



THE WATERGATE HOTEL

*Wedding  
Offerings*

# Wedding Reception

PLEASE SELECT ANY  
COMBINATION OF COOL AND  
WARM HORS D'OEUVRES  
(SIX TOTAL SELECTIONS)

Includes Three Courses  
of your Selection, Artisan  
Breads, Locally Roasted  
Coffee and Select Teas

## Cool Passed Hors D'oeuvres

- ▶ whipped goat cheese stuffed profiteroles
- ▶ spicy tuna ceviche, cucumber cup, baby cilantro
- ▶ heirloom tomato, buffalo mozzarella, basil, crostini
- ▶ beef tartare cornet, horseradish cream, fried caper
- ▶ prawn, lime, cilantro, tomato, horseradish in a glass
- ▶ asparagus crepe, herbed goat cream cheese
- ▶ moroccan cauliflower tabbouleh spoonful
- ▶ california sushi roll, ponzu dipping sauce
- ▶ vietnamese fresh vegetable roll, sweet chili & spicy peanut sauces
- ▶ peekytoe crab, baby gem lettuce cup
- ▶ smoked salmon on potato blini, crème fraîche, lemon zest
- ▶ lobster, pancetta, tomato, brioche toast
- ▶ tomato tart, black olive, goat cheese, basil
- ▶ foie gras cornet, cherry marmalade, spiced bread crumble

## Warm Passed Hors D'oeuvres

- ▶ maryland crab cake with rémoulade
- ▶ miniature corn dogs, english mustard, indonesian catsup
- ▶ shrimp kebobs, olive tapenade, chili oil
- ▶ salt cod & potato croquette, piquillo pepper aioli
- ▶ corn arepas, pork belly, queso fresco, tomatillo sauce
- ▶ lamb slider, tzatziki, pickled red onion, fresh tomato jam
- ▶ grilled baby lamb chop, eggplant & caper marmalade, harissa aioli
- ▶ miniature croque monsieur
- ▶ miniature reuben, swiss cheese, sauerkraut dressing, thousand island sauce
- ▶ braised beef short rib, cheddar cheese biscuit, horseradish crème
- ▶ mushroom & fontina arancini, truffle aioli dipping sauce
- ▶ singaporean beef satay, peanut dipping sauce
- ▶ singaporean chicken satay, peanut dipping sauce
- ▶ panko-cruste fried shrimp, our favorite dipping sauces
- ▶ mac & cheese croquettes



## *First Courses*

- ▶ old fashioned caesar salad 'wedge,' parmesan croutons, anchovy dressing
- ▶ tender lettuces & shoots, apple, walnut, artisan goat cheese, mustard vinaigrette
- ▶ artichoke velouté, wild mushroom ravioli, herbed crème fraîche
- ▶ classic warm leek & potato soup, smoked sturgeon, herbed croutons
- ▶ burrata, grilled seasonal fruit, tuscan bread, vincotto
- ▶ seasonal bean salad tomato, shallot, hazelnut, savory buttermilk dressing
- ▶ marinated beets, goat cheese, red wine vinaigrette, pistachio crumble
- ▶ heart of palm, fennel, apple, champagne vinaigrette
- ▶ lobster bisque, potato, lobster, tarragon crouton
- ▶ pan seared crab cake, rémoulade, tender bibb
- ▶ english pea risotto, asparagus, parmesan
- ▶ duck confit, lettuces, tangerine, sesame crumble, vanilla bean vinaigrette
- ▶ warm goat cheese & leek tart, arugula, vincotto, crispy leeks

## *Entrees*

### **Poultry**

- ▶ crisped chicken breast, dry fruit couscous, asparagus, preserved lemon vinaigrette
- ▶ herb roasted chicken breast, wilted spinach, wild mushrooms, potato purée, chicken jus
- ▶ almond roasted guinea hen, corn, mushroom hash, garlic jus

### **Beef & Lamb**

- ▶ grain mustard-crust rack of lamb, goat cheese smashed potato, haricot vert, lamb jus
- ▶ herb-basted veal chop, fava bean & spring vegetable ragout, spring garlic pistou
- ▶ grilled new york strip, 'twice baked potato,' red wine braised shallots, hollandaise sauce
- ▶ charred beef tenderloin, wilted spinach, potato purée, wild mushroom red wine sauce
- ▶ grilled beef tenderloin, aligot potatoes, grilled asparagus, wild mushroom beef jus
- ▶ braised short rib of beef, gruyère potato gratin, spring vegetable mêlée

### **Fish**

- ▶ skuna bay salmon, creamy polenta, asparagus, pesto vinaigrette
- ▶ pan-braised sea bass, english pea risotto, black truffle vinaigrette
- ▶ pan-roasted rockfish, white bean & cauliflower stew, tomato-caper vinaigrette
- ▶ herb-crust halibut, chickpea and potato ragout
- ▶ seared red snapper filet, provençal tartlet, black olive vinaigrette

### **Duets**

- ▶ petite filet & red wine sauce and jumbo lump crab cake & rémoulade
- ▶ gruyère potato gratin, seasonal vegetable ragout
- ▶ roasted veal chop and jumbo prawns
- ▶ english pea risotto, black truffle sauce
- ▶ double-cut lamb chop and gulf shrimp
- ▶ sweet potato gnocchi, root vegetable & thyme ragout
- ▶ peppercorn-dusted beef tenderloin and roasted salmon
- ▶ creamed kale, caramelized onion-potato cake, zinfandel sauce



## Wedding Cake

OUR EXECUTIVE PASTRY CHEF WILL DESIGN AND CREATE A CUSTOM CAKE BASED ON YOUR PREFERENCES.

