



The HAMILTON®

PRIVATE EVENTS

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ABOUT

THE HAMILTON

A uniquely eclectic experience located just steps from the White House, The Hamilton has quickly become Washington, DC's favorite gathering place for music, art, entertainment and inventive dining. The Hamilton is designed to welcome any crowd or party in search of an exceptional way to celebrate.

Each event space has unique AV capabilities as well as possible floorplan options and customizations. We would love to discuss your specific event needs and preferences to help determine which of our event spaces might be the best fit for your event!

The Loft, a private room with wood paneling and a custom mural adorning the walls, is located on the second level of the restaurant. The Loft can host both seated events and cocktail receptions.

The Hamilton Live is a private space, located on the lower level of The Hamilton and features two large bar areas (including a mezzanine) and tiered table seating that surrounds a crescent stage. Perfect for large meetings, seated meals, and cocktail receptions, this unique space uses cutting-edge green technology to provide your event with state-of-the-art sound and lighting.

The Arboretum is light and airy with large windows, high ceilings, chandeliers, bird paintings by New York artist Hunt Slonem, and animal sculpture by Washington, DC artist John Dreyfuss. Located on the main level of the restaurant, The Arboretum can host both seated events and cocktail receptions.

OUR FOOD

As part of Clyde's Restaurant Group, we are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. In addition to our local and farm-grown produce, we proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics, as well as hormone-free, farm-raised ground beef, sourced from Shenandoah Valley, Virginia.

We offer select gluten-friendly items and can modify other items upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies, dietary needs, or customized menu requests with our event team.



The **HAMILTON**
EAT • DRINK • LISTEN

EVENT SPACES

THE LOFT

Maximum of 72 guests for a seated event or 150 guests for a cocktail reception

DAYTIME EVENTS: \$100 Room Fee; must end by 4PM; Food & Beverage Minimum: \$1,000

EVENING EVENTS: \$125 Room Fee; must end by 10PM

Food & Beverage Minimums: Sun - Wed \$3,000; Thurs - Sat \$4,500



THE HAMILTON LIVE

Maximum of 300 guests for a seated event or 600 guests for a cocktail reception

DAYTIME EVENTS: \$500 Room Fee; must end by 2PM; Food & Beverage Minimum: \$5,000

EVENING EVENTS: \$1,000 Room Fee; for an event up to four hours

Food & Beverage Minimums in *Feb, Mar, Apr, May, Sept, Oct, Nov*: Sun - Thurs \$15,000; Fri - Sat \$25,000

Food & Beverage Minimums in *Jan, Jun, Jul, Aug*: Sun - Thurs \$12,500; Fri - Sat \$20,000

Food & Beverage Minimums in *Dec*: Sun - Thurs \$20,000; Fri - Sat \$35,000



THE ARBORETUM

Maximum of 200 guests for a seated event or cocktail reception; \$1,000 Room Fee for an event up to four hours

DAYTIME EVENTS: Food & Beverage Minimum: \$15,000; must end by 3PM

EVENING EVENTS: Food & Beverage Minimums: Sun - Thurs \$15,000; Fri - Sat \$20,000



EVENT DETAILS

GRATUITY, TAX & FEES

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be pre-determined or added to the final bill the day of the event. If gratuity is not pre-determined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 2% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include DC Sales Tax, gratuity or additional fees.
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.
- The Hamilton reserves the right to add service charge for large scale events.

DEPOSIT & PAYMENT

- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- Deposits are equal to 50% of Food & Beverage Minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations one (1) week prior to event date are subject to 100% of estimated contract cost.
- Large scale event cancellations two (2) calendar months prior to event date are subject to 50% of estimated contract cost, or \$100 per person (whichever amount is greater).
- Large scale event cancellations one (1) calendar month prior to event date are subject to 100% of estimated contract cost, or \$100 per person (whichever amount is greater).

