

## *Wedding Packages*

*Thank you for considering the Hilton Washington DC National Mall for your special day.*

*Your Dream Wedding awaits... experience our personalized exceptional service and let our exquisite cuisine tantalize your taste buds.*

*The Hotel offers 23,000sq ft of distinctively designed event space, with two contemporary style ballrooms, unique Solarium offering a year-round indoor/outdoor ambiance, and vibrant poolside event space complete with fire pits, cabanas, and bar. A spectacular location, ideal for weddings and events of up to 500 guests. Ideal for everything from extravagant weddings and meticulous events, to private parties and social soirees.*

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000





*All Wedding Packages Include:*

*Hosted Preferred Bar*

*Bartenders (1 per 75 Guests)*

*(1) Hour Hors d'oeuvre Reception*

*Butler Passed Wine and Spring Water (still and sparkling)*

*Private Reception Room for "Wedding Party" / Private Holding Room*

*White Glove Service*

*Champagne Toast or Sparkling Cider Toast for all Guests*

*Dinner Selection*

*Special Pricing for Children's Menu (10 years old and under)*

*Special Pricing for Vendor's Menu*

*Wine Service with Dinner*

*Wedding Cake and Cake Cutting Service*

*Discounted Ballroom Rental*

*China, Banquet Chairs, Glassware, Flatware & Tables*

*White or Ivory Linens*

*Centerpieces*

*Votive Candles (3 per table)*

*Complimentary Riser/Stage & Custom Sized Dance Floor*

*Band/DJ Staging*

*Complimentary Suite for the Couple on Wedding Night*

*Couple's Suite Amenity Service*

*Complimentary Breakfast for Bride & Groom in L'Enfant Bar & Grill*

*Discounted Sleeping Room Rates for Guests*

*A Private Menu Tasting for up to (3) people*

\*All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%). Wedding menu prices for 2019 are subject to change.

[www.dchestweddings.com](http://www.dchestweddings.com) \* (202) 484-1000



~Bronze Dinner Package~

**White Glove Reception**

4 Hour Preferred Brand Open Bar

***PASSED HORS D'OEUVRES***

Selection of Five (5) Hot and/or Cold Hors d'oeuvres  
(or (3) Hors d'oeuvres with (1) Display)

***CHAMPAGNE TOAST***

Glass of Sparkling Wine or Cider Per Person

***FIRST COURSE***

(Selection of One (1) Soup or Salad)

*Tender Bibb Salad Pea Tendrils, Citrus Supremes, Blue Cheese, Toasted Pecans,  
Sherry Vinaigrette*

*Spinach Salad Grated Farm Egg, Pickled Onions, Cider Bacon Dressing  
Field Greens Pickled Vegetables, Red & Yellow Tomatoes, White Balsamic Vinaigrette*

*Malted Butternut Squash Bisque Virginia Apples, Buttered Crouton*

*French Onion Soup Toasted Gruyère Crouton*

***ENTRÉE***

(Selection of One (1) Entrée)

*Broiled Petit Tenderloin of Beef Roasted Garlic Mashed Potatoes,  
Seasonal Vegetables, Red Wine Jus*

*Parmesan Crusted Breast of Chicken Angel Hair & Parmesan Tort, Seasonal Vegetables,  
Sun Dried Tomato Cream Sauce*

*Pan Fried Mahi-Mahi Whipped Potatoes, Seasonal Vegetables, Grapes, Almonds,  
Lemon Butter Sauce*

*Eggplant & Tofu Napoleon, Fried Basil, Pomodoro Sauce (V)*

***DESSERT***

(Selection of a Wedding Cake or One (1) Dessert)

*Symphony of Chocolate Mousse, Coconut Panna Cotta, Passion Fruit Chantilly Cream*


*Pistachio Raspberry Mousse Cake Raspberry Mousse, Pistachio Génoise,  
Honey Mascarpone Cream*

*Orange Ginger Truffle Gingerbread Sponge, Honey Orange Bavarois,  
Chocolate-Raisin Tart Chocolate Ganache, Whiskey Raisins, Candied Hazelnut*

**\*\* \$150++ Per Person \*\***

~All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%)  
and selected services (currently 6.00%) . Wedding menu prices for 2019 are subject to change.

