

ORCHID WEDDING PACKAGE



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.... Helping make your Visions a Reality!

Congratulations on your engagement! Planning your wedding is a very exciting time in your life. I would love to help you make it as special as you have always envisioned!

Many people will tell you that without the right guidance, planning your wedding can be very stressful and that is why I am here to help you every step of the way. As your catering manager, I am always eager and willing to give advice in your planning process. Please feel free to reach out to me at any time.

Hilton Garden Inn Fairfax is available for wedding ceremonies and receptions year-round for up to 200 people. We enjoy an excellent reputation for food, guest accommodations and service. All our food is freshly prepared on premises. Just read our reviews! I can guarantee that your event will run with ease and professionalism due to our extensive experience.

My staff and I would be honored to host your special day, and we have many options available to make your visions become a reality.

The following wedding packages are designed with the intention to fit different pricing needs based on budget and volume. I have a chart below that breaks down the differences in the packages by inclusions and pricing.

Wedding packages can be customized to fit your needs/requests. Please keep in mind that you are not limited to the listed selections and menu items, as we are delighted to work with you in personalizing your special occasion. Please inform me of any requests or ideas you have for your wedding menu.

I am looking forward to getting you started with your planning!

Cheers,

Virginia Perry

Catering Sales Manager

Hilton Garden Inn Fairfax

3950 Fair Ridge Drive

Fairfax, VA 22033

Direct: 703-667-9363



PACKAGE INCLUSIONS CHART

	Lily Wedding Package	Rose Wedding Package	Orchid Wedding Package
Package Pricing	Range \$65-\$75/person	Range \$85-\$95/person	Range \$115- \$125/person
Inclusive Bridal accommodations	Bride/Groom guest room 1 night	Bride/Groom guest room 1 night	Bride/Groom guest room 1 night
Inclusive SET UP	Ballroom rental White linens Candle Centerpieces Display tables F & B Displays Dance Floor	Ballroom rental White linens Candle Centerpieces Display tables F & B Displays Dance Floor	Ballroom rental White linens Candle Centerpieces Display tables F & B Displays Dance Floor Chair covers with sashes LED Lighting Design
Open Bar	4 hours Open Bar Beer/Wine/Sodas	4 hours Open Bar 4 Star Liquors	4 hours Open Bar 5 Star Liquor
Appetizers for Cocktail hour	1 Display 3 Hand Passed	2 Displays 3 Hand Passed (expanded choices)	2 Displays 4 Hand Passed (premium choices)
Dinner Service	Buffet or Plated Dinner	Buffet or Plated Dinner (expanded choices)	Buffet or Plated Dinner (premium choices)
Wine Service with Dinner	Available at additional cost	Inclusive choice of 2 House Wines	Inclusive choice of 2 House Wines
Champagne Toast	Inclusive - Choice of Champagne or Sparkling Cider	Inclusive - Choice of Champagne or Sparkling Cider	Inclusive - Choice of Champagne or Sparkling Cider
Bartender Fees Cake Cutting Fees	Inclusive	Inclusive	Inclusive
Time Allotted	1 Hour Cocktail Hour 4 Hours Dinner/Dance	1 Hour Cocktail Hour 4 Hours Dinner/Dance	1 Hour Cocktail Hour 4 Hours Dinner/Dance
Ceremony Package	\$1200++ additional <u>Includes</u> Patio Garden with optional Indoor Ballroom Rental Theatre set up Background lattice Display tables Wireless microphones Bridal holding room One complimentary guestroom for night prior to the wedding	\$1000++ additional <u>Includes</u> Patio Garden with optional Indoor Ballroom Rental Theatre set up Background lattice Display tables Wireless microphones Bridal holding room One complimentary guestroom for night prior to the wedding	\$800++ additional <u>Includes</u> Patio Garden with optional Indoor Ballroom Rental Theatre set up Background lattice Display tables Wireless microphones Bridal holding room One complimentary guestroom for night prior to the wedding

** The hotel must provide all Food and Beverages to be consumed in the ballroom. Ceremonial foods such as cake and favors are exempt from these regulations with pre-approval and are welcomed by the hotel at the discretion of the Sales Manager.

We welcome you to bring any decorations, candles and linens you would like to decorate the inside of the ballroom, just ask about set-up time frame requirements.

