From This Moment Forward...

The ceremony and reception are just the beginning... so let the memories continue. The Hilton Washington DC/Rockville is delighted to be your partner in planning you’re the most important celebration of your life. We will provide you with the peace of mind and assurance that your Wedding event will exceed all of your dreams and expectations. Providing you with a unique memory of a lifetime is our commitment, while our dedicated management and enthusiastic service teams remain ready to make your day special for all the guests attending this memorable event.

Our reputation for exquisite cuisine, unparalleled service and our beautifully appointed venue makes us the perfect choice for your celebration!

To simplify the planning process we offer you several packages, from which to select, which are designed to fit your every need and meet the vision you desire for your event.

After all, you’ve dreamed about this moment for many years.

Let us help you follow your vision and bring your dreams to life.
Wedding Packages Include

First-class Facilities to Accommodate Invited Guests
Holding Room for Bridal Party with Refreshments
Room Set-up and Dance Floor
White Floor Length Linen and Napkins
Votive Candle Centerpiece
Exclusive Group Rates for your overnight wedding guests
Expert Catering and Dedicated Service Staff
Bride and Groom Suite
Butler Passed Hors d’oeuvre with Cocktail Hour
Reception Displays
Exquisitely Presented Dinner Service
Champagne Toast
Five Hour Premium Open Bar
Wedding Cake
Brewed Tea and Coffee

All Food & Beverage Pricing is **Inclusive** of Service Charge and Maryland State Sales Tax
Opal Package

Cocktail Hour

Decorated Domestic Artesian Cheese Board
Sourdough Bread, Water Crackers

Vegetable Crudités
An Array of Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks,
Cucumber Spears, Radishes, Cherry Tomatoes, Sweet Bell Peppers,
Southwestern Ranch and Bleu Cheese Dips

Passed Hors d’oeuvres
Select Four
Spanakopita
Sesame Chicken Strips, Teriyaki Glaze
Miniature Beef Wellington, Cabernet Demi
Traditional Tomato Bruschetta
Prosciutto and Cream Cheese Wrapped Asparagus Spear
Smoked Salmon Rosette, Cream Cheese Dollop on Pumpernickel
Brie and Raspberry on Toast Triangle, Balsamic Glaze
Chicken Satay, Thai Peanut Sauce

Seated Dinner

First Course
Select One

Iceberg Wedge, Tomato, Sweet Onion, Bleu Cheese Crumbles
Buttermilk Ranch or Herbed Vinaigrette

Tomato Basil Bisque

Main Entree
A Duet: Chicken Piccata and Salmon Filet, Lemon Caper Beurre Blanc
Garlic Mashed Potatoes, Asparagus, Malibu Carrots

Dessert
Wedding Cake
Brewed Ice Tea and Coffee

$135
Emerald Package

Cocktail Hour

Antipasto Presentation
Select Imported Meats, Cheeses, Grilled Italian Vegetables, Marinated Mushrooms, Artichoke Hearts, Olive Trio, Sourdough Bread, Water Crackers

Berries & Fruit
Sliced Pineapple, Cantaloupe, Honeydew, Watermelon, Grapes, Berries, Honey Yogurt Dip

Pasta Station
Penne Pasta, Sweet Basil Marinara
Rotini, Julienne Vegetables, Alfredo Sauce

Passed Hors d’oeuvres
Select Four
Beef Tenderloin Crostini, Horseradish Cream, Red Onion Marmalade
Tempura Shrimp, Sweet & Sour Sauce
Smoked Gouda Risotto Croquettes, Tomato Coulis
Individual Chicken Pot Pies
Tandori Chicken Kabob, Mango Glaze
Smoked Salmon Ribbon, Cream Cheese Dollop on Pumpernickel
Bacon Wrapped Scallops, Apricot Chutney
Fig and Caramelized Onion Tart

Seated Dinner
First Course
Select One
Mixed Salad Greens, Red Onions, Button Mushrooms, Cucumbers, Tomatoes, Parmesan Crisps, Champagne Vinaigrette

Roasted Red Pepper Soup with Rock Shrimp

Entrée
Select One
A Duet: Chicken Breast stuffed with Spinach, Red Peppers, Mozzarella Cheese, Salmon Filet, Teriyaki Glazed,
Parmesan Risotto, Sautéed Vegetables

A Duet: Petite Filet Mignon, Pinot Noir Demi Glace and Salmon Filet Teriyaki Glaze
Horseradish Mashed Potatoes, Sautéed Vegetables

Dessert
Wedding Cake
Mini Pastries and Chocolate Covered Strawberries set Family Style
Brewed Ice Tea and Coffee

