



9100 Basil Court
Largo, MD 20774
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Elegant Weddings

At the

DoubleTree Hotel Largo/Washington DC

Thank you for considering hosting your dream come true wedding at the DoubleTree Hotel Largo/Washington DC. Our elegant Grand Ballroom with its art deco décor is the perfect setting for your special day.

Why settle for an ordinary reception when you can have an extraordinary affair. Your special day... whether it's your wedding, wedding reception, rehearsal dinner or an engagement party... they all call for a special touch in an exquisite setting. All this at a price you will surprisingly find affordable.

Our professional and courteous staff will assist your every need, from food selection, to flowers, to entertainment, to ensure that your wedding reception will be an event you will remember forever. We will even accommodate your out of town guests with hotel accommodations at a discounted rate.

With a warm, elegant setting, outstanding cuisine and impeccable service meticulously executed by our staff, the DoubleTree Hotel Largo/Washington DC is the perfect place for your most important day.

Call our Wedding Specialist at 301-623-7161

Your Wedding Package will include:

Three Hour Beverage Station

(Non-Alcoholic Beverages)

One Hour Pre-Reception

Vegetable Display

*An Array of Crisp Fresh Garden Vegetables with
Creamy Herb Dip or Ranch Dressing*

Fruit and Cheese Display

*Imported and Domestic Cheese Board
Garnished with a Medley of Seasonal Fresh Fruits
& Assorted Crackers*

Antipasto Display

*Selection of Imported Meats and Cheeses, Marinated Mushrooms, Artichokes & Olives
Served with Focaccia, Breadsticks & Garlic Crostini*

Your choice of two Hot Hors d'oeuvres

*Barbecue, Swedish or Italian Meatballs
Spicy Buffalo Wings w/ Bleu Cheese Dressing
Assorted Mini Quiche
Asparagus Wrapped in Prosciutto
Miniature Crab Cakes
Marinated Beef Kabobs
Marinated Teriyaki Chicken Kabobs
Scallops Wrapped in Bacon
Miniature Beef Wellington
Chicken Satay
Fried Ravioli with Spicy Marinara
Mac and Cheese Bites
Golden Fried Butterfly Shrimp with Cocktail Sauce
Vegetable Spring Rolls, Sweet Chili Sauce*



Your Wedding Package Will Include the Following

Complimentary Services

Bridal Holding Room

Dance Floor with DJ Station

Floor Length Linens & Napkins

Centerpiece to include Hurricane Globe Lamp & Votive Candle

A Wedding Cake

Cake Cutting by Banquet Staff

Ivory Chair Covers

Champagne or Apple Cider for Toasting for all Guests

A Complimentary Room for the Bride & Groom on Night of Reception

Complimentary guest parking

Discounted Sleeping Room Rates for 10 or more of your guests

The Royal Deluxe Plated Entrees

SALADS

(Select One)

Caesar Salad

Romaine lettuce tossed with Asiago Cheese and Croutons

Baby Field Greens

With Fire Roasted Walnuts with Blue Cheese and Raspberry Vinaigrette Dressing

Entrees

(Select One or Two)

Tier #1 - Silver Level

Grilled Salmon

A 8oz Salmon Filet grilled and topped with a Sauce Vierge or Bernaise Sauce

Chicken Florentine

A Chicken Breast stuffed with Spinach and Mozzarella Cheese topped with Alfredo

Mediterranean Grilled Chicken

A grilled 8oz Chicken Breast accompanied by a Pesto Orzo Salad and all dressed up with a Roasted Tomato Vinaigrette

Chicken Marsala

A Pan-seared Breast with Wild Mushroom, Artichoke Hearts & Black Olives

Roasted Pork or Beef Tenderloin

Sliced Pork Tenderloin Laced with a Lavender Wine reduction and Sweet Potatoes Au Gratin

\$64.95 – all prices subjected to 6% sales tax and 20% service fee

Tier #2 – Gold Level

Chicken Chesapeake

Oven Roasted Chicken Breast Stuffed with Seafood Stuffing

London Broil

Topped with Caramelized Onions

Crab Cakes

8oz Pan seared and laced with Remoulade Sauce

Stuffed Flounder

Crabmeat stuffed Flounder

Herb Roasted Lamb Rack

With a Pear-Merlot Demi Glaze

\$69.95 – all prices subjected to 6% sales tax and 20% service fee

Tier #3 – Platinum Level

Sirloin of Beef

Grilled medium and accompanied by a Wild Mushroom Sauté

Shrimp and Scallop

*Shrimp and Scallops grilled and served over
Linguine and Lobster Sauce*

New York Strip

Grilled with a wild Mushroom Confit

Prime Rib

Herb Crusted and served with a Baked Potato

\$73.95 – all prices subjected to 6% sales tax and 20% service fee

(Select One)

