



Take the first step towards **happily ever after**





WEDDING PACKAGES

Our packages are designed to include all of details for your special day. Additional options to showcase your distinctive style are available upon request.

- Menu Tasting For Up to Four Guests Prior to Your Event
- Complimentary Champagne or Sparkling Cider Toast
- Freshly Brewed Coffee & Herbal Tea Offered During Dessert/Cake Cutting Service
- Private Room for Bridal Party During the Cocktail Reception
- Complimentary Personal Reservation Website to Manage your Room Block
- Discounted Sleeping Room Rates for your Guests
- Complimentary Private Suite for the Newlyweds on their Wedding Night
- Discounted Parking Rates
- Hilton Honors Points

GOLD PACKAGES

LOVE STRUCK

Our package price starting at \$89 per person includes:

- Two (2) Hours Beer and Wine Service
(including an one hour cocktail reception)
- Three (3) Passed Hors D'oeuvres
- Choice of First Course and Two (2) Entrée Selections

BLUSHING BRIDE

Our package price starting at \$110 per person includes:

- Four (4) Hours Standard Bar Service
(including an one hour cocktail reception)
- Three (3) Passed Hors D'oeuvres
- One (1) Display Station
- Choice of First Course and Two (2) Entrée Selections





PLATINUM PACKAGES

PROFOUND PASSION

Our package price starting at \$125 per person includes:

- Four (4) Hours Standard Bar Service (including an one hour cocktail reception)
- Four (4) Passed Hors D'oeuvres
- One (1) Display Station
- Choice of First Course and Two (2) Entrée Selections

FOREVER ENAMORED

Our package price starting at \$140 per person includes:

- Five (5) Hours Premium Bar Service (including an one hour cocktail reception)
- Four (4) Passed Hors D'oeuvres
- Two (2) Display Station
- Choice of First Course and Two (2) Entrée Selections

DIAMOND PACKAGES

DREAM COME TRUE

Our package price starting at \$165 per person includes:

- Five (5) Hours Premium Bar Service (including an one hour cocktail reception)
- Assorted Sodas, Iced Tea, Lemonade
- Four (4) Passed Hors D'oeuvres
- One (1) Display Station
- Choice of First Course and Two (2) Entrée Selections
- Choice of Color for Linens
- Choice of Chair Covers & Sash or Chivari Chairs

DIAMOND DESIRE

Our package price starting at \$185 per person includes:

- Five (5) Hours Premium Bar Service (including an one hour cocktail reception)
- Assorted Sodas, Iced Tea, Lemonade
- Four (4) Passed Hors D'oeuvres
- Two (2) Display Station
- Choice of First Course and Two (2) Entrée Selections (Inclusive of Intermezzo)
- Two (2) Late Night Snack Selections
- Choice of Linens
- Choice of Chair Covers & Sash or Chivari Chairs
- Fifteen (15) Colored LED Uplights



DISPLAY STATIONS

SEASONAL FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit with honey and vanilla maple yogurt

SEASONAL VEGETABLE DISPLAY

Sliced seasonal vegetables with roasted red pepper aioli and garlic oil

ANTIPASTO DISPLAY

Includes an array of grilled vegetables to include: Asparagus, Eggplant, Zucchini, Yellow Squash, Portabella and Peppers, Salami, Prosciutto and Sopressata

ARTISAN CHEESE BOARD

Brie, Havarti, Maytag Blue, Smoked Gouda, Cheddar, and Boursin. Served with crackers and toasted baguette

HORS D'OEUVRES

COLD HORS D'OEUVRES

- Crab Avocado on Wonton Crisp
- Goat Cheese Lollipops
- Spoon Canapes: Ahi Tuna with Pickled Ginger & Wasabi
- Rock Shrimp on Herb Cream Cheese & Spicy Cocktail Sauce
- Blue Cheese Mousse with Prosciutto and Kalamata Olive
- Smoked Salmon on Dill Cream and Fried Caper

HOT HORS D'OEUVRES

- Marrakesh Chicken Skewers
- Crispy Asiago Asparagus
- Crab Cakes with Creole Remoulade
- Pecan Chicken Tender with Horseradish Mustard
- Mushroom Tart
- Southwest Spring Roll with Chipotle Aioli
- Spicy Vegetable Pakora with Yogurt Dipping Sauce



