

Your happiness begins here...



MARRIOTT RANCH WEDDINGS



“Perfect venue for our rehearsal dinner - All Marriott staff was excellent”

~ Bob on 09/14/2021

“The Marriott Ranch is just gorgeous and we love their on site accommodations.”

~ Laura on 09/20/2020

“The Marriott team makes you feel like absolute royalty when you are there.”

~ Erika on 08/18/2018

“We were blown away how our wedding turned out!”

~Clarise on 09/01/2018

Testimonials



Welcome to Marriott Ranch

Wedding Packages

Romance in the Hunt Country \$13,000.00

**Seasonal / day of week discounts may apply - inquire with Sales Manager*



- ◆ Complimentary menu tasting for up to four guests.
- ◆ Use of Smokehouse for small gatherings.
- ◆ Day of wedding coordination to include wedding ceremony execution and acting as point of contact for all wedding vendors.
- ◆ Rentals for up to 125 guests (white ceremony chairs, fruitwood chivari chairs for reception, round tables, buffet tables, place card tables, cake tables, bar tables, polyester linens in a variety of colors, house china, house silverware and house glassware). Rentals for additional guests \$18/person.

- ◆ Two night stay and includes exclusive use of all twelve bedrooms, double occupancy, in our historic and elegant Inn at Fairfield Farm.
- ◆ Welcome Reception with wine and cheese on the first night for overnight guests upon arrival.
- ◆ Venue for rehearsal dinner (two hours).
- ◆ Hunt Country breakfast for overnight guests (*double occupancy – additional guests \$20.00/person++*) served 8 am - 10 am.
- ◆ Deli luncheon for Inn guests on the day of the wedding. (*double occupancy – additional guests \$15.00/person++*) served 12 pm - 1:30 pm.
- ◆ Manor House Lawn or Pavilion Lawn for wedding ceremony.
- ◆ Pavilion for cocktail hour.
- ◆ Pavilion for wedding reception.
- ◆ Complimentary cake cutting and serving.

Pricing not inclusive of 5.3% sales tax.

Wedding Packages cont'd

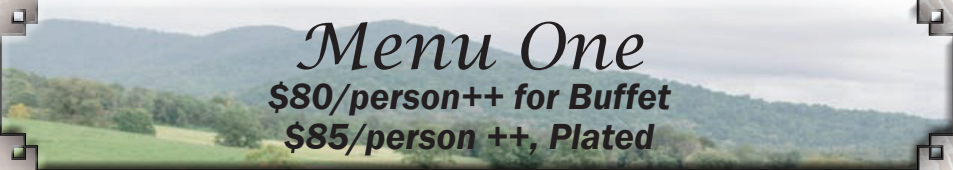
Love Story \$7,000.00

- ◆ Pavilion Lawn for wedding ceremony.
- ◆ Pavilion for cocktail hour and wedding reception.
- ◆ Two Carriage Rooms for changing for wedding party.
- ◆ Complimentary cake cutting and serving.
- ◆ Complimentary menu tasting for up to four guests.
- ◆ Wedding planning services and on-site Event Manager.



- ◆ Rentals for up to 125 guests (white ceremony chairs, fruitwood chivari chairs for reception, round tables, buffet tables, place card tables, cake tables, bar tables, polyester linens in a variety of colors, house china, house silverware and house glassware). Rentals for additional guests \$18/person.

Pricing not inclusive of 5.3% sales tax.



