

THE  
**GRAHAM**  
GEORGETOWN

*Events Package* \_\_\_\_\_  
THE GRAHAM



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# BREAKFAST BUFFETS

MINIMUM OF 15 GUESTS REQUIRED

## THE GRAHAM CONTINENTAL

Assorted fruit	
Muffins, danishes, croissants	\$30
Individual flavored yogurts	per
Assorted bagels w/ plain cream cheese	person
Jams and butter	2-hour
	service
<i>Coffee with milk, sugar</i>	
<i>Tea with honey, lemon</i>	
<i>Orange juice</i>	

## THE BELL BUFFET

Assorted fruit	
Muffins, danishes, croissants	\$35
Individual flavored yogurt	per
Scrambled eggs	person
Breakfast potatoes	2-hour
Assorted bagels w/ pain cream cheese	service
Jams and butter	
<i>Coffee with milk, sugar</i>	
<i>Tea with honey, lemon</i>	
<i>Orange juice</i>	

# BRUNCH

THE ALEX & THE GARDEN REQUIRE AT LEAST 20 ATTENDEES FOR THESE OPTIONS. THE ROOFTOP REQUIRES AT LEAST 25 ATTENDEES FOR THESE OPTIONS.

## THE SINATRA BUFFET

Croissants, Toast  
Scrambled eggs  
Applewood smoked bacon  
House made sausage  
Breakfast potatoes  
Assorted fresh fruit

\$40 per  
person  
2-hour  
service

### Soft Drinks

Orange Juice

Coffee with milk, sugar

Tea with honey, lemon

## ADD ONS

### WAFFLES STATION

Maple syrup, cream, and chocolate hazelnut

\$6  
per  
person

### SALMON LOX

Smoked salmon

\$12  
per  
person

### BAGELS

Assorted bagels with cream cheese

\$5  
per  
person

### CHARCUTERIE

Assorted cheeses, baguettes, meats

\$15  
per  
person

## DRINKS

### MIMOSAS

Bottomless mimosas, with prosecco  
orange juice, grapefruit juice

\$20 per  
person  
2-hour  
service



# LUNCH

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GUESTS WILL BE ABLE TO GRAB ANY OF THE 3  
OPTIONS SELECTED, FROM THE FOOD TABLE

## **SALAD**

*Select 1*

Mixed Greens Salad

Caesar Salad

## **MAINS**

*Select 3*

### **Sandwiches**

Vegetarian

Italian

Chicken Club

### **Wraps**

Turkey

Hummus

Tuna

## **SIDES**

Pre-packaged chips

Whole fruit

Water and soft drinks included

**\$40 per person**

# PLATED DINNERS

NARROW DOWN YOUR SELECTIONS  
TO BUILD YOUR OWN MENU.

Guests pick their mains *in-advance* | Prices shown

Guests pick their mains *on-site* | Additional \$25/person

## STARTERS

*Select 1*

### Beet Salad

baby beets | pear | mixed greens | arugula | blue cheese | walnuts | pomegranate vin

### Caesar Salad

romaine | croutons | parmesan cheese

## MAINS\*

*Select up to 3 - highest cost selection determines price per person*

### Seared Airline Chicken | 70

whipped potatoes | vine-ripened tomatoes | buttered carrots | pan sauce

### Seared Salmon | 80

parsnip puree | roasted turnips | vine-ripened tomatoes | beurre blanc

### Black Bass | 90

cauliflower puree | sauce vierge | roasted turnips

### Filet Mignon | 100

herbed fingerling potatoes | roasted asparagus | shallots | demi-glace

## DESSERT

*Select 1*

### Vanilla Bean Cheesecake

### Chocolate Lava Cake w/ Ice Cream

*\*Vegetarian options available.*

# HOT HORS D'OEUVRES

PRICED PER PIECE

## HOT HORS D'OEUVRES

- (V) Arancini** \$6  
Arborio rice, mozzarella, fresh herbs, and basil pesto

- (GF) Skewers**  
**Chicken** - lime, chili \$7  
**Beef** - NYS, blue cheese, peppercorn \$9  
**Lamb** - tzatziki, red onion, cilantro \$9

