


Hilton
Washington Dulles Airport

Weddings by Hilton



Hilton Washington Dulles Airport
13869 Park Center Road
Herndon, Virginia 20171
703-479-2800

Hilton Washington Dulles Airport
13869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703 - 478-9286 (F)

ABOUT OUR HOTEL

Restaurants / Bars

The Cardinal Lounge

Experience a hint of Old Virginia with a contemporary edge. Wind down with friends or end your day with a Cardinal Lager in our casually elegant atmosphere. A myriad of creative libations and great food await you... in the Cardinal Lounge, Dulles' Restaurant!

Old Ox Grille

Dining at Old Ox Grille offers guests the finest in bistro-styled cuisine with delicious and creative menu selections



On-site Health and Fitness Center

Established routines aren't interrupted while guests are traveling at our nicely equipped Health and Fitness Center. With complimentary access for guests, there are no excuses for not taking advantage of our 18 Station "Cybex Circuit," four treadmills with satellite TV, three elliptical and two stationary bikes. Enjoy a relaxing trip to the dry or wet sauna or just take a dip in the pool and hot tub after your workout.



Airport Shuttle Service

Complimentary Airport Shuttle is available to accommodate out-of-town guests; ample Complimentary parking to accommodate local attendees by reducing the need to plan for additional expenditures.



Guestroom Accommodations

Our luxurious and spacious guestrooms offer an inviting setting to relax and unwind after a full day of events. Combined with all the comforts of home including LodgeNet, sitting area, two telephones with dual lines, and plush bedding each guest will take ease in knowing we've thought of everything to ensure a restful and productive stay.



WEDDING PACKAGE INCLUSIONS

We offer Lunch as well as three Dinner wedding packages.

All packages will include the following items:

All food and beverage for the cocktail hour and meal

White Glove Service

White or Ivory Floor length linen for all tables

Complimentary centerpiece to include Mirror Tile, Votive Candles, and Hurricane Globe with
White Taper Candle

Head Table or Sweetheart Table on Riser or Floor

Elevated Cake Table

Service Staff to Cut and Serve Wedding Cake

Complimentary Gift Table, Place Card Table, and Guest Book Table in Reception Area

Complimentary DJ table or stage for band

Dance Floor to fit space

Room Set-Up Fee and Room Rental included

Complimentary Holding Room for Wedding Party with Hors D'oeuvres and Beverages

Menu Tasting for up to (4) Guests

Menu tasting to discuss the details of your event with (3) Salads or Soups and (3) Entrees

Special Room Rate for your Out of Town Guests

Complimentary Bridal Suite on your Wedding Night to include:

Chocolate Covered Strawberries and Champagne sent to your room and Breakfast for two for

In-Room Dining the following morning

Complimentary Above and Below Ground Parking

Complimentary Shuttle to and from Washington Dulles Airport

Dedicated Catering Manager and Event Staff to handle the details of your event

LUNCH WEDDING MENUS

(Available Serve time 12:00 PM – 2:00 PM)

Four-Hour Premium Open Bar

Cocktail Hour to Include:
Three Butler Passed Hors D'oeuvres

Two Course Lunch to Include:
Soup or Salad and Entrée
Starch and Vegetable
(*One-Entrée Selection - \$2 for additional entrée*)

\$75.00 per Person

Appetizers

Shrimp Panang, Sweet Chili Sauce

Maryland Corn Meal Crusted Jumbo Lump Crab Cakes Remoulade

Cajun Shrimp Salad in Cucumber Slices

Pork Pot Sticker Dumplings, Sweet Soy Ginger Glaze

Lobster Empanada, Smoked Tomato Relish

Thai Beef Satay, Peanut Sauce

Spanakopita

Wild Mushroom Tartlet

Mozzarella and Tomatoes on a skewer with Herb Vinaigrette

© Hilton Washington Dulles Airport Hotel 2011

*Prices are subject to 22% Service Charge and 5% Tax
Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event.*

Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

Soup or Salad

Roasted Tomato Bisque with Fresh Basil
Maryland-Style Crab Soup
French Onion Soup

Chop House Salad

Iceberg, Chopped Tomato, Cucumber, Carrot Ribbons, Choice of Dressings

Fairfax Spinach Salad

Fresh Spinach Leaves, Chopped Egg, Diced Red Onion and Raspberry Vinaigrette

The Cardinal Caesar

Hearts of Romaine with Diced Ripe Tomatoes, Herbed Croutons,
Grated Parmesan Cheese and Creamy Caesar Dressing

Entrée

Herb Roasted Breast of Amish Chicken, Sweet Corn Pudding, French Beans Roasted Shallot Jus

Chicken Alexander - Grilled with Red Peppers, Artichokes, Cheese and Sun Dried Tomato Sauce
with Wild Rice and Vegetable Medley

Wild Line Caught Rock Fish, with Tomato, Artichokes, Capers and Lemon and Grilled Braised Fennel

Fire Roasted Atlantic Salmon Roasted Root Vegetable Hash with Pepper Grilled Asparagus, Myer
Lemon Essence

London Broil Topped with Mushroom and a Wine Sauce served with Garlic Mashed potatoes and
Almandine Green Beans

Herb Roasted Fillet Mignon, Yukon Gold Mashed Wild Mushroom Stew, Crispy Onions

Pork Loin Filled with Chorizo with a Green Apple Brandy Sauce, Fingerling Potatoes with Rosemary,
Garlic, Sea Salt and Course Ground Pepper, Balsamic-Marinaded and Grilled Zucchini, Squash, Bell
Pepper and Red Onion

All served with Freshly Brewed Regular and Decaffeinated Coffee, and Hot Water with
Assorted Teas

DINNER WEDDING MENUS

All Dinner Menus come with a Four-Hour Premium Open Bar

Love

Cocktail Hour to Include:
Three Butler Passed Hors D'oeuvres

Two Course Dinner to Include:
Soup or Salad and Choice of (2) Entrees
Starch and Vegetable

Raspberry Garnished Champagne Toast

\$95.00 per Person

Honor

Cocktail Hour to Include:
Three Butler Passed Hors D'oeuvres
Choice of Artisanal Display

Three Course Dinner to Include:
Soup and Salad and Choice of (2) Entrees
Starch and Vegetable

Wine Service with Dinner
Raspberry Garnished Champagne Toast

\$110.00 per Person

Cherish

Cocktail Hour to Include:
Three Butler Passed Hors D'oeuvres
Choice of Artisanal Display

Three Course Dinner to Include:
Soup or Salad and Choice of (3) Entrees
Starch and Vegetable

Wine Service with Dinner
Raspberry Garnished Champagne Toast

\$120.00 per Person

© Hilton Washington Dulles Airport Hotel 2011

*Prices are subject to 22% Service Charge and 5% Tax
Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event.*

Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

Appetizers

Shrimp Panang, Sweet Chili Sauce

Maryland Corn Meal Crusted Jumbo Lump Crab Cakes Remoulade

Cajun Shrimp Salad in Cucumber Slices

Pork Pot Sticker Dumplings, Sweet Soy Ginger Glaze

Lobster Empanada, Smoked Tomato Relish

Thai Beef Satay, Peanut Sauce

Spanakopita

Wild Mushroom Tartlet

Mozzarella and Tomatoes on a skewer with Herb Vinaigrette

Artisanal Display *(Select one)*

Display of Fresh Vegetable Crudités and Dipping Sauce

Imported & Domestic Cheese Display with Gourmet Crackers

Sliced Seasonal Fresh Fruit Display

Antipasto Display Assortment of Grilled and Roasted Vegetables, Cheeses, and Finished with Virgin Olive Oil

Soup

Lobster Bisque Soup

Chesapeake Bay Crab Chowder

Provençal Vegetable Soup with Pesto

Cream of Wild Mushroom Soup with Garlic Cheese Croutons

Italian Wedding Soup

Warm Rolls and Butter

Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

Salad

Caesar Salad
with Garlic-Herb Croutons and Shaved Parmesan Cheese

Spinach Salad
with Sliced Mushrooms, Mandarin Oranges and Toasted Walnuts with a Dijon Vinaigrette

