Indian Wedding Packages

Each package includes:
Cheese and Vegetable Crudite Display for the Reception
Champagne or Sparkling Cider Toast
Salad Bar, Assorted Pickles and Papadum
Selection of (1) Bread and Freshly Baked Dinner Rolls with Butter
Non-Alcoholic Beverage Station
Coffee, Decaffeinated Coffee, Assorted Tazo Hot Teas, Iced Tea

Buffet Package #1
Vegetarian Dinner Buffet to include:
(3) Hors d’oeuvres selections accompanied by cilantro and tamarind chutneys
(3) Vegetable Entrees and Vegetable Biryani
Choice of One Pulao Rice
(2) Dessert Selections
$50.00 per guest

Buffet Package #2
Non-Vegetarian Dinner Buffet to include:
(2) Vegetarian and (2) Non-Vegetarian Hors d’oeuvres selections accompanied by cilantro and tamarind chutneys
(1) Chicken, (1) Meat and (1) Vegetarian Entrée
(1) Seafood or (1) Biryani Entrée
Choice of One Pulao Rice
(2) Dessert Selections
$65.00 per guest

Special Enhancements
Candle Centerpieces with Mirror Tile and Votive Candles
Complimentary Junior Suite with Chilled Champagne (or Sparkling Cider) & Chocolate Covered Strawberries
Special Sleeping Room Rate for Out of Town Guests
On-site Catering Professional to Assist You with Each Stage of Planning Your Wedding

All Items subject to a 23% taxable service charge and a 6% VA State Tax
Indian Wedding Packages Beverage Selections

Cocktail Hour (One Hour Duration)
Coffee, Decaffeinated Coffee, Hot Water with Assorted Teas, Iced Tea

Four (4) Hour Open Bar with Top Shelf Brand Liquors
Ketel One Vodka, Beefeater Gin, Captain Morgan & Bacardi Silver Rum,
Johnny Walker Black Scotch, Chivas Regal Blended Scotch Whiskey,
1800 Cuervo Silver Tequila, Jack Daniels Bourbon

Imported & Domestic Bottled Beers
Amstel Light, Corona, Corona Light, Sam Adams Craft Beer
Budweiser, Bud Light, Miller Lite, Yuengling & O’Doul’s

Wines
Walnut Crest Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio and White Zinfandel

Non Alcohol & Mixers
Coke, Diet Coke and Sprite, Poland Springs Bottled Water, Assorted Fruit Juices
Hiram Walker Triple Sec and Martini & Rossi Sweet/Dry Vermouths

One (1) Bartender per 100 Guests

*Liquor, Beer and Wine Brands are subject to change

$55.00 per guest over the age of 21

Hilton Washington Dulles Airport Hotel
13869 Park Center Road, Herndon, VA 20171
703-834-1985 (Jim Intili, Social Catering Manager)
Indian Wedding Packages Appetizer Selections

Chicken Hot Patties
Tender pieces of chicken cooked with onions, ginger, garlic and Indian spice
Wrapped with puff pastry and cooked in the oven.

Vegetable Samosa
Our own special puff pastries stuffed with marinated tender pieces of chicken & peas or mixed vegetables

Indian Style Butterfly Shrimp
Indian spice marinated jumbo shrimp wrapped with shredded coconut, golden fried in light butter

Dhaka Style Mixed Vegetable Pakoras
Crispy assorted vegetable golden fried in light butter.

Dhakai Kababs Chicken or Lamb
Sliced chicken or lamb marinated with our Chef’s special recipe and cooked in the oven

Daal Piazi
Lentil and onion mixed with ginger, garlic and delicate spice, golden fried in light butter

Aloo Papri Chaat
Potatoes and chickpeas marinated with chaat masala and layered with plain yogurt, crispy pita bread
and garnished with tamarind chutney and chopped cilantro

Aloo Tikki and Chana
Potato cakes made with sautéed onions, ginger, garlic and delicate spices then golden fried in light butter
served with Indian style sautéed chickpeas

Shami Kabab
Ground beef cake made with chopped onions, ginger, garlic and aromatic spices then golden fried in light butter

Tandoori Style Chicken Sate
Boneless chicken breast marinated with yogurt, ginger, garlic and delicate spices, oven roasted and
finished with fresh sliced onions

Vegetable Spring Rolls
Mixed vegetables cooked with onions, ginger, garlic and Indian spices, wrapped in our own special puff
pastry and deep fried in butter

Chicken Spring Rolls
Tender pieces of chicken cooked with onions, ginger, garlic and Indian spices, wrapped in our own special
puff pastry and deep fried in butter
Chicken & Lamb Entrée Selections

**Dharul Kebabs**
Tender pieces of boneless chicken breast marinated with yogurt, turmeric, ginger, garlic, and delicate spices sautéed with onions, tomatoes. Finished with a fine julienne of fresh ginger and cilantro.

**Tandoori Chicken**
Boneless chicken leg marinated with yogurt, ginger, garlic and delicate spices, oven roasted and finished with fresh sliced onions.

