



THE SCHUYLER

CATERING MENUS

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Breakfast

BUFFET

Prices are per person, based on a 60-minute service.
Buffet breakfasts require a minimum guest count of 25.

CONTINENTAL

40

Sliced Seasonal Fruits & Berries

Rustic House-Made Bread

Whipped Butter, Honeycomb, Preserves & Jams

Sweet & Savory Pastries

Hard Boiled Eggs

Yogurt Parfait

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Hot Tazo Tea

TRADITIONAL

45

Sweet & Savory Pastries

Whipped Butter, Honeycomb, Preserves & Jams

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage

Potatoes Lyonnaise

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Hot Tazo Teas

THE DUBLINER

48

Croissants

Whipped Butter, Honeycomb, Preserves & Jams

Cheese & Charcuterie

Bangers & Mash (Sausage & Mashed Potatoes with Onion Gravy)

Roasted Mushrooms & Tomatoes

Farm Fresh Scrambled Eggs

Freshly Squeezed Orange & Cranberry Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffees & Assorted Hot Tazo Teas

BREAKFAST ENHANCEMENTS

STEEL-CUT OATMEAL | 10
Brown Sugar, Banana

RICOTTA PANCAKES | 14
Seasonal Preserves, Candied Nuts, Whipped Cream

PARFAIT OF GREEK YOGURT | 10
House-Made Granola, Macerated Berries, Lavender Honey

CHESAPEAKE SMOKEHOUSE PLATTER | 18
Everything Bagels, Whipped Crème Fraîche, Cream Cheese, Capers, Red Onions, Seasonal Pickles

MARYLAND CRABCAKES | 28
Maitake Mushrooms, Zucchini, Squash, Cherry Tomatoes, Sungold Tomato Coulis

FRENCH TOAST | 14
Seasonal Compote, Whipped Cream, Candied Nuts

STEAK HASH | 20
Confit Potatoes, Caramelized Onions, Wild Mushrooms, Bordelaise Sauce

BAKED EGGS | 16
Stewed Tomatoes, Zucchini, Squash, Ricotta, Paprika

EGGS BENEDICT | 16
Braised Kale, Prosciutto, Sauce Choron (Tomato Hollandaise), Potato Lyonnaise

OMELET | 16
Foraged Mushrooms, Arugula, Emmental (Swiss Cheese), Potato Lyonnaise



BREAKFAST PLATED

The per person price for split menus will be charged at the highest entrée price.

THE STANDARD | 32
Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Potatoes Lyonnaise

THE LEFT COAST | 32
Zucchini & Squash Frittata, Pesto, Chevre, Potatoes Lyonnaise

TORTILLA ESPAÑOLA | 32
Caramelized Onion, Confit Potatoes, Garden Salad

SHRIMP & GRITS | 36
Anson Mills Grits, Gulf Shrimp, Chorizo, Onions, Shellfish Gravy



ALL PLATED BREAKFASTS ARE SERVED WITH:

rustic house-made bread
whipped butter

preserves and honey
a choice of orange and cranberry juices
assorted hot Tazo teas

freshly brewed Starbucks regular
and decaffeinated coffees

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Breakfast

BREAK

Prices are per person, based on a 45-minute service.

FIT AS A FIDDLE

24

Seasonal Fruit Skewers

Miniature Crudit  Shooters with Traditional Hummus

Dried Fruits, Almonds, Pecans & Cashews

Naked Cold-Pressed Juices

Bottled Still & Sparkling Waters

TEA TIME WITH THE PRESIDENT

24

(25 Guest Minimum)

Sweet & Savory Scones, Clotted Cream & Preserves

Assorted Macarons & Biscotti

Freshly Brewed Iced & Hot Tazo Teas

Miniature Toblerones

CREATE YOUR OWN MIX

14

Salted Almonds, Roasted Peanuts & Spicy Pecans

Dried Cranberries and Apricots & Golden Raisins

Miniature M&Ms & Butterscotch Chips

JUMP START-BUCKS

24

(25 Guest Minimum)

