



PRIVATE EVENT INFORMATION

The HAMILTON®

EAT • DRINK • LISTEN

600 14th Street NW, Washington, DC 20005
thehamiltondc.com | events@thehamiltondc.com

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ABOUT

A uniquely eclectic experience located just steps from the White House, The Hamilton has quickly become Washington, DC's favorite gathering place for music, art, entertainment and inventive dining. The Hamilton is designed to welcome any crowd or party in search of an exceptional way to celebrate.

OUR FOOD

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Cedar River Farms® Natural Beef, humanely raised, free of hormones and antibiotics.

Thank you for considering The Hamilton for your upcoming event. Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

EVENTS TEAM

To learn more about hosting a private event at The Hamilton, please contact our team at events@thehamiltondc.com.

Liz Hannum—Event Sales Manager
Deena Fletcher—Event Manager
Phone: (202) 787-1000
Email: events@thehamiltondc.com

EVENT SPACES

at a glance

THE HAMILTON LIVE



THE LOFT





BEVERAGE PACKAGES

STANDARD BAR

2 hour minimum
Two hours, \$40 per guest
Additional hours, \$16 per guest, per hour

Standard Bar Package includes:

- Stolichnaya Vodka
- Beefeater Gin
- Jose Cuervo 'Tradicional' Tequila
- Plantation '3 Stars' Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- X by Glenmorangie Scotch
- Clyde's Label Chardonnay and Cabernet Sauvignon
- A rotating selection of draught beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum
Two hours, \$50 per guest
Additional hours, \$18 per guest, per hour

Premium Bar Package includes:

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- Plantation '3 Stars' Rum
- Captain Morgan Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Macallan 12 year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A rotating selection of draught beers
- Non-alcoholic beverages

BEER & WINE

2 hour minimum
Two Hours, \$35 per guest
Additional hours, \$12 per guest, per hour

Rotating selection of bottled beers, house wines, and non-alcoholic beverages

HOST BAR

Beverages will be billed to the host based upon consumption.

Please select premium, standard, or beer & wine only.

CASH BAR

All beverages will be purchased by guests.

Bartender fee of \$3 per guest will be applied to the final bill (\$125 minimum)

BEVERAGE ENHANCEMENTS

PROSECCO TOAST

\$6 per guest

*inquire for full selection of sparkling wines available.

Charged on consumption

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails or non-alcoholic drinks for your guests to enjoy! Inquire for current selection.

Must include a beverage package.

Cocktails will be billed based upon consumption.

NON-ALCOHOLIC

\$7 per guest

Coke, Diet Coke, Sprite, Q Club Soda and Tonic, juices, iced tea, hot tea, and coffee

Shots are not permitted during Private Events.



BREAKFAST

Monday–Friday from 8 am–11 am
Served with coffee, hot tea, soft drinks, or iced tea

PLATED BREAKFAST

FIRST COURSE (OPTIONAL) + \$5

Select one

- Yogurt Parfait
- Assortment of Fruit
- Coffee Cake

ENTRÉE COURSE

Select two for your guests to choose between on day of event

- Benedict \$24
 - » Traditional, Florentine, or Chesapeake (+ \$5), breakfast potatoes, hollandaise
- All American \$24
 - » 2 scrambled eggs, wheat toast, breakfast potatoes, choice between bacon, pork sausage, or chicken-apple sausage
- Steak & Eggs \$32
 - » 6 oz Flat Iron, 2 scrambled eggs, breakfast potatoes, bordelaise
- French Toast \$22
 - » Vermont maple syrup, fruit compote, choice between bacon, pork sausage, or chicken-apple sausage
- Vegetable–Black Bean Hash \$22
 - » Poached eggs

BUFFET OPTIONS

Continental.....\$26/per person

Fresh fruit, assorted pastries & bagels with cream cheese, granola & yogurt

Classic American.....\$28/per person

Fresh fruit, scrambled eggs, breakfast potatoes, wheat toast, a choice between bacon, pork sausage, or chicken-apple sausage