$154

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Diamond Package

Cocktail Hour

Chilled Cocktail Shrimp
House made Remoulade and Cocktail Sauce, Lemon Wedges

Antipasto Presentation
Select Imported Meats, Cheeses, Grilled Italian Vegetables, Marinated Mushroom, Artichoke Hearts, Olive Trio, Sourdough Bread, Water Crackers

Decorated Domestic Artesian Cheese Board
Sourdough Bread, Water Crackers

Pasta Station
Penne Pasta, Sweet Basil Marinara
Rotini, Julienne Vegetables, Alfredo Sauce

Passed Hors D’oeuvres
Select Four
Thai Chicken Pastry Tart, Pineapple Relish
Tequila Shrimp, Citrus Salsa, Crisp Pita
Smoked Gouda Risotto Croquette
Miniature Crab Cakes served with Remoulade
Thai Beef Satay, Lime Cilantro Coulis
Mini Salmon Cake, Saffron Aioli
Crispy Rice Cake with Chipotle Chicken, Jalapeno Aioli
Seared Rare Tuna Tataki, Seaweed Salad Black Sesame Cone

Plated Dinner

First Course
Select One
Composed Green Salad, Haricot Verts, Tri-Colored Roasted Peppers,
Toasted Walnuts, Fresh Strawberries, Walnut Vinaigrette
Lobster Bisque, Garlic Parmesan Crouton

Entree
Select One
A Duet: Filet Mignon, Cabernet Demi-Glace, and Handmade Maryland Crab Cake, Ginger Remoulade
Garlic Mashed Potatoes, Malibu Carrots, Asparagus
Pan Seared Sea Bass and Sea Scallops, Lemon Caper Beurre Blanc
Lobster Mashed Potatoes, Asparagus, Roasted Tomatoes
Medallion of Beef and Herb Buttered Lobster Tail
Truffle Risotto, Grilled Vegetables, Merlot Shallot Confit

Dessert
Wedding Cake
Chocolate Truffles Set Family Style
Gran Marnier Marinated Berries, Crème Fraiche, Mint Spring, Presented in a Martini Glass
Brewed Ice Tea and Coffee
$169

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We know the party doesn’t end at the stroke of midnight. You have family and friends in town from afar who you want to send off with a full belly and a few more laughs. Sometimes, this is where the best pictures are taken and the best gossip is passed. We have put together a few breakfast/brunch suggestions for your review:

Montgomery Buffet

Sliced Fruit and Berries  
Scrambled Eggs  
House Made French Toast with Warm Maple Syrup  
Country Breakfast Potatoes  
Smoked Bacon Strips or Sausage Links  
Breakfast Bakeries, Traditional Bagels, Fruit Danish, Muffins, Croissants  
Cream Cheese, Butter, Preserves  
Brewed Regular and Decaffeinated Coffee  
Medley of Hot Teas, Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice

$34.00 per person

Rockville Buffet

Sliced Fruit and Berries  
Smoked Salmon, Sliced Tomatoes, Cucumber, Red Onion  
Scrambled Eggs  
Belgian Style Waffles, Strawberry Compote, Vanilla Bean Syrup  
House Made French Toast, Warm Maple Syrup  
Country Breakfast Potatoes  
Smoked Bacon Strips or Sausage Links  
Breakfast Bakeries, Traditional Bagels, Fruit Danish, Muffins, Croissants  
Cream Cheese, Butter, Preserves  
Brewed Regular and Decaffeinated Coffee  
Medley of Hot Teas, Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice

$40.00 per person
Potomac Buffet

Fruit and Berries, Yogurt Dip
Imported and Domestic Cheese Display, Sourdough Bread, Water Crackers
Smoked Salmon, Sliced Tomatoes, Cucumber, Red Onion
*Chef to Prepare Omelet Station: Fold-ins; Cheddar Cheese, Ham, Tomatoes, Green Peppers, Onions, Mushrooms
House Made French Toast, Warm Maple Syrup
Cheese Blintzes, Sour Cream, Apple Sauce
Smoked Bacon Strips and Sausage Links
Country Breakfast Potatoes
Smoked Bacon Strips or Sausage Links
Breakfast Bakeries, Traditional Bagels, Fruit Danish, Muffins, Croissants
Cream Cheese, Butter, Preserves
Brewed Coffee
Medley of Hot Teas, Freshly Squeezed Orange and, Grapefruit Juice, Cranberry Juice

$46.00 per person

*Brunch Buffet Requires a $125.00 Attendant Fee
All Food and Beverage Charges are Subject to a 23% Service Charge and Maryland State Sales Tax
All groups under 25 guests will incur a $50.00 small group fee.
Bridal Shower

