



The Hay-Adams, located across from the White House on a famed site once occupied by the residences of John Hay and Henry Adams continues the tradition of welcoming guests from around the world who are drawn to The Hay-Adams by its superb cuisine, superior service and unparalleled views of the White House, Lafayette Square and the national monuments.

ELEGANT WEDDING VENUES

The Hay-Adams enhances every function with distinctive sophistication. Our classic setting with breathtaking views, rich furnishings and Italian Renaissance architecture form a distinctively refined venue accommodating up to 200 guests for dinner and dancing.

The **HAY-ADAMS ROOM** is one of Washington's signature settings. The rich woodwork and period ceiling treatments provide a warm, intimate ambiance. The Hay Adams Room can accommodate 150 guests for a seated dinner with dancing or 200 guests for a cocktail reception.

The **TOP OF THE HAY** provides a panoramic view of the White House, St. John's Church and the national monuments. This newly created event space features walls of windows with access to an outdoor perimeter terrace – creating the experience of an outdoor reception with all the comforts of indoors. It is available year-round for private functions with air conditioning and heat. The Top of the Hay can accommodate 200 guests for a seated dinner with dancing or 340 guests for a cocktail reception.

The **CONCORDE ROOM** features hand-painted wallpaper incorporating a French countryside scene. Crystal chandeliers highlight the airy Belle Époque styling of the room. The Concorde Room can accommodate 50 guests for a seated dinner or 75 guests for a cocktail reception.

The **WINDSOR ROOM** is the perfect setting for any occasion and features an ornate plaster ceiling, brass chandeliers and an ornamental fireplace. The Windsor Room can accommodate 30 guests for a seated dinner or 50 guests for a cocktail reception.

WEDDING PACKAGES AND CUISINE

Wedding Packages include a One Hour Cocktail Reception with a Selection of Eight Passed Hors D'oeuvres, Five Hours of Continuous Open Premium Bar, Three-Course Menu and Wedding Cake, Dinner Wine Service and Sparkling Wine Toast.

Wedding packages range between \$200.00 and \$275.00 per person (plus tax and service charge.) Our Catering Department and Executive Chef will work with you to create a custom menu that compliments your taste and exceeds your expectations. Our culinary team uses only the finest ingredients to deliver mouth watering creations that are visually stunning. Specialty rentals and upgraded wine selections are available.

TAX AND SERVICE CHARGE

A service charge of 21% and a 10% District of Columbia sales tax will be added to all food and beverage costs. There is no tax or service charge on room rental. Other miscellaneous charges including, but not limited to, audio-visual, floral décor specialty rentals will be subject to a local sales tax of 5.75%.

WEDDING CAKE

A custom wedding cake is included in the package. Buttercream Bakeshop provides all wedding cake. Buttercream offers cake tastings on Tuesday and Wednesday at their shop. The Buttercream team will assist you in arranging the tasting and creating a visually stunning and delicious wedding cake. You are also welcome to provide your own wedding cake, using an outside vendor.

LINEN AND EQUIPMENT

The Hay-Adams offers a selection of custom linens as well as China, glassware, silver-plate flatware, votive candles, banquet chairs, dance floor, and tables. If other linen colors or equipment is desired, the Catering Department will work with you in selecting specialty rental equipment linens and place the order at an additional cost.

TRANSPORTATION

Should you require a limousine, vintage car, mini-bus or tour bus our Concierge will be happy to make these advance arrangements for you at an additional cost.

DEPOSIT AND PAYMENT POLICY

An initial non-refundable deposit of twenty-five percent (25%) of the estimated food and beverage costs is required at contract signing to reserve space. The Hotel requires full prepayment of 100% of the estimated costs 10 business days in advance of the wedding.

PERSONALIZED TASTING

Tastings are included for all weddings over 75 guests. Tastings are planned 2-3 months before the event. Hors d'oeuvres are not included in menu tastings. Tastings are planned for two guests; additional individuals may be added at an extra charge. Tastings are hosted Monday – Friday at 1:00pm. Cake tasting will be arranged directly with Buttercream Bakeshop on Tuesday and Wednesday.

COMPLIMENTARY SUITE

We are pleased to provide a complimentary suite for weddings of 100 guests or more on the night of the wedding.