American-Continental.....\$34/per person

Continental + Classic American



WEEKEND BRUNCH

For parties of 25 or more
 Available Saturday & Sunday until 4 pm
 Served with coffee, tea, soft drinks, or iced tea

BUFFET \$45 PER PERSON

- Fresh Fruit
- Brunch Potatoes
- Coffee Cake
- Bacon and Pork or Chicken-Apple Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine, Chesapeake (+\$5)
- Breakfast Burrito
Scrambled eggs, chorizo, black beans, cheddar, ranchero sauce, sour cream, scallions
- French Toast
- Pan-Seared salmon (lemon-caper butter)
- Shrimp & Grits with andouille sausage
- Flat Iron (+\$12)
Choice of two: chimichurri, shallot-Dijon, mushroom red wine sauce
- Crab Cakes (+\$14)
Tartar sauce, lemon

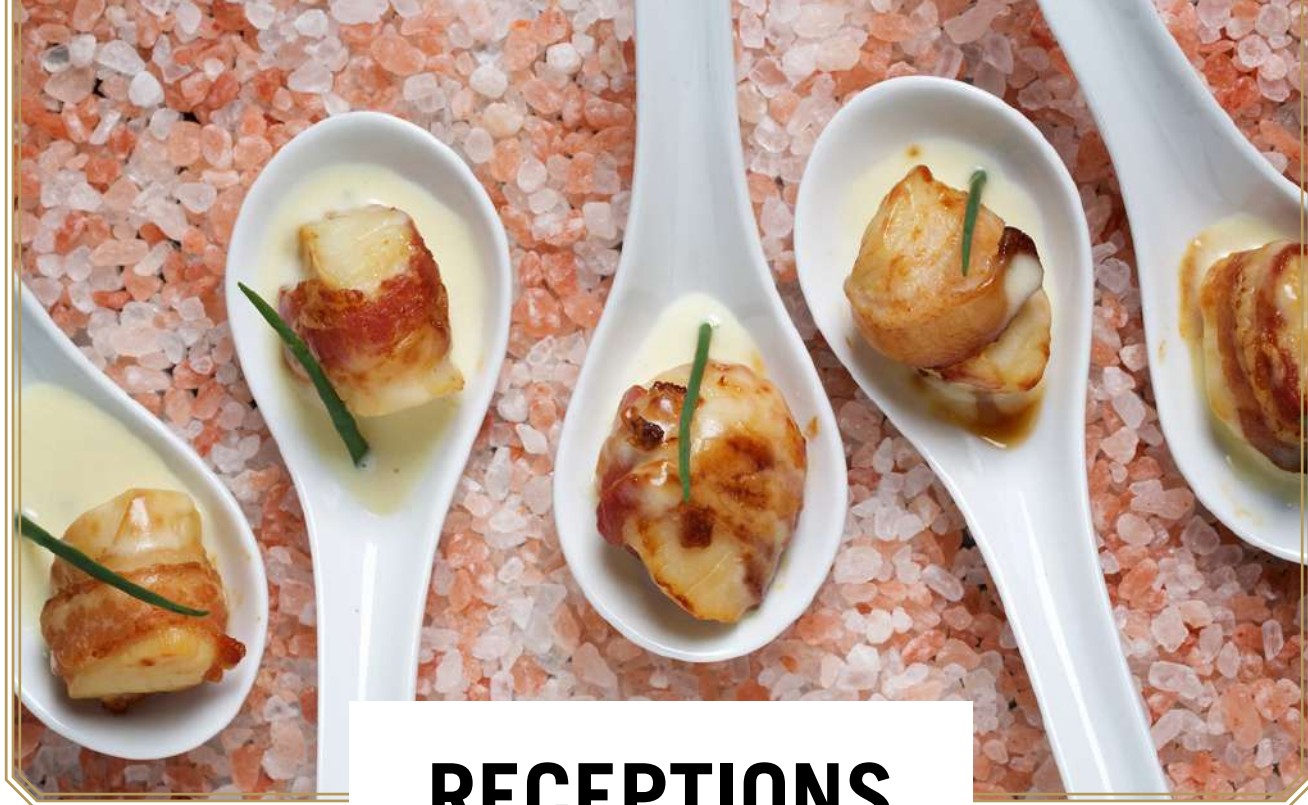
ELEVATE YOUR EXPERIENCE

- Raw Oysters \$3.59/ea (minimum one dozen)
- Oysters Rockefeller \$3.99/ea (minimum one dozen)
- Shrimp Cocktail \$4.29/ea (minimum one dozen)

