



BANQUETS & CATERING MENU

2026

JW Marriott Reston Station

11350 Reston Station Blvd, Reston, Virginia, USA

571.250.5011

jwreston.com



Breakfast





BREAKFAST BUFFET

CONTINENTAL BREAKFAST

Chilled Orange & Grapefruit Juice
 Miniature Seasonal Croissants, Danish, and House
 Made Pastries
 House Whipped Butter & Preserves
 Assortment of Local-Made Bagels
 Ivy City Smoked Salmon, Cream Cheese, Red Onion,
 Capers, Grated Egg
 Organic Greek Yogurt with House Made Granola &
 Local Honey
 Seasonal Fruits and Berries Coffee and Tea

\$48.00 per guest

JW MORNING ESSENTIALS

Chilled Orange & Grapefruit Juice
 Miniature Seasonal Croissants, Danish, and House
 Made Pastries
 House Whipped Butter & Preserves
 Organic Greek Yogurt with House Made Granola &
 Local Honey
 Blueberry Lemon Ricotta Pancake with Maple Butter
 and Blueberry Compote
 Soft Scrambled Eggs with Snipped Chives
 Roasted Fingerling Potatoes
CHOOSE TWO (2) | Hickory Smoked Bacon, Turkey
 Bacon, Local Chicken & Apple, or Maple Pork Sausage
 Coffee & Tea

\$60.00 per guest

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

JW SIGNATURE BREAKFAST

Chilled Orange & Grapefruit Juice

Coffee & Tea

Acai Bowls with Goji Berries, Shredded Coconut and Almonds

Overnight Oats with Strawberry, Brûléed Banana, and Peanut Butter

Clothbound Cheddar Cheese Grits Seasonal Fruits and Berries

Avocado Toast on Multigrain Bread with Radish, Toasted Seeds, and Edible Flowers

Egg White Frittata, Spinach, Baby Kale, Blistered Tomatoes, Roasted Peppers, Goat Cheese

CHOOSE TWO (2) | Hickory Smoked Bacon, Turkey Bacon, Local Chicken & Apple or Maple Pork Sausage

\$62.00 per guest

BRUNCH BUFFET

Chilled Orange Juice, Grapefruit Juice, and Green Juice

Coffee & Tea

Miniature Seasonal Croissants & Danish Fresh Baked Cinnamon Rolls with Cream Cheese Icing

House Whipped Butter & Preserves

Vanilla & Plain Greek Yogurt Parfait, Raspberries, House Made Granola, Local Honey

Overnight Oats with Strawberry, Brûléed Banana, and Peanut Butter

Soft Scrambled Eggs with Snipped Chives

Avocado Toast on Multigrain Bread with Radish, Toasted Seeds, and Edible Flowers

Classic Eggs Benedict with House Smoked Canadian Bacon, English Muffin, and Hollandaise

Braised Beef Hash with Crispy Crushed Potatoes, Fried Egg, Sauce Meurette

Blueberry Lemon Ricotta Pancake with Maple Butter and Blueberry Compote

CHOOSE TWO (2) | Hickory Smoked Bacon, Turkey Bacon, Local Chicken & Apple or Maple Pork Sausage

\$80.00 per guest

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BOXED BREAKFAST TO-GO

\$28 per guest

BOXED BREAKFAST TO-GO

Whole Seasonal Fruit
Individual Orange Juice
Greek Yogurt Cup
Slice of Seasonal House Baked Quick Bread

CHOOSE ONE (1) OF THE FOLLOWING:

Butter Croissant with Scrambled Egg
Comte Cheese, Thinly Sliced French Bistro Ham

Multigrain Toast with Scrambled Egg White
Chicken Sausage Patty, Spinach, Kale, Goat Cheese

(+5) Plain Bagel with Smoked Salmon
Sundried Tomato and Caper Cream Cheese, Red Onion, Arugula

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BREAKFAST BUFFET ENHANCEMENTS

EGGS BENEDICT

English Muffin, House Smoked
Canadian Bacon, Poached
Eggs, Hollandaise

\$14.00 per guest

AVOCADO TOAST BITES

Multigrain Bread, Radish, Edible
Flowers

\$10.00 per guest

IVY CITY SMOKED SALMON

Cream Cheese, Red Onion,
Sieved Egg, Chives

\$18.00 per guest

OVERNIGHT OATMEAL

Strawberry, Brûléed Banana,
and Peanut Butter

\$12.00 per guest

BLUEBERRY LEMON RICOTTA PANCAKE

Maple Butter and Blueberry
Compote

\$14.00 per guest

BRIOCHE FRENCH TOAST

Berry Compote and Cinnamon
Chantilly

\$16.00 per guest

MARYLAND CRAB EGGS BENEDICT

English Muffin, Wilted Spinach,
Poached Egg, Sauce Choron

\$21.00 per guest

EGG WHITE FRITTATA

Local Chevre, Wilted Spinach, Baby
Kale, Heirloom Tomato, Roasted
Red Pepper

\$13.00 per guest

CROQUE MONSIEUR

French Bistro Ham, Cave Aged
Gruyere, Mornay

\$18.00 per guest

OVEN ROASTED FINGERLING POTATO

Shallot, Garlic, Paprika

\$12.00 per guest

SHAKSHUKA

Spicy Tomato Sauce, Poached
Eggs, Feta, Grilled Naan Bread

\$16.00 per guest

ACAI BOWL

Goji Berries, Shredded
Coconut, Almonds

\$13.00 per guest

POTATO AND ONION ROSTI

Garlic Aioli, Piquillo Pepper
Ketchup

\$12.00 per guest

HOUSE BAKED CINNAMON ROLLS

Cream Cheese Icing

\$9.00 per guest

CROISSANT

Plain, Almond, Pain Au
Chocolate, or (+2) Ham &
Cheese

\$7.00 per guest

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BREAKFAST ACTION STATIONS

Chef Attendant Required | 25 Guest Minimum | \$250 per Chef Attendant for 1.5 Hours

