



EVENTS MENU

MARRIOTT BONVOY™
EVENTS

INFORMATION

EVENT MINIMUM | Your Food and Beverage Minimum will be based on your estimated expected attendance and on your least expensive entrée selection. Hotel will reserve space sufficient to accommodate your function. Changing dates, reducing the number of guests or canceling without adequate written notice makes it difficult and costly for Westfields to re-market facilities and is subject to assessment of probable damages due to the hotel.

BAR & CULINARY SERVICES | 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.

To ensure food safety & quality, buffets may not extend beyond a two (2) hour timeframe. Buffet pricing is based on 2 hours of food service; additional hours of service incur per person menu increases.

PACKAGE MENUS | All Packages are designed for communal setup and timing- the break location may be determined by the hotel. Upgrades to private break service will be available at an additional per person price. Packaged Breaks are designed for 30 minutes of continuous service; request for extended service will be at an additional per person price. Break packages must be ordered for the full group guarantee.

SMALL GROUP MEALS | Buffets will be ordered for a minimum of 25 guests. Buffet service (unless otherwise indicated) for less than 25 guests have a \$250 set up fee

PLATED MEAL SERVICE | For plated meals where multiple entrees are selected, you are required to provide escort cards with meal selections. Entrée prices will be charged for the price of the most expensive entrée.

CHANGE FEES | All Meal selections are required 14 Days prior to the start of the event, should a group add or change meal selections after that time, fees and increased per person pricing may apply.

POP UP FEE \$150 fee may apply for food functions added within 72 business hours



INFORMATION

EVENT ORDER TIMELINE | Guarantees (due 3 business days, by 9am prior to function date):

- the (gtd) is recognized as the minimum number of guests to be charged
- hotel defaults to the (exp) number as a formal (gtd) should one not be provided
- event checks reflect your (gtd) or actual served guests –whichever is greater
- for (gtd) increases in excess of 50ppl after the 72-hour deadline, the hotel reserves the right to charge additional fees to cover increased product costs
- hotel provides seating for five percent (5%) over the (gtd), not to exceed 15 guests
- set requests in excess of above parameters incur additional labor fees
- the set includes china, silver, glassware & reserved signs –not preset food items
- preset food items requested for the set are optional for an additional per person fee

SPECIAL MEAL REQUESTS | Our buffet style meals are designed to accommodate all major dietary and lifestyle preferences. For buffet style meals, additional individual plated meals will incur an \$18 fee, in addition to the buffet price listed on the event order. Special meal requests received after the guarantee due date are considered an increase in your event guarantee and charged for accordingly. For plated meals, special meals are included in the guarantee and charged at the same per person price listed on your event order.

Glatt kosher/halal meals require 5 days advance notice.

For a preset course where special meal requests are in excess of 10 plates, consider tailoring your item to accommodate. A \$9 fee applies, per person, for preset salads or desserts being replaced by a special meal

LIFESTYLE PREFERENCES | Your guests are important to us. Our buffet signage notates the following information to ensure they can easily identify menu items supportive of their everyday lifestyle needs:

gf-gluten friendly
df-dairy free
nf-nut free
vegan

cg-contains gluten
cd-contains dairy
cn-contains nuts



WESTFIELDS MARRIOTT

14750 Conference Center Drive Chantilly, VA 20151

MARRIOTT BONVOY™
EVENTS

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ADDITIONAL EVENT ORDER CHARGES | Service charge & Pricing (applicable to change):

- 26% service charge
- service charge is defined as 26% of printed retail food, beverage & fee prices
- printed pricing applicable to change based on market conditions
- annual menu price increases range between 3%-7%

Local tax (current 6% –applicable to change)

Labor fees (applicable to change):

- \$200 per bartender up to 4 hours
- \$200 per cashier up to 4 hours
- \$200 per passing attendant
- \$200 per chef up to 2 hours -chef(s) require a 10-day advance notice
- chef attended stations must conclude by 10pm –fees apply for extended hours
- additional fees apply for staffing ratio requests in excess of hotel standards

Other fee structures (applicable to change):

- \$8-\$10 per person for specialty disposable products for outdoor events
- table décor/vendor décor refuse removal –starting at \$250 for every 100 guests
- placement fee(s) may apply, for sponsor branded seated table/buffet items
- early setup fees apply –ask your event manager for details
- 100% of event order charges apply on events canceled within 72 business hours



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PAYMENT | A non-refundable advance deposit of 25% of the estimated balance will be required in order to secure these arrangements on a definite basis. Remaining balance will be divided into equal payment of 25% up until three days prior to arrival.

OUTSIDE VENDORS | Westfields reserves the right to approve all vendors. The Hotel has to be provided with a list of vendors involved in your event, including phone number and contact person, a minimum of two (2) weeks prior to the event.

DECORATIONS | Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Westfields Marriott must be approved by your Event Manager.

