

*Your happiness begins here...*



**MARRIOTT RANCH WEDDINGS**

A wooden sign for Marriott Ranch is mounted on a large wooden archway. The sign features the text "Marriott Ranch" in a cursive font, with a small illustration of a horse and rider below it. The background of the entire image is a faded photograph of a dirt road leading through a field, framed by a wooden fence and the archway.

“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**

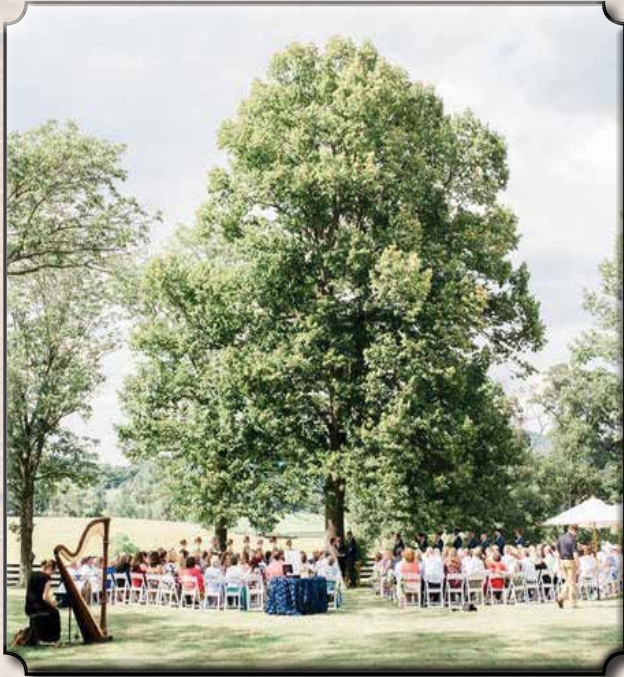


**Welcome to Marriott Ranch**

# Wedding Packages

## Romance in the Hunt Country \$13,000.00

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



- ◆ 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.

- ◆ 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.

**Pricing not inclusive of 5.3% sales tax.**

## Wedding Packages cont'd

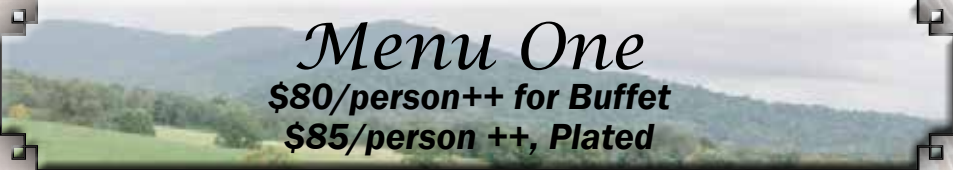
### Love Story \$7,000.00

- ◆ 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**

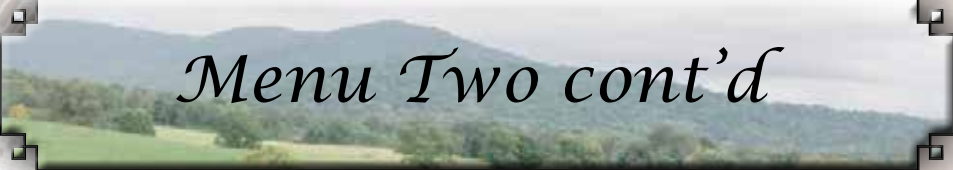
Mini Asian Short Rib Potpie | Spicy Shredded Beef Empanada | Shepherd's Pie Tartlet |  
Chicken Quesadilla Trumpet | Chicken (with Peanut Sauce) or Beef (with Sweet Chili Sauce) Satay  
| Lamp Pop Chops (\$5 upgrade) | Spicy Sausage Popper | Sugar Cured Country Ham and Swiss  
Tartlet with Red Onion 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

*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*  
rmredevents.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**

*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](mailto: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](http://www.marriotttranch.com)