

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, 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.

Your Wedding is a Special Occasion

To Enhance this Memorable Occasion Your Wedding Package at The Sheraton National Can Include

Complimentary champagne toast for all wedding guests; four hours of beverage service; cake cutting service; table decorations; dance floor; Complimentary Bridal Suite the night of the wedding 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

You may decide to have one of the following events as well:

| | |
|-----------------------------|-------------------------|
| <i>Engagement Party</i> | <i>Rehearsal Dinner</i> |
| <i>Bridal Shower</i> | <i>Ceremony</i> |
| <i>Bridesmaids Luncheon</i> | <i>Reception</i> |
| <i>Post Wedding Brunch</i> | |

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 - \$1,000.00 (Includes Rehearsal Time)
No Room Rental Fee for the Reception Ballroom

Best Wishes for Your Future Happiness!

Plated Selections

Four Hours of Standard Bar Beverage Service and Champagne Toast
Bar – May be Split - 1 Hour During Cocktails – 3 Hours During Reception

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
\$140.00 Per Person inclusive of tax and service charge

Herb Marinated Boneless Seared Chicken

On a Bed of Thyme Scented Swiss Chard, Frizzled Leeks, Carrot Almond Pilaf & Brandy Cream
\$140.00 Per Person

Sautéed Tequila Marinated Salmon & Shrimp

Lemon & Green Onion Risotto, Steamed Asparagus & Margarita Crème Fraîche
\$140.00 Per Person

Roasted Duck Breast

On a Bed of Ginger Chive Risotto with Cranberry Pear Compote
\$150.00 Per Person

Sliced Beef Tenderloin

Garlic Mashed Red Skin Potatoes, Roasted Asparagus, Baby Carrots, Gorgonzola Sauce or
Bacon Bourbon Sauce
\$160.00 Per Person

Roasted Rib Eye

Fricassee of Wild Mushrooms, Au Gratin Potatoes & Assorted Baby Organic Vegetables
\$150.00 Per Person

Bourbon Glazed Pork Tenderloin

Sliced & Served Alongside Gingered Sweet Potatoes, Haricot Vert with Crushed Hazelnuts
\$145.00 Per Person

Pecan Crusted Halibut

Roasted Sweet Potato, Zucchini & Squash Batons & Mango Buerre Blanc
\$150.00 Per Person

Sautéed Tequila Marinated Salmon & Shrimp

Lemon & Green Onion Risotto, Steamed Asparagus & Margarita Crème Fraîche
\$155.00 Per Person
(Beef and Shrimp – 5.00pp Additional)

Grilled Filet & Crab Cake

Fricassee of Mushroom & Artichokes
Cabernet Reduction & Lemon Cream
Herb Risotto, Asparagus & Carrots
\$165.00 per person

Vegetarian, Gluten Free and Allergy Free Dishes Available

Beverage Service

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

*A choice of 2 entrees charged at the higher priced entrée for all guests

~ Included Also ~

A Choice of French Pastries on your Coffee Station after Dinner

or

Three Tiered Wedding Cake Sized to Guest Count

Stations Selections

Four Hours of Standard Bar Beverage Service & Champagne Toast
1 Hour During Cocktails – 3 Hours during Reception

Passed Hors D'oeuvres

(Please select four choices from the attached page)

All Events come with a Plated Salad

(Choose from Plated Entrée Selections)

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
\$160.00 Per Person Inclusive of Tax and Service Charge

~ Included Also ~

A Choice of French Pastries on your Coffee Station after Dinner

OR

Three Tiered Wedding Cake Sized to Guest Count

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
\$12.00 ++ Per Person

Seafood Station

Iced Jumbo Gulf Shrimp, Oysters on the Half Shell & Snow Crab Claws
Cocktail Sauce, Horseradish & Lemon Wedges
\$19.00++ Per Person

Ice Cream Parlor

Haagan-Daz Chocolate & Vanilla

Butterscotch, Hot Fudge & Raspberry Sauces

Pecan Pieces, M&M's, Oreo Cookie Pieces, Chocolate Shavings, Sprinkles & Strawberries