SHOW READY- DÉCOR & VENDORS | Your banquets team arrives 120 minutes prior to your event start time. Fees apply for early set-up requests; including, but not limited, to security sweeps, rented linen drops & floral/program placement. We do not provide storage for floral or décor –a clean up fee, starting at \$250 applies for decor not removed from property at the conclusion of an event (ie. confetti, centerpieces)

SECURITY | Westfields shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel.

PARKING | Westfields has onsite complimentary self-parking as well as a valet option for \$20 per vehicle per overnight

MARRIOTT BONVOY | Marriott points can be earned after your event. The recipient will receive two (2) points per catering dollar (food & beverage) minus any sales tax and service charge. The maximum points earned is 60,000 points per event. Titanium Elite members may earn up to 105,000 points per event. Earn one (1) Elite Qualifying Night for every 20 room nights charged to the master account (up to 20 Elite Qualifying Nights). <https://www.marriott.com/loyalty.mi>



BREAKFAST | CONTINENTAL



CONTINENTAL BREAKFAST | 38

assorted individual yogurts and granola

hard-boiled eggs

assorted breakfast breads to include muffins, croissants, and breakfast loaves –cg, cd, cn seasonal fruits and berries -gf, df, nf, vegan

ALL INCLUDE:

assorted premium juices

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



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BREAKFAST | BUFFET

WEST WING BUFFET | 48

steel cut oatmeal with dried fruits and brown sugar – gf, df, nf, vegan
 assorted breakfast breads to include muffins, croissants and breakfast loaves – cg, cd, cn
 seasonal cut fruits served with honey yogurt dip – gf, cd, nf
 cage free scrambled eggs
 choice of:
 breakfast potatoes –cg, df, nf, vegan
 or hash brown potatoes gf, df, nf, vegan
 choice of:
 crispy bacon or chicken apple sausage

CABINET BUFFET | 49

steel cut oatmeal with dried fruits and brown sugar – gf, df, nf, vegan
 assorted breakfast breads to include muffins, croissants and breakfast loaves – cg, cd, cn
 hard boiled eggs
 seasonal cut fruits served with honey yogurt dip – gf, cd, nf yogurt parfaits with granola
 and berries cd, cg, cn
 spinach and feta cheese frittata with roasted pepper coulis* - cd, gf,
 choice of: breakfast potatoes –cg, df, nf, vegan
 or hash brown potatoes –gf, df, nf, vegan
 choice of: crispy bacon or chicken apple sausage

OVAL OFFICE BUFFET | 54

steel cut oatmeal with dried fruits and brown sugar – gf, df, nf, vegan
 assorted breakfast breads to include muffins, croissants and breakfast loaves -cg, cd, cn
 seasonal cut fruits served with honey yogurt dip – gf, cd, nf
 canadian bacon, scrambled egg, cheddar cheese on English muffin * – cg, cd
 cage free scrambled eggs
 french toast, warm maple syrup- cg, cd, nf
 choice of: breakfast potatoes –cg, df, nf, vegan
 or hash brown potatoes - gf, df, nf, vegan
 choice of: crispy bacon or chicken apple sausage

ALL INCLUDE:

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



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BREAKFAST | ENHANCEMENTS

BREAKFAST STATIONS

items can be added to your buffet of choice. prices are per person, must be ordered for the full guarantee

omelet station | 23

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

belgian waffle station | 23

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

breakfast sandwich panini station** | 23

broken yolk blt sandwich

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

BREAKFAST ENHANCEMENTS

items can be added to your plated breakfast or buffet of choice. Prices are per person; must be ordered for a minimum of 80% of the guarantee

vegan breakfast protein | 10

scrambled eggs | 10

vegan steel cut oatmeal with brown sugar, dried fruits and nuts - gf, nf, df, vegan| 10

breakfast burrito with sausage, egg and cheese - cg, cd, nf | 10

breakfast sandwich with Canadian bacon, egg, and cheese - cg, cd, nf | 10

individual parfaits with granola, yogurt and fresh berries – cd, cg, cn | 10

breakfast flatbreads**| 24

cream cheese, smoked salmon, scrambled egg, and red onion flatbread – cg, cd
spinach, scrambled eggs, tomato roasted peppers and mozzarella flatbread – cg, cd
broken yolk, with bacon, ham, and cheddar cheese flatbread – cg,cd

chilled display of salmon* | 27

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



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BREAKFAST | PLATED



CAGE FREE SCRAMBLED EGGS | 39

hash brown potatoes and choice of bacon, virginia ham or chicken apple sausage – gf,df,nf

CHALLAH FRENCH TOAST | 41

hash brown potatoes and choice of bacon, virginia ham or chicken apple sausage – cg, cd,nf

PETIT FILET AND CAGE FREE SCRAMBLED EGGS | 48

hash brown potatoes– gf,df,nf

ALL INCLUDE:

family style assorted breakfast pastries – cg, cd, cn

choice of apple or orange juice - stationed or tableside service

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



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BREAKS | THEMED BREAKS

30 Minutes of Service

All packages include stationer water and choice of iced tea & lemonade or coffee & hot tea

