



OLD EBBITT GRILL





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Wedding Receptions

Thank you for considering the Old Ebbitt Grill for your wedding. We look forward to making your reception a memorable experience. We've put together the following package to include every detail needed for your special day:
a five hour wedding reception ranging from \$110 to \$145 per person including a standard open bar, passed and displayed hors d'oeuvres, a three course menu, a champagne toast, and tableside wine service.

Rooftop Terrace Cocktail Hour

The Rooftop Terrace is available for your cocktail hour (April-October).
The Rooftop overlooks the White House, Washington Monument and the National Mall, with sweeping views from the National Cathedral to the Pentagon and along the Potomac River.
The Atrium serves as the backup location in the event of inclement weather.

Food & Beverage Minimums, Fees

There is a \$10,000 food & beverage minimum for daytime events ending before 4:00 pm.
There is a \$30,000 food & beverage minimum for evening events starting after 6:00pm.
There is an \$25,000 off peak food & beverage minimum for evening events starting after 6:00pm in January, February, July, and August.
A \$1,000 room rental fee will apply.
A 20% service charge and 10% DC tax are additional. Service charges are subject to 10% DC tax.

Capacity

The Atrium can accommodate up to 300 people seated with a dance floor.
The Rooftop Terrace can accommodate up to 250 people for a cocktail reception.
We can host your ceremony for up to 300 guests in the Atrium for an additional fee of \$1,000.

Menu

Upon booking, our Private Events Team will work with you to create your menu based on local, seasonal ingredients. To help you choose your menu, we provide a complimentary tasting for two.
We will happily accommodate all vegetarians, vegans, allergies, and dietary restrictions or requests.

Bar Service

Our package include five hours of standard open bar with a champagne toast at dinner and tableside wine service.
Premium level liquor and wine can be provided for an additional charge.
Choose to add one of our signature cocktails for your bar, and cost will be based on consumption.
Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age, and we reserve the right to decline service to any guest at any time.

Linens & Decor

We provide 6' round tables, gold chairs, white tablecloths, white napkins, and flameless votive candles.
Linens or furniture may be rented from an outside vendor.
We do not prohibit real flame candles of any kind.

Vendors

We are happy to supply a list of recommended vendors to include lighting, draping, florists, bakeries, linens, and décor.

Bands, DJs & Audio Visual

The Full Atrium must be reserved when using amplified sound, music or AV equipment.
AV equipment and music may only be used after 8:00pm Monday-Friday. We recommend a minimum of four speakers when using amplified sound in the Atrium, based on the configuration of the space.



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Valet Parking

Valet parking is available for \$12 per car from 6:00pm on Monday – Saturday, and from 8:30am on Sunday.

Private Entrance and Security

You will have access to a private entrance at 655 15th Street. A security guard fee of \$440 will apply for all Full Atrium events, including security for both the private entrance and the Rooftop Terrace.

Coat Check Attendant

One attendant per 100 guests is recommended, \$100 will be applied per attendant.

Guarantee

An approximate number of guests must be provided upon booking, and a final guarantee is due at least two business days prior by 12:00noon.

Children

A children's menu is available for \$20/child under the age of 10.

Payment

*An initial deposit of 50% of the food & beverage minimum is required upon booking.
This deposit is non-refundable and non-transferable.
Final payment is due prior to the start of the event; billing is not available.*

Cancellation Policy

All cancellations must be made in writing. Cancellations within 30 days of event date are subject to a charge equal to entire estimate, or \$110 per guest, whichever is greater. Cancellations prior to 30 days of event date will be subject to the forfeiture of the full deposit.



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Bar & Beverage Service

Five Hour Standard Open Bar

*Absolut, Tanqueray, Jack Daniels, Dewars, Bacardi, Seagram's 7, and Jose Cuervo
Assorted bottled beers
Old Ebbitt Grill label house red & white wine
Non-alcoholic beverages*

Premium Open Bar Upgrade

\$16 additional per guest

*Grey Goose, Bombay Sapphire, Woodford Reserve, Johnnie Walker Black, Bacardi,
Crown Royal and Patron Silver
Assorted bottled beers
Upgraded red & white wine
Non-alcoholic beverages*

Wine

*You may choose to upgrade wine and can choose from our extensive wine list
We will then charge the difference between our house wine (\$28.00/bottle) and the price of your selection*

Champagne Toast

We include sparkling wine for your toast

Specialty Cocktails

Choose one of our signature cocktails to be available at the bar, additional pricing per cocktail applies



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Cocktail Hour Passed Hors D'Oeuvres

Please select five (5) of the following:

Mini Crab Cakes

Old Bay aioli/lemon

Steak Bite

shallots/port/blue cheese

Smoked Salmon Bite

herbed crème fraiche/ pumpernickel

Shrimp & Grits

pimento cheese grits/creole sauce

Seafood Cocktail

Tabasco/avocado/cilantro

Prosciutto Wrapped Chicken

salsa verde/capers

Stuffed Mushroom Florentine

Mini Croque Monsieur

ham/gruyere/Dijon mustard

Applewood Bacon-Wrapped Scallops

smoky barbeque sauce

Baked Vegetable Empanadas

tomatillo salsa

Vegetable Spring Rolls

Thai chili sauce

Crispy Chicken Bites

Thai chili sauce/cilantro

Fried Olives

Spicy yogurt

Sliders

choice of:

beef brisket/pork/chicken

Seasonal Soup Cup

Fried Oysters

bistro sauce

Mushroom Crostini

roasted garlic ricotta/arugula/ pecorino

Edamame Hummus Cups

vegetable sticks

Cornmeal-Crusted Shrimp

bistro sauce/pickled onion

Potato & Kale Fritters

romesco sauce

Herb-Mustard Crusted Baby Lamb Chops

marinated in mustard sauce

(an additional \$2 per piece)

Mini Lobster Rolls

(an additional \$2 per piece)

Displayed Hors D'Oeuvres

Please select **one** of the following:

American Farmhouse Cheeseboard

seasonal fruit and crackers

Hummus and Crudité

seasonal vegetables, hummus and pita bread

Crab & Artichoke Dip

Parmesan-crusted, sliced baguette

Raw Bar

jumbo shrimp, shucked oysters, Jonah crab claws

(additional charges apply)



Seated Dinner

select one option for each course

First Course

Caesar Salad
Market Salad
Seasonal Salad

Main Course

Roasted Chicken \$110

Duet of Roasted Chicken & Pan Roasted Salmon \$120

Duet of Roasted Chicken & Crab Cake \$130

Roasted Filet Mignon \$135

Duet of Filet Mignon & Pan Roasted Salmon \$140

Duet of Filet Mignon & Crab Cake \$145

served with Chef's selection of seasonal accompaniments

Dessert

served with coffee and tea

Fresh Fruit

selection of fresh fruit, fruit puree

Petite Pastries

assorted sweets & treats, served family-style to each table

Cheese & Fruit

served family-style to each table

Wedding Cake

to be provided by the bride and groom, no cutting fee will apply

**Prices subject to change until booking is confirmed*