



Hilton
Washington Dulles Airport

A lifetime of happiness begins with that one perfect day.

Wedding Receptions



Let us celebrate your wedding in style. We offer a choice of two ballrooms, as well as the Red Fox Room with floor to ceiling windows and the more intimate Piedmont Room with our outdoor patio overlooking the pool. Our event space can accommodate large elegant banquet dinners, casual receptions or intimate parties for 10-50 guests; and we can offer services for all aspects of the new bride to be from your engagement party to post wedding brunch to your soon to be anniversary celebrations.

Our catering staff will coordinate all details of this most important day for you and your family and friends. We also specialize in Indian cuisine, with menus created by our Indian Chef, Patrick D'Costa.



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 Candles

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

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 with In-Room Dining the following morning

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

Plus 23% Service Charge and 5% Sales Tax

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

Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event

SOUP / 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

Wild Rice and Vegetable Medley

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

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

Herb Roasted Filet 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 and Decaffeinated Coffee
Hot Water with Assorted Teas

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DINNER WEDDING MENUS

All Dinner Menus include a Four-Hour Premium Open Bar
Add an additional hour of Premium Open Bar for \$8.00 per person plus service charge and tax

Love

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

Two Course Dinner to Include:
Soup or Salad and Choice of (1) Entree, choice of any chicken item
Starch and Vegetable

Raspberry Garnished Champagne Toast

\$95.00 per person

Plus 23% Service Charge and 5% Sales Tax

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, choice of any chicken or fish item
Starch and Vegetable

Wine Service with Dinner
Raspberry Garnished Champagne Toast

\$110.00 per person

Plus 23% Service Charge and 5% Sales Tax

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, choice of any entrée on the menu
Starch and Vegetable

\$120.00 per person

Plus 23% Service Charge and 5% Sales Tax

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Attendance Guarantees are due 72 Working Hours prior to event.

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 Crudité and Dipping Sauce

Imported & Domestic Cheese Display with Gourmet Crackers

Sliced Seasonal Fresh Fruit Display

Antipasto Display assortment of Grilled and Roasted Vegetables & Cheese
Finished with Virgin Olive Oil

Lobster Bisque Soup

Chesapeake Bay Crab Chowder

Provencal Vegetable Soup with Pesto

Cream of Wild Mushroom Soup with Garlic Cheese Croutons

Italian Wedding Soup

Warm Rolls and Butter

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SALAD

Caesar Salad

Garlic-Herb Croutons and Shaved Parmesan Cheese

Spinach Salad

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
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

Grilled Trout topped with Mushroom and a wine Sauce
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

Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event.

BUFFET DINNER WEDDING MENUS

Includes the following:

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
Plus 23% Service Charge and 5% Sales Tax

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

Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event.

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
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 in 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

