

# VICEROY

WASHINGTON DC



**Viceroy Washington DC is where your dream city wedding comes to life. Our modern hotel, located in the heart of DC's buzzy 14th Street District, offers stylish, brand new spaces perfectly suited for intimate ceremonies and receptions. We welcome you to enjoy our spacious, well-appointed accommodations and amenities. Our talented event experts and acclaimed chefs will collaborate with you to craft bespoke menus and experiences designed to bring your vision to life**

**Inclusions:**

**Reception and dinner tables**  
**Silver Linens**  
**Hotel Chairs**  
**White china**  
**Flatware and glassware**  
**Dedicated event manager and VIP captain**  
**Full event staffing**  
**Valet parking discounted rates**  
**Complimentary suite for wedding night**  
**Complimentary upgrade for wedding couples' parents(pending availability)**  
**Wedding day amenity for the wedding couple**  
**Menu tasting for up to 4 guests**  
**Discounted room block rates for family and friends**







---

### **"Tie The Knot"**

**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 wedding cake or plated dessert**  
**Champagne toast**  
*\$180 per person prior to tax and services fees*

---

### **"All That Jazz"**

**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 wedding cake or plated dessert**  
**Tablesides wine service with dinner**  
**Champagne toast**  
**Your choice of upgraded linens and chivari chairs**  
*\$235 per person prior to tax and services fees*

# PASSED HORS DOEUVRES

## VEGETARIAN

---

**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

---

**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

---

**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)

---

**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)

---

**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)

---

**Roasted Chicken Breast** | Rosemary Chicken Jus

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

**Scottish Salmon** | Caviar Butter Sauce

**Cauliflower Steak** | Chimichurr

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

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

## DUO ENTRÉES

---

**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

---

**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

---

**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





## BAR PACKAGE INFORMATION

### SPIRITS

Absolute Vodka

Beefeater Gin

Bacardi Rum

Old Forester Bourbon

Jack Daniels Whiskey

Altos Blanco Tequila

Dewar's White Label Scotch

### BEERS

Coors Lights

Sam Adams

Local Cider

Rotating Seasonal

Peroni

### WINES

*Choice of 2 white*

Sparkling – Prosecco Mionetto

White – Pinot Grigio – Joel Gott

White – Sauvignon Blanc – Joel Gott

White – Chardonnay – Joel Gott

Rose – Joel Gott

Red - Pinot Noir – Joel Gott

Red – Cabernet Sauvignon – Joel Gott

*All bar options require 1 bartender per 50 guests at a fee of \$200 each for 4 hours maximum. Additional hours are \$50 per bartender*





# Wedding Venues

---

## Dovetail Patio



*Ideal for your ceremony or cocktail hour. This space is covered and equipped with overhead heaters incase of inclement weather. When it's the perfect time of year, you can open up the covering and let the sun shine through your special moment.*

*Dovetail Patio comes with existing greenery and florals to add to your overall décor.*

## The Salon



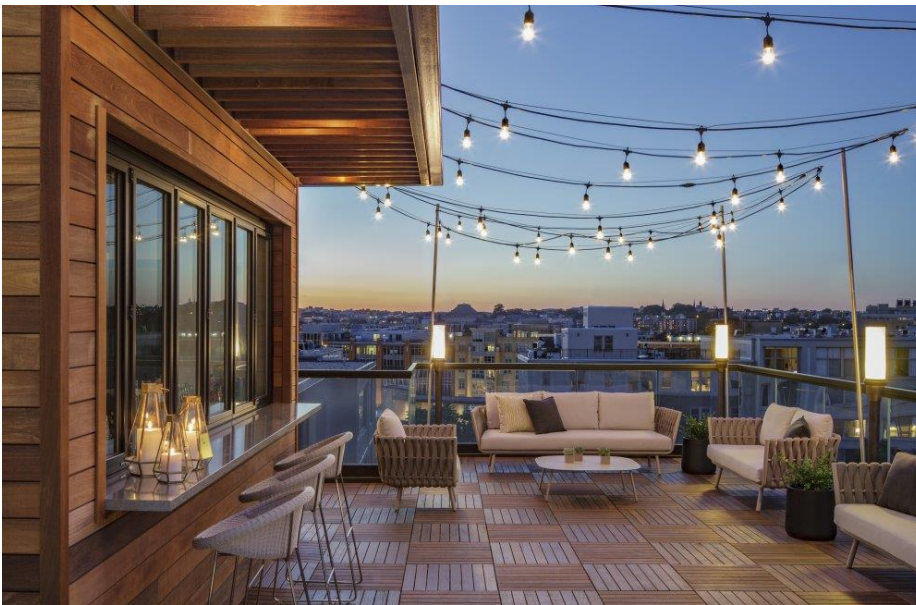
*An all time favorite, The Salon room serves as the perfect backdrop for your cocktail hour as well as for your photos.*

## Eckstine Ballroom



*Our ballroom features two overhead skylights to allow for plenty of natural lighting to come through into your event space. With a total of 1,300 square footage, the ballroom is ideal for seated weddings of 50 to 60 guests*

## Hush Rooftop



*With 4,000 square footage, our beautiful rooftop makes for the perfect backdrop for your cocktail hour. Your guests can mingle around our pool and take in the sweeping views of the district*



## *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 on our Dovetail Patio, a ceremony fee of \$2500 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 (21) 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.