

**HOTEL  
ZENA**  
WASHINGTON DC



**Hotel Zena, an Urban Retreat By Viceroy, is where art, music and design thrive. Part hotel and part art gallery that features work that celebrates the contributions and courage of women. Our flexible DC wedding venues & event spaces are the perfect places to pop that champagne - no matter the size of your gathering. Whether it's an intimate dinner or ballroom-sized dance party, we're there with customized menus and stylish touches that leave every guest with incredible memories.**

**To inspire you for your big day, we've curated two exclusive wedding packages – designed to up the romance, lower the stress and create memory after memory. Both include a team of dedicated professionals during the entirety of your event; tables, chairs, and linen; china and glassware; personalized tasting for up to 4 guests; and discounted room block rates for family and friends.**

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### **Pop The Champagne**

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**4 hour event following your ceremony, including 4 hour open premium bar  
1 hour cocktail reception including 4 passed hors d'oeuvres per person  
3 course plated dinner with 3-tiered wedding cake or plated dessert  
Champagne toast  
Complimentary suite for wedding night  
*\$180 per person prior to tax and services fees***

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### **Put A Ring On It**

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**5 hour event following your ceremony including open premium bar  
1 hour cocktail reception including 6 passed hors d'oeuvres  
3 course plated dinner with 3-tiered wedding cake or plated dessert  
Tablesides wine service with dinner  
Champagne toast  
Your choice of upgraded linens and chivari chairs  
Complimentary suite for wedding night  
*\$235 per person prior to tax and services fees***

## PASSED HORS DOEUVRES

### VEGETARIAN

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**Vegetable Spring Roll** | Apricot Mustard

**Korean Deviled Egg** | Kimchi, Sesame, Korean Chili, Sriracha

**Warm Eggplant Tart** | Phyllo, Goat Cheese, Roasted Tomatoes, Thyme

**Chilled Gazpacho Shot** | Chives (*Spring/Summer/Fall*)

**Warm Butternut Squash Soup** | Pepita Seeds, Goat Cheese (*Fall/Winter*)

**Beet Soup** | Golden & Red Beets, Pistachio, Goats Cheese, Chervil

**Wild Mushroom Quesadillas** | Queso Fresco, Tomato-Cumin Fonduta, Cilantro

**Arancini** | Saffron Rice Balls, Pomodoro Sauce, Basil

**Chilled Long-Life Noodle Take Out Box** | Chilled Soba Noodle, Sesame, Cucumber, Shiso, Nori, Tare

**Compressed Watermelon Skewers** | Nigella Seed, Minted Feta

**Crostini** | Toast Topped With Braised Chard, White Beans & Mozzarella Di Bufala

**Papas Arugas** | Skewers Of Salted Mini Potatoes With Canary Island Style Mojo

### SEAFOOD

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**Fried Oysters** | Cornmeal-Fenugreek Crust, On the Half Shell, Cajun Remoulade, Salmon Caviar (Add \$4)

**Shrimp Cocktail** | Bloody Mary Sauce

**Crab Deviled Eggs** | Scallion, Chesapeake Crab, Tobiko Caviar, Old Bay

**Togarashi Seared Tuna** | Shiso, Wakame, Tare, Crisp Wonton

**Ukrainian Potato Salad** | Peas, Carrots, Potatoes, Conserved Tuna, Mayonnaise, Trout Roe On Toast

**Old Bay Poached Rock Shrimp Roll** | Citrus Aioli, Brioche Bun

**Bagels & Lox Cones** | Smoked Salmon, Cheese Pate, Chive, Everything Bagel Spice

**Snapper Ceviche Shots** | Aji Amarillo, Sweet Potato, Cancha, Red Onion, Leche Di Tigre

**Chesapeake Crab Cake** | Grain Mustard Aioli, Chives

**Maine Lobster Roll** | Lemon Mayonnaise, Old Bay, Chives, Mini Roll (Add \$5)

### MEAT & POULTRY

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**Petit BLT** | Smoked Bacon, Tomato, Lettuce, Herbed Mayonnaise, Toast

**Petit Kobe Beef Corn Dogs** | Kabayaki, Japanese Mayo, Togarashi, Katsuobushi

**Nonna's Veal Meatballs** | Veal, Pecorino Cheese, Tomato Sauce, Mozzarella

**Duck Confit Quesadilla** | Cilantro Crema, Cumin-Tomato Fondue

**Mini-Cheeseburger** | American Cheese, Pickle, Onion, Ketchup & Mustard

**Foie Gras Torchon** | Sauterne Jelly, Brioche Toast (Add \$4)

**Lamb Souvlaki** | *Seasoned Ground Lamb on Skewers, Tatziki*, Olive Tapenade, Mint

**Suppli Al Telefono** | *Ragù Napolitano* Rice Fritters with Mozzarella Cheese

**Chicken Pot Pie Croquettes** | Béchamel, Peas, Carrots, Slow Braised Chicken, Breaded and Fried

**Walking Tacos** | Small Bags of Fritos, Seasoned Ground Beef, Jack Cheese, Sour Cream, Salsa, In the Bag

## THREE-COURSE PLATED DINNER

First Course | Choice Of 2 Pre-Selected Entrée with Set Up | One Dessert or Wedding Cake