Fresh Brewed Starbucks Regular & Decaffeinated Coffees

Assorted Hot Tazo Teas

Starbucks Vanilla, Hazelnut, Caramel & Almond Syrups

Starbucks Bottled Cold Beverages

Chocolate Covered Espresso Beans & Salted Dark
Chocolate Almonds

Frappuccino Cupcakes

Espresso Brownies



BREAK ENHANCEMENTS

Seasonal Fruit Skewers | 6 ea

Sweet & Savory Scones | 72 per dozen

Assorted Bagels With Plain & Herb
Cream Cheese | 60 Per Dozen

Gluten-Free Breakfast Pastries | 70 Per Dozen

Assorted KIND® Bars | 4 ea

Whole Fresh Fruit | 4 ea

Freshly Baked Assorted Cookies | 60 Per Dozen

Individual Greek Yogurts | 4 ea

Fudge Brownies & Blondies | 72 Per Dozen

Gluten-Free Cookies | 72 Per Dozen

Individual Bags of Route 11 Chips | 11

Assorted Chips | 5 ea

Artisan Cheese Display With Marcona Almonds, Olives,
Sliced Baguettes & Crostini | 17

Freshly Brewed Starbucks Regular and Decaffeinated
Coffees, Assorted Hot Tazo Teas | 100 Per Gallon

Freshly Brewed Iced Tea | 100 Per Gallon

VOSS Bottled Still & Sparkling Waters | 6 Per Bottle

Assorted Soft Drinks | 6 Per Can

Naked® Cold-Pressed Juices | 7 Per Bottle

Stubborn® Craft Sodas | 7 Per Bottle



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Lunch

BUFFET

Prices are per person, based on a 60-minute service.
Buffet breakfasts require a minimum guest count of 25.

VIA SOPHIA

65

ARUGULA SALAD

Cherry Tomatoes, Radishes, Cucumbers,
Almonds, Chevre, Balsamic Reduction

BURRATA

Pesto, Roasted & Pickled Squash,
Smoked Salmon, Cucumbers

TOASTED FARRO TABBOULEH

Middle Eastern Grain Salad with Cucumber,
Tomato, Taggiasca Olive, Parsley, Mint, Lemon

CAPONATA BRUSCHETTA

Eggplant Ragu, Pine Nuts, Golden Raisins

ROAST CHICKEN

Creamy Polenta, Charred Broccolini,
Guanciale, Peppers

BRANZINO ALLA PLANCHA

Melted Leeks, Haricot Vert, Toasted Almonds,
Beurre Blanc (White Wine Butter Sauce)

TIRAMISU

LITTLE ITALY

58

ROAST TURKEY

Kale, Red Onions, Pickled Chiles, Oregano,
Young Pecorino Cheese

CHICKEN CUTLET SANDWICH

Grilled Chicken with Spicy Salami, Garlic Aioli,
Pepper Relish, Lettuce, Tomato

ROAST VEGETABLE BAGUETTE

Roasted Eggplant, Grilled Zucchini, Roasted Red
Peppers, Fresh Mozzarella, Pesto

CHOPPED SALAD

Romaine, Shallot Vinaigrette, Vegetable Giardiniera
(Pickled Vegetables), Olives, Ricotta Salata

FRIED CALAMARI

Pickled Chiles, Marinara

BUDINO

Rosemary, Sea Salt, Olive Oil

RIVIERA

60

CHICKPEA SALAD

Tomato, Oregano, Olives, Cherry Tomatoes,
Pine Nuts, Golden Raisins

BIBB LETTUCE

Valdeon Blue Cheese, Walnuts, Apples,
Sherry Vinaigrette

CRISPY BRUSSEL SPROUTS

Almonds, Lemon Vinaigrette

BAGUETTE PROVENCAL (ITALIAN SUB)

Fennel Salami, Lonzino, Young Pecorino, Calabrese
Aioli, Lettuce, Tomato, Lemon Vinaigrette