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ENTRÉE SECTION

(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

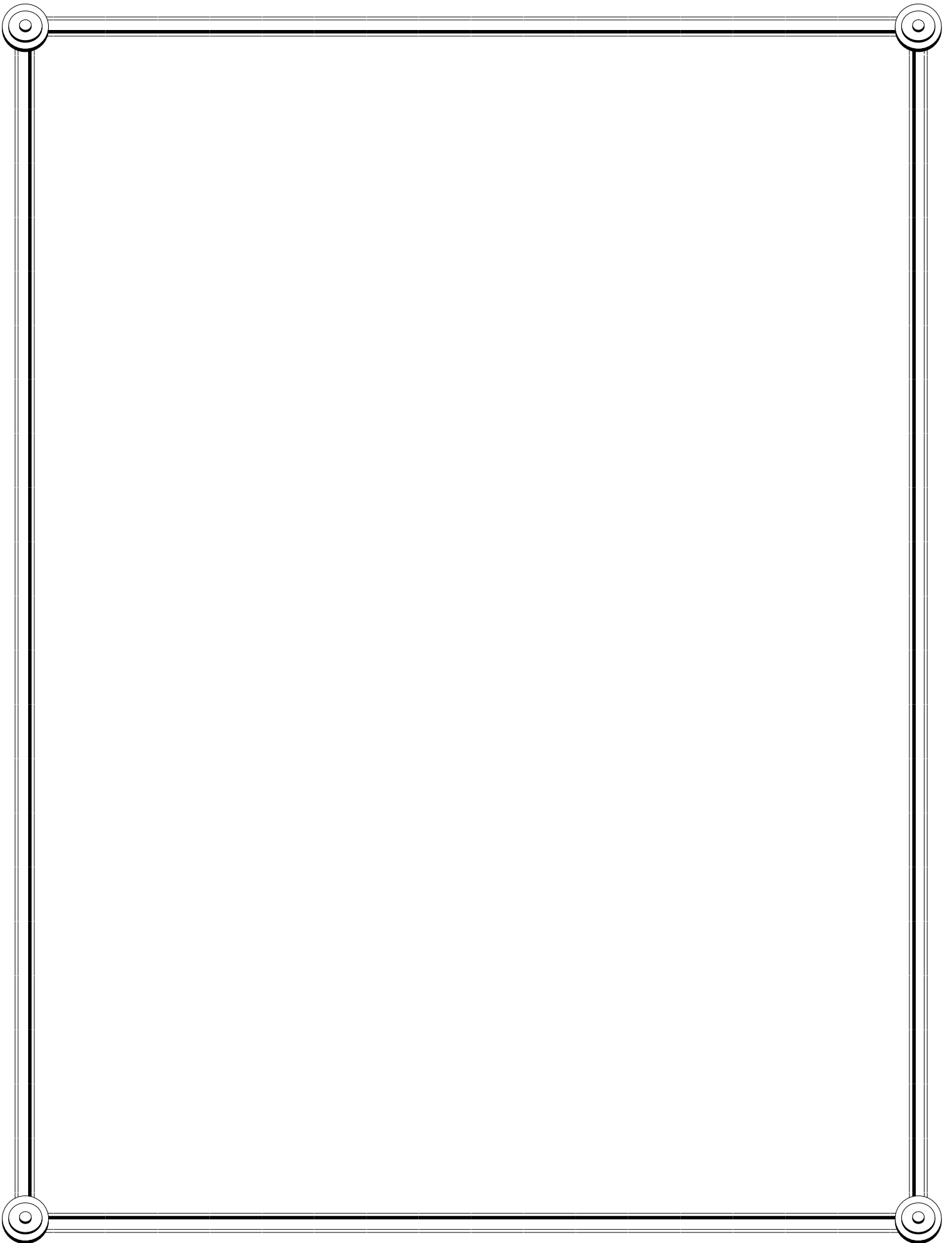
Roasted Root Vegetable with Sea Salt and Olive Oil

Wild Rice Pilaf

Wild Mushroom Risotto

Roasted Rosemary-Garlic Red Skin Potatoes

Oven Roasted Yukon Gold Potatoes



CHOICE OF TWO (2) VEGETABLES

Sautéed Broccoli 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

Caiflower with Baked Bread Crumbs

Two Entrees \$105.95 per person
Plus 23% Service Charge and 5% Sales Tax

or

Three Entrees \$112.95 per person
Plus 23% Service Charge and 5% Sales Tax

Pricing is current as of 2011, but is subject to change without notice
Attendance Guarantees are due 72 Working Hours prior to event.

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

FOUND ON ALL BARS

Hilton Washington Dulles recommends the following:
(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
Citty 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

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 23% 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

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

for damage to the premises will be charged accordingly.

Linens

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

Service Charge and Sales Tax

All costs are subject to 23% Service Charge and 5% Sales Tax. The standard 23% 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 Manager 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 coat room for a flat rate of \$125.00.

The Cardinal Lounge

Experience a hint of Old Virginia with a contemporary edge. Wind down with friends or end your day with a

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 "Gibex 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.