OMELET STATION

Farm Fresh Eggs, Egg Whites
Cheddar, Swiss, Goat Cheese
Crumbled Bacon, Smoked Ham, Chicken Sausage
Tomato, Onion, Bell Pepper, Spinach, Mushroom

\$27.00 per guest

WAFFLE STATION

Belgian Waffles
Chantilly, Whipped Butter, Maple Syrup, Salted
Caramel, Chocolate Sauce, Raspberry Coulis,
Blueberry Compote
Chocolate Chips, Seasonal Berries, Toasted Nuts

\$23.00 per guest

CREPE STATION

Parisian Crepes
Orange Sauce, Red Forrest Berry Compote
Soft Mascarpone Sublime Cream, Hazelnut Cream
Toasted Almonds

\$23.00 per guest

SMOOTHIE STATION

Strawberry, Blueberry, Raspberry, Blackberry,
Banana, Pineapple, Spinach
Peanut Butter
Greek Yogurt
Coconut Milk, Whole Milk

\$19.00 per guest



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BREAKS



BREAK PACKAGES

INDIVIDUAL SNACK BAGS

Potato Chips, Pretzels, Popcorn, Mixed Nuts

\$9.00 each

ARTISINAL CHEESE BOARD

Two (2) Domestic and Two (2) Imported Cheeses, Honeycomb, Dried Fruit, Dried Nuts, Baguette, Cranberry Walnut Bread, Lavash, Grapes

\$42.00 per guest

ARTISINAL CHARCUTERIE BOARD

Three (3) Cured Muscles, Two (2) Pates, Whole Grain Mustard, Assorted Pickles, Grissini, Grilled Baguette, Marcona Almond, Fig Jam

\$47.00 per guest

MEDITERRANEAN BOARD

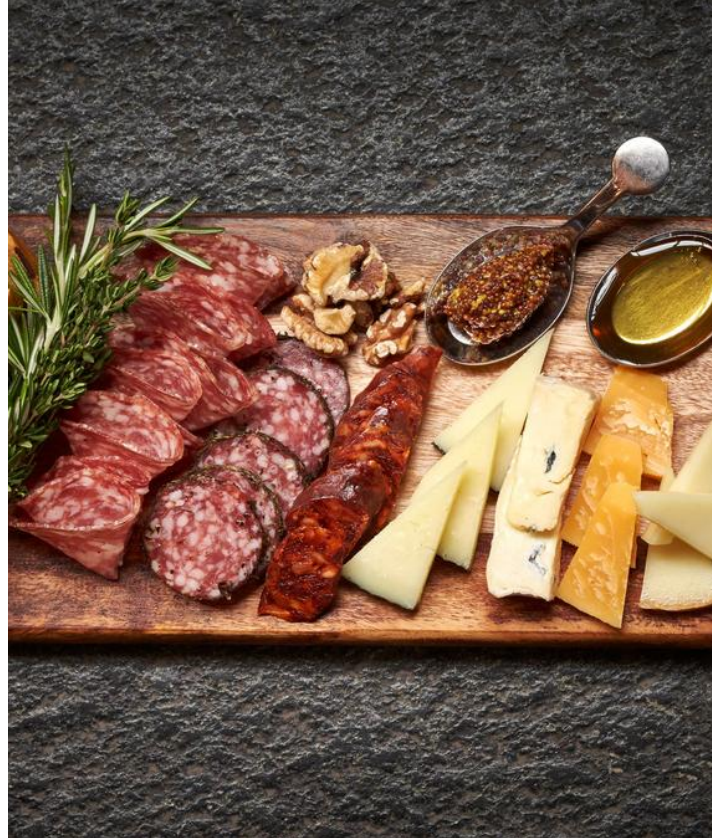
Hummus, Tzatziki, Baba Ghanoush, Grilled Pita, Lavash, Crudites, Marinated Artichoke Hearts, Olives, Marinated Feta, Halloumi, Medjool Dates

\$33.00 per guest

SAVORY BITES

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



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HEALTH NUT

Assorted Nuts, Dried Fruit, Protein Spheres, Vegetable
Crudite, Green Goddess Dip, Kale Chips, Seaweed
Crackers, Organic Nut Butter, Green Juice, Ginger Shots

\$27.00 per guest

HIGH TEA

CHOOSE FIVE (5):

Boursin Cucumber and Radish on White Bread
Smoked Salmon Cream Cheese and Chive on
Pumpnickel
Shave Ham and Comte with Mustard on Baguette
Vadouvan Curried Chicken with Grapes and Walnuts on
Brioche
Traditional Egg Salad with Capers on White Bread
Pimento Cheese on House-Made Biscuit
Shaved Prime Rib with Horseradish Cream and Pickled
Onions on Rye

\$47.00 per guest

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DESSERT BREAK

\$43 per guest | CHOOSE THREE (3)

RASPBERRY BALSAMIC MACARON

Balsamic and Raspberry Ganache

STRAWBERRY FUILLE

Soft Almond Cake and Strawberry Ganache

DOUBLE CHOCOLATE DOME

68% Chocolate Mousse, 55% Chocolate Glaze

RED CRACKLING CHOUX HEART

Red Forrest Gel, Whipped Ganache

BLOOD ORANGE PANNA COTTA

Blood Orange Gel Panna Steeped Double Cream
Madagascar

CLOUD SCONES

Lemon Curd, Strawberry Jam, Devonshire Cream



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COOKIES & BROWNIES

CHOOSE THREE (3):

Red Velvet, Double Chocolate, Danish Blonde, Masa
Corn Macadamia, Chocolate Chunk, Fudge Brownie,
Cheesecake Brownie, Oatmeal Raisin, Chunky Peanut
Butter

\$65.00 per dozen

CUPCAKE PARADE

Vanilla, Chocolate, Carrot, German Chocolate, Red
Velvet, Espresso Crunch, Oreo Chunk

