

# YOU HAVE IMAGINED EVERY DETAIL LET US MAKE IT A REALITY.



*Your Wedding Package includes the following:*

## **Culinary Menus**

*Creative Culinary Expressions from our Executive Chef are especially designed to suit the desires and interest of your very special guests*

## **Cocktail Reception**

*Cocktail Hour Reception with Two Butler Passed Hors d' Oeuvres and One Gourmet Display*

## **Beverage**

*Four-Hour Open Bar  
Champagne or Apple Cider Toast  
(Complimentary Bartender fees)*

## **Plated or Buffet Dinner**

## **Complimentary Bridal Suite**

*Hotel to provide you with a Complimentary Suite for the Bride and Groom the evening of the Wedding*

## **Reduced Guest Room Rates**

*A special overnight Room Rate for your guest; Complimentary Shuttle To and from National Airport*

## **Bridal Party Holding Room**

*Special Room set-up after your ceremony with Complimentary Soft Beverages*

## **Complimentary Linens and Set-up**

*House Table Linens and Napkins  
Votive Candles and Mirror Tiles to adorn the tables  
Dance Floor and DJ station or staging for your Band*

## **Complimentary Parking for the Event and Overnight Guests**

*(\$28 value per car)*

## **Wedding Menu Tasting**

*Complimentary Menu Tasting – ask your Catering Wedding Specialist for more details*

Customized Packages are Available Upon Request  
Please Consult Your Catering Wedding Specialist for More Information



# HORS D'OEUVRES AND BEVERAGE SERVICE

## Chilled Gourmet Displays

(Choice of One Display)

Sliced Fresh Fruit Display | Fresh Seasonal Cantaloupe, Honey Dew, Pineapple, Grapes and Berries

Farm Fresh Vegetable Display | Garden Fresh Vegetable Selection, Carrots, Celery, Tri-Color Sweet Peppers, Cucumbers, Cauliflower Florets with Avocado Ranch Dip

Fresh Cheese Medley Display | A Fresh Choice of Domestic and Imported Cheeses, House Made Baked Crostinis, Crackers, Fresh Jams and Spreads

## Hand Passed Hors D'oeuvres

(Choice of Two Selections - 2 pieces per person)

Maple Glazed Chicken Skewers  
Pork Pot Stickers / Dumplings  
Bacon Wrapped Stuffed Dates  
Florentine Stuffed Mushrooms  
Baked Tomato & Mozzarella Tarts  
Macaroni and Cheese Poppers  
Vegetable Spring Rolls  
Swedish Meatballs  
Beef Crostinis  
Pigs in the Blanket  
Caprese Kabob (chilled)  
Bruschetta (chilled)  
Fig and Blue Cheese Tartlet (chilled)

## Dinner Beverage Service

Regular and Decaffeinated Coffees, Hot Herbal Teas and Ice Water

Sparkling Apple Cider Toast for all guests

## Bar Beverage Service

**Beers:** Bud Light, Miller Lite, Budweiser, Sam Adams

**Wine:** Canyon road Varietals of Pinot Grigio, Chardonnay, Merlot, Cabernet

**Spirits:** Jose Cuervo (Tequila), Beefeater (Gin), Smirnoff (Vodka), Bacardi (Rum), Jim Bean (Whiskey), Dewars (Scotch), Korbel (Brandy)

All Beverage Stations have a Variety of Sodas, Juices Mixers & Garnishes



# BUFFET DINNER PACKAGE

**\$140** *Inclusive of All Service Charge and Taxes*

## **Served Salad Course** (Choice of One)

*Includes Assorted Fresh Baked Rolls and Creamy Butter*

### **Fresh Green Garden Salad**

Medley of Fresh Baby Lettuce Topped with Sliced Cucumbers, Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette

### **Caesar Salad**

Crispy Romaine Hearts, Shredded Parmesan Cheese, House Garlic Croutons and Caesar Dressing