TAKE ME OUT TO THE BALLGAME | 20

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

BUILD YOUR OWN TRAIL MIX | 20

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

WELLNESS BREAK | 22

fresh fruit kabobs, hummus with soft pita, and individual vegetable crudité cups with buttermilk ranch dip (cd), asian snack mix with wasabi peas

CHIP OFF THE BLOCK | 22

house made chips with house made malt vinegar onion dip (cd), tortilla chips with traditional salsa and terra chips with hummus

I BREAK FOR CHOCOLATE | 22

chocolate covered strawberries, chocolate brownies,, chocolate chunk cookies, assorted mini chocolate bars

ICE CREAM SOCIAL | 23*

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

*attendant required

MOVIE NIGHT | 20

classic popcorn machine with fresh popped popcorn with a variety of sweet and savory seasonings, assorted full size candy bars

*attendant required



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BEVERAGES

BEVERAGE SERVICE PACKAGES

priced per person

All Day Beverage Service | \$40 (8-hour time limit)

Half Day Beverage Service | \$30 (4-hour time limit)

Two-Hours Beverage Service | \$20 (2-hour time limit)

All Beverage Packages Include:

freshly brewed regular and decaffeinated coffee, selection of gourmet hot teas

pepsi soft drinks, bubly flavored sparkling water, sparkling water, bottled still water

BEVERAGES ON CONSUMPTION

freshly brewed regular and decaffeinated coffee, per gallon | 105

selection of gourmet hot teas, per gallon | 105

hot chocolate, per gallon | 105

fruit punch, lemonade or iced tea per gallon | 80

pepsi soft drinks, per can | 7.00

bubly flavored sparkling water, per can | 7.00

sparkling water, per bottle | 7.00

bottled still water, per bottle | 7.00

apple, cranberry, and orange juice, per bottle | 7.00*

BEVERAGES AS ORDERED

red bull energy drink, per can | 9

chilled starbucks frappuccino, per bottle | 9



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SNACKS | A LA CARTE

SNACKS BY THE DOZEN | 64

muffins, croissants, and nut breads – cg, cd, cn
 assorted bagels with cream cheese – cg, cd, nf
 chocolate chunk and oatmeal raisin cookies – cg, cd, nf
 brownies and chocolate chip cookie bars – cg, cd, nf
 mini fruit tarts, profiterole pastry cream, and truffles – cg, cd, cn
 almond and chocolate dipped biscotti – cg, cd, cn
 artisan blueberry, lemon poppy, and orange cranberry muffins – cd, cg, nf
 assorted mini toaster pastry- cg, cd, cn
 chocolate dipped strawberries – gf, cd, nf
 mini assortment of composed deli sandwiches-ham, turkey, roast beef – cg, cd, nf
 cinnamon rolls- cg, cd, cn

SNACKS AVAILABLE ON CONSUMPTION

kind bars, each | 5
 bags of pretzels, white cheddar popcorn, cape cod and terra chips, each | 7

SNACKS CHARGED AS ORDERED

individual yogurts, each | 7
 assorted premium ice cream bars, each | 7
 string cheeses each | 5
 Individual cups vegetable crudité, with buttermilk ranch, each | 10
 fresh fruit skewers with yogurt, each | 10
 house smoked almonds or roasted cashews, per pound | 35



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LUNCH | THREE COURSE PLATED

STARTER | SELECT ONE (1)

chopped caesar salad – cg, cd, nf

croutons, parmesan cheese, caesar dressing

baby spinach salad- gf, df, nf

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

westfields signature salad – gf, df, nf, vegan

field greens, romaine, tomato, and english cucumber, sherry wine vinaigrette

tomato & white bean soup- gf, df, nf, vegan

ENTRÉE* |

herb crusted chicken breast*| 55

sundried tomato and artichoke cream - cd, cg, nf

seasonal seared fish | 59

lemon beurre blanc and charred lemon - cd, gf, nf

seared frenched skin on chicken breast | 55

grilled corn and pepper relish - gf, df, nf

smoked pork loin | 57

brandy demi with apple and caramelized onion relish- gf, df, nf

top sirloin steak | 68**

mustard demi gf, df, nf

soft polenta | 51

roasted mushroom and broccoli slaw – gf, cd, nf

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LUNCH | PLATED

STARCH | SELECT ONE (1) | SAME FOR ALL ENTREES

olive oil roasted potatoes- gf, df, nf, vegan

rice pilaf- gf, cd, nf

garlic mashed potatoes- gf, cd, nf

creamy polenta – gf, cd, nf

VEGETABLE | SELECT ONE (1) | SAME FOR ALL ENTREES

Broccolini with lemon and olive oil - gf, df, nf, vegan

Asparagus with garlic and parmesan gf, cd, nf

Green Beans with caramelized onions, fresh garlic, and almond slices gf, cd, nf

Glazed Carrots with brown sugar – gf, cd, nf

DESSERT | SELECT ONE (1)

new york style cheesecake with strawberry compote – cg, cd, nf

double chocolate cake with whipped cream and chocolate sauce – cg, cd, nf

apple tart with cinnamon whipped cream and caramel – cg, cd, nf

chocolate mousse tart with raspberry coulis – gf, df, nf, vegan

ALL INCLUDE:

selection of artisan breads, tableside or stationed freshly brewed regular and decaffeinated coffee, and assortment of hot teas, iced tea available upon request



