

HILTON GARDEN INN

ASHBURN VA CATERING MENU

22400 FLAGSTAFF PLAZA
ASHBURN, VA 20148
703-723-8989



HILTON GARDEN INN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Sherri Cooper

General Manager

WEDDING PACKAGES



One Carat Package



Two Carat Package

Three Carat Package



*All Reception Prices are Based on a Per Person Charge

*Service Charge of 22% and Current Sales tax will be Added

ONE CARET PACKAGE

Reception

Hors d'Oeuvre Table

- Cascading Fresh Fruits
- Complimented by Assorted Cheese and Crackers

Selection of Three Hot Hors d'Oeuvres

(based on three pieces per person)

- Miniature Quiche
- Sweet and Sour Meatballs
- Vegetable Spring Rolls
- Beef Saté with Thai Sesame Sauce
- Spanakopita
- Melon Wrapped Prosciutto
- Chicken Saté with Thai Sesame Sauce

Champagne and Sparkling Cider Toast

(poured for each guest at their table)

Dinner

Salad – Choice of one

- Bouquet of Local Farm Greens, Cucumber, Tomato and Balsamic Vinaigrette
- Classic Caesar Salad with Aged Parmesan and Garlic Croutons
- Mediterranean Cucumber, Olive and Feta with a Lemon Oregano Vinaigrette
- Baby Spinach with Mushrooms, Bacon, Egg with a Balsamic Vinaigrette
- Baby Field Greens with Dried Cranberries, Walnuts, Goat Cheese and Balsamic Vinaigrette



One Caret Package etc.

Dinner Entrées

Choice of:

- Chicken Wellington

Boneless breast of chicken and mushroom duxelle, wrapped in puff pastry and served with a port wine sauce

- Platinum Chicken

Sautéed breast of chicken with lump crabmeat and boursin cheese sauce

- Herb Crusted Salmon

With sauce beurre rouge and braised leggs

- Grilled Mahi-Mahi

Marinated and grilled, served with a black bean and roasted corn salsa

- Pepper Crusted Beef Tenderloin

Served with grape Riesling sauce

- Four Hour Beer and Wine Open Bar

- House Centerpieces for Guest tables

- House Linens

(floor length tablecloths and napkins)

- Dance Floor and Stage Setup

\$80.00 per person



Two Carat Package

Reception

Hors d'Oeuvre Table

- Cascading Fresh Fruits
- Complimented by Assorted Cheese and Crackers

Selection of Three Hot Hors d'Oeuvres

(based on three pieces per person)

- Miniature Quiche
- Raspberry Brie Bites
- Vegetable Spring Rolls
- Beef Saté with Thai Sesame Sauce
 - Spanakopita
- Baby Lamb Chops with Mint Jelly
 - Coconut Fried Shrimp
- Chicken Saté with Thai Sesame Sauce
 - Miniature Crab Cakes
- Scallops Wrapped in Bacon
- Miniature Beef Wellington
 - Gazpacho Shots
- Jumbo Shrimp Cocktail
- Melon Wrapped Prosciutto



Four Hours Call Brands Bar

Champagne and Sparkling Cider Toast

(Poured for each guest at their table)

TWO CARET PACKAGE CTD.

Dinner

Salad- Choice of One

- Bouquet of Local Farm Greens, Cucumber, Tomato and Balsamic Vinaigrette
- Classic Caesar Salad with Aged Parmesan and Garlic Croutons
- Mediterranean Cucumber, Olive and Feta with a Lemon Oregano Vinaigrette
- Baby Spinach with Mushrooms, Bacon, Egg with a Balsamic Vinaigrette
- Baby Field Greens with Dried Cranberries, Walnuts, Goat Cheese and Balsamic Vinaigrette

Dinner Entrees

Choice of One:

- Chicken Wellington

Boneless breast of chicken and mushroom duxelle, wrapped in puff pastry and served with a port wine sauce

- Platinum Chicken

Sautéed breast of chicken with lump crabmeat and boursin cheese sauce

- Herb Crusted Salmon

With sauce beurre rouge and braised leeks

- Grilled Mahi-Mahi

Marinated and grilled, served with a black bean and roasted corn salsa

- Pepper Crusted Beef Tenderloin

Served with grape Riesling sauce

- Filet Mignon

Served with Sherry Mushrooms

- Vegetable Napoleon

Served with Risotto Cake and red Pepper Caulis



Gourmet Coffee Station

- Displayed after dinner with assorted syrups, toppings, biscotti and gourmet cookies

White Glove Service

House Centerpieces for Guest Tables

Deluxe Overlay for Tablecloths

(choose from a variety of upscale linens)

Dance Floor and Stage Setup

Custom Webpage

Wedding Cake

\$100.00 per person

THREE CARET PACKAGE

Reception

Hors d'Oeuvre Table

- Cascading Fresh Fruits
- Complimented by Assorted Cheese and Crackers

Selection of Three Hot Hors d'Oeuvres

(based on three pieces per person)

- Miniature Quiche
- Raspberry Brie Bites
- Vegetable Spring Rolls
- Beef Saté with Thai Sesame Sauce
 - Spanakopita
- Baby Lamb Chops with Mint Jelly
 - Coconut Fried Shrimp
- Chicken Saté with Thai Sesame Sauce
 - Miniature Crab Cakes
- Scallops Wrapped in Bacon
 - Miniature Beef Wellington
- Gazpacho Shots
- Jumbo Shrimp Cocktail
- Melon Wrapped Prosciutto



THREE CARET PACKAGE ctd.

Dinner

Champagne and Sparking Cider Toast

(poured for each guest at their table)

Salad – Choice of one

- Bouquet of Local Farm Greens, Cucumber, Tomato and Balsamic Vinaigrette
- Classic Caesar Salad with Aged Parmesan and Garlic Croutons
- Mediterranean Cucumber, Olive and Feta with a Lemon Oregano Vinaigrette
- Baby Spinach with Mushrooms, Bacon, Egg with a Balsamic Vinaigrette
- Baby Field Greens with Dried Cranberries, Walnuts, Goat Cheese and Balsamic Vinaigrette



Dinner Entrées

•Chicken Wellington

Boneless breast of chicken and mushroom in a deluxe wrapped puff pastry and served with a port wine sauce

•Platinum Chicken

Sautéed breast of chicken with lump crabmeat and boursin cheese sauce

•Herb Crusted Salmon

With sauce beurre rouge and braised legks

•Grilled Mahi-Mahi

Marinated and grilled, served with a black bean and roasted corn salsa

•Pepper Crusted Beef Tenderloin

Served with grape Riesling sauce

•Filet Mignon

Served with Sherris Mushrooms

•Blackened Salmon

Topped with tropical fruit salsa

•Duxt Entrée

Selection of Breast of Chick, New York Strip or Petite Filet- accompanied by Salmon, Crab Stuffed Shrimp or Shrimp Scampi

THREE CARET PACKAGE ctd.

- Four Hour Premium Brands Bar

- Cascading Chocolate Fountain

- White Glove Service

- White Chair Covers and Choice of Color for Sash

- Deluxe Overlay for Tablecloths

(choose from a variety of upscale linens)



- House Centerpieces for Guest Tables

- Dance Floor and Stage Setup

- Custom Webpage

- Wedding Cake

\$130.00 per person