



Weddings
by
Mandarin Oriental





Curated & Distinctive

... We are delighted to offer you

Five Hour Continuous Premium Bar Service

Six Butler Passed Hors d'oeuvres

Two Course Plated Dinner

Wedding Cake

Signature Cocktail at Cocktail Reception

Sparkling Wine Toast

House Wine Service with Dinner

Coffee and Tea Service

Complimentary Chiavari Chairs, Linens,
China, Glassware, Silverware, Napkin, Votive
Candles, Tables, Parquet Dance Floor &
Riser for Staging

Preferred Rate for Wedding Guests

Complimentary Bridal Suite for the Wedding
Night

Complimentary Upgrades for Parents of
Bride and Groom

Complimentary Chef's Tasting



Unique & Luxurious

Ceremony and Reception Venues

GARDEN TERRACE

Scenic Gardens Overlooking
the Tidal Basin & Jefferson Memorial

ORIENTAL BALLROOM

Elegant and Intimate
with Neutral Color Palettes
5,300 Sq Ft with 14 Ft Ceilings
180 Guests with Dance Floor

GRAND BALLROOM:

Breathtaking and Luxurious
with 22 Ft Ceilings Adorned with
Bulgarian Crystal Chandeliers
8,000 Sq Ft for 400 Guests
with Dance Floor

GALLERY

Floor to Ceiling Windows
Overlooking the Marina
Private Patio
Perfect for Gatherings of up to 100
Guests



Culinary Creations

Gastronomic delights especially prepared for you

MENU I

Six Passed Hors d'oeuvres Selections

First Course (select one)

Oak Leaf, Endive, Frisee, Dried Apples
Point Reyes Blue Cheese, Verjus Vinaigrette

Arugula, Frisee, Balsamic
Mushroom Carpaccio, Shaved Manchego,
White Truffle Vinaigrette

Lobster Bisque
Terregon Cream

Truffle Cauliflower
Three Cheese Crostini

Entrée

(select one)

Smoked Supreme of Chicken
White Polenta, Savoy Cabbage, Mustard
Jus

Pan Seared Supreme of Chicken
White Bean Ragout, Pancetta, Tomato
Vierge

Beet Braised Short Rib
Boursin Grits, Asparagus, Tomato Jam

Pan Seared Rockfish
Asparagus, Shiitake Mushrooms, Cherry
Tomatoes, Miso Vinaigrette

Herb Crusted Salmon
Nicoise Vegetables, White Truffle
Vinaigrette

Dessert
Wedding Cake

\$185 per person

All prices subject to 24% service charge and 10% D.C. tax



MENU II

Six Passed Hors d'oeuvres Selections

First Course
(select one)

Oak Leaf, Endive, Frisee, Dried Apples
Point Reyes Blue Cheese, Verjus
Vinaigrette

Arugula, Frisee, Balsamic
Mushroom Carpaccio, Shaved Manchego,
White Truffle Vinaigrette

Lobster Bisque
Terregon Cream

Truffle Cauliflower
Three Cheese Crostini

Entrée
(select one)

Roasted Beef Tenderloin
Fingerling Potatoes, Carrot Puree,
Rainbow Cauliflower

Herb Crusted Rack of Lamb
Violet Mustard, Goat Cheese Potato
Gratin, Parsnip Puree, Carrot Salsa

Teriyaki Glazed Pork Loin
Kim Chi Bok Choy, Pineapple Rice,
Sweet & Sour Cucumber

Pan Seared Halibut
French Green Lentil Ragout, Tomato
Jam, Truffle – Citrus Vinaigrette

Steamed Cod
Asian Vegetable Pot a Fu,
Pickled Ginger Froth

Dessert
Wedding Cake

\$195 per person

All prices subject to 24% service charge and 10% D.C. tax



MENU III

Six Passed Hors d'oeuvre Selections

One Display Station
(Supplement for Wrap & Roll or
New England & Raw Bar Selection)

First Course
(select one)

Potato Gnocchi

Green & White Asparagus Ragout, Pomodoro
Sauce

Furikake Crusted Scallops

Cauliflower Puree, Kumquat Beurre Blanc,
Lapsang

Maryland Crab Cake

Roasted Garlic Aioli, Tarragon Vinaigrette

Ahi Tuna Carpaccio

Teriyaki Roasted Mushrooms, Coconut Wasabi
Froth

Entrée
(select one)

Braised Short Rib and Halibut Duo

Truffle Whipped Potato, Asparagus, Baby
Carrots, Tomato Jam

Petit Grilled Tenderloin
& Rockfish Duet

Saffron Risotto Cake, Haricot Verts,
Oven-Dried Tomatoes, Smoked Tomato
Demi-Glaze

Dessert
Wedding Cake

\$205 per person

All prices subject to 24% service charge and 10% D.C. tax



Lively Libations

BAR PACKAGES

Premium Brand Cocktails

Titos, Tanqueray Gin, Appleton Special Rum
Chivas Regal, Peligroso Silver Tequila, Maker's Mark Bourbon

Luxury Brand Cocktails

Ketel One Vodka, Tanqueray 10, Gosling Rum, Don Julio Blanco
Johnnie Walker Black Label, Woodford Bourbon

May We Suggest . . .

Upgrade to Luxury Bar Package
\$10 per person

Add a Fourth Course
\$18 per person

Intermezzo
\$6 per person

Chef's Choice of Amuse Bouche
\$6 per person



FEES AND CONSIDERATIONS

Ballroom Rental Fee

\$3,000

Bartender Fee

One Bartender per 75 guests

\$175 each per three hours; Additional hours at \$50 per hour

Chef Attendant

One Chef Attendant per 75 guests; \$175 per attendant

Coat Check/Gift Attendant

One attendant per 150 guests; \$150 per attendant

Valet Parking **subject to change*

\$30 per car