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000



~Silver Dinner Package~

**White Glove Reception**

4 Hour Preferred Brand Open Bar

**PASSED HORS D'OEUVRES**

Selection of Five (5) Hot and/or Cold Hors d'oeuvres  
for (3) Hors d'oeuvres with (1) Display

**CHAMPAGNE TOAST**

Glass of Sparkling Wine or Cider Per Person

**FIRST COURSE**

(Selection of One (1) Soup or Salad)

Burrata Cheese Heirloom Tomatoes, Aged Balsamic, EVOO, Micro Basil  
Tender Bibb Salad Pea Tendrils, Citrus Supremes, Blue Cheese, Toasted Pecans,  
Sherry Vinaigrette

Spinach Salad Grated Farm Egg, Pickled Onions, Cider Bacon Dressing  
Field Greens Pickled Vegetables, Red & Yellow Tomatoes, White Balsamic Vinaigrette  
Knife and Fork Caesar Oven Dried Tomatoes, Focaccia Crostini  
Malted Butternut Squash Bisque Virginia Apples, Buttered Crouton  
Corn and Crab Chowder Andouille Sausage  
Italian Wedding Soup Lamb Meatballs, Orzo Pasta

**INTERMEZZO**

(Selection of One (1) Item)

Lemon Sorbet & Prosecco Candied Meyer Lemon  
Chef's Seasonal Selection  
Compressed Watermelon Feta, Mint

**ENTRÉE**

(Selection of One (1) Entrée)

Filet Mignon of Beef Basque Style Fingerling Potatoes, Seasonal Vegetables, Red Wine Jus  
Fennel Crusted Scottish Salmon Gingered Farro, Seasonal Vegetables, Green Onion Soubise  
Herbed Goat Cheese Stuffed Breast of Chicken Confit Potatoes, Seasonal Vegetables,  
Roasted Tomato Butter  
Braised Highland County Lamb Shank Creamy Corn Grits, Braised Greens, Hearty Lamb Jus  
Eggplant & Tofu Napoleon Fermented Soy Bean, Fried Basil, Pomodoro Sauce

**DESSERT**

(Selection of a Wedding Cake or One (1) Dessert)

Symphony of Chocolate Mousse, Coconut Parota Coque, Passion Fruit Chantilly Cream  
Pistachio Raspberry Mousse Cake Raspberry Mousse, Pistachio Gênoise,  
Honey Mascarpone Cream  
Orange Ginger Trifle Gingerbread Sponge, Honey Orange Beignets, Confit Ginger  
Chocolate-Raisin Tart Chocolate Ganache, Whiskey Raisins, Candied Hazelnut

**\*\* \$175++ Per Person \*\***

All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%). Wedding menu prices for 2019 are subject to change.

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000



*~Gold Dinner Package~*

**White Glove Reception**

4 Hour Preferred Brand Open Bar

**PASSED HORS D'OEUVRES**

Selection of Five (5) Hot and/or Cold Hors d'oeuvres  
(or (3) Hors d'oeuvres with (1) Display)

**CHAMPAGNE TOAST**

Glass of Sparkling Wine or Cider Per Person

**FIRST COURSE**

(Selection of One (1) Soup or Salad)

Burrata Cheese Heirloom Tomatoes, Aged Balsamic, EVOO, Micro Basil  
Tender Bibb Salad Pea Tendrils, Citrus Supremes, Blue Cheese, Toasted Pecans,  
Sherry Vinaigrette

Spinach Salad Grated Farm Egg, Pickled Onions, Cider Bacon Dressing  
Roasted Beet & Kale Salad Goat Cheese, Walnuts, White Balsamic Vinaigrette

Knife and Fork Caesar Oven Dried Tomatoes, Focaccia Crostini

Malted Butternut Squash Bisque Virginia Apples,

Buttered Crouton Autumn/Winter Selection

Chilled Gazpacho Avocado, Lemon Crème Fraîche Spring/Summer Selection

Corn and Crab Chowder Andouille Sausage

Italian Wedding Soup Lamb Meatballs, Orzo Pasta

**INTERMEZZO**

(Selection of One (1) Item)

Lemon Sorbet & Prosecco Candied Meyer Lemon

Chef's Seasonal Selection

Compressed Watermelon Feta, Mint

**ENTRÉE**

(Selection of One (1) Entrée)

Beef Wellington Mushroom Duxelles, Seasonal Vegetable, Potatoes Au Gratin,  
Madeira Sauce

Shrimp & Scallop Brochette Buttered Couscous, Mediterranean Salsa,  
Saffron Butter Sauce

Roasted Veal Tournedos Nantucket Bay Scallops, Yukon Potato Risotto,  
Seasonal Vegetables, Sauce Newburg

Crab Crusted Halibut Cucumber & Tomato Quinoa, Braised Baby Bok Choy,  
Sauce Cardinal

Walnut Crusted Rack of Highland Lamb Roasted Baby Sweet Potatoes,  
Seasonal Vegetables, Mint Julep Sauce

Pan Seared Breast of Muscovy Duck Toasted Farro, Seasonal Vegetables,  
Cherry Bourbon Duck Jus

Surf & Turf Filet Mignon, Broiled Half Lobster, Potatoes Au Gratin,  
Seasonal Vegetables, Drawn Butter, Red Wine Jus

All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%) . Wedding menu prices for 2019 are subject to change.

