



UNFORGETTABLE. INSPIRED BY YOU.



NEWPORT NEWS MARRIOTT AT CITY CENTER

740 TOWN CENTER DR. NEWPORT NEWS, VA 23606

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Marriott.com/phfoy





GUEST ROOMS

The Newport News Marriott at City Center has 256 guest rooms including six suites. Amenities include flat screen HD television, work desk with lighting, power receptacles, automated voice mail, alarm clock, iron and ironing board, coffee maker, mini refrigerator, Marriott brand toiletries.

WEDDING ROOM BLOCKS

The Newport News Marriott is perfect for accommodating your out-of-town guests. Please reserve your room block with us today!

Every wedding room block includes:

- ❖ Special discounted rate for family and friends based on availability
- ❖ Upgraded accommodations for the newlyweds
- ❖ Hold your wedding ceremony & reception at the Marriott and receive a complimentary one (1) night gift certificate for a future stay or a complimentary stay on the of the wedding.



YOUR CEREMONY

OUR UNIQUE ROTUNDA OFFERS A GRAND STAIRCASE FOR AN ELEGANT AND DRAMATIC ENTRANCE. NEUTRAL TONES AND BEAUTIFUL NATURAL LIGHTING MAKE THE PERFECT BACKDROP FOR YOUR “I DOS”

CEREMONY RENTAL INCLUDES:

STAGING AND TABLES FOR CEREMONY

THEATRE GUEST SEATING WITH CENTER & SIDE AISLES

REHEARSAL SPACE

ONE HOUR FOR CEREMONY & PICTURES

GUESTBOOK TABLE



KEITH
CEPHUS
PHOTOGRAPHY



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST!
WITH THREE BALLROOMS OF VARYING SIZES,
WE OFFER THE PERFECT RECEPTION SPACE FOR 50 TO 700 GUESTS.

WEDDING BRUNCH PACKAGE

Available from 10am-2pm.

BRUNCH ESSENTIALS

Sliced Seasonal Fruit
Bakery Basket with Whipped Butter and Preserves
Fluffy Scrambled Eggs
Sausage Links
Applewood Smoked Bacon
Roasted Breakfast Potatoes
Seasonal Vegetables
Confetti Rice

STATION | *Select 1*

OMELET STATION*

Diced Peppers, Onions, Tomatoes, Ham, Mushrooms, Cheddar & Swiss Cheeses

WAFFLE STATION

Mixed Berry Compote, Maple Syrup, Butter, Fresh Whipped Cream, Cinnamon, Honey Butter, Chocolate Chips, Powdered Sugar

SHRIMP & GRITS MARTINI STATION*

Sautéed Jumbo Shrimp atop Creamy Yellow Grits, Tasso Gravy, Red & Yellow Peppers, Shredded Cheese, Chives, Bacon, & Scallions

ENTREES | *Select 2*

MEDITERRANEAN CHICKEN

Basil Cream Sauce, Oven-Dried Tomato, Garlic Relish

MESQUITE GRILLED CHICKEN

Smoked Gouda Cream, Onion Frazzles

SEARED SALMON

Tomato Jam

SPICE-RUBBED FLANK STEAK

Mushroom Bordelaise

MAPLE-BRINED PORK LOIN

Apple Walnut Chutney & Thyme Demi Glace

PANKO CRUSTED COD FILET

Lemon Cream

*\$78++ per Guest
Includes Freshly Baked Rolls,
Coffee, Tea, & Water*

**Required Chef Attendant Fee
One (1) Chef Per 50 Guests | \$75*

BRUNCH ENHANCEMENTS

SMOKED SALMON PLATTER Cream

Cheese, Chopped Egg, Chopped Red Onion, Capers, Mini Bagels

\$18++ per Guest

MIMOSA BAR

Orange, Cranberry, and Pineapple Juices, Sparkling Wine, Fresh Fruit Garnishes

\$14++ per Guest

BLOODY MARY BAR

Olives, Pickles, Bacon, Carrots, Celery, Lemon & Lime Wedges, Hot Sauce, Worcestershire, Old Bay Seasonings

\$14++ per Guest

A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.

