

Ceremony

PACKAGE INCLUDES

VENUE SETUP

Chiavari Chairs with Coordinating Cushions
(Chairs Options: Gold, Silver, Black)

Two Microphones and Speakers

Staging for Your Event

Audio Feed for Your Entertainment

PRICING

Ceremony Venue Fee

\$3,300 - \$5,300 flat

Fee Determined Based Upon Ballroom Space Selected

Please note a “day of event” wedding coordinator is required for ceremonies held at The Mayflower. We are happy to provide a list of Mayflower-recommended coordinators.

Coordinators are to be contracted by each wedding couple.

Evening Reception Package

COCKTAIL RECEPTION

One Hour of Open Bar Service Featuring Top Shelf Spirits, Wine, Beer and Soft Drinks

Bartender(s) Included (1 Bartender Per 75 – 100 Guests)

Butler-Passed White Wine, Sparkling Wine and Sparkling Water - During Guest Arrival

A Selection of Butler-Passed Hors d'oeuvres (5 Pieces Per Person)

Setup Includes:

Cocktail Tables and Mayflower Banquet Chairs

(Chiavari Chairs can be Rented if Requested)

White or Ivory Cotton Linen, Cocktail Napkins, Votive Candles

DINNER AND DANCING

Four Hours of Open Bar Service Featuring Top Shelf Spirits, Wine, Beer and Soft Drinks

Bartender(s) Included (1 Bartender Per 75 – 100 Guests)

Two-Course Plated Dinner with Salad and Pre-Selected Choice of Entrée

Wedding Cake Provided by One of the Hotel's Recommended Local Cake Designers

Coffee and Hot Tea Service With Dessert

Setup Includes:

Banquet Tables, Chiavari Chairs with Coordinating Cushions

(Color Options: Gold, Silver, Black. Chairs to be Re-used From Ceremony if On-site)

Wood Parquet Dance Floor and Staging for Live Band or DJ, Silverware, Glassware and China

White or Ivory Cotton Linens and Napkins, Three Votive Candles Per Table

RECEPTION PACKAGE PRICING

\$255.00 Per Person, Exclusive of a Taxable 26% Service Fee and 10% DC Sales Tax.

(\$353.43 Per Person, Inclusive of Service and Tax)

UPGRADED ENTREES

(Additional Fee Charged Based on Selection and Quantity Ordered)

Crab Cake/Short Rib: \$12.00 per person, exclusive

(\$16.64 per person, inclusive of service and tax)

Filet Mignon: \$17.00 per person, exclusive

(\$23.59 per person, inclusive of service and tax)

SPARKLING WINE TOAST

Sparkling Wine Toast: \$7.00 per person, exclusive

(\$9.70 per person, inclusive of service and tax)

AND THEY LIVED HAPPILY EVER AFTER

This Package Includes:

Accommodations in a One Bedroom Suite for Two Nights

Two Deluxe Guestroom Upgrades for Friends or Family

Two Overnight Valet Parking Passes for Two Nights

Marriott Bonvoy®Points

Beverages

TOP SHELF SPIRITS

Tito's Handmade Vodka | Appleton Signature Rum | Bombay Sapphire Gin | Courvoisier VS Cognac | Jack Daniels Tennessee Whiskey | Monkey Shoulder Scotch | Buffalo Trace Bourbon | Patron Silver Tequila | Combier Original Triple Sec

WINE

House Wines Included in the Package: Fontaniels Sauvignon Blanc | Chardonnay | Rosé | Merlot | Cabernet | Pinot Noir - Select (2)

IMPORTED, DOMESTIC AND MICRO BREWS

Bud Light | Michelob Ultra | Sam Adams Boston Lager | Truly Wild Berry | Port City Pale Ale | Corona | Heineken

NON-ALCOHOLIC BEVERAGES

Selection of: Soft Drinks | Juices | Mineral Water | Heineken 0.0

COFFEE SERVICE

Freshly Brewed La Colombe Coffee | Decaffeinated Coffee | Tea Service with Dessert

