



## DoubleTree by Hilton Washington DC

Careful attention to detail comes through in even the smallest accessories of our hotels' stylish designs. And that same great eye for the specifics goes into every [DoubleTree by Hilton Washington DC](#) wedding, rehearsal dinner or reception.

Five hours (5) Complimentary Room Rental

Four Hour Premium Open Bar

Centerpieces

Wedding Cake

Complimentary Champagne Toast

Discounted Valet Parking

Complimentary Ceremony Room & Set-Up

Formal Menu Tasting 6-8 Weeks Prior to Event

Complimentary Suite for the Bride and Groom

Set Up, Dance Floor, Tableware,

Selection of Table Linen & Napkins

Discounted Sleeping Rooms (10 or more rooms, based on availability)

## **Wedding Coordination**

Our wedding coordinator will be with you through the planning to the execution of your affair. A one-stop-shop, our wedding coordinator can serve as the liaison between you and your vendors, assist you with your wedding vision, and keep you on track with your schedule.

## **Culinary**

Our award winning kitchen anticipates your needs and serves up some of the most delicious dishes in the District. With a focus on local produce and meats, our menus follow some important principles of sustainability.

Our menus are customizable to your event and we will be happy to work with you to tailor the perfect affair within your particular taste, budget and needs.

## **Reduced Guest Room Rates**

Situated in the heart of our nation's capitol, the DoubleTree by Hilton is a chic, luxurious oasis in downtown Washington, DC.. Nestled in the vibrant Dupont Circle area, our elegant hotel has 220 newly-renovated guest rooms. Your guests can enjoy a special room rate just for your event. Ten (10) rooms or more, based on availability.

## **Beverages**

DoubleTree by Hilton offers 4 hours of Premium Brand Open Bar Service for your event.

**\*\*No Bartender fee, No Cashier fee\*\***

## **Complimentary Wedding Night Accommodations**

DoubleTree by Hilton is pleased to provide a complimentary suite for the bride and groom for the evening of your wedding. Extend your celebration with chocolate covered strawberries and champagne on us!

## **Discounted Valet Parking Rates**

DoubleTree by Hilton extends reduced parking rates at \$15 per car to your wedding guests. You can opt to sponsor the parking for your guests or allow them to pay their own parking charges.

## **Wedding Cake**

One of the most highly rated bakeries in the District, *Sweet Thing/ Black Orchid* designs the most whimsical and charming cakes in the tastiest flavors imaginable. Included in your package is a one (1) flavor, traditional design wedding cake in buttercream or fondant; with up to 4 tiers of basic ornamentation (cupcake option also available), a basic topper and a complimentary replica cake for your first year anniversary.

## **Tax & Service Charge**

A taxable service charge of 21% and a 10% District of Columbia sales tax will be added to all food and beverage costs.

## **HHonors Rewarding Events**

For every dollar spent, HHonors members can earn points and miles towards that amazing honeymoon getaway. Ask about our Rewarding Events program when booking or visit [www.hhonors.com](http://www.hhonors.com)

## **Additional Information:**

### **Ceremony**

Our Garden Terrace serves as a beautiful backdrop for an outdoor ceremony or bring it indoors to one of our banquet rooms at no additional cost

### **HHonors Gift Registry**

Put in a request to be gifted points from family and friends who are also **Hilton HHonors** members. The Point Transfer Program allows you to set up a registry to give and/or receive points from other Hilton HHonors members

### **Discounted Specialty Rentals**

Customize your wedding with color and texture. Add linen\*, flowers, lighting and tents by any of our preferred vendors and we will gladly extend our discounted rates to enhance your event.

\*\*colored linen and sheer overlays included in package price \*\*

### **Military Discount**

DoubleTree by Hilton extends a 5% discount to our brave men and women in the US Military. Offer can not be combined with any other offer or promotion.

### **Deposits and Payment**

A non-refundable deposit of 25% of the contracted minimum is required to hold the function space on a definite basis and 50% of the contracted minimum is due 50 days in advance. The remaining balance is due ten (10) business days prior to your function. Function space is not confirmed without a deposit and signed contract.



# Buffet Dinner Package

## Displays

Seasonal Market Vegetables with an Assortment of Dips  
Artistic Display of Cheeses with an Assortment of Crackers

## Butler Passed Hors D' Oeuvres

Select four (4)

Garlic and Tomato Bruschetta  
Bourbon Cured Salmon and Chive Crème Fraiche on Black Bread  
Coconut Shrimp with Horseradish Marmalade  
Mini Maryland Crab Cakes with Cayenne Aioli  
Bacon Wrapped Scallops  
Chicken Satay with Peanut Thai Sauce  
Sesame Chicken Bites with Plum Sauce  
Miniature Beef Wellington  
Sirloin Skewers with Horseradish Crème Fraiche  
Wild Mushroom Palmiers with White Truffle Oil  
Brier Farm Goat Cheese and Vidalia Onion Tartlet  
Vegetarian Spring Roll with a Spicy Teriyaki Sauce

## Soup and Salad

Select Two (2)

Wild Mushroom Soup  
Black Bean with Cilantro Cream  
Three Bean Salad  
Orzo Salad with Feta Cheese  
Roasted Vegetable Barley Salad  
Baby Greens with Shaved Parmesan and Balsamic Vinaigrette  
Caesar Salad Garlic Bread Croutons and Reggiano Cheese  
Mozzarella with Vine-Ripe Tomatoes and Basil Oil

