



Weddings by Hilton

Congratulations!

*We appreciate your interest in hosting your wedding reception at the Hilton Alexandria Mark Center.
We are committed to making memories that will last a lifetime.*

*Enclosed, you will find several wedding menus and listings of all amenities that are included
in our Wedding Packages to assist you in designing your special Wedding Day !*



Our Wedding Packages include 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*

Reception

*Cocktail Hour Reception with Hors d' Oeuvres
Passed Butler Style or Displayed is included*

Beverage

*Open Bar serving Hosted Name Brands for
four consecutive hours beginning one hour prior to dinner
Wine Service with Dinner
Champagne Toast*

Wedding Cake

*We will provide you with a specially designed Wedding Cake from our award-winning
Pastry Chef Gity Hojeiji, from traditional to contemporary.
Select one from our photos or bring us pictures of your favorite wedding cake designs.*

Complimentary Bridal Suite

*Hilton Alexandria Mark Center provides you with a Complimentary Suite for the Bride and Groom the
evening of the Wedding with a bottle of Champagne and Chocolate Covered Strawberries*

Reduced Guest Room Rates

*A special overnight Room Rate for your guests that includes parking
Complimentary Shuttle To and from National Airport and Pentagon City Metro*

Bridal Ready Room

*Special Room set-up prior to or after your ceremony
with Complimentary Beverages and Hors d' Oeuvres*

Linens and Set-up

*Elegant White Floor-Length Tablecloths with Exquisite Lace Overlays
Votive Candles and Mirror Tiles to adorn the tables
Dance Floor and DJ station or staging for your Band*

Complimentary Parking

For Local Guests Attending your Wedding Reception



Weddings by Hilton

Culinary Stations Reception

Our Culinary Stations Reception includes four hours Open Bar with Butler Style White Glove Service Hors d' oeuvres, an Elegant Variety of Theme Food Stations, Wine Service with Dinner, Champagne Toast, and a Complimentary Wedding Cake Designed by our Award-Winning Pastry Chef

Beverage Arrangements

Full Bar service with Name Brand Liquors for four consecutive hours, beginning one hour prior to Dinner, providing Mixed Drinks, Domestic and Imported Beer, House Wine, Assorted Juices, Mineral Water and Soft Drinks,

Hors d' Oeuvres

Please select four of the following to be passed Butler Style

Chilled Hors d' Oeuvres

*Asparagus Wrapped in Smith Field Ham
California Vegetable Roll
Smoked Turkey on Tortilla with Mole Sour Cream
Figs in Blanket
Smoked Salmon Rose on Bagel Chip*

Hot Hors d' Oeuvres

*Petite Maryland Crab Cakes
Petite Quiche Lorraine
Petite Cajun Shrimp Quiche
Dill Cheese Puff
Wild Mushrooms Beggars Purse
Thai Beef Satay
Mini Chicken Pot Pie*

Display Hors d' Oeuvres

Display of Fresh Vegetable Crudite

*To include: Broccoli Fleurettes, Cherry Tomatoes, Spring Onions, Zucchini Spears, Cauliflower Bouquets, Radishes, Carrots Batons and Other Seasonal Garden Vegetables
Served with Harvest Dipping Sauce*

Fruit and Cheese Display

*To include a combination of sliced, cubed and wedges of Tillamook Cheddar, Boursin, Gorgonzola
Served with Red Pepper Hummus
Garnished with Pineapple, Melon, Citrus Varieties and Fresh Berries
Served with Whipped Cream and Chocolate Fondue*



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Culinary Station Reception (continued) *(Please select four of the following Stations)*

Pasta Station

Penne Pasta with Chicken and Broccoli
Farfalle Putanesca
Tortellini with Basil Cream
Chiabetta Bread
Grated Cheese

Caribbean Station

Jerk Spiced Rubbed Pork Loin with Banana
Chutney
Fried Plantains
Pigeon Peas and Coconut Rice
Conch Frittas

