



**Crystal is the Gateway
for Love to Flow Freely...**



Crystal Gateway Marriott's Wedding Presentation





Your Wedding Presentation Offers...

Four Hours of Premium Beverage Bar Service
(One Complimentary Bartender for Every 75 Guests)

One Hour Hors D' Oeuvres Reception

Gourmet Three Course Dinner
With Custom Menu Cards

Champagne Toast

Cake Cutting and Service

Complimentary Use of Ballroom with Food and Beverage Minimum

Menu Tasting

White Floor Length Tablecloths
Table Numbers and Silver Stands
14" Octagon Table Mirrors with Votive Candles
Hardwood Dance Floor

Elevated Cake Table
Elevated Head Table
Gift and Guest Book Tables

Holding Room for the Bridal Party with Private VIP Reception

Junior Suite for the Bride and Groom on Evening of Wedding
With Bottle of Champagne and Chocolate Covered Strawberries

Special Discounted Rates for Overnight Accommodations

Complimentary Shuttle Service to Reagan National Airport

Customized Wedding Web Page and Marriott Rewards Points

Dedicated Team of Certified Wedding Planners to create your Dream Wedding

Beginning at \$124.00 Per Guest

**Package Prices are Inclusive of 22% Taxable Service Charge and 9% Sales Tax
Please Add 22% Taxable Service Charge and 9% Sales Tax to Enhancements**



1700 Jefferson Davis Highway
Arlington, VA 22202
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Sales Fax: (703)685-1533



Beverage Arrangements

We are pleased to provide you and your guests a
Four-Hour Open Bar Featuring
Marriott Gold Standard Premium Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Run, Maker's Mark Bourbon,
J & B Scotch, Canadian Club Whiskey and Jose Cuervo Gold Tequila

Meridian Cabernet
Meridian Chardonnay
Beringer White Zinfandel

Budweiser, Miller Lite, Heineken, Amstel Light, Corona and O' Douls
Assorted Regular and Diet Soft Drinks
Assorted Juices
Natural Spring and Sparkling Water

One Bartender per 75 Guests Included in your Package



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May We Recommend These Beverage Enhancements



Upgraded your Bar with:

An Additional Hour of Premium Brands

\$7.00 per Guest per Additional Hour

Top Shelf

\$8.00 per Guest per Hour

Luxury Brands

\$9.00 per Guest per Hour

One Hour of Butler Passed Champagne Cocktails

Champagne with Floating Raspberries

Kir Royal (Champagne and Chombard)

\$9.00 per Guest per Hour

Martini Bar

Cosmopolitans, Lemon Drops, Sour Apple and Classic Martinis

\$9.00 per Guest per Hour

Tropical Bar

Frozen Strawberry Daiquiris and Pina Coladas

Frozen Strawberry and Classic Margaritas

\$9.00 per Guest per Hour

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Cocktail Reception

Reception Displays

(Please Select One of the Following)

Imported and Domestic Cheese Display

A Selection of Imported and Domestic Cheeses

With Basil Crostinis, Toasted Walnut Raisin Bread, Lavosh & Water Crackers

Vegetable Display

Zucchini, Yellow Squash, Carrots, English Cucumbers

Broccoli, Cauliflower, Celery Hearts, Red and Yellow Peppers with Buttermilk Herb Dip

(Presented in Individual Shot Glasses)

Butler Passed Hors d'oeuvres

(Please Select Four of the Following)

You and Your Guests Shall be greeted by our White Gloved Butlers

Passing Your Selection of our Perfectly Crafted Hors D'Oeuvres

Cold Canapés

Shaved Beef Tenderloin with Creamy Whole Grain Mustard Topped with hijiki

Smoked Salmon Tartare with Potato Straw

Asian Seared Bay Scallops & Green Onions with Crisp Wonton & Hoisin

Andouille Sausage Orange Marmalade and Shaved Gruyere

Sesame Ginger Seared Ahi Tuna Moroccan BBQ Glaze and Wakame

Assorted Rolled Sushi to Include California, Spicy Tuna and Cucumber

Hot Hors D'Oeuvres

Chicken, Beef or Lobster Empanada

Coconut Chicken Skewers

Chicken Quesadilla

Honey Mustard & Almond Brie

Boursin & Spinach in Phyllo

Mini Monte Cristo

Goat Cheese & Roasted Red Pepper Quiche

Gruyere & Leek Tart

Tequila Chicken Burrito

Tuscan Tri-Color Tart

Mini Crab Cakes

Chicken Cordon Bleu Puff

Spring Rolls (Vegetable or Shrimp)