PAN BAGNAT (TUNA SALAD SANDWICH)

Confit Tuna, Kalamata Olives, Red Pepper, Shallot,
Hard Boiled Egg

FRENCH DIP

Angus Beef, Horseradish Aioli, Young Pecorino, Au Jus

OLIVE OIL CAKE

Lemon Curd, Macerated Berries, Candied Nuts

CAPITAL

62

WEDGE SALAD

Iceberg, Blue Cheese, Bacon, Scallions

TOMATO BISQUE

Heirloom Tomatoes, Cream, Sherry Vinegar

CAESAR SALAD

Romaine, Parmigiano, Sourdough Croutons,
Anchovy Dressing

GRILLED NORWEGIAN SALMON

Sautéed Vegetables, White Wine Butter

ROAST CHICKEN BREAST

Mashed Potatoes, Chicken Jus

CHOCOLATE BROWNIE

LUNCH PLATED

Prices are per person. Please select one appetizer, one entrée and one dessert. The per person price for split menus will be charged at the highest entrée price.

APPETIZERS

CAPONATA

Slow Roasted Eggplant Ragu Served with Grilled Bread

BURRATA

Pesto Genovese, Cherry Tomatoes, Fried Capers

TUNA TARTARE

Melon, Cucumber, Calabrese Chiles, Orange Blossom

FRISEE SALAD

Crispy Artichokes, Smoked Pancetta, Potato,
Poached Egg

BABY LETTUCE

Cucumbers, Radishes, Lemon Vinaigrette

ENTREES

CAVATELLI PRIMAVERA | 50

Cherry Tomatoes, Wild Mushrooms, Basil, Pecorino
Toscano

TORTA MILANESE | 54

Eggplant Crema, Pepper Relish, Grilled Focaccia

RIGATONI | 52

Maitake Mushrooms, San Marzano Tomatoes, Pork Ragu

MARYLAND CRABCAKE | 58

Swiss Chard, Maitake Mushrooms, Celery Root, Spicy
Remoulade

BRANZINO ALLA PLANCHA | 54

Melted Leeks, Walnut Gremolata, Garden Herb Crema
(Zucchini & Herb Puree)

GRILLED SALMON | 54

Sautéed Spinach, Truffle Hollandaise

DESSERTS

TIRAMISU

Lady Fingers, Espresso, Whipped Mascarpone

OLIVE OIL CAKE

Lemon Curd, Macerated Berries, Candied Walnuts

CHOCOLATE BUDINO

Rosemary, Sea Salt, Olive Oil



ALL PLATED LUNCH ARE SERVED WITH:

rustic house-made bread
whipped butter

freshly brewed Starbucks regular
and decaffeinated coffees

assorted hot Tazo teas

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Dinner

BUFFET

Prices are per person, based on a 60-minute service.
Dinner buffets require a minimum guest count of 30.

THE ITALIAN MARKET

90

CHARRED BROCCOLINI
Olives, Calabrese Chiles

CRUSHED POTATOES
Sea Salt, Parsley, Olive Oil

GRILLED CALAMARI
Garlic, Lemon Juice, Sicilian Agrodolce

CHICKEN AL MATTONE (CRISPY CHICKEN THIGH)
Guanciale, Peppers, Chicken Jus

RIGATONI
Maitake Mushrooms, Cherry Tomatoes, Basil

TIRAMISU

AMERICANO

97

CAESAR SALAD
Romaine, Anchovy Dressing, Pickled Onion, Parmigiano

BURRATA
Confit Tomatoes, Pesto Genovese, Fried Capers

BRANZINO
Leeks, Prosecco Zabaglione (a lighter Hollandaise)

ALMOND CRUSTED PORK TENDERLOIN
Rosemary Jus

POTATO LYONNAISE
(Fried Potatoes with Caramelized Onions)

GRILLED ASPARAGUS
Romesco (Red Pepper Puree)