Additional charge may be applied depending on final cake design.

See your catering manager for details.

### **Chocolate Praline**

layers of chocolate cake filled with dark chocolate mousse, crunchy praline

### **White Chocolate & Raspberry**

moist lemon pound cake, creamy white chocolate mousse, fresh raspberries

### **Strawberry Cream**

vanilla sponge soaked with grand marnier filled with vanilla crème légère, fresh strawberries

### **Carrot Cake**

moist, spiced sponge cake filled with fluffy cream cheese icing

### **German Chocolate Cake**

rich chocolate cake with coconut and pecan filling

### **Classic Chocolate Cake**

rich devil's food cake filled with old fashioned chocolate icing

### **The Details**

choose from 6 passed hors d'oeuvres

5 hours of continuous watergate premium bar service

wine service included with dinner

<b>Poultry Entrée</b> .....	<b>\$200</b> per person
<b>Fish Entrée</b> .....	<b>\$215</b> per person
<b>Beef Entrée</b> .....	<b>\$235</b> per person
<b>Lamb Entrée</b> .....	<b>\$235</b> per person
<b>Duet Entrée</b> .....	<b>\$250</b> per person



## *Passed Desserts*

- ▶ fresh fruit tartlet
- ▶ chocolate hazelnut torte
- ▶ praline cheesecake
- ▶ strawberry & amaretti parfait
- ▶ chocolate & vanilla pot de crème verrine
- ▶ carrot cake with cream cheese icing
- ▶ strawberry profiterole, fresh berry, vanilla cream
- ▶ sweet wine gelée with mixed berries verrine
- ▶ new york cheesecake
- ▶ key lime tartlet
- ▶ mint chip cheesecake
- ▶ pecan pie

### Select for your one hour reception

Select 4 .....	<b>\$28</b> per person
Select 6 .....	<b>\$40</b> per person
Each Additional Hour .....	<b>\$15</b> per person

# Cherished Details



- OShibori** ..... **\$3** per person
  - ▶ warm scented towels
  - ▶ presented to your guests before dinner service
  
- LOVE ME TOMORROW** ..... **\$26** per person
  - ▶ seasonal jams and breakfast pastries
  - ▶ presented at the end of the meal for guests to take home
  
- DOUGHNUTS** ..... **\$16** per person + chef attendant
  - ▶ traditional
  - ▶ raspberry cream cheese filled
  - ▶ vanilla pastry cream fille
  - ▶ lemon glazed
  - ▶ chocolate sauce
  - ▶ mixed berry compote
  - ▶ raspberry cream cheese filled
  - ▶ powdered sugar
  - ▶ cinnamon sugar
  - ▶ caramel sauce
  
- HAND SHAVED ICE** ..... **\$14** per person + chef attendant  
 (*syrops: pink bubblegum, red raspberry, strawberry, lemon, blueberry, grape*)
  - ▶ guava
  - ▶ mango
  - ▶ passion fruit
  
- CRÊPE COUNTER** ..... **\$22** per person + chef attendant
  - ▶ banana
  - ▶ strawberries
  - ▶ raspberries
  - ▶ blueberries
  - ▶ nutella
  - ▶ whipped cream
  - ▶ orange honey sauce
  - ▶ chocolate sauce
  - ▶ caramel sauce
  - ▶ powdered sugar
  - ▶ cinnamon sugar
  
- BOUTIQUE SWEET SHOPPE** ..... **\$22** per person
  - ▶ truffles & bonbons
  - ▶ assorted macarons
  - ▶ cakes & tarts
  - ▶ assorted cupcakes
  - ▶ salted caramel corn
  - ▶ choice candies and confections

## Additional Information

- Site Rental Fees** ..... **\$2,500 - \$35,000** based on event space required
- Bartender Fee** ..... **\$250** per bartender/per bar (*one bartender required per 75 guests*)
- Chef Attendant Fee** ..... **\$250** per chef (*required for culinary stations & carvers*)
- Valet Parking** ..... **\$25** per car for event parking **\$52** per car for overnight parking – subject to change

A Coat Check Attendant is required during the fall/winter seasons for any event of 50 guests at a rate of \$250 per attendant.

Additional Audio/Visual Requirements. Encore Audio Visual is the sole provider of amplification and ambient lighting. Costs will be determined based upon specific requirements.