OMELET STATION

Omelet \$12 per person + \$125 per attendant (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$6 per person) or shrimp (\$3 per person)



RECEPTIONS

\$23 per guest: Pre-dinner / \$41 per guest: Cocktail reception
*Select 5**

PASSED HORS D'OEUVRES

- | | | |
|--|--|---|
| <ul style="list-style-type: none"> • Mini Crab Cakes
<i>Tartar</i> • Seared Scallop
<i>Bacon-wrapped scallops,
Dijon maple glaze</i> • Oysters Rockefeller
<i>Bacon, spinach, garlic
butter, Parmesan</i> • Fried Oysters
<i>Cocktail sauce</i> • Filet Steak Bites
<i>Horseradish aioli</i> • Filet Mignon Crostini
<i>Horseradish aioli</i> • Mini Meatballs
<i>Marinara, Pecorino Romano</i> • Vegetable Spring Rolls
<i>Nuoc cham or sweet chili sauce</i> | <ul style="list-style-type: none"> • Arancini
<i>Marinara</i> • Crispy Chicken Bites
<i>Honey Sriracha or mumbo</i> • Grilled Cheese
<i>Pimento cheese, smoked ham</i> • Steak Tartare
<i>House made potato chips</i> • Coconut Shrimp
<i>Sweet chili sauce</i> • Whipped Goat Cheese Crostini
<i>Peperonata</i> • Mac & Cheese Bites
<i>Hot pepper mayo</i> • Potato & Kale Croquettes
<i>Romesco sauce</i> | <ul style="list-style-type: none"> • Sesame Crusted Tuna
<i>Spicy Ponzu aioli</i> • Smoked Salmon & Cucumber
<i>Whipped dill cream cheese</i> • Cheeseburger Sliders
<i>American cheese, pickles, ketchup</i> • Stuffed Mushroom Florentine
<i>Spinach, Parmesan</i> • Hummus & Cucumber
<i>Aleppo pepper, olive oil</i> • Rosemary Marinated
Lamb Kabobs
<i>Tzatziki (+\$1.50 per person)</i> • Baby Lamb Chops
<i>Mint yogurt (+\$2.50 per person)</i> |
|--|--|---|

**Additional Hors d'oeuvres, priced per guest*

Pre-Dinner (1 hour): add 2 items: \$10, add 3 items: \$15, add 4 items: \$20, add 5 items: \$25

Cocktail Reception (2 hour): add 2 items: \$16, add 3 items: \$24, add 4 items: \$32, add 5 items: \$40



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

<p>Farmhouse Cheese Board \$240 <i>Assorted cheese, grapes, crackers, bread</i></p> <p>Charcuterie Board..... \$240 <i>Assorted cured meats, pickled vegetables, olives, bread, mustard</i></p> <p>Farmhouse Cheese & Charcuterie Board \$240 <i>Assortment of cheese and cured meats, crackers, bread, pickled vegetables, olives, bread, mustard</i></p> <p>Sliders</p> <ul style="list-style-type: none"> • Cheeseburger \$180 • Fried oysters \$200 • Crab cake \$220 	<p>Mini Crab Cake Platter \$220 <i>Tartar sauce, lemon</i></p> <p>Meatballs \$175 <i>Beef, Veal & Pork</i></p> <p>Chicken Wings or Chicken Bites <i>Buffalo, mumbo, or honey mustard</i> <i>Dipping sauces: choice of blue cheese or ranch</i></p> <p>Wings \$190</p> <p>Bites \$175</p>
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RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....\$200
Sliced baguette