Steak House Salad, Iceberg Wedge Bacon, Bleu Cheese, Jersey Tomatoes, Homemade Butter Milk
Ranch Dressing

Organic Baby Lettuces, Roasted Tomatoes, Balsamic Vinaigrette

Entrees

Herb Roasted Breast of Amish Chicken, Sweet Corn Pudding, French Beans Roasted Shallot Jus

Chicken Alexander - Grilled with red peppers, Artichokes, Cheese and Sun Dried Tomato Sauce
with Wild Rice and Vegetable Medley

Wild Line Caught Rock Fish, with Tomato, Artichokes, Capers and Lemon and Grilled Braised Fennel

Fire Roasted Atlantic Salmon Roasted Root Vegetable Hash with Pepper Grilled Asparagus, Myer
Lemon Essence

London Broil Topped with Mushroom and a Wine Sauce served with Garlic Mashed potatoes and
Almandine Green Beans

Herb Roasted Fillet Mignon, Yukon Gold Mashed Wild Mushroom Stew, Crispy Onions

Pork Loin Filled with Chorizo with a Green Apple Brandy Sauce, Fingerling Potatoes with Rosemary,
Garlic, Sea Salt and Course Ground Pepper, Balsamic-Marinated and Grilled Zucchini, Squash, Bell
Pepper and Red Onion

All served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Water with Assorted
Teas

BUFFET DINNER WEDDING MENUS

Includes

Four Hours of Hosted Bar Featuring Premium Brand Cocktails, House Brand Red & White Wines,
Imported & Domestic Beers, Soft Drinks

Cocktail Hours

With Three Butler Passed Hors d'oeuvres and Artisanal Display

Three (3) or Four (4) Entrée Buffet
(See Selection Attached)

Raspberry Garnished Champagne Toast

Prices Starting at \$105.95 ++ per person

Appetizers (Select three)

Shrimp Panang, Sweet Chili Sauce

Maryland Corn Meal Crusted Jumbo Lump Crab Cakes Remoulade

Cajun Shrimp Salad in Cucumber Slices

Pork Pot Sticker Dumplings, Sweet Soy Ginger Glaze

Lobster Empanada, Smoked Tomato Relish

Thai Beef Satay, Peanut Sauce

Spanakopita

Wild Mushroom Tartlet

Mozzarella and Tomatoes on a skewer with Herb Vinaigrette



Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703 - 478-9286 (F)

Artisanal Display
(Select one)

Display of Fresh Vegetable Crudités and Dipping Sauce

Imported & Domestic Cheese Display with Gourmet Crackers

Sliced Seasonal Fresh Fruit Display

Antipasto Display Assortment of Grilled and Roasted Vegetables, Cheeses, and Finished with Virgin Olive Oil



Bride and Groom's Choice of Two (2) Starters

Spicy Thai Beef Salad with Flash-Fried Vegetables

Country Garden Salad with Green Beans, Squash, Carrots, and Corn tossed with a Stone Mustard Vinaigrette

Traditional Salad with Chopped Tomato, Black Olives, and Cucumbers
Buttermilk Ranch Dressing

Grilled Shitake Mushroom Salad with Crumbled Goat Cheese

Saffron Rice Salad with Goat Cheese, Pine Nuts, and Dried Cranberries

Soba Noodle Salad with Scallions and Water Chestnuts
Tossed with a Tahini-Soy Dressing

New England Clam Chowder

Velvety Shrimp Bisque with Sherry



Entrée Selection

(Select two or three)

Roasted Salmon with Leeks and Basil Cream

~~~~

Seared Pork Loin Mediterranean with Olives, Artichokes, Capers, and Fresh Garlic

~~~~

Tenderloin of Beef topped with Pommeray Mustard Sauce

~~~~

Roasted Chicken Breast with a Balsamic Cream Reduction