### **Spinach And Goat Cheese Salad**

Baby Spinach, Crumbled Goat Cheese with Candied Pecans and Champagne Vinaigrette

## **Buffet Dinner** (Choice of Two Entrees & Two Accompaniments)

### **Flank Steak Chimichurri**

Chili-Marinaded Flank Steak Grilled to Perfection Thinly Sliced and Topped with Fresh Herb Sauce

### **Pork Loin Provencal**

Oven Roasted Pork Loin Cooked to Perfection with a Chardonnay Pan-Juices

### **Beef Piccata**

Fresh Beef Tenderloin Pounded, Breaded and Pan Fried to Perfection with our Lemon Butter Sauce

### **Herb Crusted Tilapia**

Fresh Herb Mixture, Pan Seared with Cherry Tomatoes

### **Vegetable Napoleon**

Fresh Roasted Vegetables Including Eggplant, Portabella Mushrooms, Zucchini, Onion and Tomato with Tomato Bisque Sauce

### **Southwest Smothered Chicken**

Homemade Sweet Corn Relish over a Chipotle Seasoned Grilled Chicken Breast

### **Bourbon Honey Glaze Chicken**

Seared Chicken Breast with our Bourbon Honey Glaze and Toasted Almonds

### **Atlantic Salmon**

Pan Seared with a Dijon Mustard Cream Sauce

### **Accompaniments**

Rice Pilaf

Roasted Herb Red Bliss Potatoes

Buttered Smashed Russet Potatoes

Home Style Macaroni and Cheese

Green Beans with Bacon

Oven Roasted Broccolini

Roasted Seasonal Vegetables

Parmesan Crusted Brussels Sprouts



# PLATED DINNER PACKAGE

**\$130** *Inclusive of All Service Charge and Taxes*

## **Served Salad Course** *(Choice of One)*

*Includes Assorted Fresh Baked Rolls and Creamy Butter*

### **Garden Salad**

Fresh Baby Mix Lettuce with Tomatoes, Cucumbers and Carrots with Choice of Balsamic Vinaigrette or Ranch Dressing

### **Spinach Goat Cheese Salad**

Baby Spinach with Crumbled Goat Cheese, Dried Cranberries, Red Onions and Almonds and Champagne Vinaigrette

## **Entrées Selections** *(Choice of Two)*

### **Roasted Herb Pork Loin**

Tender pork tenderloin marinated with our house made rosemary blend, slowly cooked and served with Chardonnay Pan Juices

### **Chicken Piccata**

Our Fresh Chicken Breast Pounded, Breaded and Pan Fried to Perfection with our Lemon Cream Sauce served over Rice Pilaf and Green Beans

### **New York Strip +\$5**

USDA Choice Center Cut New York Strip Served with Herb Roasted Red Bliss Potatoes and Fresh Seasonal Vegetables

### **Greek / Mediterranean Salad**

Romaine Hearts with Cucumbers, Tomato, Red Onion, Feta Cheese, Olives and Red Wine Vinaigrette

### **Classic Caesar**

Crisp Romaine Lettuce with Homemade Caesar Dressing and a House Made Parmesan Croutons

### **Beef Tenderloin +\$10**

USDA Choice Chili-Marinated Beef Tenderloin Cooked to Perfection and Served with our Garlic Mashed Potatoes and Grilled Asparagus

### **Atlantic Salmon**

Seasoned, Seared and Topped with a Dijon Cream Sauce served with our Pan Seared Brussel Sprouts and Buttered Smashed Russet Potatoes

### **Swordfish Veracruz**

Wild Caught Swordfish Grilled and Topped with our Fresh Veracruz Sauce made with Fresh Roma Tomatoes, Capers, Green Olives, Red Bell Peppers and White Vinegar served with our Steamed Rice



# DUO PLATED DINNER PACKAGE

**\$142** *Inclusive of All Service Charge and Taxes*

## **Served Salad Course** (Choice of One)

*Includes Assorted Fresh Baked Rolls and Creamy Butter*

### **Garden Salad**

Fresh Baby Mix Lettuce with Tomatoes, Cucumbers and Carrots with Choice of Balsamic Vinaigrette or Ranch Dressing

### **Spinach Goat Cheese Salad**

Baby Spinach with Crumbled Goat Cheese, Dried Cranberries, Red Onions and Almonds and Champagne Vinaigrette

## **Select One Surf Selection**

### **Skewered Shrimp (4)**

Grilled Marinated Gulf-Coast

### **Atlantic Salmon**

Seasoned, Seared and Topped with a Dijon Cream Sauce

### **Crab Cake +\$3**

Handcrafted Chesapeake Lump Crab Cake

### **6oz Lobster Tail + market price**

Spiny Rock Lobster Tail in Garlic Butter

Our Chef's will pair the perfect starch and vegetables to your selected duo plate entrees!

