

Weddings



*DoubleTree by Hilton
Sterling Dulles Airport*

Our Wedding Package includes:

- ❖ *Four Hours* of Bar Service Featuring House Brand Cocktails, Wines, Imported and Domestic Beer, and Assorted Soft Drinks
- ❖ Complimentary Champagne Toast
- ❖ (2) Butler Passed Hors d' Oeuvres by White Gloved Servers
- ❖ Choice of Display item
- ❖ Private Cocktail Reception for Bridal Party prior to Grand Entrance into Ballroom
- ❖ DoubleTree Signature Centerpieces
- ❖ Grand Buffet or Three Course Plated Dinner
- ❖ Complimentary Overnight Accommodations for Bride and Groom on Wedding Night
- ❖ Special Group Room Rates for all Wedding Guests

Hors d'oeuvres

Spring Rolls with Sweet and Sour Sauce

Thai Shrimp Money Bag

Herb Infused Spinach with Goat Cheese in Phyllo Pastry

Assorted Miniature Quiche

Sesame Chicken Tenders with Plum Dipping Sauce

Displays

INTERNATIONAL CHEESE DISPLAY

*Display of International and Domestic Cheeses garnished
with Assorted Gourmet Crackers and Sliced French Baguettes*

- Or -

FRESH GRILLED VEGETABLES DISPLAY

With olive oil, fresh herbs and garlic

Dinner Buffet

Carving Station (Choose 1)

Steamship Round of Beef

Roast Pork Loin with Apples and Cinnamon

Roast Tom Turkey with Bourbon Glaze

Pineapple Glazed Virginia Ham

Choice of Entrees (Choose 2)

Classic Sliced Roast Beef with a Port Wine and Wild Mushroom Sauce

Chicken with Mango Salsa

Pan Seared Salmon Filet with Roasted Tomato Lobster Sauce

Chicken Piccata

Roasted Pork Loin with an Apple Raisin Brandy Sauce

Choice of Side Dishes: (Choose 2)

Yukon Gold Mashed Potatoes with Fresh Herbs

Wild Rice Pilaf

Cheddar Chive Mashed Potatoes

Green Beans Almandine

Glazed Baby Carrots

Fresh Asparagus Medley with Julienne Vegetables

Soup and Salad Station

Choice of Soup/Garden Salad and Fresh Fruit Salad

Chef's Classic Chocolate Fountain

Accompaniments to Include: Fresh Strawberries, Cubed Pineapple, and "Mini" DoubleTree Chocolate Chip Cookies

Plated Dinner Entrees.

Chicken Breast with Mango Salsa

Breast of Chicken Marsala

Chesapeake Lump Crab Cake

Pan Seared Salmon

Chicken Breast with Sun-Dried Tomato Cream Sauce

Grilled Filet Mignon with Port Wine Reduction

Grilled Salmon Fillet with Lobster Sauce

Duet Entrees

Chicken Breast and Pan Seared Salmon

Petit Filet and Chesapeake Crab Cake

All entrees served with Fresh Asparagus and Julienne Vegetables.

Choice of Potato or Basmati Rice Pilaf