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000



~Continued~

**DESSERT**

*(Selection of a Wedding Cake or One (1) Dessert)*  
*Symphony of Chocolate Mousse, Coconut Panna Cotta,*  
*Passion Fruit Chantilly Cream*  
*Pistachio Raspberry Mousse Cake Raspberry Mousse, Pistachio Génoise,*  
*Honey Mascarpone Cream*  
*Orange Ginger Trifle Gingerbread Sponge, Honey Orange Bavarois,*  
*Confit Ginger*  
*Chocolate-Raisin Tart Chocolate Ganache, Whiskey Raisins, Candied Hazelnut*

**LATE NIGHT SAVORY**

*(Selection of One (1) Item)*  
*Slider Bar Angus Burger, Balsamic Pickled Onions, Bacon Aioli*  
*Pizza Parlor Cornmeal Dusted Cheese & Pepperoni*

**\*\* \$200++ Per Person \*\***

~Platinum Dinner Package~

**White Glove Reception**

*4 Hour Preferred Brand Open Bar*

**PASSED HORS D'OEUVRES**

*Selection of Three (3) Hot and/or Cold Hors d'oeuvres*  
*(or (1) Display from below)*

**LOCAL ARTISAN CHEESE BOARD**

*Hearty Breads and House Made Preserves and Confits*

**CHARCUTERIE BUTCHE BOARD**

*Hearty Breads and House Made Pickles and Confits*

**CHAMPAGNE TOAST**

*Glass of Sparkling Wine or Cider per Person*

**FIRST COURSE**

*(Selection of One (1) Item)*  
*Main Lobster Salad with Dragon Fruit, Wasabi Greens*  
*Seared Scallops with Sevuga Caviar*  
*Tuna Credo with Seaweed and Bonito Flakes*  
*Beef Carpaccio with Truffle Vinaigrette*  
*Golden and Red Beet Checker Board with Goat Cheese Truffles*

*~All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%)  
 Wedding menu prices for 2019 are subject to change.*

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000



*~Continued~*

**SECOND COURSE**

*(Selection of One (1) Item)*

*Braised Veal Cheeks on Truffle Risotto  
Roasted Duck Breast with Parsnip Crust  
Tiger Prawns on Smoked Tomato Coulis  
Seared Ahi Tuna on Forbidden Rice  
Cauliflower Bisque with Caviar Trio  
Forged Mushrooms with Warm Potato Vinaigrette and Mache Lettuce*

**INTERMEZZO**

*(Selection of One (1) Item)*

*Lemon Sorbet & Prosecco Candied Meyer Lemon  
Chef's Seasonal Selection  
Compressed Watermelon Feta, Mint*

**ENTRÉE**

*(Selection of One (1) Item)*

*Wagyu New York Strip Steak with Morel Ragout, Crisp Potato Chiffon  
Roasted Lamb-loin on Mediterranean Squash and Truffle Gnocchi's  
Oven Roasted Chilean Seabass on Black Orzo and Saffron Butter Sauce  
Duet of Jumbo Prawns and Scallops, Gold Laced Risotto*

**CHEESE COURSE**

*(Selection of One (1) Item)*

*Warm Brie with Fig Compote  
Gorgonzola with Crisp Focaccia and Grape- Balsamic Compote  
Artisanal Cheese Plate with Country Bread, Dried Fruits and Preserve*

**DESSERT**

*(Selection of One (1) Item)*

*Symphony of Chocolate Mousse, Coconut Panna Cotta, Passion Fruit Chantilly Cream  
Pistachio Raspberry Mousse Cake Raspberry Mousse, Pistachio Génoise,  
Honey Mascarpone Cream  
Orange Ginger Trifle Gingerbread Sponge, Honey Orange Bavarois, Confit Ginger  
Chocolate-Raisin Tart Chocolate Ganache, Whiskey Raisins, Candied Hazelnut*

**\*\* \$295++ Per Person \*\***

**~WEDDING PACKAGE ENHANCEMENTS~**

**VIENNESE TABLE**

*Our Chef's selection of miniature cakes, tarts, macaroons and cookies  
**\$8++ additional Per Person***

**GRILLED CHEESE SAMMIES AND TOMATO SOUP SHOOTERS**

*White American Cheese on Country Bread, Vermont Swiss & Tomatoes on Whole  
Grain, Fontina Cheese & Virginia Ham on Rye Bread  
**\$12++ additional Per Person***

*~All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%)  
and selected services (currently 6.00%) . Wedding menu prices for 2019 are subject to change.*