WEDDING STATION PACKAGE

One Hour Pre-Reception Cocktail Hour ~ Four Hour Dinner

COCKTAIL HOUR

ARTISAN CHEESE DISPLAY

Selection of Two Virginia Cheeses & Three International Cheeses
Honey, Spiced Nuts, Dried Fruits, Local Jams, Fresh Baguettes

HORS D'OEUVRES | *Select 3*

CHILLED

Plum Tomato & Buffalo Mozzarella Bruschetta, Balsamic Reduction, Basil Pesto Sauce on a Crostini

Brie Cheese & Pear Mousse on Baguette

Antipasto Skewer with Olive, Artichoke, Mozzarella Ball
Sundried Tomato & Balsamic Glaze

Marinated Tuna, Seaweed Salad, Cucumber Wasabi Aioli

Shrimp Ceviche Shooter

WARM

Crispy Risotto Bite with Fresh Mozzarella & Pepper,
Smoked Tomato Aioli

Vegetable Spring Roll

Smoked Chicken on Polenta, Mango Marmalade

Mini Chicken Wellington

Smoked Chicken Quesadilla

Chicken Spring Roll

Lemon Grass Chicken Satay

BBQ or Asian Meatball

Hibachi Beef Skewer with Bourbon Glaze

Miniature Lump Crab Cake

Bacon Wrapped Scallop

\$84++ per Guest

***Required Chef Attendant Fee
One (1) Chef Per 50 Guests | \$95 Each**

RECEPTION

CHOPPED SALAD STATION | *Select 1*

ASIAN | Cucumber, Carrot, Edamame, Roasted Chicken, Crispy Wonton
Sesame Teriyaki Dressing

COBB | Tomato, Cucumber, Avocado, Crumbled Bacon
Hard Boiled Egg, Roasted Chicken, Bleu Cheese Dressing

CAESAR | Cucumber, Celery, Red Pepper, Roasted Chicken
Croutons, Parmesan Cheese, Caesar Dressing

GARDEN | Mixed Greens, Kale, Carrots, Cucumber, Tomato
Dried Cranberries, Avocado, Shredded Cheese, Roasted Chicken
Balsamic Vinaigrette & Ranch

DINNER STATIONS | *Select 3*

FRENCH FRY

French Fries, Tater Tots, Sweet Potato Fries

Poutine, Cheddar Cheese, Chipotle Aioli, Ranch, Ketchup
Parmesan, Crumbled Fetta Cheese, Siracha and Assorted Hot Sauce

WOK *

Stir Fry Chicken, Baby Shrimp, Vegetables, Broccoli, Carrots
Sugar Snap Peas, Bean Sprouts, Onions, Water Chestnuts
Mushrooms, Fried Rice, Udon Noodles & Cucumber Sake Salad

SLIDER

Burger, Maryland Crab Cake, Buffalo Chicken

White Cheddar, Smoked Gouda, Wild Mushrooms

Salted Tomatoes, Bibb Lettuce, Applewood Smoked Bacon
Caramelized Onions, Steakhouse Spread

PASTA *

Cheese Tortellini, Penne Pasta, Garlic, Olive Oil, Sausage, Meatballs
Shrimp, Parmesan Cheese, Tomato-Vodka Cream Sauce & Basil
Pomodoro, Chicken & Fresh Vegetables

SHRIMP AND GRITS MARTINI

Sautéed Jumbo Shrimp, Creamy Yellow Grits, Tasso Gravy

Red & Yellow Peppers, Shredded Cheese, Chives, Bacon
Scallions

CARVING – Select 1 OPTION *

Petite Rolls

Dry Rub Pork Loin, Caramelized Cipollini, Bourbon Mustard

Roasted Breast of Turkey, Citrus Aioli, Cranberry Sauce, Sage Gravy

Rosemary Encrusted Prime Rib, Horseradish Cream, AuJus

Wild Salmon Oscar, Blue Crab Imperial Stuffing, Newburg Sauce, Asparagus

A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.