Butlers Included in Package



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May We Recommend These Reception Enhancements



Lemon-Grass Poached Jumbo Shrimp

With Spicy Cocktail Sauce

\$4.50 per Piece

Tapas, Tapas, Tapas

English Pea & White Truffle Risotto

Lemon Cilantro Salsa with Sweet Chili Puree

Crispy Crab Cakes

\$9.50 per Guest

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Dinner Presentation

Please Select One Soup or Salad

Soups

Acorn Squash & Apple Bisque

Hints of Cinnamon, Nutmeg and Maple
Finished in a Rich Cream

Mediterranean Vegetable Soup

Warm Tomato Broth
With Accents of Citrus, Zucchini, Squash, Cous Cous

Shrimp Bisque

Rich Shrimp Thickened with Heavy Cream
Finished with a Basil and Goat Cheese Mousse

Thai Hot & Sour Soup

Asian Vegetables, Tofu in a Spicy Lemon Grass Broth

Wild Mushroom and Smoked Gouda Cheese

Creamy Mushroom Soup finish with Smoked Gouda Cheese & Fresh Herbs
\$2.50 (Additional Per Guest)

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Salads

Supreme Salad

Seasonal Field Greens with Port Wine Poached Pear,
Brie Cheese, Candied Walnuts and Fresh Raspberries
With Raspberry Walnut Vinaigrette Dressing

Tomato Mozzarella Salad

Vine Ripe Tomato with Fresh Mozzarella Cheese
With Mache, Basil Oil and Aged Balsamic Vinaigrette

Strawberry Mache Salad

Fresh Strawberries with Seasonal Baby Mache
Candied Walnuts and Key Lime Vinaigrette with Blue Cheese

Mez Salad

Baby Red Oak, Arugula, Frissee and Endive
With Candied Pecans, Sun dried Cranberries, Sliced Apricots
Gorgonzola and Maple Pear Vinaigrette



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May We Recommend Adding A Course to Your Dinner



Appetizer Course

(Please select one of the following)

Grilled Bacon Wrapped Shrimp

With Cheddar Cheese & Spring Onion Risotto

Apricot & Brie Chicken Roulade

With Creamed Spinach & Dijon Gastrique

Grilled New Zealand Lamb Chop

Potato Puree

Fig Balsamic Reduction

Crispy Vegetable Fritters

Roasted Red Pepper Coulis

\$10.00 Per Guest

Intermezzo Course

Select from Ruby Orange, Mango or Lemon Sorbet

Served in Wine Glass Preceding Entrée Course

\$3.00 Per Guest

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Entrée Selections



Poultry

Herb Scented French Chicken Breast

Blue Cheese Potato Gratin
Roasted Asparagus with Cipollini Onions
Tarragon Butter Reduction
\$124.00.00 per Guest

Roasted Butternut Squash and Pecorino Stuffed Chicken Breast

With Sun Dried Tomato Risotto, English Peas,
Cremini and Lobster Mushroom Ragout and Aged Balsamic Glaze
\$127.00 per Guest

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Seafood

Black Pepper Honey Crusted Salmon

Baby Bok Choy, Wasabi Truffle and Mashed Potatoes
\$125.00 per Guest

Red Snapper on the Half Shell

Red Snapper Fillet presented with Mediterranean Vegetable Ragout
Fingerling Potatoes and Saffron Tomato Broth
\$127.00 per Guest

Chesapeake Crabcake Duo

Whole Grain Mustard Vinaigrette, Truffled Sweet Yellow Beefsteak Tomatoes
Pablano Potato Bilinis, Broccolini and Tomato Onion Relish
\$130.00 per Guest