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LUNCH | GRAB AND GO BOXED LUNCH

SELECTION OF SANDWICHES | 48

minimum order of 15

maximum selection of three (3) varieties

roast beef and cheddar roast beef, cheddar cheese, lettuce, tomato and horseradish sauce served on a pretzel hero – cg, cd, nf

grilled vegetable hummus wrap

roasted red peppers, grilled eggplant, grilled yellow squash, hummus, tomato and lettuce served on gf wrap- gf, df, nf, vegan

tomato, basil & mozzarella

tomato, basil pesto & mozzarella cheese on ciabatta- cg, cd, cn

ham & provolone

cooked ham, provolone cheese, tomato and honey mustard served on brioche roll– cd, cg, nf

turkey & smoked gouda

roasted turkey, gouda cheese, lettuce, tomato, mayo on plain wrap – cd, cg, nf

chicken caesar wrap

grilled chicken, creamy caesar dressing, romaine lettuce, garlic wrap (gluten free available) – cd, cg, nf

ALL INCLUDE:

grain mustard potato salad – gf, df, nf
individual bags of potato chips
whole fresh fruit freshly baked cookie, or gf cookie
assorted pepsi soft drinks or bottled spring water
appropriate serving utensils, napkin, and condiments



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LUNCH | BUFFET

DAY OF THE WEEK | 62

NON-DAY OF THE WEEK | 66

enjoy any of our lunch buffets at dinner for an additional \$30.00 per person

MONDAY

southern charm lunch buffet

build your own salad bar: mixed seasonal greens, baby tomatoes, diced cucumber, red onions, garbanzo beans, croutons (cg), buttermilk ranch (cd)

classic cole slaw (gf-df-nf)

smoked beef brisket with house bbq sauce (gf-df-nf)

corn muffins (cd-cg) honey butter (cd)

roasted chicken basted with savory barbecue sauce (gf-df-nf)

classic macaroni and cheese (cg-cd-nf)

haricot verts (gf-df-nf-vegan)

seasonal fruit cobbler (gf-cd-nf)

served warm, can be made vegan upon request

TUESDAY

south of the border

roasted corn and black bean salad with cilantro and roasted chili (gf-df-nf-vegan)

build your own fiesta salad: lettuce, tomatoes, tortilla crisps, cojita cheese (cd),

chipotle ranch (cd)

corn tortillas (gf-df-nf)

flour tortillas (cg-df-nf)

beef taco meat (gf-df-nf)

grilled chopped chicken breast with cumin demi (gf-df-nf)

tofu taco meat (gf-df-nf-vegan- contains soy)

cilantro lime rice (gf-df-nf)

sour cream (cd), salsa, cheese (cd), guacamole

churros (cg-cd) chocolate sauce (cd)

tres leches cake (cg-cd)

ALL INCLUDE:

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



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WEDNESDAY

mediterranean lunch buffet

warm pita bread (cg)

build your own greek salad: chopped romaine, red onions, tomatoes, cucumbers, kalamata olives
feta cheese (cd), lemon oregano vinaigrette (gf-df-nf), hummus (gf-df-nf –vegan contains sesame)
falafel (gf-df-nf-vegan)

pickled onions and cucumbers, tzatziki (cd)

grilled chicken breast (gf, df, nf)

basmati rice with golden raisins (gf-df-nf-vegan)

broccolini (gf-df-nf-vegan)

baklava (cg-cd-cn)

THURSDAY

americana lunch buffet

build your own salad bar: mixed seasonal greens, baby tomatoes, diced cucumber, red onions
croutons (cg), buttermilk ranch (cd)

mustard vinaigrette (gf-df-nf)

homemade potato salad (gf-cd-nf) *can be made vegan on request*

traditional cole slaw (gf-cd-nf)

build your own burger: all beef patties, black bean burgers, grilled chicken
breast, assorted buns

provolone cheese, sharp jack cheese and cheddar cheese leaf lettuce, tomato,
pickle spears

ketchup, mustard, mayonnaise

french fries

mini cupcakes

ALL INCLUDE:

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



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FRIDAY

pan asian lunch buffet

miso soup (gf-df-nf-vegan-contains soy)

chilled vegetable lomein (gf-cd-nf)

vegetable egg rolls (cg-cd-nf)

chicken teriyaki (gf-df-nf)

beef & broccoli (gf-df-nf)

vegetable fried rice- carrots, celery, onion, edamame (gf-df-nf-vegan-contains soy)

jasmine rice (gf-df-nf-vegan)

mini fruit tarts (cg-cd-nf)

vegan fruit mousse shooters (gf-df-nf-vegan)