\$69.00 per dozen

ASSORTED GOURMET DOUGHNUT DISPLAY

House-made

\$18.00 per guest

BEVERAGES

COFFEE

By the Gallon

\$140.00 per gallon

TEA

By the Gallon

\$140.00 per gallon

SOFT DRINKS

Assorted

\$9.00 each

FLAVORED WATER

Flavor Options:

Cucumber Mint, Strawberry Lime, Citrus

\$90.00 per gallon

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Lunch





PLATED LUNCH

Three-course plated lunch includes choice of one (1) first course, one (1) entree, and one (1) dessert, freshly baked bread and butter, tea, coffee, and water service. Tableside Selection of First Course: \$16 per guest. Tableside Selection of Entrée Protein (up to two curated options): \$25 per guest, supplement applied to the highest-priced entrée. Tableside Selection of Third Course: \$16 per guest.

FIRST COURSE

CHOOSE ONE (1):

TRADITIONAL CAESAR SALAD

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

BUTTER LETTUCE SALAD

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

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GRILLED KALE SALAD

Baby Kale, Lacinato Kale, 5 Veg Dressing, Crispy Shallots, Sumac Roasted Heirloom Carrots, Shaved Carrots, Quinoa

TOMATO AND BURRATA SALAD

Heirloom Tomatoes, Local Burrata Cheese, Vin Cotto, Saffron Vinaigrette, Basil, Basil Seeds, Charred Baguette

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 and Chive Oil

LOBSTER BISQUE

Baguette, Bruinoise Vegetables, Crème Fraiche

GREEN GAZPACHO

Marcona Almond, Micro Cilantro, and Aleppo Pepper

SHRIMP COCKTAIL

Watermelon Radish, Lime Wedge, French Cocktail Sauce

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ENTREE

CHOOSE ONE (1):

PAN SEARED SALMON

Baby Bok Choy, Daikon Radish, Miso Beurre Blanc, Crispy Shallots, Shaved Apples

\$88.00 per guest

EVOO POACHED HALIBUT

Petite Pois, Chiffonade Romaine, Thumbelina Carrot, Citrus Nage

\$96.00 per guest

ROASTED AIRLINE CHICKEN

Tagine Spices, Couscous, Carrots, Olives, Preserved Lemon, Cilantro

\$88.00 per guest

IBERICO PORK SECRETO

Polenta, Fig Mostarda, Watercress, Jus

\$92.00 per guest

BRAISED BEEF SHORT RIB

Brown Butter Carrot Purée, Heirloom Carrots, Foraged Mushrooms, Braisaage

\$95.00 per guest

PETITE FILET MIGNON

Black Truffles Pommes Purée, Wilted Spinach, King Trumpet Mushroom, Sauce Bordelaise

\$105.00 per guest

ROASTED CAULIFLOWER STEAK

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

\$82.00 per guest

MUSHROOM RISOTTO

Black Garlic, Foraged Mushrooms, Leeks, Parmigiano Reggiano

\$85.00 per guest

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DESSERT

CHOOSE ONE (1):

VALRHONA CHOCOLATE & CARAMEL TART

Fleur de Sel, Vanilla Chantilly

APPLE FRANGIPANE TART

Almond Crumble, Caramel Sauce

TIRAMISU

Chocolate Cake, Mascarpone Mousse, Espresso Cream

GREEN TEA PANNA COTTA

Lemon Yuzu Madeleine

LEMON BERRY CAKE

Orange Cake, Lemon Crème, Compressed Berries,
Candied Lemon

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THE ESSENTIAL BUFFET

\$85 per guest; Includes Coffee, Tea, and Water Station

MIXED GREEN SALAD

Balsamic Vinaigrette, Heirloom Cherry Tomato, Cucumber, Watermelon Radish, Shaved Parmigiano Reggiano

ROASTED FINGERLING POTATO SALAD

Whole Grain Mustard Dressing, Chopped Bacon, Cornichon, Caramelized Onion

CHILLED PASTA SALAD

Italian Vinaigrette, Pepperoncini, Grape Tomatoes, Feta Cheese, Olives

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Chopped Romaine, Anchovy Dressing, Parmigiano Reggiano

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ROAST BEEF HOAGIE

Sesame Bun, Confit Garlic and Herb Roasted Prime Rib,
Horseradish Cream, Pickled Shallots, Watercress

HAM SANDWICH

Thinly Shaved French Bistro Ham with Whole Grain
Mustard Aioli, Comte Cheese, and Arugula on a
Baguette

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ROASTED VEGETABLE PITA

Eggplant, Summer Squash and Roasted Tomato, Herb
Aioli, Roasted Red Onion

DESSERTS

CHOOSE THREE (3):

Raspberry Lychee Sable
Mango Passionfruit Hazelnut Tart
New York Style Cheesecake
Strawberry Vanilla Bean Tart
Italian Pistachio Cannoli
Strawberry Lemon Shortcake
Sicilian Pistachio Financier

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THE SIGNATURE BUFFET

\$98 per guest; Includes Coffee, Tea, and Water Station

SALAD LYONNAISE

Frisée, Chicken Jus Vinaigrette, Crouton, Bacon
Lardon, Crushed Boiled Egg

ENDIVE SALAD

Blue Cheese, Toasted Walnuts, Shaved Pears and
Apples, Red Wine Vinaigrette

FIVE ONION SOUP

Truffle Cream and Chive

COQ AU VIN

Red Wine Braised Chicken, Root Vegetables, Lardon

GRILLED LOCAL SEA BASS

Herb Pistou, Citrus

GRILLED FLANK STEAK

Blistered Tomatoes on the Vine, Grilled Asparagus

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LEMONGRASS SCENTED BASMATI RICE

Fine Herbs, Shallots

HONEY GLAZED BABY CARROTS

Fine Herbs

DESSERTS

CHOOSE THREE (3):

