



Your Dream Begins Here  
Let the wedding professionals at  
The Hilton Arlington make your dreams come true

*Our packages include:*

*Dedicated Wedding Professional*

*Four Hours Open Bar*

*Signature Cocktail*

*Three Course Plated Dinner or Buffet Dinner*

*Elegant Floor Length Table Linens*

*Chair Covers with Sashes*

*Candlelit Centerpieces*

*Complimentary Grand Ballroom*

*Champagne Toast*

*Complimentary Cake Cutting*

*Dance Floor and Head Table*

*Menu Tasting for Four People*

*Complimentary Suite with Chilled Champagne and Chocolate Dipped Strawberries*

*Complimentary Anniversary Stay*

*Personalized Website*

*Special Rate for Out-of-Town Guests*

*Discounted Parking*

## Hear what a few happy couples have to say. . .

"It was absolutely amazing and we had the best time. The night was everything we hoped for."

*Shannon & Justin July 5, 2008*

"Everyone we spoke with commented about how good the food was and what a wonderful time they had. The day turned out beautifully."

*Bree & Gene May 31, 2008*

"You executed our vision for the reception flawlessly, and the day could not have been any better. . . And when I walked into the ballroom, I was in awe. Our myriad event elements were set up exactly as I had envisioned they would be. . . I will absolutely recommend the Hilton Arlington to others seeking a reception venue in the DC area."

*Caroline & David, November 3, 2007*

"Every aspect of the weekend, from your staffs handling of the guests, the facilities to the staging of the wedding itself was beautiful executed. . . your hotel was exceptional!"

*Vicki & Todd, July 14, 2007*

"The entire staff was customer focused and very professional. . . Secondly, the reception was perfect. It could not have been any better, thanks to Connie's efforts and those of her staff. We cannot tell you how many compliments we had from our guests regarding the reception for our wedding. We commend the entire staff – bartenders, waiters, servers, room attendants, and kitchen staff."

*Sarah & Ed, June 16, 2007*

"The rooms were luxurious, the food was delicious and everyone was so helpful."

*Meredith & Christopher, March 24, 2007*

"The ambience, service and food were all exceptional."

*Anuradha & Butler, June 10, 2006*

"Connie Edmondson is amazing. She was SO incredibly helpful all the way throughout the wedding planning process, from beginning to end. . . The room setup and the flow of the evening went exactly as I had pictured all along."

*Kelly & Martin, May 6, 2006*

## Deluxe Plated Dinner Selections

### *Cocktail Hour*

#### Four Hour Premium Brand Beverage Service

*Includes Cocktails, Imported and Domestic Beer, Red and White Wines  
Soft Drinks, Juices and Mineral Water*

#### Hors d'oeuvres Service

*Display of Fresh Seasonal Fruits, Vegetables & International Cheeses*

*Butler Passed Hors d'oeuvres with White Glove Service*

*Your choice of (4) hors d'oeuvres (based on two pieces of each per person)*

#### Hot Selections

*Petite Maryland Crabcakes  
Spanikopita  
Wild Mushroom Cigars  
Brie & Pear Beggar's Purses  
Asiago & Asparagus Crisps  
Cozy Thai Shrimp  
Vanilla Glazed Scallops  
Crispy Goat Cheese Filled Artichokes  
New Zealand Lamb "Lollipops"*

#### Chilled Selections

*Tuna Tartar with Wakami Salad  
Tamarind Glazed Duck with Mango Chutney  
House Cured Salmon with Citrus Gremolata  
Mango Crab Margarita on Crisp Wonton  
Ancho Glazed Tenderloin with Cherry Confit  
Truffle Poached Lobster with Caviar  
Cabernet Poached Seckle Pear with Maytag Cheese  
Boursin Stuffed Strawberries  
Seafood Stuffed Artichokes*

