



WEDDINGS BY HOTEL

washington



Get Wed Your Way

your wedding destination

From the perfect proposal to a post-reception brunch, Hotel Washington offers an iconic backdrop for a wedding or commitment ceremony that reflects your personality. Experience our newly renovated hotel which includes:

Dining Outlets

Explore culinary dishes kissed by our woodfire oven and crafted cocktails in our Lobby Restaurant & Bar, with seasonal seating on the patio. Enjoy breakfast, lunch, dinner and bar bites in between all of the events surrounding your special day.

VUE Rooftop & Skyroom

Gaze the spectacular views from the rooftop restaurant and bar. Transform "Skyroom" into an intimate ceremony, rehearsal dinner, or post-wedding brunch. Our rooftop bar with spectacular views of the Washington Monument, White House and other iconic DC landmarks consistently appears on "best of" lists, and most recently appeared on Conde Nast Travelers' list of "The 10 Best Rooftop Bars in the U.S."

Fitness Center

Open 24/7 for your convenience, the Fitness Center is equipped with the latest cardio equipment as well as free and machine weights so you can stay in shape while on the road.

The Spa at Hotel Washington

Slip into a relaxed state of mind at the spa with services like facials, manicures and pedicures to prepare for the big day. Relax with a service by our massage therapists individually or as a couple in our couple's suite. Escape to a wonderland of body treatments and luxurious services at our hotel and spa.



Washington D.C.

Politics might be a big part of Washington D.C.'s personality, but it's the backdrop to your special day. From restaurants, museums, and attractions right outside our front doors to new markets, boutiques, and nightlife in adjacent neighborhoods, explore the city during your time at Hotel Washington. Amplify your stay with quintessential activities that will enhance your wedding weekend in the District of Columbia.

Event Spaces

make it your own

Grand Ballroom

6,205 sq. ft.

Max. Guests:
220 Dinner/Dancing Reception
250 Ceremony

Make a dramatic entrance from our extravagant spiral staircase into the newly renovated Grand Ballroom. This formal ballroom features LED ceiling lights with changeable colors to match any theme.



Elevation

2,336 sq. ft.

Max. Guests:
140 Dinner/Dancing Reception
200 Ceremony

Set on the top floor, Elevation is known for its stunning views and bright natural light. Start the first day of forever in an elevated atmosphere worthy of your romantic celebrations.



Freedom

1,888 sq. ft.

Max. Guests:
100 Dinner/Dancing Reception
180 Ceremony

Host an elegant and intimate wedding in our light-filled Freedom spaces. They feature 18' ceilings, soaring Palladian windows, a fireplace, and a private foyer decorated as a library—with whimsical book titles (of course).



Sky Room

1,925 sq. ft.

Max. Guests:
50 seated Dinner Reception
100 Standing Reception

Go behind the velvet rope in a private section of Vue. Sky Room is a fully enclosed rooftop lounge with spectacular views of the Washington Monument and National Mall.





Photo by KIR2BEN Photography



Guest Rooms and Suites



take the elevators home

Guest Rooms

With a spacious studio floor plan, each of our guestrooms cleverly remix classical D.C. architecture with modern details and bold angles inspired by the Washington Monument. Modular seating makes room for surprise guests, while open-flow bathrooms, full-length mirrors, marble vanities and brightly lit boutique closets are ideal for getting glam or suiting up.

Suites

Every one of our suites is designed to accommodate low-key lounging or turned up nights, with a private bedroom and open dining room. Make yourself at home with luxury bedding, liberal closet space, and oversized bathroom – for whatever your stay serves up.