Menu One

\$80/person++ for Buffet
\$85/person ++, Plated

***Custom Menus Available**

Choice of One Stationed Hors d'oeuvre

Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables
Summer Grilled Vegetables | Smoked Seafood Board | Claws and Tails (\$10 upgrade)
Raw Bar Display (market price upgrade)

Choice of Three Passed Hors d'oeuvres

Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet
Chicken Quesadilla Trumpet | Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay |
Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper | Sugar Cured Country Ham and Swiss Tartlet
with Red Onion Confit | Prosciutto Wrapped Melon | Caramelized Pork Tenderloin on Cheddar Biscuit
with Apple Butter | Scallops Wrapped in Bacon | Mini Crab Cake | Lobster Cobbler | Oyster Shooters
(\$2 upgrade) | Goat Cheese and Roasted Red Pepper Quiche | Stuffed Mushroom Cap | Cocktail
Tomato Stuffed with Marinated Mozzarella | Cranberry, Walnut and Brie in Filo

Choice of One Salad

Field Green Salad with Chef's Choice
Dressing | Caesar Salad | Spinach Salad
with Blueberries, Strawberries, Feta Cheese
and Candied Pecans with a Raspberry
Vinaigrette | Mixed Baby Greens, Roasted
Pear, Goat Cheese Crumbles, Craisins
and Candied Pecans with a Champagne
Vinaigrette Dressing | Caprese Salad on
Green Leaf Lettuce



Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.



Menu One cont'd

Main Course Option One ~ Choice of Two

- Steam Ship Round of Angus (Buffet) or Eye Round of Angus (Plated) - Hand Carved and Presented with Horseradish Sauce, Au Jus and Olives
- Italian Grilled Flank Steak Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar
- Southern Fried Chicken Breast with Onion Gravy
- Parmesan, Pine Nut, and Panko Flake Encrusted Chicken
- Roasted Turkey Breast with Dijonaise and Herbed Mayonnaise
- Thai Peanut Braised Pork Loin Chop
- Cumin Rubbed Pork Loin with Black Bean and Garlic Demi-Glace
- Broiled Herb Tilapia Filet with Lemon Beurre Blanc
- Seared Mahi Mahi with Pineapple Mango Salsa
- Cedar Planked Salmon Dry Rubbed with Lemon Pepper, Thyme, Sea Salt and Garlic
- Grilled Vegetable Ravioli with Basil Cream Sauce

Choice of One Starch along with Seasonal Vegetable

Scalloped Idaho Potatoes | Roasted Garlic Mashed Yukon | Rosemary Roasted Red Potatoes
Saffron Rice Pilaf | Wild Rice Mix | Toasted Orzo Rice Pilaf | Pecan Rice |
Nutty Asian Rice Salad | Roasted Garlic Parmesan Polenta | Israeli Couscous

Assorted Artisan Rolls with Sweet Cream Butter

Menu Two (The Upgrade)

\$99/person++ for Buffet

\$104/person++, Plated

***Custom Menus Available**

Choice of One Stationed Hors d'oeuvre

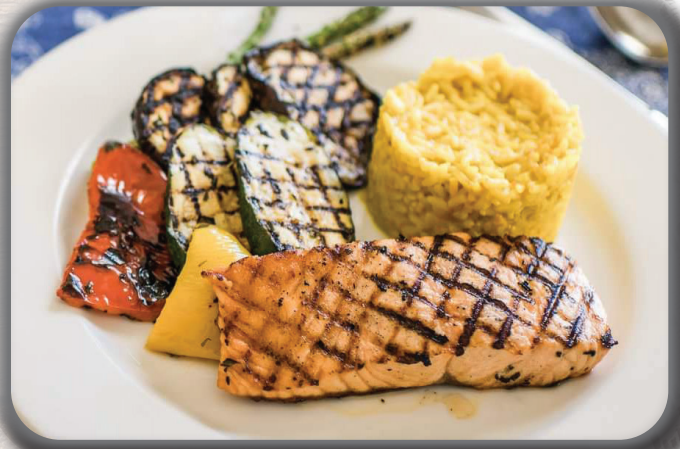
Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables
Summer Grilled Vegetables | Smoked Seafood Board | Claws and Tails (\$6 upgrade)

