



Holiday Inn Crystal City

You Have Imagined Every Detail...
...Let Us Make it a Reality



Pearl Wedding Package:

Banquet Room at No Charge*
Elegant Floor Length Table Linens and Napkins
Round Guest Tables, Gift Table, Cake Table and Head Table
Dance Floor, Stage, and Decorative Draping
House Centerpieces ~ Mirror, Hurricane Globe, and Votive Candles
Your Choice of Plated or Buffet Dinner Service
Complimentary Champagne or Sparking Cider Toast for All Guests
Hospitality Room for the Bridal Party
Discounted Rehearsal Dinner Menu
Complimentary Room for the Bride and Groom on Wedding Night
Discounted Parking and Room Rates for Out of Town Guests (Based Upon Hotel Availability)
Cash Bar – Bartender Fee Applicable

Sapphire Wedding Package:

The Pearl Wedding Package PLUS:

Two Chilled Displays
Two Hot Hors D'oeuvres
Two Hour Domestic Beer & House Wine Bar

Diamond Wedding Package:

The Sapphire Wedding Package PLUS:

Four Hour Deluxe Brand Open Bar Signature
Cocktail
Complimentary Weekend Stay for your One-Year-Anniversary

*Ballroom Space May Be Subject to Food and Beverage Minimums

HORS D'OEUVRES

Sapphire and Diamond Packages

Chilled Displays

(Choice of Two)

Fruit & Berries

Fresh Sliced Seasonal Fruits and Berries,
Served with a Yogurt Dressing

Raw Harvest Crudités Display

Fresh Seasonal Garden Vegetables,
Served with a Zesty Ranch Dip

Fromage & Biscuits Display

Imported and Domestic Cheeses,
Served with Fresh Bread and Crackers

Hot Hors D'oeuvres

(Choice of Two)

average serving (3) per person

Mushroom Stuffed with Crabmeat

Hibachi Chicken with Peppers & Jack Cheese

Thai Scallop Tart

Peking Duck Fried Ravioli

Mediterranean Couscous Purse

Malibu Lobster Lollipop

Cucumber Rounds Topped with Dill Shrimp Salad

Bruschetta with Tomato, Pesto and Mozzarella

Chicken & Wood ear Mushroom Chopsticks

Skirt Steak Fajita Scoops

BEVERAGE SERVICE

Sapphire Package Includes Two Hours of Continuous Domestic Beer and House Wine

Diamond Packages Include Four Hours of Continuous Beverage Service

Deluxe Brand Cocktails ~ Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Smirnoff Vodka,
Seagram 7 Whiskey, Dewar's Scotch and Jose Cuervo Tequila

Deluxe Wines ~ Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

Domestic Beer ~ Budweiser, Bud Light and Miller Lite

Imported Beer ~ Corona and Heineken

Non-Alcoholic ~ Assorted Sodas, Juices, Bottled Waters and Mixers

Signature Cocktail ~ Consult Your Wedding Specialist for more Information

****Specialty Wine Service during Dinner, Available Upon Request****

****Consult your Wedding Specialist for details on the Cash Bar****

PLATED DINNER

*Includes Assorted Warm Rolls and Butter and Fresh Vegetable Medley,
Served with Freshly Brewed Coffee, Hot Tea, Iced Tea, and Water*

Salads

(Choice of One)

Classic Caesar Salad

Hearts of Romaine Topped with Parmesan and Garlic Herb Croutons

Harvest Salad

Medley of Fresh Mesclun Greens Topped with Sliced Cucumbers, Baby Heirloom Tomatoes and Shaved Carrots

Spinach Salad

Baby Spinach with Candied Pecans, Red Onion, Fresh Berries and Queso fresco

Entrées

(Choice of Two)

Filet Mignon Oscar

6oz. Charbroiled Beef Tenderloin Topped with Maryland Crab Meat, and Béarnaise Sauce
Served with a Baked Potato

Tuscan Stuffed Chicken

Boneless Breast of Chicken Stuffed with Spinach, with a Sun-Dried Tomato, Reggiano Cheese, Oregano
Served with Garlic Mashed Potatoes

Chicken Bruschetta

Seasoned Chicken Breast, Diced Heirloom Tomatoes, Fresh Mozzarella with Basil
Served in a Balsamic Reduction
Long Grain Wild Rice

Prime Rib

Slow Roasted Prime Rib Served Au Jus Lie
Served with a Baked Potato

Oven Seared Salmon

Fresh Atlantic Salmon Oven Seared to Perfection and Finished with a lemon Beurre Blanc Sauce
Served with Long Grain Wild Rice