GUARANTEED GUEST COUNT

- A final guest count is due by noon, two business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

- All private events are required to use the private event menus.
- Final food & beverage selections are due two weeks in advance.
- For seated meals with two entree selections, guests will make entree selections during event.
- A Bar & Beverage Package is required for the full length of the event.
- Reception style events require a food minimum of \$34/person for full guest count.

OTHER FEES

- Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply.
- Food or beverage may not be brought on premises without written permission of the event department and no event food may be brought off premises.

BAR & BEVERAGE MENUS

PREMIUM OPEN BAR

premium liquor, beer, upgraded wine, non-alcoholic beverages

First Hour \$22 per guest

Second Hour \$18 per guest

Additional Hours \$15 per guest, per hour

STANDARD OPEN BAR

standard liquor, beer, house wine, non-alcoholic beverages

First Hour \$18 per guest

Second Hour \$16 per guest

Additional Hours \$12 per guest, per hour

BEER & WINE OPEN BAR

beer, house wine, non-alcoholic beverages

First Hour \$16 per guest

Second Hour \$14 per guest

Additional Hours \$10 per guest, per hour

BRUNCH OPEN BAR

champagne, mimosas, Bloody Marys

Two Hours \$20 per guest

Additional Hours \$10 per guest, per hour

HOST BAR

please select premium, standard, or beer & wine only
beverages will be billed to the host upon consumption

CASH BAR

all beverages to be purchased by guests

a bartender fee of \$2 per guest will be applied to the host (\$100 minimum fee)

NON-ALCOHOLIC OPEN BAR

soda, juice, iced tea, hot tea, coffee

\$5 per guest

Shots are not permitted during private events.

BREAKFAST & BRUNCH MENUS

WEEKDAY BREAKFAST BUFFET

Monday – Friday, 7:30am - 10:30am; pricing based on a two-hour event
includes coffee, hot tea, orange juice

Continental \$20 per guest
assorted breakfast breads, seasonal fruit

All American \$22 per guest
scrambled eggs, bacon, sausage, home fries

American-Continental \$26 per guest
combination of Continental and All American

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 8:30am - 4:00pm; \$35 per guest, based on a two-hour event
includes three entrées, coffee, hot tea, orange juice, iced tea, bacon, sausage, breakfast breads, home fries

please select **three**:

French Toast

Scrambled Eggs

Pan-Roasted Salmon

Vegetable Frittata

Breakfast Burritos

Seasonal Fruit

Biscuits & Sausage Gravy

ACCOMPANIMENTS

Seasonal Fruit, \$6 per guest

Seasonal Salad, \$6 per guest

Roasted Seasonal Vegetables, \$6 per guest

House-Made Granola & Yogurt Parfaits, \$6 per guest

Smoked Salmon & Bagels Platter, \$8 per guest

ATTENDED STATION

Omelet Station, \$8 per guest

Attendant fee of \$100, per 50 guests

TWO-COURSE PLATED LUNCH MENU

priced per guest; based on a three-hour event
includes salad, entrée, soda, hot tea, and coffee

When providing two entrée choices, guests will make entrée selection during event.

FIRST COURSE

please select **one**:

Hamilton House Salad
Seasonal Salad
Caesar Salad

ENTRÉE

for 75 guests or less, please select **two**:

for over 75 guests, please select **one**:

Roasted Chicken \$30
Seasonal Fish \$32
Pan-Roasted Salmon \$32
Jumbo Lump Crab Cake \$34
Hanger Steak \$34

Chef's selection of seasonal sides will accompany all entrées

vegetarian/vegan option available upon request

\$16 Children's Menu, available for ages 10 and under

DESSERT add \$6 per guest

please select **one**:

Flourless Chocolate Torte
Iced Mini Bundt Cake
Seasonal Fruit Crisp
Chef's Selection of Cheesecake

Outside dessert fee is \$3 per guest.

