

WEDDING
M E N U S

The Flay-Adams®

WEDDING PACKAGES AND CUISINE

Wedding Packages include a One Hour Cocktail Reception with Selection of Eight Passed Hors d'oeuvres, Five Hours of Continuous Open Premium Bar, Custom Three-Course Menu and Wedding Cake, Dinner Wine Service and Champagne Toast.

Wedding packages range between \$200.00 and \$275.00 per person (plus tax and service charge.) Our Catering Department and Executive Chef will work with you to create a custom menu that compliments your taste and exceeds your expectations. Our culinary team uses only the finest ingredients to deliver mouth watering creations that are visually stunning. Specialty rentals and upgraded wine selections are available.

TAX AND SERVICE CHARGE

A service charge of 21% and a 10% District of Columbia sales tax will be added to all food and beverage costs. Other miscellaneous charges including, but not limited to, audio-visual, floral decor, specialty rentals will be assessed a local sales tax of 6%. There is no tax or service charge on room rental.

WEDDING CAKE

A custom wedding cake is included. Wedding cake will be included in the menu tasting. We will assist you in creating a visually stunning and delicious wedding cake. You are also welcome to provide your own wedding cake, using an outside vendor.

LINEN AND EQUIPMENT

The Hay-Adams offers complimentary house linens with the option of a crisp white cotton overlay. China and all in-house equipment such as our banquet chairs, glassware, flatware and tables are complimentary. If other linen colors or equipment is desired, the Catering Department will work with you in selecting specialty rental equipment linens and place the order at an additional cost.

TRANSPORTATION

Should you require a limousine, a mini-bus or tour bus our Concierge will be happy to make these advance arrangements for you at an additional cost.

DEPOSIT AND PAYMENT POLICY

An initial non-refundable deposit of twenty-five percent (25%) of the estimated food and beverage costs is required to reserve space. The Hotel requires full prepayment of 100% of the estimated costs two weeks prior to the wedding.

PERSONALIZED TASTING

Tastings are included for all social events over 75 guests. Tastings are planned 2-3 months before the event. Hors d'oeuvres are not included in menu tastings. Tastings are planned for two guests, additional individuals may be added at an extra charge. Wedding cake is included in the tasting. Tastings are hosted Monday – Friday at 2:00pm.

COMPLIMENTARY SUITE

We are pleased to provide a complimentary suite for weddings of 100 guests or more.

ADDITIONAL NOTATIONS

Site Rental Fees - based on event space needed - \$1,500 - \$15,000

Bartender Fee of \$150.00 per bartender/per bar

Valet Parking \$23.00 per car (Daily)

A Coat Check Attendant is required during fall/winter seasons for any event with 50 guests or more at the rate of \$250 per attendant

Additional Audio-Visual requirements, cost to be determined

RECEPTION

C O L D

Watermelon Cubes with Feta and Mint
Pepper Crusted Mini Tenderloin with Horseradish Aioli
Crab and Cucumber Salad with Tomato and Coriander
California Rolls with Wasabi and Pickled Ginger
Smoked Salmon on Herb Blini, Crème Fraiche and Chives
Heirloom Tomato Tartare with Feta Cheese
Sesame Crusted Tuna, Crisp Rice Cracker, Wasabi Cream
Prosciutto de Parma, Basil and Cantaloupe Skewer
Yellowtail Tuna Tartare with Lime and Chili Oil in a Sesame Cone
Prosciutto on Flatbread with Mostarda
Vegetarian Summer Roll with Thai Peanut Dipping Sauce
Fingerling Potatoes, Sterling Caviar, Crème Fraiche
Smoked Salmon Deviled Eggs
Oven Dried Tomato, Goat Cheese, Sourdough Crostini
Maine Lobster Salad on Flatbread
Sundried Fig, Herbed Chevre and Pancetta
Individual Chilled Jumbo Shrimp, Cocktail Sauce

