



Hilton

WASHINGTON DC
NATIONAL MALL

Your Dream Wedding Awaits!

Experience our exceptional, personalized service & exquisite cuisine.

With 23,000 sq ft of distinctively designed event space, including two contemporary style ballrooms and a unique Solarium, offering a year-round indoor/outdoor ambiance, we provide a spectacular location for weddings of up to 500 guests.

Wedding Collections

Black Eyed Susan Collection

\$180 per person

5 -Hour Premium Open Bar

Cocktail hour with 1 display & 4 passed hors d'oeuvres

2 Course Plated Dinner

Champagne Toast

Dogwood Collection

\$200 per person

5 -Hour Premium Open Bar

Cocktail hour with 1 display & 4 passed hors d'oeuvres

2 Entrée Buffet Dinner

Champagne Toast

Cherry Blossom Collection

\$220 per person

5 -Hour Premium Open Bar

Cocktail hour with 1 display & 4 passed hors d'oeuvres

1 Salad Station, 1 Carving Station, 2 Reception Stations

Champagne Toast

You bring the love, we'll provide everything else!

Our expert catering and event team will make your dream a reality.

All Wedding Collections Include:

- ♥ Customized Wedding Cake & Cake Cutting Service
- ♥ Chiavari Chairs, Floor length White Linens, White Chargers, China, Flatware, & Glassware
- ♥ Dance Floor & Staging for DJ/Band
- ♥ Personalized Wedding Planning Book
- ♥ Menu Tasting for up to Four Attendees
- ♥ Wedding Suite on the Night of the Wedding
- ♥ Discounted Valet Parking
- ♥ Discounted Guestroom Block for Family & Wedding Party
- ♥ Professionally Attired Banquet Staff
- ♥ Butler Passed Wine and Spring Water (still and sparkling)
- ♥ Wine Service with Dinner
- ♥ Private Reception Room for Wedding Party/Private Holding Room
- ♥ Special Pricing for Children's Menu (10 years old and under)
- ♥ Special Pricing for Vendor's Menu

All pricing is subject to taxable service charge (currently 25%),
Food and Beverage tax (currently 10%) and selected services (currently 6%)





Passed Hors D'oeuvres

Royal Red Shrimp on Corn Crisp

Ahi Tuna on Crispy Wonton

Fig and Bleu Cheese Tartlet

Boursin Profiterole



Bacon Wrapped Scallop

Coconut Shrimp

Phyllo Wrapped Baked Brie,
apricot compote & sliced almonds

Antipasto Skewer

Mini Crab Cake

Prosciutto Wrapped Melon

Truffle Potato Croquette

Smoked Salmon on
"Everything Bagel" Crisp

Ceviche Shooter

Korean Beef Skewer

Smoked Chicken Cornet

Shaved Beef Sirloin on Crostini



Plated Dinner

Starter

(Please select one)

Tender Bibb Lettuce with Pea Tendrils, Bleu Cheese, Toasted Pecan, Sherry Vinaigrette

Crisp Spinach leaves topped with Grated Farm Fresh Egg, Pickled Onion, Bacon Vinaigrette

Mescaline Greens, Fresh Vegetable Confetti, Red and Yellow Tomatoes, White Balsamic Drizzle

Knife and Fork Caesar, Oven Dried Tomatoes, Focaccia Crostini



Entrée

(Please select one)

Filet Mignon of Beef, Roasted Fingerling Potatoes, Fresh Vegetable Medley, Red Wine Jus

Pan Fried Halibut, Cucumber and Tomato Quinoa, Braised Baby Bok Choy, Sauce Cardinal

Parmesan Crusted Breast of Chicken, Angel Hair and Parmesan Tort, Roasted Asparagus, Sun Dried Tomato Beurre Blanc

Classic Beef Wellington, Mushroom Duxelle, Slow Roasted Vegetables, Au Gratin Potatoes, Madeira Reduction

Pan seared Mahi-Mahi, Whipped Potatoes, Hari coverts, Lemon Butter Drizzle

Napoleon of Roasted Vegetables, Served over Basmati Rice, Balsamic Glaze

**Make it a duet and select a second protein for an additional \$6 per person.*

Dinner Buffet

Salad

(Please select two)

Classic Caesar, Focaccia Crostini

Crisp Kale Salad, Toasted Walnuts,
Goat Cheese, Sliced Red Onion, White Balsamic

Tender Bibb Lettuce, Fresh Strawberries,
Bleu Cheese, Toasted Pecan, Sherry Vinaigrette

Crisp Spinach leaves topped with
Grated Farm Fresh Egg, Pickled Onion,
Bacon Vinaigrette

Heirloom Roasted Carrot Couscous,
Dried Cranberries, Roasted Pine Nuts,
Lemon Vinaigrette

Entrees

(Please select two)

Roasted Striploin Blue Cheese, Demi Glaze

Fennel Crusted Scottish Salmon,
Fresh Scallion Soubise

Braised Beef Short Rib, Red Wine Reduction,
topped with crispy onions

Roasted Portobello Mushroom Ravioli

Rosemary Rotisserie Roasted Breast of Chicken,
Lemon and Herb Reduction

Buttermilk Fried Chicken

Blackened Mahi-Mahi, Pineapple Salsa

Accompaniments

(Please select two)

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Wild Rice Pilaf

Haricot verts

Roasted Seasonal Vegetable Medley

Grilled Asparagus, Feta crumbles,
Balsamic drizzle

Mediterranean Orzo, Sundried Tomato,
Spinach, Mozzarella



Reception Dinner

Salad Station

Assorted Green, Tomatoes, Cucumbers, Peppers,
Crouton, Jack Cheese, Parmesan, Sunflower Seeds,
Spicy Chickpeas, Beets, Carrots and Assorted Dressing

