

WEDDING MEMORIES...

*That last a lifetime
A Wedding of elegance in the Terrace Ballroom
Dinner under the stars on the Garden Terrace
Dancing in front of the fireplace in the Stateroom*



**DOUBLETREE®
HOTEL**

WASHINGTON, DC

WEDDING RECEPTION INCLUDES

*Use of Elegant Banquet Rooms and Garden
Open Bar during Your Entire Reception
Selection of Hot and Cold Hors d'Oeuvres
Three-Course Served Dinner or the equivalent
A Champagne Toast for All Guests
Wedding Cake Baked to Your Specifications
Ivory Linens
Deluxe Accommodations for Your Wedding Night
Excellence in Food and Service Quality
An Experienced Staff to Assist You*

For more information please contact the Catering Specialists:

***Norine Koenig
nkoenig@doubletreewashington.com
Main: 202-232-7000
Direct: 202-521-7109
Fax: 202-332-8436***

***Please visit our website:
www.doubletreewashington.com***

Our Specialty is YOUR Special Day.

We will customize a proposal and package especially tailored for you.

Our standard packages include:

**No Site Fee – Food & Beverage Minimum Only,
Based on Month**

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Full-Service Catering Facility

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Formal Menu Tasting 6-8 Weeks Prior to Event

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Personal On-Site Event Specialist

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Assistance with Vendor Selection & Coordination

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Passed Hors d'Oeuvres for Reception

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Three or Four Course Plated & Buffet Options

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Premium Beverage Service

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Table-side wines & Champagne Toast

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Wedding Cake

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**Banquet Rounds, Chairs, Dance Floor, Linen,
Place Settings, etc.**

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Complimentary Suite for the Happy Couple

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Competitive Weekend Rate for Overnight Guests

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Special Valet Parking Rate for Guests

PLATED WEDDING DINNER MENUS

A four hour affair

Open Bar throughout your wedding reception serving Premium Brands, Imported and Domestic Beers, House Wines, Soft Drinks, and Minerals Waters

Hot and Cold Hors d'Oeuvres

(Please select four types to be butler-passed during the first hour of your reception)

*Garlic and Tomato Bruschetta
Prosciutto wrapped Bread Stick
Fresh Goat Cheese and Olive Caper Tapenade
Bourbon Cured Salmon and Chive Crème Fraiche on Black Bread
Tuna Tartare on Rice Crackers
Feta Cheese and Cucumber with Black Olives
Marinated Tomatoes and Fresh Mozzarella on Crouton with Basil Oil
New Potatoes with Crème Fraiche and Caviar
Bacon and Water Chestnut
Wild Mushroom Palmiers with White Truffle Oil
Brier Farm Goat Cheese and Vidalia Onion Tartlet
Popcorn Shrimp with Spicy Remoulade
Jalapeno Hush Puppies with Smoked Tomato Dipping Sauce
Salmon Croquettes with Capers and Chives
Chili Crusted Chicken Skewers with Mango BBQ Sauce
Shrimp Dumplings with Rice Wine Vinaigrette
Assorted Flatbreads
Sirloin Skewers with Horseradish Crème Fraiche
Cocktail Franks with Spicy Mustard
Cajun Chicken Skewers with Cayenne Remoulade
Crispy Shrimp Spring Roll
Sesame Chicken Bites with Plum Sauce
Cheese and Vegetable Quesadilla
Chicken Satay with Peanut Thai Sauce
Pear and Almond Brie in Phyllo
Deep Dish Pizza with Sausage
One bite Shepherds Pie
Mini Maryland Crabcakes with Cayenne Aioli
Miniature Beef Wellington
Coconut Shrimp with Horseradish Marmalade*

Presentation of Artisanal Cheese with Grapes and Berries and Seasonal Market Vegetables with Assorted Sauces

Appetizer

Please Select One:

*Baby Greens with Shaved Parmesan and Balsamic Vinaigrette
Heirloom Tomato and Soft Lettuce Salad with Blue Cheese
Small Batch Bourbon Cured Salmon with Baby Field Greens
Caesar Salad Garlic Bread Croutons and Reggiano Cheese
Mozzarella with Vine-Ripe Tomatoes and Basil Oil*

