

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

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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 |

SPICY BEEF TARTARE Cornichons, Espelette

GAZPACHO Cherry Tomato, Mint Oil

TUNA TATAKI Sicilian Agrodolce (Harissa & Honey Puree)

TOMATO CROSTINI Bufala Mozzarella, Balsamic additional options available

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.

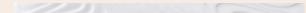
HAMACHI CRUDO Olives, Capers, Calabrese Chiles, Basil

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



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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 | 190Foraged 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.

1001 14th St NW, Washington, DC 20005 — 202 218 7515 — bookme@theschuylerdc.com

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

BOI	пp	ay	Sa	pp	nır	e	GIN	

Four Roses Small Batch Bourbon

Domestic Beers

Imported Beers

Crc

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SIGNATURE BAR INCLUDES THE FOLLOWING:

Coca Cola		
Diet Coke		
Ginger Ale		
Tonic Water		
Club Soda		
Orange Juice		
Pineapple Juice		
Grapefruit Juice		

anberry Juice		
ody Mary Mix		
ur Mix		
mons		
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Hamilton Select Sparkling Wines

Still & Sparkling Bottled Waters

Juices & Assorted Soft Drinks



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