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 hotel 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 **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 is able to 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.

The **Top of the Hay** provides a panoramic view of the White House, St. John’s Church and the national monuments. This event space features floor to ceiling 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 events with climate control. The Top of the Hay can accommodate 200 guests for a seated dinner with dancing or 340 guests for a cocktail reception.
Wedding Packages and Cuisine

Hay-Adams Wedding Menu Packages include:

- Five Hours of Continuous Open Standard Bar (from cocktail reception through to dinner)
- One Hour Cocktail Reception with a Selection of Six Passed Hors d’oeuvres
- Four-Course Dinner Menu, including Wedding Cake
- Dinner Wine Service
- Sparkling Wine Toast

Wedding package starts at $250.00 per person plus 21% service charge and 10% sales tax. 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 mouthwatering creations that are visually stunning. Specialty rentals and upgraded 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 added no tax or service charge on the 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 6.0%.

Wedding Cake

A custom wedding cake is included in the package. Buttercream Bakeshop provides all wedding cakes and offers cake tastings on Tuesday and Wednesday at their shop. Their 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 provides our in-house linens, China, glassware, silver-plate flatware, votive candles, banquet chairs, dance floor, and tables. If upgraded linen or equipment is desired, the Catering Department will work with you in selecting specialty rentals 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.

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Deposit and Payment Policy**
An initial non-refundable deposit of twenty-five percent (25%) of the estimated food and beverage minimum and rental 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 and planned 2-3 months before the event. Hors d’oeuvres are not included during this experience. Tastings are planned for two guests, Monday – Friday at 11:30am; additional individuals may be added at an extra charge. Cake tasting will be arranged directly with Buttercream Bakeshop on Tuesdays and Wednesdays.

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

**Additional Notations**
Site Rental Fees - based on event space required - $2,500.00 - $15,000.00

Bartender Fee of $150.00 per bartender/per bar (One for Every 75 Guests Required)

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

Valet Parking $32.00 per car for event parking (Overnight Parking is $62.00 per car and Billed to Guestroom) – 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 based upon your needs.

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Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Plated Wedding Menu**

$250.00 per person*

*exclusive of 21% service charge and 10% tax

Plated Style Menu inclusive of:

- Five Hour Standard Bar Package (from Cocktail Reception into Dinner)
- Six Passed Hors d’oeuvres during Cocktail Hour
- Four Course Dinner Menu, including Wedding Cake
- Dinner Wine Service
- Sparkling Wine Toast

**Standard Bar Package**

*(Five Hour Continuous Open Bar for Cocktail Reception and Dinner)*

As your Guests arrive, they will be greeted by Butler passed Wine and Sparkling Water with Lime


Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Passed Hors d’ Oeuvres**

One Hour Cocktail Reception with a Selection of **Six Passed Hors d'oeuvres** from list below

*Additional Hors d'oeuvres may be added at $7.00++ per piece*

**Cold**
- 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, Piquillo Pepper on Ficelle
- Summer Melon and Mint Soup Shooter
- Toasted Flatbread with Goat Cheese, Figs, Balsamic Glaze
- Watermelon with Feta and Smoked Paprika, Dried Olives
- 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 Mini Sesame Cone
- Smoked Salmon, Crème Fraîche, Chives on Pumpernickel Bread
- Maine Lobster Medallion with Avocado on Crispy Rice Cracker
- Lobster Roll Sushi, Wasabi and Soy
- Yuzu Marinated Yellowfin Tuna and Cucumber
- Baby Scallop & Papaya Skewer
- Baby Octopus Skewer, Green Onion and Jalapeño Sauce
- Quail Egg, Sesame Seed, Smoked Paprika
- Goat Cheese, Candied Pecan, Hot Pepper Peach Jam on Crostini
- Ricotta, Sliced Watermelon Radish, Ficelle