Mediterranean Station

Lemon and Oregano Roasted Chicken
Cucumber and Yogurt Sauce
Fresh Pita Bread with Hummus Dip
Grilled Marinated Vegetables and Feta Cheese
Tuseas Tuna and White Bean Salad
Spanokopita

South West Station

Corn and Flour Tortillas
Lime Marinated Grilled Chicken
Refried Beans, Guacamole, Shredded Cheese
Dice tomato, Sour Cream, Black Olives,
Salsa, Diced Onions

Chesapeake Station

She Crab Bisque
Mini Crab Cakes
Delmarva Chicken
Corn Muffins with Honey Butter

Accompaniments

Complement of Chef's Choice of Vegetables
Freshly Baked Rolls, Sweet Butter

\$ 98.00 Per Person

All prices are subject to a 20% service charge and applicable city and state tax



Weddings by Hilton

Deluxe Wedding Reception

Our Deluxe Wedding Reception includes a Cocktail Reception with Butler Style White Glove Service, passed Hors d' Oeuvres, an Elegant Three-Course Dinner with Wine Service, Champagne Toast, and a Complimentary Wedding Cake Designed by our Award Winning Pastry Chef Giti Hojeiji

Cocktail Reception

Full bar service with Name Brand Liquors for four consecutive hours, beginning one hour prior to Dinner, providing Mixed Drinks, Domestic and Imported Beer, House Wine, Assorted Juices, Mineral Water and Soft Drinks,

Hors d' Oeuvres

Please select four of the following to be passed Butler Style.

Chilled Hors d' Oeuvres

*Smoked Turkey on Tortilla with Mole Sour Cream
Figs in Blanket
Smoked Salmon Rose on Bagel Chip
Crab Ceviche
Tarragon Chicken in Phyllo Cup
Goat Cheese Bruschetta
Bliss Potatoes with Sour Cream and Caviar
Cucumber Slice with Curried Crab Meat
Goat Cheese Bruschetta with Roasted Red Peppers*

Hot Hors d' Oeuvres

*Petite Maryland Crab Cakes
Petite Quiche Lorraine
Petite Cajun Shrimp Quiche
Dill Cheese Puff
Wild Mushrooms Beggars Purse
Thai Beef Satay
Mini Chicken Pot Pie
Macadamia Nut Chicken Tenders
Scallops Wrapped with Bacon
Lemon Chicken in Phyllo
Vegetable Spring Rolls*



Display Hors d' Oeuvres

Display of Fresh Vegetable Crudite

To include: Broccoli Fleurettes, Cherry Tomatoes, Spring Onions, Zucchini Spears, Cauliflower Bouquets, Radishes, Carrots Batons and other Seasonal Garden Vegetables Serve with Harvest Dipping Sauce

Fruit and Cheese Display

To include a combination of slices, cubes and wedges of Tillamook Cheddar, Boursin, Gorgonzola Served with Red Pepper Hummus, Garnish with Pineapple, Melon, Citrus Varieties and Fresh Berries Served with Whipped Cream and Chocolate Fondue

Plated Deluxe Dinner Service

*An Elegant Three-Course Dinner prepared by our Culinary Artists
Includes Salad, Entrée and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea*

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Deluxe Wedding Reception (continued)

Salad Selection

Please select one of the following:

Plaza Salad

*Bibb Lettuce with Fresh Citrus Sections
and Raspberry Vinaigrette*

Spring Bibb Salad

*with Artichoke Hearts, Smoked Salmon Concasse
with Lemon Lime Cream Dressing*

BLT Salad

*Bourbon Cured Bacon, Buttermilk Dressed
Tomatoes with a Chiffonade of Greens
Served in a Lettuce Cup*

Spinach Salad

*With Sliced Strawberries and Aged Balsamic and
Raspberry Vinaigrette*

Classic Caesar Salad

with Garlic Croutons and Parmesan Cheese

Deluxe Entrée Selections

Please Select One of the Following Entrees:

(If Two Entrees are Chosen, the Total Package Price will be that of the Higher Entrée)

*Herb Crusted Chicken Roasted with Herb Butter served with Natural Jus and Jasmine Fried Rice
\$90.00 Per Person*

*Baked Chicken Roulade with Boursin Cheese, Spinach Leaves, and
Sun-Dried Tomatoes with a Chardonnay Cream Sauce with Israeli Cous Cous
\$92.00 Per Person*

*Roast Top Sirloin of Beef Jardiniere
Sliced Top Sirloin of Beef with Demi-Glace Garnished with Julienne of Carrots, Leeks and Celery
\$93.00 Per Person*

*Grilled Salmon with Saffron Sauce and Basil Oil
\$94.00 Per Person*

*Baked Stuffed Breast of Chicken with Crabmeat and Asparagus
Served with Tarragon Scented Wine Sauce
\$94.00 Per Person*

*Grilled Mahi Mahi served with Rockshrimp Ragout Accompanied by Orange Almond Rice
\$96.00 Per Person*

*Extra trimmed Tenderloin of Beef Rolled in Black Pepper, Sliced into
Medallions and Served with Dauphinoise Potatoes and Brandied Shallots
\$98.00*

*Wellington Fillet of Beef with a Mushroom Duxelle and Pate Encrusted by Puff Pastry on a bed of
Bordelaise Sauce
\$100.00 Per Person*

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Deluxe Wedding Reception (continued)

Duets

Petit Filet of Beef and Roulade of Chicken with Wild Mushroom Stuffing and a Truffle Infused Cream
\$109.00 Per Person

*Petit Filet of Beef and Sea Bass served with a Cabernet Reduction and Cilantro Basil
Bernaise with a Roasted Red Pepper Rissoto*
\$110.00 Per Person

Petit Filet of Beef with Red Wine Sauce and lightly Sautéed Shrimp in Garlic and Herbs and White wine
\$112.00 Per Person

Strudel of Veal and Lamb with Mushroom Duxelle and Potato Crust with Truffle Demi-Glaze
\$142.00 Per Person
(Max 150 Guests)

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Deluxe Dessert Selection

Please select one of the following Desserts

*Brandied Apple Strudel
With Calvados Sauce*

*Chocolate Bread Pudding
With Bourbon Sauce*

*Mango Mousse
With Chocolate Lace*

Chocolate Mousse Pyramid

*Tiramisu
With Espresso Anglaise Sauce*

*Seasonal Berries
In a Decorative Chocolate Leaf*

*The following Dessert may be added
For an additional Charge*

*Tuxedo Strawberries
Fresh Strawberries Dipped in White and Dark
Chocolate
\$3.00 Per Person*

*Cappuccino Mousse
In a chocolate Demi Tasse Cup
\$4.50 Per Person*

*Grooms Cake
Chocolate Hazelnut Cake/Chocolate Mousse Cake
\$125.00
(Serves up to 100 guests)*

*Viennese Table
To Include Fruit Tarts, Eclairs,
Napoleons, Chocolate Dipped Strawberries,
Chocolate Truffles, Fruit Bavarian,
Hazelnut Frangelica and White Chocolate
Mousse Cake
\$7.50 Per Person*

*Dessert Tasting Plate
Chocolate Macadamia Bread Pudding
Key Lime Tart
Cappuccino Mousse
\$4.00 Per Person*

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Magnolia Buffet Reception

Our Magnolia Buffet Reception includes four hours of Hosted Bar, an elegant Buffet Style Dinner, Wine Service with Dinner, Champagne Toast, and a complimentary Wedding Cake designed by our Award-Winning Pastry Chef

Cocktail Reception

Full Bar service with Name Brand Liquors for four consecutive hours, beginning one hour prior to Dinner, providing Mixed Drinks, Domestic and Imported Beer, House Wine, Assorted Juices, Mineral Water and Soft Drinks,

