



KIMPTON

BANNER

WSH HOTEL DC





CONGRATULATIONS ON YOUR ENGAGEMENT!

We are honored that you are considering Kimpton Banneker as the site for your special celebration. To assist you in the early stages of your planning, we are pleased to offer you a unique wedding package that is detailed on the following pages.

PACKAGE (1), PACKAGE (2) AND PACKAGE (3) WEDDING PACKAGES INCLUDE:

Open Bar - 4 Hours | Bartenders (1 per 60 Guests)

First Hour, Hors D'oeuvres Reception

Sparkling Wine or Sparkling Cider Toast for all Guests

Dinner Selection

Cake Cutting Service

China, Banquet Chairs, Glassware, Flatware, and Tables

Room Rental

Hotel Linens - Dove Gray Linen / Scuba

Votive Candles - Votives

Complimentary Guestroom for the Couple on your Wedding Night

Discounted Sleeping Room Rates for Guests

A Private Menu Tasting for up to 4 ppl scheduled 60-90 days prior to your wedding day

All menus are subject to a 24% administrative fee and 10% state sales tax. By District of Columbia law, sales tax is charged on the administrative fee

MICRO WEDDING | \$95.00 Per Person

** Maximum up to 35 Guests**



RECEPTION PACKAGE

Two (2) Hour Beer and Wine Bar with Sparkling Wine Toast

Two (2) Hors D'oeuvres

Roasted and Raw Vegetable Crudités

Roasted Jalapeño Ranch and Maytag Blue Cheese Dip

Hunt Board & Artisan Cheeses, Speck, Soppressata, Tome de Savoie, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Truffled Hazelnut, Rustic Baguette and Lavosh

Seasonal Sliced Fruits & Berries

Waived Ceremony Fee

Waived Bartender Fee (\$200 Value)

MICRO WEDDING PACKAGES INCLUDE:

Cake Cutting Service

China, Banquet Chairs, Glassware, Flatware, and Tables

Hotel Linens

Votive Candles

Discounted Sleeping Room Rates for Guests

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



PACKAGE (1) | \$165.00 Per Person

Reception Four (4) Hour Beer + Wine Open Bar

HUNT BOARD & EUROPEAN & ARTISAN CHEESES

Speck, Soppressata, Tome de Savoie, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Truffled Hazelnut, Rustic Baguette and Lavosh

CHAMPAGNE TOAST One (1) Glass of Sparkling Wine
or Sparkling Cider per person

FIRST COURSE A Selection of One (1):

Arugula Salad with Dried Cherries, Brie croutons, Candied Pecans,
Granny Smith Apples, Champagne Vinaigrette

WEDGE SALAD with Old World Style Smoked Bacon, Grape Tomatoes,
Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

HEIRLOOM TOMATO and BURRATA SALAD, Crete Extra Virgin Olive Oil,
Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

PLATED ENTRÉE Selection of One (1) Entrée

Dinner Served with Warm Dinner Rolls & Butter

JOYCE FARM CHICKEN

Oven Roasted Chicken, Creamed Corn Risotto, Seasonal Vegetable, Herb de
Provence Natural Jus

RED SNAPPER

Gingered Sweet Potato Mash, Seasonal Vegetable, Citrus Beurre Blanc

HERBS MARINATED BISTRO STEAK

Crushed Fingerling Potatoes, Heirloom Carrots, Peppered Bordelaise

POLENTA CAKE

English Peas and Fava Beans, Baby Artichokes, Oyster Mushrooms,
Shaved Parmesan Reggiano

ATLANTIC SALMON

Seared Salmon, Lemon Shrimp Scallion Mashed Potatoes, Grilled Asparagus,
Tomato Chutney



PACKAGE (1) | Continued...

BEVERAGE SERVICE

Beer and Wine Bar

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Selection of Two (2) Entrées will add \$9 per person to package price
To offer a choice of multiple entrées does require that guests have place cards to match entrée

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.