~~~~

Lemon and Caper Chicken Picatta

~~~~

Mushroom Ravioli with Toasted Pine Nuts Alfredo

~~~~

Swordfish with Asian Soy Sauce

~~~~

Sautéed Chicken with a Wild Mushroom Chardonnay Sauce

~~~~

Fresh Tilapia with Wild Mushroom Cream

~~~~

Herb Marinated Flank Steak with a Cabernet Demi Glace

## *Choice of two (2) Starches*

Sour Cream Mashed Potatoes with Toasted Garlic

~~~~

Golden Couscous with Toasted Pine Nuts, Currants, and Grilled Scallions

~~~~

Roasted Root Vegetable with Sea Salt and Olive Oil

~~~~

Wild Rice Pilaf

~~~~

Wild Mushroom Risotto

~~~~

Roasted Rosemary-Garlic Red Skin Potatoes

~~~~

Oven Roasted Yukon Gold Potatoes

~~~~

Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

Choice of two (2) Vegetables

Sautéed Broccolini with Fresh Garlic

~~~~

Honey and Ginger Baby Carrots

~~~~

Balsamic-Marinated and Grilled Zucchini, Squash, Bell Pepper, and Red Onion

~~~~

Sautéed Green Beans with Fresh Garlic, Balsamic, and Toasted Almond Slices

~~~~

Healthy Steamed Garden Medley

~~~~

Roasted Parmesan Tomatoes

~~~~

Cauliflower with Baked Bread Crumbs

Two Entrees *\$105.95*

Three Entrees *112.95*

UNFORGETTABLE MOMENTS

To add to those special touches to your important day, we offer a variety of enhancements that can be added to any package

Chocolate Fountain with Accompaniments for dipping

Specialty Signature Drink

Ice Sculpture

Specialty Table Linens, Chair Covers, and Chairs

Up lighting around the room

Charger Plates

After dinner specialty coffee and petite pastry station

Custom GOBO lighting with your name or initials to welcome your guests

Sorbet Intermezzo

Ask your Catering Manager for additional pricing and enhancements

BEVERAGE SERVICE

Found On All Bars

Hilton recommends (1) Bartender/Cashier per 75 Guests (Cash Bars = 1 per 100)

Standard Liquors

Seagram's 7 Blended Whiskey
Jim Beam Bourbon
Seagram's Gin
Myer's Platinum White Rum
J&B Scotch
Sauza Gold Tequila
Smirnoff Vodka

Deluxe Brand Liquors

Canadian Club Blended Whiskey
Jim Beam Bourbon
Tanqueray Gin
BACARDI Superior Rum
Cuttty Shark Scotch
Jose Cuervo Especial Tequila
SKYY Vodka

Domestic Bottled Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra & O'Doul's

Imported Bottled Beers

Amstel Light, Heineken, Corona

Wines

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel

Non Alcohol & Mixers

Coke, Diet Coke and Sprite, Poland Springs Bottled Water, Assorted Fruit Juices, Hiram Walker Triple Sec and Martini & Rossi Sweet/Dry Vermouths

Hilton Washington Dulles Airport
15869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

BEVERAGE SERVICE

HWD Hosted Consumption Bar

	Standard Bar	Deluxe Bar
Cocktails	\$6	\$7
Domestic Beers	\$4	\$4
Imported Beers	\$5	\$5
Wine by the Glass	\$6	\$6
Cordials & Cognac	\$8	\$9
Bottled Water	\$3	\$3
Fruit Juices	\$3	\$3
Coca Cola, Diet Coke and Sprite	\$3	\$3
Hosted Drink Ticket	\$6	\$7

HWD Cash Bar

Price includes 22% Service Charge & Applicable Taxes.

Group Must Guarantee a Minimum Expenditure of \$250.00 for each Cash Bar provided.