A Night to Remember

INCLUDES:

- ♦ 5 hour Super Premium Bar
- ♦ Selection of 6 passed hors d'oeuvres
- ♦ Signature cocktail during Cocktail Reception
- ♦ 3 course dinner, including wedding cake
- ♦ Tableside wine service during dinner
- ♦ Sparkling wine toast
- ♦ Tableside coffee & tea service

CELEBRATE YOUR WEDDING DAY WITH US AND RECEIVE THE FOLLOWING COMPLIMENTARY AMENITIES:

- ♦ Complimentary luxury suite for your wedding night
- ♦ China, glassware, flatware, placemats, chargers, votive candles, and tables
- ♦ Black laminate dance floor
- ♦ Selection of Chiavari chairs, varied color options available
- ♦ Black or cream floor-length linen
- ♦ Complimentary menu tasting for up to 4 guests

Catering Services

live it up

CEREMONIES

Whether you're planning an intimate affair with just you and your betrothed or a larger celebration, our event spaces offer romantic backdrops to enhance your special day.

RECEPTIONS

Dance the night away or sit down to an elegant, plated dinner in one of our private dining spaces. We offer several reception options depending on your preference and number of guests; from a lively celebration with passed bites and creative food stations, to a more formal affair with a seated dinner enhanced with a signature cocktail and custom bar packages.

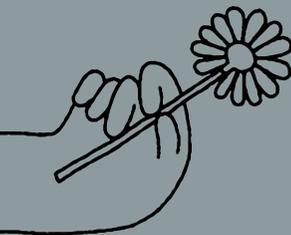
PRE/POST WEDDING EVENTS

We're here to help beyond your ceremony and reception needs. Hotel Washington offers a variety of pre- and post-wedding services as well including the following:

- Bridal showers and luncheons
- Bachelor and bachelorette parties
- Rehearsal dinners
- Welcome receptions
- Farewell brunches

MAKE YOURSELF AT HOME

Our reimagined guestrooms and suites are the place to recharge. With a spacious studio floor plan, each of our 326 guestroom and suites cleverly remixes classical D.C. architecture with modern details and bold angles inspired by the Washington Monument. Your guests will feel right at home when they can take the lift back to their room once the party ends.



CATERING TEAM CONSULTATION + TASTING

Our professional catering team made up of our on-site wedding team, executive chef and mixologist, will work with you to create a menu highlighting our imaginative and creative cuisine. We will set up a private tasting so you can sample items and craft a menu that incorporates your favorite dishes from our selection.





Reception Bites

During cocktail hour, banquet attendants will pass a selection of your choice. Please select a total of 6 from the following bites:

Cold Bites

CHILLED MINI CHICKEN AND CORN TACO
jalapeno dressing, queso fresco, avocado mousse (GF)

TOMATO JAM CROSTINI
mozzarella pearls, basil, sliced black olive, avocado, tomato, mozzarella bruschetta, balsamic reduction (V)

CAPRESE SKEWERS
mozzarella, heirloom cherry tomatoes, olives, grilled artichokes, balsamic reduction (GF, V)

CREAMY POLENTA CAKE
asiago chip, red jalapeno tomato jam (GF, V)

AVOCADO BRUSCHETTA
balsamic reduction (VG)

Warm Bites

CUBAN BEEF PICADILLO EMPANADA
amarillo corn sauce

FRIED COCONUT INFUSED CHICKEN
orange marmalade

COCONUT CHICKEN SATAY
green curry sauce

CHICKEN POT STICKER
soy chili sauce

PORK POT STICKER
sweet chili sauce

MINI BBQ PORK BISCUIT
kimchee remoulade

PORK BELLY
shanghai sauce

MINI MARYLAND CRAB CAKE
spicy remoulade

FALAFEL BITE
lemon tahini (VG)

BAKED FETA
baby spinach in crisp phyllo shell (V)

VEGETABLE SPRING ROLL
soy scallion (V)

VEGETABLE SAMOSA
cilantro lime yogurt (V)

Reception Enhancements · add \$7.00 per person

BACON WRAPPED KOBE SHORT RIB
kecap manis

SPICY TUNA
avocado mousse, spicy aioli on rice cracker

GRILLED BEEF CROSTINI
bleu cheese cream, pork candy

COCKTAIL SHRIMP
cocktail sauce

SMOKED SALMON
boursin, caviar, dill, blini

TUNA POKE
tobiko, sesame seeds, mini cone

ZA' ATAR SPICED LAMB CHOP
scallion, harissa yogurt

First Course

Dinner will begin with your selection of first course. Please select one of the following:

CHEF'S SELECTION CHEESE TRIO

fig jam, grapes, crostini, olives, spiced marcona almonds (V)

CRAB AND CORN BISQUE

chili oil, roasted corn, maryland crab

ROASTED BUTTERNUT SQUASH SOUP

espelette pumpkin seeds, yogurt crema (V)

BABY RED ROMAINE

heirloom cherry tomatoes, rainbow carrots, apples, sharp cheddar, brutus vinaigrette (V)

BABY SPINACH SALAD

frisée, goat cheese, strawberries, toasted pumpkin seeds, honey truffle vinaigrette (V)

LOCAL GREENS

dried cranberries, feta, candied walnuts, grapes, white balsamic vinaigrette (V)

BABY ICEBERG WEDGE

radish, cherry peppers, heirloom tomatoes, crispy salsify, prosciutto, herb goddess dressing

Salads and Butternut Squash Soup can be modified to be vegan.

GF=Gluten Free V=Vegetarian VG=Vegan

Intermezzo Enhancement

add \$8.00 per person

SORBET

choose 1:
coconut lemon-basil or
strawberry-mint



Entree Selections

Chicken

ROASTED CHICKEN

rosemary fingerling coins, smoked almonds, broken grain mustard

STUFFED CHICKEN BREAST

ricotta, mushroom, tarragon, porcini risotto, shaved grana padano, lemon oil

Fish

HERB ROASTED SALMON

black truffle pomme puree, asparagus

SEARED HALIBUT

bamboo coconut risotto, red thai curry sauce, bok choy, green bean tempura, scallions

Beef

BEEF TENDERLOIN

black truffle pomme puree, roasted heirloom carrots, szechuan peppercorn jus

BRAISED BEEF SHORT RIBS

haricots verts, prosciutto, smoked shallot potato puree, port wine demi

Vegetarian

GNOCCHI

sauteed mushrooms, broccoli rabe, olive oil pesto, pine nuts

WILD MUSHROOM RAVIOLI

marinated baby tomatoes, marcona almonds, truffle cream sauce

RATATOUILLE

arugula, balsamic reduction (VG)

Duets

BEEF TENDERLOIN FILET AND POACHED MAINE LOBSTER

cabernet reduction, caviar butter sauce, asparagus and boursin cheese mashed potatoes (additional \$10 per person)

BRAISED SHORT RIBS AND JUMBO GRILLED PRAWNS

espresso reduction, old fashioned cheddar scallion grits, roasted brussels sprouts

MARYLAND JUMBO CRAB CAKE AND BEEF TENDERLOIN FILET

bacon chive pomme puree, pearl onions, mushroom szechuan peppercorn jus

Wedding Cake

sweet endings

Your custom wedding cake is provided through one of our preferred bakeries. Please choose one cake, one filling, and one icing.

Cake

- Vanilla
- Chocolate Fudge
- Carrot Cake
- Vanilla Pound Cake
- Lemon
- Red Velvet
- Tiramisu
- Funfetti
- Mint Chocolate Chip

Fillings

- White Chocolate Mousse
- Dark Chocolate Mousse
- White Buttercream
- Milk Chocolate Buttercream
- Vanilla Buttercream
- Lemon Buttercream
- Passion Fruit
- Raspberry Or Strawberry Mousse
- Chocolate Ganache
- Cream Cheese Icing
- Oreo Filling

Icing

- Butter Cream
- Rolled Fondant
- Cream Cheese (For Carrot Cake)

Dessert Enhancements · add \$10.00 per person

PEAR TARTLET

sliced pear, almond cream, puff pastry

CHOCOLATE FONDANT

chocolate sponge cake, chocolate cream, strawberry coulis

CHOCOLATE CARAMEL CRUNCH

almonds, creamy caramel, hazelnuts, chocolate drizzle

TRADITIONAL CREME BRULEE

fresh berries

DULCE DE LECHE CHEESECAKE

dulce de leche mousse, chocolate shavings



Still Hungry?