**Chicken Tikka Masala**
Boneless pieces of young chicken breast marinated with tikka masala spices. Oven roasted and tossed in our own delicious tikka sauce.

**Chicken or Lamb Makhani**
Boneless pieces of young chicken breast OR lamb marinated with tandoori spices. Cooked in special gravy of fresh tomato, butter, cream and delicate spices.

**Chicken or Lamb Korma Shahi**
The King of curries served at the courts of the Moghul Emperors! Made of succulent boneless chicken OR lamb, delicately flavored with saffron and gently simmered in Yogurt with a selection of spices, finished with golden brown onions and almond.

**Chicken or Lamb Vindaloo**
Large chunks of boneless chicken OR lamb marinated over night with selected spices and simmered gently in tangy piquant sauce finished with crisp golden brown onions.

**Chicken or Lamb Curry**
Chunks of young boneless chicken OR lamb sautéed with ginger, garlic and cooked in gravy of onions, tomato and aromatic spices finished with crisp Golden brown onions.

**Chicken or Lamb Roganjosh**
Chunks of boneless chicken OR lamb sautéed with ginger, garlic, yogurt and cooked in gravy of onions, tomato, sour cream and various spices. Finished with cilantro and golden brown onion.
Vegetable Entrée Selections

**Chana Daal**
A rich variety of selected lentils cooked with gravy of onions, ginger, garlic and variety of delicate spices finished with fresh cilantro and crisp golden brown onions

**Okra Masala**
Fresh okra sautéed with ginger, garlic and cooked in gravy of onions, tomato and aromatic spices, finished with diced tomato and cilantro

**Aloo Palak**
Fresh crisp spinach sautéed with new potatoes and cooked with a gravy of ginger, garlic, onions, tomato and aromatic spices finished with fresh methi

**Palak Paneer**
Chopped fresh Spinach and delicious our own home made special cheese, cooked in mild curry sauce and heavy cream Finished with crisp golden brown onions fresh methi

**Mixed Vegetable Jal Fraise**
Variety of fresh tender vegetables marinated with cayenne peppers, ginger, garlic, Garam Masala and turmeric sautéed with julienne peppers, onions, tomato and finished with fresh methi

**Daal Saag**
A delicious combination of Lentil and Spinach sauté with garlic and onions cooked in curry And finished with crispy golden brown onions

**Vegetable Curry**
Fresh tender mixed vegetable sautéed with ginger garlic and cooked in gravy of Onions, tomatoes, and aromatic spices finished with crisp golden brown onions and cilantro.

**Baigan Masala**
Fresh big diced eggplant sautéed with onions, ginger, garlic and cooked In curry sauce, finished with fresh dice tomato and cilantro

**Chana Masala**
Chick pea sautéed with ginger, garlic and cooked in gravy of onions, tomato And aromatic spices finished with diced onions, tomato and fresh chopped cilantro
Seafood Entrée Selections

**Shrimp or Salmon Makhani**
Shrimp OR salmon marinated with Garam Masala, cooked in a special gravy of Fresh tomato, butter, cream and delicate spices

**Shrimp or Salmon Tikka Masala**
Shrimp OR salmon marinated with our Chef’s special recipe of Tikka Masala Oven roasted and tossed in our own delicious Tikka sauce.

**Shrimp or Salmon Curry**
Shrimp OR salmon sautéed with ginger, garlic and cooked in a gravy of Onions, tomato and aromatic spices Finished with crisp golden brown onions

Biryani Entrée Selections

**Shahjahani Chicken Biryani**
A King’s feast’ basmati rice gently steamed with delicious spiced chicken and flavored with saffron, Garnished with crispy golden brown onions and sliced Almond

**Alamgiri Lamb Biryani**
Basmati rice flavored with saffron and cooked with tender morsels of spicy lamb And Himalayan herbs with cashews and almonds garnished with crisp golden brown onions

**Vegetable Biryani**
Basmati rice flavored with saffron and cooked with fresh tender vegetable And delicious spices garnished with crisp golden brown onions
Pulao Selections

**Pulao Rice**
Basmati rice cooked with ghee and whole Garam Masala, saffron,
Garnished with crisp golden brown onions

**Mutter Pulao**
Basmati rice cooked with whole Garam Masala, green peas, left to steam
Till each grain falls apart and garnished with crisp golden brown onions.

**Kashmiri Pulao**
Basmati rice cooked with ghee, whole Garam Masala, saffron and Kashmir mixed
Dried fruits, garnished with crisp golden brown onions.

