

# *A Perfect Wedding Package for Your Special Day*

*At the Holiday Inn Washington Dulles,  
We recognize that your wedding day is one of  
the most memorable days of your life.*

*We are happy to offer a custom wedding package to guarantee that  
your wedding reflects your customs and traditions.*

## **SILVER WEDDING PACKAGE INCLUDES:**

- Banquet room at no charge\*
- Round tables with floor length table linens, chairs, gift table,  
Cake table and parquet wooden dance floor and DJ table,  
Elevated head table with white lace skirting
- Mirror tile centerpieces with hurricane globe & taper candle
- Dedicated staff to cut and serve your wedding cake
- Complimentary champagne toast with duet of fresh raspberries
- Complimentary whirlpool suite for the bride & groom for the wedding night
- Discounted room rates for your out of town guests ~ (based upon hotel availability)

## **GOLD WEDDING PACKAGE INCLUDES**

- The Silver Wedding Package *plus*:
- Specialty table linens
- Choice of traditional wedding cake
- Fresh floral centerpieces

## **PLATINUM WEDDING PACKAGE INCLUDES**

- The Gold Wedding Package *plus*:
- Stunning ice sculpture
- Choice of chair covers and sashes
- Decadent chocolate fountain with accompaniments

ALL WEDDING PACKAGES ARE INCLUSIVE OF APPLICABLE SERVICE CHARGE AND TAX

\*Ballroom space may be subject to food and beverage minimums.  
Please consult your wedding specialist for more information.

**ALL PACKAGES INCLUDE HORS D'OEUVRES AND DINNER BUFFET**

**Hors d' Oeuvres Reception**

**Appetizers**

*Please select one*

**Chicken Tikka**

Fresh pieces of marinated chicken grilled in the Tandoori Oven

**Murg Pakora**

Chicken strips fried in a mildly spiced gramflour batter

**Noorani Kebab**

Succulent chicken cubes marinated in traditional spices & cream & cooked in a clay oven

**Shami Kabob**

Ground beef, lentils, onions, and special spices shaped into patties and pan-fried

**Vegetarian Appetizers**

*Please Select Two*

**Hari Bhari Tikki**

Spiced vegetable, potato and cottage cheese patties

**Vegetable Bhajia**

Vegetable fritters in split-gram flour batter

**Vegetable Samosa**

Deep- fried pastry shell stuffed with seasoned potatoes and green peas

**Kaju Roll**

Cashew nut and potato croquettes

**The Grand Dinner Buffet Includes**

Freshly Brewed Regular and

Decaffeinated Coffees, Hot Tea and Iced Tea

Mixed Garden Salad

Jeera Rice and Naan

Chutneys and Raita

Pickles

## **Vegetarian Specialties**

*Please select two*

### **Saag Paneer**

Freshly chopped spinach and homemade cottage cheese

### **Malai Kofta Curry**

Croquets of fresh cheese stewed in a creamy tomato sauce

### **Paneer Makhani**

Our fresh homemade, soft cottage cheese stewed in a creamy tomato sauce

### **Okra Do-Piazza**

Fresh okra lightly sautéed with onion, herbs and mustard seeds

### **Shahi Paneer**

Our fresh homemade soft cottage cheese stewed in a cream tomato sauce

### **Mutter Paneer**

Homemade cottage cheese and green peas curry

### **Mushroom, Peas & Cashew Nut**

Curried, mushrooms with cashew nuts and green peas

### **Navratna Korma**

Creamy vegetable curry

### **Baingan Bharta**

Eggplant grilled over charcoal, mashed then cooked with fresh tomatoes, onions and spices

### **Bhindi Masala**

Okra sautéed with fresh tomatoes and onions, cooked Punjabi style

### **Chana Peshawari**

Garbanzo peas cooked with pomegranate seeds, onions, tomatoes and spices in tamarind sauce

### **Dal Maharani**

A combination of black whole lentils and kidney beans finished with herbs and spices

### **Dal Tadkewali**

A medley of lentils tempered with tomatoes, cumin and fresh cilantro

## **Chicken Specialties**

*Please select one*

### **Chicken Jalfrazi**

Marinated in fresh ground spices and sautéed with tomatoes, onions and green peppers

### **Chicken Tikka Masala**

Barbecued in an aromatic and zesty sauce.