One Complimentary Bartender per 75 -100 guests

Signature Cocktails

Please select up to two signature cocktails to add to your bar package

Included in Beverage Package

Call Me Old Fashioned

Jack Daniels Tennessee Whiskey -or- Maker's Mark Bourbon, Simple Syrup, Bitters

Blushing Bride

Tito's Vodka, Sprite, Cranberry Juice

French Kiss

Hendricks Gin, Lemon Juice, Sparkling Wine, Simple Syrup

\$1++ per person*

Ever After

Tito's Vodka, Lemonade, Iced Tea, Grenadine

Mayflower Bliss

Tito's Vodka, Lemonade, Grenadine

Mint to Be

Appleton Signature Rum, Lime Juice, Simple Syrup, Club Soda, Muddled Mint

\$2++ per person*

Fall in Love

Appleton Signature Rum, Peach Schnapps, Orange Juice, Pineapple Juice, Grenadine

Dreamsicle

Tito's Vodka, Cream of Coconut, Orange Juice

Something Blue

Appleton Signature Rum, Blue Curacao, Cream of Coconut, Pineapple Juice

Cut the Cake Martini

Bailey's Irish Cream, Tito's Vodka, Half & Half, Chocolate Swirl

Aisle Elixer

Jack Daniels Tennessee Whiskey, Peach Schnapps, Lemonade, Bitters

That's Amore

Aperol, Sparkling Wine, Club Soda

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ADDITIONAL HOUR OF BAR SERVICE

A total of (5) Five hours: (1) One Hour for Cocktails and (4) Four Hours for Dinner) are included in the package.