stay later and have a snack

Late Night Bites (add \$10.00 per piece)

MINI CHEESEBURGER SLIDERS

pickle, caramelized onion

HOT CRISPY FRENCH FRIES OR TATER TOTS

served in cones (VG)

MINI FRIED CHICKEN AND WAFFLES

MAC N CHEESE FRITTERS (V)

A 25% Service charge and 10% DC tax applies to all food, beverage, and rental pricing.

GF=Gluten Free V=Vegetarian VG=Vegan



The Drinks

cocktails please

Bar packages include signature cocktail(s) served during the reception, open bar service for 5 hours, red and white wines served with dinner, and a sparkling wine toast.

Super Premium Bar Liquor

- Grey Goose Vodka
- The Botanist Gin
- Pyrat XO Reserve Rum
- Patron Silver Tequila
- Maker's Mark Bourbon
- Crown Royal
- Glenlivet 12 Scotch

Wine

- Selection of Sparkling, White, and Red Wines

Beer

- Selection of Imported and Domestic Beers

Upgrade

- Upgraded Wine Or Local Beer Pairing available upon request for an additional fee

Non-Alcoholic

- Assorted Soft Drinks, Juices, and Mineral Waters
- Non-Alcoholic Beer available upon request



The Pricing

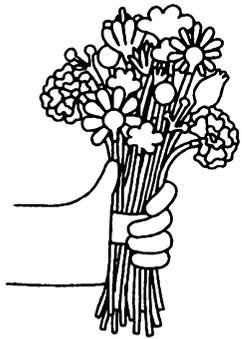
When selecting more than one entree, the highest priced entree prevails as the package rate.

Food & Beverage

- Chicken
\$210 per person
- Fish
\$235 per person
- Beef
\$245 per person
- Duet Entree
\$265 per person

Ceremony Fee

\$1,500



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AV Packages

Audio Package
\$1,000.00 inclusive, two lavalier microphones, one standing microphone for reader

Uplights
\$1,200.00 inclusive, 10 uplights (any color)

Talent

Bartenders
\$200.00 per bartender*

Coat Check
\$200.00 each, plus tax

**1 bartender for every 75 guests required*

Accommodations

A complimentary suite will be provided for one night. A reduced guest room rate will be provided for your guests. Ask your wedding specialist for more details.

A 25% Service charge and 10% DC tax applies to all food, beverage, and rental pricing.



Photo by KIR2BEN Photography



Love You a Brunch

Host Sunday brunch the morning after in one of our private event spaces. All breakfast menus include freshly brewed regular and decaffeinated coffee, selection of assorted black and herbal teas, orange juice, and grapefruit juice.

Continental

- freshly baked breakfast pastries to include croissants, pain au chocolat, and assorted muffins
- assorted bagels and cream cheese
- display of sliced fresh fruit and assorted berries
- assorted cereals with milk
- assorted yogurts

\$36.00 per person

Hot Breakfast

- soft scrambled organic eggs
- applewood smoked bacon
- chicken apple sausage
- roasted herb infused Yukon gold potatoes
- freshly baked breakfast pastries to include croissants, pain au chocolat, and assorted muffins
- assorted bagels and cream cheese
- display of sliced fresh fruit and assorted berries

\$48.00 per person

Add-on Stations*

**MADE TO ORDER
OMELETS
\$17.00 per person**

**MADE TO ORDER SWEET
AND SAVORY CREPES
\$18.00 per person**

**MADE TO ORDER
PANCAKES
\$16.00 per person**

**Chef Attendant Fee applies*

Drinks

**HANDCRAFTED
MIMOSAS BELLINIS &
BLOODY MARYS
\$12.00 each**

*A 25% Service charge and
10% DC tax applies to all
food, beverage, and rental
pricing.*

*Prices based on 90 minutes
of continuous service.*

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