Carving Station

Includes dinner rolls & appropriate accompaniments

(Please select one)

Rotisserie Roasted Breast of Free Range Turkey

Herb Crusted Cedar Plank Salmon

Steamship of Beef, traditional béarnaise and
Creamy Horseradish

Prime Rib, Au Jus and Creamy Horseradish
(additional \$5 per person)

Rack of Lamb, Rosemary infused lamb spice
with Mint Yogurt for dipping
(additional \$15 per person)

Reception Stations

(Please select two)

South of the Border

Assortment of Adobe grilled steak and
chipotle marinated chicken tacos
Chicken Enchiladas
Ceviche shooters
Accompaniments include: Black Beans,
Spanish Rice, and Fresh Pico
with selection of Salsas



Regional American BBQ

Memphis style Pork Spare Ribs,
Tennessee Honey BBQ Sauce
Texas Style Smoked Beef Brisket
Crawfish and Andouille Gumbo
Accompaniments include:
tangy slaw and macaroni salad

Pasta Station

Cheese Tortellini, grilled shrimp,
roasted cherry tomatoes in Pesto Cream
Garganelli, Prosciutto di Parma, radicchio,
grana Padano/white wine reduction
Pomodoro Gnocchi, ricotta cheese
and wilted greens
Accompaniments include: artisan focaccia,
shaved Parmesan, pepper mill
& red pepper flakes

Mashed Potato Bar

Mashed Yukon Gold potatoes
Mashed Sweet Potatoes
Accompaniments include: pulled pork,
sour cream, bacon crumbles,
shredded cheddar cheese, crispy onions,
whipped cinnamon butter, brown sugar

Flatbread Station

Traditional Margherita: fresh mozzarella,
basil, sliced tomatoes
Prosciutto and Fig: thinly sliced prosciutto,
roasted figs, bleu cheese crumbles,
balsamic drizzle
Buffalo Chicken: Shredded buffalo style chicken,
bleu cheese crumbles, diced celery and carrot,
buttermilk ranch drizzle

Late Night Snack

Optional Enhancement, \$19.00 per person

Burgers and Beer

Mini bacon cheeseburger sliders,
served with a taste of local beer

Tacos and Tequila

Mini chicken tacos,
served with a miniature margarita

Donuts and Dipping Sauces

Skewered Donut holes with spicy chocolate
ganache, salted caramel, and raspberry dipping
sauces, and an espresso shooter

French Fry Cones

Choice of steak fries, sweet potato fries or tots,
passed in paper cones, with truffle ketchup and
garlic aioli. Served with taste of root beer

Milk and Cookies Station

Ice Cold Chocolate Milk and Whole Milk,
served with assorted freshly baked cookies



Game Time

Mini hotdogs, with mustard and relish,
Served with a taste of local beer

Bar Snacks

**Add these to your bar for a quick snack \$4 per person*

Pretzel Bites

Assorted Roasted Nuts

Garlic Parmesan Crispy Chick Peas

Assorted Popcorn – truffle, cheddar, buttered

Homemade Kettle Chips

STANDARD TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event space. Food and beverage ordered and/or consumed in other spaces or venues within the Hotel or in times outside the contracted event times will be charged in addition to and do not apply to the minimums. In the event the food and beverage minimums are not met, the difference will be charged to the final bill.

DEPOSIT/PAYMENTS

A deposit of 25% of estimated charges will be required to confirm the reservation with signed contract. 50% of the estimated charges will be due 6 months prior to your event with the estimated balance due 30 days prior to the event in the form of a cashier's check, money order, cash or credit card. All payments received will be applied to your balance and are non-refundable. Regardless of payment type, a credit card must be held on file for any expenses over and above the pre-payment and will be charged immediately following the event.

GUARANTEE

We will require an estimated attendance fourteen (14) days prior to the event, and confirmation of your attendance three (3) business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged should less attend. For a sit-down event of 100 guests or more we will set and be prepared to serve 3% over the guarantee.

FOOD AND BEVERAGE EXCLUSIVITY

The Hotel must provide all food and beverages. All food and beverage consumed in the Hotel's function space must be supplied by and prepared by the Hotel. No Outside food or beverage items, alcoholic or otherwise, shall be brought into the hotel by the patrons or their guests from outside sources, unless approval is submitted in writing by Hotel. We will make every effort to adjust menus to conform to religious or dietary preferences. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. To insure compliance with the County Board of Health food handling regulations, food will be consumed on the hotel premises at the time for which it is contracted. In addition, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the Hotel.

VENDORS - FLORAL DECORATIONS, PHOTOGRAPHY, ENTERTAINMENT, ETC.

Please see the Hilton Washington DC National Mall Recommended Vendor Guide for all contact information. Arrangements may be made directly with the vendor of your choice.

GUEST ROOM

We are pleased to offer you a complimentary Bridal Suite for the night of the wedding, and a complimentary Hospitality/Changing Room for the day of the event. Please inquire with your Wedding Professional for more information.

SERVICE CHARGE AND SALES TAX

All pricing is subject to taxable service charge (currently 25%), Food and Beverage tax (currently 10%) and selected services (currently 6%).

TASTINGS

A Private Menu Tasting for up to (4) people may be conducted at the request of the Group contact. We recommend scheduling tastings at least 2-3 months prior to the event start date. Please contact catering for scheduling and guidelines. All tastings require at least two weeks' notice.

HOTEL ROOMS

Ask your Wedding Professional for information regarding discounted guestroom rates for your guests.