Chocolate Fleur de Sell

Vanilla Bourbon Tart

Seasonal Fruit Verrines

Opera Torte (GF)

Cherry Almond Pave Nyngbo

64% Chocolate Mousse (GF)

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THE PREMIER BUFFET

\$115 per guest; Includes Coffee, Tea, and Water Station

ROASTED BRUSSEL SPROUT CAESAR SALAD

Radicchio, Anchovy Dressing, Pickled Shallots, Parmigiano Reggiano, Chives, Garlic Breadcrumbs

TOMATO AND MOZZARELLA PANZANELLA

Broccolini, Heirloom Tomato, Balsamic Reduction, Saffron Vinaigrette, Basil, Crouton, Red Onion, Cucumber

LOBSTER BISQUE

Sherry Cream and Grougère

PAN SEARED SALMON

Dill Beurre Blanc

BRAISED SHORT RIB

Gremolata

AIRLINE CHICKEN BREAST

Black Truffle Balsamic Glaze

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SAUTEED RADISH AND MARBLE POTATO MEDLEY

GRILLED JUMBO ASPARAGUS

Fine Herbs, Brunoised Shallots, and Lemon Oil

DESSERTS

CHOOSE THREE (3):

Chocolate Crunch Bar

Cheesecake with Fresh Berries

Caramel Parfait and Dulce de Leche Creme

Key Lime Pie with Raspberry Creme and Meringue

Chocolate Pot de Creme with Chocolate Custard

Raspberry Tart with Vanilla Chibust Cream

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BOXED LUNCH TO-GO

\$69 per guest | Includes a bottle of water, house baked cookie, Reston fudge brownie or citrus pecan blondie, a bag of locally sourced potato chips, and a piece of whole seasonal fruit

SALAD

CHOOSE ONE (1):

SALAD

CHOOSE ONE (1):

POTATO SALAD

Mustard Dressing, Cornichon

MACARONI SALAD

Italian Dressing, Olives, Feta, Sundried Tomato

MIXED GREEN SALAD

Cherry Tomato, Cucumber Balsamic Vinaigrette

GREEK SALAD

Romaine, Red Onion, Olives, Feta, Roasted Pepper,
Red Wine Oregano Vinaigrette

BULGHUR WHEAT TABBOULEH

Pomegranate, Pistachio, Mint



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SANDWICH

CHOOSE ONE (1):

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Chopped Romaine, Anchovy Dressing, Parmigiano Reggiano

ROAST BEEF HOAGIE

Sesame Bun, Confit Garlic and Herb Roasted Prime Rib, Horseradish Cream, Pickled Shallots, Watercress

HAM SANDWICH

Thinly Shaved French Bistro Ham with Whole Grain Mustard Aioli, Comte Cheese, and Arugula on a Baguette

ROASTED VEGETABLE PITA

Eggplant, Summer Squash and Roasted Tomato, Herb Aioli, Roasted Red Onion

HOUSE SMOKED TURKEY

Crispy Bacon, Multigrain Bread, Dijonnaise, Alfafa Sprouts, Sliced Tomato, Watercress, Avocado

IVY CITY SMOKED SALMON

Cream Cheese, Capers, Dill, Pickled Shallots, Avocado, Sundried Tomato, and Pumpernickel

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Dinner



PLATED DINNER

Includes bread service with butter, water, tea, and coffee. Tableside selection of first course: \$16 per guest. Tableside selection of entrée protein (up to two options): \$25 per guest applied to the highest-priced entrée. Tableside selection of dessert (up to two options): \$16 per guest.

FIRST COURSE

CHOOSE ONE (1):

TRADITIONAL CAESAR SALAD

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

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



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GRILLED KALE SALAD

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

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 and Chive Oil

TOMATO BISQUE

Roasted Garlic Cream, Parmesan Tuille, Basil Oil

LOBSTER BISQUE

Baguette, Bruinoise Vegetables, Crème Fraiche (+5)

GREEN GAZPACHO

Marcona Almond, Micro Cilantro, and Aleppo Pepper

SHRIMP COCKTAIL

Watermelon Radish, Lime Wedge, French Cocktail Sauce

PAN SEARED CRAB CAKE

Blistered Cherry Tomato on the Vine, Frisée, Fried Capers, Cherry Pepper, Meyer Lemon Aioli

CURRIED LOBSTER SALAD

Vadouvan Spices, Grapefruit, Herb Oil, Hearts of Palm, Avocado

PAN SEARED SCALLOPS

Cauliflower Purée, Sauce Grenobloise, Raisins, Brown Butter, Capers, and Petite Crouton

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ENTREE

CHOOSE ONE (1):

CHORIZO CRUSTED ORA KING SALMON

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

\$95.00 per guest

PAN SEARED LOCAL SEA BASS

Pommes Purée, Wilted Spinach, Baby Leeks, Sauce Meurette

\$105.00 per guest

MISO CURED HALIBUT

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

\$115.00 per guest

TROUT ALMANDINE

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

\$95.00 per guest

PENNSYLVANIA AMISH CHICKEN BREAST

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

\$105.00 per person

CONFIT DUCK LEG CASSOULET

White Beans, Lardon, Pork Sausage, Tomato, Vegetables

\$108.00 per guest

PAN SEARED DUCK BREAST

Cherry Port Sauce, Barley, Citrus, Beets

\$115.00 per guest

ROSEDA FARMS FILET MIGNON

Pommes Aligot, Wilted Spinach, King Trumpet Mushrooms, Sauce Bordelaise

\$125.00 per guest

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DUO OF BEEF

Petite Filet Mignon and Braised Beef Short Rib with
Carrot Purée, Heirloom Carrot Baton, Potato
Millefeuille, Beef Jus

\$135.00 per person

SURF AND TURF

Grilled Dry Aged Strip Loin and Main Lobster Tail with
Seaweed Butter, Wilted Spinach, King Trumpet
Mushroom, Celeriac Purée, Rosemary Jus