PACKAGE (2) | \$195.00 Per Person

Reception Four (4) Hour Preferred Brand Open Bar

Selection of Three (3) Hors D'oeuvres Served Butler Style

ROASTED AND RAW VEGETABLE CRUDITÉS

Roasted Jalapeño Ranch and Maytag Blue Cheese Dip

or

IMPORTED and DOMESTIC CHEESE, SEASONAL BERRIES, GRAPES

Served with French Bread & Assorted Crackers

CHAMPAGNE TOAST One (1) Glass of Sparkling Wine or
Sparkling Cider Per Person

PLATED SALAD A Selection of One (1)

CAESAR SALAD with Shaved Parmesan, Grape Tomatoes,
Torn Sourdough Croutons, House Caesar Dressing

ARUGULA SALAD with Dried Cherries, Brie Croutons, Candied Pecans,
Granny Smith Apples, Champagne Vinaigrette

GRILLED PEACH SALAD with Baby Field Greens, Goat Cheese, Buttered Pecans,
Cornbread Croutons, Raspberries Fig and Sherry Dressing

HEIRLOOM TOMATO and BURRATA SALAD, Crete Extra Virgin Olive Oil,
Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



PACKAGE (2) | Continued...

PLATED ENTRÉE A Selection of One (1)

****Dinner Served with Warm Dinner Rolls & Butter****

JOYCE FARM CHICKEN

Oven Roasted Chicken, Creamed Corn Risotto, Seasonal Vegetable, Herb de Provence Natural Jus

JUMBO SEA SCALLOPS

Gingered Sweet Potato Mash, Seasonal Vegetable, Citrus Beurre Blanc

SPECK WRAPPED FLOUNDER

Crushed Potatoes, Puy Lentil Dressing, Green Olives Chimichurri

FILET MIGNON

Butternut Yukon Mash, Brussels Sprout, Ruby Port Reduction

FUSILLI & MUSHROOM PASTA

With your Choice of a Basil & Kale Pesto or Tomato Basil Sauce

BEVERAGE SERVICE

Premium Liquor, Beer and Wine Bar

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(Selection of Two (2) Entrées will add \$12.00 per person to package price)
To offer a choice of multiple entrees does require that guests have place cards to match entrées.

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



PACKAGE (3) | \$210.00 Per Person

Reception Four (4) Hour Preferred Brand Open Bar

Selection of Three (3) Hors D'oeuvres Served Butler Style

GRILLED VEGETABLE ANTIPASTO DISPLAY

With Balsamic Drizzle Cheese Straws and French Bread

or

HUNT BOARD & EUROPEAN & ARTISAN CHEESES

Speck, Soppressata, Tome de Savoie, Cambozola, Natural Castelvetro, Olives, Cornichons, Lingonberry, Truffled Hazelnut, Rustic Baguette and Lavos

CHAMPAGNE TOAST One (1) Glass of Sparkling Wine or Sparkling Cider Per Person

SALAD A Selection of One (1)

CAESAR SALAD with Shaved Parmesan, Grape Tomatoes, Torn Sourdough Croutons, House Caesar Dressing

ARUGULA SALAD with Dried Cherries, Brie Croutons, Candied Pecans, Granny Smith Apples, Champagne Vinaigrette

GRILLED PEACH with BABY FIELD GREENS, Goat Cheese, Buttered Pecans, Cornbread Croutons, Raspberries, Fig and Sherry Dressing

HEIRLOOM TOMATO and BURRATA SALAD, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



PACKAGE (3) | CONTINUED...

PLATED ENTRÉE A Selection of Two (2) Entrées

****Dinner served with warm dinner rolls & butter****

GRILLED BONELESS CHICKEN THIGHS

Onion Soubise, Spring Peas, Lardons, Pan Jus, Shiitake Mushroom

PORK BELLY

Braised Baby Gem, Maple Caramelized Apple, Apple Salad

CHILEAN SEA BASS

Seared Sea Bass, Sweet Pea and Potatoes Mashed, Grilled Asparagus, Tomato Chutney

LEMON RISOTTO

Preserved Lemon Risotto, Shiitake Mushroom with Chives and Pistachio

SEA & LAND DUET

Grilled Petit Filet, Seared Lump Crab Cake, Roasted Garlic Chive Mash, Butter Poached Asparagus, Peppered Bordelaise

BEVERAGE SERVICE

Premium Liquor, Beer and Wine Bar

Wine Service with Dinner - Bar closes during dinner service

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

(*Selection of Three (3) Entrées will add \$18.00 per person to package price*)

To offer a choice of multiple entrées does require that guests have place cards to match entrées

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



HORS' D OEUVRES

CHILLED HORS D'OEUVRES

BRIE BRIOCHE - Apple Chutney, Toasted Brioche

BRUSCHETTA - Red And Yellow Tomatoes, Garlic, Basil, Grilled Toast

FRESH GARDEN TARTINE - Fava Beans, Minted Pea,
Baba Ghanoush, Pea Shoot, Crostini