### *Dinner Service*

#### First Course: Select One Salad

*Bouquet of Garden Greens with Maytag Bleu Cheese  
Hearts of Romaine with Asiago Crisp and Preserved Lemon  
Roasted Beet Salad with Goat Cheese, Shaved Red Onion and Micro Greens  
Baby Spinach with Caramelized Apples, Candied Walnuts and Gorgonzola Tossed in Apple Butter Vinaigrette*

## Deluxe Plated Dinner Selections (page 2)

### Second Course: Select One Entrée:

**\$110.00 per Guest**

*Price is inclusive of Service Charge and Tax*

*(\$83.40 plus tax and service charges)*

*Pumpkin Ravioli with Brown Butter, Fried Sage and Cocoa Nibs  
Breast of Chicken Stuffed with Arugula, Prosciutto and Fresh Mozzarella  
Truffle Butter Roasted Chicken  
Whole Roasted Salmon Roulade Stuffed with Spinach, Artichoke and Wild Mushrooms*

**\$115.00 per Guest**

*Price is inclusive of Service Charge and Tax*

*(\$87.19 plus tax and service charges)*

*Maryland Style Crab Cakes with Caper Aioli  
Olive Oil Poached Sea Bass with Nicoise Olives  
Pan Seared Rockfish with Crab Hash  
Herb Grilled Centercut New York Strip with Gorgonzola Butter*

**\$120.00 per Guest**

*Price is inclusive of Service Charge and Tax*

*(\$90.98 plus tax and service charges)*

*Ancho Glazed Petite Tenderloin with Sour Cherry Demi  
Pancetta Crusted Filet Mignon  
Herb Encrusted Petit Filet Mignon & Sea Bass Duet*

### Third Course: Dessert:

*Chef's Sampling of Miniature Desserts  
Freshly Brewed Starbucks Coffee and Herbal Tea*

# Happily Ever After Dinner Buffet

## Four Hours Premium Brand Beverage Service

*Includes Cocktails, Imported and Domestic Beer, Red and White Wines  
Soft Drinks, Juices and Mineral Water*

*Display of Fresh Seasonal Fruits, Vegetables & Cheeses*

## *Hors D'oeuvres*

*Passed Butler Style with White Glove Service*

*Your choice of (4) – Based on two pieces of each per person*

## *Hot Selections*

*Petite Maryland Crabcakes  
Spanikopita  
Wild Mushroom Cigars  
Brie & Pear Beggar's Purses  
Asiago & Asparagus Crisps  
Cozy Thai Shrimp  
Vanilla Glazed Scallops  
Crispy Goat Cheese Filled Artichokes  
New Zealand Lamb "Lollipops"*

## *Chilled Selections*

*Tuna Tartar with Wakami Salad  
Tamarind Glazed Duck with Mango Chutney  
House Cured Salmon with Citrus Gremolata  
Mango Crab Margarita on Crisp Wonton  
Ancho Glazed Tenderloin with Cherry Confit  
Truffle Poached Lobster with Caviar  
Cabernet Poached Seckle Pear with Maytag Cheese  
Boursin Stuffed Strawberries  
Seafood Stuffed Artichokes*

## *Champagne Toast Service*

*One Glass of Champagne will be offered to Each Guest*

## Happily Ever After Dinner Buffet (page 2)

### *Dinner Buffet*

*Hearts of Romaine*

*Hilton Garden Salad with Assorted Dressings*

*Breast of Chicken Stuffed with Brie and Pear*

*Roasted Garlic Sirloin of Beef*

*Cedar Roasted Salmon*

*Market Fresh Vegetables*

*Yukon Gold Mashed Potatoes*

*Rolls & Butter*

*Chef's Dessert Assortment*

*Freshly Brewed Starbucks Coffee and Herbal Tea*

**\$110.00 per Guest**

*Price is inclusive of Service Charge and Tax*

*(\$83.40 plus tax and service charges)*

# Diamonds Are Forever Dinner Buffet

## Four Hours Premium Brand Beverage Service

*Includes Cocktails, Imported and Domestic Beer, Red and White Wines  
Soft Drinks, Juices and Mineral Water*