Afternoon Tea

Classic Tea Sandwiches
Watercress, Cucumber, Smoked Salmon
Chicken Salad, Egg Salad, Smoked Turkey

Sliced and Whole Fresh Fruit

English Style Scones, Sweet Butter, Preserves

Madeline’s, Short Breads

Petit Fours, Miniature Pastries, Butter Cookies

Brewed Regular and Decaffeinated Coffee, Medley of Teas

$29.00 per person

Luncheon Buffet

Hand-Crafted Soup of the Day

Tree and Vine-Ripened Fruit and Berries

Classic Iceberg Wedge Salad

Vine-Ripened Tomato, Buffalo Fresh Mozzarella

Seared Breast of Chicken Marsala,
Sliced Roast Beef Wild Mushroom Au Jus,
Herb Roasted Potatoes, Seasonal Vegetables

Dinner Rolls, Breadsticks, Sweet Cream Butter

Viennese Table
A Sumptuous Presentation of Sweet Creations
Brewed Regular and Decaffeinated Coffee and Tea Service

$34.00 per person
Rehearsal Dinner Buffet

The All American Dinner Buffet
Tomato Bisque
Tossed Green Salad, Selection of Dressings
Caesar Salad, Tuscan Pasta Salad
Country Potato Salad, Pigs in a Blanket
Southern Fried Chicken
Atlantic Salmon, Fruit Salsa,
London Broil, Merlot Demi-glace
Vegetarian Stir-fry, Garlic Mashed Potatoes, Green Beans Almandine
Warm Apple Cobbler, German Chocolate Cake, Carrot Cake
Brewed Ice Tea and Coffee

$42.00 per person

The Southern Living Dinner Buffet
Georgia Brunswick Stew
Black Eyed Pea Salad, Macaroni Salad, Sweet Potato Salad,
Spinach, Granny Smith Apple, Gorgonzola Crumble Salad
Barbecued Shrimp, Remoulade Dip
Dry-Rubbed Barbecued Chicken
Coke Cola Meatloaf
Bourbon-Marinated Pork Loin
Macaroni and Cheese, Cheese Grits, Braised Collard Greens
Bourbon Pecan Pie, Cheesecake, Warm Peach Cobbler, Chocolate Cream Pie
Brewed Ice Tea and Coffee

$46.00 per person
The Classic – Create Your Own Buffet

Starters – (Choose Two)
Riff’s Classic Caesar Salad, Aged Parmesan
Salad Caprese, Tomato, Buffalo Mozzarella, Balsamic Vinaigrette
Mixed Greens, Market Vegetables, Choice of Dressings
Hand-Crafted Soup of the Day
Bibb Lettuce, Candied Pecans, Pears, Bleu Cheese
Fruit and Berries
Spinach Salad, Applewood Bacon, Egg, Mushroom
Asian Salad, Plum Ginger Vinaigrette

Entrees
Select Two
Herb Roasted Angus Beef Tenderloin, Hand-Foraged Mushrooms
Grilled Atlantic Salmon, Shaved Fennel, Citrus Reduction
Chicken Breast braised in a Boursin Sauce, Asparagus, Pan Juices
Mustard-Roasted Pork Loin, Brandy Apple Chutney
Seared Rockfish, Maryland Style, Puttanesca Relish
Latin-Spiced Sliced New York Strip, Chimichurra Sauce
Vegetable Lasagna
Classic Seafood Paella, Sausage, Mussels, Saffron Rice
Mixed Grill Seafood Skewers
Creamy Risotto, Green Peas, Cippolini Onions, Mushrooms
Seared Chicken Breasts, Artichoke Hearts, Sundried Tomatoes

All Selections served with Assorted Selection of Artesian Dinner Rolls, Sweet Cream Butter

Accompaniments
Select Two
Mashed Yukon Gold Potato Roasted Mushroom Medley
Asparagus and Malibu Carrots Seasonal Vegetables
Roasted Garlic Whipped Potato Long Grain & Wild Rice
Heirloom Bean Succotash Haricot Verts
Saffron Rice Fingerling Potato Medley

Our Pastry Chef’s Temptations
Select Two
Carrot Cake Boston Cream Pie
Tiramisu Lemon Raspberry Tortes
Deep Dish Apple Pie Triple Chocolate Cake
Sweet Potato Pie Key Lime Cheesecake
Golden Fudge Cake Red Velvet Cake
Key Lime Cheesecake Strawberry Shortcake

All Entrees served with 100% Columbian Blended Coffees, Tazo Teas and Iced Tea

$52.00 per person

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