WEDDING PLATED PACKAGE

One Hour Pre-Reception Cocktail Hour ~ Four Hour Dinner – Two Course Plated Dinner

COCKTAIL HOUR

HORS D'OEUVRES | *Select 3*

CHILLED

Plum Tomato & Buffalo Mozzarella Bruschetta,
Balsamic Reduction, Basil Pesto Sauce on a Crostini

Brie Cheese & Pear Mousse on Baguette

Antipasto Skewer with Olive, Artichoke, Mozzarella
Ball, Sundried Tomato & Balsamic Glaze

Marinated Tuna, Seaweed Salad, Cucumber Wasabi
Aioli

Shrimp Ceviche Shooter

WARM

Crispy Risotto Bite with Fresh Mozzarella & Pepper,
Smoked Tomato Aioli

Vegetable Spring Roll

Smoked Chicken on Polenta, Mango Marmalade

Mini Chicken Wellington

Smoked Chicken Quesadilla

Chicken Spring Roll

Lemon Grass Chicken Satay

BBQ or Asian Meatball

Hibachi Beef Skewer with Bourbon Glaze

Miniature Lump Crab Cake

Bacon Wrapped Scallop

\$95++ per Guest

Customize Any Entrée
And Create a Duo by Adding:
Grilled Chicken | +\$9
Lump Crab Cake | +\$13

SERVED DINNER

SALADS | *Select 1*

CLASSIC CAESAR

Hearts of Romaine, Parmesan, Brioche Crouton
Caesar Dressing

HEIRLOOM TOMATO & MOZZARELLA SALAD

With Arugula, Basil, Garlic Crouton, Balsamic Glaze

ICEBERG STACK

Bacon, Pickled Red Onion, Toasted Panko, Cherry Tomato
Buttermilk-Dill Ranch

PONGO MARKET SALAD

Mixed Greens, Seasonal Farm Vegetables
Raspberry Vinaigrette

ROASTED PICKLED BEET & STRAWBERRY

Roasted Heirloom Beets, Strawberry, Baby Kahle
Candied Almonds, Goat Cheese, Citrus Vinaigrette

ENTRÉES | *Select 1-2*

MEDITERRANEAN CHICKEN

Basil Cream Sauce, Oven-Dried Tomato, Garlic Relish

MESQUITE GRILLED CHICKEN

Smoked Gouda Cream, Onion Frazzles

CHAR GRILLED SALMON

Roasted Tomato Salsa, Capers

FLAME ROASTED SIRLOIN

Chimichurri

PANKO CRUSTED COD

Panko crumbs, Lemon Zest, Parsley

NY STRIP

Applewood Bacon, Balsamic Mushrooms, Cayenne Crispy
Onions

ACCOMPANIMENTS | *Select 2*

Garlic Mashed Potatoes

Smashed Baby Russets

Confetti Rice

Parmesan Risotto

Asparagus

Seasonal Vegetable

French Petite Green Beans

With Roasted Red Peppers

A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.

WEDDING BUFFET PACKAGE

One Hour Pre-Reception Cocktail Hour ~ Four Hour Dinner – Buffet Dinner

COCKTAIL HOUR

HORS D'OEUVRES | *Select 3*

CHILLED

Plum Tomato & Buffalo Mozzarella Bruschetta,
Balsamic Reduction, Basil Pesto Sauce on a Crostini

Brie Cheese & Pear Mousse on Baguette

Antipasto Skewer with Olive, Artichoke, Mozzarella
Ball, Sundried Tomato & Balsamic Glaze

Marinated Tuna, Seaweed Salad, Cucumber Wasabi
Aioli

Shrimp Ceviche Shooter

WARM

Crispy Risotto Bite with Fresh Mozzarella & Pepper,
Smoked Tomato Aioli

Vegetable Spring Roll

Smoked Chicken on Polenta, Mango Marmalade

Mini Chicken Wellington

Smoked Chicken Quesadilla

Chicken Spring Roll

Lemon Grass Chicken Satay

Mini BLT with Applewood Smoked Bacon, Smoked
Gouda, & Guacamole

BBQ or Asian Meatball

Hibachi Beef Skewer with Bourbon Glaze

Miniature Lump Crab Cake

Bacon Wrapped Scallop

\$115++ per Guest

RECEPTION

SALADS | *Select 2*

CLASSIC CAESAR

Hearts of Romaine, Parmesan, Brioche Crouton
Caesar Dressing

HEIRLOOM TOMATO & MOZZARELLA SALAD

With Arugula, Basil, Garlic Crouton, Balsamic Glaze

ICEBERG STACK

Bacon, Pickled Red Onion, Toasted Panko, Cherry Tomato
Buttermilk-Dill Ranch

PONGO MARKET SALAD

Mixed Greens, Seasonal Farm Vegetables
Raspberry Vinaigrette

ROASTED PICKLED BEET & STRAWBERRY

Roasted Heirloom Beets, Strawberry, Baby Kahle
Candied Almonds, Goat Cheese, Citrus Vinaigrette