Choice of Three Passed Hors d'oeuvres

Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet |
Chicken Quesadilla Trumpet | Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay
| Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper | Sugar Cured Country Ham and Swiss
Tartlet with Red Onion Confit | Prosciutto Wrapped Melon | Caramelized Pork Tenderloin on
Cheddar Biscuit with Apple Butter | Scallops Wrapped in Bacon | Mini Crab Cake | Lobster
Cobbler | Smoked Trout Mousse on Cucumber | Oyster Shooters (\$2 upgrade) | Shooters: Apple and
Butternut Squash, Gazpacho with Parmesan Crostini, Champagne Brie Brisque | Goat Cheese
and Roasted Red Pepper Quiche | Stuffed Mushroom Cap | Cocktail Tomato Stuffed with Marinated
Mozzarella | Cranberry, Walnut and Brie in Filo

Choice of One Salad

Field Green Salad with Chef's Choice
Dressing | Caesar Salad | Spinach Salad
with Blueberries, Strawberries, Feta
Cheese and Candied Pecans with a
Raspberry Vinaigrette | Mixed Baby Greens,
Roasted Pear, Goat Cheese Crumbles,
Craisins and Candied Pecans with a
Champagne Vinaigrette Dressing |
Caprese Salad on Green Leaf Lettuce



Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.



Menu Two cont'd

Main Course Option Two ~ Choice of Two

- Sliced Tenderloin of Black Angus Beef Served with Wild Mushroom Merlot Sauce and Horseradish Sauce
- Prime Rib of Beef with Horseradish Sauce and Au Jus
- Za'atar Marinated Roasted Frenched Chicken Breast with Lemon Cream Sauce
- Pork Tenderloin with Herbed Demi-Glace
- Thai Curry Shrimp and Green Beans with Jasmine Rice
- Leg of Lamb Roasted with Rosemary, Thyme and Garlic in a Roasted Garlic Red Wine Demi
- Spiced Rubbed Duck Breast Topped with Red Onion Confit and a Light Jus
- Blackened Snapper with Creole Mustard Cream Sauce
- Wasabi and Maple Glazed Salmon
- Lobster Ravioli with a Tarragon Cream Sauce and Roasted Tomatoes
- Vegetarian Napoleon with Mozzarella and Basil

Choice of One Starch along with Seasonal Vegetable

Scalloped Idaho Potatoes | Roasted Garlic Mashed Yukon | Rosemary Roasted Red Potatoes
Saffron Rice Pilaf | Wild Rice Mix | Toasted Orzo Rice Pilaf | Pecan Rice |
Nutty Asian Rice Salad | Roasted Garlic Parmesan Polenta | Israeli Couscous

Assorted Artisan Rolls with Sweet Cream Butter

Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.

Menu Three (The Casual)

\$69/person++ for Buffet

***Custom Menus Available, ask about our Brunch specials**

Stationed hors d'oeuvres available starting at \$5/person++ and passed starting at \$3/person++

Choice of Two Passed Hors d'oeuvres

Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet | Chicken Quesadilla Trumpet | Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay | Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit | Prosciutto Wrapped Melon | Caramelized Pork Tenderloin on Cheddar Biscuit with Apple Butter | Scallops Wrapped in Bacon | Mini Crab Cake | Lobster Cobbler | Goat Cheese and Roasted Red Pepper Quiche | Stuffed Mushroom Cap | Cocktail Tomato Stuffed with Marinated Mozzarella | Cranberry, Walnut and Brie in Filo

Salad

Field Greens with Carrots, Cucumbers, Grape Tomatoes, Homemade and Buttermilk Marriott Ranch Dressing



Choice of Two Main Courses

Smoked Beef Brisket Au Jus with Pickles and Grainy Mustard, Sandwich Buns | Slow Roasted Pulled Pork with Cole Slaw, Pickles, and Sweet BBQ and Carolina Sauces, Sandwich Buns | St. Louis Style Grilled Pork Ribs | BBQ Chicken Breasts | Jerk Spiced Chicken Breast | Garlic and Herb Chicken Breasts | Cedar Planked Salmon with Creamy Dill Sauce

Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.

