



2019
Wedding Packages
&
Menus

Catered by:
CASOLARE





WEDDINGS AT GLOVER PARK HOTEL

Glover Park Hotel, a Kimpton Hotel in Washington DC, offers the perfect DC wedding venue for all your upcoming weddings. Whether it's a small cocktail reception on our deck or large reception with cocktails, dinner and dancing in the Rock Creek Ballroom.

Our ballroom provides a romantic ambiance providing a unique wedding venue in Northwest DC. And because all our event space is on one level guests can flow in and out of the open foyer which is also perfect for a cocktail reception, gift table, guest book, bar set up, or whatever you dream!.

Weddings at Glover Park Hotel are customized and unique, but best of all, host your DC wedding at Glover Park Hotel and we'll make it stress free and fun.

Catering is provided by Casolare, offering the award-winning contemporary Italian cuisine and seasonal menus that allow you to customize your wedding package with a menu of your choice.



The Bliss

Throw Out The Traditional Timeline, We Will Do All The Work For You!

10 Person Maximum, **Available On Sunday Through Thursdays**

\$1,400.00

60-minute event

Ceremony space only

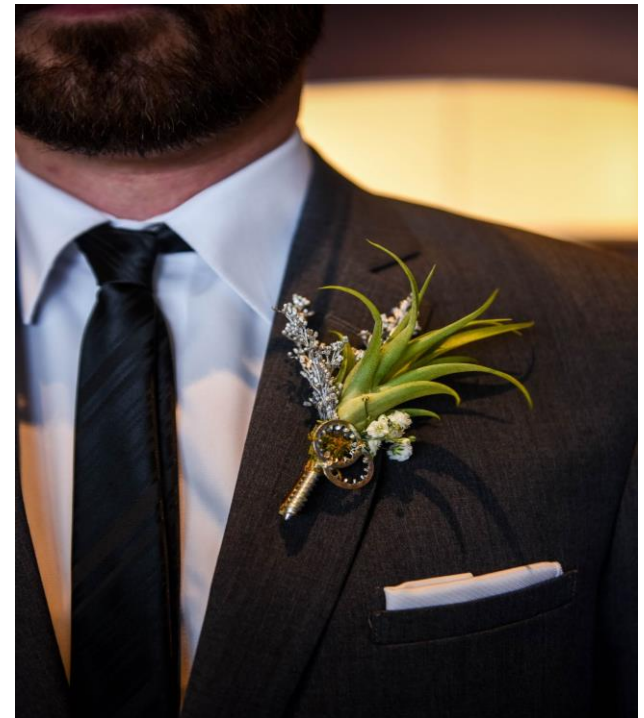
On-site Officiant

Seasonal Bridal Bouquet and Boutonniere

Champagne Toast

Chivari Chairs

Complimentary (1) Night Standard Guest Room Night of Event for the Bride & Groom



Happily Ever After

This Package Is For The Couple That Wants An Intimate, Simple, And Elegant Celebration With No Fuss!

25 Person Maximum, **Available On Sunday Through Thursdays**

\$90.00 Per Person

Pop Up Ceremony

Intimate Three-course Plated Dinner

(1) Hour Hosted Bar

Customized Hand-crafted Cocktail Inspired By The Year You Met

Black Linens

Candle Centerpieces

Personalized Printed Menus

Pricing subject to a 20% gratuity, 1% taxable administrative fee and 10% sales tax on all food & beverage. All taxes & fees are subject to change. Please see further Hotel Policies under Event Information. Please advise your service manager of any food allergies prior to your event.

KEEPING IT SIMPLE PACKAGE

- One Hour Hosted Open Bar With House Wine & Beer
- Three Passed Hors D'oeuvres
 - Caprese Crostini With Fresh Mozzarella & Balsamic
 - Salmon, Toast Points & Crème Fraiche
 - CASOLARE Beef Sliders

\$45 Per Person For First Hour

\$20 Per Person For Each Additional Hour

MIX AND MINGLE

- One Hour Hosted Open Bar With House Wine & Beer
- Three Passed Hors D'oeuvres
 - Mini-crab Cakes With Spicy Remoulade
 - Seasonal Arancini With Lemon Crème Fraiche
 - Polenta Bites With Lemon & Herb Ricotta
- Cheese & Charcuterie Board
 - Selection Of Italian Cheese & Meats
 - Traditional Accompaniments

