



THE WATERGATE HOTEL

## WEDDING OFFERINGS

*Celebrate Everyday*

# The Butterflies

His & Hers Pre-Wedding Events

## CHAMPAGNE & SWEETS

House Champagne  
Pastry Chef's Assorted Desserts

Per person .....\$24

## THIRST QUENCH

Hard Lemonade, Lemon Drop Martinis, Apple Pucker Martinis Lemon Bars

Per person .....\$26

## HIGH TEA

Salmon & Cucumber  
Camembert & Fig Ham  
Brie & Apple  
Cucumber & Dill  
Select Teas

Per person .....\$32

## ENERGIZE

'Prima Donna' Green Refresher, Goji Berry Elixir Smoothie  
Seasonal Fruit Kebob, Chia Seed Grissinis

Per person .....\$16

## SOFTPRETZELS

Our Favorite Mustards, Aged Cheddar Cheese Fondue

Per person .....\$8

## OYSTER BAR

The Best of the East and West  
Paired with Cocktail Sauce, Mignonette, Tabasco, Horseradish, Grissinis

25 pieces .....\$125

## MINI KOBE BEEF HOTDOGS

Our Favorite Mustards, Pickles, Chips and Condiments

Per dozen .....\$20

## FAJITAS

Marinated Skirt Steak, Peppers, Onions,  
Corn Tortilla, Cholula, Limes, Queso Fresco, Salsa

Per person .....\$25

# Wedding Reception

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 Rémooulade  
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  
Short Rib Ravioli, Truffled Potato Purée, Wild Mushrooms, Wilted Spinach  
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

## Entrées

### POULTRY

Crisped Chicken Breast, Dry Fruit Couscous, Asparagus, Preserved Lemon Vinaigrette  
Herb Roasted Chicken Breast, Wilted Spinach, Wild Mushrooms, Potato Purée, Chicken Jus  
Roasted Duck Breast, Slow Cooked Endive Glazed in Orange, Duck Cherry Jus  
Cardamom Brined Duck Breast, Cheddar Cheese Grits, Braised Fennel & Salted Almond  
Roasted Guinea Hen, Corn, Mushroom Hash, Garlic Jus

### BEEF & LAMB

Grain Mustard-Crusted 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-crusted 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

# Desserts

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 8 Passed Hors d'oeuvres  
5 Hours of Continuous Watergate Premium Bar Service  
Wine Service included with Dinner

<i>Poultry Entrée:</i> .....	\$185 per person
<i>Fish Entrée:</i> .....	\$190 per person
<i>Beef Entrée:</i> .....	\$195 per person
<i>Lamb Entrée:</i> .....	\$200 per person
<i>Duet Entrée:</i> .....	\$230 per person

# Cherished Details

## OSHIBORI

Warm Scented Towels  
Presented to your Guests before Dinner Service

Per person ..... \$3

## LOVE ME TOMORROW

Seasonal Jams and Breakfast Pastries  
Presented at the End of the Meal for Guests to Take Home

Per person ..... \$14

# Deliciously Decadent Indulgences

## ICE CREAM BAR

Strawberry, Vanilla and Chocolate Miniature Milk Shakes  
Cones, Sundaes and Selected Toppings

Per person + chef attendant..... \$18

## DOUGHNUTS

Traditional  
Raspberry Cream Cheese Filled  
Vanilla Pastry Cream Filled  
Lemon Glazed  
Chocolate Sauce, Mixed Berry Compote, Powdered Sugar, Cinnamon Sugar, Caramel Sauce

Per person + chef attendant..... \$16

## HAND SHAVED ICE

Guava, Mango, Passion Fruit  
Syrups: Pink Bubblegum, Red Raspberry, Strawberry, Lemon, Blueberry, Grape

Per person + chef attendant..... \$14

## CRÊPE COUNTER

Toppings: Banana, Strawberries, Raspberries, Blueberries, Nutella, Whipped Cream,  
Orange Honey Sauce, Chocolate Sauce, Caramel Sauce, Powdered Sugar, Cinnamon Sugar

Per person + chef attendant..... \$22

## BOUTIQUE SWEET SHOPPE

Truffles & Bonbons, Assorted Macarons, Cakes & Tarts, Assorted Cupcakes  
Salted Caramel Corn, Choice Candies and Confections

Per person ..... \$28

# 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:*.....\$28 per person
- Select 6:*..... \$40 per person
- Each additional hour:*.....\$15 per person, per hour

*Chef Attendant Fee \$185 each for first 3 hours*  
*Bartender Fee \$185 each for first 3 hours*  
*Minimum service of 3 hours. \$50 each additional hour.*  
*1 chef/bartender per 75 guests.*