## Entrees

Select Two (2) or Three (3) Entrees

### Garlic Lemon Chicken

Marinated and roasted with a caper sauce

### Chicken Porcini

Grilled with a Porcini mushroom sauce

### Tuscan Chicken

Stuffed with artichokes, Proscuitto ham and Swiss cheese with a roasted garlic cream sauce

**Sesame Halibut**

Sesame crusted and drizzled with a lemon Miso vinaigrette

**Teriyaki Salmon**

Teriyaki glazed and seared to perfection in a Ginger Jus

**Grilled Mahi-Mahi**

Grilled with a balsamic glaze

**Vegetable Strudel**

Served with a sherry mushroom cream sauce

**Garlic Herb Pork Loin**

Served with a rosemary demi glaze

**Penne Pasta**

Mushrooms, Broccoli and Tomatoes Tossed in a  
Roasted Garlic Cream Sauce

**Strip Steak**

Grilled and covered with a brandy reduction

**Garlic Infused Sliced Sirloin**

Atop basil bread pudding and whole grain mustard demi glaze

**Sides**

Select Three (3)

Rosemary roasted red bliss potatoes

Garlic mashed potatoes

Potato gratin

Sesame green beans

Julienne seasonal vegetables

Roasted vegetable medley

Buffet served with warm rolls & butter, freshly brewed coffee, decaffeinated coffee  
and herbal tea

# Beverage

**\*\*Add table wine service for \$8 per person\*\***

## **Premium Brand Labels**

Included in package

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Cuervo Gold Tequila, Cutty Sark Scotch, Jim Bean Bourbon, Seagram's 7 Whiskey Blend, Canadian Club Irish Whisky, E&J Brandy, Corona, Amstel Light, Heineken, Budweiser, Samuel Adams, Miller Light, Michelob Ultra, Copperridge wines

## **Prestige Labels**

Upgrade for \$7.00 per person

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Cuervo Avejo Tequila, Dewars Scotch, Jack Daniels Bourbon, Seagram's VO Whiskey Blend, Jameson Irish Whiskey, Courvoisier VS, Corona, Amstel Light, Heineken, Budweiser, Samuel Adams, Miller Light, Michelob Ultra, Gallow of Sonoma wines

## Beverage Service – Per Drink Pricing

### Host Bar

Super Premium \$12.00  
Prestige Labels \$10.00  
Call Labels \$8.00  
House Wine \$8.00  
Imported Beer \$7.00  
Domestic Beer \$6.00  
Cordials and Liquors \$12.00  
Sparkling and Still Waters \$5.00  
Soft Drinks \$4.50

### Cash Bar

Super Premium \$14.00  
Prestige Labels \$12.00  
Call Labels \$10.00  
House Wine \$10.00  
Imported Beer \$8.50  
Domestic Beer \$7.50  
Cordials and Liquors \$13.00  
Sparkling and Still Waters \$5.50  
Soft Drinks \$5.00

**\*\*No Bartender fee, No Cashier fee\*\***



# Enhancements



Customize your event by adding any of the following items:

## Specialty Cocktail Bars

### Martini Bar

Classic Vodka Martini, Sour Apple Martini, Cosmopolitan, and White Chocolate Raspberry Martini Prepared with Absolut® Vodka and DeKuyper Cordials

### Lemonade Bar

Lemonade for Adults...  
Electric "Homemade" Lemonade  
Tennessee Sippin' Lemonade and  
Homemade Sodas with Natural  
Flavorings -  
Raspberry, Blueberry, Cherry

## Action Stations

One (1) Chef Attendant Required for Each Station ~\$150

### Pasta Station

Tri-Colored Tortellini, Farfalle, & Penne Pasta with Five Cheese Cream, Pomodoro, & Sherry Mushroom Sauces. Accompanied by Tomatoes, Chives, Black Olives, Artichokes, Sun-Dried Tomatoes, Parmesan Cheese, Focaccia Bread & Extra Virgin Olive Oil

### Shrimp Scampi Sauté

Jumbo White Shrimp Marinated in Fresh Herbs, Sautéed in Butter, Shallots, White Wine & Garlic Focaccia Bread & Extra Virgin Olive Oil

### Fiesta

Chicken & Beef Fajitas with Grilled Onions & Peppers, Warm Flour Tortillas. Condiments Include Shredded Lettuce, Cheddar & Jack Cheeses, Diced Tomatoes, Pico de Gallo, Sour Cream & Guacamole. Blue & Yellow Corn Chips with Salsa. Cheese Stuffed Fried Jalapeno Peppers

### Raw Bar

Jumbo Shrimp, Cracked Crab Claws, Seasoned Oysters and Littleneck Clams on the Half Shell. Presented on a Bed of Ice Served with Cocktail, Remoulade, Herb, Mignonette & Garlic Herb Sauces (Minimum Order of 20 People)

## Dessert Stations

### Gourmet Coffee Station

Freshly Brewed Coffee & Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks. Served with a Selection of Fine Teas

### Dessert Finale

A Dessert Table Consisting of Double Chocolate Layer Cake, Cinnamon Carrot Cake, Vermont Mascarpone Cheesecake, Fruit Tart with Anglaise, & Warm Bread Pudding

### Viennese Station

An Assortment of French Pastries, Mini Éclairs, Truffles & Petit Fours. Freshly Brewed Coffee & Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks. Served with a Selection of Fine Teas.