

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-Marinated 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.