Rice Pilaf, Wild Rice, Oven Roasted Red Bliss Potatoes, Garlic Mashed Potatoes

Chef's Choice of Vegetable

Freshly Baked Dinner Rolls w/ Butter,

Freshly Brewed Coffee –Regular, Decaf and Iced Tea, Lemonade or Fruit Punch

The Diamond Package Buffets
(Minimum of 50 ppl required)

Select Two Salad Choices

Baby Field Greens with Walnuts and Blue Cheese with Raspberry Vinaigrette
Caesar Salad: Romaine Lettuce with Parmesan Cheese & Croutons in Caesar Dressing
Mesclun Baby Greens: topped with Feta Cheese and Balsamic Vinaigrette
Greek Salad

(Select Two or Three Entrees)

Beef Selections:

Seared London Broil, Aged Balsamic Demi-glace
Grilled Top Sirloin of Beef, Mushroom Ragout
Grilled Filet, Mushroom Demi
Slow Cooked Short Ribs, Caramelized Onion
Gravy

Chicken Selections:

Grilled Herb Chicken Breast
Chicken Florentine
Chicken Marsala with Mushrooms, Artichoke
Hearts and Black Olives
Chicken Aurora, Princess Sauce
Chicken Chardonnay, White Wine Sauce

Seafood Selections:

Seafood Thermidor with a Pernod Cream
Jerk Shrimp grilled with Mango Salsa
Grilled Salmon with a Citrus Burr Blanc
Parmesan Crusted Salmon
Maryland Crab Cakes

Pork Selections:

Pork Medallions grilled and served with Spiced
Apples
Pork Tenderloin, Demi Reduction
Oven Roasted Pork Loin in a Au Jus
Cumin Roasted Pork over a Corn Relish

Vegetarian Selections:

Vegetable Lasagna, Creamy Alfredo Sauce
Cheese Tortellini, Sun Dried Tomatoes
& Pesto Cream Sauce

Pasta Station

Penne Pasta with Sweet Basil Marinara
Rigatoni with Shallots & Italian Sausage, Basil Pesto Cream

(Select One)

Rice Pilaf, Wild Rice, Oven Roasted Red Bliss Potatoes, Garlic Mashed Potatoes
Chef's Choice of Fresh Vegetables

Freshly Baked Dinner Rolls w/ Butter,
Freshly Brewed Coffee – Iced Tea, Lemonade or Fruit Punch

2 Entrees- \$74.95 / 3 Entrees- \$79.95

All prices subject to 6% tax and 20% service fee

The Candle Lite Reception

(Minimum of 50 ppl required)

Salad

Musclin Baby Greens: topped with Feta Cheese and Balsamic Vinaigrette

Cold Hors d'oeuvres

Deviled Eggs

Assorted Finger Sandwiches

Mini Pastries

Hot Hors d'oeuvres

(Select Four)

Asparagus Rollup

Broccoli Cheese Puff

Barbecue, Swedish or Italian Meatballs

Spicy Buffalo Wings w/ Bleu Cheese Dressing

Assorted Finger Sandwiches

Chicken Cordon Blue Puff

Monte Cristo

Spanakopita (Spinach & Feta Pastry)

Canapes of Smoked Salmon & Cucumber

Stuffed Potato Skins with Cheddar Cheese

Mini Chicken wrapped in Bacon with Jalapeno

Cream Cheese

Mushroom Caps

Wild Mushroom Tarts

Assorted Mini Quiche

Scallops Wrapped in Bacon

Crab Rangoon

Mini Crab Cakes

Beef Wellington Puff

Beef/ Chicken Kabobs

Pasta Station

Penne Pasta with Sweet Basil Marinara

Rigatoni with Shallots & Italian Sausage, Basil Pesto Cream

Carving Stations

(Select One)

Virginia Baked Ham

Roast Tenderloin of Beef

Turkey Breast

Served with Assorted Rolls and Butter

Punch Fountain, Lemonade or Iced Tea

Freshly Baked Dinner Rolls w/ Butter,

Freshly Brewed Coffee –Regular, Decaf

\$64.95

All prices subject to 6% sales tax and 20% service fee

Enhance Your Wedding Reception

Carving Station

*Complimentary Carving Attendant
(Please Select One)*

Roast Rack of Lamb with Rosemary Sauce (\$13)

Roast Loin of Pork (\$10)

Steamship Round of Beef (\$10)

Beef Tenderloin (\$13)

Honey Glazed Ham (\$10)

Turkey Breast (\$9)

Prices are Per Person

Inclusive of Gratuity and Sales Tax

Pasta Station

Complimentary Attendant

Your Choice of Two (2) Pastas:

Rigatoni, Penne, Fettuccini, Cheese Filled Tortellini

Your Choice of Two (2) Sauces

*Pesto & Sun Dried Tomatoes, Plum Tomato Sauce, Vodka Sauce, Primavera, Bolognese, Alfredo &
Puttanesca*