THREE-COURSE PLATED DINNER MENU

priced per guest; includes salad, entrée, dessert, soda, hot tea, coffee

For groups under 75 guests when providing two entrée choices, guests will make entrée selection during event.

FIRST COURSE

please select **one**:

Hamilton House Salad

Seasonal Salad

Caesar Salad

ENTRÉE

for 75 guests or less, please select **two**:

for over 75 guests, please select **one**:

Roasted Chicken \$42

Pan-Roasted Salmon \$44

Seasonal Fish \$46

Jumbo Lump Crab Cakes \$58

Steak Selection \$58

OR

DUET ENTRÉE

please select **one** for all guests:

Filet Mignon & Salmon \$59

Filet Mignon & Jumbo Lump Crab Cake \$61

Chef's selection of seasonal sides will accompany all entrées

vegetarian/vegan option available upon request

\$16 Children's Menu, available for ages 10 and under

DESSERT

please select **one**:

Flourless Chocolate Torte

Iced Mini Bundt Cake

Seasonal Fruit Crisp

Chef's Selection of Cheesecake

Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply.

BUFFET MENUS

Lunch Buffet \$42 per guest

includes salad, two entrées (or one entrée & one pasta), two sides, dessert, soda, iced tea, hot tea, coffee

Dinner Buffet \$52 per guest

includes two salads, two entrées, one pasta, two sides, dessert, soda, iced tea, hot tea, coffee

SALADS

please select **one** for lunch, or **two** for dinner:

Hamilton House
Seasonal
Caesar

ENTRÉES

please select **two**:

Roast Chicken	Seasonal Fish
Flank Steak	Jumbo Lump Crab Cakes (add \$12)
Pan-Roasted Salmon	Beef Strip Loin (add \$12)

HOUSE-MADE PASTA

please select **one** for dinner:

Chicken	Shrimp
Beef	Vegetarian

SIDES

please select **two**:

Green Beans	Macaroni & Cheese
Mashed Potatoes	Parmesan-Garlic Roasted Potatoes
Seasonal Vegetables	Seasonal Whole Grain Salad

DESSERT

Mini Sweets & Treats

SANDWICH BUFFET \$28 per guest *(available for lunch only)*

Hamilton House Salad	House-Made Potato Chips
Pasta Salad	Cookies & Brownies
Assorted Sandwiches & Wraps <i>(Vegetarian Included)</i>	Fruit <i>(add \$5 per guest)</i>

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

pre-dinner reception, \$19 per guest (must be followed by full meal)

two-hour cocktail reception, \$34 per guest (minimum requirement for a cocktail reception)

please select **five**:

Mini Crab Cake	Shrimp & Grits Spoon	Jumbo Lump Crab Salad
Cheeseburger Slider	Seasonal Ceviche Spoon	Seared Tuna
Short Rib Gnocchi Spoon	Turkey Slider	Spinach & Ricotta Raviolini
DC Mumbo Chicken Bites	Sriracha Mac & Cheese Bite	Lobster Salad on Brioche <i>add \$2 per piece</i>
Grilled Chicken Skewer	Smoked Salmon & Cucumber	Grilled Lamb Chop <i>add \$2 per piece</i>
Seasonal Vegetable Tart	Steak Tartare Crostini	
Prosciutto-Wrapped Scallops	Chicken Salad Gem Lettuce Cups	

EMBELLISHMENT PLATTERS

priced per 25 guests; available in addition to passed hors d'oeuvres, lunch, or dinner

Charcuterie
assorted cured meats, breads
\$210

Sushi Rolls
chef's choice, 12 assorted rolls
\$175

Jumbo Shrimp Cocktail
cocktail sauce, lemon
\$4.00 per piece

American Farmhouse Cheese
artisanal cheese, fruit, crackers
\$200

Hummus & Vegetable Crudités
toasted pita
\$125

Mini Sweets & Treats
assorted, house-made
\$175