### **Chicken Korma Kashmiri**

Lightly spiced, cooked in an almond sauce with dried fruit

### **Chicken Makhani / Butter Chicken**

Tandoori chicken cooked in an exquisite creamy tomato sauce

### **Chicken Kadai**

Cooked with fresh ginger, garlic, cilantro and diced tomatoes in hot spices

### **Chicken Vindaloo**

Cooked in a fiery red-hot sauce and spices

### **Chicken Methi Chaman**

Boneless chicken finished with tomato, garlic and fresh fenugreek

## **Lamb Specialties**

*Please select one*

### **Lamb Roganjosh**

A specialty from Kashmir. lean chunks of lamb cooked in a rich almond sauce with a Blend of fragrant spices

### **Saag Gosht**

Curried lamb cubes cooked with chopped spinach

### **Lamb Vindaloo**

Lamb cooked in a fiery sauce with spices

### **Karachi Kadai Gosht**

A Pakistani specialty. cooked with ginger, green peppers, tomatoes and hot spices, in a deep-iron wok

### **Lamb Bhoona Punjabi**

Cooked in hot and spicy gravy with Garam Masala and dry Fenugreek

### **Lamb Keema Mutter**

Ground lamb and peas cooked in curry sauce

### **Lamb Korma Kashmiri**

A fragrant creamy lamb stew, cooked in almond sauce and dry fruits

## **Desserts**

*Please select one*

### **Gulab Jamun**

Balls of Cottage Cheese deep-fried and simmered in sugar syrup

### **Rasmalai**

Balls of Cottage Cheese in a special condensed milk, flavored with Rose water and garnished with Pistachio nuts

### **Handi Kheer**

A blend of Saffron flavored milk and rice sweetened and garnished with nuts

### **Mango Kulfi**

Homemade mango flavored ice cream with Pistachios

### **Mango Custard**

Mango flavored custard with fresh fruit cubes

## **Additional Upgrade**

### **Beverage Service**

Four Hours of Continuous Hosted Beverage Service Which Includes:

*Deluxe Brand Cocktails:* Jim Beam Bourbon, Bacardi Silver Rum, Beefeater Gin, Smirnoff Vodka, Seagram's 7 Whiskey and Jose Cuervo Tequila

*Deluxe Wines:* Copperidge Chardonnay, Merlot, White Zinfandel and Cabernet Sauvignon

*Domestic Beer:* Budweiser, Bud Light and Miller Lite

*Imported Beers:* Corona, Heineken

Assorted Sodas, Juices and Mixers

## **GOLD WEDDING PACKAGE INCLUDES**

The Silver Wedding Package *plus*:

### ***Choice of Specialty Table Linens***

Floor length gold satin damask linen with  
Coordinating napkins & skirting

~or~

Choice of organza overlay or table liner  
Over our floor-length white linen & napkins

Sample Colors Include:

Black, Chocolate, Burgundy, Mango Orange, Silver, Gold, Sage & Eggplant

### ***Choice of Traditional Wedding Cake***

Specially Designed Cake with Choice of Filling with Butter Cream Icing  
Sample Cake Flavors Include: White, Chocolate, Lemon, Spice, Yellow, Almond & Marble  
Sample Cake Fillings Include: Raspberry, Lemon, Chocolate Fudge, Almond,  
Apricot & Strawberry

### ***Fresh Floral Centerpieces***

10" Floral Design in 5" Square Glass Vase with Foliage Décor  
Your Selection of Colors and Flowers Beautifully Arranged  
Sample Flowers Include: Roses, Gerber Daisies, Alstromerias (Princess Lilies) &  
Spider Mums

## **PLATINUM WEDDING PACKAGE INCLUDES**

The Gold Wedding Package *plus*:

### ***Stunning Ice Sculpture***

Sample Designs Include: Hearts, Dove, Swan

### ***Choice of Chair Covers and Sashes***

White, Black or Ivory Chair Covers  
Sample Sash Colors Include: Black, Chocolate, Burgundy, Mango Orange,  
Silver, Gold, Sage & Eggplant

### ***Decadent Chocolate Fountain with Accompaniments***

Belgium Milk Chocolate served with Fresh Cubed Fruit, Marshmallows, Pound Cake, Pretzels  
and Cream Puffs

OPTIONS ARE SUBJECT TO CHANGE

## **ADDITIONAL INFORMATION**

Silver wedding packages require a minimum of 40 guests. Gold and platinum wedding packages require a minimum of 75 guests. Ballroom space is also subject to food and beverage minimums; please consult your wedding specialist.

A **non-refundable**, \$1,000 deposit is required to reserve the function space on a definite basis and 75% of the estimated balance is due 90 days in advance. The remaining balance is due one week prior to your function. Function space is not confirmed without a deposit and signed contract.

Guests are welcome to provide their own wedding cake from a licensed bakery. However, no other food or beverage may be brought into the hotel.

A guaranteed number of guests is required seven (7) days prior to your function. If a guaranteed number of guests is not confirmed, the hotel will prepare for the estimated number stated in the original contract and you will be charged for that number. Final guarantees cannot be reduced. The hotel will be prepared to service a total number of guests 5% above the final guarantee.

The Holiday Inn Washington Dulles is not responsible for any items left at the hotel following your function. This includes any items left by your wedding coordinator, florist, baker, entertainment or decorator.

The wedding ceremony set-up fee is \$500.00 plus applicable service charge and tax. This includes use of a private room, guest seating and a gift table. Your vendors may provide flowers or any other ceremonial décor; however, you are responsible for their placement. You will be responsible for making arrangements for the Officiate.