



WEDDING PACKAGE

2026



JW Marriott Reston Station

11350 Reston Station Blvd, Reston, Virginia, USA

15712505011

marriott.com/wasrj



Overview

Pricing

CEREMONY SITE FEE

\$5,000.00

The Reston Station Romance

\$235.00 per person

Ever After at Reston Station

\$265.00 per guest

*Food, beverage, and room rental are subject to 26% service charge, 6% sales tax, and 4% food & beverage tax.

General Inclusions

Complimentary Chairs, Tables, Silverware, Chargers, Glassware, China, Specialty Linen, and Napkin

Complimentary Dance Floor and Stage

Complimentary Uplighting Package to include Ten (10) Uplights

Four (4) Votive Candles per Guest Table

Dedicated Event Manager

Five (5) Hours Event Duration

Reduced Guest Room Rate

Welcome Amenity

Champagne Toast

Wedding Menu Tasting for Six (6) Guests | *Additional Guests at \$160 per guest*

Welcome Beverage Station

Three (3) Course Dinner with Bread & Butter Service

Waived Fees

Waived Bartender Fee for up to Two (2) Bartenders | *\$200 per additional bartender; one (1) bartender per every 50 guests*

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Packages



The Reston Romance

\$235 per guest

Inclusions

Complimentary Junior Suite for One (1) Night

One (1) Getting Ready Room

Double Bonvoy Points

Five (5) Hour Open Bar with Classic Beverage Package

Four (4) Hors D'oeuvres during Cocktail Hour

Wine Service with Dinner during Reception



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Ever After at Reston Station

\$265 per guest

Inclusions

Triple Bonvoy Points

Junior Suite for Two (2) Nights

Custom Dessert Display

Custom Welcome Chocolate Amenity

Five (5) Hour Open Bar with Premium Beverage
Package

Six (6) Hors D'oeuvres during Cocktail Hour

Wine Service with Dinner

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Menu





Passed Hors D Oeuvres

The Reston Romance | Four (4) Selections

Ever After at Reston Station | Six (6) Selections

COLD

Tuna Tartare
 Melon and Prosciutto Skewer
 Salmon Cornette
 Shrimp Cocktail Shooter
 Oyster on the Half Shell
 Steak Tartare
 Vadouvan Curry Chicken
 Miniature Lobster Roll
 Egg Mimosa
 Cave Aged Cheddar Gougere
 Endive Spear

HOT

Miniature Crab Cakes
 Black Truffle Grilled Cheese Bite
 Porcini Arancini
 Grilled Wagyu Skewer
 Potato Millefeuille
 Chickpea Panisse
 Mushroom Pomponette
 Grilled Lamb Chop
 Vegetable Spring Roll
 Grilled Corn Hushpuppy

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Display Stations

MEDITERRANEAN TABLE

Hummus, Tzatziki, Baba
Ghanoush, Grilled Pita,
Lavash, Crudites, Marinated
Artichoke Hearts, Olives,
Marinated Feta, Halloumi,
Medjool dates

\$33.00 per guest

ARTISINAL CHEESE BOARD

Two Domestic and Two Imported
Cheeses, Honeycomb, Dried Fruit,
Candied Nuts, Baguette, Cranberry
Walnut Bread, Lavash, Grapes

\$42.00 per guest

ARTISINAL CHARCUTERIE BOARD

Three Cured Muscles, Two
Pates, Whole Grain Mustard,
Assorted Pickles, Grissini,
Grilled Baguette, Marcona
Almond, Fig Jam

\$47.00 per guest

MINIATURE WAGYU BEEF SLIDERS

Fried Chicken Sliders,
Portabella Mushroom Sliders,
Warm Pretzel Sticks, Truffle Fry
Cones, Beer Cheese Sauce,
Yellow Mustard, Piquillo
Pepper Ketchup, Herb Aioli

\$45.00 per guest

ORGANIC VEGETABLE CRUDITE

Creamy Green Goddess Dressing,
Assortment of Seasonal Raw Baby
Vegetables, Olive Oil

\$29.00 per guest

DIM SUM STATION

Pork Gyoza, Shrimp Shumai,
Edamame Dumpling, Teriyaki
Chicken Skewers, Soy Sauce,
Duck Sauce, Sweet Chili
Sauce

\$42.00 per guest

SEAFOOD DISPLAY

Freshly Shucked Oysters, Tuna
Sashimi, Jumbo Shrimp, Crab
Claws, Scallop Ceviche,
Cocktail Sauce, Remoulade,
Mignonette, Lemon, Mini
Tobasco Bottles