CHOCOLATE BUDINO

THE VIA SOPHIA

105

FARM LETTUCE
Cucumber, Radish, Shaved Zucchini, Cherry Tomatoes,
Lemon Vinaigrette

HAMACHI CRUDO
Olives, Capers, Calabrese Chiles

GRILLED SALMON
Seafood Farrotto

BEEF TENDERLOIN
Barolo Jus

WILTED SPINACH
Garlic, Lemon Vinaigrette

CRISPY BRUSSEL SPROUTS
Apple Cider, Almonds

TIRAMISU

CHOCOLATE BUDINO

THE DISTRICT

100

COBB SALAD
Romaine, Bacon, Avocado, Blue Cheese, Red Onion

MIXED GREENS
Cucumbers, Radishes, Local Lettuce, Seasonal Fruit,
Lemon Vinaigrette

MACARONI & CHEESE
Elbow Macaroni, Parmigiano, Smoked Cheddar

ROASTED MARBLE POTATOES
Garlic, Rosemary

PAN SEARED CHICKEN BREAST
Chicken Jus

CRISPY RAINBOW TROUT
Hollandaise

NEW YORK CHEESECAKE
Raspberry Coulis

DINNER PLATED

Please select one appetizer, one entrée and one dessert. The per person price for split menus will be charged at the highest entrée price.

APPETIZERS

HAMACHI CRUDO
Olives, Capers, Calabrese Chiles, Basil

BURRATA
Pesto, Confit Tomatoes, Baby Zucchini

ARUGULA SALAD
Radishes, Cucumbers, Seasonal Fruit, Pecorino, Almond

BUTTERNUT SQUASH VELOUTE
Apples, Pears, Chantilly Cream

CAPONATA
Slow Cooked Eggplant, San Marzano Tomatoes,
Pine Nuts, Golden Raisins

CAESAR
Romaine, Anchovy Dressing, Pickled Onions Parmigiano

ENTREES

CHICKEN AL MATTONE | 80
Artichoke, Guanciale, Peppers, Chicken Jus

GRILLED SALMON | 85
Romesco (Red Pepper Puree), Roasted Vegetables,
Lemon Vinaigrette

TAGLIATA DI MANZO | 90
Foraged Mushrooms, Crushed Potatoes, Amarone Jus
(Red Wine Beef Sauce)

CAVATELLI PRIMAVERA | 75
Wild Mushrooms, Cherry Tomatoes, Basil,
Pecorino Toscano

RIGATONI FRUTTI DI MARE | 85
Assorted Seafood, San Marzano Tomatoes, Basil,
Espelette

BRANZINO ALLA PLANCHA | 85
Melted Leeks, Prosecco Zabaglione (a lighter
Hollandaise), Caviar (\$10 upcharge)

DESSERTS

TIRAMISU
Espresso, Lady Fingers, Whipped Mascarpone

OLIVE OIL CAKE
Lemon Curd, Macerated Berries, Candied Walnuts

CHOCOLATE BUDINO
Olive Oil, Sea Salt, Rosemary



ALL BUFFET AND PLATED DINNERS ARE SERVED WITH:

rustic house-made bread
whipped butter

freshly brewed Starbucks regular
and decaffeinated coffees

assorted hot Tazo teas

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1001 14th St NW, Washington, DC 20005 — 202 218 7515 — bookme@theschuylerdc.com

Reception

Prices listed are per piece.
Minimum order is 25 pieces per item.

