



Take the first step towards *Happily Ever After*





Hilton Alexandria Mark Center offers an elegant venue for your wedding receptions and ceremonies. This atrium-style hotel makes your wedding dreams come alive with stylish wedding banquet space and impeccable service that ensure your wedding day is filled with joy.



WEDDING PACKAGES

Our packages are designed to include all of the details for your special day. Whatever your preference, our wedding package can be customized to perfectly suit your personal desires.

- Menu Tasting For Up to Four Guests Prior to Your Event
- Creative Culinary Expressions From Our Executive Chef Are Specifically Designed To Suit The Desires And Interests Of Your Guests
- Complimentary Champagne or Sparkling Cider Toast
- Wedding Cake
- A Selection Of Elegant Table Linens And Napkins, Chivari Chairs, Base Plates, Votive Candles And Mirror Tiles To Adorn The Tables, Dance Floor And DJ Station Or Staging For Your Band
- Private Room for Bridal Party During the Cocktail Reception
- Complimentary Personal Reservation Website to Manage your Room Block
- Discounted Sleeping Room Rates for your Guests
- Complimentary Private Suite for the Newlyweds on their Wedding Night
- Discounted Parking Rates
- Hilton Honors Points
- Complimentary shuttle to and from National Airport and Pentagon City Metro



• PLATED WEDDING PACKAGES

- Four-Hour Open Bar Serving Hosted Name Brand
- Four Butler Passed Hors D'oeuvres
- Artisan Bread Rolls & Sweet Cream Butter
- Choice of First Course and Two (2) Entrée Selections

• BUFFET WEDDING PACKAGE

- Four-Hour Open Bar Serving Hosted Name Brand
- Four Butler Passed Hors D'oeuvres
- Artisan Bread Rolls & Sweet Cream Butter
- Choice Of Four Salads And Three Entrees



• CULINARY STATION WEDDING PACKAGE

- Four-Hour Open Bar Serving Hosted Name Brand
- Four Butler Passed Hors D'oeuvres
- Artisan Bread Rolls & Sweet Cream Butter
- Interactive Salad Station
- Dessert & Coffee Display
- Your Choice Of Three (3) Additional Stations

HORS D'OEUVRES

COLD HORS D'OEUVRES

- Oven Dried Tomato, Basil, And Mozzarella Bruschetta
- Herbed Cashew Chicken Salad In A Pastry Crisp
- Deviled Quail Egg With American Caviar
- Seared Sashimi Spiced Tuna, Seaweed Salad, Wasabi, And Soy
- Rare beef, Asparagus and Horseradish Canapé
- Pepper Seared Beef Tenderloin, Five Onion Jam & Blue Cheese Foam
- Shrimp Ceviche, Aji Amarillo
- Chesapeake Crab Salad On European Cucumber



HOT HORS D'OEUVRES

- Sundried Tomato And Grecian Feta In Phyllo Triangle
- Thai Peanut Sate
- Peking Duck Spring Roll
- Philadelphia Cheese Steak Spring Rolls
- Cumin Lamb Lollipops
- Tandoori Spiced Salmon Sate
- Tempura Shrimp
- Maryland Crab Cake
- Coconut Shrimp
- Petite Beef Wellington
- Sweet potato Latkes
- Lamb Gyro in a pita half



PLATED DINNER



SALAD

- Mesclun Greens- Goat Cheese, Pinot Poached Pear, Candied Walnuts, And White Balsamic
- Bouquet Of Baby Greens - Wrapped In English Cucumber, Tear Drop Tomatoes, Edible Flower Confetti, & Champagne Vinaigrette*
*(maximum 100 people)
- Baby Spinach Salad - Cinnamon Sugared Pecans, Grilled Apples, Belgium Endive, Parmesan Crisp In A Maple-cider Vinaigrette
- Classic Caesar Salad - Romaine Hearts With Parmesan Cheese, Garlic Crostini, And Classic Caesar Dressing