\$35.00 per guest

DESSERT STATION

Assortment of Cookies, Brownies,
and Cupcakes

\$25.00 per guest

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Starters

CAESAR SALAD

Romaine Hearts, Anchovy Dressing, Parmigiano Reggiano, Focaccia Crouton, Soft Herbs

GRILLED KALE SALAD

Baby Kale, Lacinato Kale, Five Vegetable Dressing, Crispy Shallots, Sumac Roasted Heirloom Carrots, Shaved Carrots, Quinoa

BUTTER LETTUCE SALAD

Shaved Apples, Charred Pears, Toasted Pecans, Crumbled Chevre, Balsamic Vinaigrette

TOMATO AND BURRATA SALAD

Heirloom Tomatoes, Local Burrata Cheese, Vin Cotto, Saffron Vinaigrette, Basil, Basil Seeds, Charred Baguette **(+5 per person)**

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ROASTED BEET AND CITRUS SALAD

Bitter Greens, Salt Baked Beets, Raw Shaved Beets,
Citrus Segments, Citrus Vinaigrette, Gorgonzola
Cheese, Toasted Walnut

POTATO LEEK SOUP

Black Pepper Pancetta, Chive Olive

TOMATO BISQUE

Roasted Garlic Cream, Parmesan Tuile, Basil Oil

LOBSTER BISQUE

Baguette, Brunoised Vegetables, Crème Fraiche (+5
per person)

GREEN GAZPACHO

Marcona Almond, Micro Cilantro and Aleppo]Pepper

SHRIMP COCKTAIL

Watermelon Radish, Lime Wedge, French Cocktail
Sauce

PAN SEARED CRAB CAKES

Blistered Cherry Tomato on the Vine, Frisee, Fried
Capers, Cherry Pepper, Meyer Lemon Aioli (+5 per
person)

CURRIED LOBSTER SALAD

Vadouvan Spiced, Grapefruit, Herb Oil, Hearts of Palm,
Avocado (+5 per person)

PAN SEARED SCALLOPS

Cauliflower Puree, Sauce Grenobloise, Raisins, Brown
Butter, Capers, Petite Crouton (+5 per person)

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Entree

CHORIZO CRUSTED ORA KING SALMON

Paprika Scented Potatoes, Charred Leeks, Roasted Red Peppers, Sauce Choron

PAN SEARED LOCAL SEABASS

Pommes Puree, Wilted Spinach, Baby Leeks, Sauce Meurette

MISO CURED HALIBUT

Baby Bok Coy, Daikon Radish, Citrus Beurre Blanc, Crispy Shallot, Shiso

SURF AND TURF

Grilled Dry Aged Strip Loin, Main Lobster Tail, Seaweed Wutter, Wilted Spinach, King Trumpet Mushroom, Celeriac Puree, Rosemary Jus
(+10 per person)

ROASTED CAULIFLOWER STEAK

Vadouvan Curry, White Grapes, Marcona Almond, Cilantro, Coconut, Lime



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MUSHROOM RISOTTO

Black Garlic, Foraged Mushrooms, Leeks, Parmigiano Reggiano

PENNSYLVANIA AMISH CHICKEN BREAST

Asparagus, Sweet Potato Puree, Wild Mushrooms, Pearl Onion, Marsala Wine Sauce

CONFIT DUCK LEG CASSOULET

White Beans, Lardon, Pork Sausage, Tomato, Vegetables

PAN SEARED DUCK BREAST

Cherry Port Sauce, Barley, Citrus, Beets

ROSEDA FARMS FILET MIGNON

Pommes Aligot, Wilted Spinach, King Trumpet Mushrooms, Sauce Bordelaise **(+5 per person)**

DUO OF BEEF

Petite Filet Mignon, Braised Beef Short Rib, Carrot Puree, Heirloom Carrot Baton, Potato Millefeuille, Beef Jus **(+10 per person)**

TROUT ALMANDINE

Butterflied Rainbow Trout, Haricot Verts, Toasted Almonds, Brown Butter, Lemon, Herbs

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Dessert

Plated

PAVOLA

Minced Strawberries, Sicilian Pistachio Cream, Zephyr Chocolate, Berry A Jus

FRENCH CHOCOLATE CAKE

Cream Fraiche Creamux, Sour Cream Chocolate Cake, 64% Chocolate Ganache, Bourbon Caramel