**Kabuli Chana Daal Pulao**
Delicious basmati rice cooked with ghee, chana daal, whole Garam Masala and saffron
Garnished with crisp golden brown onions

Salad Bar

Mixed Green Salad, Sliced Tomato, Sliced Cucumber,
Sliced Onions, Julienne Carrots, Green Chilies
Raspberry Vinaigrette and Ranch Dressings

Mango Chutney and Papadum

Mixed Pickles

Bread

**Naan, Paratha, or Rooti**
(select one)

And

**Freshly Baked Dinner Rolls with Butter**
Dessert Selections

Gazer Ke Halawa
Fresh tender shredded carrots, sautéed with ghee and cooked in milk
With almonds, flavored with a few shreds of saffron and Served chilled

Semai
Vermicelli cooked with butter, milk, raisins, pistachios and garnished with
Almonds and served chilled

Kheer Khas
A definite favorite dessert of Moghul Royalty In essence an Indian rice pudding,
Rice cooked with butter, milk, raisins and pistachios, garnished with almonds. Served chilled

Rasmalai
A popular Bangladeshi dessert made with our own home made fresh cheese balls,
Reduction of milk flavored of cardamom served with chopped pistachios and almonds Served chilled

Fresh Fruit Display
A selection of seasonal melon, golden pineapple, cut citrus and fresh field berries
With vanilla yogurt dipping sauce
Outside Catering Package

Beverage Package

Cocktail Hour (One Hour Duration)
Coffee, Decaffeinated Coffee, Hot Water with Assorted Teas, Iced Tea

Four (4) Hour Open Bar with Deluxe Brand Liquors*
Cocktails
Ketel One Vodka, Beefeater Gin, Captain Morgan & Bacardi Rum, 1800 Cuervo Silver Tequila, Jack Daniels Bourbon, Johnny Walker Red Scotch, Canadian Club Whiskey

Imported & Domestic Bottled Beers
Amstel Light, Corona, Corona Light, Sam Adams Craft Beer, Budweiser, Bud Light, Miller Lite, Yuengling & O’Doul’s

Wines
Walnut Crest Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio and White Zinfandel

Non Alcohol & Mixers
Coke, Diet Coke and Sprite, Poland Springs Bottled Water, Assorted Fruit Juices, Hiram Walker Triple Sec and Martini & Rossi Sweet/Dry Vermouths

One (1) Bartender per 100 Guests

*Liquor, Beer and Wine Brands are subject to change
Outside Catering Package
(continued)

**Ballroom Set Up**
Full Set-Up of the Ballroom to include:
- Rounds of 8-10 Guests for Dinner
- China, Glassware and Silverware for Dining Tables
- Head Table or Sweetheart Table on Riser or Floor
- White, Floor-Length Linens & White Napkins
- Candle Centerpieces with Hurricane Globes, Mirror Tile and Votive Candles
- Buffet Tables with Chaffing Dishes
- One (1) Uniformed Wait Staff per Thirty (30) Guests for Dinner
- Coffee, Tea, Decaffeinated Coffee & Iced Tea Service
- Non-Alcoholic Beverage Station
- Complimentary Cake Cutting
- Dance Floor & DJ Table(s)

**Special Enhancements**
Champagne or Sparkling Cider Toast

Complimentary Junior Suite on the night of your reception to include:
Chocolate Covered Strawberries & Champagne or Sparkling Cider sent to your room
and Breakfast for two for with In-Room Dining the following morning

Special Sleeping Room Rate for your Guests for Friday and Saturday nights

Complimentary Above and Below Ground Parking

On-site Catering Professional to Assist You with Each Stage of Planning Your Party

With Four (4) Hour Open Bar
$65.00 per guest

Without Four (4) Hour Open Bar
$45.00 per guest

(Children 5 and under are at no charge)

All prices are subject to a 23% taxable service charge and 6% Virginia State Sales Tax
(Tax rate is subject to change without notice)
Wedding Ceremony

Theatre Style Seating to Accommodate your Guests

Staging with Stairs (size to be determined)

Guest Book Table, Gift Table and Other Skirted Tables as needed from the Hotel’s Inventory

Separate Holding Room to accommodate up to 20 Guests prior to the Ceremony

Two (2) Guest Rooms to be used for Changing Rooms (not overnight accommodations)

$1,000.00 plus tax and service charge
Outside Indian Caterers

Bombay Tandoor Restaurant, Inc.
8603 Westwood Center Drive
Vienna, VA 22182
(703) 734-2202
www.bombaytandoor.com

Bollywood Bistro
3955 Chain Bridge Road, Suite 101
Fairfax, VA 22030
(703) 273-0031
www.bollywoodbistrofairfax.com

Ravi Kabob
250 N. Glebe Road
Arlington, VA 22203
(703) 522-6666
www.ravikabobusa.com

Diya Restaurant
2070 Chain Bridge Road
Vienna, VA 22182
(703) 970-7500
www.diyatysons.com

Angeethi Authentic Indian Cuisine
645 Elden Street
Herndon, VA 20170
(703) 796-1527
www.angeethiva.com

All Outside Caterers must be licensed and bonded and are subject to Hotel approval. Group caterer must provide proof of insurance coverage acceptable to the Hotel no later than ten (10) business days before event. Group caterer must agree to defend and indemnify the Hotel from and against any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from or related to the negligence, gross negligence or intentional misconduct of the caterer or its suppliers, officers, directors, employees or agents. Group must agree to sign a waiver on behalf of Group and Group attendees from any claim in any way arising out of or related to the food or service provided by Group outside caterer.