\$11.00++ Per Person

Chocolate Fountain

(Minimum of 100 People)

Choice of Dark, Milk or White Chocolate

Rice Krispie Treats, Fruit Kebobs, Graham Crackers, Pretzels, Oreos & Large Marshmallows

\$12.95++ Per Person

Buffet Selections

Four Hours of Standard Bar Beverage Service & Champagne Toast

1 Hour During Cocktails – 3 Hours during Reception

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

\$155.00 Per Person Inclusive

~ Included Also ~

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

Three Tiered Wedding Cake to Size for Guest Count

Bar Beverage Services Includes

Bar Selections

Svedka, Gilbey's, Don Q. Cristal, Sauza Gold, Jim Beam, Grant's Reserve, Canadian Mist
Budweiser, Coors Lite, Sam Adams, Corona Extra, House Wines, Soft Drinks & Juices

White Wine Selections

Sycamore Lane, Chardonnay and Pinot Grigio

Red Wine Selections

Sycamore Lane, Merlot and Cabernet

Beer Selections

Domestic: Budweiser ~ Light: Coors Lite, Sam Adams ~ Imported: Corona Extra

Premium Bar Selections

Finlandia, Tanqueray, Don Q Gold, Sauza Gold, Jack Daniel's, Canadian Club, Dewars, Hennessey VS,
Budweiser, Coors Lite, Corona, House Wines, Soft Drinks & Juices

White Wine Selections

Trinity Oaks, Pinot Grigio and Chardonnay

Red Wine Selections

Trinity Oaks, Merlot and Cabernet

Beer Selections

Domestic: Budweiser, Coors Lite, Sam Adams ~ Imported: Corona

Hors d'Oeuvre Selections

Hot

Seared Mini Crab Cake with Old Bay Aioli
Coconut Shrimp with Tropical Salsa
Crab Rangoon
Crab Salad on a Wonton Crisp
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
Seared 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

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|--|----------------------------------|
| Young Adult (Under 21) | Deduct \$8.00 |
| Premium Bar | \$10.00 per person++ |
| Young Child Entrée (5-12) | \$29.95 per child++ |
| Vendor Meal | \$29.95 each++ |
| Additional Hour of Standard Open Bar | \$7.00 per person++ |
| Wine Service With Dinner | Consumption Pricing Available |
| Late Night Snacks: | Pricing determined by menu items |
| Add-ons not inclusive - ++ = Plus tax and service charge | |

If selecting more than one plated entrée, pricing determined by higher priced entree

Above Package Prices Are Inclusive of 22% Service Charge & Applicable State & Local Sales Tax

All prices and policies are subject to change without notice

VENDORS

Officiants:

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

Hair and Makeup:

Remona Soleimani (hair) 703-467-8488
Carl Ray Makeup 202-342-1952
Circe Day Spa 703-519-8528
Red Door Spa 703-373-5888

Florist:

*Chambers and Fields 301-455-8774
Enchanted Florist 703-836-7777
Petals Edge 703-518-8488
Bloom 703-299-9929

Transportation:

Sarakel Limousines 703-304-4871
Harmon's Carriages 540-825-6707

Videographer:

Blue Sky Films 202-841-8874
Cameo Video Productions 703-549-0095
Suburban Video 301-315-6300

Wedding Apparel:

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

Baby Sitting Service:

Weesit.net

Invitations:

Creative Parties 301-654-9292
The Dandelion Patch 703-319-9099
Lettering By Lynne 703-548-5427
Caren Milman 301-871-6716

Cakes:

Hollin Hall Pastry 703-768-9643
Fancy Cakes by Leslie 301-548-9390
Heidelberg Pastry Shoppe 703-527-8394
Fluffy Thoughts 571-213-1513

Favors:

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

Music/DJ:

*Washington Talent (Johnnie) 301-762-1800
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
Labrozzi Studios - 703-753-2990
Jin Yong - 703-585-1704
Freed Photography - 301-652-4420
Fisher & Steele Photography 703-203-2472
Elan Artists - 888-800-3526