

Orchid Wedding Package

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

The Package Includes:



Coffee & Tea Station (Tazo Teas)

Fresh Rolls & Butter

4-Hour Open Beer, Wine, & Soda Package

Champagne/ Sparkling Cider Toast

Complimentary Cake Cutting

Floor Length White Linens & Napkins

Silver Chavari Chairs

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

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.

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Block of Rooms & a Special Rate Plan Established for Wedding

Guests Buffet: \$115 per person



HAND PASSED HORS D'OEUVRES

Select (3)

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



ACCOMPANIMENTS

Select (2)

Roasted Garlic Yukon Mashed Potatoes Roasted
Red Bliss Potatoes
Oven Roasted Potatoes

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Scalloped Potatoes
Wild Rice Pilaf
Orzo with Confetti Vegetables
Soy-Ginger Sesame Vegetables
Medley of Vegetables
Saffron Rice



SALADS

FRESH GREEN SALAD (included)

Crisp Romaine with cucumber rounds, sliced mushrooms, & cherry tomatoes with balsamic vinaigrette & creamy ranch dressing

Select (2)

FRESH FRUIT SALAD

Mixture of seasonal fruits with fresh lime and mint leaves

COUS-COUS WITH CONFETTI VEGETABLES

Marinated with olive oil, lemon juice, green, red, & yellow peppers, herbs added, seasoned to taste

PASTA SALAD

Bowtie pasta tossed with fresh vegetables in a creamy pesto dressing

CLASSIC WALDORF SALAD WITH RED GRAPES & WALNUTS

Mixed green & red apples, red grapes with walnuts, celery, fresh lemon juice, & mayonnaise dressing

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ASIAN SESAME GREEN BEAN SALAD

French beans with julienne vegetables, green, red, & yellow peppers with red onions marinated in an Asian sesame sauce

CAPRESE SALAD

Baby mozzarella & cherry tomatoes, tossed with balsamic & basil

QUINOA AND BLACK BEAN SALAD

Quinoa & black beans with red onions, celery, green, red, & yellow peppers, parsley marinated olive oil & vinegar



DINNER BUFFET ENTREES

Select (2)

CORNMEAL CRUSTED CHICKEN BREAST

In a red pepper & fontina cheese sauce

DIJON-CRUSTED PORK TENDERLOIN

Dijon-crusted pork tenderloin roasted & served with wild mushrooms & sautéed onions

SALMON FILLET

Salmon fillet with tropical mango salsa or a citrus-thyme sauce

LONDON BROIL WITH PORT WINE SAUCE

London broil with port wine sauce & grilled onions

HERB-CRUSTED SIRLOIN BEEF

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Herb-crusted sirloin beef with green peppercorn sauce

CHICKEN PICCATA

Sautéed chicken breast with piccata sauce & capers

ZUCCHINI NOODLES (V)*

Zucchini noodles with sweet corn & mint pesto

STUFFED FLOUNDER FLORENTINE

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

GRILLED VEGETABLE NAPOLEON (V)*

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



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