

Thank You for Considering The Sheraton National Hotel

Congratulations on your engagement!

The Sheraton National is the place where wedding memories are being made. Let us create a wedding day that you, your loved one and your families will cherish forever. Our experienced Wedding Specialists along with our Maitre Cuisinier, Executive Chef Eric Cousin, can help you create the most exquisite culinary affair to the most intimate occasion, always offering uncompromising levels of personal service and attention to detail. Every detail is anticipated from wedding etiquette, the protocol of receiving lines, seating arrangements, vegetarian or ethnic menus, cultural rituals and overnight accommodations for your guests

Whether the wedding reception is held in the Galaxy Ballroom on the 16th floor of the hotel with breathtaking views of the nation's capital or in the majestic Commonwealth Ballroom, the Sheraton National prides itself in creating magical wedding memories for you and your families.

We are thrilled to have the opportunity be a part of your special day. We look forward to creating memories that will last a lifetime.

The Catering Sales Team

Your Wedding is a Special Occasion

To Enhance this Memorable Occasion

Your Wedding Package at The Sheraton National Includes:

Complimentary champagne toast for all wedding guests; four hours of beverage service; cake cutting service; table decorations; dance floor; Bridal Suite including Champagne with chocolates & strawberries for the Bride & Groom; Hospitality Room for the Bridal Party during the Cocktail Reception; transportation service to & from National Airport & discounted group rates on overnight sleeping room accommodations

Engagement Party

Rehearsal Dinner

Bridal Shower

Ceremony

Bridesmaids Luncheon

Reception

Post Wedding Brunch

Sheraton National's dedicated, experienced & passionate wedding team will be on hand to guide you from your engagement to your honeymoon, so you can enjoy every exceptional moment.

Additional Specialty Services Available

Ice carvings; floral displays & centerpieces; special linens to match your theme; video graphic services from experienced professionals; Wedding cake; Professional Photographic services;
Live entertainment of any musical style;
Flowers & any other special favors necessary to make your day complete

Ceremony Fee

Best Wishes for Your Future Happiness!

Stations Selections

Four Hours of Standard Beverage Service & Champagne Toast

Passed Hors D' oeuvres

(Please select four choices from the attached page)

Dinner Stations

Carver ~ Select One

(Carver Fee of \$85.00 will be applied)

Grilled Tenderloin

Petite Rolls, Au Jus & Horseradish Cream Sauce

Honey Glazed Virginia Ham

Petite Rolls & Array of Mustards

Whole Roasted Hickory Smoked Turkey

Petite Rolls, Cranberry Chutney, Mayonnaise & Honey Mustard Sauce

Salmon En Croute

Salmon Baked in Puff Pastry with Mushrooms & Boursin Cheese

Stations ~ Select Three

(Chef Fee of \$85.00 per station will be applied)

Risotto Station

Slow Cooked Arborio Rice with Fresh Parmigianino-Reggiano, Wild Mushrooms,
Marinated Baby Shrimp, Fresh Asparagus, Julienne of Beef Tenderloin
& Free Range Chicken with Crème Fraîche

Tempura Station

Battered & Fried Selection of: Shrimp, Chicken & Vegetables
Assorted Asian Dipping Sauces

Pasta Station

Cheese Tortellini & Penne
Pesto, Alfredo & Marinara
Bay Shrimp, Smoked Salmon, Italian Sausages, Mushrooms, Fresh Vegetables, Herbs,
Aged Parmesan Cheese & Garlic Breadsticks

Grand Salad Station

Tossed Cut Romaine & Field Greens
Grilled Chicken, Sliced Marinated Flank Steak, Bay Shrimp, Crumbled Bacon
Hearts of Palm, Artichoke Hearts, Roasted Dutch Peppers, Diced Roma Tomatoes, Calamata Olives
Aged Parmesan Cheese, Crumbled Blue Cheese & Sour Dough Croutons
Creamy Caesar & Balsamic Vinaigrette