MAIN COURSE

- Bone In Stuffed Chicken Breast With Fresh Mozzarella, Basil, Sundried Tomato And Leaf Spinach, Barolo Reduction - **\$135**
- Fresh Chicken Breast With Roasted Morel Mushroom And Shallot Pocket - **\$135**
- Herb Seared Salmon Filet, With Citrus Beurre Blanc - **\$136**
- Pan Seared Jumbo Lump Crab Cakes, With Remoulade Sauce - **\$141**
- Sustainable Sea Bass With Lobster Mousseline, Lemon Chive Vin Blanc - **\$154**
- New York Steak, With Pinot Noir Sauce - **\$142**
- Blue Cheese Crusted Filet Mignon, With Black Pepper & Cabernet Sauce - **\$146**
- Slow Braised Tender Boneless Short Rib - **\$142**
- Ravioli With Seasonal Filling - **\$132**

ACCOMPANIMENTS

- Confit Truffle Risotto
- Beluga Lentil Risotto
- Saffron Basmati Rice
- Horseradish Potato Gratin
- Roasted Potato & Corn Hash
- Five Mushroom-Spinach Polenta
- Fingerling Potato
- Rainbow Swiss Chard and Crispy Leeks
- Peruvian Asparagus
- Artichoke Barigoule
- Haricot Verts
- Honey Glazed Baby Carrots

Additional \$9 per guest for duets

All prices are subject to a 25% taxable service charge and applicable city and state tax.

BUFFET DINNER

SALADS

- California Field Greens, Balsamic Vinaigrette
- Classic Caesar Salad, Garlic Croutons, Parmesan

PLEASE SELECT TWO ADDITIONAL SALADS:

- Vine Ripe Tomato & Fresh Mozzarella, Basil Chiffonade, Extra Virgin Olive Oil, Aged Balsamic Syrup
- Grilled Chicken Greek Chopped Salad, Feta Cheese, Cucumbers & Olives
- Roasted Beet Root Salad, Truffle Vinaigrette, Walnuts & Watercress
- Duck Confit & Wild Rice Pilaf, Grilled Peppers, Baby Greens, Sun Dried Cranberries, Spiced Pecans, Maple Vinaigrette
- Haricot Vert & Fingerling Potato Salad, Champagne-Black Truffle Vinaigrette

ENTREES

PLEASE SELECT THREE OF THE FOLLOWING ENTREES

- Marinated Sliced Hanger Steak Merlot Bordelaise, Crispy Tobacco Onions
- Vermont Turkey Breast Roulade, Butter Basted, Granny Smith Apple, Pancetta, Brioche, Dried Cranberries & Maple-sage Jus Lie
- Basil Penne Pasta, Baby Spinach, Calamata Olives, Grape Tomatoes, Sweet Basil Pesto
- Apple Wood Smoked Duroc Pork Loin Crushed Sage, Braised Shallots, Calvados Apple Brandy Demi Glace
- Filet Of Salmon Tandoori With A Papaya Mango Mint Relish
- Sautéed Breast Of Chicken Fresh Herbs, Garlic, Exotic Mushroom & Sun Dried Tomato Veloute
- Fresh Mozzarella & Oven Roasted Tomato Ravioli, Tomato Fondue, Basil Oil, Ricotta Salata, Wilted Arugula
- Braised Beef Short Rib Medallions, Pinot Noir Braising Jus, Balsamic, Glazed Cippolini Onions
- Zaatar Rubbed Leg Of Lamb Minted Pesto, Rosemary Lamb Jus, Roasted Garlic
- Green Tea And Honey Sea Bass, Black & White Sesame Seeds, Sake Beurre Blanc, Pickled Ginger

ACCOMPANIMENTS

Complement of Chef's Choice of Vegetables and Starch

DESSERTS

Display of Desserts & Pastries, Assorted Cakes, Pies, Tortes and Individual Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$170 Per Person



CULINARY STATIONS

Your Dinner Will Include The Interactive Salad Bar & Our Dessert & Coffee Display & Your Choice Of Three Additional Dinner Stations.