- Crab Cakes** \$7  
Maryland crab cakes, whole grain mustard, and old bay remoulade

- Thai Butterfly Shrimp** \$7  
Butterfly tiger shrimp, ginger & garlic, and thai coconut curry

- Sliders**  
**Salmon** - blackened, dill crema \$8  
**Pulled Pork** - apple, scotch  
**Chicken** - slaw, pickle  
**Beef** - lettuce, tomato, add cheese +1

- Chicken & Waffle** \$7  
Maple syrup, fried on a skewer

- (VG) Stuffed Mushrooms** \$8  
Walnuts, spinach, sun-dried tomatoes

- (VG) Fried Cauliflower** \$7  
Coated in buffalo sauce

- Dry-Rub Chicken Wings** \$7  
Tender, juicy chicken wings coated in a mouthwatering homemade dry rub



- (V)** Vegetarian  
**(VG)** Vegan  
**(GF)** Gluten-Free

# COLD HORS D'OEUVRES

PRICED PER PIECE

## COLD HORS D'OEUVRES

**(GF) Lettuce Wraps**

<b>Crab</b> - corn, old bay	\$8
<b>Beef Tartar</b> - roasted, pomegranate	\$8
<b>Chicken</b> - blackened, tomato, red onion	\$7

**Bruschetta**

<b>Beef tartar</b> - capers, chives, shallot	\$9
<b>Tuna tartar</b> - sesame, soy, cilantro, orange	\$9
<b>(V) Tomato &amp; feta</b> - balsamic, and basil	\$7

**(GF) Tomato & Mozzarella**

Heirloom tomatoes & cilgiene mozzarella with garlic pesto	\$7
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**Blinis**

<b>Smoked Salmon</b> - caper, dill	\$7
<b>Pimento Cheese</b> - chive, red pepper	\$6
<b>(V) Burrata</b> - sea salt, anchovies	\$6



- (V)** Vegetarian  
**(VG)** Vegan  
**(GF)** Gluten-Free



# STATIONS

THE ALEX & THE GARDEN REQUIRE AT LEAST 20 ATTENDEES FOR THESE OPTIONS. THE ROOFTOP REQUIRES AT LEAST 25 ATTENDEES FOR THESE OPTIONS.

## TACO BAR

### Proteins:

**Camitas and Chicken** - pico de gallo, cheese blend (Monterey jack & cheddar), lettuce, rice, and black beans  
Served with corn and flour tortillas  
+ guac \$5

\$30 per  
person  
2-hour  
service

## PASTA BAR

### Choose 1:

Penne or Orakete

\$30 per  
person  
2-hour  
service

### Choose 2:

Chicken Vodka  
Bolognese  
Puttanesca

## ADD ON SALAD

Classic Caesar

or

Mixed Greens Salad  
nuts, blue cheese

\$100  
serves 20

## BBQ STATION

Pulled Chicken

Sausage

Brisket + \$20

Sides included - slaw, potato salad, mac & cheese

\$35 per  
person  
2-hour  
service

## FLATBREADS

### Choose 2:

**Burrata & Tomato**

buffalo mozzarella | vine-ripened tomatoes | fresh basil



**Prosciutto & Arugula**

prosciutto | arugula | shaved parmesan

**Chorizo & Chimichurri**

spicy chorizo | fresh homemade chimichurri | pistachio

\$25 per  
person  
2-hour  
service



Vegetarian



Vegan



Gluten-Free

All menus and prices are subject to change without notice.

Taxes and fees: all food and beverage items are subject to a taxable 23% administration fee and 10% DC sales tax.