\$50 Per Person For First Hour

\$25 Per Person For Each Additional Hour

THE PARTY STARTER

- One Hour Hosted Open Bar With House Wine & Beer
- Three Passed Hors D'oeuvres For
 - Crostini with Drunken Fig Jam & Goat Cheese
 - Seasonal Arancini With Lemon Crème Fraiche
 - Seasonal Bruschetta
- Cheese & Charcuterie Board
 - Selection Of Italian Cheese & Meats
 - Traditional Accompaniments
- Vegetable Crudité
 - House Made Ranch

\$55 Per Person For First Hour

\$30 Per Person For Each Additional Hour



Plated Dinner Packages

Served With Choice of (1) SOUP or (1) SALAD, Seasonal Vegetable Complement
Assorted Dinner Rolls & (1) Dessert
Includes Iced Tea, Custom Blended Coffee & Hot Teas

SOUPS

Portobello Mushroom Soup With Fresh Herbs
Roasted Butternut Squash Soup With Garlic Chips
Heirloom Tomato Gazpacho With Dijon Mustard Sorbet (Seasonal)

SALADS

Hearts Of Romaine, House Made Croutons, Grilled Lemon, House Vinaigrette
Roasted Pear, Frisee, Maytag Blue Cheese, Walnuts, Port Wine Vinaigrette
Tomato, Mozzarella, Basil, Balsamic-Olive Oil Drizzle (Seasonal)
Classic Caesar, House Made Croutons, Parmesan, House Caesar Dressing

DESSERTS

Lemon Charlotte, Raspberry Coulis
Warm Apple Tart with Cinnamon Cream
New York Style Cheese Cake, Fresh Berries



ENTRÉES

Herb Roasted Chicken
Roasted Garlic Mashed Potatoes, Baby Carrots,
White Wine Chicken Demi
68 Per Person

Chicken Saltimbocca
Prosciutto, Sage, Herb Roasted Fingerling Potatoes,
Green Bean, Red Pepper, White Wine Au Jus
70 Per Person

Beef Tenderloin
Roasted Garlic Mashed Yukon Gold Potatoes,
Grilled Asparagus, Red Wine Reduction
86 Per Person

Roasted Pork Tenderloin
Tri Color Fingerling Potatoes, Kale, Prosciutto Brandy Cream Sauce
75 Per Person

Roasted Salmon Piccata
Roasted Sliced Fingerling Potatoes, Sautéed Spinach,
Brown Butter Caper Berry Lemon Sauce
72 Per Person

Risotto Ai Funghi
Wild Mushroom Risotto, White Truffle Oil, Parmesan
70 Per Person

Buffet Dinner Packages

Selection of Two Passed Hors D'oeuvres, Celebratory Toast with House Sparkling Wine

Two Salad Selections, Two Entrée Selections, Two Side Selections

Four Hour Crafted Bar Experience Package

\$150 Per Person

1 Hr. PASSED HORS D'OUÈVRES

Select two for package pricing

Additional selections may be added with a \$5 surcharge per person

Mini Crab Cakes *With Lemon Scallion Aioli*

Goat Cheese Tart *with Caramelized Onions*

Caramelized Red Onion Jam & Brie Crostini

Tomato & Cucumber Bruschetta

Beef Tenderloin With Whipped Taleggio Crostini

SALADS

Select two for package pricing

House Salad

Hearts Of Romaine, Herb Crouton, Grilled Lemon, House Vinaigrette

Caesar Salad

Hearts Of Romaine, Shaved Grana, Lace Croutons & House Made Dressing

Blue Salad

Hearts Of Romaine, Blue Cheese, Pickled Onions, Pecans, Buttermilk Ranch Dressing

ENTRÉES

Select two for package pricing

Roasted Pork Loin

Mushroom Ravioli

Eggplant Parmesan

Chicken Picatta *With Lemon, White Wine & Caper Reduction*

Salmon *With Buerre Blanc*

Chicken Marsala

Roasted Chicken Breast, Herbs, Lemon, Garlic

SIDES

Select two for package pricing

Honey Glazed Carrots

Seasonal Roasted Vegetables

Creamy Polenta *With Fontina & Rosemary*

Roasted Potatoes *With Rosemary & Lemon*

Bar Packages

\$100 Bartender Fee Per Bartender / Per Hour
Applies To All Bars And Alcohol Service
1 Bartender Per 50 Guests

JUST THE BASICS

BEER

Miller High Life
Champion
DC Brau IPA
Peroni

WINE

(Choose 2)

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
House Sparkling

\$18.00 Per Person, First Hour
\$15.00 Per Person additional Hour

HOSTED

On Consumption

\$12.00 Per Cocktail
\$15.00 Per Martini
\$7.00 Per Beer



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CRAFTED BAR EXPERIENCE

Titos Vodka

New Amsterdam Gin

Jim Beam Bourbon

Bacardi Rum

El Jimador Tequila

Whitleys Scotch

BEER

Miller High Life
Champion
DC Brau IPA
Peroni

WINE

(Choose 2)