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Entrée Selections Continued

Meat

Grilled NY Strip Steak

Vidalia Onion Potatoes, Sautéed Green Beans, Roasted Red & Yellow Tomatoes
Charred Tomato Sauce
\$127.00 per Guest

Apple Scented Pork Loin

Over Three-Potato Mashers
Zucchini, Squash and Beet Ribbons, Caramelized Onion and Apple Reduction
With Candied Pecans
\$131.00 per Guest

Mesquite Smoked Beef Tenderloin Medallions

Stacked With Crab & Asparagus Gallette over Turnip Potato Puree
White Asparagus and Merlot Veal Reduction
\$131.00 per Guest

Bourbon Marinated Bison Tenderloin

Horseradish Whipped Potatoes, Sautéed Pea Shoots
Maple Glaze Roasted Root Vegetables and Grilled Shallot Gastrique
\$134.00 per Guest

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Dessert Course

(Please select one of the following Individual Pastries)

Individual Pastries Presented on Painted Plates

Champagne and Strawberry Charlotte

Imported Baby Strawberries with Champagne and Strawberry Mousse
Fill a Delicate Almond Cake

Chocolate Truffle

Grand Marnier Flavored Chocolate Mousse Wrapped in a Delicate Almond Cake
Chocolate Glaze Finish Topped with a Hand-Rolled Milk Chocolate Truffle

Grand Marnier Charlotte

Moist Grand Marnier Soaked Sponge Cake Covered with Grand Marnier Mousse,
Orange Marmalade and Encircled with Petite Ladyfingers
Garnished with a Candied Orange Peel and Dark Chocolate Chard

Caramelized Pear Square

Alternating Layers of Caramel and Pear Mousse Cover Brown Sugar Roasted Pears

Lemon Chiffon Teardrop

Sponge Cake is topped with Fresh Lemon Curd and Tart Lemon Mousse
Wrapped in Almond Jaconde



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Enhance the Flavors of our Culinary Masterpieces with the Following Wines



Tableside Wine Service

Meridian Cabernet

Meridian Chardonnay

\$34.00 per Bottle

*To be charged By Bottle Consumption

Please Add 22% Taxable Service Charge and 9% Sales Tax to Enhancements
Please ask your Certified Wedding Planner for further wine selections from our wine list

Complimentary Champagne Toast

**Package Price Includes the Four Hour Premium Open Bar
Appropriate Number of Bartenders and Butlers
Four Hors D'oeuvres, One Reception Display
Three Course Dinner with upgraded Bread Service
Champagne Toast, Coffee and Tea Service**



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May We Recommend These Dessert Enhancements



Viennese Table

Rum Balls, Petit Fours, Napoleons, Miniature Éclairs, Fruit Tarts, Profiteroles,
Linzer and Sacher Tortes, Freshly Brewed Colombian and Decaffeinated Coffees
With Rock Candy Swizzle Sticks, Chocolate Shavings and Fresh Whipped Cream
\$14.00 Per Guest

Fresh Fruit and Chocolate Fondue Display

Selection of Seasonal Sliced Fresh Fruit and Berries, Assorted Cookies, Shortbreads, Graham
Crackers and Marshmallows with Your Choice Flowing Dark, Milk or White Chocolate Fondue
Served in Chocolate Fondue Fountain
\$17.00 Per Guest

Cappuccino and Espresso Bar

Biscotti and Cannoli, Cappuccino, Espresso, Flavored Café Lattés, Mochas,
Hot Chocolate, Italian Steamers, Frappuccino, Chilled Sparkling and Still Mineral Waters
Freshly Brewed Colombian and Decaffeinated Coffees, A Selection of Herbal and Regular Teas
\$14.00 Per Guest

Night Cap Cordial Bar

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, Frangelico, Grand Marnier,
Kahlua, Sambucca Romana, Tia Maria
\$9.00 Per Drink

