

There's Love. And Then There's L'amour

For your wedding, the love you share should take center stage and make no compromise. And at Sofitel, the romance and allure of French elegance-exquisite cuisine, attentive service, effortless style-blends with your unique tates to create a wedding day that will long live on in the memories of every guest.

Sofitel Washington DC awaits to show you how beautiful your wedding can truly be. In 2020, you can choose one of the following benefits to help you personalize your wedding even further-and weddings held on a Sunday are entitled to a second benefit, too!

CHOOSE FROM THE FOLLOWING BENEFITS:

- · Complimentary stay in the bridal suite on the night of your wedding
- Complimentary stay for the parents of the couple on the night of your wedding
- Addition of an artisanal cheese or vegetable crudité display to your cocktail reception hour
- Additional hour of bar service added to your existing bar package
- Complimentary one-year anniversary stay at hotel for one night
- · Complimentary brunch for the couple for the morning after





WEDDING PACKAGE

Priced per person - Maximum of two hours. Minimum of 35 quests.

RECEPTION PACKAGE

\$199++ per person includes dance floor, banquet tables, chairs, and white linen \$250++ per person includes dance floor, banquet tables, chiavari chairs, choice of luxurious linen

COCKTAIL HOUR

- Cheese Display with assortment of imported and domestic cheeses
- Choice of 5 Passed Canapés:

HOT PASSED CANAPÉS

Chicken Satay, orange ginger sauce Brie in filo, apricot & almonds (V)

Spinach and artichoke stuffed mushrooms (V)

Zucchini Fritters, buttermilk ranch (V)

Smoked salmon and leek mini quiche

COLD PASSED CANAPÉS

Prosciutto wrapped asparagus (GF)

Tuna tartare on scallion pancake (GF)

Boursin stuffed cherry tomato (V, GF)

Pastrami Smoked salmon crostini

SERVED DINNER

APPETIZERS (select one)

- Mushroom and Madeira soup, truffle oil (V + GF)
- Lobster Bisque (GF)
- Roasted beets, arugula, orange segments and toasted Pistachios (Vegan + GF)
- Lyonnaise salad, Frisée, lardons, croutons, poached egg
- Wild mushroom ravioli, sage and Parmesan cream (V)
- Maryland style crab cake, spicy Old Bay aioli

SERVED ENTRÉES (select one)

- Pan-seared Amish chicken breast, sautéed mushrooms, pan-fried gnocchi
- Pan seared salmon, forbidden rice, Bok Choy, Yuzu reduction (GF)
- Wild mushroom risotto, mascarpone, aged Parmesan, truffle jus (V)
- Braised short rib. Bordelaise sauce

MINI DESSERTS STATION

- Hazelnut Custard
- Tiramisu
- Chocolate raspberry shots

THREE HOUR PREMIUM OPEN BAR

- Finlandia vodka, Beefeater gin, Sauza Hornitos Silver tequila, Bacardi rum, Jack Daniel's Whiskey, Jim Beam Rye
- The Famous Grouse, Noilly Prat Vermouth
- Domestic and imported beers
- Selection of Premium still & sparkling wines
- Assorted sodas, juices, still and sparkling water

Gluten free and Vegan menu options available upon request.

Prices are per guest unless otherwise noted and subject to 24% administrative fee and appropriate sales tax.

(GF) = Gluten Free (V) = Vegetarian



PARIS BALLROOM

At 1,800 square feet, Paris Ballroom and pre-function space make a beautiful space for a wedding celebration and can accommodate up to 150 guests seated with round tables. Cocktail hour in the pre-function bar can flow to a seated dinner in our beautiful ballroom including dance floor, banquet tables, chairs, and white linen. Upgraded linens, chairs, and floral arrangements are available with our upgraded wedding packages.

We are delighted to offer custom packages for special events including your reception, rehearsal dinner, or farewell brunch with family and friends. Catering menus, including themes and suggestions can be prepared by a Catering and Conference Services Manager for review. Specialty menus can be created upon request.









