CREATING MEMORIES

WEDDINGS

CALL US AT 301-664-7302
AND LET'S CHAT ABOUT YOUR VISION!

THE BETHESDAN HOTEL

8120 Wisconsin Avenue • Bethesda, Maryland • 20814
We are honored to host your special event. Our talented wedding planners and attentive staff are dedicated to providing an exceptional level of personalized service to make your wedding day everything you want it to be.

It's your day. When you plan your vows, we invite you to honor your cultural heritage, observe religious practices or create something all your own. Feel free to bring your favorite musicians and honored officiant(s). Or if you'd like, our wedding coordinators will be happy to suggest vendors in the area.

We host just one wedding at a time, allowing the bride and groom to receive our exclusive attention. Our wedding professionals are dedicated to making every detail of your wedding, an unforgettable experience.

Our hotel wedding reception packages offer many options: a cocktail reception with hors d'oeuvres, private bridal party reception, four-hour open bar, plated dinner, wine service, wedding cake, and much more!

Enjoy a complimentary Bridal Suite and discounted room rates for out-of-town wedding guests. We can also help you with your rehearsal dinner, post wedding day brunch or a happy hour for your guests. Our convenient Bethesda wedding venue provides easy access to Washington D.C. and a number of airports.

Pricing begins at $500.00

We include the following:
- White Covered Stage
- Complimentary Rehearsal Room for the Day Prior
- Changing Room
- Miscellaneous Tables (as requested)
All Wedding Packages Include

- Cocktail Hour to include Passed Hors d'oeuvres
- Plated or Buffet Dinner
- Package Bar
- Menu Tasting for up to 4 Guests
- Standard Floor Length Linens and Napkins for Dinner Tables
- Votive Candles
- Dance Floor
- Complimentary Suite for the Bride and Groom on your Wedding Night
- Reduced Guest Room Rates
- Dedicated Wedding Planner to Guide You Through Menu Selection and the On-Property Reception Planning Process
- Exclusive List of the City's Top Vendors

**Customized a la carte packages as low as $85 per person available. Please ask your Catering Sales Manager for details**

Platinum Package
$179.00pp Inclusive
- Four Hour Platinum Bar with Signature Wedding Drink
- Four Passed Hors d'oeuvres
- Plated or Buffet Dinner to include Duet or 3 Entree Buffet Sweets Station
- Coffee and Tea Service
- Chavari Chairs

Gold Package
$159.00pp Inclusive
- Four Hour Gold Bar
- Four Passed Hors d'Oeuvres
- Plated Dinner or 3 Entree Buffet
- Chocolate Dipped Strawberries
- Assorted Miniature Desserts
- Coffee and Tea Service

Silver Package
$139.00pp Inclusive
- Four Hour Silver Bar
- Three Passed Hors d'oeuvres
- Plated Dinner or 2 Entree Buffet
- Assorted Miniature Desserts
- Coffee and Tea Service
Bar Packages

**Silver Package**
Smirnoff Vodka  
Gordan Gin  
Cruzan Rum  
Dewars Scotch  
Jim Beam Bourbon  
Jack Daniels  
Jose Cuervo  
Domestic Beer  
House Wine & Prosecco

**Gold Package**
Stoli Vodka  
Tanqueray Gin  
Bacardi Rum  
JW Black Scotch  
Makers Mark  
Jameson  
Cuervo Gold  
Domestic and Imported Beer  
Upgraded Red and White Wine  
Sparkling Wine

**Platinum Package**
Grey Goose Vodka  
Bombay Sapphire Gin  
Gosling Gold Rum  
Captain Morgan Spiced Rum  
Chivas Regal Scotch  
Bulliet  
Crown Royal  
Patron Silver  
Domestic and Imported Beer  
Upgraded Red and White Wine  
Sparkling Wine

**Package Enhancements**
Martini or Margarita Station*
Let your guests create their own classic cocktails with a twist!  
*Additional Bartender(s) Required  
$16 per person  
Minimum of 50 guests

**Bubble Bar**
*Additional Bartender(s) Required  
Brut, Blanc de Blanc, Rose, Cava and Prosecco  
$25pp (2 hours)  
Minimum of 50 guests

