

# *Evening Wedding Package*

## *Package Includes:*

Four Hours of Deluxe Open Bar Service  
Cocktail Reception with Three Passed Hors d'Oeuvres and One Display  
Champagne or Sparkling Cider Toast  
Plated Dinner Option Includes Two Courses – Salad and Entrée  
Buffet Dinner Option Includes Salad, Three Accompaniments and Two Entrées

## *Compliments of the Holiday Inn Washington Dulles:*

Menu Tasting (for up to four guests)  
Upgraded Linens & Coordinating Napkins  
Dance Floor and Staging  
Cake Cutting Service  
White Backdrop for Head Table or Sweetheart Table  
Choice of Hotel Centerpieces to Include Votive Candles and Mirror Tiles  
Four Up Lights to Enhance Your Setting  
Complimentary Suite for the Bride and Groom  
Special Reduced Guest Room Rates for Blocks of 10 or More Rooms  
Dedicated Wedding Specialist to Assist with all of Your Hotel Reception Details

**Plated Dinner Option**  
**\$95.00 Inclusive Per Person**

**Buffet Dinner Option**  
**\$99.00 Inclusive Per Person**

**Wedding Cake added to your Package**  
**\$6.00 Inclusive Per Person**

Buttercream icing with one filling – see your wedding specialist for list of available fillings

Inclusive indicates that 22% taxable service charge and 6% state tax have been added



# *Cocktail Reception*

## *Butler Passed Hors d'Oeuvres*

Choice of Three (based on one of each per person)

- Avocado Chicken Wonton
- Tandori Chicken Yogurt Dipping Sauce
- Prosciutto Wrapped Asparagus
- Caprese Kabob
- Quinoa Yucca Arancini
- Malibu Coconut Shrimp
- Mini Crab Cakes with Chipotle Aioli
- Bacon Wrapped Scallops
- Tenderloin & Bacon Jam Crostini
- Tuna Poke Sushi Rolls with Wasabi Cream Sauce

## *Chilled Displays*

Choice of One

- Garden Vegetable Crudités
- International and Domestic Cheese Display
- Sliced Fresh Fruit
- Hummus with Pita

## *Four Hours of Deluxe Open Bar Service*

Jose Cuervo, Beefeater, Smirnoff, Bacardi, Jim Beam, Dewars, Korbel & Triple Sec

Sterling Vintner Varietals of Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

Budweiser, Bud Light, Miller Lite, Sam Adams, Stella Artois, Corona

Assorted Soft Drinks, Mixers & Garnishes



# *Dinner Buffet*

## *Plated Salad*

Choice of One

Served with a Fresh Rolls & Creamy Butter

- Mixed Greens – Field Greens, Sliced Cucumbers, Carrots, Grape Tomatoes, Assorted Dressings  
Caesar Salad – Crisp Romaine, Creamy Caesar Dressing topped with Croutons and Asiago Cheese  
Spinach Salad – Crumbled Goat Cheese, Dried Cranberries, Walnuts, Cranberry Vinaigrette

## *Accompaniments*

Choice of Three

- Greek Vegetable Salad  
Tomato Mozzarella Salad  
Bowtie Pasta Salad  
Grilled Seasonal Vegetables  
Roasted Tri-Colored Romanesco  
Steamed Asparagus  
Tri-Colored Fingerling Potatoes  
Garlic Mashed Potatoes  
Quinoa  
Basmati Rice

## *Deluxe Buffet Entrées*

Choice of Two

- Chimichurri Steak** – Garlic and Herb Skirt Steak Chimichurri Sauce  
**Petit Filet Mignon** – Grilled with Sautéed Mushrooms and Lemo Sauce  
**Roasted Pork Loin** – Celeriac Port Glaze  
**Roasted Root Vegetables** – with Quinoa  
**Wild Caught Salmon** – Pan Seared Salmon with a Roasted Red Pepper Cream Sauce  
**Poached Corvina** – Escabeche Sauce  
**Chicken Piccata** – Lemon Caper Butter Sauce  
**Pan Seared Chicken Breast** – Yellow Chile Sauce