W A R M

Asparagus with Truffle Butter on Garlic Crisp
Grilled Tandoori Prawns, Cool Cucumber Yogurt Sauce
Mediterranean Onion Tart, Goat Cheese, Black Olive Puree
Yakitori Chicken Skewers with Grilled Scallions, Spicy Asian Dipping Sauce
Vietnamese Vegetable Spring Rolls with Soy Ginger Dipping Sauce
Spanish Style Beef Kabob with Paprika Dressing
Grilled Baby Lamb Chops, Malabar Pepper Sauce
Tempura Prawns with a Sweet Chili Sauce
Scallop Wrapped with Pancetta, Spicy Remoulade
Peking Duck, Scallions and Plum Jam in a Chinese Pancake
Grilled Lamb Meatballs, Cumin Yogurt Sauce
Beef Sliders Topped with Gruyere and Sweet Onion Marmalade on Brioche
Salmon Skewers with a Honey Mustard Glaze
Mini Crab Cakes with Old Bay Seasoned Dipping Sauce
Aronchini Stuffed with Fontina, Marinara Sauce
Vegetable Samosa

Upon arrival, guests will be greeted with butler passed
wine and sparkling water

One-hour Cocktail Reception with a selection of
eight passed hors d'oeuvres

BAR

BAR MENUS

PREMIUM BAR

Five Hour Continuous Open Bar Cocktail
Reception and Dinner

\$150.00 Per Bartender Charge

PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin,
Johnny Walker Black Scotch,
Makers Mark Bourbon, Appleton Rum,
Myers Dark Rum, Patron Tequila,
Dry and Sweet Vermouth

Imported Beer
Domestic Beer
Soft Drinks
Sparkling Water

Scharffenberger Sparkling Wine

Veramonte Wines
Chardonnay and Cabernet Sauvignon

Upgrade option:
(\$10.00 additional per person)

Steele Vineyard Wines
Chardonnay and Pinot Noir

DINNER

DINNER

Custom Four-Course Menu: First Course, Entrée, Dessert and Wedding Cake

Dinner Wine Service and Sparkling Wine Toast

MENU 1

Baby Farm Greens, Vidalia Onion,
Vermont Goat Cheese, Hazelnuts, Raspberries
Shallot Vinaigrette

Sautéed Free Range Chicken Breast,
Dijon Mustard and Chive Cream Sauce,
Grilled Vegetables, Roasted Fingerling Potatoes

Myer Lemon Tart, Bourbon Vanilla Cream

Wedding Cake

\$200.00 per person

MENU 3

Maine Lobster Bisque, Vegetable, Lobster and
Tarragon Brunoise

Mixed Field Greens with Asparagus,
Shallot Tarragon Vinaigrette

Roasted Atlantic Salmon Fillet,
Celery and Truffle Puree, Baby Spinach Leaves,
Red Wine Butter Sauce

Wedding Cake

\$220.00 per person

MENU 5

Baby Lobster Tail, Avocado,
Citrus Champagne Dressing

Roasted Beef Tenderloin,
Red Wine and Shallot Reduction,
White and Green Asparagus, Potato Mouseline

Trio of Tarts:
Chocolate-Salted Caramel ,
Lemon with Raspberry, Lattice Cherry

Wedding Cake

\$240.00 per person

MENU 2

Mixed Field Greens, Tear Drop Tomatoes,
Champagne Vinaigrette

Pan Roasted Sea Bass, Citrus Beurre Blanc,
Israeli Cous Cous, Seasonal Vegetables,
Baby Arugula

“Candy Bar” Hazelnut Crunch, English Toffee,
Dark Chocolate Mousse

Wedding Cake

\$220.00 per person

MENU 4

Tomato, Feta Cheese, Olives, Cucumbers,
Red and Green Peppers, Oregano Vinaigrette

Black Angus Filet Mignon,
Sautéed Wild Mushrooms, Perigourdine Sauce,
Grilled Vegetables,
Roasted Garlic Whipped Potatoes

Virginia Honey Panna Cotta, Huckleberries,
Lemon Tuile

Wedding Cake

\$235.00 per person

DINNER

Custom Four-Course Menu: First Course, Entrée, Dessert and Wedding Cake
Dinner Wine Service and Sparkling Wine Toast

