
Connect and Celebrate at Holiday Inn National Airport



Wedding Package



www.HINationalAirport.com/Weddings

HOLIDAY INN NATIONAL AIRPORT AT CRYSTAL CITY • 2650 RICHMOND HIGHWAY • ARLINGTON, VA 22202

PACKAGE INCLUDES:

Four Hours of Deluxe Open Bar Service
Cocktail Reception with Two Passed Hors D'Oeuvres and One Display
Champagne or Sparkling Cider Toast

Plated Dinner Option Includes Two Courses – Salad and Entrée

~or~

Buffet Dinner Option Includes Salad, Two Accompaniments and Two Entrées
Menu Tasting One Month Prior to Event (for up to four guests)

House Linens & Napkins

Dance Floor and Staging

Cake Cutting Service

White Backdrop for Head Table or Sweetheart Table

Choice of Hotel Centerpieces to Include Votive Candles and Mirror Tiles

Complimentary Parking for your guests

Complimentary Suite for the Bride and Groom for the night of the Wedding

Special Reduced Guest Room Rates for Blocks of 10 or More Rooms

Dedicated Wedding Specialist to assist with all of Your Hotel Reception Planning Details

Plated Dinner Option

\$115

INCLUSIVE PER PERSON
\$80 INCLUSIVE WITH CASH BAR

Buffet Dinner Option

\$125

INCLUSIVE PER PERSON
\$90 INCLUSIVE WITH CASH BAR

OUR CEREMONY PACKAGE INCLUDES:

One Hour Ceremony in one of our Event Spaces

Theater Style Seating with Center Aisle

Half Hour Ceremony Rehearsal prior to the event

Wedding Specialist to assist you with organizing the Ceremony

Starting at \$500 Inclusive

ALL PRICING IS INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES

COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

Choice of Two (based on four of each per person)

Maple Glazed Chicken Skewers
Pork Pot Stickers
Bacon Wrapped Stuffed Dates
Sausage Stuffed Mushrooms
Baked Tomato & Mozzarella Tarts
Macaroni & Cheese Poppers
Vegetable Spring Rolls
Swedish Meatballs
Caprese Kabob
Bruschetta
Fig & Bleu Cheese Tartlet

CHILLED DISPLAYS

Choice of One

Sliced Fresh Fruit Display
Farm Fresh Vegetable Display
Fresh Cheese Medley Display

FOUR HOUR PREMIUM OPEN BAR SERVICE

Patron Silver Tequila, Bombay Sapphire Gin, Grey Goose Vodka, Bacardi Superior and Captain Morgan Rum, Jack Daniels, and Crown Royal Whiskey
30 Degrees Varietals of Pinot Grigio, Chardonnay, Pinot Noir, Cabernet
Bud Light, Budweiser, Sam Adams, Stella Artois, Heineken, Amstel Light,
Corona

Assorted Soft Drinks, Mixers & Garnishes

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BUFFET DINNER

SALAD

Choice of One

Served with a Fresh Rolls & Creamy Butter

Mixed Green Salad

Fresh Greens with sliced Cucumber, Grape Tomatoes, Shredded Carrots and Garlic Croutons with two Dressings

Classic Caesar

Crisp Romaine, shredded Parmesan, Garlic Croutons with creamy Caesar Dressing

Spinach Salad

Baby Spinach with crumbled Goat Cheese, dried Cranberries, Red Onions, candied Pecans and Cranberry Vinaigrette

Greek/Mediterranean Salad

Fresh Spring Mix with Cucumbers, Tomato, Red Onions, Olives and Feta Cheese with Greek Vinaigrette

ACCOMPANIMENTS

Choice of Two

Grilled Seasonal Vegetables

Green Beans with Bacon

Honey Glazed Carrots

Roasted Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Basmati Rice

BUFFET ENTREES

Choice of Two

Flank Steak Chimichurri

Medium-Rare Flank Steak grilled and thinly sliced with fresh parsley herb sauce

New York Strip

Seared to Medium-Rare

Roasted Rosemary Pork Loin

Pork Tenderloin with light Rosemary demi-glaze

Chicken Piccata

Lightly breaded cutlets with lemon butter sauce

Goat Cheese Stuffed Chicken

Chicken stuffed with Goat Cheese, Bell Peppers and Onions with Chipotle Butter

Chicken with Sweet Corn Relish

Chipotle seasoned Chicken smothered in sweet Corn Relish

Wild Caught Salmon

Grilled with light Dill Béarnaise

Herb Crusted Tilapia

Mediterranean Herb crusted Tilapia

Vegetable Napoleon

Roasted Eggplant, Portabella Mushroom, Zucchini, Onion and Tomato with Tomato Bisque Sauce

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PLATED DINNER

SALAD

Choice of One

Served with a Fresh Rolls & Creamy Butter

Garden Salad

Fresh Spring Mix with Tomatoes, Cucumbers and Onions with Two Dressings

Classic Caesar

Crisp Romaine, Creamy Caesar Dressing topped with Parmesan Crostini

Spinach Salad

Baby Spinach with crumbled Goat Cheese, dried Cranberries, Red Onions, Walnuts and Cranberry Vinaigrette

Greek/Mediterranean Salad

Fresh Spring Mix with Cucumbers, Tomato, Red Onions, Olives and Feta Cheese with Greek Vinaigrette

ENTREES

Choice of Two (Plus a Vegetarian Option)

Chicken Piccata

Lightly breaded cutlets with lemon butter sauce served over al Dente noodles with seasonal vegetable

Goat Cheese Stuffed Chicken

Chicken stuffed with Goat Cheese, Bell Peppers and Onions with Chipotle Butter served with potato medley and seasonal vegetable

Wild Caught Salmon

Seared with fresh Dill Béarnaise sauce served with smashed Russet Potatoes and seasonal vegetable

New York Strip +\$3

USDA Center Cut NY Strip served with Baked Potatoes and seasonal vegetable

Beef Tenderloin +\$10

USDA Choice Beef Tenderloin served with Garlic Mashed Potatoes and seasonal vegetable

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DUO PLATES (\$127 INCLUSIVE)

Choice of One Surf and One Turf

SURF

Skewered Shrimp (4)
Grilled marinated gulf coast

Wild Caught Salmon
Seared with fresh Dill Béarnaise sauce

Crab Cake +\$2
Hand breaded Chesapeake Lump Crab Cake

4oz Lobster Tail +\$4
Spiny Rock Lobster Tail in Garlic Butter

TURF

Chicken with Sweet Corn Relish
Chipotle seasoned Chicken smothered in sweet Corn Relish

Roasted Rosemary Pork Loin
Pork Tenderloin with light Rosemary demi-glaze

6oz New York Strip +\$2
USDA Center Cut NY Strip coated with Peppercorns

6oz Filet Mignon +\$3
USDA Center Cut Filet seared with House Balsamic Glaze

Duo selections will be paired with chef's selection of starch and seasonal vegetable

Vegetarian, Vegan and Gluten Free Options are available.

Please consult your Wedding Specialist for more information.

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