax.



YOUR POST WEDDING BRUNCH

CELEBRATE WITH THE NEWLYWEDS! A POST-WEDDING BRUNCH IS AN IDEAL WAY TO SAY THANK YOU TO EVERYONE BEFORE THEY LEAVE

BRUNCH BUFFET

Chilled Fruit Juices

Cranberry, Apple & Fresh Squeezed Orange

Display of Fresh Breakfast Bakeries

An Assortment of Croissants, Muffins, Bagels & Breakfast Breads
Accompanied with Cream Cheese, Fruit Preserves, Butter & Margarine

Selection of Seasonal Fruit

Served with Honey Lime Yogurt

Smoked Salmon Display

Fresh Smoked Salmon, Diced Tomatoes, Red Onion,
Chopped Egg, Capers, & Cream Cheese
Served with Assorted Crackers

Marinated Brisket Carving Station*

Served with Horseradish Mayo & Petite Rolls

Fluffy Scrambled Eggs

Served with Freshly Chopped Chives

Crisp Bacon

Sausage Links

Breakfast Potatoes

Assorted Seasonal Cakes & Pies

Iced Tea with Lemon

Freshly Brewed Colombian & Decaffeinated Coffees
Assorted Herbal Teas

\$55.00 per Guest

*One Attendant per 75 Guests at \$175.00 each required
plus 6% sales tax

All prices are subject to a 26% taxable service charge & 6% sales tax.

PLATED BRUNCH

Center Piece Platter -

An Assortment of Croissants, Muffins, and Breakfast Breads
Accompanied by Cream Cheese, Fruit Preserves, and Butter

1st Course (choose 1)

Greek Yogurt Parfaits with Seasonal Fruit, Wildflower Honey, & House Granola | Pre-set in a Rock Glass (Veg)
Fruit & Berries | Pre-Set in a Rock Glass (V, GF, DF)

2nd Course (choose 1)

Grilled Chicken Hash

Cage Free Two Sunny Side Up, Seasoned Potatoes with Avocado, House-Roasted Onions, and Tomatoes with Cheddar and Monterey Jack

Shakshuka (Veg)

Cage Free Two Sunny Side Up, Tomatoes, Bell Pepper, Onions, Garlic, and Served With Our Whole Grain Artisan Toast

Rise and Shine

Cage-Free Scrambled Eggs, Breakfast Potatoes, Sautéed Peppers and Onions, Pecan Wood Smoked Bacon and Chicken Apple Sausage

Steak & Egg

Balsamic Marinated Flank Steak with Cage-Free Scrambled Eggs and Lyonnaise Potato

Carnitas Benedict

Pulled Pork, Cornbread, Cage-Free Poached Eggs, Chipotle Hollandaise, and Lyonnaise Potato

Dessert

Seasonal Cake or Pie

Iced Tea with Lemon

Freshly Brewed Colombian & Decaffeinated Coffees

Assorted Herbal Teas

\$48.00 per Guest

All prices are subject to a 26% taxable service charge & 6% sales tax.

BRUNCH ENHANCEMENTS

Hot Organic Steel Cut Oatmeal or Southern Style Grits

\$10.00 per guest

Yogurt Parfait Shooters

\$9.00 per guest

Mimosas & Bloody Mary's

\$10.00 per drink

Brioche French Toast

Served with Fresh Maple Syrup & Powdered Sugar

\$10.00 per guest

Belgian Waffle Station*

Freshly Prepared Belgian Waffles with Strawberry Compote
Whipped Cream, Maple Syrup, Powdered Sugar, & Whipped Butter

\$10.00 per guest

Omelet Station*

Made-to-Order Omelets with the Following:

Your Choice of Egg, Egg Beaters or Egg Whites

Accompanied with Diced Ham, Chopped Bacon, Mushrooms, Onions,
Peppers, Spinach, Tomatoes, & Cheddar Cheese

\$16.00 per guest

Sweet & Savory Crêpe Station*

Grilled Chicken, Sliced Ham, Spinach, Tomato, Caramelized Onions,
Sliced Mushrooms, Assorted Cheeses, Seasonal Berries, Bananas,
Peanut Butter, Chocolate, & Brown Sugar

\$16.00 per guest

Eggs Benedict

Salmon, Ham or Crab Cake

\$8.00 per guest (*for Ham*)

\$14.00 per guest (*for Salmon or Crab Cake*)

Viennese Table

An Assortment of Fruit Tarts, Miniature Pastries,
Petit Fours, & Seasonal Cakes

\$17.00 per guest

**One Attendant per 75 Guests at
\$175.00 each Required, plus (6%) sales tax*

All prices are subject to a 26% taxable service charge & 6% sales tax.

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 Falls Church Marriott Fairview Park 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 ten (10) 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% with any remaining balance due 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

Falls Church Marriott Fairview Park 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. A Certificate of Insurance may apply to some vendors.

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 Falls Church Marriott Fairview Park Marriott must be approved by your Event Manager.

VALID DATES OF MENU

Menu prices are guaranteed until **June 30, 2025**.