SPICY BEEF TARTARE | 7
Cornichons, Espelette

GAZPACHO | 6
Cherry Tomato, Mint Oil

TUNA TATAKI | 7
Sicilian Agrodolce (Harissa & Honey Puree)

TOMATO CROSTINI | 6
Bufala Mozzarella, Balsamic

SMOKED SALMON | 7
Basil Pesto, Pickled Onion

BEEF TARTARE | 6
White Balsamic Vinaigrette, Pistachio Crumble

SHORT RIB TORTELLINI | 7
Pomodoro

CAPONATA BRUSCHETTA | 6
Pine Nuts, Golden Raisins

SALMON RILLETTE | 7
Fried Capers

GAMBAS AL AJILLO | 7
Garlic Lemon Juice

MUSHROOM CROSTINI | 6
Black Pepper Fonduta

STATIONARY

CHEESE BOARD | 24
Seasonal Jam, Honey, Rustic Bread

CHARCUTERIE BOARD | 24
Whole Grain Mustard, Cornichons,
Caper Berries, Rustic Bread

MEZZE SELECTION | 20
Caponata, Chickpea Crema, Tuna and
White Bean Salad



CARVING STATIONS*

BLACK ANGUS BEEF TENDERLOIN | 65
Yukon Gold Potatoes, Barolo Jus

ALMOND CRUSTED PORK LOIN | 55
Wild Mushrooms, Roasted Vegetables,
Fennel Scented Pork Jus

HERITAGE TURKEY BREAST | 60
Pomme Puree (Mashed Potatoes), Vin Santo Jus
(Turkey Gravy finished with Italian Dessert Wine)

AHI TUNA LOIN | 70
Ratatouille, Saffron Emulsion

ACTION STATIONS*

RAW BAR | 70
Local Oysters, Gulf Shrimp, Seasonal Mignonettes,
Cocktail Sauce

PASTA | 58
Cavatelli, Rigatoni and Tortellini with Pesto,
Pomodoro or Bolognese Sauces

SHRIMP & GRITS | 60
Anson Mills Grits, North Carolina Shrimp, Chorizo,
Sauce Americaine (Shellfish Jus)

ZEPPOLE | 55
Assorted Doughnuts, Apple Cider Glaze, Chocolate
Fondue, Butterscotch

LOADED POTATO BAR | 50
Steak Frites, House-Made Potato Chips, Pomme Puree,
Bacon, Chives, Sour Cream, Smoked Cheddar

SLIDER BAR | 60
Beef Slider, Chicken Sliders with Calabrese Aioli,
Barbecue Pulled Pork, Vegetable Sliders with Pesto

RISOTTO | 65
Wild Mushrooms, Seafood Risotto

CHOP'T STATION | 50
Tomato, Olives, Red Peppers, Beets, Cucumbers, Farro,
Chickpeas, Goat Cheese, Feta Cheese, Blue Cheese,
Spinach, Mesclun, Almonds, Sunflower Seeds, Balsamic
Vinaigrette, Shallot Vinaigrette, Caesar Dressing



*Chef Attendant required (1:50 guests)

*Bartender required (1:75 guests)

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Beverages

Beverages will be charged on consumption (per drink).
This service can be provided from one to five hours.

This service includes: Liquor liability insurance, and designated liquor, beer, and wine assortments.
This is billed on a per person per hour basis, billed to the host.

