

THE DARCY

WASHINGTON DC

WEDDING PACKAGES



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Wedding Package Inclusions

- ❖ Passed Hors D'oeuvres
- ❖ Four Hour Premium Bar Package
- ❖ Signature His & Hers Cocktails
- ❖ Complimentary Champagne Toast
- ❖ Three Course Plated Dinner Menu
- ❖ Use of Hotel Linens, Votive Candles, China, Silverware, Glassware and Flatware
- ❖ Dance Floor
- ❖ Complimentary Menu Tasting for Two Guests

TERMS & CONDITIONS

SERVICE & TIMING

All buffets are priced for 90 minutes of service unless otherwise noted on the menu. Any delay or extension of service may jeopardize quality of food and incur additional costs.

FEES

Chef Attendant: \$200 per attendant for up to (2) hours. \$50 per additional hour

Bartender: \$200 per bartender for the first (4) hours of service. \$75 per additional hour

*Requires 1 bartender for up to 75 guests

Cash Bar fee: \$300 for first (2) hours. \$200 each additional hour

Coat Check: \$300 for the first (4) hours. \$100 each additional hour

Small group: \$350 for buffets selected for guarantees of 25 guest or fewer

GUARANTEES

In order to make your banquet a success, notify our event management department of the final guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance by 3pm. Guarantees are not subject to reduction within the 72 hour period. If a guarantee is not received, the Agreed number will become your guarantee & billed accordingly.

TASTING

Complimentary tasting for plated menus can be arranged for up to 2 guests for definite business with a food and beverage minimum of at least \$7,000 or more. Tasting includes salad or soup and main course.

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted, all prices are subject to a 25% taxable service charge and applicable 10% District of Columbia sales tax. Discounts do not apply to service charges; therefore, service charges are based on retail pricing.

PARKING

The Darcy provides valet parking for events at \$25 per vehicle, inclusive of tax (subject to change without notice).

Overnight guest parking is \$60 per vehicle, inclusive of tax.

EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Encore, our in-house Event Technology provider, has a full range of state of the art audio-visual equipment and looks forward to servicing all your technological needs. The use of external AV providers is subject to fees based on Encore's pricing.

LINEN & EQUIPMENT

The Darcy offers a complimentary black or white house linens, China, glassware, flatware, votive candles, and a 15x15 foot dancefloor. A larger selection is available for rental with proper notice and request.

Review your requests with your Event Manager prior to your event.

GERRARD STREET KITCHEN

Private events in our dining room require a food and beverage minimum plus room rental.

Review availability and submit your request with your Event Manager.

THE JEFFERSON PLATED DINNER

\$200 per person

passed hors d'oeuvres

Choice of 3

FIRST COURSE

choice of one

leek & potato soup

chive crème fraîche | crispy angel hair potato

butternut squash & ginger bisque

house caesar salad

head of romaine | parmesan cheese | sourdough crostini

baby arugula & poached pear salad

blue cheese | candied walnuts | sherry vinaigrette

ENTREES

guests to preselect on invitation

(vegetarian option available upon request)

skillet roasted organic chicken

parmesan potato cake | broccolini | thyme dijon emulsion

pan roasted norwegian salmon

black lentils | grilled cauliflower | mustard sage sauce

braised short rib

cippolini onions | charred carrots | braising jus

THE LINCOLN PLATED DINNER

\$225 per person

passed hors d'oeuvres

Choice of 4

FIRST COURSE

choice of one

lobster & corn bisque

fennel cream

pan seared rare tuna

mango, lime, chili salsa

pan seared maine scallop

creamy garlic polenta | mushrooms | red wine jus

roasted beet & goat cheese salad

almonds | baby arugula | chives | sherry vinaigrette

ENTREES

guests to preselect on invitation

(vegetarian option available upon request)

deconstructed beef wellington

wild mushroom duxelle | puffed pastry | garlic potato puree | asparagus | cabernet sauce