\$145.00 per person

ROASTED CAULIFLOWER STEAK

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

\$75.00 per person

MUSHROOM RISOTTO

Black Garlic, Foraged Mushrooms, Leeks, Parmigiano
Reggiano

\$85.00 per person

DESSERT

CHOOSE ONE (1):

PAVLOVA

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

FRESH CHOCOLATE CAKE

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

STRAWBERRIES AND CREAM

Fresh Strawberries with Almond Joconde Aspic and
Berry a Jus Gel

MILK AND COOKIES

Oreo Cookies with Milk & Cream Chantilly Vanilla
Chiboust, Threemont Chocolate Cake

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CITRON AND ELDERFLOWER CAKE

Steamed Lemon Sponge, Lemon Micro Zest, Blueberry Creamux

PIEDMONT HAZELNUT DACQUOISE (GF)

Piedmont Praline Cream, Hazelnut Dacquoise, Toasted Almond Flakes



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DINNER BUFFET

\$165 per person

SOUP

CHOOSE ONE (1):

POTATO LEEK SOUP

Black Pepper Pancetta and Chive Oil

TOMATO BISQUE

Roasted Garlic Cream, Parmesan Tuille, Basil Oil

LOBSTER BISQUE

Baguette, Bruinoise Vegetables, Crème Fraiche

GREEN GAZPACHO

Marcona Almond, Micro Cilantro, and Aleppo Pepper

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SALAD

CHOOSE TWO (2):

TRADITIONAL CAESAR SALAD

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

BUTTER LETTUCE SALAD

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

GRILLED KALE SALAD

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

TOMATO AND BURRATA SALAD

Heirloom Tomatoes, Local Burrata Cheese, Vin Cotto, Saffron Vinaigrette, Basil, Basil Seeds, Charred Baguette

ROASTED BEET AND CITRUS SALAD

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

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ENTREE

CHOOSE THREE (3):

PAN SEARED ORA KING SALMON

Dill Beurre Blanc and Petit Pois

MISO CURED HALIBUT

Citrus Beurre Blanc and Baby Bok Choy

GRILLED TROUT

Sauce Almandine and Haricot Verts

ROASTED LOCAL SEA BASS

Espelette Beurre Blanc and Grilled Asparagus

PENNSYLVANIA AMISH CHICKEN BREAST

Broccolini and Chiles

COQ AU VIN WITH ROOT VEGETABLES

GRILLED FLANK STEAK AU POIVRE WITH MARBLE
POTATOES

BRAISED SHORT RIB

Casarecce Pasta and Pearl Onions

GNOCCHI CACCIO E PEPE

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

SIDES

CHOOSE THREE (3):

Grilled Asparagus
Crispy Truffle Fries
Roasted Garlic Mashed Potato
Lemongrass Scented Basmati Rice
Roasted Fingerling Potato
Honey Roasted Baby Carrots

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DESSERT

CHOOSE THREE (3):

Mixed Berry Panna Cotta
Fleur De Sell Crackling Choux
Espresso Chocolate Decadent Torte
Banana Cream Parfait
Cherry Almond Double Fudge Brownie
Flourless Chocolate Truffle Cake
Milk Chocolate and Caramel Mousse
Granny Smith Apple Tart
S'Mores Shooter
Almond Financiers
Chocolate Brownie Verrines
Vanilla Bean Creme Brulee
Chocolate Hazelnut Crunch Bar
Strawberry New York Cheesecake

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CANAPES



RECEPTION CANAPES

24 piece minimum | Ordered by the dozen | Price reflected is per piece

COLD CANAPES

TUNA TARTARE CUCUMBER CUP

Ponzu, Chive

\$9.00

COMPRESSED MELON AND PROSCIUTTO SKEWER

\$9.00

SALMON CORNETTE

Creme Fraiche, Caviar

\$9.00

SHRIMP COCKTAIL SHOOTER

\$9.00

OYSTER ON THE HALF SHELL

Ginger Mignonette

\$9.00

STEAK TARTARE

Toasted Brioche

\$9.00

VADOUVAN CURRY CHICKEN

\$9.00

MINIATURE LOBSTER ROLL

Yuzu Aioli, Chive

\$11.00

EGG MIMOSA

Caviar

\$11.00

CAVE-AGED CHEDDAR GROUGERE

\$9.00

ENDIVE SPEAR

Chevre, Pomegranate

\$9.00

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HOT CANAPES

24 piece minimum | Ordered by the dozen | Price reflected is per piece

MINIATURE CRAB CAKES	BLACK TRUFFLE GRILLED CHEESE BITE	PORCINI ARANCINI
\$11.00	\$9.00	\$9.00
GRILLED WAGYU SKEWER	CHICKPEA PANISSE	MUSHROOM POMPONETTE
\$11.00	\$9.00	\$9.00
GRILLED LAMB CHOP	VEGETABLE SPRING ROLL	GRILLED CORN HUSHPUDDY
Mint chimichurri	Pepper Jelly	Chile Honey Butter
\$11.00	\$9.00	\$9.00

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SWEETS

24 piece minimum | Ordered by the dozen | Price reflected is per piece

CHOCOLATE BROWNIE VERRINES	VANILLA BEAN CREME BRULEE	CHOCOLATE HAZELNUT CRUNCH BAR
\$7.00	\$7.00	\$7.00
STRAWBERRY NEW YORK CHEESECAKE	MILK CHOCOLATE AND CARAMEL MOUSSE	FLOURLESS CHOCOLATE TRUFFLE CAKE
\$7.00	\$7.00	\$7.00
STRAWBERRY SHORTCAKE VERRINES	RED VELVET DROP	ZEPHYR WHITE CHOCOLATE RASPBERRY CAKE
\$7.00	\$7.00	\$7.00
CITRUS PANNA COTTA	VANILLA CREAM AND RASPBERRY PULP CRACKLING CHOUX	
\$7.00	\$7.00	