**Hot**
- Crispy Asparagus with Asiago Cheese
- Edamame Dumpling, Soy Ginger Glaze
- Crispy Vegetable Samosa, Cucumber Raita
- Arancini Stuffed with Fontina, Roasted Pepper and Tomato Sauce
- 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
- Braised Short Rib Empanada, Tomatillo Sauce
- Beef Tenderloin Sliders with Gruyère, Sweet Onion Marmalade on Brioche
- Mini Croque Monsieur
- Crispy Bacon and Goat Cheese Stuffed Date
- White Truffle Potato Croquette
- Beef Kofta Slider, Tahini Sauce
- Crispy Parmesan Artichoke, Lemon and Saffron Aioli

*Prices are Exclusive of 21% Service Charge and 10% District Sales Tax*
**First Course**
(Please choose between Soup or Salad. Appetizer and Intermezzo can be added at additional cost)

**SOUP**
- Heirloom Tomato Gazpacho, Smoked Avocado
- Tomato and Roasted Piquillo Pepper, Herb Pesto
- Roasted Butternut Squash Soup, Crème Fraîche with Espelette Pepper
- Maine Lobster Bisque, Lobster and Fennel Brunoise
- Creamy Wild Mushroom Soup, Truffle Oil
- Maryland Crab & Vegetable Chowder
- Curry Potato Leek Soup, Fried Leeks
- Middle Eastern Freekeh Vegetable Soup

**SALAD**
- Artisan Greens, Roasted Plum Tomatoes
- Persian Cucumber, White Balsamic Vinaigrette
- Italian Burrata and Heirloom Tomato
- Baby Greens, Extra Virgin Olive Oil, and Basil Pesto
- Boston Bibb Lettuce, Pickled Baby Vegetables, Shaved Radish
- Yellow Tomatoes, Champagne-Herb Vinaigrette
- Petite Romaine Caesar Salad
- Shaved Parmesan, Spanish White Anchovies, Ciabatta Croutons
- Red and Yellow Tomato Salad, Stracciatella Cheese, Smoked Orange Tea Dressing
- Chopped Baby Iceberg, Cherry Tomatoes Cucumbers, Red Onion, Zatar Dressing
- Artisan Greens, Golden and Red Beets, White Balsamic Vinaigrette

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Additional Courses**

**APPETIZER (Available as an additional course, priced per person)**

- Stuffed Cannelloni
  - Baby Spinach, Mozzarella, Tomato Sauce
  
  **$18.00 per person**

- Maryland Crab Cake, Fresh Herb Aioli
  - Roasted Heirloom Tomatoes
  
  **$20.00 per person**

- Seared Atlantic Scallops
  - Seasonal Mushroom Risotto, Lime White Wine Sauce
  
  **$20.00 per person**

- Carolina Shrimp, Creamy Cheddar Grits, Aged Cheddar
  - Roasted Tomato, Crispy Leeks
  
  **$20.00 per person**

- Maine Lobster Salad (Cold)
  - Roasted Heirloom Baby Carrot
  
  **$24.00 per person**

**INTERMEZZO (Available as an additional course, priced per person at $9.00++)**

- 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

*Prices are Exclusive of 21% Service Charge and 10% District Sales Tax*
**Entrée Course**

**Entrée**
Pre-selected Entrées: Option of Two Entrées may be offered to guests in advance of event. Selections due to hotel at least 5 business days prior. Assigned table seating required & escort cards must be provided with entrée selection noted.

- Organic Chicken Breast, Natural Jus
- Mashed Yukon Potatoes, Leek Confit, Wild Trumpet Mushrooms
- Crispy Bacon
- Pan Seared Salmon, Light Lemon Herb Crust
- Bulgur with Vegetables and Mint, Lemon, Olive Tapenade
- Ginger Glazed Chilean Sea Bass
- Green Asparagus Risotto, Shiitake Mushrooms, Citrus & Lemongrass Sauce
- Baked Cod Filet
- Peewee Potatoes, Morel Mushrooms, English Peas
- Herb Chiffonade, White Wine Sauce
- Local Wild Rockfish
- Crushed Golden Potatoes, Scallion, Romanesco, Olive Oil
- Lobster Sauce
- Slow Braised Beef Short Rib
- Creamy Polenta, Pearl Onions, Green Asparagus
- Maryland Jumbo Lump Crab Cakes
- Roasted Romanesco, Red Fingerling Potatoes, Citrus Sauce
- Seared Veal Chop
- Yukon Baby Potatoes, Pearl Onions, Heirloom Carrots
- Creamy Porcini Mushroom Sauce
- Seared Angus Filet Mignon, Sautéed Wild Mushrooms
- Potato Fondant, Brussels Sprouts, Red Wine and Shallot Sauce
- Herb Crusted Colorado Lamb Chops
- Pommes Anna, Carnival Cauliflower, Baby Carrots
- Natural Garlic Jus