Menu Three cont'd

Choice of One Starch Along with Country Style Green Beans with Bacon and Onions, and Sweet Potato Biscuits and Jalapeno Corn Muffins with Sweet Cream Butter:


Red Bliss Potato Salad with Colorful Peppers and Champagne Vinaigrette |
Orzo Salad with Seasonal Vegetables | Almost Summer Corn Salad |
Creamy Baked Macaroni and Cheese | Black Beans and Rice | Corn Pudding |
Skillet Potatoes | Curried Vegetables | Apple Butternut Squash Fall Salad |
Black Bean and Corn Salad | Pasta Florentine Salad | Brussels and Bowtie Pasta Salad



Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.



Bar Options



Option One (The Works)

**Four Hour Full Bar*

Top Shelf Liquor, a Selection of House Wines
(two reds and two whites),
Assorted Imported and Domestic Beers,
Soft Drinks, Water and Coffee

\$35.00/person++

\$6.00 for each additional hour/person++

Option Two (The Limited)

**Four Hour Beer/Wine Bar*

A Selection of House Wines
(two reds and two whites),
Assorted Imported and Domestic Beers,
Soft Drinks, Water and Coffee

\$29.00/person++

\$6.00 for each additional hour/person++

Bar Upgrades

*Signature Cocktail - Featuring house liquor,
Wine Service with dinner, and Champagne toast.*

additional \$6.00/ per person++

Pricing is listed as per person. Pricing not inclusive of a 20% service charge, 5.3% sales tax, and 6% meals tax.

Preferred Vendors

Accommodations

Blue Door Kitchen & Inn
540.675.1700

thebluedoorkitchen.com

Glen Gordon Manor
540.636.6010

glengordonmanor.com

Hampton Inn Front Royal
hilton.com

Hampton Inn Warrenton
hilton.com

DoubleTree by Hilton,
Front Royal Blueridge Shadows
hilton.com

Holiday Inn Express Warrenton
ihg.com

Idle Hour at Chester Gap
540-636-8086
chestergapcellars.com

SpringHill Suites Gainesville/Haymarket
Marriott.com

TownePlace Suites Front Royal
Marriott.com



Cakes and Desserts

Cakes by Happy Eatery
703.530.8898

cakesbyhappyeatery.com

Cheesecake Heaven
540.341.4114

facebook.com/WarrentonCheesecake

Gâteau Distinctive Cakes
540.347.9188
gateaubakery.com

Cakebee
571.308.3233
cakebee.com

Florists

Everlasting Flowers
540.364.1401

everlastingflowersva.com

Samantha Greenfield Designs
540.335.0095
samanthagreenfield.com

Fletcher's Flower Farm (DIY)
fletchersflowerfarm.com

Preferred Vendors cont'd



Hair & Make-Up

Up Do's for I Do's
updosforidos.com

Glam Set Go
glamsetgo.me

Wedding Day Ready Glam
weddingdayreadyglam.com

Entertainment

Dominion Wedding Entertainment
dominionweddingentertainment.com

Dream Day DJ (Jake Ritchie)
dreamdaydjs.com

Nashville Standard (performer)
Nashvillestandardpresents.com

Michelle Dupwe Kern (duo)
571.258.7704

Olivera Music Entertainment
oliveramusic.com

Tess Miller - Harpist
540.533.9703

[Facebook.com/tessmillerharp](https://www.facebook.com/tessmillerharp)