herb roasted seabass

crispy risotto | wild mushrooms | blistered tomato coulis | chardonnay sauce

roasted duck breast

red grapes | amish honey | cinnamon red cabbage | baby turnips | wine reduction

peppered filet mignon

smashed potato | asparagus | green peppercorn sauce

PASSED HORS D'OEUVRES

MEATS

beef & shishito pepper brochette
prosciutto with mustard and parmesan
short rib empanadas | chimichurri sauce
braised lamb meatball | goat cheese
chicken satay | thai peanut sauce
tandoori chicken skewer | raita sauce

VEGGIE

warm new potato | sour cream & onion | trout caviar
smoked gouda arancini | truffle aioli
asparagus tart | puff pastry caramelized onion
vegetarian summer roll
tomato bruschetta tart | balsamic pearls
baked feta | honey | walnut

SEAFOOD

california roll | pickled ginger | wasabi | soy
spicy tuna on crispy sushi rice
rock shrimp ceviche
shrimp tempura | ginger hoisin
smoked salmon | potato pancake | caviar | crème fraîche (+\$2 per person)
petite maryland crabcake | spicy remoulade (+\$2 per person)

PLATED DESSERTS

Choice of 1

TROPICAL CHEESECAKE

coconut flakes | mango glaze | fresh berries

CRÉME BRULEE

vanilla bean custard | burnt brown cane sugar

KEY LIME PIE

graham cracker crust | meringue

CHOCOLATE HAZELNUT BAR

chocolate mousse | creamy hazelnut praline | dark chocolate

FRESH BERRY TART

vanilla pastry cream | vanilla crust | apricot glaze

VANILLA PANNA COTA

sweet vanilla cream | white chocolate & fresh berries

PISTACHIO MOUSSE CAKE

almond & coconut macaroon | vanilla kirsch cake | passion fruit coulis

BAR PACKAGES

PREMIUM

tito's vodka
filibuster gin
sauza silver tequila
castillo silver rum
jim beam bourbon
johnnie walker red scotch
canadian club whisky

BEER

selection of

1 domestic | 1 import | 1 craft

HOUSE WINE

selection of

1 red | 1 white | sparkling

Included in the Wedding Package

LUXURY

grey goose vodka
tanqueray gin
casamigos reposado tequila
ron zacapa rum
maker's mark bourbon
johnnie walker black scotch
jameson irish whisky

BEER

selection of

1 domestic | 1 import | 1 craft

HOUSE WINE

selection of

1 red | 1 white | sparkling

Additional \$25 per person

SELECTIONS

DOMESTIC BEER

bud light
michelob ultra
yuengling lager

IMPORT BEER

stella artois
corona
heineken
amstel light

CRAFT BEER

dc brau "the public"
dogfish head ipa
flying dog porter

HOUSE WINE

pinot noir
cabernet sauvignon
chardonnay
pinot grigio
sauvignon blanc
sparkling wine

ANYDAY SUNDAY BRUNCH

*\$65 per person
minimum of 30 guests*

BRUNCH BUFFET

avocado toast | multigrain toast | avocado | micro greens
red pepper flakes | cherry tomatoes

scrambled eggs | breakfast potato
applewood smoked bacon | chicken sausage

seasonal fruit
melons | fruits | berries

assorted fresh bagels, muffins and breakfast pastries
butter | preserves | cream cheese

SALADS

Select one

arugula & grapefruit | shaved parmesan cheese
herb vinaigrette

roasted beet & goat cheese

FRUIT JUICES

choice of three

orange
apple
pineapple
cranberry
grapefruit
tomato

ILLY COFFEE

regular
decaffeinated

DAMMANN TEAS

english breakfast
chamomile blossoms
long life green
mint

BOTTOMLESS BLOODY MARY AND MIMOSA BAR

*Additional \$35 PER PERSON
2 hour service*