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
DUET ENTRÉE (Upgraded Entrée, Additional Fee Per Person)

Duet of NY Strip Steak and Chilean Sea Bass
Garlic Parmesan Roasted Potatoes, Seared Baby Turnip

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

Duet of Petit Filet Mignon and Maine Lobster Tail
Twice Baked Baby Yukon Potato, Asparagus, Pinot Noir Sauce

$22.00 per person

$26.00 per person

$30.00 per person

Dessert Course

PLATED DESSERTS

Fresh Berries, Citrus Mint Syrup, Lemon Balm Cream

Trio of Seasonal Sorbets with Fresh Berries

Lemon Tart, Spiced Blueberries

Raspberry Citrus Tart, Italian Meringue

Pear Almond Tart, Rosemary Frangipane

Warm Seasonal Fruit Cobbler, Brown Sugar Ice Cream

Double Chocolate Cheesecake, Cream Cloud

Valrhona Guanaja 70% Chocolate Mousse

Valrhona Azelia Hazelnut Tart

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
Reception Wedding Menu

$285.00 per person*
*exclusive of 21% service charge and 10% tax

Reception Style Menu inclusive of: Five Hour Standard Bar Package (from Cocktail Reception into Dinner), Four Dinner Stations and One Dessert Station for Two Hours, Wedding Cake, Dinner Wine Service and a Sparkling Wine Toast.

Standard Bar Package
(Five Hour Continuous Open Bar for Cocktail Reception and Dinner)

As your Guests arrive, they will be greeted by Butler passed Wine and Sparkling Water with Lime Absolut Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel’s Whisky, Crown Royal Whisky, Bacardi Silver Rum, Canadian Club Whisky, Jose Cuervo Gold Tequila, Dry and Sweet Vermouth, Imported Beer and Domestic Beer, William Hill Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Soft Drinks, Sparkling Water, Scharffenberger Sparkling Wine

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Passed Hors d’Oeuvres**
One Hour Cocktail Reception with a Selection of **Six Passed Hors d’oeuvres** from list below
*Additional Hors d’oeuvres may be added at $7.00++ per piece*

**Cold**
- 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, Piquillo Pepper on Ficelle
- Summer Melon and Mint Soup Shooter
- Toasted Flatbread with Goat Cheese, Figs, Balsamic Glaze
- Watermelon with Feta and Smoked Paprika, Dried Olives
- 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 Mini Sesame Cone
- Smoked Salmon, Crème Fraîche, Chives on Pumpernickel Bread
- Maine Lobster Medallion with Avocado on Crispy Rice Cracker
- Lobster Roll Sushi, Wasabi and Soy
- Yuzu Marinated Yellowfin Tuna and Cucumber
- Baby Scallop & Papaya Skewer
- Baby Octopus Skewer, Green Onion and Jalapeño Sauce
- Quail Egg, Sesame Seed, Smoked Paprika
- Goat Cheese, Candied Pecan, Hot Pepper Peach Jam on Crostini
- Ricotta, Sliced Watermelon Radish, Ficelle