ADDITIONAL NOTATIONS

Site Rental Fees - based on event space needed - \$2,500.00 - \$15,000.00

Bartender Fee of \$150.00 per bartender/per bar

Chef Attendant Fee of \$200.00 per chef (for action stations/carvers)

Valet Parking \$28.00 per car (Daily) – Subject to change

A Coat Check Attendant is required during fall/winter seasons for any event with 50 guests or more at the rate of \$250.00 per attendant

Additional Audio-Visual requirements, cost to be determined

COCKTAIL RECEPTION

As your Guests arrive, they will be greeted by Butler passed Wine and Sparkling Water with Lime One Hour Cocktail Reception with a **Selection of Eight Passed Hors d'oeuvres:**

COLD HORS D'OEUVRES

Beef Tartare on Toasted Baguette
Chili Rubbed Beef Tenderloin, Chipotle Aioli on Crispy Tostada
Southwestern Spiced Jumbo Shrimp with Cilantro and Lime
Lamb Loin Medallion, Pequillo Pepper on Ficele
Comte Cheese, Fig and Apricot Skewer
Summer Melon and Mint Soup Shooter
Toasted Flatbread with Goat Cheese, Figs, Balsamic Glaze
Fresh Guacamole in Crispy Tortilla Cup
Herbed Goat Cheese and Kalamata Olive Tart
Watermelon with Feta and Smoked Paprika, Dried Olives
Ricotta, Red Grapes, Olive Oil Roasted Bread
Vegetarian Summer Roll with Tamari Glazed Shiitake, Green Onion and Sesame
Duck Confit Summer Roll with Apricot Chutney and Mint
Fingerling Potatoes, Sterling Caviar, Crème Fraîche
Yellowtail Tuna Tartare, Lime, Chili Oil in a Sesame Cone
Smoked Salmon, Crème Fraîche, Chives on Cornbread
Sesame Cone with Smoked Salmon, Green Apple and Mango, Trout Roe
Maine Lobster Medallion with Avocado on Crispy Rice Cracker
Lobster Roll Sushi, Wasabi and Soy Sauce
Prosciutto with Smoked Mozzarella on Garlic Toast
Yuzu Marinated Yellowfin Tuna and Cucumber

HOT HORS D'OEUVRES

Crispy Asparagus with Asiago Cheese
Edamame Dumpling, Soy Ginger Glaze
Crispy Vegetable Samosa, Cucumber Raita
Arancini Stuffed with Fontina, Roasted Pepper and Tomato Sauce
Corn and Edamame Quesadilla
Kale and Vegetable Dumpling, Ginger Dipping Sauce
Tempura Prawns with a Sweet Chili Sauce
Scallop Wrapped with Pancetta, Spicy Remoulade
Maui Shrimp Spring Rolls, Chili Soy Sauce
Spanish Style Shrimp Skewer, Smoked Paprika and Garlic, Romesco Sauce
Mini Crab Cakes with Old Bay Remoulade
Chicken Samosa, Cucumber Mint Raita
Coconut Crusted Fried Chicken, Spicy Greek Yogurt Sauce
Grilled Baby Lamb Chops, Rosemary Jus
Grilled Lamb Loin Skewer with Rosemary and Sweet Peppers
Braised Short Rib Empanada, Tomatillo Sauce
Chorizo Empanada, Cilantro Green Chili Sauce
Beef Tenderloin Sliders with Gruyere, Sweet Onion Marmalade on Brioche
Mini Croque Monsieur
Shrimp and Grits
Crispy Bacon and Goat Cheese Stuffed Date

PREMIUM BAR

(FIVE HOUR CONTINUOUS OPEN BAR FOR COCKTAIL RECEPTION AND DINNER)

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Makers Mark Bourbon, Appleton Rum, Myers Dark Rum, Patron Tequila, Dry and Sweet Vermouth
Imported Beer and Domestic Beer, William Hill Sauvignon Blanc, Chardonnay, Cabernet Sauvignon
Soft Drinks, Sparkling Water, Scharffenberger Sparkling Wine

DINNER AND DANCING

Custom Four-Course Menu: First Course, Entrée, Dessert and Wedding Cake, Dinner Wine Service and a Sparkling Wine Toast