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000

## **RECEPTION HORS D'ŒUVRES**

### **Cold**

#### **Continental**

Tart of Kalamata Olives  
and Feta Cheese  
Artichoke Crostini  
Porcini Crostini  
Salmon Tartar on Pumpnickel  
Boursin Profiterole  
Melon Wrapped with Prosciutto  
Antipasti Kebab  
Chilled Cucumber Shooter  
with Smoked Salmon  
Asparagus Crostini with Prosciutto

#### **Americas**

Smoked Chicken Cornets  
Shaved Roasted Beef Sirloin  
on Blue Cheese Crisp  
Maytag Blue Cheese and Fig Tart  
Shaved Pork Tenderloin  
with Mustard Crostini  
Royal Red Shrimp on Corn Crisp  
Blue Crab Meat with Sesame Crisp  
Ceviche Shooter  
Lobster Roll

#### **Asia Pacific**

Vegetables & Noodles in Rice Paper  
Marinated Tofu on Cucumber  
Seared Tuna on Pickled Vegetables  
Wasabi Crab Meat Cornet

#### **Sushi**

Vegetable Roll  
California Roll  
Spicy Tuna Roll  
Dragon Roll

### **Hot**

#### **Continental**

Potato Truffle Croquettes  
Wild Mushroom Beggars Purse  
Cheese Stuffed Mushroom Caps  
Beef Tenderloin Wellington  
in Flaky Pastry  
Risotto Croquette  
Crab Cake

#### **Americas**

Chicken Skewer with Chili  
Shrimp Corn Dog  
Bacon Wrapped Scallops  
Beef Empanada  
Beef Franks in a Blanket

#### **Asia Pacific**

Chicken Samosa  
Vegetable Samosa  
Indian Vegetable Pakora  
Asian Vegetable Spring Roll (Vegan)  
Edamame Dumpling (Vegan)  
Malaysian Beef Sate  
Sesame Chicken Tempura  
Thai Peanut Chicken Sate  
Shrimp Pad Thai Spring Roll

All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%) . Wedding menu prices for 2019 are subject to change.

[www.dcbestweddings.com](http://www.dcbestweddings.com) \* (202) 484-1000



## ~CATERING TERMS AND CONDITIONS~

### FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event space. Food and beverage ordered and/or consumed in other spaces or venues within the Hotel or in times outside the contracted event times will be charged in addition to and do not apply to the minimums. In the event the food and beverage minimums are not met, the difference will be charged to the final bill.

### DEPOSIT/PAYMENTS

A deposit of 25% of estimated charges will be required to confirm the reservation with signed contract. 50% of the estimated charges will be due 6 months prior to your event with the estimated balance due 30 days prior to the event in the form of a cashier's check, money order, cash or credit card. All payments received will be applied to your balance and are non-refundable. Regardless of payment type, a credit card must be held on file for any expenses over and above the pre-payment and will be charged immediately following the event.

### GUARANTEE

We will require an estimated attendance fourteen (14) days prior to the event, and confirmation of your attendance three (3) business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged should less attend. For a sit-down event of 100 guests or more we will set and be prepared to serve 3% over the guarantee.

### FOOD AND BEVERAGE EXCLUSIVITY

The Hotel must provide all food and beverages. All food and beverage consumed in the Hotel's function space must be supplied by and prepared by the Hotel. No Outside food or beverage items, alcoholic or otherwise, shall be brought into the hotel by the patrons or their guests from outside sources. We will make every effort to adjust menus to conform to religious or dietary preferences. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. To insure compliance with the County Board of Health food handling regulations, food will be consumed on the hotel premises at the time for which it is contracted. In addition, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the Hotel.

### VENDORS - FLORAL DECORATIONS, PHOTOGRAPHY, ENTERTAINMENT, ETC.

Please see the Hilton Washington DC National Mall Recommended Vendor Guide for all contact information. Arrangements may be made directly with the vendor of your choice.

### GUEST ROOM

We are pleased to offer you a complimentary Bridal Suite for the night of the wedding, and a complimentary Hospitality/ Changing Room for the day of the event. Please inquire with your Wedding Professional for more information.

### SERVICE CHARGE AND SALES TAX

All pricing is subject to taxable service charge (currently 24%), Food and Beverage tax (currently 10%) and selected services (currently 6.00%).

### TASTINGS

A Private Menu Tasting for up to (3) people may be conducted at the request of the Group contact. We recommend scheduling tastings at least 2-3 months prior to the event start date. Please contact catering for scheduling and guidelines. All tastings require at least two weeks' notice.

### HOTEL ROOMS

Ask your Wedding Professional for information regarding sleeping room rates for your guests.

