



THE JEFFERSON  
WASHINGTON DC

*Private Dining Menu*



# *Wedding Package*



# Wedding Package

## PRIVATE DINING DINNER | PLATED MENU

Includes Rustic Country Breads and Butter | Regular and Decaffeinated Coffee | Selection of Assorted Teas

\*\*For an additional fee, we are pleased to offer a tableside choice of appetizer, entree and dessert for parties of up to 25 guests.

Please contact your Catering Manager for pricing information. Valid through April 30, 2018

### Passed Canapes (PRE-SELECTED CHOICE OF THREE)

Bruschetta with Tomato Marmalade

Gougères with Truffle Bèchamel

Smoked Salmon Medallions

Miniature Crab Cakes

Miniature Duck Wontons with Sweet & Sour Sauce

Mini Vol-au-Vent with Red Wine Braised Short Ribs

### Appetizers (PRE-SELECTED CHOICE OF ONE)

Baby Arugula Salad

Grana Padano, Red Onion-Raspberry Vinegar Jam

Mushroom Tart

Potato Crust, Caraway, Thyme, Prosciutto

Salmon Tartare

Avocado, Crème Fraîche, Crostini

Maryland Crab Bisque

Crispy Crab Rolls, Micro Shiso

### Entrées (PRE-SELECTED CHOICE OF ONE)

Seared Amish Hen Breast

Sautéed Herb Spätzle, Vichy Carrots

Snow Peas, Chicken Jus

Seared Chesapeake Sea Bass

Savory Herb Haricot Verts, Roasted Pearl Onions

Tomato Nut Pine Butter

Grilled King Salmon Filet

Lemon Caper Sugo, Roasted Parisienne Potatoes

Rainbow Baby Carrots

Filet of Prime Beef

Seasonal Mushrooms, Amish Farm Vegetables

Potato Blini

House-Made Artichoke Ravioli

Dried Tomato Jus, Sunchoke Chips

Cauliflower "Steak"

Swiss Chard, Tomato Pepper Ragout

### Wedding Cake (PRE-SELECTED CHOICE OF ONE)

Exotica Cake

Coconut White Chocolate Cake

Passion Fruit Mango Gel, Pineapple Compote

Tahitian Vanilla Mousse

The Cardinal Cake

Lemon Yuzu Cake, Açaï Crémeux

Opalis Chocolate Mousse

Black and White Forest Cake

Chocolate Cake, Chantilly Cream, Kirsch

Sour Cherry, Chocolate Shavings

Royal Chocolate-Almond Success Cake

Cara Crakine, Tropilia 70% Chocolate Mousse

*Chef's Choice of Decoration*

### Beverages

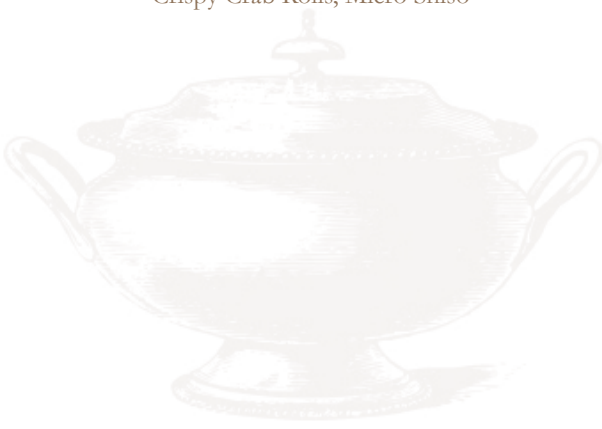
Sommelier's Selection of Champagne

White Wine and Red Wine

*Package includes 1 glass of Champagne per person*

*and 4 glasses of white or red wine per person*

\$225 per person, exclusive of service charge and tax.





# *Terms and Conditions*



# Terms and Conditions

Thank you for selecting The Jefferson, Washington, DC for your event. This information is intended to assist you in planning a successful event. Please review the following Private Dining Policies.

## **Alcoholic Beverage Service**

No alcohol service shall be provided to guests who are not of legal drinking age. The Hotel reserves the right to request a valid, government-issued photo ID displaying guest's name, date of birth and signature of any persons requesting alcoholic beverages. The Hotel may discontinue alcoholic beverage service to anyone that may appear visibly intoxicated at the discretion of the Hotel. Alcohol may not be removed from the premises or transported in any public areas.