SATURDAY & SUNDAY

any **day of the week** menu

LUNCH ENHANCEMENTS

these items can be added to your buffet of choice; prices are per person, must be ordered for the full guarantee

SOUP | 15

tomato & white bean (gf-df-nf-vegan)

broccoli and cheese (gf-cd-nf)

butternut squash & apple (gf-df-nf-vegan)

BUILD YOUR OWN SALAD BAR | 15

mixed seasonal greens, baby tomatoes, diced cucumber, red onions, beans

grilled & chilled chicken breast, marinated tofu

croutons (cg) buttermilk ranch (cd) mustard vinaigrette (gf-df-nf)

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STAY FIT

chilled wild rice salad with crisp apples (gf-df-nf-vegan)
 baby spinach, goat cheese (cd) & candied pecan (cn) salad,
 cranberry cider vinaigrette (gf, df, nf)
 seared salmon with cucumber and red pepper slaw (gf-df-nf)
 lemon thyme grilled chicken with tomato caper basil relish (gf-df-nf)
 vegan ravioli (gf-df-nf-vegan)
 olive oil roasted fingerling potatoes (gf-df-nf-vegan)
 mini fruit tarts (cg-cd-nf)
 vegan fruit mousse shooters (gf-df-nf-vegan)

ITALIAN INSPIRED

caesar salad- romaine, croutons (cg), parmesan cheese (cd) caesar dressing and house
 vinaigrette
 displayed fresh mozzarella and tomato salad, with olive oil and fresh herbs (gf, df, nf)
 grilled breast of chicken (gf, df, nf)
 meatballs marinara (cg, cd, nf)
 seasonal vegan ravioli in lemon olive oil (gf, df, nf, vegan)
 gluten free penne a la vodka sauce (gf, cd, nf)
 fettucine alfredo (cg, cd, nf)
 sautéed spinach & mushrooms (gf, df, nf, vegan)
 grilled peppers & onion (gf, df, nf, vegan)
 tiramisu (cg, cd, cn)
 fresh berries & non-dairy whipped topping (gf, df, nf, vegan)

ALL INCLUDE:

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



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RECEPTION | SMALL BITES

minimum order of 50 pieces per item



LUXURY

mini lobster rolls (cg- cd- nf)

two chilled shrimp served with lemon and cocktail sauce (gf- df- nf)

assorted sushi with pickled ginger, soy sauce, and wasabi

per piece| 12

WARM

smoked gouda arancini with marinara sauce (cg- cd- nf)

baked brie and raspberry in phyllo (gf- cd- nf)

potato samosa with cilantro chutney (gf- df- nf- vegan) artichoke and boursin beignet (cg- cd- nf)

mini crab cakes with old bay remoulade (cg- df- nf)

beef wellington with cabernet demi (cg- cd- nf) lamb gyro with tzatziki sauce (cg- cd- nf) vegetable bahn mi spring roll (gf- df- nf)

hibachi style steak skewer (gf- df- nf)

chicken tandoori (gf- df- nf)

malibu coconut shrimp skewers (cg- df- nf) mushroom tarts (cg- cd- nf)

bacon wrapped peach barbeque brisket bites (gf- df- nf)

per piece| 9

choose 3| 26

choose 4| 34

choose 5| 42

CHILLED

seared ahi tuna crostini** (cg- df- nf)

antipasto skewer with pesto drizzle (gf- cd- cn)

grilled chicken crostini with boursin cheese & blueberry (cg- cd- nf) tomato and basil

bruschetta (cg- cd- cn)

roasted butternut squash hummus on pita point (cg- df- nf- contains sesame)

beef tenderloin chimichurri with pickled onions on crostini (cg- df- nf)

gluten free crostini available on request



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MARRIOTT CONFIDENTIAL AND PROPRIETARY INFORMATION

MARRIOTT BONVOY™
EVENTS

RECEPTION | DISPLAYS

For Reception/Station Only events a minimum of three (3) stations must be ordered.

charcuterie display | 23

assorted hard salamis, grilled sausages, prosciutto, soppressata, bresaola, and pancetta with grain mustard, cornichons, with lavosh and baguettes

artisan cheese display | 21

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

vegetable crudité display | 18

cherry tomatoes, cucumber, baby carrots, broccolini, cauliflower, asparagus served with buttermilk and herb dressing

mezza platter | 23

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

trio of dips | 23

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

sliders | 24

traditional hamburger slider with cheese, onion & ketchup, pulled pork slider with cole slaw, hot chicken slider with blue cheese, black bean slider

selection of flatbreads 24

prosciutto and arugula flatbread
balsamic glaze
(cg-cd-nf)

~

mushroom flatbread
pesto glaze, goat cheese, red peppers, mushrooms
(cg-cd-cn)