\$ 10 Per Person

Inclusive of Gratuity and Sales Tax

Crepe Station

Complimentary Attendant

Light & Delicate Crepes Filled with One Choice of the Following:

Shiitake Mushrooms in a Wild Mushroom Cream

Sea Scallops with Chives, Three Pepper Sauce

Prosciutto & Sun Dried Tomatoes, Pesto Sauce

Primavera Vegetables, Basil Marinara

\$ 12 Per Person

Inclusive of Gratuity and Sales Tax

Ice Cream Sundae Bar

*Strawberry, Chocolate & Vanilla Ice Cream with Assorted Candy Toppings, Chocolate & Caramel
Sauce*

Whipped Cream & Cherries

\$9 Per Person

All prices subject to 6% sales tax and 20% service fee

Next Day Brunch Buffet

NJ Style Bagels, Danishes, Muffins, Croissants
Fresh Fruit
Scrambled Eggs
Crispy Bacon
Brioche French toast
Garden Mixed Salad with Sherry Mustard Vinaigrette
Assorted Rolls with Butter
Penne A' la Vodka
Rosemary Grilled Chicken
Oven Roasted Salmon with Dill Garlic Cream
Seasonal Vegetable & Oven Roasted Potatoes
Assorted Cookies & Miniature Pastries
Freshly Brewed Coffee & Tea
\$40 Per Person plus tax and service fee

Rehearsal Dinner Buffet

Caesar Salad & Mixed Greens with Balsamic Dressing
Mushroom Stuffed Chicken Breast with Prosciutto and Fontina
Grilled Flat Iron Steak with Red Wine Jus
Lemon Caper Crusted Sea Bass, White Wine Caper Sauce
Cavatelli with Broccoli Rabe & Oven Roasted Tomatoes
Seasonal Vegetables & Roasted Red Potatoes
Chef's Choice of Seasonal Vegetables
Assorted Rolls with Butter
Cheesecake
\$48 Per Person plus tax and service fee

Bridal Shower Brunch

Mimosa Toast
Fresh Fruit Salad
Freshly Baked Breakfast Pastries
Butter & Assorted Fruit Preserves
Scrambled Eggs
Crispy Bacon & Link Sausage
Breakfast Potatoes
Mixed Field Greens
Cheese Tortellini with Sundried Tomato Vinaigrette
Pan Roasted Chicken Breast with Caramelized Shallots & Red Wine Reduction
Broiled Fillet of Salmon with Dill Garlic Cream
Seasonal Vegetable & Roasted Potato
Rolls & Butter
Special Occasion Cake
Assorted Homemade Cookies
\$45 Per Person plus tax and service fee

Beverage Service

Host Bar

(Priced per person)

Bar will be based on the number of people contracted. All alcohol purchased and not consumed will not be refunded. Should bar tab not reach the contracted dollar amount, the difference will be applied towards the Room Rental.

<i>Call Brands</i>		<i>Premium Brands</i>		<i>Beer, Wine & Soda</i>
<i>One Hour</i>	<i>\$12.00</i>		<i>\$14.95</i>	<i>\$10.00</i>
<i>Two Hour</i>	<i>\$19.00</i>		<i>\$20.00</i>	<i>\$17.00</i>
<i>Three Hour</i>	<i>\$25.00</i>		<i>\$27.00</i>	<i>\$23.00</i>
<i>Four Hour</i>	<i>\$30.00</i>		<i>\$32.00</i>	<i>\$28.00</i>

Tab Bar/ Cash Bars

(Priced per drink)

(A minimum of \$500.00 must be contracted) – Actual number of cocktails served will be charged to the master account. Color coded drinks coupons will be provided to client for distribution.

<i>Premium Brand Wines</i>	<i>\$8.00</i>	<i>Imported Beer</i>	<i>\$6.50</i>
<i>Cordials Liqueur</i>	<i>\$10.00</i>	<i>Domestic Beer</i>	<i>\$6.00</i>
<i>Call/ House Wine</i>	<i>\$7.00</i>	<i>Soft Drinks</i>	<i>\$2.00</i>

Cash Bar – Prices are Inclusive of sales tax and service charge

Wine, Champagne and Punch

A complete list of selections from our wine cellar is available. A 20% service charge and 9% sales tax will be applied.

<i>House Chardonnay</i>	<i>\$25.00 per bottle</i>	<i>Champagne Punch</i>	<i>\$46.00 per gallon</i>
<i>House Cabernet</i>	<i>\$25.00 per bottle</i>	<i>Non Alcoholic Champagne</i>	<i>\$21.00 per bottle</i>
<i>House Champagne</i>	<i>\$25.00 per bottle</i>		

Apple/ Sparkling Cider \$12.00 per bottle/ \$2.25per person

Bartender Fee

A \$75.00 plus 6% sales tax is required with all bar services. A minimum of three hours required.