ENTRÉES | *Select 2*

ROASTED CHICKEN BREAST

Wilted Spinach, Lemon Capers Sauce

HERB MARINATED CHICKEN BREAST

Roasted Tomatoes, Natural Jus

SEARED CHICKEN BREAST

Smoked Gouda Cream Sauce, Onion Frazzles

FLAME ROASTED SALMON

Roasted Tomato Salsa, Capers

DRY-RUBBED PORK TENDERLOIN

Smoked Red Pepper Sauce

SLICED NY STRIP

Cabernet Jus, Caramelized Cipolini Onions

FLANK STEAK

Sweet Soy Reduction, Roasted Garlic Shitake Mushrooms

ACCOMPANIMENTS | *Select 4*

Garlic Mashed Potatoes

Herb Roasted Baby Russets

Confetti Rice

Parmesan Risotto

Asparagus

Seasonal Vegetable

French Petite Green Beans
With Roasted Red Peppers

A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.

RECEPTION ENHANCEMENTS

LATE NIGHT BITES

BREAKFAST WRAPS | \$14.00 per person++

Scramble with Bacon & Cheddar, Egg White with Spinach & Swiss
Scramble with Ham & Gruyere

NACHO BAR | \$14.00 per person++

Served with Beef Chili, Guacamole, Salsa, Chili con queso, Jalapenos
Sour Cream, Cheddar Cheese

Priced Per 50 Pieces

RAW BAR | \$300++

Jumbo Shrimp, Oysters on the Half Shell, Snow Crab Claws
Cocktail, Mignonette, Assorted Hot Sauce



DESSERT STATIONS

Priced Per Person

GOURMET COFFEE | \$7.00++

Premium Coffees with Flavor Syrups, Whipped
Cream, Sugar in the Raw, Chocolate Shavings
Cinnamon Sticks, Shortbread, Cookies, Biscotti

SOIREE SIZE DESSERTS | \$15.00++

Petite Desserts Including:

Italian Pastries, Cakes, Tortes, Cookies
& Chocolate Dipped Fruit

FRENCH MARKET | \$12.00++

Hot Buttermilk Beignets Covered in Powdered
Sugar or Cinnamon, Ice Cream
Caramel Sauce, & Mango Marmalade



CHAMPAGNE TOAST | \$7.00++ Per Guest

SPARKLING CIDER TOAST | \$3.50++ Per Guest



A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.



YOUR BEVERAGES

CELEBRATE YOUR SPECIAL DAY WITH A VARIETY OF LIBATIONS AND BEVERAGE PACKAGES. LET US CREATE A SIGNATURE DRINK TO MAKE YOUR RECEPTION AS UNIQUE AS YOU ARE.

BAR SERVICE

BAR PACKAGES

All Packages Include Four Varietals of House Red & White Wines, Imported Beer, Domestic Beer, & Assorted Soft Drinks

BEER & WINE

One Hour | \$16.00 Each Additional Hour | \$10.00

WELL

One Hour | \$17.00 Each Additional Hour | \$13.00

Smirnoff, Cruzan Light Rum, Captain Morgan, Beefeater, Dewar's White Label, Jim Beam, Canadian Club, Jose Cuervo Traditional Silver, Hennessy VS, Courvoisier VS, Martini & Rossi Extra Dry, Martini & Rossi Rosso, Hiram Walker

CALL

One Hour | \$20.00 Each Additional Hour | \$14.00

Absolut, Bacardi Superior, Captain Morgan, Tanqueray, Canadian Club, Don Julio Blanco, Dewar's White Label, Maker's Mark, Jack Daniels, 1800 Silver, Courvoisier VS, Martini & Rossi Extra Dry, Martini & Rossi Rosso, Hiram Walker