The additional (1) one hour of bar service is \$15.00 per guest plus a 26% service charge and 10% DC sales tax (\$20.80pp inclusive of service and tax)

~~~ All guaranteed guests will be charged per the extra hour ~~~

Hors D'oeuvres

COLD

Shrimp Cocktail (GF)

Smoked Duck, Sour Cherry

Smoked Salmon Mousse, Parmesan Crisp, Dill (GF)

Truffle Chicken Salad, Candied Walnuts, Crostini

Goat Cheese Stuffed Peppadew, Pistachio, Honey (GF) (V)

Boursin Stuffed Date (GF) (V)

Anti-Pasto Skewer: Ciliegine Mozzarella, Tomato, Salami, Basil Leaf (GF)

Curry Shrimp & Mango, Phyllo Crisp

Ahi Poke, Japanese BBQ, Siracha Mayo on Wonton

Parma Ham and Melon, Balsamic Drizzle (GF)

Roasted Tomato and Corn Bruschetta (V)

Purple Potato, Caviar, Crème Fraiche (GF)

Bacon Lardon, Petite Herbed Biscuit, Blue Cheese, Apple Jam

Tenderloin of Beef, Horseradish Cream, Red Onion Jam, Crostini

HOT

Vegetable Spring Roll, Thai Sweet Chili (VG)

Vegetable Tikki, Cilantro Chutney (VG)

Cherry Blossom Goat Cheese Puff (V)

Spanakopita (V)

Raspberry and Brie in Phyllo (V)

Risotto & Porcini Croquette (V)

Quinoa & Zucchini Fritter (VG)

Chicken Yakatori Skewer (GF)

Maui Shrimp Spring Roll

French Onion Boule, Parmesan

Chorizo Stuffed Date, Bacon Wrap (GF)

Beef Yakatori Skewers (GF)

Miniature Beef Wellington, Cabernet Demi

Malibu Coconut Shrimp, Orange Glaze

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

Total of (5) Per Person Included in Wedding Package

Please note the above selections are subject to change based upon availability. Your event manager will assist of Chef's selections during your planning experience.

Late Night Snacks

Mini Cheeseburger Sliders @ \$112 per dz
(minimum order 4 dozen)

Served with Ketchup, Mustard and Mayo

Mini Fried Chicken Sliders @ \$112 per dz
(minimum order 4 dozen)

Served with Ketchup and Spicy Mayo

BYO Nacho Bar @ \$18 per person
(minimum order for 50 guests)

Tortilla Chips | Hot Queso Dip | Warm Spiced Pulled Chicken | Pickled Jalapeños | Pico de Gallo | Sour Cream

Assorted Ice Cream Bars @ \$99 per dz
(minimum order 2 dozen)

Mini Deep Dish Pizza Bites @ \$102 per dz
(minimum order 2 dozen)

Warm Pretzels & Cheese @ \$70 per dz

Flatbreads @ \$18 each
(6 slices per flatbread) | (minimum order 10 flatbreads)

Pepperoni, Sage and Hot Honey
Margherita
Meat Lover's with Sausage, Bacon and Pepperoni

BBQ Potato Chips & Malt Vinegar Onion Dip @ \$11 per person
(minimum order for 50 guests)

BYO Chili Cheese Fries @ \$15 per person
(minimum order for 50 guests)

Waffle Fries | Cheese Sauce | All Beef Chili

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Spring/Summer Menu

SALAD COURSE

(select one)

Arugula & Romaine Salad

Grilled Watermelon, Feta Cheese, Sunflower Seeds, Blackberry-Beet Vinaigrette (GF) (V)

Baby Gem Salad

Radish, Raspberries, Walnuts, Ricotta Salata, Walnut Vinaigrette (GF) (V)

Red Oak & Frisée Salad

Fig, Goat Cheese, Pickled Onion, Candied Pecans, Sherry Vinaigrette (GF) (V)

Butter Lettuce Salad

Cucumber, Kalamata Olive, Feta Cheese, Candied Cipollini Onion, Roasted Tomato Vinaigrette (GF) (V)

Garden Fresh Salad

Watermelon Radish, Cherry Tomatoes, Cucumber, Puffed Quinoa, Lemon Miso Vinaigrette (GF) (VG)

ENTRÉE COURSE

(Select up to (4) Four Entrées for Guest Pre-Selection)

Roasted Romanesco (GF) (V)

Curried Cauliflower Steak (GF) (VG)

Pan Roasted Chicken, Basil Butter Sauce (GF)

Honey Thyme Glazed Chicken

Poached Halibut, Lemon Buerre Blanc (GF)

Grilled Mahi-Mahi, Mango Salsa

Grilled Flat Iron Steak, Pan Jus (GF)

Chesapeake Style Jumbo Lump Crab Cake, Citrus - Butter Sauce

+\$12.00 Per Person, Exclusive (\$16.64 Per Person, Inclusive)

Grilled Filet Mignon, Mushroom - Wine Sauce (GF)

+\$17.00 Per Person, Exclusive (\$23.59 Per Person, Inclusive)

Accompaniments to Include Starch and Vegetable

(GF) - Gluten Friendly (V) - Vegetarian (VG) – Vegan

Fall/Winter Menu

SALAD COURSE

(select one)

Beet & Ricotta Salad

Baby Greens, Pine Nuts, Lemon Vinaigrette

Field Greens Salad

Poached Pear, Bleu Cheese, Cranberries, Pickled Red Onion, Champagne Vinaigrette

Baby Iceberg Salad

Cucumber, Bacon, Radish, Cherry Tomato, Bleu Cheese, Buttermilk Dressing

Mixed Greens Salad

Shaved Radish, Pomegranate, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Baby Spinach Frisée

Dried Fig, Goat Cheese, Walnuts, Roasted Shallot Vinaigrette

ENTRÉE COURSE

(Select up to (4) four entrées to be pre-selected by your guests)

Spinach and Wild Mushroom Cannelloni, Parmesan Cream (V)

Curried Cauliflower Steak (GF) (VG)

Seared Chicken, Roasted Mushroom & Shallot Jus (GF)

Herb Roasted Chicken, Apricot Glaze

Brown Sugar Glazed Salmon

Pan Seared Striped Bass, Spicy Tomato Herb Sauce

Grilled Flat Iron Steak, Pan Jus

Chesapeake Style Jumbo Lump Crab Cake, Citrus Butter Sauce (+\$12.00 Per Person Exclusive, \$16.64 Per Person, Inclusive of Service and Tax)

Braised Short Rib, Port City Pale Ale Infused Demi-Glace (+\$12.00 Per Person Exclusive, \$16.64 Per Person, Inclusive of Service and Tax)

Grilled Filet Mignon, Mushroom-Wine Sauce (+\$17.00 Per Person, Exclusive, \$23.59 Per Person, Inclusive of Service and Tax)

Accompaniments to Include Starch and Vegetable