Entrees

*Maryland Crabcakes
with Creamed Corn and Baby Squash
\$123.00 per person*

*Seared Salmon Teriyaki
with Steamed Basmati Rice and Ginger Jus
\$120.00 per person*

*Sesame Crusted Halibut
with Baby Lentils and a Lemon Miso Vinaigrette
\$122.00*

*Garlic Lemon Roast Chicken Breast
with Potato Gratin and Natural Jus
\$120.00 per person*

*Grilled Chicken Breast
with Sun Dried Cherry Sauce and Spinach Mashed Potatoes
\$118.00 per person*

*Pepper Crusted Petit Filet Mignon,
Horseradish Potato Cake, Port Jus
\$126.00 per person*

*Herb Crusted Rack of Lamb,
Roast Garlic Braised White Beans, Artichoke Ratatouille
\$133.00 per person*

*Grilled 10 oz. Angus Strip Steak
Spinach Mashed Potatoes and Brandy Reduction
\$136.00 per person*

Champagne Toast

Sweet Endings

Wedding Cake

*Assorted Pastries and Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas*

Prices shown are subject to 20% service charge and applicable DC sales tax

WEDDING BUFFET SELECTIONS

(50-person minimum)

A Four Hour Affair

Open Bar throughout your wedding reception serving Premium Brands, Imported and Domestic Beers, House Wines, Soft Drinks, and Minerals Waters

Hot and Cold Hors d'Oeuvres

(Please select four types to be butler-served during the first hour of your reception)

(See dinner menu for selection)

Soups and Salads

Please select two:

Wild Mushroom Soup

Black Bean with Cilantro Cream

Roasted Vegetable Barley

New England Clam Chowder

Potato and Leek

Baby Greens with Balsamic Vinaigrette

Tomato and Fresh Mozzarella with Basil Oil

Romaine Hearts, Roasted Peppers, Charred Sweet Corn, Goat Cheese and Avocado

Caesar Salad with Parmesan Croutons

Watercress, Radicchio and Endive Salad with Blue Cheese Dressing

Entrees

Choice of (2) Entrees - \$137.00 per person

Choice of (3) Entrees - \$146.00 per person

Barbecued Shell Steak

Rosemary Roasted Chicken Breast

Grilled Boneless, Skinless Chicken Breast with Preserved Lemon Vinaigrette

Seared Rockfish with Balsamic Glaze

Grilled Salmon Filet with Tomato Pesto

Grilled Market Vegetable Napoleon with Roasted Red Pepper Vinaigrette

Mushroom Shepherd's Pie

Petite Filet Mignon with Roasted Shallot Port Jus \$2 supp.

Lemon Garlic Thyme Marinated Grilled Chicken Breast with Wild Mushroom Sherry Jus

Pecan crusted Trout with Cayenne Remoulade

Cider Glazed Loin of Pork with Apricot Chutney

Rack of Lamb with Fresh Mint Sauce \$3 supp.

Sides

Please select two:

Chees Grits

Mashed Potatoes

Orzo Salad with Feta Cheese

Roasted Market Vegetables

3 Bean Salad

Cous Cous

Potato Gratin

Pasta Salad

Sesame Green Beans

Champagne Toast

Sweets Table

Wedding Cake

*Assorted Pastries and Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas*

Prices shown are subject to 20% service charge and applicable DC sales tax

WEDDING COCKTAIL RECEPTION

A Four Hour Affair

*Open Bar throughout your wedding reception serving Premium Brands, Imported and
Domestic Beers,
House Wines, Soft Drinks, and Minerals Waters*

Cold Culinary Displays

*Assorted Cured Meats and Artisanal Cheese
Roasted Peppers, Artichokes, Olives, Marinated Mushrooms, Grilled Vegetables
House Baked Herb Focaccia*

-or-

Seasonal Market Vegetables with Assorted Sauces

Butler Passed Hot and Cold Hors d'Oeuvres

(Please select four types to be passed- See dinner menu for selection)

Pasta Station:

Penne, BowTie, Rigatoni, Orecchiette (Choose Two)

*Toss Ins: Asparagus, Roasted Peppers, Goat Cheese, Blue Cheese,
Herb Grilled Chicken, Artichokes, Mushrooms*

Sauces: Fresh Farm Tomato, Pesto, Preserved Lemon Cream

Carving Stations:

Our chef will prepare one of the following:

Whole Roasted Salmon

with Assorted Mustards

Leg of Lamb

Served with Mint Onion Marmalade and Horseradish Cream, Sliced Rolls

Virginia Cured Ham

Served with Apple-Raisin Salad and Buttermilk Biscuits

Pepper Crusted Sirloin of Beef

*Served with Horseradish Cream Sauce
Sourdough Rolls and Miniature Breads*

Roasted Peking Duck with Crepes

Hoisin Sauce and Scallion Brushes

Champagne Toast

Wedding Cake

*Assorted Pastries and Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas*

\$122.00 per person for Four Hours

Prices shown are subject to 20% service charge and applicable DC sales tax

DOUBLETREE HOTEL FAREWELL BRUNCH BUFFET

***(minimum 50 people-groups under 50 will be assessed
a buffet fee of \$3.50 per person)***

*Assorted Juices and Champagne or Mimosas
Sliced Seasonal Fruits and Berries
Individual Yogurts*

*A Selection of Artisanal Cheeses
Farmer's Market Baby Greens with Balsamic Vinaigrette*

*Banana Stuffed French Toast with Warm Maple Syrup
Applewood Smoked Bacon and Sausage
Breakfast Browns*

*Roasted Amish Chicken Breast with Preserved Lemon Vinaigrette
Penne with Rock Shrimp, Tomato Pesto
Grilled Market Vegetables*

***Chef preparing Omelet's and Eggs any style with
Cheddar and Swiss Cheeses, Mushrooms, Tomatoes, Onions, Peppers and Ham***

*Assorted Breakfast Pastries
Butter and Preserves
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Herbal Teas, Cream, Milk, Lemon*

\$62.00 per person

Carving Station is available for an additional \$6 per person

Carving Stations:

Our chef will prepare one of the following:

Whole Roasted Salmon
with Assorted Mustards

Leg of Lamb
Served with Mint Onion Marmalade and Horseradish Cream, Sliced Rolls

Virginia Cured Ham
Served with Apple-Raisin Salad and Buttermilk Biscuits

Pepper Crusted Sirloin of Beef
*Served with Horseradish Cream Sauce
Sourdough Rolls and Miniature Breads*

Roasted Peking Duck with Crepes
Hoisin Sauce and Scallion Brushes

Prices shown are subject to 20% service charge and applicable DC sales tax

DOUBLETREE HOTEL REHEARSAL DINNER

Plated Dinner

Appetizer

Please Select One:

Wild Mushroom Soup
Black Bean with Cilantro Cream
Roasted Vegetable Barley
New England Clam Chowder
Potato and Leek
Chef's Soup of the Day
Baby Greens with Shaved Parmesan and Balsamic Vinaigrette
Heirloom Tomato and Soft Lettuce Salad with Blue Cheese
Small Batch Bourbon Cured Salmon with Baby Field Greens
Caesar Salad Garlic Bread Croutons and Reggiano Cheese
Mozzarella with Vine-Ripe Tomatoes and Basil Oil

Entrees

Maryland Crabcakes
with Creamed Corn and Baby Squash
\$44.00 per person

Seared Salmon Teriyaki
with Steamed Basmati Rice and Ginger Jus
\$43.00 per person

Sesame Crusted Halibut
with Baby Lentils and a Lemon Miso Vinaigrette
\$42.00 per person

Grilled Chicken Breast with Spinach, Roasted Red Peppers,
Basil Mashed Potatoes and Goat Cheese Sauce
\$38.00 per person

Garlic Lemon Roast Chicken Breast
with Potato Gratin and Natural Jus
\$40.00 per person

Grilled Chicken Breast
with Sun Dried Cherry Sauce and Spinach Mashed Potatoes
\$38.00 per person

Pepper Crusted Petit Filet Mignon,
Horseradish Potato Cake, Port Jus
\$47.00 per person

Herb Crusted Rack of Lamb,
Roast Garlic Braised White Beans, Artichoke Ratatouille
\$52.00 per person

Grilled 10 oz. Angus Strip Steak
Spinach Mashed Potatoes and Brandy Reduction
\$56.00 per person

Sweet Endings
Assortment of Desserts and Pastries

Prices shown are subject to 20% service charge and applicable DC sales tax