THE FIRST COURSE

SOUP

MARYLAND CRAB BISQUE

TOMATO BASIL EN CROUTE

ROASTED MUSHROOM SHERRY

SPICY GAZPACHO WITH CIABATTA CROUTONS

SALAD

CAESAR SALAD

Romaine lettuce, house made croutons, shaved parmesan tossed in Caesar dressing with parmesan tuile

BABY SPINACH SALAD

Baby spinach with roasted mushrooms, blue cheese crumbles, tomato and pancetta with balsamic vinaigrette

MARKET SALAD

Bibb, radicchio and red oak lettuces with candied nuts, dried cranberries, goat cheese and champagne vinaigrette

MESCLUN MIX

Cucumbers, tomatoes, shredded root vegetable, house made croutons, and red wine vinaigrette

THE MAIN COURSE

CHICKEN

**SEARED HERB DE PROVENCE
CHICKEN BREAST**
Red pepper coulis

**MARINATED GRILLED CHICKEN
BREAST**
Morel sauce, fried leek

ROASTED CHICKEN BREAST
Jus Lie

BEEF

**HERB MARINATED GRILLED
STRIP STEAK**
Onion garnish, cabernet
mushroom demi

**DRY RUB GRILLED RIBEYE
STEAK**
Fried sweet potato garnish,
maytag blue cheese butter

BRAISED SHORT RIBS
Parmesan goat cheese creamy
polenta

LAMB

**MINT MARINATED DOUBLE
LAMB CHOPS**
Mint herb demi

FISH

PAN SEARED TILE FISH
Lemon caper sauce

PESTO CRUSTED SALMON
Citrus buerre blanc

POTATO CRUSTED CORVINA
Nantua Sauce

GRILLED MAHI
Chipotle pineapple relish

SEARED CRAB CAKES
Grain mustard sauce

DUETS

**HERB CRUSTED FILET MIGNON
& CHESAPEAKE CRAB CAKE**
Merlot semi and Old Bay cream

**JUMBO SHRIMP &
GRILLED CHICKEN BREAST**
Lemon herb sauce

**TOURNEDO OF BEEF
& SALMON FILET**
Mushroom glaze and citrus chive
sauce

Additional \$9 per guest for duets.

ACCOMPANIMENTS

STARCHES

POTATOES

Roasted Rosemary Potatoes
Truffled Pommes Frites with Herbs
Butter & Leek Whipped Potato
Roquefort Mashed Potato
Sour Cream Chive Horseradish Mashed Potato

RICE

Wild Rice Blend
Confetti Rice

VEGETABLES

GREEN BEANS & BABY CARROTS

GARLIC SHALLOT HARICOT VERTS

SEASONAL ROASTED VEGETABLES

STEAMED BROCCOLINI WITH ROASTED

TOMATO

RISOTTO

Wild Mushroom Risotto
Lobster Risotto with Tarragon
Herb & Pumpkin Seed Risotto Cake

PASTA

Five Cheese Macaroni & Cheese

GRILLED ASPARAGUS WITH RED PEPPER STRIP

GARLICKY BRUSSEL SPROUTS

HONEY GLAZED BABY CARROTS

SAUTÉED KALE WITH ONION

BAR PACKAGES

| | BLUE | SILVER | DIAMOND |
|-----------------|---|--|--|
| VODKA | Gordon's | Smirnoff | Absolut |
| GIN | Gordon's | New Amsterdam | Tanqueray |
| RUM | Ron Castillo | Myer's Platinum | Bacardi Superior |
| TEQUILA | Sauza Silver | Sauza Silver | 1800 Silver |
| BOURBON | Early Times | Jim Beam | Jack Daniel's |
| BLENDED WHISKEY | Black Velvet | Seagram's 7 | Canadian Club |
| SCOTCH | Grant's Family | Cutty Sark | Dewar's White Label |
| VERMOUTH | Martini | Martini | Martini |
| CORDIALS | Hiram Walker | Hiram Walker | Hiram Walker |
| BEER | Budweiser Bud light Miller Lite Corona Extra Heineken Lager Coors Light | Blue Moon Bud light Miller Lite Corona Extra Heineken Lager, Samuel Adams Boston Lager Stella Artois | Blue Moon, Bud Light, Heineken Lager, Miller Lite, Samuel Adams Boston Lager, Stella Artois + Two Local Crafts |
| WINE | Canyon Road California Chardonnay White Zinfandel Cabernet Sauvignon Wycliff Brut | Greystone California Chardonnay Cabernet Sauvignon Merlot Mionetto Brut Prosecco | Columbia Crest H3 Cabernet Sauvignon & Chardonnay Chandon Brut Classic |



