



THE FAIRFAX
AT EMBASSY ROW
A LUXURY COLLECTION HOTEL

Washington DC

2100 Massachusetts Avenue, NW

Washington, DC 20008 · 202-293-2100

www.Luxurycollection.com/fairfax

Congratulations on Your Engagement

Your Wedding Package Will Include The Following:

Six Butler Passed Hors D' Oeuvres

Four Hours of Deluxe Cocktail and Beverage Service

Three Course Tailored Menu

Wine Pairing with Selected Entrée

Private Bridal Party Retreat

Grand Ballroom for Your Wedding Reception

Head Table

Dance Floor

Space for Band or Dj

Votive Candles

White Glove Reception

White Floor Length Linens, White Overlay and Napkins

Sparkling Champagne Toast

Exceptional Culinary and Banquet Staff

Exclusive Sleeping Room Rates

Reduced Parking for Day and Overnight Guests

Complimentary Menu and Wine Tasting

Our Preferred Vendor Professionals

A Complimentary Suite the Night of Your Reception with Amenity

A Taxable Service Charge of 21% and a 10% District of Columbia Sales Tax will be added to all Food and Beverage costs. Miscellaneous Items will be assessed a Local Sales Tax of 5.75%



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Butlered Hors D' Oeuvres

Chilled

Blini With Roasted Peppers And Eggplant Caviar
Prosciutto Crostini With Boursin And Asparagus
Siltan Mousse With Fresh Pear On Crouton
Smoked Trout With Salsa Verde Tartlets
Cherry Tomato Filled With Watercress, Roquefort
And Toasted Walnut
Smoked Chicken Tartlets With Spicy Mango
Chutney
Herb Brioche Crusted Japanese Eggplant With
Mozzarella & Roasted Tomato
Smoked Salmon On Crouton With Caviar And Dill
Tenderloin Of Beef On Garlic Crouton With Sweet
Onion Confit
Smoked Salmon Florets On Black Bread With Sour
Cream And Capers
Saffron Infused Sea Scallop On Cucumber With
Pickled Ginger And Black Sesame Seeds
Cucumber Cup Filled With Thai Beef Salad
Seared Rare Ahi Tuna With Saffron Mayonnaise
Terrine Of Foie Gras With Raspberry On Toasted
Brioche
Tequila Grilled Shrimp With Avocado Salsa
Salmon Tartar With Sweet Red Onion Crème
Fraiche
Carpaccio On Toasted Crostini With Spicy Mustard
Assorted Sushi & California Roll With Wasabi, Soy
Sauce And Pickled Ginger

Warm

Wild Mushroom Profiterole
Eggplant Ragout In Phyllo Purse
Vegetable Spring Rolls With Peanut Cilantro Sauce
Southwest Tortilla Wrap With Black Beans And
Cilantro, With Fresh Salsa
Spinach & Ricotta Spanakopita With Dill Citrus Sauce
Shrimp Spring Rolls With Peanut Cilantro Sauce
Potstickers Seared & Steamed Tossed In Black Bean
Sauce
Brie, Fresh Pear And Almond In Puff Pastry
Marinated Thai Style Chicken Satay With Peanut
Sauce
Pecan Crusted Chicken With Spicy Mango Sauce
Teriyaki Brochette Of Beef
Lime Grilled Gulf Shrimp
Scallops Wrapped In Bacon Tossed In Honey
Balsamic Sauce
Dragon Shrimp With Caramelized Pineapple & Orange
Marmalade
Peking Duck Wraps With Hoisin Sauce
Lamb Sate With Taziki Sauce
Chesapeake Bay Crab Cakes With Spicy Remoulade
Sauce
Baby New Zealand Lamb Chops With An English Mint
Sauce Mint Sauce

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Dinner

All Dinners Selections Include Gourmet Rolls with Butter Florets
Chef's Selection of Fresh Seasonal Vegetables

Please Choose A First Course

Chilled Spicy Gazpacho
Garnished With Jumbo Shrimp Confit

Cream Of Corn Chowder
With A Flash Fried Jumbo Lump Crab Ball

Roasted Red Pepper And Lobster Bisque
With A Hint Of Dry Sherry

Butternut Squash Bisque
Crème Fraiche & Cinnamon

Wild Field Greens
With Pistachios, Dried Cranberries, Crumbled
Gorgonzola Cheese
And An Aged Balsamic Vinaigrette

Grilled Caesar Salad
Halved Hearts Of Romaine Lightly Grilled Scattered
With Shredded Radicchio
Pumpnickel Croutons And Shaved Parmesan
Cheese
Drizzled With Creamy Caesar Dressing

Arugula With Shaved Parmesan And Toasted Pine
Nuts
Cracked Black Pepper And Hazelnut Oil Vinaigrette

Sliced Roma Tomatoes & Smoked Buffalo Mozzarella
With Fresh Basil, Extra Virgin Olive Oil And Aged
Balsamic Vinaigrette