PREMIUM

Tito's Vodka | 12 Per Drink

Dewar's White Whiskey | 12 Per Drink

Jack Daniel's Whiskey | 12 Per Drink

Bacardi Silver Rum | 12 Per Drink

Espolòn Blanco Tequila | 12 Per Drink

Tanqueray Gin | 12 Per Drink

Maker's Mark Bourbon | 12 Per Drink

Grand Marnier Liqueur | 12 Per Drink

Baileys Irish Cream Liqueur | 12 Per Drink

Domestic Beers | 8 Per Drink

Imported Beers | 9 Per Drink

Hamilton Select Wines | 11 Per Glass

Hamilton Select Sparkling Wines | 14 Per Glass

Hamilton Select Rosé | 16 Per Glass

Still & Sparkling Bottled Waters | 6 Per Bottle

Juices & Assorted Soft Drinks | 6 Per Drink

Cordials | 13 Per Drink

ELEVATED

Grey Goose Vodka | 15 Per Drink

JW Black Whiskey | 15 Per Drink

Macallan 12 Year Scotch Whisky | 15 Per Drink

Diplomatico Rum | 15 Per Drink

Patrón Silver Tequila | 15 Per Drink

Bombay Sapphire Gin | 15 Per Drink

Woodford Reserve Bourbon | 15 Per Drink

Cointreau Triple Sec Liqueur | 15 Per Drink

Kahlua Coffee-Flavored Liqueur | 15 Per Drink

Domestic Beers | 8 Per Drink

Imported Beers | 9 Per Drink

Hamilton Select Wines | 11 Per Glass

Hamilton Select Sparkling Wines | 14 Per Glass

Hamilton Select Rosé | 16 Per Glass

Still & Sparkling Bottled Waters | 6 Per Bottle

Juices & Assorted Soft Drinks | 6 Per Drink

Cordials | 13 Per Drink

PREMIUM & ELEVATED BARS INCLUDE THE FOLLOWING:

Assorted soft drinks

Water

Coca Cola

Diet Coke

Ginger Ale

Tonic Water

Club Soda

Orange Juice

Pineapple Juice

Grapefruit Juice

Cranberry Juice

Grenadine

Tomato Juice

Bloody Mary Mix

Milk

Sour Mix

Lemons

Limes

Cherries

Olives

Napkins

Stirrers

Ice

Setup

Breakdown

Selection of Domestic, Imported, and Local Craft Beers

Selection of Domestic, International, and Local Wines



OPEN BAR SERVICE IN GLASSWARE PRICING PER GUEST

Customized signature cocktail and/or mocktail are an option as an add-on to any open bar.
Pricing will depend on selection. Contact events@hamiltonhoteldc.com for more information.

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS	PP OVER 5 HRS
0 PROOF BAR (NON-ALCOHOLIC)	12	16	20	24	26	6
PREMIUM BAR	18	24	30	42	54	12
ELEVATED BAR	22	34	48	62	74	16
BEER & WINE BAR	16	20	24	30	36	10

Cash bar is prohibited

All alcohol sales must be sold and serviced through Hamilton Hotel

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Wines

BY THE GLASS

WHITE | 11

Impero, Pinot Grigio
Windy Trail, Chardonnay
Roth, Sauvignon Blanc

RED | 11

Spellbound, Pinot Noir
Barone Montalto, Cabernet Sauvignon
Village Royal, Merlot

SPARKLING | 14

Charles de Cazanove
Veuve Dubarry Cuvee
Villa Sandi Superiore Prosecco

ROSÉ | 16

Mimi Vermentino
Moutard Dame Nesle Côte des Bar Cépage
Costaross



WHITE BY THE BOTTLE

CHARDONNAY

Conti Zecca Luna | 45
Ron Rubin | 50
Vins de Bourgogne Louis Latour | 60
Flowers | 75

PINOT GRIGIO

Castellani | 45
Ron Rubin | 55

SAUVIGNON BLANC

Zorzettig | 45
Oberon | 60
Quintessa | 75

OTHER WHITES

Jordan Riesling | 50
Moncalvina Moscato | 45

RED BY THE BOTTLE

CABERNET SAUVIGNON

Susana Balbo | 65
La Lecciaia | 45
K. Goldschmidt Crazy Creek | 55
Oberon | 60
Band of Vintners | 80

MERLOT

Roth | 55
Château la Tour de Mons Margaux | 65
Queree Cobber | 80
Spellbound | 45

PINOT NOIR

Maggio | 45
Willowbrook | 55
Belle Gros | 75
Château de Santenay | 70

SYRAH

Maragrette's | 45
Châteauneuf-du-Pape Elisabeth Chambellan | 75
Vallegarcía | 55

BORDEAUX & SUPER TUSCAN

Château Larose Trintaudon | 60
Tolaini Valdisanti | 65
Castello Romitorio | 70
Château Picque Caillou | 75

