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 Ficelle
- 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
- Scallops 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, Patrón 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
Frisée 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

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

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

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

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

Valrhona 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, Pickeled 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
Valrhona 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**
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**
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**
Freshly Squeezed Orange and Seasonal Fresh Pressed Juice
Green Power Drink (Apple, Kale, Ginger, Almond Milk)
Greek Yogurt Bar with Homemae 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**
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**