Hors d' Oeuvres

Please Select Four of the Following to be Passed Butler Style

Chilled Hors d' Oeuvres

*Smoked Turkey on Tortilla with Mole Sour Cream
Figs in Blanket
Smoked Salmon Rose on Bagel Chip
Crab Ceviche
Tarragon Chicken in Phyllo Cup
Goat Cheese Bruschetta
Bliss Potatoes with Sour Cream and Caviar
Cucumber Slice with Curried crabmeat
Goat Cheese Bruschetta with Roasted Red Peppers*

Hot Hors d' Oeuvres

*Petite Maryland Crab Cakes
Petite Cajun Shrimp Quiche
Dill Cheese Puff
Wild Mushroom Beggars Purse
Thai Beef Satay
Mini Chicken Pot Pie
Macadamia Nut Chicken Tenders
Scallops Wrapped with Bacon
Lemon Chicken in Phyllo
Vegetable Spring Rolls*

Display Hors d' Oeuvres

Display of Fresh Vegetable Crudite

To include: Broccoli Fleurettes, Cherry Tomatoes, Spring Onions, Zucchini Spears, Cauliflower Bouquets, Radishes, Carrots Batons and other Seasonal Garden Vegetables Served with Harvest Dipping Sauce

Fruit and Cheese Display

To include a combination of slices, cubes and wedges of Tillamook Cheddar, Boursin, Gorgonzola served with Red Pepper Hummus, Garnish with Pineapple, Melon, Citrus Varieties and Fresh Berries served with Whipped Cream and Chocolate Fondue

Magnolia Salad Selection

Please Select Two of the Following:

California Field Greens

*with Dried Cranberries, Walnuts and Basil
Citrus Vinaigrette*

Asian Seafood Salad

*Seasonal Array of Fresh Seafood, Asian
Vegetables and Rice Noodles with Light Oriental
Vinaigrette*

Apple Mango Salad

*Salad of Sweet Mango and Granny Smith Apples
with Honey and Pickled Ginger*

Pasta Salad

*Bowtie Pasta with Seasonal Vegetables in Light
Vinaigrette*

Grilled Vegetable Salad

Grilled Bell Peppers, Squash and Zucchini Marinated in Virgin Olive Oil

All prices are subject to a 20% service charge and applicable city and state tax



Weddings by Hilton

Magnolia Buffet Reception (continued)

Magnolia Entrée Selection

Please Select Two of the Following Entrees

Balsamic Chicken

*Sliced roast sirloin of beef
with red wine sauce and caramelized onions*

*Chicken Roulade Stuffed
with a cornbread Andouille sausage stuffing*

*Wild Mushroom Roulade of Beef
With Cabernet Sauce*

Tequila Lime Chicken and Shrimp Pasta

*Grilled Salmon
with Tarragon Cream Sauce*

*Grilled Mahi-Mahi
with Fruit Salsa*

*Penne Pasta
with Fresh Tomato, Olives, Pine Nuts and Basil*

Accompaniments

*Complement of Chef's Choice of Vegetables and Starch
Freshly Baked Rolls, Sweet Butter*

Lavish Display of Dessert & Pastries

Assorted Cakes, Pies, Tortes and Individual Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



*Buffet with Two Entrees, \$92.00 per person
Any Additional Entrée \$10.00 per person*

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Sample Wedding Cake Selections

Wedding Cake Selections

Genoise and Egg Moist Cake Light in Texture

Dark Chocolate Cake

Carrot Cake

Spice Cake

Fruit Cake

Vanilla Cake

Cake Fillings

Fresh Strawberries and Cream

Lemon, Orange, Hazelnut, Amaretto, Raspberry, Mango Mousse

Dark or White Chocolate Mousse

Buttercream and Raspberry

Cream Cheese Best with Carrot Cake

Raspberry Jam

Icing Flavors

Italian Buttercream

Rolled Fondant

\$4.00 Per Person

(Will be added to the package price for Fondant Icing)