Spinach & Artichoke Dip.....\$175
Sliced baguette

COLD ITEMS

Hummus & Crudités..... \$150
Grilled pita, pico, roasted red pepper, feta, cucumbers, baby carrots, tomatoes, radishes, pepperoncini, gem lettuce

French Onion Dip.....\$135
Caramelized onions, shallots, sour cream, mayo, Worcestershire sauce, house-made chips

SUSHI & RAW BAR

PLATTERS

The Hamilton Sushi Platter \$210
Salmon or Tuna Avocado Roll, Spicy Salmon or Spicy Tuna Roll, California Roll, Firecracker Roll

Priced per piece, minimum of one dozen

- Raw Oysters \$3.59 ea
- Oysters Rockefeller \$4.29 ea
- Shrimp Cocktail \$4.29 ea
- Little Neck Clams..... \$1.59 ea



RECEPTIONS

STATIONS

Minimum 25 guests

DESSERTS

Priced per 25 guests

House-made Cookies
& Brownie Bites \$150

House-made Cheesecake
& Brownie Bites.....\$175

Assorted Petite Pastries
2 per guest\$175
3 per guest\$225

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin
Carving\$36/per person

*Whipped potatoes, horseradish
sauce, soft rolls*

Roasted Turkey
Breast Carving\$26/per person

*Whipped potatoes, garlic butter green
beans, cranberry aioli, soft rolls*

Whole-Roasted
Side of Salmon.....\$28/per person

*Ancient grains or Carolina rice, garlic
butter green beans,
dill crème fraîche*

FOOD STATIONS

Taco Bar\$24/per person

*Chicken tinga, pork carnitas, salsa
verde, pico de gallo, cotija cheese,
lettuce, diced red onions, pickled red
onions, flour tortillas, corn chips*

Mediterranean.....\$26/per person

*Grilled chicken breast, roasted
vegetables, falafel, pita, hummus,
whipped feta, tabouleh salad*

Italian\$26/per person

*Rigatoni bolognese, vegetarian
pasta, house salad, mozzarella salad
(seasonal accompaniments),
garlic bread*

Southern\$26/per person

*Shrimp & grits, BBQ pulled pork,
chilled green bean salad with
lemon-basil vinaigrette, cole slaw,
potato rolls*



LUNCH

TWO-COURSE PLATED LUNCH

Includes first and second course, soft drinks, iced tea, coffee, and hot tea. Desserts may be added for an additional fee.

Children's menu, available for ages 10 and under: \$20 per child.

For events with 75 guests & under, please select two entrees for your guests to choose between.

For parties of 75 or more with 2 entree options final counts for each entree are due 14 days prior to the event.

FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Miso Soup

SECOND COURSE

Entree Salads & Sandwiches

- Steak Wedge Salad.....\$32
- Chicken Cobb Salad.....\$28
- Turkey Club with Avocado....\$28
- Chicken #1.....\$28

Chicken & Beef

- Roasted Chicken Breast.....\$36
- Filet Mignon 6 oz..... \$41
- New York Strip Steak 8 oz..... \$46

Seafood

- Pan-Seared Salmon\$38
- Pan-Roasted Seasonal Fish... \$41
- Jumbo Lump Crab Cake..... \$41

Pasta & Vegetarian

- Pasta Bolognese..... \$30
- Roasted Cauliflower\$34
- Ricotta Ravioli \$30

SIDES

Select two options from [Page 15](#)

Served plated with entree

DESSERT

Additional \$8.50 per guest

Select one option from [Page 15](#)



DINNER

THREE-COURSE PLATED DINNER

Includes first and second courses, dessert, soft drinks, iced tea, coffee, and hot tea.

Children’s menu, available for ages 10 and under: \$20 per child.

For events with 75 guests & under, please select two entrees for your guests to choose between.

For events with over 75 guests, please select two entrees OR one duet entree.

For parties of 75 or more with 2 entree options final counts for each entree are due 14 days prior to the event.