**Hot**
- Crispy Asparagus with Asiago Cheese
- Edamame Dumpling, Soy Ginger Glaze
- Crispy Vegetable Samosa, Cucumber Raita
- Arancini Stuffed with Fontina, Roasted Pepper and Tomato Sauce
- 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
- Braised Short Rib Empanada, Tomatillo Sauce
- Beef Tenderloin Sliders with Gruyère, Sweet Onion Marmalade on Brioche
- Mini Croque Monsieur
- Crispy Bacon and Goat Cheese Stuffed Date
- White Truffle Potato Croquette
- Beef Kofta Slider, Tahini Sauce
- Crispy Parmesan Artichoke, Lemon and Saffron Aioli

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
Reception Stations
Displayed Selections are guaranteed for the full number of guests. Choose (4) from the following dinner options below:

**Shenandoah Picnic**
- Marinated Vegetables, Olives, Housemade Pickles, Grilled Asparagus
- Selection of Local Aged and Cured Smoked Meats
- VA Country Ham, Sweet Potato Biscuit, Green Tomato Jam
- Artisanal American and International Cheeses
- Spanish Fig Jam, Marcona Almonds, Honeycomb
- Selection of Artisan Rustic Breads, Rolls and Crackers

**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
- Stuffed Grape Leaves
- Marinated Greek Olives

**Mandarin**
- Teriyaki Glazed Chilean Sea Bass
- Black Pepper Crusted Tuna, Asian Slaw with Wasabi
- Asian Vegetable Noodle Salad
- Spicy Grilled Chicken and Cashew Salad
- Dim Sum Served in Bamboo Steamers:
  - Vegetables Shumai, Pork Tenderloin Sataay, Crispy Shrimp Dumpling
  - Assorted Dipping Sauces

**Taqueria**
- Ceviche with Red Snapper, Scallops, Shrimp
- Build Your Own Taco with Soft Flour Tortillas
- Grilled Fresh Vegetables
- Spiced Grouper
- Grilled Chicken Quesadilla, Tomatillo Sauce
- Vegetable Empanadas, Smoked Chili Aioli
- Served with Cotija Cheese, Jalapeño, Pickled Red Onion, Cilantro, Romaine Lettuce, Lime
- Fresh Salsa, Guacamole, Sour Cream
- Yellow and Blue Corn Chips

**Steak Frites***
- Peppercorn Crusted Beef Striploin, Béarnaise Sauce
- Crispy String Fries

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
Cedar Plank Salmon
Fresh Herbs
Roasted Rainbow Cauliflower

Tuscany*
Petite Caesar Salad with Ciabatta Croutons
Selection of Two Pastas:
- Gnocchi, Wild Mushrooms, Baby Spinach and White Truffle Cream
- Truffle Parmesan and Ricotta Ravioli, Baby Arugula, Smoked Mozzarella Sauce
- Spinach and Cheese Agnolotti, Wilted Greens, Olives and Artichokes
- Lumache Pasta, Wild Mushrooms, Baby Spinach, Morel White Wine Sauce
- Butternut Squash Ravioli, Fresh Herb, Extra Virgin Olive Oil, Toasted Walnuts
- Risotto with Arugula Pesto and Roasted Vegetables
Freshly Roasted Garlic Bread

Eastern Shore
Maryland Jumbo Lump Crab Cakes, Old Bay Remoulade
Grilled Vegetable Succotash

Niman Ranch Beef Tenderloin*
Popovers and Black Truffle Sauce

Sushi Bar*
Minimum of 50 Guests
Hand Rolled Made to Order, Specialty Maki Rolls, Nigiri, Sashimi
Wasabi, Ginger, Soy Sauce

Seafood Raw Bar
Local Oysters, Snow Crab Claws, Jumbo Shrimp
Shallot-Chive Vinaigrette, Horseradish Cocktail Sauce
Additional Option: Poached Chilled Maine Lobster - Upgrade Fee of $30.00 per person

Peking Duck Carving Station*
Crispy Duck, Pancakes, Carrots, Green Onion
Plum Sauce
Dim Sum Served in Bamboo Steamers:
Vegetables Shumai, Pork Tenderloin Sataay, Crispy Shrimp Dumpling
Assorted Dipping Sauces

