

Congratulations on your Engagement



To set up an appointment please contact

The Catering Department

Direct: 703-299-4967

www.cpoldtownalexandriahotel.com



Your Wedding Package will include the following

Cocktail Hour with Four Butler Passed Hors d' Oeuvres

One Display Selection

Four Hours Call Brand Open Bar

Wine Service with Dinner

(two pours house wine)

Champagne Toast

Beautiful Newly Renovated Ballroom

Hurricane Globes, White Tapered Candle on Mirror Tile and Votive Candles

Damask Tablecloths

Complimentary Bartenders, Carvers and Cake Cutting

Personal Attention to detail from our Caring Staff

Guest Room Rates for out of town guests

Complimentary Shuttle to and from Reagan National Airport and Airport Metro

Complimentary Parking for Day and Overnight Guests

Complimentary Bridal Room

Ceremony Space Available



Dinner Buffet Reception

Salads

Choice of Two

Fruit Salad

Seasonal Fruit Salad with Yogurt Sauce

Orzo Pasta Salad

Orzo Pasta Salad with sun dried tomatoes and Kalamata Olives with Basil Vinaigrette

Vegetable Salad

Marinated Grilled Vegetable tossed in balsamic vinaigrette dressing

Salad

Boston Bibb, Goat Cheese, Candied Pecans, Sliced Apples
Champagne Vinaigrette

Spinach Salad

Onion, Mushrooms, Mandarin Oranges
Orange Red Wine Vinaigrette

Fresh Tomato and Basil Salad

With Balsamic Basil Oil

Entrées

Choice of Two

Grilled Salmon

Duxelle of Portobello Mushrooms & Pesto Drizzled with a Caper Butter Sauce

Stuffed Chicken Roulade

Artichokes, Caramelized Onions, Mozzarella and Parmesan Forest Mushroom Sauce

Oven Seared Sea Bass

Creole Mustard Cream

Cuban Roasted Pork Loin with Plantains

Grilled Chicken Penne Pasta

Accompanied by

Dinner Rolls and Butter Premium Kona Coffee, Decaffeinated and Selection of Herbal Teas

All Prices Includes a Taxable 21% Service Charge & Applicable State and Local Taxes
Prices are Subject to Change without Prior Notice



Dinner Buffet Reception

Side Dishes

Choice of Two

Roasted Red Potatoes

Cracked Black Peppercorn & Rosemary

Garlic Mashed Potatoes

Pommes Anna – Gratin of Potatoes

Rice Pilaf

Carving Stations

Choice of One

Steamship Round of Black Angus Beef

Horseradish Cream, Mayonnaise, Mustard Array
Silver Dollar Rolls

Prime Rib of Black Angus Beef

Horseradish Cream, Mayonnaise, Mustard Array
Silver Dollar Rolls

Whole Roasted Turkey

Cranberry Chutney, Mayonnaise & Silver Dollar
Rolls

Honey Glazed Baked Ham

Mustard Array, Mayonnaise & Potato Rolls

The Complete Package including Open Bar, Hors d' Oeuvres and Dinner Buffet



One Hour Reception Selections

Reception Displays

(Choose One)

Imported & Domestic Cheeses

Chèvre, Maytag Blue, Brie, Boursin,
Wisconsin Cheddar, Gouda & Baby Swiss
Garnished with Fresh Fruit
French Baguette Slices & Gourmet Crackers

Antipasto

Assorted Deli Meats and Cheeses
Prosciutto Ham with Ripe Tomatoes
Array of Marinated Vegetable Salads
And a Selection of Olives and Peppers

Grand Crudité

A Presentation of Fresh Seasonal Vegetables
Herbed Dipped Sauce Seasonal

Fresh Fruit

Sliced Fresh Fruit & Berries
Amaretto Cream Cheese Dip

Butler Passed Hors d'Oeuvres

(Choose Four)

Peking Duck Rolls

Wrapped in Rice Paper with Hoisin Sauce
Miniature Crab Cakes with Remoulade Sauce
Malibu Coconut Chicken

Miniature Monte Cristo Sandwiches

Mushroom Beggars Purse

Beef Tortilla Crisp

Thai Chicken on Sugar Cane Skewer

Goat Cheese and Roasted Red Pepper Tart

Smoked Salmon Mousse on Toast Points

Beef Tenderloin Crostini with Garlic Aioli

Vegetable and Cheese Empanada

Buffalo Mozzarella, Tomato, Kalamata Olive Kabob

Spanakopita

Phyllo Pastry Triangles filled with Spinach & Feta Cheese



Plated Dinners

Salads

Choice of One

Pear Salad

Grilled Pear and Gorgonzola : Crisp Romaine tossed with a Raspberry Vinaigrette garnished with Grilled Pear Wedge and Gorgonzola Cheese

Apple Goat Cheese Salad

Boston Bibb, Goat Cheese, Candied Pecans, Sliced Apples
Champagne Vinaigrette

Spinach Salad

Onion, Mushrooms, Mandarin Oranges
Orange Red Wine Vinaigrette

Premium First Courses

(Optional)

Marinated Hearts of Palm

Pearjolaise Tomatoes & Citrus Vinaigrette

Crab Bisque with Sherry

Asparagus Napoleon Porcini

Mushroom Sauce

Lobster Medallions

Drizzled with Lemon Cream



Plated Dinners

Entrees

Roulade of Chicken

Filled with spinach and cheese topped with caramelized onions & truffle oil served with a potato flan and seasonal Vegetable

Sea Bass

Tomato Crusted Sea Bass
Served with Wild Rice and Seasonal Vegetable

Champagne Chicken

Pan Seared breast of chicken finished with a Champagne Cream Sauce served with Oven Roasted Red Potatoes and Seasonal Vegetable

Filet of Cold Water Salmon

Pan Seared Salmon
Saffron and Tomato
Buttermilk Whipped Potatoes and Seasonal Vegetable

Filet Mignon

Caramelized Vidalia Onions, Crumbled Sage
Blue Cheese
Cabernet Demi Glace
Roasted Fingerling Potatoes and Seasonal Vegetable

Petit Filet Mignon & Grilled Shrimp

Cabernet Demi Glace & Orange Cilantro
Served with Basmati Jewel Rice and Seasonal Vegetable

Chicken and Halibut

Champagne Chicken paired with Seared Halibut served with Rice Pilaf and Seasonal Vegetable

Filet of Beef and Crab Cake

Pepper Seared Beef Filet Paired with Maryland Crab Cake, with horseradish cream served with Oven Roasted Potato and Seasonal Vegetable

The Final Touch

Martini Glass filled with Fresh Berries of the Season garnished with mint

Accompanied by

Dinner Rolls and Butter, Premium Kona Coffee, Decaffeinated and Selection of Herbal Teas

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Wedding Enhancements

Viennese Table

Miniature French Pastries, Petit Fours
Assorted Fruit Tarts , Canolli, Napoleon, Triple
Chocolate Charlotte

Additional Hour of Open Bar

Gourmet Coffee Station

Freshly Brewed Kona Coffee and Decaffeinated Coffee with a selection of Herbal Teas
Chocolate Tipped Spoons,
Whipped Cream, Cinnamon Sticks &
Chocolate Shavings

Intermetzo

Your choice of Champagne , Lemon, or Lime Sorbet served in Martini Glass