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STATIONS



CHEF ATTENDED STATIONS

Chef Attendant Required | 25 Guests Minimum | \$250 per Chef Attendant

PASTA STATION

CHOOSE THREE (3):

Rigatoni Bolognese, Pecorino
Orecchiette, Tomato Braised Chicken, Arugula
Pesto, Parmigiano Reggiano
Ricotta Cavatelli, Braised Wild Boar Civet, Butternut
Squash, Pecorino Pepato
Caccio e Pepe Risotto
Bucatini Carbonara, Pancetta, Egg Yolk, Parmigiano
Reggiano
Garganelle, Penne, Vodka Sauce

\$46.00 per guest

BEEF TENDERLOIN CARVING STATION

Rosemary and Thyme Seared Beef Tenderloin,
Horseradish Cream, Red Wine Jus, Parker House
Rolls

\$47.00 per guest

LEG OF LAMB CARVING STATION

Confit Garlic Roasted Boneless Leg of Lamb,
Tzatziki, Mint Jelly, Roasted Baby Potato, Charred
Pearl Onion

\$42.00 per guest



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CEDAR PLANK ROASTED ORA KING SALMON
CARVING STATION

Dill Cream Sauce, Citrus Beurre Blanc, Lemongrass
Scented Basmati Rice

\$45.00 per guest

ROASTED TURKEY BREAST CARVING STATION

Turkey Gravy, Cranberry Chutney, Pommes Purée

\$37.00 per guest

CAVIAR STATION

Osetra Caviar, Sieved Eggs, Bruinoised Red Onions,
Whipped Crème Fraîche, Chive, Blini, Potato Chips
(10 grams per guest)

DESSERT ACTION STATION

LIQUID NITROGEN ICE CREAM

Flavors:

Bourbon Vanilla
Chocolate
Berry

\$38.00 per guest

CANNOLI BOX

Plain Sweetened Ricotta, Chopped Pistachios, Toasted
Almonds, Chocolate Chips, Crushed Cookies, Dried
Fruit, Shaved Chocolate, Chocolate Vermicelli

\$36.00 per guest

BANANAS FOSTER

Bananas, Vanilla Ice Cream, Dark Rum, Candied Brown
Sugar, Whipped Cream

\$36.00 per guest

Chef Attendant Required | 25 Guests Minimum | \$250 per Chef Attendant

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DISPLAY STATIONS

SAVORY STATIONS

MEDITERRANEAN TABLE

Hummus, Tzatziki, Baba Ghanoush, Grilled Pita, Lavash, Crudites, Marinated Artichoke Hearts, Olives, Marinated Feta, Halloumi, Mejdool Dates

\$33.00 per guest

ARTISINAL CHARCUTERIE BOARD

Three (3) Cured Muscles, Two (2) Pates, Whole Grain Mustard, Assorted Pickles, Grissini, Grilled Baguette, Marcona Almond, Fig Jam

\$47.00 per guest

ARTISINAL CHEESE BOARD

Two (2) Domestic and Two (2) Imported Cheeses, Honeycomb, Dried Fruit, Candied Nuts, Baguette, Cranberry Walnut Bread, Lavash, Grapes

\$42.00 per guest

SAVORY BITES

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

\$45.00 per guest

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ORGANIC VEGETABLE CRUDITE

Creamy Green Goddess Dressing, Assortment of
Seasonal Raw Baby Vegetables

\$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

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SWEET STATIONS

VERRINE STATION

Blackberry and Almond, Raspberry and Apricot, Lemon Meringue, Strawberry Shortcake, Triple Chocolate, Port and Fig, Lychee Raspberry & Rose, Key Lime Verrine

\$35.00 per guest

COOKIES, BROWNIES, CUPCAKES

Assortment

\$25.00 per guest

ASIA PACIFIC

Matcha Panna Cotta, Raspberry Lychee Tart, Mango Citrus Tart, Hazelnut Passion Fruit Plaisir, Hong Kong Egg Custard Tart, Pandan Cake, Almond Kueh Laps

\$35.00 per guest

ALL ABOUT CHOCOLATE

Chocolate Truffles, Chocolate Fleur de Sel, Chocolate Turtles with Candied Pecans, Chocolate Hazelnut Crunch Bar

\$35.00 per guest

HONEY

Honey Financier, Lemon Honey Steeped Cream, Honey Cake, Berry Honey Trifle Almond, French Honey Nougat

\$35.00 per guest

GOURMET DOUGHNUT DISPLAY

House-made assortment

\$18.00 per guest

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Beverages



JW Beverages

BEER & WINE OPEN BAR

One Hour | \$25 per person

Each Additional Hour | \$18 per person

- Domestic and Imported Beers
- Selection of Premium International and Domestic Wines
- Assorted Sodas, Juices, Still and Sparkling Water

JW Signature Platinum Bar

One Hour | \$30 per person

Each Additional Hour | \$20 per person

WINES

Silver Gate Sparkling Wine
Mionetto Prosecco
Silver Gate Chardonnay
Silver Gate Rose
Silver Gate Cabernet Sauvignon

SPIRITS

Svedka Vodka
Don Q
Lunazul Tequila
Wild Turkey 101 Rye
Jack Daniels

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BEERS & SELTZERS

Choice of Five (5)

Michelob Ultra
Blue Moon Belgian White
Stella Artois
Miller Lite
Modelo Especial
Sierra Nevada Hazy Lil Thing
Athletic Brewing
High Noon
Lost Rhino Hefeweizer
Solace "Lucy Juicy" IPA

JW Signature Top Shelf Bar

One Hour | \$33 per person

Each Additional Hour | \$22 per person

WINES

Coppola Diamon Prosecco
Lucien Albrecht Cremant Rose
Robert Mondavi Private Selection Sauvignon Blanc
Bieler Pere Et Fils Sabine Provence Rose
Robert Mondavi Private Selection Cabernet Sauvignon