BEEF TARTARE - Smoked Oyster Mayonnaise, Pickled Red Onion

SCALLOP CRUDO - Yuzu Cucumber Dressing, Tomato, Jalapeno, Watercress

FIG & GOAT CHEESE - FLATBREAD with BALSAMIC REDUCTION

WARM HORS D'OEUVRES

VEGETABLE SAMOSA - Peach Chutney

BAKED BRIE - Phyllo Crust, Raspberry & Almonds

BEEF BROCHETTE - Cognac & Black Peppercorn Sauce

CHICKEN SALTIMBOCCA - Speck and Sage

SHRIMP TEMPURA - Sweet Chili Sauce

CRAB CAKE - French Cocktail Sauce

FOUR CHEESE ARANCINI - Tomato Basil Coulis

CORN & EDAMAME QUESADILLA - Pepper Jack Cheese and Poblano Peppers

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



BEVERAGE OFFERINGS

DOMESTIC & IMPORTED BEER

Bud Light

Stella

Guinness

Modelo

Anxo Cidre Blanc

Saison Dupont

Adjective Animal

House Wine

Cabernet

Pinot Noir

Chardonnay

Pinot Grigio

PREMIUM BAR

Grey Goose Vodka

Hendrick's Gin

Ron Zacapa 23 Year Rum

Cruzan Rum

Patron Tequila

Basil Hayden Bourbon

Crown Royal Blended Whiskey

Johnnie Walker Black Label Scotch

All menus are subject to a 24% administrative fee and 10% state sales tax.
By District of Columbia law, sales tax is charged on the administrative fee.



EVENTS & GUIDELINES

FOOD & BEVERAGE STANDARDS

Kimpton Banneker Hotel is the sole supplier of Food & Beverage for all events on property. No outside Food & Beverage products will be allowed into the hotel and/or consumed in the private event space.

Chef Laurent Hollaender has fondness for our local seasons! Seasonal foods are sourced locally from farmers along the Chesapeake Bay Watershed. Occasionally, availability can change due to seasonality and the unknown. Should this occur, we will communicate this at our earliest availability with some alternatives of equal or greater quality.

MENU PRICING & MINIMUM

Unless otherwise noted, all menus are priced per person and quantified for a minimum of ten guests.

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted, all prices are subject to a 24% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to a 10% sales tax.

SERVICE & TIMING

All buffets are priced for 90 minutes of service. Any delay or extension of service may jeopardize quality of food and incur additional costs. Please note there is a \$200 service fee for hot buffets selected for fewer than 30 guests. Breaks are based on 30-minute breaks, unless an all-day package is purchased.

ATTENDANT FEES

Chef Attendants: \$150 per attendant per station

Bartenders: \$175 for four hours of service | To ensure quality and speed of service, we staff one bartender for every 50 guests

Cash Bar Attendant: \$100 for four hours | Required for events with 50+ guests

Coat Check Attendant: \$100 for four hours

Corkage Fee: \$75 per bottle

PARKING

Kimpton Banneker provides valet parking only for events at \$25 per vehicle, inclusive of tax. Overnight guest parking is currently priced at \$55 per vehicle, inclusive of tax. (Subject to change without notice)

EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Encore, our in-house Event Technology provider, has a full range of state-of-the-art audiovisual equipment and looks forward to servicing all your technological needs.



EVENTS & GUIDELINES | CONTINUED...

LINEN & EQUIPMENT

Kimpton Banneker offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is the perfect accompaniment to our elegant table setting.

TABLESIDE SELECTIONS

We are pleased to offer a tableside choice of entrée for an additional \$10 per person. There is an additional \$12 per person charge for a first course and dessert tableside selection. We regret that we are unable to offer this service to parties larger than 30 guests as it will impact the efficiency of service, quality of food, and overall dining experience.

LABOR CHARGE

Labor fees may apply in instances where there is excessive cleanup to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

MENU SELECTION

Menus and details for your event should be finalized at least three weeks prior to your event date. To expand the variety, our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing are subject to change.

BEVERAGE & BAR SERVICE

The Hotel offers a complete selection of beverages, including non-alcoholic beverages for your event. The Hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the Hotel. The Hotel will assess a negotiated corkage fee per bottle for all wine or Champagne brought in for an event. A bartender fee will apply to all bars.

★
KIMPTON
BANNEKER
WSH HOTEL DC



1315 16TH St NW
WASHINGTON D.C. 20012