MENU 1 \$200.00 PER PERSON

Roasted Pear, Almonds, Aged Goat Cheese
Frisee and Arugula, Banyuls Vinaigrette

Organic Chicken Breast, Natural Jus
Mashed Yukon Potato, Caramelized Pearl Onion, Sautéed Trumpet Mushrooms, Crispy Bacon

Nellie and Joe's Key Lime Tart, Graham Cracker

Wedding Cake

MENU 2 \$220.00 PER PERSON

Tomato and Roasted Pequillo Pepper Soup

Provencal Grilled Vegetable Salad
Grilled Fennel, Green Asparagus, Baby Farm Greens, Basil Pesto Dressing

Pan Seared Salmon, Light Lemon Herb Crust
Couscous with Vegetable and Mint, Olive Oil, Balsamic Reduction

Wedding Cake

MENU 3 \$230.00 PER PERSON

Artisan Greens, Roasted Plum Tomatoes
Persian Cucumber, White Balsamic Vinaigrette

Chilean Sea Bass, Manchego Risotto
White Beech and Morel Mushrooms, Cipollini Onions, Thyme Butter Sauce

Raspberry Citrus Tart, Italian Meringue

Wedding Cake

MENU 4 \$245.00 PER PERSON

Burrata and Heirloom Tomato
Baby Greens, Extra Virgin Olive Oil, Pine Nut and Basil Pesto

Seared Angus Filet Mignon, Sautéed Wild Mushrooms
Roasted Sweet Potatoes and Brussel Sprouts, Red Wine and Shallot Sauce

Double Chocolate Cheesecake, Cream Cloud

Wedding Cake

MENU 5 \$250.00 PER PERSON

Maryland Crab Cake, Chervil Aioli, Roasted Heirloom Tomatoes

Grilled Angus Filet Mignon, Fresh Herb Chimichurri Sauce
Garlic Parmesan Roasted Potatoes, Seared Baby Zucchini

Valhrona Dark Chocolate and Azalea Hazelnut Mousse

Wedding Cake

MENU 6 \$255.00 PER PERSON

Grilled Green Asparagus Salad with Farm Egg
Frisse, Shallot Herb Vinaigrette

Duet of Petit Filet Mignon and Pistachio Crusted Sea Bass
Golden Potato and Gruyere Gratin, Local Farmer's Market Vegetables

Passed Desserts: Mini Ice Cream Cookie Sandwich and Ice Box Blackberry Basil Lemonade

Wedding Cake

MENU 7 \$260.00 PER PERSON

Petite Romaine Caesar Salad, Shaved Parmesan, Spanish White Anchovies, Ciabatta Crouton

Duet of Petit Filet Mignon and Jumbo Lump Crab Cake
Potato Gratin, Romanesco and Heirloom Carrots

Seasonal Clafouti, Freshly Whipped Cream

Wedding Cake

MENU 8 \$270.00 PER PERSON

Demitasse of Roasted Butternut Squash Soup, Cayenne Whipped Cream

Antipasto of Italian Cheeses and Prosciutto
Artisan Greens, Olive, Artichoke, Roasted Peppers, Cornichon

Duet of Black Angus Filet Mignon and Maine Lobster Tail
Twice Baked Baby Yukon Potato, Local Farmer's Market Vegetables
Pinot Noir Sauce

Pear Almond Tart, Rosemary Cream

Wedding Cake

MENU 9 \$285.00 PER PERSON

Reception Style Menu: Four Dinner Stations for Two Hours, Dessert Station, Wedding Cake and a Sparkling Wine Toast

Mediterranean

Spice Rubbed Baby Lamb Chops, Green Harissa Sauce
Grilled Shrimp, Greek Cucumber Yogurt Dressing
Watermelon and Feta Salad, Heirloom Tomato, Pickled Shallots, Basil
Hummus and Roasted Eggplant Caviar with Toasted Pita
Cauliflower Tabbouleh Salad
Marinated Greek Olives

Mandarin

Teriyaki Glazed Chilean Sea Bass
Black Pepper Crusted Tuna, Asian Slaw with Wasabi
Green Papaya Salad, Toasted Peanuts and Cilantro
Spicy Grilled Chicken and Cashew Salad
Dim Sum Served in Bamboo Steamers:
 Vegetables Shumai
 Pork Tenderloin Sataay
 Hargow Shrimp Dumpling
 Assorted Dipping Sauces