## **Attendance Guarantees**

Event attendance must be confirmed three (3) business days prior to the group function. All food is ordered for freshness, and appropriate notice is required to ensure that we have a large enough quantity to serve your group. This number will be considered a guarantee and is not subject to reduction. The group will be charged for the guaranteed number or the actual meal count, whichever is greater. If no guarantee is received three (3) business days prior to the event, the Hotel will prepare and charge for the number of persons agreed to in the Catering Agreement.

## **Audio/Visual**

The Hotel provides complimentary use of an LCD projector, screen and wireless internet for all catering functions. Should you require additional services, please contact your Catering Manager.

## **Dietary Restrictions**

The Hotel will make every effort to accommodate vegetarians and other dietary requirements. For assistance with menu selections please consult your Catering Manager.

## **Event Start Time**

Due to the boutique size of the Hotel and kitchen, the Hotel must be notified a minimum of one (1) hour prior to the start time of the meal function if the start time changes by thirty (30) minutes or more as listed on the Banquet Event Order. Changes in event start time are subject to availability and must be confirmed by your Catering Manager.

**Buffet:** Any delay in the start time by thirty (30) minutes or more which requires the Hotel to refresh the buffet, will be subject to a 25% surcharge.

## **Menus**

Menu cards will be printed by the Hotel at no additional charge.

## **Menu Selections**

To ensure the availability of menu items, please provide your food and wine selections to the Hotel seven (7) business days prior to the scheduled event.

## **Menu Tasting**

Pricing for menu tastings is a la carte and menu items are subject to availability. The charge will be credited toward the group's Food and Beverage Minimum.

## **Outside Catering**

No outside food and/or beverage will be permitted on property for any catering functions with the exception of specialty and wedding cakes. A cake service fee of \$8.00 per person will be charged for all specialty and wedding cakes.

# Terms and Conditions (cont'd)

## **Parking**

Valet Parking is available for all events and groups have the option of posting this charge to the Master Account.

## **Package and Box Deliveries**

If a Group wishes to ship materials to the Hotel, each item must be clearly marked with the on-site contact name, Group name and arrival date. All packages sent to the Hotel are subject to a \$10.00 round trip delivery charge per package. Over-sized packages will be subject to a \$15.00 round trip delivery charge per package at the Hotel's discretion.

## **Place Cards**

Place Cards can be printed by the Hotel at a charge of \$3.00 each. Names for place cards must be presented to the Hotel a minimum of three (3) business days prior to the event.

## **Post-Event Food and Beverage**

Any food and beverage not consumed during the function may not be removed from the premises with the exception of specialty cakes and boxed lunches.

## **Room Set Up**

Should a room set up change be required the day of the event different than the signed Banquet Event Order, a labor charge of \$150.00 per room will be assessed.

## **Service and Labor**

**Furniture Removal.** Due to the cost of additional labor required and the delicate nature of our furniture, a fee will be assessed in addition to room rental charges should the group require the removal of furniture. Please contact your Catering Manager for pricing.

**Cake Service Fee:** \$8 per person

## **Attendant Fees:**

Beverage Attendant: \$150 per attendant

Coat Check Attendant: \$150 per attendant\*

\*A Coat Check Attendant is required for parties larger than 15 guests for all events held from October 1st through April 30th.

## **Service and Tax**

Unless otherwise noted, prices are quoted per person and are exclusive of 21% taxable service charge and 10% Washington, DC Sales Tax. The group Food and Beverage Minimum is established as a pre-service and pre-tax total. Service Charge is taxable at 10%.

## **Signage**

In order to maintain the residential feel of the Hotel, the Hotel does not display and will not allow for the display of any group signage in public spaces.

## **Tableside Choice**

For an additional fee, we are pleased to offer a tableside choice of appetizer, entrée and dessert. We regret that we are unable to offer this service to parties larger than 25 guests as it will impact the efficiency of service, quality of food and overall dining experience. Please contact your Catering Manager for pricing information.

\*\*Menus Valid through April 30, 2018