Local Bakery Bread Basket | Dinner Rolls, Baguette And Sweet Butter

### FIRST COURSE (Choose One)

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- Harvest Salad** | Goat Cheese, Diced Apples, Dried Cranberries, Curried Walnuts, Honey-Balsamic Dressing  
**Roasted Sweet Potato & Baby Kale** | Farro, Goat Cheese, Dried Cranberry, Curried Cashews, Smoked Lemon-Tahini Dressing  
**Charred Broccoli & Endives** | Sultanas, Apple, Aged Cheddar, Walnuts, Creamy Yogurt & Cider Vinegar Dressing  
**Caesar Salad** | Romaine, Shaved Parmesan, Rustic Bread Croutons, Aji Amarillo Caesar Dressing  
**Heirloom Beet Salad** | Baby Kale, Oranges, Pistachio, Goat's Cheese, Citrus Vinaigrette  
**Caprese** | Marinated Tomatoes, Mozzarella Di Bufala, Opal Basil Vinaigrette, Aged Balsamic  
**Burrata** | Roasted Pear, Vanilla, Pancetta & Arugula

### INDULGENT APPETIZERS (Supplemental Charge)

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- Lobster Bisque** | Madeira, Truffled Crème \$15  
**Lobster Salad** | Chayote & Celery Root, Remoulade, Caviar \$20  
**Seared Chesapeake Crab Cake** | With Rock Shrimp, Field Pea Succotash, Bacon Buerre Blanc \$20  
**Hamachi Crudo** | Avocado, Kumquat, Jicama, Yuzu, Sesame \$18  
**Fettuccine** | Veal Bolognese, Parmigiana, Thyme \$10  
**White Cut Chicken** | Chilled Poached Chicken, Radish, Watercress, Ginger-Scallion Oil \$15





## **ENTRÉE** (Choose Two Mains, then Choose their Set up)

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**Roasted Chicken Breast** | Rosemary Chicken Jus

**Kurobuta Pork Chop** | Saged Tomato & Fennel Sauce

**Scottish Salmon** | Caviar Butter Sauce

**Cauliflower Steak** | Chimichurri

**Grilled NY Strip** | Sauce Bearnaise +\$15

**Striped Bass** | Corn Vellutata +\$15

## **DUO ENTRÉES**

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**Petit Filet Mignon & Butter Poached ½ Lobster Tail** | Bordelaise & Lemon Butter Sauce +\$45

**Chesapeake Crab Cake & Grilled Sirloin Steak** | Bacon Buerre Blanc +\$35

**Roasted Chicken Breast & Grilled Prawn** | Lemon-Garlic Butter & Chicken Glaze +\$25

## **THE SETUP**

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**French** | Carrot Puree, Potato Pave, French Beans, Confit Shallot

**Italian** | Creamy Polenta, Cippollini Onion, Braised Chard, Blistered Tomatoes

**Mediterranean** | Fried Eggplant, Roasted Peppers, Fingerling Potatoes

**The Appalachia** | Braised Collards With Bacon, Goat's Cheese Grits, Thyme, Sorghum Glazed Carrots

**Simply Done** | Roasted Seasonal Vegetables, Potato Puree



## **Desserts (Choose One)**

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**Millefoglie** | Cream Filled Puff Pastry, Brandied Peaches

**Chocolate Cremoso** | Santo Domingo Chocolate, Chocolate Sponge

**Tiramisù** | Espresso Soaked Ladyfingers, Vanilla Mascarpone, Cocoa, Crème Anglaise

**Lemon Tart** | Lemon Curd, Toasted Meringue, Blueberry Compote

**Chocolate Tart** | Chocolate Mousse, Shaved Chocolate, Raspberries

**Your Choice of Wedding Cake** by Fluffy Thoughts Bakery

# Wedding Venues

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## Figleaf Lounge



*Ideal for your cocktail hour. This space contains an art museum featuring works for women, by women. It will leave your guests Inspired and entertained while popping that champagne.*

## Barton Room



*Ideal for a ceremony or dinner, Barton is dedicated to Clara Barton, the pioneering American nurse who founded the American Red Cross.*

## Belmont Room



*Perched on the highest floor of Hotel Zena, Belmont pays tribute to Alva Belmont, a major figure in the American women's suffrage movement. This room features sparkling views of the DC skyline and the ability to open up onto Hedy's Bar.*

## Hedy's Bar



*Set under the stars, Hedy's Rooftop has breathtaking views and a firepit to keep warm. It's perfect for cocktail receptions.*

## *General Information*

### Tastings

Tastings for 4 people are included in your package price. They are held according to the executive chef's schedule which is typically mid week during lunch hours

### Ceremony Fee

For 1 hour of time, a ceremony fee of \$1500 will apply.

### Additional Fees

10% tax and 25% service fee will be added to your final bill.

### Restrictions

Glitter, confetti or bird seeds are strictly prohibited unless otherwise approved by your event manager. Clean up fees may apply.

### SPECIAL REQUESTS

Dietary Restrictions and vegetarian options can be accommodated upon request. Advanced notice is required.

### Vendor Meals

Chefs Choice \$50 each

### Kids Menu (ages 4-12)

Kid's meals can be provided for a cost of \$40 each

### Parking Arrangements

A discounted valet rate of \$18 per vehicle is offered for the event timeframe. This fee can be covered by the client or paid on own by each guest.

### Final Guest Guarantee

Menu selections are due thirty (30) days prior to the event date. Final guest count is due two weeks prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Menu options that require a pre-selected choice must be submitted with the individual entrée counts. Place cards must have a meal identifier on them per entrée. Additionally, a table breakdown must be submitted reflecting how many of each entrée is at each table.