EVENT ENHANCEMENTS

CEREMONY RENTALS

OUTDOOR COURTYARD CEREMONY | \$500

INDOOR CEREMONY | \$500

REHEARSAL SET-UP | \$300

DÉCOR AND SERVICE

DESIGNER TABLECLOTHS | MARKET PRICE

COLORED NAPKINS | \$6 EACH

CHIAVARI CHAIRS | \$7.50 PER PERSON

CHAIR COVERS WITH SASH | \$6 PER PERSON

COLORED LED LIGHTING PACKAGE | \$500

CUSTOM SNAPCHAT FILTER | INQUIRE FOR PRICING

MEAL ENHANCEMENTS

DINNER

INTERMEZZO | \$6 PER PERSON

Raspberry, lemon champagne, or lime sorbet intermezzo served in a glass or hollowed out lemon shell

LATE NIGHT SNACK | VARIOUS PRICING

Satisfy those late night munchies with a specialty snack. See following page for details.

WINE SERVICE WITH DINNER | VARIOUS PRICING

Inquire with Catering Manager regarding Wine List

SIGNATURE COCKTAIL | VARIOUS PRICING

Our mixologist will customize a specialty cocktail for your wedding. Inquire with Catering Manager regarding pricing

DESSERT

SWEET TREATS TABLE DISPLAY | \$35 PER DISPLAY

Miniature French pastries & chocolate covered strawberries displayed at each table

CHOCOLATE DIPPED STRAWBERRIES | \$4 PER PERSON

Accompanies each slice of wedding cake

SPECIALTY MEALS

VENDOR MEALS | \$40 EACH

BOXED LUNCH | \$25 EACH

KIDS MEALS (12 & UNDER) | \$25 EACH



LATE NIGHT

AFTER PARTY STATIONS (SERVED FOR ONE HOUR)

ONE SELECTION | \$9 TWO SELECTIONS | \$10

THREE SELECTIONS | \$15

AMERICAN SLIDERS

Caramelized onion, chipotle mayo

CRAB CAKE SLIDERS

Arugula , creole remoulade

BBQ PORK SLIDERS

Cole slaw

CHICKEN SLIDERS

Pickle, mini sesame bun

CHICKEN & WAFFLE SKEWERS

Buttermilk syrup

FRENCH FRY BAR

Choice of Old Bay, ketchup, ranch, cheese sauce, bacon bits, sour cream, chili

GOURMET POPCORN DISPLAY

Selection of truffle oil, butter, Old Bay seasoning

BUFFALO WINGS

Celery, carrot sticks, ranch dressing

DAY-AFTER BRUNCH

FAREWELL BUFFET

Platters of sliced fresh seasonal fruit and berries

Selection of cereal with milk

Fresh baked assorted muffins, danishes & pastries

New York style bagels and croissants

Scrambled Eggs

Roasted Fingerling Potatoes

Chicken or Pork Sausage Links

Apple Wood Smoked Bacon

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

Assorted Fruit Juices

BREAKFAST ENHANCEMENTS

LOX DISPLAY | \$12 PER PERSON

Smoked winter harbor salmon, chopped egg whites & yolks, bermuda onions , sliced tomato, capers & bagels

OMELET STATION | \$10 PER PERSON

Farm fresh eggs, egg beaters, egg whites
Toppings include: diced Virginia ham, hickory smoked bacon, country sausage, nova lox, American mushrooms, sweet bell peppers, plum tomato, Bermuda onion, cheddar & swiss cheeses

MIMOSA

Champagne and orange juice served tableside, one hour of service

BLOODY MARY

Assortment of tomato juice and V8, olives, peppers, celery, cocktail onions, Tabasco, Worcestershire and horseradish served tableside, one hour of service

Additional brunch items available from our Catering Menu., ask your Event Manager for more information.