**After Dinner Cordial Station**
*Additional Bartender(s) Required  
Choose 3  
Jameson, Baily’s, Brandy, Sambuca, Kahlua, Godiva  
Grand Marnier or Frangelico  
$20pp (1 hour Service)  
Minimum 75 people
**Hors D'oeuvres**

**Cold**
- Tuscan Tomato Bruschetta Topped with Basil Avocado
- Medjool Dates Stuffed with Blue Cheese
- Goat Cheese & Fig on a Crostini
- Whipped Feta, Roasted Red Peppers & Basil on a Grilled French Baguette
- Caprese Skewers with a Balsamic Glaze
- Spicy Gazpacho Shooters
- Individual Crudités, Harvest Vegetables Roasted Red Pepper Hummus & Ranch
- Avocado Deviled Eggs with Bacon
- Shrimp Cocktail, Classic Cocktail Sauce
- Ceviche Topped with Mango, Jalapeno Salsa Served in a Tortilla Cup
- Smoked Salmon on a Pumpernickel Toast Point with Crème Fraiche & Capers
- Seared Ahi Tuna with Wasabi Ailoi in a Cucumber Cup
- Garlic Rubbed Beef Tenderloin & Melted Gorgonzola on a Crostini
- Beef Roll Up with Fig & Brie
- Thai Chicken Salad in a Cucumber Cup
- Blackened Chicken drizzled with Chipotle Aioli on a Corn Tortilla Chip

**Hot**
- Spanakopita
- Sweet Potato Cubes Wrapped with Applewood Smoked Bacon Drizzled with Maple Syrup
- *Baked Brie & Raspberry Wrapped in Phyllo
- Crispy Portobello Mushrooms Lightly Breaded with Garlic Confit Aioli
- Vegetable Spring Rolls with Hoisin Sauce
- Spinach & Asiago Stuffed Mushrooms
- Grilled Cheese Quesadilla Trumpets with Jalapeno Crème Fraiche
- Chicken Empanadas with a Pineapple Chutney
- Teriyaki Chicken Satay
- *Sesame Chicken Wings with a Honey Mustard Dipping Sauce
- Thai Beef Satay with a Peanut Sauce
- Short Rib Toast Point with Parmigiano-Reggiano
- Miniature Rosemary Crusted Lamb Chop Lollipops
- Swedish Meatballs
- Miniature Beef Wellington
- Pork Belly Skewer, Maple Bourbon Glaze
- *Mini Fish Tacos with Adobo Marinated Seasonal Catch, Shredded Cabbage, Pickled Onions, Avocado Cream, Cilantro, Lime & Warm Corn Tortillas
- Maui Shrimp with a Spicy Mango Dipping Sauce
- Maryland Miniature Crab Cake Topped with Old Bay Aioli
- Bacon Wrapped Scallop Drizzled with Spicy Maple Glaze
Reception Displays

MINIMUM 20 GUESTS PER DISPLAY

Artisan Cheese Display
Chef’s Selection of Cheeses, Dried Apricots, Grapes, Walnuts, Almonds, Fig Jam, Honey & Assorted Gourmet Crackers
$16pp

Mezze Display
Garlic & Spicy Red Pepper Hummus, Feta & Mint Tabbouleh, Eggplant Baba Ghanoush, Toasted Pita & Grilled Vegetables
$12pp

Raw Bar
Raw Oysters, Snow Crab Claws & Gulf Shrimp, Littleneck Clams Served with Clarified Butter, Traditional & Spicy Cocktail Sauces, Mignonette, Horseradish & Lemon Wedges
Market Price

Sliders
Maryland Crab Cakes with Chipotle Slaw
Shredded Barbeque Pork with Pickled Red Onions
Maytag Blue Cheese Burgers with Crispy Fried Onions
Fried Chicken on Biscuits
$18pp

Antipasto Platter
Prosciutto, Mortadella, Salami, Sopressata, Assorted Olives, Marinated Mozzarella, Provolone, Marinated Mush-rooms, Grilled Italian Vegetables, Olive Tapenade, Roasted Eggplant Ratatouille, Tortellini Salad, Oven-Roasted Tomatoes & Marinated Artichoke Hearts Served with Focaccia & Pita Bread
$15pp