STRAWBERRIES AND CREAM

Fresh Strawberry, Almond Joconde Aspic Berries a jus gel

MILK AND COOKIES

Oreo Cookies, Milk & Cream Chantilly Vanilla Chibust Tremont Chocolate Cake

CITRON AND ELDERFLOWER CAKE

Steamed Lemon Sponge, Lemon Micro Zest, Blueberry Creamux

PIEDMONT HAZELNUT DACQUOISE

Piedmont Praline Cream, Hazelnut Dacquoise, Toasted Almond Flakes

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Dessert

Buffet Display

Raspberry Lychee Tartlet

Mango Passion Fruit Hazelnut
Tart

New York Style
Cheesecake

Strawberry Vanilla Bean
Tart

Apple Frangipani Tart

Chocolate Peanut Creamux
Tartlet

Mini Apple Caramel Tart

Strawberry Lemon Shortcake

Pistachio Financier

Macarons

Pecan Salted Caramel Tartlet

Opera Torte

Forrest Berry Opera Cake

64% Chocolate Mousse Cup
with Fresh Raspberry

Caramel Chocolate Pot De
Cream

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Vanilla Creme Brulee

Dulce de Leche Creme Brulee

Flourless Chocolate Brittle
Torte

Vegan Berry Panna Cotta

Orange Cicle

Vegan Mango Tart

Vegan Chocolate Tart

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Cake

CHOCOLATE

French cream Fraiche, sour cream chocolate cake
64% chocolate Ganache and bourbon caramel

RED VELVET

Fluff cream cheeses scented with lemon and
Tahitian vanilla layered between cakes

ALMOND VANILLA CHIFFON

Italian butter cream layered with almond cake and
toasted California almonds

STRAWBERRY AND CREAM CHIFFON

Fresh Strawberry, Vanilla Cream Cheese

ALMOND DACQUOISE

Fresh Raspberry, White Almond Butter Cream



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SPICED CARROT CAKE

Yuzu Lemon Cream Cheese Frosting

SOFT THAI COCONUT CAKE

Passion and Mango Curd

CHOCOLATE CHIFFON

Oreo Cookies Milk & Cream Vanilla chibust

LEMON ELDERFLOWER

Lemon Sponge Lemon Micro Zest and Blueberry Cream

PINA COLADA

Piña Colada Soft Coconut Cake Drizzled Dark Rum,
and Pineapple Creamux

NUTTY NUT HAZELNUT DACQUOISE

Piedmont Praline Cream Hazelnut Dacquoise Toasted
Almond Flakes

COFFEE CHIFFON CRUNCH

Coffee Chiffon Espresso, Chocolate Crunch Creamux &
Italian Butter Cream

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ADDITIONAL DETAILS



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CAKE CUTTING

All outside cakes will incur a cake cutting fee of 15 per person.

WEDDING PLANNER

We highly recommend and suggest that all couples have a dedicated wedding planner.

AGREEMENT AND DEPOSIT

To reserve a date and event spaces, a Catering Sales Agreement is to be signed and returned to the Hotel within seven (7) days of issue, with an initial deposit of 25% of the food and beverage minimum plus service charge and tax. If the function occurs within 60 days, a 100% deposit of the food and beverage minimum plus service charge and tax is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Sales Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed Catering Sales Agreement and deposit by the indicated date.

BILLING

Full payment and credit card authorizations for events shall be made in advance fourteen (14) business days prior to the event date, by cashier's check or credit card. The same applies for corporate accounts, unless credit has been established with the approval of our accounting department. If payment is not received as outlined in our billing agreement, then by signing your banquet event orders, you are authorizing the hotel to charge the credit card on file.

GUARANTEES

A final guarantee of attendance must be submitted by 12:00 pm three (3) business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of the original contracted attendance or the actual attendance will be billed.

ALCOHOL

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by Hotel bartenders and servers. Virginia law requires all alcohol service to end at 2:00 am. The Hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and/or (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

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VALET PARKING

Valet parking begins at \$20. Daily valet parking 45.

CHEF ATTENDANT

200 chef attendant fee per chef (for activations/carving stations).

COAT CHECK ATTENDANT

A Coat Check Attendant is required during the fall/winter seasons for the duration of the event at the rate of 200 per attendant. One (1) Coat Check Attendant is required per every fifty (50) guests.

BARTENDER

Bartender fee of 200 per bartender per bar. One (1) for every fifty (50) guests is required.

VENDOR MEALS

Vendor meals are 65 per vendor. Vendor meal counts must be finalized three (3) business days prior to the wedding date. Any adjustments made after this time period cannot be guaranteed.

SERVICE CHARGE

A service charge of 26%, a 6% Virginia state sales tax, and a 4% food & beverage tax will be added to all food and beverage costs. Other miscellaneous charges may be subject to a service charge of 26% and local sales tax of 6%.

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