



Marriott Ranch
Your Happily Ever After Begins Here
Wedding Guide

Wedding Packages

Romance in the Hunt Country \$10,895.00

Required September, October and Holiday Weekends

- ◆ 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
 - ◆ Manor House Lawn or Pavilion Lawn for wedding ceremony and cocktail hour
 - ◆ Pavilion for wedding reception
 - ◆ Complimentary cake cutting and serving
 - ◆ Complimentary menu tasting for up to four guests
 - ◆ Use of Smokehouse for small gatherings
 - ◆ Wedding planning services and on-site Event Manager
- ◆ Rentals for up to 150 guests (white ceremony chairs, Fruitwood Chivari chairs for reception, round tables, buffet tables, place card tables, cake tables, bar tables, house china, house silverware and house glassware)

Pricing does not include a 20% service charge or 5.3% sales tax.

Wedding Packages

An Affair to Remember \$7,895.00

- ◆ One night stay and includes exclusive use of all twelve bedrooms, double occupancy, in our historic and elegant Inn at Fairfield Farm
 - ◆ Light refreshments for wedding party upon arrival
- ◆ Hunt Country breakfast for overnight guests (double occupancy—additional guests \$20.00/person++) served 8 am—10 am
 - ◆ Manor House Lawn or Pavilion Lawn for wedding ceremony and cocktail hour
 - ◆ Pavilion for wedding reception
 - ◆ Complimentary cake cutting and serving
 - ◆ Complimentary menu tasting for up to four guests
 - ◆ Use of Smokehouse for small gatherings
 - ◆ Wedding planning services and on-site Event Manager
- ◆ Rentals for up to 150 guests (white ceremony chairs, Fruitwood Chivari chairs for reception, round tables, buffet tables, place card tables, cake tables, bar tables, house china, house silverware and house glassware)

Love Story \$4,995.00

- ◆ Pavilion Lawn for wedding ceremony
- ◆ Pavilion for cocktail hour and wedding reception
- ◆ Two changing rooms in Carriage House for wedding party
- ◆ Complimentary stay in the Fairfield Suite for the bride and groom the night of the wedding
 - ◆ 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 150 guests (white ceremony chairs, Fruitwood Chivari chairs for reception, round tables, buffet tables, place card tables, cake tables, bar tables, house china, house silverware and house glassware)

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Catering Services

Cocktail Hour to include your choice of one stationary hors d'oeuvre and three passed hors d'oeuvres.

A plated or buffet meal includes a signature salad, two entrées, two sides, one seasonal vegetable, signature bread and butter.

Menu Number One \$49.95

Menu Number Two \$62.95

Custom Menus Available

Bar Services

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

\$30.00

\$6.00 for each additional hour

Signature drink(s) available at an additional charge

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

\$25.00

\$6.00 for each additional hour

Staffing

Chef (Complimentary), Event Manager, Attendants, Bartenders, Pantry and Utility

\$28.00/staff member/hour

Minimum eight hours to include set-up and clean-up

Linens

Polyester linen packages beginning at \$600.00

Variety of colors available

Upgraded linens available at an additional charge

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Choice of One Stationed Hors d'oeuvres

Domestic and Imported Cheese Board | Basket of Steamed and Raw Fresh Vegetables | Summer Grilled Vegetables

Smoked Seaford Board | Claws and Tails (\$6 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 (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay

Chicken Quesadilla Trumpet | Pistachio Chicken and Asparagus Pinwheel | Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper

Sugar Cured Country Ham and Swiss Tartlet with Red Onion Confit | Caramelized Pork Tenderloin on Cheddar Biscuit with Apple Butter | Prosciutto Wrapped Melon

Scallops Wrapped in Bacon | Mini Crab Cake | Lobster Cobbler | Spicy Siracha Tuna on Cucumber | Mini Lobster Roll (\$2 upgrade)

Oyster Shooters (\$2 upgrade) | Apple and Butternut Squash Shooter | Gazpacho Shooter with Parmesan Crostini

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 Signature Salads

Field Green Salad with Chef's Choice Dressing | 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

Caesar Salad | Caprese Salad on Green Leaf Lettuce

Main Course Option One ~ Choice of Two ~ \$49.95

Steam Ship Round of Angus (Buffet Only) or Eye Round of Angus (Plated Only) - Hand Carved and Presented with Horseradish Sauce, Au Jus and Olives

Italian Grilled Flank Steak Marinated in Black Pepper, Rosemary, Garlic and Balsamic Vinegar | Parmesan, Pine Nut and Panko Flaked Encrusted Chicken

Southern Fried Chicken Breast with Onion Gravy | 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

Main Course Option Two ~ Choice of Two ~ \$62.95

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 and Served with 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 | Black and Gold Banded Lobster Ravioli with a Tarragon Cream Sauce and Roasted Tomatoes

Vegetarian Napoleon with Mozzarella and Basil

Seasonal Vegetable with Choice of Two Sides

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

Choice of One Signature Bread

The Parisian ~ Assorted Artisan Rolls and Sliced Baguettes

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