	Standard Bar	Deluxe Bar
Cocktails	\$7	\$8
Domestic Beers	\$5	\$5
Imported Beers	\$6	\$6
Wine by the Glass	\$7	\$8
Cordials	\$9	\$10
Bottled Water	\$4	\$4
Bottled Fruit Juices	\$4	\$4
Coca Cola, Diet Coke and Sprite	\$4	\$4
Hosted Drink Ticket	\$6	\$7

Bartender Fee of \$110.00 (Plus Applicable Taxes) required for Cash Bars (for up to 4 Hours)

Cashier Fee of \$95.00 (Plus Applicable Taxes) required for Cash Bars (for up to 4 hours)

Each Additional Hour over Four will be charged at \$25.00 plus tax per Bartender/Cashier per Hour

HILTON WASHINGTON DULLES AIRPORT GENERAL INFORMATION

FOOD AND BEVERAGE

No Food or beverage of any kind may be brought into the Hotel's banquet or meeting rooms by the client or any of the client's guests, with the exception of the wedding cake

DEPOSITS

A 25% deposit is required to confirm all social events at the time of signed contract. The following deposit schedule has been set up for your function:

Date of signed contract – 25% of Total F&B Minimum
90 Days Prior to Event Date – 50% of Total F&B Minimum
30 Days Prior to Event Date – 75% of Total F&B Minimum
10 Days Prior to Event Date – 100% of Total F&B Minimum

CANCELLATION

In the event of cancellation for all reasons except Force Majeure, all deposits and payments are non-refundable. Cancellation fees will also apply according to contract schedule.

FINAL PAYMENT

The total estimated cost of the event is required ten (10) business days prior to the event. Payment may be made with a Credit Card or Cashier's Check only. No personal checks accepted.

GUARANTEE

It is the responsibility of the client to provide a guaranteed number of guests three (3) business days prior to the event. This number may be increased by 12:00 PM, three (3) business days in advance of the event, but is not subject to reduction.

DECORATIONS

All theme parties are to be approved through your Catering Sales Manager. Notification is required for special decorations, set-up needs, and activities at the time of booking. No rice or birdseed is permitted indoors or outdoors. All centerpieces are to conform to local fire code requirements.

GIFT BAGS

There is a fee of \$1.50 to hand out gift bags / letters at the Front Desk. There is a fee of \$5.00 if you would like your gift bags to be delivered to the room

SEATING

Your Catering Manager will provide seating diagrams and numbered tables. Clients are responsible for alphabetized place cards, is applicable

LIABILITY

Hilton Washington Dulles Airport reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly.

Hilton Washington Dulles Airport
13869 Park Center Road ~ Herndon, Virginia 20171
703-479-2800 (P) ~ 703-478-9286 (F)

LINENS

The hotel offers White or Cream Cotton Floor Length Linens and Napkins. A variety of colors may be rented at an additional fee.

SERVICE CHARGE AND TAX

All costs are subject to 22% Service Charge And 5% Sales Tax. The standard 22% Service Charge includes gratuity and is also a charge for services and facility amenities.

MINIMUMS

Minimum Food and Beverage purchases apply to all banquet rooms. A Wedding Minimum of 100 adults is required.

SECURITY

Hilton Washington Dulles Airport does not assume any responsibility for damage or loss of any articles brought onto the property or any item that is left unattended

PERMITS

Special permits may be required for tents or canopies utilized

PARKING

Hilton Washington Dulles Airport provided Complimentary Above and Below Ground Parking

AUDIO-VISUAL EQUIPMENT

State-of-the-art Audio-Visual equipment and lighting can be arranged through Presentation Services Audio-Visual. Please contact your Catering Sales Manger for pricing and to make all the necessary arrangements.

FLOWERS, MUSIC, and PHOTOGRAPHY

Your Catering Manager would be happy to provide you a recommendation list and assistance with your floral needs, suggestions for musical entertainment for your wedding, the name of professional photographers and videographers to record the memories of your special day.

COAT CHECK

Coat Check facilities are available for all ballrooms. Coat racks may be provided or an attendant and the coast room for a flat rate of \$125.00