~

traditional margherita
fresh tomato, mozzarella cheese and basil
(cg-cd-nf)

please note

per person pricing for all stations Minimum order of 80% of gtd
attended stations require uniformed attendant | 200



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MARRIOTT BONVOY™
EVENTS

RECEPTION | STATIONS

Action or Displayed

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street tacos | 27

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

mac and cheese | 20

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

pasta | 26

seasonal vegan ravioli, gluten free penne, fusilli, basil pesto, smoked tomatoes, grilled sweet italian sausage, spinach, sautéed mushrooms, grilled peppers & onions, vodka sauce, alfredo sauce & marinara sauce

new year noodle bar | 25

soba & lo mein noodles, scallions, carrots, water chestnuts, edamame, snow peas, mushrooms, bell peppers, miso broth, orange chicken, steamed shrimp, teriyaki, sesame sauce

baked potato bar | 18

baked potatoes, baked sweet potatoes, crumbled bacon, bleu cheese, broccoli, scallions, jalapenos, cheddar cheese, sour cream, sweet cream butter, cinnamon sugar butter

risotto station | 29

chicken, shrimp, crabmeat, parmesan cheese, asparagus, portobello mushroom, roasted butternut squash, grilled bell peppers, pesto

dessert station | 23

french macaroons and an assortment of mini desserts
Freshly brewed regular and decaffeinated coffee, and an assortment of hot teas
iced tea and iced water

please note

per person pricing for all stations Minimum order of 80% of gtd
attended stations require uniformed attendant | 200



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MARRIOTT BONVOY™
EVENTS

RECEPTION | CARVING STATIONS

For Reception/Station Only events a minimum of three (3) stations must be ordered.

crab cake station— cg, df, nf | 50

Two 5-ounce crab cakes served with remoulade sauce and house-made old bay chips

herb marinated beef tenderloin – gf, df, nf | 29

cabernet demi, grain mustard, horseradish cream (gf), brioche carving rolls (cd, cg)

whole roasted citrus salmon – gf, df | 25

served with cucumber dill cream (cg), warm fennel salad and lemon olive oil (gf, nf, df)

barbeque beef brisket | 23

sweet barbeque sauce, smoky barbeque sauce, roasted corn and onion relish – gf, df, nf

boneless legs of lamb – gf, df | MP

rosemary demi-glace (gf, df) and brioche roll (cd, cg)

please note:

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attended stations require uniformed attendant | 200

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MARRIOTT BONVOY™
EVENTS

RECEPTION | PACKAGE

priced per person, must be ordered for the full guarantee

AROUND THE WORLD | 110

mediterranean

composed greek salad- mixed greens, cucumbers, red onion, tomatoes, kalamata olives, feta cheese, lemon thyme vinaigrette
hummus, tabouleh, stuffed grape leaves, pita, tzatziki
mini gyros, falafel

italy

pasta station
butternut squash ravioli, gluten free penne, fusilli,
basil pesto, smoked tomatoes, spinach, sautéed mushrooms, grilled peppers and onions,
vodka sauce, alfredo sauce and marinara sauce

asia

edamame dumplings, general tso's chicken,
tofu stir fry
vegetarian fried rice

france

mini fruit tarts, profiterole pastry cream, and truffles

please note
per person pricing for all reception-packages
require uniformed attendant | 200



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MARRIOTT BONVOY™
EVENTS

DINNER | PLATED

For multiple entrée selections, highest price point defaults

STARTER | SELECT ONE (1)

westfields signature salad –gf, df,nf, vegan

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

spinach salad – gf, cn, cd

hardboiled egg, pickled onions, toasted pecans and goat cheese

tomato salad – gf, cd,nf

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

bibb wedge salad – gf, df, nf,vegan

smoked mushrooms, grape tomatoes and cucumbers

ENTREE

frenched skin-on chicken breast with chicken jus | 74

natural jus and oven roasted tomatoes – gf, df, nf

seared salmon filet lemon beurre blanc | 78

cucumber slaw – cd, gf, nf

chesapeake crab cakes with charred lemon | 98

roasted corn chutney and lemon buerre blanc – cd, cg, nf

filet mignon with roasted garlic demi | 98**

roasted portabella mushrooms – gf,df, nf

duroc pork tenderloin with molasses demi | 80

apple walnut chutney – gf, df, cn

kale & mushroom ravioli | 67

lemon oil- gf-df-nf-vegan

MAKE IT A DUET- PRICING ADDED TO ENTRÉE SELECTION

salmon | 21

shrimp | 20

crab cake | 23



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MARRIOTT BONVOY™
EVENTS

DINNER | PLATED

STARCH | SELECT ONE (1) | SAME FOR ALL ENTREES

olive oil roasted potatoes- gf, df, nf, vegan
rice pilaf- gf, cd, nf
garlic mashed potatoes- gf, cd, nf
creamy polenta – gf, cd, nf

