Lily Wedding Package

Our 5- hour "Lily Wedding Package" pricing is based on menu selection The Package Includes:

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Coffee & Tea Station (Tazo Teas) Fresh Rolls & Butter 4-Hour Open Silver Bar Package Champagne/ Sparkling Cider Toast Complimentary Cake Cutting Floor Length White Linens & Napkins Silver Chavari Chairs Plated Chargers- Gold or Silver Lighting Package for Head Table Votives Candles for Dinner Table

Complimentary guest room for the bride & groom the night of the wedding with a bottle of champagne & chocolate strawberries delivered to the room

V* indicates Vegan dishes/options.

All prices are subject to 22% taxable service charge and 6% Virginia Sales Tax.

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 and Catering Manager.



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.Block of Rooms & a Special Rate Plan Established for Wedding Guests

Plated: \$105 per person

HAND PASSED HORS D'OEUVRES Select (3)

Bacon-Wrapped Sea Scallops Hawaiian Chicken Satay Petite Assorted Quiche Ginger Beef Kabobs Mini Beef Wellington Spinach Spanakopita

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SALADS Select (1)

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 & home-made balsamic vinaigrette

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CHOPPED SALAD

Crisp romaine tossed with confetti red, yellow & green peppers, julienne carrots & roasted corn tossed with a creamy ranch dressing topped with corn bread croutons



Mango or Raspberry garnished with fresh mint in a sherry glass

PLATED DINNER ENTREES Select (2)

GRILLED STRIP SIRLOIN Marinated strip sirloin with a port wine demi-glace

PEPPERCORN SIRLOIN Herb-crusted sirloin with green peppercorn sauce

HERB-CRUSTED ORGANIC GRILLED CHICKEN BREAST

Free-range organic airline chicken breast with roasted garlic cream sauce

LEMON-BASIL CHICKEN

Sautéed chicken breast topped with a lemon basil sauce

CITRUS-THYME SALMON FILET

Marinated fresh salmon filet sautéed in a citrus-thyme sauce or Roma tomatoes & lobster sauce

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GRILLED VEGETABLE NAPOLEON (V)*

Marinated assorted squash with seasonal vegetables carefully layered on a grilled Portobello mushroom & topped with tomato concasse & balsamic reduction sauce

CHEESE RAVIOLI (V)*

V* indicates Vegan dishes/options. With mushroom cream sauce & fried roasted vegetables All prices are subject to 22% taxable service charge and 6% Virginia Sales Tax.

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VEGETABLE ACCOMPANIMENT

Select (1)

Vegetable Salpicon Bouquet Vegetables Julienne Vegetables Baby Carrots

Asparagus with Garlic Butter

STARCH ACCOMPANIMENT Select (1)

Garlic Yukon Mashed Risotto Oven Roasted Potatoes Saffron Rice Cilantro Lime Rice

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