Maryland Crab Cakes

Two Pan Seared Maryland Lump Crab Cakes
Served with Oven Roasted Red Bliss Potatoes

Steak Diane

Oven Roasted and Served with a Caramelized Onion Demi –Glaze
Served with Garlic Mashed Potatoes

Blackened Mahi-Mahi

Fresh Mahi-Mahi Blackened
Served with a Mango Salsa
Served with Long Grain Wild Rice



BUFFET DINNER

*Includes Fresh Garden Salad and Assorted Dressings, Warm Rolls and Butter,
Tomato and Cucumber Salad and Fresh Vegetable Medley
Served with Freshly Brewed Coffee, Hot Tea, Iced Tea, and Water*

Starch Accompaniment

(Choice of One)

Long Grain Wild Rice
Garlic Mashed Potatoes
Oven Roasted Red Bliss Potatoes

Entrées

(Choice of Two)

Herb Crusted Pork Loin
Seasoned with the Chef's Signature Dry Rub,
Slow Roasted Pork Loin Topped
with Rosemary Au Jus

Citrus Chicken
Seared Chicken Breast with Fresh Tomatoes,
Blood Oranges Segments, Diced Red Onions
Garnished with Lime Zest

Seared Tilapia
Oven Seared Tilapia Topped with
A Cool Cucumber and Tomato Relish

Roasted Sliced Sirloin
Dried Rubbed Slow Roasted Sirloin
Served with Vidalia Onion Anglaise

Grilled Atlantic Salmon
Grilled Atlantic Salmon with
Carrots, Ginger and Coconut Emulsion
Topped with Enoki Mushrooms

Steak Diane
Oven Roasted and Served with a
Caramelized Onion Demi –Glaze
Served with Garlic Mashed Potatoes

Jumbo Ravioli
Jumbo Ravioli, Topped with a Gorgonzola
Cream Sauce, Caramelized Onions
and Sautéed Apple Wood Bacon

Infused Tequila Lime Chicken Breast
Grilled Chicken in Tequila Lime sauce
Garnished with Lime Salsa

PLATED & BUFFET DINNER PRICING

Plated Dinner

Filet Mignon Oscar

Pearl ~ \$59.00
Sapphire ~ \$79.00
Diamond ~ \$94.00

Tuscan Stuffed Chicken

Pearl ~ \$46.00
Sapphire ~ \$66.00
Diamond ~ \$81.00

Chicken Bruschetta

Pearl ~ \$45.00
Sapphire ~ \$65.00
Diamond ~ \$80.00

Prime Rib

Pearl ~ \$53.00
Sapphire ~ \$73.00
Diamond ~ \$88.00

Maryland Crab Cakes

Pearl ~ \$55.00
Sapphire ~ \$75.00
Diamond ~ \$90.00

Blackened Mahi-Mahi

Pearl ~ \$50.00
Sapphire ~ \$70.00
Diamond ~ \$85.00

Oven Seared Salmon

Pearl ~ \$46.00
Sapphire ~ \$66.00
Diamond ~ \$81.00

Steak Diane

Pearl ~ \$45.00
Sapphire ~ \$65.00
Diamond ~ \$80.00

Buffet Dinner

Pearl ~ \$55.00 Per Person
Sapphire ~ \$75.00 Per Person
Diamond ~ \$90.00 Per Person



ENHANCE YOUR RECEPTION

Interactive Chef Attended Pasta Bar

Bowtie, Penne, and Linguine Pastas with Pesto, Alfredo and Marinara Sauce. Toppings to Include Mushrooms, Peppers, Onions, Tomato, Garlic, Broccoli, Italian Sausage, Chicken, and Parmesan Cheese
\$8 Per Person

\$85 Chef Attendant Fee

Whole Roasted Turkey Or Whole Sugar Carved Ham Carving Station

Served with Creole Mustard, Cherry Mayonnaise and Artisan Rolls
\$8 Per Person

Mashed Potato Station

Yukon Gold Potatoes, Sweet Potatoes and Whipped Potatoes with Assorted Toppings to Includes:
Chives, Bacon, Brown Sugar, Garlic Butter, Nutmeg Butter, Shredded Cheddar and Toasted Pecans
\$10 Per Person

Top Round of Beef Carving Station

Served with Horseradish Cream Sauce and Au Jus, Carved to Order
\$8 Per Person

*\$85.00 Carving Fee Per One Hour

Chocolate Fountain Station

Chocolate Fondue with Dipping items to include: Assorted Fresh Fruits, Pretzels, Pound Cake, Marshmallows with Your Choice of Toppings
\$10 Per Person

