



WEDDING PACKAGE

Our wedding package, starting at \$159 per person, includes:

Complimentary One-Night Stay in a Suite for the Bridal Couple with Champagne and Strawberries

Early Check In, for Ease of Preparation Prior to the Ceremony

Special Weekend Rate for your Guests, based on Availability

One-hour Cocktail Reception on our Outdoor Courtyard, based on Availability and Season

Garden Fresh Vegetable & Domestic Cheese Displays

Choice of Three (3) Butler Passed Hors D 'Oeuvres

Two-Course Dinner

Five (5) Total Hours Hosted Bar to include the Cocktail Reception

House Select Wine Service with Dinner

Complimentary Champagne Toast

Discounted Wedding Menu Tasting for up to Four Guests

White China, Silver Flatware and Stemmed Glassware, Satin Linen, Votive Candles

Complimentary Dance Floor and Raised Head Table

Bartender and Butler Fees Included


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Cocktail Hour

One Hour Gold Brand Bar

Garden Fresh Vegetable with Creamy Ranch and Hummus Dipping Sauces

Domestic Cheese Display of Cheddar, Swiss, Munster & Provolone Cheeses



Select Three (3) Butler Passed Hot & Cold Hors d'oeuvres

~Cold~

*Roasted Beef Tenderloin with Onion Mascarpone
Balsamic Strawberries with Soft Brie, Toasted Brioche
Berber Chicken on Pita with Harissa Aioli
Chilled Melon Skewer with Mint Syrup*

~Hot~

*Bacon Wrapped Scallop with Maple Syrup
Mini Crab Cake with Spicy Remoulade
Baby Lamb Chop, Mango Chutney
Spanakopita, Cumin Feta Yogurt
Vegetable Spring Roll
Candied Apple Pork Belly Skewer*

Dinner Service

Select (1) of the Following Plated Starters for all Guests:

Sirachi Watermelon, Pektocoe Jumbo Crab Meat, Lychee, Red Sorrel

Artisan Greens, Roasted Baby Beets, Honeyed Fire Fly Goat Cheese, Port Wine & Quince Vinaigrette

Duck Confit Salad, Farro, Dried Fruit & Nuts, Jewel Lettuce, Lingonberry Vinaigrette

Jumbo Lump Crabmeat, Jicama, Mango Salad, Pepitas, House-made Buttermilk Green Goddess Dressing


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Select up to (2) of the Following Entrees:

Pan Roasted Pierre Breast of Chicken

Roasted "Local" Wild Mushroom Ragout Soubise/Baby Seasonal Vegetables
\$159.00

Broiled Center Cut Fillet of Salmon

Yellow Pepper Escabeche/White Bean Cassiulet/Arugula Pesto
\$159.00

Center Cut Halibut Fillet

Smoked Tomato Vinaigrette/Fennel & Artichoke Salad/Vegetable Faro Risotto
\$163.00

Center Cut Filet of Beef

Café au Lait green Peppercorn Demi, Reggiano Parmesan Lyonnaise Potato/Jumbo Peeled Asparagus
\$169.00



All dinner entrees served with the following:

Two (2) Bottles of House Select Wine per Table

*Artisan Bread Basket of Lavosh, Flat Bread, Grissini Sticks, Rosemary Focaccia, Fiscels
Olive Tapenade, Red Pepper Cheese Spread, Butter*

*Coffee & Herbal Tea Service with Dinner & Cake Cutting
Bar Continues for Four (4) Hours of Service following the cocktail reception*



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Upgrade your Special Day!

Late Night Bites: Slider Buffet

Grilled to Perfection by our Attendants

Griddled Brioche Buns with Gourmet Hamburger Sliders Accompanied with French Fries, Applewood-Smoked Bacon, Chipotle BBQ Sauce, "Talbot" Cheddar, Remoulade

\$17.95 Per Person

Hosted Bar Enhancements

Additional Hours of Hosted Gold Brand Bar can be added for \$12.00 per person, per hour

*Hosted Gold Brand Bar may be Upgraded to Diamond Brand Bar
for an Additional \$2 per person, per hour*

Dessert Buffet

*Doughnuts with Chocolate Ganache, Cinnamon Sugar & Glazed
Mini Stuffed Cupcakes, Cherries Jubilee, Banana Fosters & Grand Mariner Strawberries*

\$21.95 Per Person

Farewell Brunch Buffet

The morning following the reception, to include:

Juices, Fresh Smoothies

Fresh Fruits and Berries, Assorted Yogurts, Greek Yogurt with Assorted Condiments

Cold Cereals, Freshly Baked Muffins, Croissants, Coffee Cake, Bagels

Steel Cut Irish Oatmeal with Toppings

French Toast, Pancakes, Waffles

Applewood Bacon, Sausage, Home Fried Potatoes

Chef Attendant to Freshly Prepare Omelets and Eggs in the room

Coffee & Assorted Herbal Teas

\$24.95 per person



Food and Beverage Policy

*Outside food and beverage is not allowed to be brought into the hotel
A wedding cake is the only exception. Cake Cutting fee included*

Menu Selection

*Your menu selection for each guest is required no later than three (3) weeks prior to your event
Should you choose multiple entrees, the highest price entree will prevail.*

The bridal couple is required to provide place cards per guest, indicating entree selection

Rental fees for chairs, linen and preferred vendor list available upon request

All pricing is per person, unless otherwise noted
Prices are exclusive of 24% taxable service charge and 10% DC sales tax