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
House Sparkling

ASSORTED SODA

\$25.00 Per Person, First Hour
\$22.00 Per Person additional Hour

HOSTED

On Consumption

\$14.00 Per Cocktail
\$16.00 Per Martini
\$7.00 Per Beer
\$4.50 Per Soda

The Bar: Extras

\$100 Bartender Fee Per Bartender / Per Hour
Applies To All Bars And Alcohol Service
1 Bartender Per 50 Guests

COFFEE CART

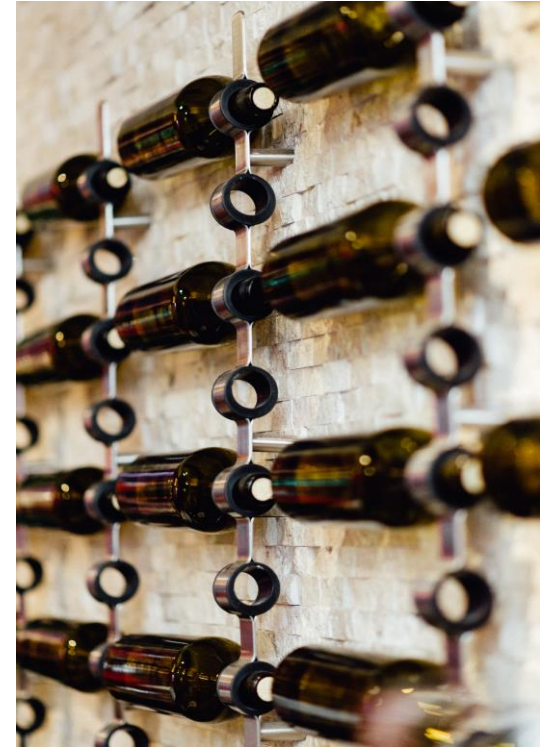
Fresh Brewed Coffee & Decaf Coffee, Seasonal Flavored Syrups, Whipped Cream, Sprinkles, Cookie Crumbles
Bailey's, Kahlua
\$19.00 Per Person, Two Hours

BOTTOMLESS BLOODY MARY BAR

Smirnoff Vodka, Tomato Juice, Worcestershire Sauce, Horseradish, Capers, Basil, Lime Juice, Lemon Juice, Tabasco, Garlic, Black Pepper, Celery Salt
\$29.00 Per Person, Two Hours

BOTTOMLESS BLOODY'S & MIMOSAS

Tomato Juice, Worcestershire Sauce, Horseradish, Basil, Lime Juice, Lemon Juice, Tabasco, Garlic, Black Pepper, Celery Salt
Prosecco, Smirnoff Vodka
\$23.00 Per Person, Two Hours



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General information

Service Charge & Taxes +++

All Catering Items Are Subject To 20% Service Charge, 1% Administration Fee & 10% State Tax. Menu Price, Tax & Service Charges Are Subject To Change Without Prior Notice.

Parking

Here At Kimpton Glover Park, Parking Is Valet Only. Daily Parking (Or Event Parking) Is \$16 Per Car. Parking Prices Subject To Change Without Prior Notice

Room Rental

Room Rental Is Not Included In Package Pricing & Is Based On Date, Time Of Year & Food & Beverage Minimum. Room Rental Is Subject To 20% Service Charge, 1% Administration Fee & 10% State Tax. Tax & Service Charges Are Also Subject To Change Without Notice.

Service Time

All Service Time Is 60 Minutes Of Continuous Service.

Menu Selection

Menus & Details For Your Event Should Be Finalized At Least Three (3) Weeks Prior To Your Event Date. To Expand The Variety, Our Professional Catering Staff Will Be Happy To Tailor A Menu To Your Specific Taste & Needs. Menu Items & Pricing Is Subject To Change.

All Pricing Is Per Person, Unless Otherwise Noted. NO Outside Food & Beverage Is Allowed.

Deposits & Cancellation

Requested Deposits Are Non-refundable. In The Event Of A Cancellation, A Cancellation Charge May Be Applicable Based Upon The Original Contract.

Guarantees

The Hotel Requires A Final Confirmation Or 'Guarantee' Of Your Guest Attendance No Later Than Three (3) Business Days Prior To Your Scheduled Event. Please Refer To Your Contract For Exact Details.

Resets

Any Changes Made To Meeting Room Setup Within 72 Business Hours Of The Function Will Incur Additional Setup Charge Of \$250.00 Per Change, Per Room, Per Day.