VEGETABLE | SELECT ONE (1) | SAME FOR ALL ENTREES

Broccolini with lemon and olive oil - gf, df, nf, vegan
Asparagus with garlic and parmesan gf, cd, nf
Green Beans with garlic and butter gf, cd, nf
Glazed carrots with brown sugar – gf, cd, nf

DESSERT | SELECT ONE (1)

new york style cheesecake with strawberry compote – cd, cg, nf
triple chocolate mousse cake – cd, cg, nf
tiramisu – cg, cd, nf
apple caramel tart – cd, cg, nf
vegan chocolate mousse tart- gf, df, nf, vegan

ALL INCLUDE:

selection of artisan breads and iced water at all tables
choice of stationed or tableside service for freshly brewed regular and decaffeinated coffee, and assortment of hot teas

DINNER WINE SERVICE

based on 2 pours per person

banquets choice of red/white selections |

25 per person

talk to your event manager about other wine pairings*



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**MARRIOTT BONVOY™
EVENTS**

DINNER | BUFFET

THE LUXE SELECTION | 115

caesar salad- romaine, croutons (cg), parmesan cheese (cd)
caesar dressing and house vinaigrette

heirloom tomato mozzarella caprese, sea salt, cracked black pepper, micro basil
and extra virgin olive oil (gf, df, nf) grilled breast of chicken (gf, df, nf)

herb crusted chicken breast with artichoke tomato cream and bruschetta garnish (cg,
cd, nf)

salmon with citrus beurre blanc with charred lemons and fennel slaw (gf, cd, nf)

grilled petite filet of beef with onion mushroom hash and sauce bordelaise (gf, cd, nf)

garlic mashed potatoes (gf, cd, nf)

wild rice (gf, df, nf, vegan)

green beans with garlic and butter (gf, cd, nf)

roasted root vegetable medley (gf, df, nf)

assorted mini pastries (cg, cd, cn)

fresh berries & non-dairy whipped topping (gf, df, nf, vegan)

ALL INCLUDE:

selection of artisan breads

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



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MARRIOTT BONVOY™
EVENTS

DINNER | BUFFET

THANKFULLY ABUNDANT | 103

potato leek soup (gf, df, nf, vegan)

westfields signature salad- farm greens, tomatoes, cucumbers, pickled onions, kidney beans
buttermilk ranch dressing (cd), house vinaigrette

boneless breast of turkey with cranberry sauce (gf, df, nf)

beef mignonettes with mustard demi** (gf, df, nf)

seared white fish with tomato jam (gf, df, nf)

roasted sweet potatoes (gf, df, nf,, vegan)

basil pesto macaroni & cheese (cg, cd, cn)

roasted root vegetables (gf, df, nf, vegan)

chef's selection of dessert minis (cg, cd, nf)

**Explore our lunch menus for even more
options to serve at your dinner event.**

ALL INCLUDE:

selection of artisan breads

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



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**MARRIOTT BONVOY™
EVENTS**

BEVERAGES | BAR PACKAGES



LUXURY SHELF BAR

grey goose vodka | bacardi superior rum | captain morgan spiced rum | bombay sapphire gin
| johnnie walker black label scotch | knob creek bourbon | jack daniels tennessee whiskey | crown
royal whiskey | casamigos blanco tequila | hennessy privilege vsop cognac | martini & rossi extra
dry and rosso vermouth | hiram walker triple sec

TOP SHELF BAR

Tito's vodka | bacardi superior rum | captain morgan original spiced rum | tanqueray gin
| dewars white label scotch | maker's mark bourbon | jack daniels tennessee whiskey
| patron silver tequila | hennessey vs cognac | martini & rossi extra dry and rosso vermouth |
hiram walker triple sec

PREMIUM SHELF BAR

smirnoff vodka | cruzan aged light rum | captain morgan spiced rum | beefeater gin | dewar's white
label scotch | jim beam white label bourbon | jose cuervo traditional plata tequila
| hennessey vs cognac | martini & rossi extra dry and rosso vermouth | hiram walker triple sec

**Bartender or Wine Steward Required for all Alcohol Service
Ratio: 1 per 75 for open and hosted bar packages
1 per 100 for cash bars*

Bartenders are Included for Open Bars. \$200 fee per Bartender for Host and Cash Bars



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MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PACKAGES

ALL INCLUDE:

IMPORTED AND DOMESTIC BEER

imported | corona extra, stella artois

domestic | michelob ultra, miller lite, heineken 0.0 (non-alcoholic)

craft | samuel adams boston lager

local craft | port city ipa

hard seltzer | truly wild berry

WESTFIELDS WINE SELECTION

cabernet | harmony and soul (CA)

red blend | fable roots (Italy)

chardonnay | quintara (CA)

pinot grigio | campo di Fiori (Italy)

rose | beringer white zinfandel (CA)

sparkling | freixenet blanc de blanc (Spain)

NON-ALCOHOLIC OPTIONS

assorted pepsi soft drinks

sparkling and still waters

red bull, fever tree tonic, fever tree ginger beer

**Please note- items subject to change- substitutions of similar product will be provided*

All Guests May be Asked to Provide Valid ID Before Being Served Alcoholic Beverages. Shots Will Not be Served During the Event.. The Sale and Service of All Alcoholic Beverages are Regulated by the Virginia Department of Alcohol Beverage Control. The Hotel is Responsible for the Administration of Those Regulations. It is a Policy; Therefore, No Outside Alcoholic Beverages or Food is Allowed in Our Event Spaces.