# PLATTERS

## CHARCUTERIE BOARD

An extravagant assortment of high-end cheese, crackers, meats, fruits, and nuts displayed on a wooden slab

Small	Large
\$250	\$1,250
1.5-foot slab	4-foot wooden board



## VG FRUIT PLATTER

A fresh assortment of seasonal fruits

Small	Medium	Large
\$125	\$375	\$625
Serves 20	Serves 40	Serves 50 & up



## RAW BAR

Shrimp cocktail, oysters, clams, mussels 24 pieces of each

**\$600 per order**

Add Lobster - \$50 per lb

Add King Crab - \$50 per lb



## V SUMMER MEZZE BOARD

Perfect gourmet bites to include hummus, vine tomatoes, cucumbers, and more

**\$200 per board**



## CHIPS & DIPS

CHOOSE 1

- V Guacamole Smash & Fire-Roasted Salsa Roja
- VG Roasted Peppers & Almonds
- V Crispy Charred Cauliflower Hummus

**\$9 per person**



- V Vegetarian
- VG Vegan
- GF Gluten-Free

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# CAFÉ

## Sandwich Platter

**12 sandwiches**  
**Choose up to 3:**

Classic Grilled Cheese  
Turkey & Apple Butter  
Gouda Crunch  
Go Green  
Caprese  
Apple & Brie

**\$133**

Tuna Melt  
Palmyra  
Chicken #1  
The GOAT  
Sloppy Joe



## Soup

**Selection of:**  
Creamy Tomato  
Quinoa Chili  
Black Bean  
Broccoli Cheddar

**Small \$33**  
Serves 4-6

**Large \$97**  
Serves 12-15



## Salad

**Selection of:**  
Lemon Kale  
Apple Pecan Arugula  
*Dressing on the side*

**\$97**  
Serves 12-15



# SWEETS

PRICED PER PIECE



## GOURMET COOKIES

\$10

### *Selection of:*

Chocolate Chip  
Oreo  
White Chocolate Macadamia Nut  
Peanut Butter  
Oatmeal with Dates & Pecans

## GRAHAM GOODIES

\$9

An assortment of tarts, eclairs, small cakes and macaron cookies

## CUPCAKES

\$10

Assortment of flavors - please note particular flavors if desired.

*Option for GF cupcakes available.*

*Cost to add logo or image  
+50 cents per cupcake*



## MACARONS

\$12

A delicious assortment of small, delicate and meringue-based cookies

## FUDGE BROWNIES

\$10

Moist, dense, and gooey, homemade fudge brownies.

# BAR PACKAGES

PRICES SHOWN ARE PER PERSON

## BEER & WINE PACKAGE

DC BRAU Hazy Indian Pale  
Devil's Backbone, Vienna Lager  
Heavy Seas, Loose Cannon IPA  
Goose Island 312, Wheat, Ale  
Fordham & Dominion, Oak Barrel Stout  
Stella Artois  
Corona Extra  
Heineken 0.0, Non-Alcoholic

Selection of josh cellar red, white, and sparkling wines  
Soft drinks and water included

<b>\$40</b>	<b>\$50</b>	<b>\$60</b>
<b>2-hour</b>	<b>3-hour</b>	<b>4-hour</b>
<b>service</b>	<b>service</b>	<b>service</b>

## DELUXE PACKAGE

Titos Vodka  
Bombay gin  
Bacardi rum  
Milagro Tequila  
Bulliet rye/bourbon  
Monkey Shoulders scotch

+ Beer & wine package selections  
Soft drinks and water included

<b>\$55</b>	<b>\$70</b>	<b>\$80</b>
<b>2-hour</b>	<b>3-hour</b>	<b>4-hour</b>
<b>service</b>	<b>service</b>	<b>service</b>

## PREMIUM PACKAGE

Grey Goose vodka  
Hendricks gin  
Bacardi rum  
Casamigos tequila  
Bulliet rye/bourbon  
Jameson whiskey  
Johnny Walker Black Label scotch

+ beer & wine package selections  
Soft drinks and water included

<b>\$65</b>	<b>\$80</b>	<b>\$95</b>
<b>2-hour</b>	<b>3-hour</b>	<b>4-hour</b>
<b>service</b>	<b>service</b>	<b>service</b>



## HOST BAR

Any drinks ordered will be charged to the host on consumption and contribute towards your contracted F&B minimum.

