



# THE SCHUYLER

WEDDING MENU

# Wedding

## ALL PACKAGES INCLUDE:

6 Butler Passed Hors D’Oeuvres During Cocktail Hour

5-Hour Signature Open Bar

Sparkling Prosecco Toast

Plated Two-Course, Chef-Driven Menu

Table-side Wine Service

Complimentary Cutting & Service of the Client-Supplied Wedding Cake

Coffee & Tea Station

Linen-less Round, Rectangular, Cocktail & Highboy Tables

Ceremony & Reception Chairs

China, Glassware & Silverware

Table Numbers & Votive Candles

Complimentary Dance Floor & Stage

Complimentary Suite for the Wedding Couple on the Wedding Night with Amenity

Preferential Guest Room Rates and Courtesy Room Block Offerings

Reduced Valet Parking Rates

Complimentary Rehearsal Space (based on availability)

The Schuyler’s Exclusive List of Recommended Vendors

### BUTLER PASSED HORS D’OEUVRES | additional options available

**SPICY BEEF TARTARE**

Cornichons, Espelette

**GAZPACHO**

Cherry Tomato, Mint Oil

**TUNA TATAKI**

Sicilian Agrodolce (Harissa & Honey Puree)

**TOMATO CROSTINI**

Bufala Mozzarella, Balsamic

**SMOKED SALMON**

Basil Pesto, Pickled Onion

**BEET TARTARE**

White Balsamic Vinaigrette, Pistachio Crumble

**SHORT RIB TORTELLINI**

Pomodoro

**CAPONATA BRUSCHETTA**

Pine Nuts, Golden Raisins

**SALMON RILLETTE**

Fried Capers

**GAMBAS AL AJILLO**

Garlic Lemon Juice

**MUSHROOM CROSTINI**

Black Pepper Fonduta



### STARTERS

Please select one first course.

**HAMACHI CRUDO**

Olives, Capers, Calabrese Chiles, Basil

**BURRATA**

Pesto, Confit Tomatoes, Baby Zucchini

**ARUGULA SALAD**

Radishes, Cucumbers, Seasonal Fruit, Pecorino, Almond

**SEASONAL SOUP**

**CAPONATA**

Slow Cooked Eggplant, San Marzano Tomatoes, Pine Nuts, Golden Raisins

**CAESAR**

Romaine, Anchovy Dressing, Pickled Onions Parmigiano

### ENTREES

Guests will be offered a choice of two of the following single entrees. The higher priced entrée will determine the Package Price. Pre-Orders are required 7 business days prior to your wedding date.

**CHICKEN AL MATTONE | 178**

Artichoke, Guanciale, Peppers, Chicken Jus, Fregola

**GRILLED SALMON | 185**

Romesco (Red Pepper Puree), Crispy Fingerlings  
Roasted Vegetables, Lemon Vinaigrette

**TAGLIATA DI MANZO | 190**

Foraged Mushrooms, Crushed Potatoes, Amarone Jus  
(Red Wine Beef Sauce)

**CAVATELLI PRIMAVERA | 175**

Wild Mushrooms, Cherry Tomatoes, Basil, Pecorino  
Toscano

**RIGATONI FRUTTI DI MARE | 185**

Assorted Seafood, San Marzano Tomatoes,  
Basil, Espelette

**BRANZINO ALLA PLANCHA | 195**

Melted Leeks, Prosecco Hollandaise,  
Fingerling Potatoes



All pricing is per person, unless noted otherwise. Guest count will be charged based on either the guaranteed count or actual attendance, whichever is higher.  
Prices are exclusive of 25% taxable service charge and 10% sales tax. Prices are subject to change.

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# Beverages

200\$ per bartender for the first hour | 75\$ each additional hour

## SIGNATURE

- Tito's Vodka
- Dewar's White Whiskey
- Bacardi Silver Rum
- Cimarron (local to DC!) Tequila

- Bombay Sapphire Gin
- Four Roses Small Batch Bourbon
- Domestic Beers
- Imported Beers

- Hamilton Select Wines
- Hamilton Select Sparkling Wines
- Still & Sparkling Bottled Waters
- Juices & Assorted Soft Drinks

## SIGNATURE BAR INCLUDES THE FOLLOWING:

- Coca Cola
  - Diet Coke
  - Ginger Ale
  - Tonic Water
  - Club Soda
  - Orange Juice
  - Pineapple Juice
  - Grapefruit Juice
- Cranberry Juice
  - Bloody Mary Mix
  - Sour Mix
  - Lemons
  - Limes
  - Cherries
  - Olives





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