

*The
Henley Park
Hotel*

Wedding Reception Package



All prices are subject to applicable tax & service charges.



The Henley Park Hotel

926 Massachusetts Avenue, NW

Washington, DC 20001

202-638-5200

www.henleypark.com

Celebrate the elegance of a grander era at The Henley Park Hotel. Constructed as the Tudor Hall Apartments in 1918, this charming Washington DC historic hotel was a favored home of notable Senators and Congressmen. Conveniently located one block from the convention center, in downtown Washington DC The Henley Park Hotel is the ideal setting for your intimate wedding or reception.

Wedding Reception Packages

Thank you for considering The Henley Park Hotel for your special event.

Our Catering Sales Manager will skillfully guide you through the many choices and options available to make this day a true reflection of your style and taste.

While reviewing the following wedding packages, please keep in mind that our Chef Sonia Cisneros would be pleased to customize these menus to accommodate any special requests you may have.

Our Reception Packages include the following:

Complimentary cake cutting service

Detailed planning session with your Catering Sales Manager

Special weekend rates for your guests who wish to stay overnight

Special Extras!

A discount off of food items is offered to you for a welcome reception, rehearsal dinner or private family brunch when booked along with your wedding reception

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Wedding Cocktail Reception Package

*Includes six hors d'oeuvres, one carving station, two stationary displays,
and three hours of unlimited call brand bar service*

Choice of six hors d'oeuvres

Cold

*Curried chicken on toast points
Cucumber Hummus Bites with Feta Cheese & Cherry Tomato
Smoked salmon and dill cream fraiche
Sesame tuna tartare on crispy wonton with a hint of wasabi & pickled ginger
Bruschetta with lump crab meat & Thai basil
Grilled asparagus wrapped in prosciutto with a sherry-shallot drizzle
Smoked salmon-mascarpone in phyllo cup
Shrimp Cocktail
Grilled beef with arugula, country mustard, capers and parmesan*

Hot

*Honey Teriyaki Chicken Skewers
Mushroom and fresh mozzarella crostini
Vegetable tempura
Gruyere caramelized onion tartlets
Caramelized tomato & artisan goat cheese tartlets*

Carving Station*

*(please select one)
Herb roasted turkey
Virginia glazed ham
Roast beef*

Carving Station served with freshly baked rolls and appropriate condiments

Stationary Displays

*(please select two)
Crudités with Dipping Sauce
Domestic and Imported Cheese
Sliced Fresh Fruit and Berries
Hummus with Pita Chips
Coffee and Hot Tea Station*

\$95.00 per person

***\$100.00 attendant fee will apply**

All prices are subject to applicable tax & service charges



Wedding Buffet Dinner Package

Includes pre-reception, three hours of unlimited call brand bar service, and buffet dinner

Pre-Reception

Choice of Two Hors d'Oeuvres

(please refer to hors d'oeuvres selection page)

Vegetable Crudité Display

Domestic and Imported Cheese Display

Salad Course

(please select one for your group)

Henley Park Salad

Mixed Greens, Tomatoes, Feta Cheese, Shaved Fennel, Carrots & Champagne Vinaigrette

Classic Caesar Salad

Ciabatta Croutons, Shaved Parmigiano-Reggiano, & Caesar dressing

Arugula Salad

Roasted Beets, Maytag Blue Cheese, Citrus Segments over Apple Cider Vinaigrette

Entrees

(please select two for your group)

Pan Seared Rosemary Chicken

Lemon & Capers Jus

Pan Seared Seasonal Fish

Lemongrass beurre blanc

Vegetable Ravioli

Mushrooms, baby carrots, zucchini, and tomatoes, roasted red pepper sauce

Grilled Atlantic Salmon

Creamy dill sauce

Grilled Flat Iron Steak

Chimichurri Sauce

Accompaniments

(please select two for your group)

