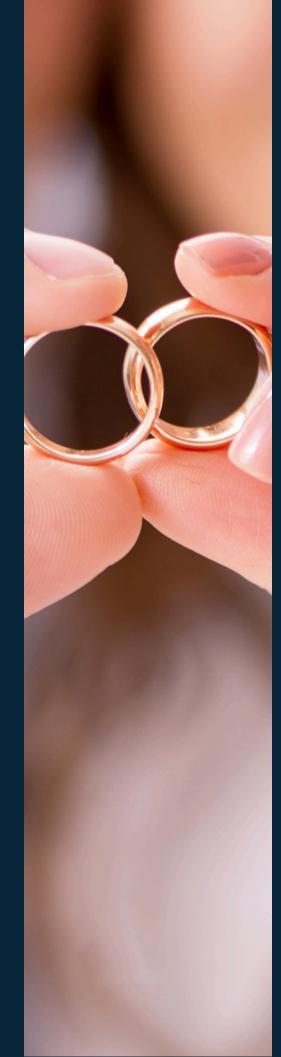
## Weddings

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# KIMPTON BANNEKER

WSH HOTEL DC

1315 16ST NORTHWEST



# Weddings packages

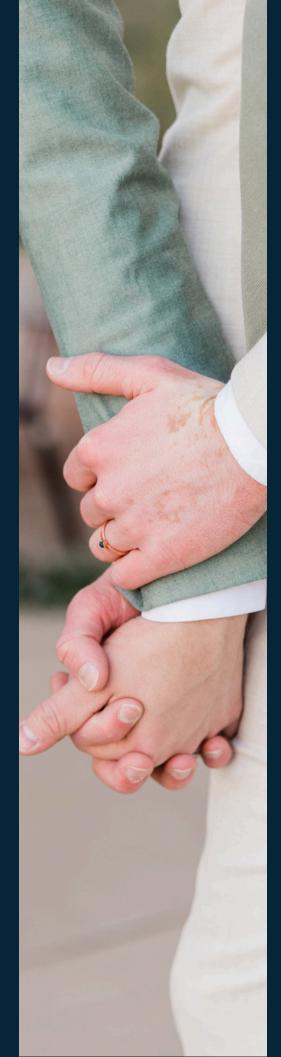
#### CONGRATULATIONS ON YOUR ENGAGEMENT!

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.

- 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
- Existing Hotel China, Banquet Chairs, Glassware, Flatware, and Tables
- Hotel Linens Dove Gray Linen / Scuba Votive
   Candles Votives
- Complimentary Guestroom for Couple on your Wedding Night
- 30% Discount Sleeping Room Rates for Guests
- A Private Menu Tasting for up to 4ppl scheduled
   60–90 days prior to your wedding day

\*Ceremony Fee Starting at \$1,500 + Service Fee\*

B A N N E K E R



## Weddings micro

- 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 Castelvetrano 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
  - Existing Hotel 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.

BANNEKER

### BANNEKER

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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 Castelvetrano 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

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

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### BANNEKER

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

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.

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### BANNEKER

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#### 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 Castelvetrano 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

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

#### BEVERAGE SERVICE

Asparagus, Peppered Bordelaise

Premium Liquor, Beer and Wine Bar Wine Service with Dinner – Bar closes during dinner service, Iced Tea | 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.

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## Passed Appetizers selections

Hors d'oeuvres

#### HOT

Beef Skewers Cognac & Peppercorn Sauce
Mini Cubanos (grilled ham and cheese) Pickles, Dijonnaise
Shrimp Tempura Sweet Chili Sauce
Sweet potato skewers Kimchi Vinaigrette
Crab Cake tarragon aioli
Forest Mushroom Arancini Smoked Tomato
Crispy Chicken Skewers Espelette Aioli
Crispy Artichokes Sauce Verte
Smoked Duck Spring Rolls Hoisin Sauce
Octopus Skewers Pickled pearl onion, Tarragon Aioli

#### **COLD**

Brie Brioche Seasonal Chutney
Bruschetta Smoked Tomato, Chives
Garden Tartine Minted Pea, Pickled Carrots
Tuna Tartare Crostini Caper Vinaigrette, Grilled Shiitake
Fig & Goat cheese Crostini Balsamic Reductio
Beet salad Tostada Sauce Gribiche
Crab Tostada Avocado, Radish

B A N N E K E R



## Beverage selections

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

Crown Royal Diended Willskey

Johnnie Walker Black Label Scotch

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THE

BANNEKER