OTHER REDS

Hacienda López de Haro Gran Reserva | 65
Bodegas Faustino Gran Reserva | 85
Terre Del Barolo Riserva | 75
Zeni Amarone Della Valpolicella Classico | 70
G.D. Vajra Barbera d'Alba | 65
Susana Balbo Signature Malbec de Uco | 65
Kadabra Cabernet Sauvignon | 50

CHAMPAGNE

Moet Chandon Brut Imperial | 105
Perrier Jouet Grand Brut | 125
Veuve Clicquot | 140
Pommery Cuvee Brut Nature | 155

DESSERT WINE

Braida Brachetto | 45
Vin Santo | 45



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Wedding

ALL PACKAGES INCLUDE:

6 Butler Passed Hors D'Oeuvres During Cocktail Hour

5-Hour Elevated Open Bar

Sparkling Prosecco Toast

Plated Three Course, Chef-Driven Menu

Tableside Wine Service

Complimentary Cutting & Service of the Client-Supplied Wedding Cake

Presentation of Miniature Desserts Served Alongside Wedding Cake

Coffee & Tea Service

Linenless Round, Rectangular, Cocktail & Highboy Tables

Ceremony & Reception Chairs

China, Glassware & Silverware

Table Numbers & Votive Candles

Complimentary Dance Floor & Stage

Complimentary Suite for the Wedding Couple on the Wedding Night with Amenity

Menu Tasting for up to Four Guests

Preferential Guest Room Rates and Courtesy Room Block Offerings

Reduced Valet Parking Rates

Complimentary Rehearsal Space (based on availability)

The Schuyler's Exclusive List of Recommended Vendors

Optional Children's Meals at \$16 Per Meal

BUTLER PASSED HORS D'OEUVRES

SPICY BEEF TARTARE
Cornichons, Espelette

GAZPACHO
Cherry Tomato, Mint Oil

TUNA TATAKI
Sicilian Agrodolce (Harissa & Honey Puree)

TOMATO CROSTINI
Bufala Mozzarella, Balsamic

SMOKED SALMON
Basil Pesto, Pickled Onion

BEET TARTARE
White Balsamic Vinaigrette, Pistachio Crumble

SHORT RIB TORTELLINI
Pomodoro

CAPONATA BRUSCHETTA
Pine Nuts, Golden Raisins

SALMON RILLETTE
Fried Capers

GAMBAS AL AJILLO
Garlic Lemon Juice

MUSHROOM CROSTINI
Black Pepper Fonduta



STARTERS

Please select one first course.

HAMACHI CRUDO
Olives, Capers, Calabrese Chiles, Basil

BURRATA
Pesto, Confit Tomatoes, Baby Zucchini

ARUGULA SALAD
Radishes, Cucumbers, Seasonal Fruit, Pecorino, Almond

BUTTERNUT SQUASH VELOUTE
Apples, Pears, Chantilly Cream

CAPONATA
Slow Cooked Eggplant, San Marzano Tomatoes, Pine Nuts, Golden Raisins

CAESAR
Romaine, Anchovy Dressing, Pickled Onions Parmigiano

ENTREES

Guests will be offered a choice of two of the following single entrees. The higher priced entrée will determine the Package Price. Pre-Orders are required 7 business days prior to your wedding date.

CHICKEN AL MATTONE | 173
Artichoke, Guanciale, Peppers, Chicken Jus

GRILLED SALMON | 178
Romesco (Red Pepper Puree), Roasted Vegetables, Lemon Vinaigrette

TAGLIATA DI MANZO | 183
Foraged Mushrooms, Crushed Potatoes, Amarone Jus (Red Wine Beef Sauce)

CAVATELLI PRIMAVERA | 168
Wild Mushrooms, Cherry Tomatoes, Basil, Pecorino Toscano

RIGATONI FRUTTI DI MARE | 180
Assorted Seafood, San Marzano Tomatoes, Basil, Espelette

BRANZINO ALL PLANCHA | 190
Melted Leeks, Prosecco Zabaglione (a lighter Hollandaise), Caviar (\$10 upcharge)



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HAMILTON HOTEL

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202 218 7515