Macaroni & Cheese Bar

Three Cheese Macaroni

Toppings of Caramelized Onions, Wild Mushroom Sauté, Marinated Baby Shrimp, Applewood Smoked Bacon, Baby Peas,
Sautéed Red & Green Peppers, Diced Virginia Ham & Grated Cheese

Asian Stir Fry Station

Lo Mein Noodles with Stir Fry Vegetables, Grilled Chicken Breast with Stir Fry Vegetables,
Thinly Sliced Flank Steak with Stir Fry Vegetables &
Baby Shrimp & Bay Scallops with Lo Mein Noodles

Beverage Station

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Fine Teas

Additional Stations

Sushi Station

(Additional Chef Fee of \$150.00 will be applied)
An Assorted of Six Different Varieties of Sushi
Wasabi, Pickled Ginger & Shoyu

Seafood Station

Iced Jumbo Gulf Shrimp, Oysters on the Half Shell & Snow Crab Claws
Cocktail Sauce, Horseradish & Lemon Wedges

Ice Cream Parlor

Haagan-Daz Chocolate & Vanilla
Butterscotch, Hot Fudge & Raspberry Sauces
Pecan Pieces, M&M's, Oreo Cookie Pieces, Chocolate Shavings, Sprinkles & Strawberries

Chocolate Fountain

(Minimum of 100 People)
Choice of Dark, Milk or White Chocolate
Rice Krispie Treats, Fruit Kebobs, Graham Crackers, Pretzels, Oreos & Large Marshmallows

~ Included Also ~

A Choice of French Pastries on your Coffee Station after Dinner

or

Three Tiered Wedding Cake

Plated Selections

Four Hours of Standard Beverage Service and Champagne Toast

Passed Hors D' oeuvres

(Please select four choices from the front page)

Salads

(Please select one of the following)

California Caesar ~ Romaine Lettuce, Sourdough Croutons, Parmesan, Sun Dried Tomatoes with Traditional Dressing

Mixed Greens, Roasted Red Peppers, Cucumbers, Sliced Almonds with Sweet Tomato Vinaigrette

Baby Spinach, Hearts of Palm, Chopped Beets, Goat Cheese Drizzled with Balsamic Vinaigrette

Bibb Lettuce, Candied Pecans, Dates, Goat Cheese Crostini with Myer Lemon Vinaigrette

Field Greens, Seasonal Berries, Walnuts, Pine Nuts with Raspberry Vinaigrette

Entrée

(Please select one of the following)

Chicken Roulade

Stuffed with Caramelized Onion, Boursin Cheese, Red Pepper Topped with Sweet Basil Cream
Served with Almond & Vegetable Wild Rice Pilaf & Seasonal Vegetables

Herb Marinated Boneless Seared Chicken

On a Bed of Thyme Scented Swiss Chard, Frizzled Leeks, Carrot Almond Pilaf & Brandy Cream

Roasted Duck Breast

On a Bed of Ginger Chive Risotto with Cranberry Pear Compote

Sliced Beef Tenderloin

Garlic Mashed Red Skin Potatoes, Roasted Asparagus, Baby Carrots, Gorgonzola Sauce or Bacon Bourbon Sauce

Roasted Rib Eye

Fricassee of Wild Mushrooms, Au Gratin Potatoes & Assorted Baby Organic Vegetables

Bourbon Glazed Pork Tenderloin

Sliced & Served Alongside Gingered Sweet Potatoes, Haricot Vert with Crushed Hazelnuts

Lemon Grass & Curry Crusted Sea Bass

Vegetable Stir Fry & Coconut Rice

Pecan Crusted Halibut

Roasted Sweet Potato, Zucchini & Squash Batons & Mango Buerre Blanc

Sautéed Tequila Marinated Salmon & Shrimp

Lemon & Green Onion Risotto, Steamed Asparagus & Margarita Crème Fraîche

Grilled Filet & Crab Cake

Fricassee of Mushroom & Artichokes Cabernet Reduction & Lemon Cream
Herb Risotto, Asparagus & Carrots