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

Accompaniments

STARCHES

(select one)

Fingerling Potatoes & Caramelized Onions

Potato Parmesan Purée

Lentil Succotash

Summer Squash Farro

Herbed Risotto

Raclette Potato Gratin

Boursin Mashed Potatoes

Crispy Baked Potato Wedges

VEGETABLES

(select two)

Asparagus

Broccolini

Brussels Sprouts

Blistered Cherry Tomato

Whole Roasted Carrot

Haricot Vert

Lemon-Garlic Bok Choy

Roasted Cauliflower

Charred Corn

Trumpet Mushroom

Accompaniments will be included on all selected entrées

Dessert

WEDDING CAKE

Three-Tier Wedding Cake Provided by one of the Hotel's Preferred Minority - Owned Local Bakeries

Fees May Apply for Additional Tiers or Enhancements to Your Wedding Cake

Specials & Packages

We offer a variety of special menus to help craft your perfect package. Together, you will work with your Event Manager to customize a special wedding package that features all of the food, beverage, and unique details you will want for your magical day.

Lighting Enhancements

PALM COURT OR DISTRICT BALLROOM

8 LED Uplights
Spotlight on Cake
\$600.00 Exclusive (\$801.36 Inclusive)

STATE BALLROOM

12 LED Uplights
Spotlight on Cake
\$900.00 Exclusive (\$1,202.04 Inclusive)

GRAND BALLROOM

16 LED Uplights
Spotlight on Cake
\$1,200.00 Exclusive (\$1,602.72 Inclusive)

ADDITIONAL

Extra Up-Lights - \$100 Exclusive (\$138.60 inclusive)

Spotlight for Entrance and First Dance (available only in the Grand Ballroom) \$550 Exclusive (\$762.30 inclusive)

Inclusive pricing reflects a taxable 26% service charge and 6% DC tax.

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Fire Marshal Mandate

The DC Fire Marshal requires that all gatherings of 100 people or more to have a floorplan(s) / diagram(s) that has been approved by the Fire Marshal. The floorplan(s) / diagram(s) must match the set up on the day of the event. In the event you are using an outside production company and they are providing floorplan(s) / diagram(s), it would best for them to submit the permit in case any changes need to be made. We recommend to submit floorplan(s) / diagram(s) with the maximum number of attendees. The permit can be submitted online at <https://dcwebforms.dc.gov/fems/permit1/> and choose the appropriate option under "Public Assembly". If you are not using an outside production company or they are not supplying floorplan(s) / diagram(s), the hotel would be more than happy to submit a floorplan(s) / diagram(s) on your behalf. There is a cost for each permit in the amount of \$150.00 and a \$50.00 Administration fee.

Recommended Vendors

While we do not have any preferred vendors at The Mayflower, we would be more than happy to guide you in your choices! Based on our years of experience, we have compiled a list of trusted vendors whose services you may want to consider for your wedding.

Your Event Manger will be happy to walk you through this list, identifying services exclusive to each of the vendors.

Your wedding at The Mayflower will include white, black or ivory cotton floor-length linens and napkins, votive candles, and any tables, staging requested.

Any special décor, such as centerpieces, specialty linens, party favors, or entertainment will be provided by your vendors. Let us know if you would like a list of recommended vendors.

SPECIAL NOTES:

The use of pyrotechnics, cold sparklers and fog machines are not permitted anywhere on property. All vendors must provide a current certificate of insurance meeting our internal requirements. Please ask your Event Manager for more details.

Taste Panel

Your Event Manager will invite you to a complimentary menu tasting two to four months prior to your wedding. Your tasting is offered for up to (4) four guests to sample a maximum of (2) two menu items per course. Tastings are scheduled Monday through Friday during non-peak meal hours. Additional guests will be charged \$250.00 per person, exclusive of service and tax.

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Miscellaneous Charges

Service Charges & Taxes

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Deposit

A non-refundable deposit of 35% of the event minimum is due at your contract signing in order to confirm your date. An additional deposit schedule will be outlined in your contract. Acceptable methods of payment are Credit Cards, Cashier's Check, Certified Check or Cash. Unfortunately, we do not accept personal checks.

Some additional charges may be incurred while planning your wedding. These charges may include, but are not limited to: vendor meals for your band, photographer and videographer, as well as the necessary power requirements for your band and/or DJ.

Food & Beverage Minimum

A total food and beverage minimum will apply to your wedding. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the day of the week and date of interest.

Final guarantee numbers of attendees of a catered function shall be provided to your Event Manager (5) five business days prior to your 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.

Contact Us

Our team is eager to work with you when you are ready to begin planning!

Please contact one of our Certified Wedding Planners at +1-202-776-9150.