All liquor sales must be through HGI Fairfax and follow in concordance with VA ABC safety regulations and licensing.



ORCHID WEDDING PACKAGE



Four Hour Continuous 5-Star Open Bar

Hors D'Oeuvres Reception During Guest Arrival

Choice of Plated or Buffet Dinner Service

Wine Service with Dinner

Champagne or Sparkling Cider Toast

Freshly Brewed Starbuck's Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea

Complimentary Cutting & Serving of Wedding Cake

Complimentary Ballroom Rental

Complimentary Bartender Fees

Ballroom Set-Up Including:

Dance Floor, White Linens, Place Settings, Accent Table Lights, Stage Risers and Hurricane Centerpieces atop Mirrors with Votive Candles

Complimentary Chair Covers and Colored Sashes

Complimentary Designer Lighting Package

Complimentary Bridal Accommodations with Bottle of Champagne

Special Group Rates for Your Guests' Accommodations

All prices are subject to 21% taxable service charge and 6% Virginia Sales Tax

HORS D'OEUVRES RECEPTION



Hand Passed Hors D'Oeuvres

Please select four of the following:

- Arancini
- Chesapeake Bay Crab Cakes
- Bacon-Wrapped Sea Scallops
- Hawaiian Chicken Satay
- Mini Beef Wellington
- Champagne-Garlic Shrimp
- Coconut Shrimp with Spicy Marmalade
- Curried Chicken Salad on Cucumber Rounds
- Seafood-Stuffed Mushroom Caps
- Brie and Fresh Seasonal Fruit Kabobs
- Petite Assorted Quiches
- Chicken Cashew Spring Rolls
- Ginger Beef Kabobs
- Spinach Spanakopita
- Smoked Salmon with Herb Boursin and Capers on Rye Melba
- Peking Duck Wraps with Hoisin Sauce & Scallions
- Blackened Beef Tips on Crostini with Cilantro Lime Aioli

Displays

Please select two of the following:

Artisan Cheese Display

Selection of Artisan Cheeses including Gruyere, Smoked Gouda and Brie and Herb Crusted Goat Cheeses garnished with Goat Cheese Stuffed Figs, Exotic Chutney, Caramelized Onion Jam and displayed with Sliced French Bread, Assorted Crackers and a Medley of Fresh Fruits

Vegetable Crudite Display

An array of Garden Vegetables with Creamy Herb & Red Pepper Ranch Dressing

Bruschetta Display

Oven-Baked Garlic Bruschetta with Herbs, Roma Tomatoes, Mozzarella, Eggplant Tapenade, Roasted Mushroom Tapenade and Basil-Olive & Goat Cheese Tapenade

Chardonnay Cheese Fondue

Chardonnay Wine heated with a variety of Shredded Cheeses and served with Bread Cubes, Assorted Vegetables and Apple Slices

Tapenades/Dips/Spreads

A trio of spreads including Crab and Artichoke Dip, Roasted Red Pepper Tapenade and Hummus served with Crackers, Pita and Sliced Baguettes



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PLATED DINNER SERVICE

Salads

Please select one of the following:

Classic Caesar Salad

Crisp Romaine tossed in a Creamy Caesar Dressing topped with Seasoned Flat Bread & Freshly Grated Parmesan

House Salad

Mixed Greens in Radicchio Cup, Cucumber Rounds, Sliced Mushrooms, Baby Mozzarella, Grape Tomatoes and Homemade Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Sliced Jicama, Dried Currants and Sunflower Seeds tossed with a Citrus Vinaigrette

Chopped Salad

Crisp Romaine tossed with Confetti Red, Yellow and Green Peppers, Julienne Carrots and Roasted Corn tossed with a Creamy Ranch Dressing topped with Corn Bread Croutons

BLT Salad

Iceberg Lettuce, Bacon Crumbles, Cherry Tomatoes and Chunky Blue Cheese Dressing with Garlic Croutons

Summer Garden Salad

Fresh Field Greens, Seasonal Fresh Berries, Apples, Walnuts and Goat Cheese in a Champagne Vinaigrette

All Entrees Served with

Choice of Starch and Vegetable for each selection

Freshly Baked Breads

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Selection of Tazo Herbal Teas and Iced Tea