(*) REQUIRES a Chef Attendant at $200.00

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Dessert Stations**
Displayed Selections are guaranteed for the full number of guests.
Choose (1) from the following dinner options below:

**Parisian**
Raspberry, Chocolate and Vanilla Bean Pots de Crème
Truffles, French Macarons
Mini Crepes, Opera, Chocolate Raspberry Tarts
Lemon Mousse, Hazelnut Paris-Brest, Pear Almond Tartlets
*Add a Croquembouche at $12.00 per person
*Add a Macaron Tower at $12.00 per person

**All American**
Mini Apple and Lattice Cherry Pie
Cookies, Brownies and Blondies
Mini Homemade Cupcakes
Vanilla Bean Cheesecake

**Down South**
Banana Pudding, Lemon Meringue Tartlets
Pecan Tassies, Tupelo Honey Pot de Crème
Old Fashioned Chocolate Cake
Coconut Layer Cake

**A la Mode**
Pies and Cobblers Fresh from the Oven
Served with Freshly Whipped Cream
Apple Pie
Cherry Pie
Lemon Meringue Tarts
Chocolate Cream Tarts
Warm Wild Berry Crumble

**Viva Italia**
Tiramisu
Homemade Almond Biscotti
Sicilian Cannoli, Mascarpone Orange Mousse
Lemon Amaretti Cookies
Walnut Ricotta Cookies

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
Preferred Vendor list:
Below is a sampling of vendors and additional of vendors and suggestions can be found here: 
https://www.washingtonian.com/best/wedding-vendors/

Wedding Planners:
The Hay-Adams Hotel suggests a professional event planner for all weddings. You are welcome to supply your own full service event planner or you may select one from our list below to assist you with full service coordination. Many planners offer a range of services from day-of-coordination to full design and planning.

Planners:
A. Dominick Events 202.216.9557
Caroline Dutton Events 202.320.9893
Cherry Blossom Weddings & Events 202.730.6427
Beacon and Berkeley 703.931.1098
Elizabeth Duncan Events 202.243.9985
EVOKE 301.565.5949
Karson Butler Events 202.525.3881
Kelley Cannon Events 703.477.5111
Lauryn Prattes Styling and Events 703.787.8270
Pineapple Productions 202.422.5698

Florists:
Multi-Flor 703.645.0090
Edge Floral Event Designers 301.330.5232
Amaryllis 240.770.8600
Sidra Foreman 202.285.5541
Sweet Root Village 571.206.8016

Rental Equipment:
DC Rental 703.671.7300
Something Vintage 202.596.8445

Entertainment:
Tom Vogt – Hay-Adams Pianist 202.256.7769
Elan Artists 301-774-9443
Washington Talent 301.762.1800
Entertainment Exchange 301.986.4640
Sage String Quartet 202.642.5612
Andy Kushner Entertainment 301.869.8855
Bialek’s Music 301.340.6206
MyDeejay 888-GET-MYDJ
Sam Hill Entertainment 866.726.4455

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Photographers:**
Steve Canning 301.926.8158  
Lisa Blume 202.739.1471  
Bonnie Sen Photography 301.458.0397  
Liz Fogarty 301.233.9842  
Rodney Bailey 703.440.4086  
Kate Headley 202.247.1518  
Geoff Chesman 202.369.5904  
Eli Turner Studios 202.525.7055  
Freed Photography 301.652.5452  

**Videographers:**
Suburban Media Group 800.383.2117  
Dolce Studio Films 703.300.9033  
Monachetti 240.472.4002  

**Hair:**
Ishmail at George Salon 202.342.1942  
Bridal Hair by Remona 703.597.9884  
Andre Chreky 202.293.9393  
Carola Meyers 571.214.5558  
Freddy 703.203.9587  
Elegant Hair by Giselle 240.997.5241  

**Make-Up**
Carl Ray 202.842.9113  
Nikki Fraser 240.418.1354  
Amie Decker Beauty (hair & make-up) 443.463.7194  
Made Up Art by Nour Kazoun 202.459.1387  
Beauty Mark- Kim Giammaria 703.550.9329  
Allison Harper & Company 301.979.8033  
Leah Margosis 703.241.8402  