MENU 6

Mozzarella di Buffalo and Heirloom Tomato Salad
Arugula, Toasted Pine Nuts, Aged Balsamic
Basil Vinaigrette

Duet of Petit Filet Mignon and
Jumbo Lump Crab Cake
Scallion Mashed Potatoes, Red Pepper Coulis

Belgium Dark Chocolate Tart ,
Maldon Sea Salt Caramel

Wedding Cake

\$245.00 per person

MENU 7

Demitasse of Roasted Butternut Squash Soup,
Cinnamon Crème

Butter Lettuce, Roasted Plum Tomatoes,
Crumbled Goat Cheese, Crisp Prosciutto,
White Balsamic Vinaigrette

Duet of Black Angus Filet Mignon,
Malabar Pepper Sauce,
Maine Lobster Tail, Ginger Lemongrass Sauce

Vanilla Bean Cheesecake, Chantilly Cream,
Wild Berry Sauce

Wedding Cake

\$260.00 per person

DINNER

Reception Style Menu: Four Dinner Stations, Dessert Station and Wedding Cake
Sparkling Wine Toast

MENU 8

SLIDER BAR

Beef Burger with Chipotle Mayo
Crab Cake with Mango Sauce
Tuna Slider with Wakame and Wasabi Aioli

SEAFOOD RAW BAR

Wellfleet and Blue Point Oysters, Alaskan King
Crab Legs, Snow Crab Claws and
Jumbo Shrimp
Shallot-Chive Vinaigrette and
Horseradish Cocktail Sauce

MANDARIN STATION

Chef Carved Peking Duck with Rice Pancakes,
Green Onions and Hoisin Sauce
Dim Sum Served in Bamboo Steamers to Include
Shrimp Dumpling and Sui Mai with
Soy Dipping Sauce
Shrimp Penang Crispy Rolls with Ginger Sauce
(Chef Attendant Required - \$150 each)

SOUTHWEST

Carne Asada with Soft Flour Tortillas
Lime and Coriander Spiced Chicken Quesadilla
Yellow and Blue Corn Chips with Tropical Mango
Salsa, Salsa Verde, Tomatillo Salsa, Sour Cream
Guacamole Prepared Tableside
(Chef Attendant Required - \$150 each)

DESSERT STATION

Pastry Chef's Selection of Petite Desserts:
French Pastries, Pies, Tarts, Crème Brulees

Wedding Cake

\$275.00 per guest

WEDDING CAKE

WEDDING CAKE

Our pastry chef is available to assist you in designing a custom cake for your special day.

Tupelo Honey Cake
Early Grey Maple Cake
White Chocolate Raspberry
Almond White Chocolate Mousseline
White Chocolate Lavender Cake
Chocolate Truffle Cake
Chocolate Mousse Cake
Mocha Cake
Chocolate Peanut Butter
Chocolate Hazelnut Cake
Lemon Cake
Carrot Cake
Coconut Cake with Lime Curd & Blackberries
Coconut Cake with Cream Cheese Frosting
White Cake with Key Lime, Passion Fruit or Mango Mousse
Almond Cake with Milk Chocolate Ganache

POST WEDDING BRUNCH

BUFFET BREAKFAST

VIRGINIAN

Freshly Squeezed Orange or Grapefruit Juice
Bountiful Display of Sliced Fresh Fruits and Berries
Housemade Granola, Yogurt and Local Honey
Scrambled Eggs with Virginia Cheddar, Chives Grilled Asparagus, Purple and
Red Potato Hash, Crispy Applewood Smoked Bacon, Country Pork or Turkey Sausage
Basket of Freshly Baked Breakfast Pastries, Assorted East River Bagels, Assorted Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves
Freshly Brewed Starbucks Coffee
Decaffeinated Starbucks Coffee
Selection of Mighty Leaf Teas
\$40.00 PER PERSON