Rick Rohn Disc Jockey Production
rickrohn.com

Photographers

Sarah Botta Photography
sarahbottaphotography.com

Rob Jinks Photography
robjinksphoto.com

Stephanie Messick Photography
stephaniemessik.com

Tori Parker Photography
toripakerphoto.com

Shelly Pate Photography
shellypatephotography.com

Officiants

Wedding Ceremonies by Jeff
weddingceremoniesbyjeff.com

With This Ring I Thee Wed
withthisringitheewed.com

Shuttle Service

The Lifters Limo
thelifterslimo.com

5 Star Travel Services
5startravelservices.com

Reston Limousine
restonlimo.com

Wedding Planners

White Pumpkin
whitepumpkinwed.com

Remembered Events
rmrevents.com

Rentals

Bella Villa Vintage Rentals
bellavillavintagerentals.com

Bride & Joy Weddings
brideandjoyweddings.com

Famous Vintage Camper Co.
retro photo booths
famousvintagecamperco.com



Smokehouse

Lodging - Carriage Rooms



Fairfield Suite



Fiery Run



Rappahannock



Lodging - Manor House

Marshall Room



Morris Room



Newton Room



Yates Room



Dining Room



Foyer





Lodging - Farm House



Allie's Room



Blue Ridge



Skyline



Oven Top



Dogwood





Pavilion





Frequently Asked Questions (FAQ)

What is the cost to have a wedding at Marriott Ranch?

Our rates vary depending on the month and day of your wedding, as well as the size and package you select for your wedding. All costs except site package are subject to 20% service charge and 5.3% sales tax. Please contact us at sales@marriotttranch.com for a customized proposal.

May I bring in my own catering and alcohol?

Marriott Ranch has a full culinary staff that can provide delicious cuisine for your event. We also hold the ABC license for all alcohol beverages and bartenders. Clients are able to bring in bakers for cakes and specialty food trucks.

Can our guests pay for their own lodging?

Guests can pay for their own rooms, which will be deducted from the final package price.

Do I need to hire a wedding planner?

Marriott Ranch Event Managers ensure all contractual obligations are met (i.e. room set-up, meal selection). They will also assist in setup planning, ceremony coordination, and smooth execution of all reception related events, as well as serving as the point of contact for all vendors. Please discuss any assistance required for decorating event spaces.

Where do we have our ceremony in case of rain?

Our plan for inclement weather is the ceremony taking place under the covered area outside of the pavilion with cocktail hour immediately following upon the removal of ceremony chairs by our staff.

When can I bring out our décor, favors, place cards, etc?

We are limited in storage, but please check with your Event Manager to schedule a time to bring out anything needed for the day of the wedding. You may have access to the Pavilion three hours prior to ceremony start time (more time may be available, please check with Event Manager).

What are the payment and deposit requirements and final guest count due date?

- ◆ \$2500 deposit due upon with sign contract to confirm date.
- ◆ 50% payment due 9 months prior to wedding date.
- ◆ Final payment along with final guest count due 14 days prior to wedding date

Is there special pricing for kids and vendors?

Children and Vendor Pricing:

30% off meal price per vendor for buffet or chef's choice of plated meal
\$18.00++ per children ages 5 to 12 for buffet or chef's choice of plated meal

Do you schedule more than one wedding per day?

We do not schedule more than one wedding in a particular day, however, there may be another wedding booked the day prior or after.

What is latest end time for the reception?