Starch

Garlic Yukon Mashed Potatoes

Parmesan Basil Risotto

Athenian Oven-Roasted Potatoes

Wild Rice Pilaf

Orzo Pasta tossed in Marinara

Vegetables

Vegetable Salspicon

Bouquet Vegetables

Julienne Vegetables

Baby Carrots

Asparagus with Garlic Butter

Haricot Verts with Shallots

Dessert Selections

Please select one of the following:

Mango Sorbet garnished with Fresh Mint

Raspberry Sorbet garnished with Fresh Mint

Coffee Sorbet garnished with Fresh Mint

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PLATED DINNER SERVICE

Plated Entrées

\$115.00/person

Filet and Crab Stuffed Shrimp

Petit Tenderloin Filet and Two Large Crab-Stuffed Shrimp Prawns

Filet with Scallops

Petit Tenderloin Filet with Two Large Scallops in a Scampi Sauce

Grand Tenderloin Filet

Grand Grilled Tenderloin with a Balsamic Reduction and Sautéed Shallots

Herb-Crusted Organic Grilled Chicken Breast

Free-Range Organic Airplane Chicken Breast with Roasted Garlic Cream Sauce

Grilled Chicken Milanese

Grilled Chicken Breast with a Tomato-Alfredo Sauce with Sun-Dried Tomatoes

Chicken Piccata

Sautéed Chicken Breast with Piccata Sauce and Capers

Lemon-Basil Chicken

Grilled Chicken Breast topped with a decadent Lemon-Basil Sauce

Citrus-Thyme Salmon

Marinated Fresh Salmon Fillet sautéed in a Citrus-Thyme Sauce

Grilled Salmon Brulee'

Grilled Salmon broiled with a Sweet and Spicy Brulee' served with Tropical Fruit Salsa

Maryland Baked Crab Cakes

Two Fresh Baked Maryland Crab Cakes with Remoulade Sauce

Chicken Princess

Sautéed Chicken Breast topped with Asparagus, Crab Meat & Béarnaise Sauce



Stuffed Flounder Florentine

Flounder Fillet Baked with Crab, Boursin Cheese and Spinach in a White Wine Cream Sauce

Dijon-Crusted Pork Tenderloin

Dijon-Crusted Pork Tenderloin roasted and served with Wild Mushrooms

Grilled Vegetable Napoleon

Marinated Assorted Squash with Seasonal Vegetables carefully layered on a Grilled Portobello Mushroom and Topped with Tomato Concasse & Balsamic Reduction Sauce

Three-Cheese Tortellini

Tri-Color Tortellini with Fire Roasted Vegetables tossed in a White Wine Pesto Sauce

Customized Duet Entrees are available for Plated Dinner Service at \$125/ per guest

*Two protein entrées may be chosen for a plated dinner service plus an option for vegetarians.
A third entrée choice may be added to your plated dinner for a \$5.00/person additional charge*

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BUFFET DINNER SERVICE



Buffet Served With

*Freshly Baked Breads and Butter
Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,
Selection of Tazo Herbal Teas and Iced Tea*

Fresh Greens Salad

Crisp Romaine with Cucumber Rounds, Sliced Mushrooms and Cherry Tomatoes with Balsamic Vinaigrette and Creamy Ranch Dressing

Fresh Fruit Salad

Mixture of Seasonal Fruits with Fresh Lime and Mint Leaves

Fresh Signature Salad

Please select two of the following:

Couscous with Confetti Vegetables

Pasta Salad: Bowtie Pasta tossed with Fresh Vegetables in a Creamy Pesto Dressing

Classic Waldorf Salad with Red Grapes and Walnuts

Asian Sesame Green Bean Salad

Caprese Salad: Baby Mozzarella & Cherry Tomatoes tossed with Balsamic and Basil

Quinoa and Black Bean Salad



Accompaniments

Please select three of the following:

Wild Rice Pilaf

Soy-Ginger Sesame Vegetables

Saffron Rice

Medley of Fresh Vegetables

Scalloped Potatoes

Athenian Oven-Roasted Potatoes

Orzo Pasta with Confetti Vegetables

Roasted Red Bliss Potatoes

Roasted Garlic Yukon Mashed Potatoes

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BUFFET DINNER SERVICE

Buffet Entrees

Please select two or three from the following:

Cornmeal Crusted Chicken Breast in a Red Pepper and Fontina Cheese Sauce

Dijon-Crusted Pork Tenderloin with Wild Mushrooms

Herb-Crusted Sirloin of Beef with Green Peppercorn Sauce

Sautéed Chicken Breast with Piccata Sauce and Capers

Grilled Chicken Breast with Lemon Basil Sauce

Chicken Breast Filled with Wild Rice and Walnuts in Pomegranate Cream

Salmon Fillet with Tropical Mango Salsa

Marinated Salmon Fillet with Roasted Roma Tomatoes and Lobster Sauce

London Broil with Port Wine Sauce and Grilled Onions

Stuffed Flounder Florentine with White Wine Sauce

Spanish Paella with Shrimp, Mussels, Chicken and Chorizo Sausage

Choice of 2 Buffet Entrees

\$115 per guest

Choice of 3 Buffet Entrees

\$120 per guest .



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KIDS DINNER MENU

\$40.00/person

Ages 3-12 years old

Entrees

Please select from the following:

Chicken Fingers, Vegetables and French Fries

4 oz. Hamburger/Cheeseburger with French Fries

Individual Cheese or Pepperoni Pizza

Macaroni and Cheese with Vegetables

Juice or Milk

Fruit Cup

One entrée should be chosen for all kids



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5 STAR CONTINUOUS OPEN BAR



*Grey Goose Vodka
Tanqueray Gin
Malibu Rum
Bacardi Rum
Captain Morgan 's Spiced Rum
Meyers Dark Rum
Herradura Tequila
Johnny Walker Black Scotch
Crown Royal Whiskey
Chivas Regal Whiskey
Jack Daniels Whiskey*



House Wines
*Trinity Oaks Chardonnay, White Zinfandel, Cabernet
Sauvignon and Merlot*

Domestic Beer

*Choice of 2:
Budweiser, Bud Light, Miller Genuine Draft, Miller Lite,
Coors Light, Michelob Ultra, Yeungling*



Premium Beers

*Choice of 2:
Corona, Heineken, Amstel Light, Samuel Adams, Sam Adams
Light, Guinness, Killian's, Beck's, Heineken, Foster's, Bass
Ale, Molson, Blue Moon, Stella Artois, Pacifico*

Assorted Sodas and Juices

*Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Cranberry
Juice, Orange Juice and Pineapple Juice*

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ENHANCEMENTS AND UPGRADES

Fruit Fantasy

\$12.00 per person

Three-Tier Chocolate Fountain Displayed with Marshmallows, Pretzels, Fresh Strawberries, Graham Crackers, Biscotti and Dark, Milk or White Chocolate Fondue

Martini Bar

\$15.00 per person

*Designer Ice Luge and an array of Specialty Martinis including Sour Apple Martini, Blue Raspberry Martini, Cosmopolitan, Bellini Martini and Chocolate Martini
80 guests minimum (Four hours)*

Viennese Dessert Cart

\$9.00 per person

Dark Chocolate Mousse Cake, Almond Fruit Tarts, Petite Opera Cakes, Petite Raspberry Cakes, Petite Lemon Cakes, Amaretto Mousse Cups, Assorted Mini Pastries, Petit Fours

Deluxe Coffee and Cordials Bar

\$10.00 per person

*An Assortment of Cordials including Amaretto, Sambucca Romana, Jamison Irish Whiskey, Gran Marnier, Hennessy VS, Bailey's Irish Cream and Kahlua served with Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Whipped Cream, Chocolate Shavings, Sugar Sticks, Cinnamon Sticks and Coffee Beans
80 guests minimum*

Long Stem Chocolate Dipped Strawberries

\$30.00 per dozen

Luscious Fresh Whole Strawberries dipped in Rich Belgian Chocolate

Signature Ice Carving

\$900

Hand Crafted Signature Ice Carving with the Bridal Couple's Name and Wedding Date set atop a display table with Fresh Seasonal Flowers and Designer Lights to enhance the engraving

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Hotel Policy on Alcoholic Beverages

The hotel is the sole alcoholic beverage licensee on the premises. It is subject to the regulations of the Virginia Alcoholic Beverage Control Commission and the violation of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet room or public areas and the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We also reserve the right to decline service of alcoholic at any time for the safety of our staff and guests.

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