Beverage Service

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Fine Teas

~ Included Also ~

A Choice of French Pastries on your Coffee Station after Dinner
or

Three Tiered Wedding Cake

Buffet Selections

Four Hours of Standard Beverage Service & Champagne Toast

Passed Hors D'oeuvres

(Please select four choices from the front page)

Salads

(Please select one to be plated & one to be on the buffet)

California Caesar ~ Romaine Lettuce, Sourdough Croutons, Sun Dried Tomatoes with Traditional Dressing

Mixed Greens, Roasted Red Peppers, Cucumbers, Sliced Almonds with Sweet Tomato Vinaigrette

Baby Spinach, Hearts of Palm, Chopped Beets, Goat Cheese Drizzled with Balsamic Vinaigrette

Bibb Lettuce, Candied Pecans, Dates, Goat Cheese Crostini with Myer Lemon Vinaigrette

Field Greens, Seasonal Berries, Walnuts, Pine Nuts with Raspberry Vinaigrette

Buffet Entrees

(Please select two of the following)

Chicken Roulade ~ Stuffed with Prosciutto, Fresh Mozzarella, Sun Dried Tomato & Pine Nuts
Served with Pesto Cream

Grilled Hanger Steak ~ Smoked Sweet Chipotle Sauce

Roasted Rib Eye ~ Caramelized Onions, Mushrooms & Gorgonzola Cream

Herb Loin of Pork ~ Bed of Sauté Leeks with Peach Compote on the Side

Seafood Pasta ~ Penne with Shrimp, Crabmeat, Baby Peas in Alfredo Sauce

Grilled Chicken ~ Fuselli, Calamata Olives, Diced Tomatoes in Vodka Cream

Pan Poached Salmon Filet ~ Lentil Pilaf, Diced Carrots, Celery Root & Beurre Blanc

Seared Halibut ~ Wilted Baby Spinach & Tomato Brandy Aioli

Sides

(Please select three of the following)

Sauté of Seasonal Vegetables, Asparagus & Pear Tomatoes, Haricot Vert with Red Onion Marmalade,
Gingered Baby Carrots with Sugar Snap Peas, Cauliflower Gratin, Rice Pilaf, Creamy Mashed Red
Skin Potatoes, Israeli Cous Cous Studded with Golden Raisins, Pistachios & Orange Peel, Herb Roasted
Fingerling Potatoes with Sea Salt & Cracked Placed Pepper, Mushroom & Asparagus Risotto or Jasmine Rice

Beverage Service

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and a Selection of Fine Teas

~ Included Also ~

A Choice of French Pastries on your Coffee Station after Dinner

or

Three Tiered Wedding Cake

Beverage Services Includes

Bar Selections

Absolut Vodka, Bombay Sapphire, Jack Daniels Bourbon, Seagram's VO Blended Whiskey, Captain Morgan Rum, Johnnie Walker Red Scotch, Jose Cuervo Gold, Canadian Club, Courvoisier
Assorted Regular & Diet Soft Drinks
Bottled Water & Assorted Juices
(Upgrades and Alternatives Available)

White Wine Selections

Robert Mondavi Coastal Chardonnay

Red Wine Selections

Robert Mondavi Coastal Merlot

Beer Selections

Domestic: Budweiser ~ Light: Bud Light ~ Imported: Heineken

Luxury Bar Selections

Ketel One Vodka, Tanguerey, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Myer's Dark Rum, Johnnie Walker Black Scotch, Sauza Homitos Tequila, Hennessy VSOP Cognac, Crown Royal
Assorted Regular & Diet Soft Drinks
Bottled Water & Assorted Juices