SPIRITS

Tito's Vodka
Tanqueray
Planteray
Patron
Maker's Mark
Bulleit Rye
Black Label
Jameson

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BEERS & SELTZERS

Choice of Five (5)

Michelob Ultra
Blue Moon Belgian White
Stella Artois
Miller Lite
Modelo Especial
Sierra Nevada Hazy Lil Thing
High Noon
Lost Rhino Hefeweizer
Solace "Lucy Juicy" IPA

JW SIGNATURE ELITE BAR

One Hour | \$38 per person

Each Additional Hour | \$24 per person

WINES

Riondo Prosecco
Henriot Brut Souverain Champagne
Decoy by Duckhorn Chardonnay
Decoy by Duckhorn Red Blend

SPIRITS

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi
Don Julio Blanco
Basil Hayden Bourbon
Whistlepig Piggyback Rye
Glenlivet 12 Yr. Single Malt Scotch
Crown Royal

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BEER & SELTZERS

Choice of Five (5)

Blue Moon Belgian White

Stella Artois

Miller Lite

Modelo Especial

Hazy Lil Thing

High Noon Hefeweizer

Solace "Lucy Juicy" IPA

HOSTED CONSUMPTION BAR

Tier 1 | \$15 person

Tier 2 | \$18 person

Tier 3 | \$19 person

Veve Clicquot Brut Champagne | \$25 per glass

House Wine

Domestic & Imported Beers | \$10 per glass

Mineral Water | \$9 each

Assorted Sodas | \$9 each

Fruit Juice | \$10 each

Cordials | \$15-\$32 each

***Add specialty clear ice square or sphere for 3 per ice cube*

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SIGNATURE COCKTAILS

A curated collection of timeless classics, thoughtfully reimagined

Brown Sugar Old Fashioned

Bourbon, Brown Sugar Syrup, Black Walnut Bitters,
Orange Peel, Cherry

\$19.00 each

Lavender Paloma

Blanco Tequila, Fresh Grapefruit, Lavender Syrup,
Lavender Sprig

\$19.00 each

Negroni Rosa

Gin, Lillet Rose, Dry Vermouth, Orange Wheel

\$19.00 each

Elderflower Aperol Spritz

Aperol, Prosecco, Splash of Elderflower Liqueur, Soda,
Orange Peel, Mint

\$19.00 each

Amaro Manhattan

Rye Whiskey, Sweet Vermouth, Amaro, Cherry

\$19.00 each

ZERO PROOF COCKTAILS

Lavender Highball

Ritual Gin Alternative, Fever Tree Elderflower Tonic,
Lavender Sprig

\$14.00 each

Citrus Grove Spritz

Ritual Tequila Alternative, Lime Juice, Fever Tree
Sparkling Grapefruit, Orange Slice

\$14.00 each

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WINE LIST

A thoughtfully curated collection of domestic and international wines

RED

Barboursville Cabernet Franc | \$75
Roco the Stalker Pinot Noir | \$85
Caparsa Chianti Classico Docg (Organic) | \$135
Chateau Haut Plantey Saint Emilion | \$180
Chateau Latour Pauillac 2019 | \$425
Decoy by Duckhorn Red Blend | \$90
Linden Vineyards Claret Red | \$80
Mas Amiel Natural Syrah | \$95
Post & Beam Cabernet Sauvignon | \$140
Prisoner Red Blend | \$100
Silver Gate Cabernet Sauvignon | \$60
Robert Mondavi Private Selection Cabernet Sauvignon | 70

WHITE

Barboursville Viognier | \$75
Carl Graff Riesling Kabinett | \$65
Christian Lauverjat Sauvignon Blanc | \$95
Decoy by Duckhorn Chardonnay | \$70
Domaine Michel Briday Rully Blanc 1er Cru | \$195
Francois Mikulski Bourgogne Hautes-Cotes de Beaune Blanc | \$215
Linden Vineyards Chardonnay | \$70
Robert Mondavi Private Selection Sauvignon Blanc | \$65
Stoneleigh Sauvignon Blanc | \$70
Silver Gate Chardonnay | 60

SPARKLING & DESSERT

Billecart Salmon "Le Reserve" | \$275
Charles Orban Carte Noire Brut | \$130
Dom Perignon Brut | \$595
Henriot Brut Souverain | \$150
Lucien Albrecht Cremant Rose | \$75
Riondo Prosecco | \$60
Silver Gate Sparkling Wine | \$70
Veuve Clicquot Brut | \$165
Veuve Clicquot Rose | \$220
Barboursville Phileo | \$70
Barboursville Paxxito 2021 | 135

ROSE

Bieler Pere Et Fils Sabine Rose | \$70
Christine Lauverjat Sancerre Rose | \$90
Silver Gate Rose | 60

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VIRGINIA WINE EXCELLENCE

At JW Marriott Reston Station, we are honored to celebrate our connection to the vibrant terroir of Virginia by showcasing wines from one of the region's most esteemed estates, Barboursville Vineyards. As a proud leader in Virginia winemaking, Barboursville has earned numerous Governor's Cup Gold Medals and national recognition for its commitment to craftsmanship and heritage.

GOVERNOR'S CUP GOLD MEDAL WINNERS

Barboursville Octagon | \$230

Bordeaux-style red blend, featured in the Governor's Cup Case (2017, 2021, 2023)

Barboursville Vermentino 2023 | \$95

2025 Virginia Governor's Cup Winner - bright, aromatic White Wine

Barboursville Nebbiolo 2021 | 135

Silky, earthy, and expressive - vintage gold medalist

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General Information

TAX AND SERVICE CHARGE:

All Food and Beverage (F&B) prices are subject to a Service Charge of 26%. Room Rental Prices are subject to a Service Charge of 26%. The Service Charge on F&B items is distributed partially to service personnel involved with the event on top of their base wages. All prices and charges are subject to applicable taxes, currently 10%.