Additional Course

Jumbo Lump Crab Cake Martini
Apple-Fennel Slaw, Belgium Endive
\$15.00 Per Guest

Seven Onion Tart
Petit Herb Salad
Asian Pear Vinaigrette
\$10.00 Per Guest

Champagne Risotto
With Medallions Of Lobster And Shaved Truffles
\$14.00 Per Guest

Seared Scallops With Walnut Butter
On Wilted Watercress
\$15.00 Per Guest

Cheeses
Chef's Creation, Selected From:
Roblechon, Maytag Blue, St. Andre, English Cheddar,
Port Salute, Brie, Parmigiano Reggiano And Chevre
Arranged With Grape Clusters, Granny Smith Apples
And Nuts
Sliced Baguettes And Water Crackers
\$12.00 Per Guest



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Sorbet Intermezzo

(Please Choose One)

Pink Grapefruit

Green Apple And Lemon

Verjus With Peach Compote

Red Raspberry And Port Reduction

Basil Sorbet

Dual Entrée Selection

Seared Petit Filet Of Beef Tenderloin With A Ruby Port Sauce

Thai Marinated Shrimp On Sugar Cane Skewer

Lemon Beurre Blanc

Roasted Garlic Mashed Potatoes

\$180.00 Per Guest

Roulade Of Chicken Filled With Sun-Dried Tomatoes, Artichokes And Feta Cheese

Sundried Tomato Crusted Salmon Medallion

Sauce Verte

Risotto With Puree Of Watercress

\$170.00 Per Guest

Grilled Petite Filet Of Beef With Sautéed Wild Mushrooms And Merlot Demi Glace

Chesapeake Bay Crab Cake

Lemon Grass Sauce

Carrot Risotto

\$185.00 Per Guest



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Entrée Selection

Veal Medallions
Morel Mushroom Sauce And Caramelized Red Onion
Creamy Polenta With Parmigiano Reggiano
\$175.00 Per Guest

Seared Ancho-Chili Rubbed Chicken Breast
With Lime Cilantro Sauce
Black Pearl Rice And Grilled Vegetables
\$162.00 Per Guest

Seared Anise-Dusted Breast Of Chicken
White Grape And Cognac Sauce
Bliss Potato Gratin With Gruyere
\$165.00 Per Guest

Grilled Five Peppercorn Sliced Tenderloin
Mustard Sauce
Potato, Spinach & Shitake Mushroom Gratin
\$172.00 Per Guest

Fillet Of Chilean Sea Bass
Saffron-Vanilla Sauce
Jade Blended Couscous
\$168.00 Per Guest

Pan Roasted Salmon
Roasted Salsify, Artichoke Hearts,
Sundried Tomatoes And Aged Balsamic Vinaigrette
\$168.00 Per Guest

Grilled Petite Filet Of Beef Tenderloin
Topped With Blue Cheese
Sautéed Mushrooms & Caramelized Onions
Five Peppercorn Sauce
Roasted Corn Soufflé
\$176.00 Per Guest

Garlic-Marinated New Zealand Lamb Chops
Drizzled With Mustard Oil
Yukon Gold, Chive Mashed Potatoes
\$178.00 Per Guest

Olive Tapenade Crusted Sea Bass
Roasted Red Pepper Sauce
Asian Mashed Potatoes
\$168.00 Per Guest



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Deluxe Bar Selection

Kettle One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon
 Chivas Regal Scotch, Meyers Dark Rum, Crown Royal
 Sweet & Dry Vermouth, Domestic Red and White Wines
 Domestic and Imported Regular and Lite Beers
 Assorted Juices, Mixers, Soft Drinks, Bar Fruit and Ice

We recommend (1) Bartender per 75 guests
 Bartender Fee is \$150.00 each, maximum of 4 hours
 Coat Attendant is \$150.00 each, maximum of 4 hours

Wedding Enhancements

<p>Friandise A Presentation Of Miniature Sweets, Pastries & Chocolate Dipped Strawberries \$35.00 Per Table ~ Gourmet Coffee Station Sugar In The Raw, Chocolate Covered Espresso Beans, Whipped Cream, Cinnamon Sticks & Chocolate Shavings \$12.00 Per Person ~ Upgrade Wine Service With Dinner \$8.00 Per Person ~ Additional Hour Of Open Bar \$6.00 Per Person</p>	<p>Slip Chair Covers And Colored Sash Starting at \$10.00 Per Chair ~ Overlay Tablecloths Starting at \$30.00 Per Table ~ Floor Length Colored Linens Starting at \$40.00 Per Table ~ Specialty Chairs Starting at \$15.00 Per Chair ~ Ballroom Up Lighting \$1000.00 per package ~ Ceremony Set-Up \$800.00 inclusive</p>
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Special Wedding Offers for Starwood Preferred Guests (SPG)

- Earn one Starpoint for every dollar of your wedding contract, up to 100,000 Starpoints
- Starpoints are awarded when you sign your contract, and can be used at more than 900 hotels and resorts worldwide
- Convenient event website for an easy guest room booking experience
- Wedding guests earn standard Starwood Preferred Guest® Starpoint awards for their stay
- The wedding couple earns 5,000 bonus Starpoints for every 10 guest rooms used

To take advantage of the above offer, visit www.SPG.com

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