Risotto Bar

The Traditional Italian Dish with a Twist. Add Any of Your Favorite Toppings to Include:
Veal Cognac, Caramelized Onions, Leeks, Italian Sausage, Baby Shrimp, Mediterranean Salsa, Pancetta, Olive Tapenade, and Tomato Concasse
\$12 Per Person
\$85 Chef Attendant Fee

ENHANCE YOUR DAY

Chivari Chairs

Available in a Wide Variety of Colors

\$7.00 per Chair

Standard Chair Covers

Available in a Wide Variety of Colors

\$4.00 per Chair

Satin Chair Covers

Available in a Wide Variety of Colors

\$5.00 per Chair

Sashes Available

In a Wide Variety of Colors

\$2.00 per Chair

Up lighting Package

Available in Any Color You Can Imagine

\$300.00 per Package

Custom-Made Light Monograms

Reflects on Wall or Dance Floor

\$300.00 per Monogram

Decorative and Interactive Ice Sculptures

Price Varies Upon Design

Specialty Wine Service

See Attached Pricing

Wedding Cake

Available in a Wide Variety of Flavors

Starting at \$4.00 per Person

PREFERRED VENDORS

Entertainment

Grabielsmo Productions

Pablo Grabiel
202-441-8344

www.grabielsmo.com

Dream Day DJs

Jake Ritchie
1-866-DREAM-98

www.dreamdaydjs.com

Mydeejay

Evan Reitmeyere
888-GET-MYDJ

www.mydeejay.com

Transportation

Chariots For Hire

703-790-LIMO

www.chariotsforhire.com

Cakes/Desserts

Alexandria Pastry Shop

703-578-4144

www.alexandriapastry.com

Photography

Larry Glatt

301-641-5074

larry@lglattphoto.com

Washington Executive Photographic Services Max Krupka

301-620-0299

mkrupka@photographicservices.biz

Planners

Covenant Weddings

Diane George
240-375-3953

www.covenantweddings.com

Florist

FIFi Flower LLC

Nevien Tadross
703-924-0762

www.fififlower.net

Flowers with Love

Shaheen Hossini
703-979-4000

www.eflowerswithlove.com

White & Blush Wines

Copperidge Chardonnay

aromas of ripe apple and citrus, nicely married with nuances of toasted oak

Copperidge White Zinfandel

aromas of dried cranberry, watermelon, with fresh cherry and strawberry notes

By the Glass ~ \$6.00 With Meal Service ~ \$7.50 By the Bottle ~ \$25.00

Ecco Domani Pinot Grigio

pleasant floral and tropical fruit aromas with a light, crisp and clean and refreshing flavor

Redwood Creek Chardonnay

medium-bodied with citrus aromas, flavors of cinnamon and ripe limes with a soft, smooth finish

Redwood Creek White Zinfandel

sweet aromatics of raspberry and cherry with lingering red fruit

By the Glass ~ \$7.00 With Meal Service ~ \$8.75 By the Bottle ~ \$31.00

Gallo of Sonoma Chardonnay

ripe apple, pear and pineapple aromas with rich juicy flavors of peach and mangos

White Haven Sauvignon Blanc

vibrant peach, tropical fruit and gooseberry aromas with freshly cut herb undertones

By the Glass ~ \$8.00 With Meal Service ~ \$10.00 By the Bottle ~ \$36.00



Holiday Inn National Airport ~ Crystal City

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Red Wines



Copperidge Cabernet

aromas of blackberry jam and raspberries nicely integrated with notes of spices, mocha and vanilla

Copperidge Merlot

aromas of ripe cherries and black plums blended with nuances of chocolate and brown spices

By the Glass ~ \$6.00 With Meal Service ~ \$7.50 By the Bottle ~ \$25.00

Redwood Creek Cabernet Sauvignon

flavors of black cherry and cocoa highlighted by warm oak

Redwood Creek Merlot

flavors of boysenberries, black cherries & plum jam accentuated by spice, chocolate and notes of vanilla

Mirassou Pinot Noir

displays intense red berry flavors of cherry, plum and red currant with smoking aromas

By the Glass ~ \$7.00 With Meal Service ~ \$8.75 By the Bottle ~ \$31.00

Gallo of Sonoma Cabernet

Sweet fruit with rich flavors of black cherry, raspberry and currant

Gallo of Sonoma Merlot

lush and rich flavors of crushed berries, baked blackberry pie and vanilla

By the Glass ~ \$8.00 With Meal Service ~ \$10.00 By the Bottle ~ \$36.00