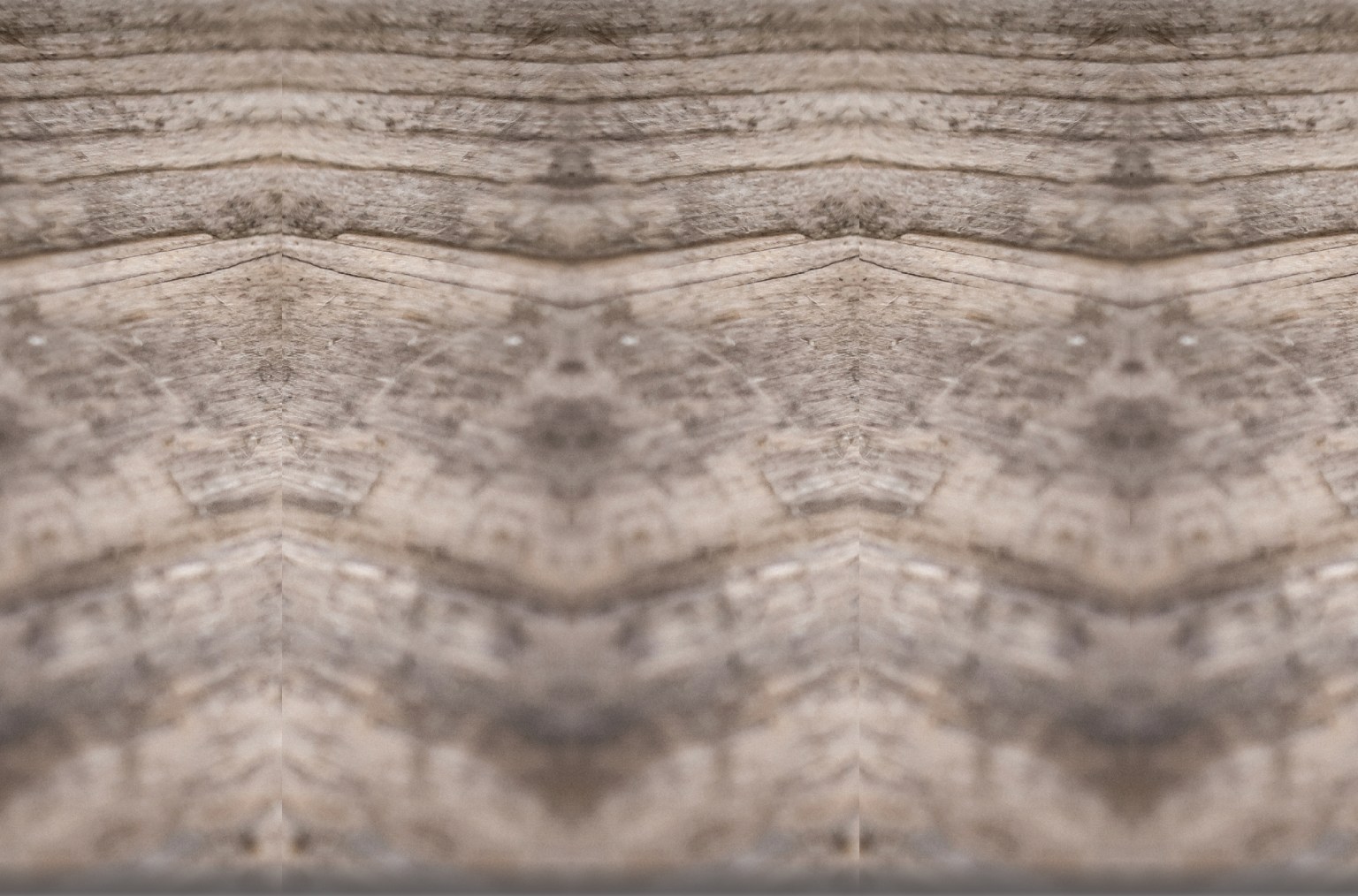
Due to county noise ordinance, the latest we can have an event in the Pavilion is 10pm. iPod music is permitted at the smokehouse should guests decide to enjoy the night further.

What time can my vendors or I access the Pavilion for setup?

Two hours prior to ceremony start time is our contractual time of availability. Additional setup time may be available based on scheduling. Please contact your Event Manager as your wedding date approaches (additional facility fees may apply). Due to lack of refrigerator space, bakers must set cake to not be moved prior to cake cutting. Florists must set their center pieces once linens are placed on tables. Any relocation of ceremony flowers will be handled by the Event Manager as long as time permits. Typically florists remain onsite after the ceremony to move and reset flowers at the reception.



and they lived happily ever after...



Marriott Ranch
5305 Marriott Lane Hume, Virginia 22639
540.364.2627 | www.marriotttranch.com