PREMIUM

One Hour | \$25.00 Each Additional Hour | \$16.00

Grey Goose, Bacardi Superior, Bombay Sapphire, Patron Silver, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Hennessy Privilege VSOP, Martini & Rossi Extra Dry, Martini & Rossi Rosso, Hiram Walker

HOSTED CONSUMPTION BAR

PER-DRINK PRICING

SOFT DRINK | \$4.00++

DOMESTIC BEER | \$6.00++

IMPORTED AND CRAFT BEER | \$7.00++

HOUSE WINE | \$8.00++

WELL LIQUOR | \$8.00++

CALL LIQUOR | \$9.00++

PREMIUM LIQUOR | \$12.00++

CASH BAR DRINK PRICING

Includes Service Fee & Tax

SOFT DRINK | \$4.00

DOMESTIC BEER | \$7.00

IMPORTED AND CRAFT BEER | \$8.00

HOUSE WINE | \$9.00

WELL LIQUOR | \$9.00

CALL LIQUOR | \$10.00

PREMIUM LIQUOR | \$14.00

\$100 Bartender Fee per Bartender Applies to All Bars up to (4) Hours

Additional Hours are Charged at \$75 per Hour per Bartender

(1) Bartender Required Per 100 Guests

A customary 22% taxable service charge and 13.5% sales tax will be added to pricing shown.

Marriott Certified Wedding Services

The key to an unforgettable: Wedding Inspired by You is detailed planning and execution. Our professional team offers personalized planning to make your Unforgettable Wedding come alive.

- Dedicated Marriott Certified Wedding Planner
- Premium fountain view room, one night, for Bride and Groom
- Minimum of Three Planning Meetings - we work together to perfect your event details: we will develop key documents and guide you through planning
- Timeline Development - drafting intuitive floorplans and seating charts that work
- Menu tasting for up to 4 people*
- Wedding rehearsal space
- Setup & Breakdown Services - we will stage your tables and oversee the room transitions during cocktail hour.
- Champagne toast for the Newlyweds
- Iced tea, coffee, & hot tea service
- Wedding cake table & cutting and service
- Easels for Bride and Groom photograph
- Elevated head table or sweetheart table
- Tables for gifts and place cards
- Table numbers & stands
- Complete table setting, tables, chairs, white or black napkins, floor length linens, china glassware & flatware
- Votive candles and round decorative centerpiece
- Hardwood dance floor with DJ table or band stage
- Black glove service for cocktail service
- Knowledge & Experience | We know the best vendors, we know what works, and we are trained to make your Wedding dreams come to life
- Complimentary day parking for Guests

*Food tastings are complimentary for weddings of 50 guests and above

Please contact our Sales & Catering Office at
757-310-5016 if you have any additional questions!

Your Questions Answered

What is the room rental fee for reception space?

The reception room rental fee varies based on the date, time, and size of your event. Please contact our Sales & Catering department at 757-310-5016 to begin the process of receiving a personalized quote.

Can I provide my own food & beverage?

You are welcome to provide your own wedding cake or other dessert, but all other food and beverage must be provided by the hotel. Please let us know if there is a particular item you are hoping to serve as we are able to customize our menus to meet your needs and dietary restrictions.

What is the initial deposit required to reserve space?

The initial deposit is typically 20% for your event. Your sales manager will also establish a deposit schedule based on your needs, such that the event is paid in full prior to your wedding day.

When do you need my guest guarantee and final payment?

Attendance guarantees must be provided no later than 72 hours prior to your event. Your sales manager will then prepare a final invoice to be paid prior to your event.

Do I get anything for being a Marriott Rewards Member?

Thank you for being a Marriott Bonvoy Member! We appreciate your loyalty. With the Marriott Bonvoy Events program you will earn 3 points for every dollar spent on your event, up to 50,000 points! If you are not already a member, now is a great time to sign up at <https://www.marriott.com/loyalty.mi>

Can I provide welcome bags for my guests who are staying at the hotel?

Yes! If you provide the bags and guest list, we are happy to hand out welcome gifts to your guests when they check-in.

What is happening in City Center?

Beyond restaurants and shops, City Center is a frequent host of area events including concerts and farmers markets. Go to <http://www.citycenteratoysterpoint.com/events> to learn more.



SETTINGS BY US, INSPIRED BY YOU.