GUARANTEES ON ALL FOOD AND BEVERAGE:

All guarantees are due by 12:00 p.m. ET (3) **three** business days prior to the function. For events occurring on Sundays or holiday Mondays, the guarantee is required by 12:00p.m. ET on the preceding Monday. This number will be considered final and not subject to reduction. If a guarantee of attendance is not provided, final billing will be based on the estimated attendance for which the event was originally contracted or the actual attendance, whichever is higher. The Hotel prepares and sets for the guaranteed number of attendees.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

Requests for room reconfigurations received within 24 hours of the event start time will be subject to additional fees.

PAYMENT ARRANGEMENTS:

Wire, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Credit card and Wire payments must be received three business days in advance of arrival. Check payments must be received ten business days prior to arrival. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

TAX EXEMPT STATUS:

The State of Virginia requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Virginia in order to receive a refund.

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 State of Virginia Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Virginia.

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CONDITIONS OF AGREEMENT: The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the Hotel because of the organization or its attendee's failure to comply with Hotel regulations.

COAT CHECK: The cost to your organization is \$200.00 per attendant (per 100 guests) which includes up to (4) hours of Coat Check coverage. There is no per coat fee. Should you exceed the allotted time frame, each additional hour is \$100.00 per attendant. The hotel is not liable for lost, misplaced or damaged coats or any other items that are secured by the coat check.

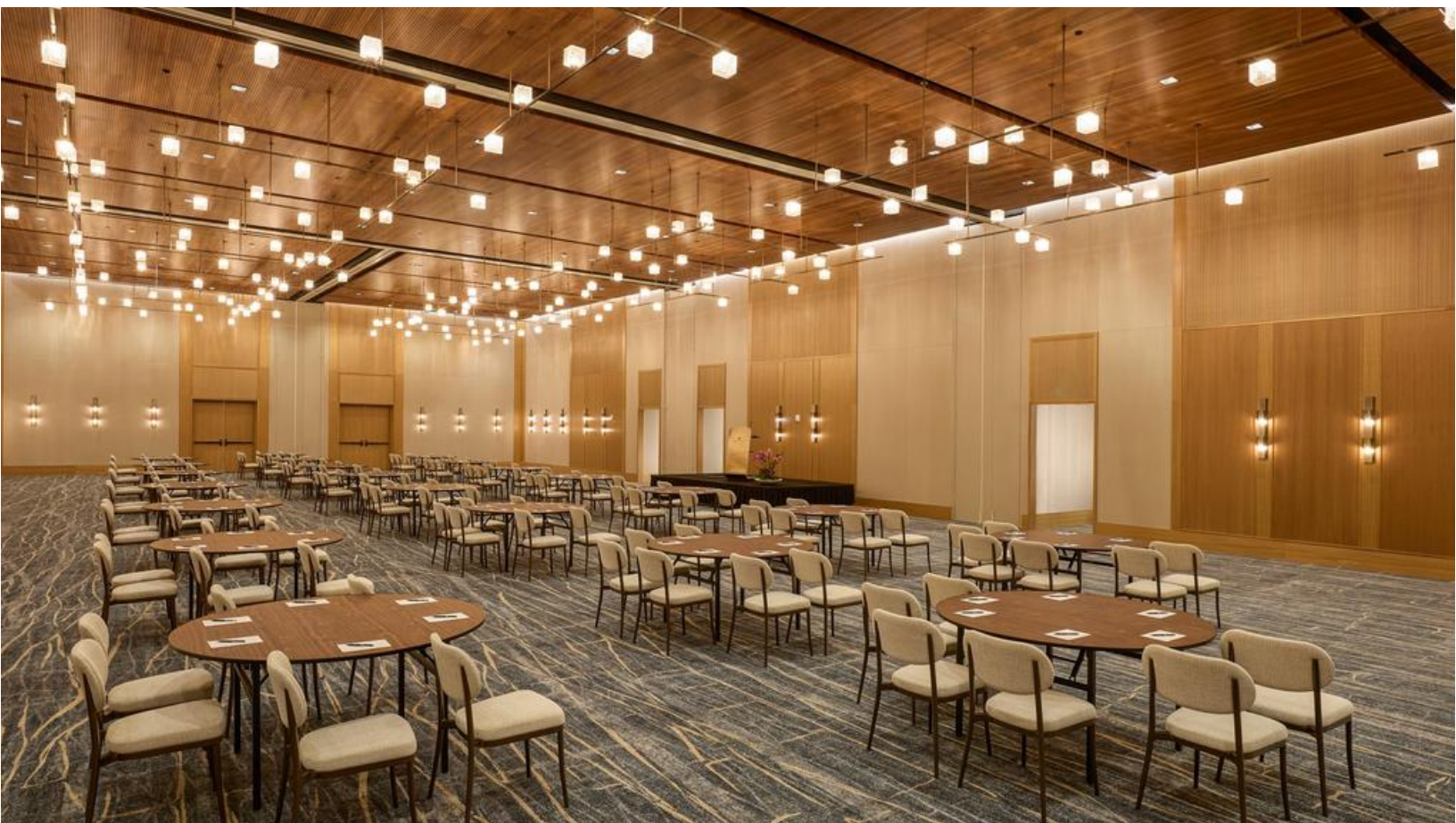
SECURITY: The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premise prior to or during an event. Arrangements for security to monitor equipment or merchandise may be made through your event manager prior to your event. If you would like to hire security officers, please consult with your Event Manager. The cost of a JW Marriott loss prevention officer is \$200.

SIGNAGE: The hotel reserves the right to have full control over signage and its placement in the hotel. Signage must be kept to a minimum and signage locations can be discussed with your Event Manager.

DAMAGES: The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

RESPONSIBILITY: The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.

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JW MARRIOTT RESTON STATION

11350 Reston Station Blvd, Reston, Virginia, USA

571.250.5011



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