### **Greek / Mediterranean Salad**

Romaine Hearts with Cucumbers, Tomato, Red Onion, Feta Cheese, Olives and Red Wine Vinaigrette

### **Classic Caesar**

Crisp Romaine Lettuce with Homemade Caesar Dressing and a House Made Parmesan Croutons

## **Select One Turf Selection**

### **Pan seared Chicken Smothered in a Sweet Corn Relish**

Homemade sweet corn relish over a chipotle seasoned grilled chicken Breast

### **Roasted Herb Pork Loin**

Tender pork tenderloin marinated with our house made rosemary blend, slowly cooked and served with Chardonnay Pan Juices

### **Thin Cut New York Strip +\$3**

USDA Choice Center Cut New York Strip Coated with our Special Spice Blend and Seared to Perfection

### **Petit Filet Mignon Medallion +\$5**

Tender USDA Choice Center Cut Filet Mignon Medallions Seasoned and Seared to Perfection Topped with our Merlot Demi Glaze



## REHEARSAL DINNER & FAREWELL BREAKFAST

Receive a 15% discount off the Menu when booking with your package

### Rehearsal Dinner

Fun, Friends and Refreshments...the Potomac Bar and Grill is a perfect location for your rehearsal dinner! A True Washington Pub featuring fun appetizers, delicious salads, great burgers and an extensive beverage menu. Work with your Event Specialist to arrange your rehearsal dinner with the Potomac Bar and grille!

### Farewell Breakfast

Say farewell to your guests in style and arrange a Farewell Breakfast at our Veranda Café, a casual bistro featuring a full hot breakfast buffet. \$14.99 plus tax, per person. Work with your Event Specialist to arrange your farewell breakfast with the Veranda Café!

## WEDDING CEREMONIES

### Arlington Ballroom:

Accommodates up to 200 Guests  
Includes Theater Style Setup of  
Banquet Chairs Draped Tables  
for Unity Candle, Gift Table, DJ  
Table  
\$1,000.00

### Alexandria Ballroom

Alexandria Ballroom:  
Accommodates up to 100 Guests  
Includes Theater Style Setup of Banquet Chairs  
Draped Tables for Unity Candle, Gift Table, DJ Table  
\$500.00

### Audio Equipment A La Carte:

Six-Channel Audio Mixer - \$100.00  
Up lighting (Static LED): \$104.00 each  
Customized Draping in Arlington Ballroom: Starting at \$350.00



## FREQUENTLY ASKED QUESTIONS

**Q: How do we secure our wedding date?**

A: We require a \$1,000 deposit, along with a signed service agreement to confirm your wedding date. An Additional 50% of your estimated balance is due 3 months prior to the wedding, 25% due 1 month prior to your wedding and the final balance is due two weeks prior to the wedding. Guarantee numbers may increase within the two week time frame, however they may not decrease. All Deposits are non refundable.

**Q: How many hours are included in our rental?**

A: One hour for the ceremony (if applicable), one hour for the cocktail hour (if applicable) and three hours for the reception. Additional time can be added for a nominal charge.

**Q: Can we taste the food?**

A: Absolutely! We are happy to arrange a complimentary tasting with a signed agreement.

**Q: How much is parking for my guests?**

A: Our daily parking charge is \$28 BUT we offer it complimentary on Friday and Saturday nights with a signed agreement.

**Q: Can I set aside a block of rooms for my out of town guests?**

A: Absolutely! We can offer a special overnight room rate for your guests which includes complimentary shuttle service to and from National Airport.

