

Rose Wedding Package

Our 5- hour “Rose Wedding Package” pricing is based on menu selection

The Package Includes:



Coffee & Tea Station (Tazo Teas)

Fresh Rolls & Butter

4-Hour Open Gold Bar Package

Champagne/ Sparkling Cider Toast

Complimentary Cake Cutting

Floor Length White Linens & Napkins

Silver Chavari Chairs

Plated Chargers- Gold or Silver

Lighting Package for Head Table

Votives Candles for Dinner Table

Complimentary guest room for the bride & groom the night of the wedding with a bottle of champagne & chocolate strawberries delivered to the room

Block of Rooms & a Special Rate Plan Established for Wedding Guests

V* indicates Vegan dishes/options.

Rose Wedding Package

Plated: \$125 per person

Duet Plate: \$135 per person



HAND PASSED HORS D'OEUVRES

Select (4)

Bacon-Wrapped Sea Scallops
Mini Beef Wellington
Brie & Fresh Seasonal Fruit Kabobs
Ginger Beef Kabobs
Seafood-Stuffed Mushroom Caps
Spinach Spanakopita
Champagne-Garlic Shrimp
Mini Beef Empanadas Hawaiian Chicken Satay
Assorted Mini Quiche
Chesapeake Bay Crab Cakes with Remoulade
Coconut Shrimp with Spicy Marmalade Sauce



SALADS

Select (1)

CLASSIC CAESAR SALAD

Crisp romaine tossed in a creamy Caesar dressing, topped with seasoned flat bread & freshly grated parmesan

HOUSE SALAD

Mixed greens in radicchio cup, cucumber rounds, sliced mushrooms, baby mozzarella, grape tomatoes, & home-made balsamic vinaigrette

Rose Wedding Package

CHOPPED SALAD

Crisp romaine tossed with confetti red, yellow, & green peppers, julienne carrots, & roasted corn tossed in a creamy ranch dressing topped with corn bread croutons

SPINACH SALAD

Baby spinach with sliced jicama, dried currants, & sunflower seeds tossed with citrus vinaigrette

BLT SALAD

Iceberg lettuce, bacon crumbles, cherry tomatoes, & chunky blue cheese dressing with garlic croutons



INTERMEZZO

Select (1)

Mango or raspberry garnished with fresh mint in a sherry glass



ENTREES

Select (2)

GRILLED STRIP SIRLOIN

Marinated strip sirloin with a port wine demi-glace

GRILLED TENDERLOIN

Wrapped with apple wood bacon

HERB-CRUSTED ORGANIC GRILLED CHICKEN BREAST

Free-range organic airplane chicken breast with roasted garlic cream sauce

Rose Wedding Package

CHICKEN MARSALA

Dredged in seasoned flour & lightly browned, topped Marsala wine sauce made with mushrooms,
Garlic, lemon, butter, & parsley

CHICKEN PICCATA

Sautéed chicken breast with piccata sauce & capers

BAKED MARYLAND CRAB CAKES

Two fresh-baked Maryland crab cakes with remoulade sauce

STUFFED FLOUNDER FLORENTINE

Filet of flounder baked with crab, boursin cheese, & spinach in a white wine cream sauce

CITRUS-THYME SALMON

Marinated fresh salmon filet sautéed in a citrus-thyme sauce or Roma tomatoes & lobster sauce

GRILLED VEGETABLE NAPOLEON (V)*

Marinated assorted squash with seasonal vegetables carefully layered on a grilled Portobello mushroom & topped with tomato concasse & balsamic reduction sauce

CHEESE RAVIOLI (V)*

Served with mushroom cream sauce & fried roasted vegetables

PETITE TENDERLOIN FILET

(Recommended as duet)

Grilled tenderloin with a balsamic reduction sauce & sautéed shallots
+ \$5.00 per person



Rose Wedding Package

VEGETABLE ACCOMPANIMENT

Select (1)

Vegetable Salpicon

Bouquet Vegetables

Julienne Vegetables

Asparagus with Garlic Butter

Baby Carrots

STARCH ACCOMPANIMENT

Select (1)

Garlic Yukon Mashed Potatoes

Oven Roasted Potatoes

Saffron Rice

Cilantro Lime Rice

V* indicates Vegan dishes/options.

All prices are subject to 22% taxable service charge and 6% Virginia Sales Tax.

The hotel must provide all Food and Beverages to be consumed in the ballroom. Ceremonial foods such as cake and favors are exempt from these regulations with pre-approval and are welcomed by the hotel at the discretion of the Sales and Catering Manager.

All liquor sales must be through HGI Fairfax and follow in concordance with VA ABC safety regulations and licensing.

Rose Wedding Package