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 Pallets
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
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
M E N U  I I I

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