**Lighting:**
PSAV 202.638.1333  

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Additional Wedding Package Enhancements**

**Dinner Wines** $12.00 per person  
Steele Vineyard Wines Chardonnay and Pinot Noir

**Premium Bar** *(Upgraded Bar Package for 5 Hours, $18.00 per person)*  
*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*

**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 or Vanilla Bean  
Lemon Meringue Tarts  
Caramel Apple Pie Shooter  
Strawberry Shortcake Shooter  
Lemon Meringue Pie Shooter  
Mini Mousse Cones  
Assorted Profiterole Dipped in Dark Chocolate  
Cake Pops, Chocolate, Vanilla, Red Velvet or Coconut  
Salted Chocolate Caramel Tarts  
Hazelnut Praline Tarts 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*

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Post Wedding Breakfast/Brunch**

**Buffet Breakfast**

**The District – A Traditional Continental** $45.00 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 Croissants, Assorted Muffins, Banana Nut Bread, New York Style Bagels
- Vermont Creamery Butter, Chive Cream Cheese and Housemade Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

**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, Brussels Sprouts 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 Hot Teas

**NOMA – An Organic Healthy Alternative** $47.00 per person
- Freshly Squeezed Orange and Seasonal Fresh Pressed Juice
- Red Beet, Ginger and Carrot Power Drink
- 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
- Muesli, Served with Skim and 2% Milk
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
## 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:
  - Traditional Eggs Florentine or Benedict
- Mushroom, Peppers, Roasted Breakfast Potatoes, Green Onion
- A Selection of Freshly 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 Hot Teas

## Breakfast Enhancements

### Breakfast Croque Monsieur

$9.00 per person

### Greek Yogurt, Basil Fruit Salad, Housemade Granola

$9.00 per person

### 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

### 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 and Egg Whites

### Poached Egg Three Ways Station*

$25.00 per person

- Poached Eggs with Crab Cake, Canadian Bacon and Sautéed Baby Kale on English Muffins, Hollandaise

### 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 Purée
- Scharffenberger Sparkling Wine
- Lemon, Raspberries, Strawberries, Sugar Cube

* **REQUIRES a Chef Attendant at $200.00**

** **REQUIRES a Bartender at $150.00**

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Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
**Traditional Hay-Adams Brunch Buffet***  
$78.00 per person

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 Hot Teas

**Presidential Brunch Buffet***  
$95.00 per person

Freshly Squeezed Orange and Grapefruit Juice

Fresh Fruit, Melons and Berries

Chilled Shrimp Display, Horseradish Cocktail Sauce

Smoked Scottish Salmon, Capers, Chopped Egg, Red Onion

Mozzarella, Prosciutto, Grilled Asparagus

Mixed Green Salad, White Balsamic Vinaigrette

Artisan Cheese and Charcuterie Display

Assorted Sliced, Aged and Cured Smoked Meats, Cornichons, Pickled Vegetables, Artisan Breads

Organic Poached Eggs, Canadian Bacon and Baby Spinach, Tarragon Hollandaise

Buttermilk and Multi Grain Waffles with Maple Syrup

Fresh Spiced Blueberry Compote and Whipped Cream

Scones, Cornbread Madeleines, Bagels, Vermont Creamery Butter, Cream Cheese, Housemade Preserves

~ Please Select Two Proteins ~

Yuzu Miso Glaze Sea Bass, Carnival Cauliflower

Whole Roasted Organic Chicken, Caramelized Brussels Sprouts

Niman Ranch Beef Tenderloin, Chimichurri and Merlot Red Wine Sauce, Thyme Popovers

Roasted Domestic Leg of Lamb, Smoked Paprika and Herbs, Natural Jus, Pommes Anna

Pastry Chef’s Selection of Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

**Minimum of 50 guests**

*REQUIRES a Chef Attendant at $200.00*

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax
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 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

Prices are Exclusive of 21% Service Charge and 10% District Sales Tax