Yukon Garlic Mashed Potatoes

Fingerling Potatoes

Jasmine Rice

Broccolini

Chef's Choice of Seasonal Vegetables

Sautéed Spinach & Mushroom

Each banquet buffet includes oven fresh rolls, freshly brewed regular & decaffeinated coffee & assorted teas

\$105.00 per person

All prices are subject to applicable tax & service charges



Wedding Plated Dinner Package

Includes pre-reception, three hours unlimited call brand bar service, and seated dinner

Pre-Reception

Choice of Two Hors d'Oeuvres

(please refer to hors d'oeuvres selection page)

Vegetable Crudit  Display

Domestic and Imported Cheese Display

Salad Course

(please select one for your group)

Henley Park Salad

Mixed Greens, Tomatoes, Feta Cheese, Shaved Fennel, Carrots & Champagne Vinaigrette



Classic Caesar Salad

Ciabatta Croutons, Shaved Parmigiano-Reggiano, & Caesar dressing



Arugula Salad

Roasted Beets, Maytag Blue Cheese, Citrus Segments over Apple Cider Vinaigrette

Entree Course

(Please select one entree for your group. If more than one entr e is selected, the higher priced item will prevail)

Grilled Vegetable Ravioli \$95.00

Tomato and red pepper reduction

Pan Fried Chicken Breast \$100.00

Pan Fried, Lemon & Capers Jus, Fresh Artichoke Saut  with Baby Spinach

Pan Seared Atlantic Salmon \$105.00

Jasmine Rice, Tomatillo and Avocado Salsa & Crisp Yucca

Grilled Flat Iron Steak \$105.00

Whipped chive potatoes, haricot verte, red wine sauce

Grilled New York Strip \$125.00

Grilled Potatoes, Summer Squash & Chimichurri Sauce

Roast Rack of Colorado Lamb \$125.00

Pepper-Seared, Ragout of Roma Tomatoes, Kalamata Olives, Rosemary Baked Sweet Potato, & Saut ed Baby Spinach

Jumbo Lump Crab Cakes \$125.00

Sweetcorn and Hearts of Palm Mache Salad, Cactus Pear Vinaigrette

Grilled Beef Tenderloin \$125.00

Yukon Gold Mash Potatoes, Tiny French Beans, Garlic & Green Peppercorn Brandy Demi Sauce

Each dinner includes oven fresh rolls, freshly brewed regular & decaffeinated coffee & assorted teas

All prices are subject to applicable tax & service charges



Hors d'oeuvres Selection

Cold

Curried Chicken on Toast Points
Cucumber Hummus Bites with Feta Cheese & Cherry Tomato
Smoked Salmon and Dill Cream Fraiche
Sesame Tuna Tartare on Crispy Wonton with a hint of Wasabi & Pickled Ginger
Bruschetta with Lump Crab Meat & Thai Basil
Grilled Asparagus Wrapped in Prosciutto with a Sherry-Shallot Drizzle
Smoked Salmon-Mascarpone in Phyllo Cup
Shrimp Cocktail
Grilled Beef with Arugula, Country Mustard, Capers and Parmesan
Deviled eggs

Hot

Honey Teriyaki Chicken Skewers
Mushroom and Fresh Mozzarella Crostini
Vegetable Tempura
Gruyere Caramelized Onion Tartlets
Vegetable Spring Rolls
Chipotle BBQ Meatballs
Caramelized Tomato & Artisan Goat Cheese Tartlets
Cilantro Steak Empanadas
Stuffed Spinach Spanakopita Triangle

Carving Stations

Served with Assorted Rolls and Butter

Herb Roasted Prime Rib

Accompanied with Horseradish, Honey Mustard, Rosemary Au Jus, & Assorted Rolls
\$425.00 (Serves 25 Guests)



Honey Glazed Ham

Accompanied with Pineapple Glaze & Spicy Dijon Mustard
\$225 (Serves 25 Guests)



Herb Roasted Turkey

Accompanied with Cranberry Relish & Mayonnaise
\$250 (Serves 25 Guests)

\$100.00 Carving Station Attendant Fee for the first two hours

\$50.00 for each additional hours

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