# *Plated Dinner Options*

## *Salads*

Choice of One

Served with a Fresh Rolls & Creamy Butter

- Mixed Greens – Field Greens, Sliced Cucumbers, Carrots, Grape Tomatoes, Assorted Dressings
- Caesar Salad – Crisp Romaine, Creamy Caesar Dressing topped with Croutons and Asiago Cheese
- Spinach Salad – Crumbled Goat Cheese, Dried Cranberries, Walnuts, Cranberry Vinaigrette

## *Deluxe Plated Entrées*

Choice of Two

### **Filet Mignon**

Grilled Tenderloin of Beef  
Sautéed Mushrooms and Garlic Butter Sauce  
Garlic Mashed Potatoes and Haricot Vert Bundle

### **Chicken Piccata**

Lemon Caper Butter Sauce  
Penne Pasta and Roasted Seasonal Vegetables

### **Pan Seared Chicken Breast**

Yellow Chile Sauce  
Tri-Colored Fingerling Potatoes and Grilled Asparagus

### **Poached Corvina**

Poached Corvina with Escabeche Sauce  
Basmati Rice & Roasted Root Vegetables

### **Wild Caught Salmon**

Roasted Red Pepper Cream Sauce  
Pan Seared Brussel Sprouts with Bacon and Smashed Russet Potatoes

### **Roasted Pork Loin**

Celeriac Port Glaze  
Roasted Tri-Colored Romanesco and Wild Rice

### **Create a Duet (Add \$6.00 Per Person)**

4 oz. Petit Filet Mignon  
Crab Cake or Grilled Chicken or Seared Salmon

Vegetarian, Vegan and Gluten Free Options are available. Please consult your Wedding Specialist for more information.



# *Ceremony*

When it comes to tying the knot, Holiday Inn Wedding Planners are an important part of your special day. We can accommodate every wish and family tradition to create lasting memories.

Walk down the aisle in one of our Indoor Ballrooms or choose our beautiful Courtyard for your event.

## *Our Ceremony Packages Includes:*

- Chevron Style Seating with Center Aisle
- White Chair Covers
- White Arch accented with Toile Draping
- White Lanterns with Tea Lights set at the end of each aisle
- Ceremony Rehearsal prior to the event
- Wedding Specialist to assist you with organizing the Ceremony

**\$1,000.00 Fee Inclusive of 22% Service Charge & 6% Tax**

Some events with outside vendors could be subject to set-up fees.

Speak with your Wedding Specialist for full details.



# Children's Menu

Ages 4-11

## Starters

Choice of One

Mixed Greens Salad with Ranch Dressing

Seasonal Fresh Fruit Salad

Carrots and Celery Sticks with Ranch Dip

## Entrées

Choice of One

### **Chicken Tenders**

Honey Mustard Dip & French Fries

### **Cheeseburger**

French Fries & Pickle

### **Penne Pasta**

Alfredo or Marinara Sauce

**\$26.00 Per Child**

Inclusive of 22% Taxable Service Charge & 6% State Tax)



# *Reception Enhancements*

## **Additional Passed Hors d'Oeuvres**

\$3.00 per piece

## **Additional Reception Displays**

\$7.00 per person

## **Carving Station**

\$6.00 per person (attendant fees apply)

## **Enhanced Coffee Bar**

\$5.00 per person

## **Action Stations with Attendants Available**

\$10.00 per person

## **Decadent Miniature Dessert Station**

\$12.00 per person

## **Chargers**

\$2.00 per person

## **Chair Covers & Sashes**

\$4.00 per person

## **Chavari Chairs**

\$8.00 per person

## **Premium Alcohol**

\$10.00 additional per person

## **Additional Pipe & Drape**

Price based on total ordered

## **Additional Hour of Rental**

\$500.00 per hour

**Additional Service Charge & Taxes will be applied**