**Sum of drinks  
consumed on-site**

## CASH BAR

Guests pay for their own drinks and will have access to house liquor, beer, & wine, as well as soft drinks, and select cocktails.

**\$25 per person minimum alcohol  
consumption. Difference to be  
paid by the host if not met.  
\$50 per hour for bartender**

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# THE ROOFTOP VENUE

## ROOFTOP BACK

Semi - private space

Standing: max 50 guests

Seated: 24

Rooftop Back



## ROOFTOP BUYOUT

Private space

Standing: 140 max guests

Seated: 60



Rooftop Buyout



## THE ALEX

Private space

Standing: max 80 guests

Seated: 35



# THE TOWNHOUSE VENUE

## THE TOWNHOUSE

Private space

Standing: max 50 guests

Seated: 30



## THE TOWNHOUSE + THE PENTHOUSE

Private space

Standing: max 80 guests

Seated: 35



# THE GARDEN VENUE

## THE GARDEN

Private space

Standing: max 50 guests

Seated: 35





# INFO SHEET

## PARKING

- Valet parking is \$30 day rate, \$60 overnight paid by guest or paid by host
- Alternative Parking - Colonial and The Foundry buildings

## PAYMENTS

- A non-refundable deposit will be taken once the contract is complete and will go towards your event cost.
- A cc authorization form is required to secure your space
- Estimated charges based on the BEO will be taken 2 business days prior to the event. On consumption charges on the day of the event will be taken the following business day.

## ADDITIONAL SERVICES

- Outside Cake Fee | \$35
- Cake-Cutting Fee | \$2 per person
- Outside Dessert Fee | \$5 per person

## EVENT DETAILS

**Early Setup** Any event requested to be set and ready more than 1 hour prior to the event start time will be subject to additional labor fees.

**Custom Setup Fees** Any event outside the hotels standard standing reception setups will be subject to additional labor fees varying on the complexity of the setup. Standard setup floorplans will be shared throughout the planning process and can be shared during booking.

**Seated Setups on The Rooftop** Tables, chairs, and tablecloths must be provided via a third-party rental company to be delivered on the day of the event and picked up the following morning. We recommend DC Rental.

**Outside Food & Beverage** Due to D.C. state regulations, the hotel cannot allow outside food or beverage of any kind to be brought into the hotel by the customer, guest, or exhibitor. Any food and beverages brought on the premises will be confiscated or subject to fees in alignment with current banquet prices.

**Event Outline** 10 business days prior to the event, an outline of event food selections and estimated attendee counts must be submitted.

**Final Guarantee** 4 business days prior to the event, final guarantees must be given no later than 12 PM, if no guarantee is given, the hotel reserves the right to offer the most recently noted F&B requests and attendee counts. If no prior F&B selections were made, the hotel cannot guarantee late requests. If final guest count guarantees were not given on time, the hotel reserves the right to select the greater of the expected or contracted attendee counts.

**Last-Minute Modifications** Cancellations or guest count reductions after guarantee results in 100% charge. If the actual numbers should increase more than your guaranteed number, there will be a charge assessed based on the number of total served guests. If attendee count fluctuates more than 10% after final guarantee is given, hotel reserves the right to increase per-person pricing for those attendees by an additional 20%. Bar packages extended during the event are subject to an additional \$20 per person per hour for the Deluxe Package and \$25 per person per hour for the Premium Package.

**Special Meals** Special meals required over and above the originally agreed-upon needs, per the banquet event order, are subject to additional associated costs on the day of the event.

**Custom Menu Items** Alternative menu items are available upon request and are subject to additional fees.