CHESAPEAKE

Freshly Squeezed Orange and Grapefruit Juice
Fresh Berries Served Drizzled with Local Honey
Poached Egg, Crab Cake, Wolferman English Muffin with Hollandaise Sauce, Asparagus Spears, Broiled Herb Tomato and Roasted Fingerling Potatoes
A Selection of Freshly Breakfast Pastries, Assorted East River Bagels, Assorted Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves
Freshly Brewed Starbucks Coffee
Decaffeinated Starbucks Coffee
Selection of Mighty Leaf Teas
\$40.00 PER PERSON

WASHINGTONIAN

Freshly Squeezed Orange and Grapefruit Juice
Organic Greek Yogurt Bar: Homemade Granola, Blueberries, Chopped Roasted Pecans, Local Honey
Seasonal Sliced Fresh Fruits and Berries
Baked Egg White Cup with Spinach on Whole Wheat Wolferman English Muffin,
Low-Fat Cabot Cheddar, Turkey Bacon
Fresh Blueberry, All Bran, and Morning Glory Muffins, Vermont Creamery Butter, Southcoast Farms Cream Cheese and Housemade Preserves
Organic Irish Oats, Shredded Wheat, Special K, All Bran and Bircher Muesli
Served with Skim and 2% Milk
Freshly Brewed Starbucks Coffee
Decaffeinated Starbucks Coffee
Selection of Mighty Leaf Teas
\$40.00 PER PERSON

16TH AND H STREET CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice
Selection of Seasonal Fruits and Berries
Stoneyfield Farm Yogurts
Freshly Baked Breakfast Pastries to include Danish, Croissants, Assorted Muffins,
East River Bagels, Vermont Creamery Butter, Chive Southcoast Farm Cream Cheese, Housemade Preserves
Freshly Brewed Starbucks Coffee
Decaffeinated Starbucks Coffee
Selection of Mighty Leaf Teas
\$32.00 PER PERSON

BREAKFAST ENHANCEMENTS

FARMER'S MARKET OMELET STATION

Including a Selection of Mushrooms, Tomatoes, Peppers, Onions, Bacon, Ham, Feta, Cheddar Cheese, Egg Whites and Egg Beaters

\$16.00 PER PERSON*

WAFFLE STATION

Buttermilk and Multi Grain Waffles with Maple Syrup, Fresh Strawberry Compote and Whipped Cream

\$12.00 PER PERSON*

SWEET AND SAVORY CREPE STATION

Sweet: Fresh Berries, Banana, Whipped Cream and Nutella

Savory: Mushrooms, Pancetta, Gruyere and Spinach

\$20.00 PER PERSON*

EXTRAS

Butter Croissant with Scrambled Eggs, Herb Porchetta Ham and Gruyere

Mixed Organic Greens

\$9.00 PER PERSON

Yogurt Cocktail with Local Honey, Granola and Berries

\$8.50 PER PERSON

Bircher Muesli with Seasonal Fresh Berries

\$8.50 PER PERSON

*Chef Required at \$150.00

GUEST ROOM RESERVATIONS

ROOM RESERVATIONS

FOR YOUR WEDDING WEEKEND

The Hay-Adams is delighted to be able to offer preferred room rates for your guests as part of your wedding package. To organize a block of rooms, please provide the following information. A wedding room block will be entered into the hotel reservations system when a letter of agreement has been signed and returned to the Reservations Department.

Name of bride: _____

Name of groom: _____

Date of function: _____

Is this function currently in a definite _____ or tentative _____ status?

Contact telephone: _____

Number of rooms requested (based on out-of-town guests primarily):

Standard Interior View Guest Room (one queen or two double beds) _____

Deluxe Church View Guest Room (one king bed) _____

Other room or suite requests _____

Dates of stay requested: _____

Overnight guests are requested to call our Reservations Department at least three to four weeks prior to arrival in order to be eligible for the special discount. After the reservation due date, rooms and rates are not guaranteed; however, we will make every effort to accommodate any requests.

We hope to simplify your planning and look forward to assisting you with any special arrangements. For example, some of the special services we provide are:

- Invitation cards so that your guests know our phone number, rates, and deadline
- Special billing arrangements (a party paying for another party's charges, etc.)
- Special room location requests (rooms near each other, etc.)

Please return this form to the Sales Department at 202.293.2396

Thank you.