STARTER COURSE—SUSHI & RAW BAR ENHANCEMENTS

Optional

- Choice of: Spicy Tuna Roll, Firecracker Roll, California Roll or Caterpillar Roll..... \$14.99
- Raw Oysters
3 oysters.....\$10.99
- Jumbo Shrimp Cocktail
3 shrimp.....\$12.99

FIRST COURSE

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Miso Soup

SECOND COURSE

Chicken & Beef

- Roasted Half-Chicken.....\$50
- Filet Mignon 8 oz.....\$70
- New York Strip 14 oz.....\$70
- Duroc Pork Chop 14 oz.....\$55

Seafood

- Pan-Seared Salmon.....\$53
- Pan-Roasted Seasonal Fish.....\$55
- Jumbo Lump Crab Cakes.....\$70

Pasta & Vegetarian

- Roasted Cauliflower.....\$45
- Ricotta Ravioli.....\$45
- Pasta Bolognese.....\$45

DUETS

Include salads & dessert

- Filet Mignon & Salmon..... \$72
- Filet Mignon & Crab Cake..... \$78
- Filet Mignon & Shrimp..... \$70

SIDES

Select two options from [Page 15](#)

Served plated with entree

DESSERT

Select one option from [Page 15](#)



BUFFET

For parties of 25 or more
Includes three courses, soft drinks, iced tea, coffee, and hot tea

Lunch: includes one salad, two entrees (or one entree & one pasta), two sides, and dessert \$45

Dinner: includes two salads, two entrees & one pasta, two sides, and dessert \$65

SALADS

- Caesar Salad
- Mixed Greens Salad
- Market Salad

ENTREE

- Chicken
Choice between: crispy roasted chicken, chicken marsala, chicken piccata, or chicken Parmesan
- Salmon
Choice between: lemon-caper beurre blanc, peperonata
- Seasonal Fish
Choice between: lemon-caper beurre blanc, peperonata
- Flat Iron Steak
Choice between: bordelaise, chimichurri, or bearnaise
- Petite Filet Medallions (+\$12)
Choice between: bordelaise, chimichurri, or bearnaise
- Jumbo Lump Crab Cakes (+\$14)
Tartar sauce, lemon
- Grilled Pork Chops 5 oz
Choice between: shallot-dijon sauce or chimichurri

PASTA

- Chicken Farfalle
Shiitake-cremini mushroom sauté, Marsala cream, parsley, Pecorino Romano
- Shrimp Orecchiette
Cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter
- Spicy Sausage Ragu Garganelli
San Marzano tomatoes, Tuscan kale, Pecorino Romano

VEGETARIAN PASTAS

Fall/Winter:

- Butternut Squash Ravioli
- Mushroom Garganelli
- Penne with Creamed Leek & Spinach
- Penne alla Norma

Spring/Summer:

- Spinach-Lentil Orecchiette
- Asparagus Campanelle
- Rigatoni with Butter-Roasted Tomato Sauce
- Ricotta Ravioli with Tomato & Corn Chesapeake



SIDES & DESSERTS

SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Potato Gratin/Pave
- Baked Mac & Cheese
- Carolina Rice with Sesame Seeds
- Polenta
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Glazed Baby Carrots
- Brussels Sprouts with Balsamic & Cranberries
- Brussels Sprouts with Maple Bacon
- Roasted Garlic & Thyme Cremini Mushrooms

BOUNTY OF THE SEASON

Available from our local farms in the spring and summer months:

- Ratatouille: Spring/Summer
- Asparagus: Spring/Summer
- Tomato & Corn Chesapeake: Spring/Summer

DESSERTS

PLATED FOR LUNCH AND DINNER

- Chocolate Brownie Sundae
Vanilla ice cream, caramel sauce, whipped cream
- Flourless Chocolate Cake (gluten-free, nut-free)
Raspberry sauce
- Bread Pudding
Vanilla ice cream
- Cheesecake
- Crème Brûlée
- Key Lime Pie
Raspberry sauce, whipped cream
- Sorbet or Ice Cream
- Seasonal
 - » Warm Apple Crumble: Fall/Winter
 - » Strawberry Shortcake: Spring
 - » Peach Cobbler: Summer