Taqueria

Ceviche with Red Snapper, Scallops, Shrimp
Build your own Taco with Soft Flour Tortillas
Vegetarian Grilled Shiitaki, Red Onion, Cilantro
Spiced Red Snapper
Adobo Braised Beef
Served with Cotija Cheese, Jalepeno, Pickled Red Onion, Cilantro, Romaine, Lime
Grilled Corn Quesadilla, Tomatillo Sauce
Vegetable Empanadas, Smoked Chili Aioli
Fresh Salsa, Guacamole, Sour Cream
Yellow and Blue Corn Chips

Steak Frites

Peppercorn Crusted Beef Tenderloin, Sauce Bernaise
Crispy String Fries

Parisian Dessert Station

Raspberry, Caramel, Vanilla Bean Pot de Crème
Truffles, French Macarons
Mini Crepes, Opera, Chocolate Raspberry Tarts
Lemon Mousse, Hazelnut St. Honore, Pear Almond Tartlet
Wedding Cake

**Chef Attendant required at \$200.00, 1 Chef per 75 guests*

WEDDING PACKAGE ENHANCEMENTS

INTERMEZZO \$9.00 PER PERSON

Cranberry, Pear and Ginger Sorbet
Campari Grapefruit Sorbet
Coconut Lime Sorbet
Black Pepper Blackberry Sorbet
Green Apple and Muscat Sorbet
Champagne Sorbet
Meyer Lemon and Fresh Mint Sorbet

DINNER WINES \$12.00 PER PERSON

Steele Vineyard Wines Chardonnay and Pinot Noir

PARISIAN DESSERT DISPLAY \$25.00 PER PERSON

Raspberry, Caramel, Vanilla Bean Pot de Crème
Truffles, French Macarons
Mini Crepes, Opera, Chocolate Raspberry Tarts
Lemon Mousse, Hazelnut St. Honore, Pear Almond Tartlet

PASSED MINI DESSERTS \$7.00 ADDITIONAL PER PERSON PER ITEM

Assorted French Macarons
Mini Pot de Crème – Raspberry, Caramel, Vanilla Bean
Key Lime Pies, Sweet Cream
Lemon Meringue Pie Shooter
Caramel Apple Pie Shooter
Strawberry Shortcake Shooter
Mini Ice Cream Cones and Sorbets
Ice Box Blackberry Basil Lemonade
Ice Cream Cookie Sandwich
Coconut Profiterole Dipped in Dark Chocolate
Smores on a Stick
Chocolate Lollipops
Salted Chocolate Caramel Tarts
Valhrona Dark Chocolate and Azalea Hazelnut Mousse
Espresso Eclair

LATE NIGHT SNACKS \$7.00 ADDITIONAL PER PERSON PER ITEM

Mini Angus Beef Cheeseburger
Mini Crab Cake Slider
Pulled BBQ Chicken on Soft Potato Roll
Mini Lobster Rolls
Corn and Edamame Quesadilla, Fresh Salsa
Grilled Cheese Bites
Pigs in a Blanket
Lobster Mac and Cheese Fritter
Buttermilk Fried Chicken, Honey Mustard Sauce

POST WEDDING BREAKFAST/BRUNCH

BUFFET BREAKFAST

Georgetown – A Classic American Breakfast

\$47.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Bountiful Display of Sliced Fresh Fruits and Berries

Housemade Granola, Greek Yogurt and Local Honey

Farm Fresh Scrambled Eggs and Chives, Brussel Sprout Potato Hash

Crispy Applewood Smoked Bacon, Virginia Chicken Sausage

Basket of Freshly Baked Breakfast Pastries, New York Style Bagels, Assorted Muffins

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

City Center – Chef's Breakfast

\$48.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Individual Fresh Berries Served Drizzled with Local Honey

Poached Eggs Two Ways:

Chorizo, Poached Egg, English Muffin with Tarragon Hollandaise Sauce

Sautéed Baby Kale, Poached Egg, English Muffin with Hollandaise Sauce

Mushroom, Peppers, Fingerling Potato, Green Onion

A Selection of Freshly Breakfast Pastries, Assorted New York Style Bagels, Assorted Muffins

Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

NOMA – An Organic Healthy Alternative

\$47.00 per person

Freshly Squeezed Orange and Seasonal Fresh Pressed Juice

Green Power Drink (Apple, Kale, Ginger, Almond Milk)

Greek Yogurt Bar with Homemade Granola, Chopped Roasted Pecans, Local Honey

Seasonal Sliced Fresh Fruits and Berries

Seasonal Vegetable Frittata

Egg White Vegetable Frittata

Whole Wheat Bread and Gluten Free Muffin, Vermont Creamery Butter and Housemade Preserves

Hot Oatmeal with Toasted Pecans, Brown Sugar, Raisins

Special K, Kashi and Muesli, Served with Skim and 2% Milk

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

The District – A Traditional Continental

\$40.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Selection of Seasonal Fruits and Berries

Individual Yogurts with Berries, Housemade Granola

Freshly Baked Breakfast Pastries to include

Croissants, Chocolate Croissant, Assorted Muffins, Banana Nut Bread

Vermont Creamery Butter, Chive Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

BREAKFAST ENHANCEMENTS

Farmer's Market Omelet Station *\$20.00 per person**
A Selection of Mushrooms, Tomatoes, Peppers, Onions
Applewood Smoked Bacon, Country Ham, Feta, Comte Cheese, Cheddar Cheese,
Smoked Salmon, Arugula, Baby Spinach, Egg Whites and Egg Beaters

Waffle Station *\$12.00 per person**
Buttermilk and Multi Grain Waffles, Maple Syrup
Fresh Blueberry Compote and Whipped Cream

Smoked Scottish Salmon *\$15.00 per person*
Capers, Chopped Egg, Red Onion

Mimosas or Bloody Mary *\$13.00 each*

Gourmet Bloody Mary Bar *\$18.00 per person*
Shrimp Cocktail Garnish, Applewood Bacon,
Celery, Hot Sauces, Horseradish, Cornichons, Pearl Onion

Bubbly Bar *\$18.00 per person*
Freshly Squeezed Orange Juice, Pomegranate Juice and Peach Puree
Prosecco, Sparkling Wine, Champagne
Lemon, Raspberries, Sugar Cube

BRUNCH BUFFETS

Traditional Hay-Adams Brunch Buffet *\$75.00 per person*

Minimum of 50 guests, 2 Chef Attendant's required at \$200.00 each

Freshly Squeezed Orange and Green Power Drink (Apple, Kale, Ginger, Almond Milk)

Fresh Fruit, Melons and Berries

Greek Yogurt Bar, Housemade Granola, Roasted Pecans, Local Honey

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Farm Fresh Scrambled Eggs with Chives, Applewood Smoked Bacon, Virginia Chicken Sausage
Roasted Fingerling Potatoes

Farmer's Market Omelet Station:

A Selection of Mushrooms, Tomatoes, Peppers, Onions, Applewood Smoked Bacon, Country Ham, Feta,
Comte Cheese, Cheddar Cheese, Smoked Salmon, Arugula, Baby Spinach
Egg Whites and Egg Beaters

Buttermilk and Multi Grain Waffles with Maple Syrup
Fresh Spiced Blueberry Compote and Whipped Cream

Freshly Baked Croissants, Pastries, Muffins, New York Style Bagels
Vermont Creamery Butter, Cream Cheese and Housemade Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Mighty Leaf Teas

ROOM RESERVATIONS FOR YOUR WEDDING WEEKEND

The Hay-Adams is delighted to be able to offer preferred room rates for your guests as part of your wedding package. A wedding room block will be entered into the hotel reservations system when a letter of agreement has been signed and returned to the Sales Department.

Overnight guests are requested to call our Reservations Department at least three to four weeks prior to arrival in order to be eligible for the special discount. After the reservation due date, rooms and rates are not guaranteed; however, we will make every effort to accommodate any requests.

We hope to simplify your planning and look forward to assisting you with any special arrangements. For example, some of the special services we provide are:

- Special billing arrangements (a party paying for another party's charges, etc.)
- Special room location requests (rooms near each other, etc.)

For further information, please contact our Sales and Catering Office:

Direct: 202.835.2263

Fax: 202.293.2396

Email: sales@hayadams.com

THANK YOU

