



Hamilton

Weddings

*Created With You In Mind
Since 1922*



The Hamilton Crowne Plaza Hotel
1001 14th Street, NW | Washington, DC 20005
Sales: 202-218-7511 | www.hamiltonhoteldc.com

The Silver Experience

Three Hour Hosted Bar Service

Hamilton House Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Especial Tequila, Jim Beam Bourbon, Grant's Scotch, Seagram's 7 Crown

Hamilton Wine Selection

Canyon Road Chardonnay & Cabernet

Hamilton Cordial Brands

Kahlua Coffee Liquor, Bailey's Irish Cream Liquor, Grand Marnier Cognac, Courvoisier VS Cognac, Disaronno Amaretto, Chambord Blackberry Liquor, Frangelico Hazelnut Liquor, Cointreau Orange Liquor

Reception - Tray Passed Hors d'Oeuvres

Miniature Maryland Crab Cakes

Assorted Silver Dollar Sandwiches

Scallops Wrapped in Bacon

Dinner Service

Guest Choice of One:

Gathered Greens or Shrimp Bisque

Guest Choice of One:

Grilled Organic Chicken with Garlic Mashed Potatoes, Seasonal Vegetables and Madeira Sauce

Grilled Flank Steak with Spanish Rice, Seasonal Vegetables, Pico and Chimichurri

Grilled Salmon with Garlic Mashed Potatoes, Seasonal Vegetables and Lemon Caper Sauce

Wedding Cake

Custom One-Tiered, One Layer Cake



The Golden Experience

Three Hour Hosted Bar Service

Hamilton Call Brands

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, 1800 Añejo, Jack Daniels Bourbon,
Crown Royal Whiskey, Chivas Regal 12-Year-Old Scotch

Hamilton Wine Selection

Beringer Chardonnay & Cabernet

Hamilton Cordial Brands

Kahlua Coffee Liquor, Bailey's Irish Cream Liquor, Grand Marnier Cognac, Courvoisier VS Cognac,
Disaronno Amaretto, Chambord Blackberry Liquor, Frangelico Hazelnut Liquor, Cointreau Orange Liquor

Reception - Tray Passed Hors d'Oeuvres

Miniature Maryland Crab Cakes

Assorted Silver Dollar Sandwiches

Scallops Wrapped in Bacon

Dinner Service

Guest Choice of One:

Classic Ceasar Salad or Chesapeake Crab Bisque

Guest Choice of One:

Grilled Organic Chicken with Garlic Mashed Potatoes, Seasonal Vegetables and Wild Mushrooms

Grilled New York Steak with Roasted Fingerlings, Seasonal Vegetables and Maitre d' Butter

Grilled Salmon with Garlic Mashed Potatoes, Seasonal Vegetables and Shrimp Sauce

Wedding Cake

Custom Two-Tiered, Two Layer Cake



The Platinum Experience

Three Hour Hosted Bar Service

Hamilton Premium Brands

Grey Goose Vodka, Bombay Gin, Meyer's Rum, Patrón Añejo, Knob Creek Bourbon,
Crown Royal Whiskey, Glenlivet 12-Year-Old Scotch

Hamilton Wine Selection

Clos du Bois Sonoma Reserve Russian River, Chardonnay & Cabernet

Hamilton Cordial Brands

Kahlua Coffee Liqueur, Bailey's Irish Cream Liqueur, Grand Marnier Cognac, Courvoisier VS Cognac,
Disaronno Amaretto, Chambord Blackberry Liqueur, Frangelico Hazelnut Liqueur, Cointreau Orange Liqueur

Reception - Tray Passed Hors d'Oeuvres

Miniature Maryland Crab Cakes

Assorted Silver Dollar Sandwiches

Scallops Wrapped in Bacon

Dinner Service

Guest Choice of:

Cesar Salad, Lobster Bisque or Chopped Salad with Great Hill Blue

Guest Choice of:

Grilled Organic Chicken with Garlic Mashed Potatoes, Seasonal Vegetables and Marsala Sauce

Braised Lamb Shank with Rissotto Milanese

Grilled Filet Mignon & Crab Cake with Roasted Fingerlings, Seasonal Vegetables and Maître d' Butter

Horseradish Crusted Sea Bass with Lobster Mashed Potatoes, Seasonal Vegetables and Chive Butter Sauce

Wedding Cake

Custom Three-Tiered, Two Layer Cake