FAMILY STYLE

Priced per 25 guests

House-Made Cookies & Brownie Bites	\$150
House-Made Cheesecake & Brownie Bites.....	\$175
Assorted Petite Pastries	
2 per guest	\$175
3 per guest	\$225



THE HAMILTON LIVE

The Hamilton Live is a private space, located on the lower level of The Hamilton and features two large bar areas (including a mezzanine) and tiered table seating that surrounds a crescent stage.

Perfect for large meetings, seated meals, and cocktail receptions, this unique space uses cutting-edge green technology to provide your event with state-of-the-art sound and lighting. Past events include presidential inaugural celebrations, live music receptions, TED-style gatherings and other panel discussions, product launches, award ceremonies, and networking breakfasts.

Available for daytime events up until 2PM or evening events up to four hours. Some dates subject to holiday pricing.

ROOM CAPACITY:
300 SEATED GUESTS
600 GUESTS FOR COCKTAIL RECEPTIONS

DAYTIME EVENTS

\$1,000 Room Fee
Food & Beverage Minimum:
\$10,000

EVENING EVENTS

\$1,000 Room Fee
Food & Beverage Minimums:
Sunday–Wednesday \$20,000
Thursday–Saturday \$30,000



**SCAN CODE
TO TAKE A
VIRTUAL TOUR
OF THE SPACE!**



Mezzanine Bar

THE HAMILTON LIVE

ADDITIONAL DETAILS

- Room Fee covers an event lasting up to four hours. Additional hours are available for \$1,000 per each hour added.
- Room Fee includes:
 - » one A/V technician
 - » use of the screen/projector
 - » six channels of wireless with microphones & up to four lavalier microphones
 - » background music
 - » podium with microphone & flat screen television monitors
 - » stage lighting
 - » ambient column lighting
- Hosts and vendors will have access to the space two hours prior to the event; early set up may be available for an additional \$500 per hour prior to two hours.
- The Hamilton reserves the right to require wristbanding for event guests, using The Hamilton provided wristbands. Wristbands can be used as a guest count monitoring system and may affect event pricing.
- Live streaming is available
- \$1,000 Live Band Fee applies for all events with Live Entertainment. This fee includes:
 - » one additional A/V technician
 - » three-hour band load-in
 - » four parking spots
 - » sound check
 - » house backline
 - » green room with non-alcoholic beverage hospitality

Certain dates subject to holiday pricing.



THE LOFT

The Loft, a private room with wood paneling and a custom mural adorning the walls, is located on the second level of the restaurant. The Loft can host both seated events and cocktail receptions.

**ROOM CAPACITY:
72 SEATED GUESTS
150 GUESTS FOR COCKTAIL RECEPTIONS**

DAYTIME EVENTS

\$200 Room Fee
Food & Beverage Minimums:
Monday–Friday: \$2,500
Saturday & Sunday: \$3,000

EVENING EVENTS

\$300 Room Fee
Food & Beverage Minimums:
Sunday–Wednesday \$5,000
Thursday–Saturday \$6,000

The Room Fee covers an event lasting up to four hours. A/V capabilities: 55” television screen, podium, and wired microphones. Wireless microphone rental: \$150 each

Certain dates subject to holiday pricing.

EVENT DETAILS

GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 2% administrative fee (this fee covers the direct costs of planning your event).
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSITS, PAYMENT & CANCELLATION

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking.
- Deposits are equal to 50% of Food & Beverage Minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.
- Cancellations two weeks prior to event date are subject to 100% of estimated contract cost.
- Force Majeure clause included with booking form.

GUARANTEED GUEST COUNT

- A final guest count is due by noon, three business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

- Final food & beverage selections are due two weeks in advance.
- A Bar & Beverage Package is required for the full length of the event.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
- Food or beverage may not be brought on or off premise without written permission of the event department.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.