White Wine Selections

Lindemans Chardonnay

Red Wine Selections

Sterling Vineyards Cabernet Sauvignon

Beer Selections

Domestic: Yuengling and Sam Adams ~ Light: Amstel Light ~ Imported: Heineken

Hors d'Oeuvre Selections

Hot

Searched Mini Crab Cake with Old Bay Aioli
Coconut Shrimp with Tropical Salsa
Crab Rangoon
Fig & Mascarpone in Phyllo
BBQ Pork on a Corn Cake
Stuffed Artichoke
Brie with Raspberry & Almonds in Puff Pastry
Scallops Wrapped in Bacon
Chicken Sate with Asian Peanut Dipping Sauce
Sesame Beef Skewers
Assorted Miniature Quiche
Asparagus with Asiago Cheese in a Puff Pastry Shell

Cold

Assorted Cold Canapés
Smoked Salmon with Dill Scented Crème Fraîche on Black Bread Crostini
Marinated Artichokes with Shrimp Mousse
Cherry Tomatoes with Boursin Cheese
Belgium Endive with Goat Cheese & Candied Pecans
Sliced California Rolls
Searched Beef Filet with Horseradish Cream on Focaccia
Crab Salad on Wonton Crisps
Caprese Crostini ~ Mozzarella, Tomato & Basil
Garlic Shrimp, Ricotta Salad, Fresh Scallions & Herbs on Focaccia Round

Additional Pricing

Young Adult (Under 21)	Deduct \$8.00
Luxury Bar	\$10.00 per person
Young Child Entree	\$29.95 per child
Vendor Meal	\$29.95 each
Additional Hour of Standard Open Bar	\$7.00 per person

If selecting more than one entrée, please add \$5.00 to package price per person

Above Prices Are Inclusive of 21% Service Charge & Applicable State & Local Sales Tax

All prices and policies are subject to change without notice, you are locked into the package pricing with the signing of your contract

VENDORS

Officiants:

Rev. Daniel Kane 703-644-0253
Rev. Jim Burch 703-818-8080
Lance Orndorff 888-716-4196
Bill Cochran 301-926-2671

Hair and Makeup:

Hair by Diane 703-683-0026
Richie Makeup 571-332-3170
Circe Day Spa 703-519-8528
Sugar House Day Spa 703-549-9940

Florist:

Steven Chambers 301-244-8774
Enchanted Florist 703-836-7777
Petals Edge 703-518-8488

Transportation:

Washington Road Sedan 703-856-6685
& Limo
Sarakel Limousines 703-304-4871
Harmon's Carriages 540-825-6707

Videographer:

Blue Sky Films 202-841-8874
Cameo Video Productions 703-549-0095
Blue Square Productions 703-851-2228

Wedding Apparel:

Ellie's Bridal - 703-683-8697
Hannalore - 703-549-0387
Elegance, Inc. 703-838-9282
Katherine's Bridal - 703-370-8922
Tickled Pink - 703-518-5459

Baby Sitting Service:

Weesit.net

Invitations:

Greetings and Salutations 703-549-6690
The Dandelion Patch 703-319-9099
Lettering By Lynne 703-548-5427

Cakes:

Hollin Hall Pastry 703-768-9643
Fancy Cakes by Leslie 301-548-9390
Heidelberg Pastry Shoppe 703-527-8394

Favors:

Kingsbury Chocolates 703-548-2800
www.myweddingfavors.com

Music/DJ:

Jan Davis Entertainment 703-461-7253
Black Tie DJs 703-803-7722
Bialek's Music 301-340-6206
Eric Waters (Guitarist) 703-750-3636
Erin Ryan (Violinist) 540-287-5070
Wendy Ellen Willis (Harpist) 301-588-2502
Duo Con Brio (Flute & Guitar) 703-644-1659
Retrospect (Band) 301-438-2400
Celebrated Strings 410-243-4160

Photographers:

MJ Concepts - 571-277-5425
Classic Creations - 703-753-2990
Ed Berger - 703-758-1968
Brian McAndrew - 703-791-6153
Bella Pictures - 888-556-7590
Fisher & Steele Photography 703-203-2472
Elan Artists - 888-800-3526