*Display of Fresh Seasonal Fruits, Vegetables & Cheeses*

## Hors D'oeuvres Service

*Passed Butler Style with White Glove Service  
Your choice of (4) – Based on two pieces of each per person*

### Hot Selections

*Petite Maryland Crabcakes  
Spanikopita  
Wild Mushroom Cigars  
Brie & Pear Beggar's Purses  
Asiago & Asparagus Crisps  
Cozy Thai Shrimp  
Vanilla Glazed Scallops  
Crispy Goat Cheese Filled Artichokes  
New Zealand Lamb "Lollipops"*

### Chilled Selections

*Tuna Tartar with Wakami Salad  
Tamarind Glazed Duck with Mango Chutney  
House Cured Salmon with Citrus Gremolata  
Mango Crab Margarita on Crisp Wonton  
Ancho Glazed Tenderloin with Cherry Confit  
Truffle Poached Lobster with Caviar  
Cabernet Poached Seckle Pear with Maytag Cheese  
Boursin Stuffed Strawberries  
Seafood Stuffed Artichokes*

## Champagne Toast Service

*One Glass of Champagne will be offered to Each Guest*

## Diamonds Are Forever Dinner Buffet (page 2)

### *Dinner Buffet*

*Baby Spinach with Caramelized Apples, Candied Walnuts and Gorgonzola Tossed in Apple Butter Vinaigrette*

*Hilton Garden Salad with Assorted Dressings*

### *Please Select 2 Entrées*

*Herb Grilled Breast of Chicken*

*Pepper Crusted Sliced Filet of Beef*

*Fennel Dusted Sea Bass*

*Market Fresh Vegetables*

*Roasted Mélange of Fingerling Potatoes*

*Rolls & Butter*

*Chef's Dessert Assortment*

*Freshly Brewed Starbucks Coffee and Herbal Tea*

**\$119.00 per Guest**

*Price is inclusive of Service Charge and Tax  
(\$90.22 plus tax and service charges)*

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### ***Children's Meals (Ages 5-12)***

*Children under 5 years of age complimentary*

*Chicken Tenders with Crispy French Fries with Barbeque Sauce and Honey Mustard \$30.00*

### ***Vendor's Meal***

*Available \$30.00 per vendor*

### ***Deposit and Payment Policy***

*An Initial non-refundable deposit of \$1500.00 is required to reserve our ballroom on a definite basis. The hotel requires payment of 100% of the estimated cost at least 5 business days prior to your Wedding.*

### ***Tax and service charge***

*For your convenience our wedding proposals include all applicable taxes and service charges.*

## Signature Cocktail Samples

### *Sweet Talk*

*Vodka, Blue Curacao, Lemonade*

### *Sealed with a Kiss*

*Crème de Cacao, Vodka, Hershey's Kiss*

### *The Blushing Bride*

*Bacardi Rum, Pomegranate liqueur, Sour Mix*

### *Hot Romance*

*Bacard Rum, Cranberry juice, Orange juice*

## Preferred Vendors

The Hilton Arlington has been pleased with the services of these vendors; however, you may use any vendor of your choosing

### ENTERTAINMENT

*The Pros*

*800-843-7767*

*[www.theprosentertainment.com](http://www.theprosentertainment.com)*

*DJ Brian Bergman*

*301-590-3991*

### FLORIST

*"Flowers with Love"*

*703-979-4000*

### PHOTOGRAPHY

*Jackson Images 703-201-4199*

*Mr. Lawrence Jackson*

*[www.jacksonimages.com](http://www.jacksonimages.com)*

## Additional Options to Enhance Your Reception

*Lighting Packages*

*Valet Parking*

*Overlays and Specialty Linens*

*Wine service with dinner*

*Ceremony Room*

*Viennese Table*

*Martini Bar*

*Ice Sculptures*

*Menu Cards*

*Chocolate Fountain*

*Chivari Chairs*