



THE JEFFERSON
WASHINGTON DC

Private Dining
Menu

Toast to the finer things
in life.

Wedding Package

Food Only: \$140 | Food & Sommelier's Choice of Wine: \$225 | Food & 3 Hour Full Bar: \$250



Passed Canapes (PRE-SELECTED CHOICE OF THREE)

Bruschetta with Tomato Marmalade

Gougères with Truffled 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

Broccolini, Spätzle, Chicken Jus

Seared Chesapeake Sea Bass

Tomato Pine Nut Butter

Savory Herb Haricots Verts

Roasted Pearl Onions

Grilled King Salmon Filet

Baby Carrots, English Pea Purée

Cava Sauce

Filet of Prime Beef

Potato Gratin, Garden Vegetables

Red Wine Jus

House-Made Artichoke Ravioli

Dried Tomato Jus, Sunchoke Chips

Cauliflower "Steak"

Swiss Chard, Tomato Pepper Ragout

Wedding Cake

Vanilla Sponge

Tahitian Vanilla Buttercream

Chef's Choice of Decoration

Regular and Decaffeinated Coffee | Assorted Teas | \$8 per cup

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

Please contact your Catering Manager for pricing information

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 a smart television 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 guests with other dietary requirements. For assistance with menu selections please consult your Catering Manager.

Event Start Time

Due to 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. For a 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 applied to 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.

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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 the 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 20 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 places.

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.