FIRE & ICE STATION

Raw bar display of snow crab claws, New Zealand Mussels, Scottish Smoked Salmon, Oysters, Crab Claws, New Orleans Pan BBQ Shrimp Display

TUSCANY & BEYOND

Fresh Baked Ciabatta, Focaccia, Garlic Bread & Crostini With Herb Infused Olive Oil, Antipasti With Italian Cured Meats, Cheeses, Marinated Vegetables, & Castel Vetrano Olives. Tuscan Risotto Station, Arborio Rice Cooked To Perfection, Sautéed With Three Toppings Of Your Choice: Baby Shrimps, Fresh Spinach, Exotic Mushrooms, Chicken Breast, Sun Dried Tomatoes, Or Roasted Red Peppers. Drizzled With White Truffle Oil And Shredded Parmesan

INTERACTIVE SALAD BAR

From Classic Salads To Personalized Creations... Array Of Garden Fresh Vegetables, Grains, Meats, Cheeses, And Seafood Selected By Your Guests And Hand Tossed By Our Chef With A Selection Of Homemade Dressings

THE GREAT NORTHWEST

Sourdough Bread With Creamy Butter, Roasted Asparagus With Sautéed Wild Mushrooms, Cedar Plank Roasted Salmon, Oregon Morel Beurre Blanc, Pan Roasted Chicken Breast With Lemon & Thyme Natural Jus, Wild Rice & Exotic Grain Pilaf

THE STEAK HOUSE EXPERIENCE

Steamed Broccoli With Hollandaise, Roasted Tomatoes Stuffed With Creamed Spinach, Twice Baked Potatoes With Vermont Cheddar & Sour Cream, Whole Roasted New York Striploin, Creamed Horseradish Sauce & House Made Steak Sauce, Salmon Topped With Chesapeake Crab Seafood Alfredo Sauce, Artisan Bread Basket

FLAVORS OF THE BAY

Marine Lobster Bisque Flamed With Armagnac , Baltimore Crab Cakes (Based On 1 Per Person), Pan Seared Rockfish With Old Bay- Lemon Beurre Blanc & Charred Corn Relish, Stone Ground Mustard & Honey Glazed Country Ham, Virginia Grits With Smoked Gouda & Scallions, Garden Patch Greens & Marinated Tomato Salad, Corn Muffins & Flavored Biscuits With Honey Butter

THE HEARTLAND OF AMERICA

Country Bread With Sweet Butter, Farmer's Market Vegetable Medley, Creamed Buttermilk Mashed Potatoes, Herb Crusted Pork Loin With Calvados Sauce, Maple Glazed Stuffed Breast Of Turkey With Sage Pan Gravy

DESSERTS

Fine Cakes, Pies, Torts, & Mousse Combined With Mini Pastries, Chocolate Dipped Strawberries & Petit Fours

\$180 Per Person



BAR PACKAGE

NAME BRAND LIQUORS

Beefeaters, Bacardi Light, Smirnoff,
Sauza Gold Tequila, Jack Daniel's,
Canadian Club, J&b Scotch

Includes Canyon Roads Wine, Imported Beer, Domestic
Beer And Soft Drinks

*One bartender required per 100 guests. Fee of
\$150 per bartender applies.*





EVENT ENHANCEMENTS

CEREMONY RENTALS

OUTDOOR CEREMONY | \$1,500

INDOOR CEREMONY | \$800

MEAL ENHANCEMENT

LATE NIGHT SNACK | VARIOUS PRICING

Satisfy those late night munchies with a specialty snack.

(See your catering coordinator for details)

S'MORES STATION | \$17 PER PERSON

ASSORTED MINI DESSERT DISPLAY | \$17 PER PERSON

SIGNATURE COCKTAIL | VARIOUS PRICING

WINE SERVICE WITH DINNER | VARIOUS PRICING

CHOCOLATE FOUNTAIN | \$17 PER PERSON

SPECIALTY DESSERT | Chocolate Raspberry (Layers of chocolate cake, semi-sweet chocolate mousse, fresh Raspberries) \$25 PER PERSON

SPECIALTY MEALS

VENDOR MEALS | \$35 EACH

KIDS MEALS (12 & UNDER) | \$25 EACH