Brie en Croute
Cranberry Compote, Candied Pecans, Baguette & Gourmet Crackers
Serves 15-20 people
$150 each
Reception Displays
MINIMUM 20 GUESTS PER DISPLAY

Spinach & Artichoke Dip
with Pita Chips
$9pp

Maryland Crab Dip
with Old Bay, Gourmet Crackers & Sliced Baguette
$12pp

Crudité Display
Carrots, Celery, Radish, Cherry Tomatoes, Cauliflower, Broccoli, Cucumber, Sweet Peppers & Ranch Dressing
$7pp

Grilled Vegetable Display
Assorted Sweet Bell Peppers, Eggplant, Zucchini, Yellow Squash, Portobello Mushroom, Asparagus, Red Onion, Roma Tomato, Radicchio & Belgian Endive Drizzled with Balsamic Vinegar & Olive Oil
$9pp

Seasonal Fruit & Berry Display
with Chocolate or Yogurt Dipping Sauce
$8pp

Sweet Endings
Assorted Mini Cupcakes, Chocolate Chip Cookies, Bethesda Fudge Brownies & Blondies
$12pp

Sweet Creations
Mini Elcairs, Cheesecake Bites, Truffles, Mini Fruit Tartlets, Napoleons & Chocolate Dipped Strawberries
$14pp
Chef Attended Stations

SERVE APPROXIMATELY 20-25 GUESTS
ALL STATIONS COME WITH ASSORTED ROLLS
+$175 ATTENDANT FEE

Roasted Bone-In Maple-Glazed Ham
Flaky Biscuits & Honey-Dijon Mustard
$300

Sage Butter-Basted Turkey
Warm Dinner Rolls & Cranberry-Ginger Chutney
$325

Whole Roast Pork Loin
with Homemade Apple Sauce
$350

Peppercorn Crusted Beef Tenderloin
with Horseradish Cream & Merlot Demi Glace
$400

New Zealand Rack of Lamb
with Mint Yogurt & Garlic-Rosemary Sauce
$375

Pasta Station
Penne & Cavatappi Pasta with Bolognese, Gorgonzola Cream & Pesto Sauce, with Assorted Toppings & Garlic Bread
$20pp

Risotto Station
Creamy Risotto with Toppings to include:
Seasonal Vegetables, Mushrooms, Asparagus & Caramelized Onions, Gorgonzola, Asiago Cheese & Shaved Prosciutto
$20pp
Plated Dinners
All Dinners are Served with Artisan Baked Rolls and Whipped Butter
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Hot Herbal Teas

First Course (Select One)
- Italian Caprese Stack with Beefsteak Tomatoes, Buffalo Mozzarella and Basil Infused Olive Oil
- Grilled Romaine Caesar with Garlic Croutons and Shaved Parmesan Reggiano
- Baby Spinach Salad with Shaved Red onion, Slivered Almonds, Dates and Orange Honey Vinaigrette
- Warm Roasted Baby Beet Salad, Chevre, Crushed Almonds, Mint
- Mixed Greens with Tomatoes, Shredded Carrots & Cucumbers

Entrees (Select One)
- Pan Seared Atlantic Salmon, Mushroom Risotto, Brussel Sprouts
- Grilled Mahi Mahi, Jerk Spiced with Jasmine Rice, Mango Slaw
- Sweet Potato Gnocchi, Gorgonzola Sage Cream Sauce
- Pan-Seared Herbed Breast of Chicken, Garlic Whipped Potatoes, Roasted Asparagus
- Grilled Tenderloin of Beef, Horseradish Whipped Potatoes, Haricot Verts
- Herb Crusted Filet of Beef and Maryland Crab Cake,
- Yukon Potato Gallette and Grilled Asparagus
- Grilled Herbed Chicken Breast and 5-Spice Prawns, Creamy
- Parmesan Polenta, Seasonal Vegetables

Children's and Vendor Meals are available upon request. Please speak to your catering manager for further details.