

Weddings



KIMPTON
BANNER

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 4 ppl scheduled 60–90 days prior to your wedding day

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

THE
BANNEKER





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 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
 - 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.

THE
BANNER



THE BANNEKER



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

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.

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THE BANNEKER



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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THE BANNEKER



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

Asparagus, Peppered Bordelaise

BEVERAGE SERVICE

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 Cubanitos (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 Reduction
Beet salad Tostada Sauce Gribiche
Crab Tostada Avocado, Radish

THE
BANNEKER





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

Johnnie Walker Black Label Scotch

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