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Enhancements

Wedding Cake	\$5.00 per Guest
A La Carte Dinner Service Allow your Guests to Choose their Entrée Selection Tablesides with our A La Carte Dinner Service Which requires a Minimum of 150 guests and a Four Course Menu	\$7.00 per guest
Ice Carvings for Reception or Bar Displays	\$350.00 and Up
Children's Menu (ages 3 to 12) Fresh Fruit Cup, Chicken Fingers or Hamburgers with Miniature Ketchup Bottle, French Fries Chocolate Brownies with Whipped Cream, Soda or Milk	\$31.00 per child Includes Service Charge and Tax
Vendor Meals & Vegetarian Menus are available upon Request	
Specialty Chair Covers	\$6.00 or more per guest
Specialty Table Linen	\$25-40.00 or more per table
Charger Plates	\$7.00 or more per guest
Pipe and Drape (behind head table)	\$18.00 per foot
Colored Uplighting Enhance your ballroom with colored lighting around the room	\$35.00 per Light
Gobo Lighting Featuring your wedding logo or pattern projected onto the Foyer or Ballroom wall for the duration of your wedding	\$350.00 per Light
Additional Butler(s)	\$125.00 per Butler
Additional Bartender(s)	\$125.00 per Attendant
Deliver guest welcome bags/amenities to in-house guests At check-in Delivered to each guest room	Complimentary \$2.00 per Room
Ceremonial Fee Includes Theatre Style Seating, a Simple Stage at the head of the room	\$1,000.00

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Terms & Conditions

Minimum

Our Wedding presentation has been designed for a minimum of 150 guests.

Final Guarantee numbers of attendees of a catered function shall be provided to Certified Wedding Planner three business days prior to the Event.

We reserve space sufficient to accommodate your function. When you contract for function space, it is removed from our inventory and considered "sold". Therefore, it is difficult and costly to re-market facilities when you change dates, reduce the number of guests, or cancel without adequate written notice. Because the full extent of the loss due to cancellation is difficult to ascertain, it is agreed that the following assessments are reasonable, acceptable and that they approximate the probable damages to the Crystal Gateway Marriott.

Guest Guarantee

The Event Office must receive your final guarantee no later than 12:00 noon three business days prior to your event.

This number will be considered a guarantee, and not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than three percent of the provided guarantee.

Taste Panel

Your Certified Wedding Planner and Award Winning Executive Chef offer you a complimentary menu tasting two months prior to your wedding. Tasting is offered for up to four guests to sample a maximum of two menu items per course. Cocktail Reception items are not included. Tasting will be set up during non-peak meal hours.



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Payment

A non-refundable deposit of 25% of the estimated cost is due at contract signing to confirm your date. 50% of the estimated balance is due 120 days prior to your wedding.

The remaining balance is due by 3 business days prior to your event.

Acceptable methods of payment are Credit Cards, Cashiers Check, Certified Check or Cash.

Dinner Service

Includes our upgraded bread service with butter rosettes water with lemon wedges and our standard coffee and herbal tea service.

Bar Service

All guests in attendance who are drinking alcoholic beverages will be required to have a valid identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age.

No food or beverages are allowed to be brought into the Hotel. The Hotel specifically prohibits the removal of food and beverage from the function by the client or any of the client's guests.

Outside Vendors

The Hotel will be provided with the phone number and contact person for outside vendors involved in your event. All outside vendors must have proof of adequate insurance

In House Equipment

Hotel will provide, at no charge, a reasonable amount of meeting equipment (for Equipment example, chairs, tables, dance floor, table for DJ, etc). These complimentary arrangements do not include special setups or extraordinary formats that would deplete Hotel's present in-house equipment to the point of requiring rental of an additional supply to accommodate group's needs. If such special setups or extraordinary formats are requested, Hotel will present group two (2) alternatives: (1) charging group the rental cost for additional equipment, or (2) changing the extraordinary setup to a standard format avoiding the additional cost.

Parking

Valet Parking is available at the Main Entrance of the Hotel for \$25.00 per car.

Self Parking is also available for \$19.00 per day.

Prices are subject to change.



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