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MARRIOTT BONVOY™
EVENTS

BEVERAGES | BAR PRICING

OPEN BAR PRICING

priced per person, must be ordered for the full guarantee

luxury shelf

1st hour | 28 per person

each additional hour | 14 per person

top shelf

1st hour | 26 per person

each additional hour | 13 per person

premium shelf

1st hour | 25 per person

each additional hour | 12 per person

beer/wine bar

1st hour | 25 per person

each additional hour | 12 per person

HOST BAR PRICING

cocktails | 14 luxury 13 top shelf 12 premium

westfields wine selection by the glass | 13

domestic beer | 9

imported beer | 10

craft & local beers | 10

non-alcoholic beverage | 7

CASH BAR PRICING

cash bar pricing is inclusive of tax & service charge, \$500 minimum spend required

cocktails | 16 luxury 15 top shelf 14 premium

westfields wine selection by the glass | 15

domestic beer | 10

imported beer | 12

craft & local beers | 12

non-alcoholic beverage | 8

**Bartender or Wine Steward Required for all Alcohol Service*

Ratio: 1 per 75 for open and hosted bar packages

1 per 100 for cash bars

Bartenders are Included for Open Bars. \$200 fee per Bartender for Host and Cash Bars



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MARRIOTT BONVOY™
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BEVERAGE | WINES BY THE BOTTLE

SPARKLING

Freixenet Blanc de Blanc Cava, Spain | 52
Mionetto Prosecco, Italy | 58
Mumm Napa, Brut, Napa | 66
Moët & Chandon Brut Imperial Champagne, France | 200

WHITES

Campo di Fiori Pinot Grigio, Italy | 52
Pighin Pinot Grigio, Italy | 62
Beringer White Zinfandel, California | 52
Fleurs De Prairie Rose Cote de Provence, France | 62
Chateau Ste. Michelle Riesling Columbia Valley, Washington | 58
Chateau Ste. Michelle Sauvignon Blanc Columbia Valley, Washington | 58
Kim Crawford Saignon Blanc, New Zealand | 62
Quintara Chardonnay, California | 52
Drumheller Chardonnay Columbia Valley, Washington | 58
Sonoma-Cutrer Chardonnay, California | 84

REDS

Fable Roots Red Blend, Italy | 52
Joel Gott Palisades Red Blend, California | 62
Erath Pinot Noir, Oregon | 60
Meiomi Pinot Noir, California | 64
Drumheller Merlot Columbia Valley, Washington | 58
J. Lohr "Los Osos" Merlot Paso Robles, California | 62
Harmony and Soul Cabernet Sauvignon, California | 52
Drumheller Cabernet Sauvignon Columbia Valley, Washington | 58
Chateau Ste. Michelle Indian Wells Cabernet Columbia Valley Washington | 64

Pricing is based on 750ml bottle and charged in addition to any packaged pricing

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MARRIOTT BONVOY™
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BEVERAGE | BOTTLE ADD-ONS

VODKA

Tito's Handmade | 150
Absolut | 140
Grey Goose | 200
Ketel One | 200
Belvedere | 200

GIN

Aviation | 200
Tanqueray | 200
Bombay Sapphire | 220
Hendrick's | 260
Aviation | 200

SCOTCH

Johnny Walker Red | 200
Johnny Walker Black | 275
Johnny Walker Blue | 750
Johnny Walker 18 | 500

Glenlivet 12 | 300
Glenlivet 14 | 325
Glenlivet 15 | 350
Glenlivet 18 | 675*

Glenfiddich 12 | 325

Macallan 12 | 400
Macallan 15 | 825*
Macallan 18 | 915*

BOURBON/WHISKEY

Jack Daniels | 200
Bulleit | 200
Crown Royal | 200
Maker's Mark | 225
Woodford | 240
Angel's Envy | 250*
Knob Creek | 240
Basil Hayden's | 225
Jameson | 200

TEQUILA

1800 Silver | 200
Patron Silver | 275
Don Julio Blanco | 300
Casamigos Blanco | 350

RUM

Bacardi | 140
Captain Morgan | 140

COGNAC

Courvoisier VS | 250
Courvoisier VSOP | 310
Hennessy VS | 300
Hennessy VSOP | 400

*Pricing is based on 750ml bottle and charged in addition to any packaged pricing
All bottles are charged as ordered and remain on property throughout and post-event*

*special order –no inventory on site -3-week advance order required

*limited supply

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EVENTS