



WEDDINGS AT THE LINE DC

1770 EUCLID STREET NW
WASHINGTON DC 20009
events.dc@thelinehotel.com

[THELINEHOTEL.COM/DC](https://www.thelinehotel.com/dc)

WEDDING PACKAGES

INCLUDES:

Five Hours of Bar

Five Passed Hors D'oeuvres

Three Course Dinner
with Wine Service

Customized Cake From Designer
and Pastry Chef Tiffany MacIsaac
of Buttercream Bakeshop

Coffee and Tea Service Upon
Request

PASSED HORS D'OEUVRES:

CHOOSE 5

HOT

Ham & melting cheese gougere

Flat iron steak skewers brushed with sauce

Skewered vegetables brushed with miso

One bite burger on potato roll

Mini steamed bun with seasonal vegetables

One bite crab cake on cheddar biscuit

COLD

Chicken liver crostini

Deviled egg

Raw beef on potato chip

Smoked beef on soft roll, horseradish

Miniature vegetable banh mi

Smoked chicken salad, leaf lettuce

Smoked trout on rye

WEDDING DINNER

THREE COURSE PLATED DINNER

APPETIZERS

(CHOOSE ONE)

KALE CAESAR, creamy dressing,
torn bread croutons

ADOLESCENT GREENS, buttermilk
dressing, shaved vegetables

VARIOUS BEETS, herbed goat cheese
crouton, herb dressing, pistachios

HEIRLOOM GRAIN SALAD, shaved
vegetables, endive, cilantro, lemon vinaigrette

(UPGRADES: ADDITIONAL 8 PER PERSON)

SPICY PORK RADIATORE, preserved
fennel, farm cheese

SMOKED ROCKFISH ON TOAST, capers,
dill

HAND STRETCHED MOZZARELLA,
peanut pesto, adorable toasts

WEDDING DINNER

MAIN COURSE

(CHOOSE UP TO TWO)

SAUSAGE STUFFED CHICKEN, 195
chicken apple sausage, herb roasted
carrots, grits, red sauce

BRAISED BEEF SHORT RIBS, 200
buttermilk mashed potatoes, sautéed
spicy greens, beef jus

GRILLED SWEET POTATO 195
STEAK, slow cooked grains, poached
seasonal vegetables, pickled
mushrooms, charred onion relish

ROASTED FISH, crab stock risotto, 195
succotash, crab gravy

GRILLED NY STRIPLOIN AU 210
POIVRE, potato rosti, braised snow
pea tips

MUSHROOM GNOCCHI, roasted 195
mushrooms, madeira, thyme, serrano
ham

With choice of two main courses, the higher price prevails.

The LINE is always pleased to provide a vegetarian/vegan option.

A la carte service is offered for parties of fifty, with a surcharge of \$45 per person.

WEDDING CAKE

Custom cake of your choice created by Buttercream Bakeshop and Pastry Chef Tiffany MacIsaac

WEDDING DINNER

WEDDING BAR

5 HOURS CONTINUOUS SERVICE

** Bartender Fee: \$175 per 60 guests for up to three hours.
Additional hours are charged at a rate of \$35 per hour.*

Civic Vodka
Bluecoat Gin
Cotton & Reed White Rum
Vitae Golden Rum
Deadwood Bourbon
Espolon Blanco Tequila
Belmont Farms JT Rye
Non-Alcoholic Beverages, Garnishes

REGIONAL BEERS

Pilsner
IPA
Wheat

CLASSIC HOTEL COCKTAILS

Manhattan
Old Fashioned
Martini
Negroni

HOUSE WINES

Chloe Prosecco, Italy
Nicholas Chardonnay, France
Essay Grenache, Syrah Blend, South Africa

HOUSE SPARKLING WINE TOAST

14 PER PERSON

ADDITIONAL HOURS OF BAR

15 PER PERSON

WEDDING DINNER

INSPIRED UPGRADES

CHESAPEAKE OYSTERS

40 PER PERSON

VA oysters shucked to order with house mignonettes and cocktail sauce

** A chef attendant will be required. The fee is \$175 per station.*

BUTCHER'S PRIDE

24 PER PERSON

Our best cured meats, including country ham, coppa, and salami with fermented pickles, grain mustard, baguette

\$24 per person

PETITE TREATS

20 PER PERSON

Assorted sweets and treats served family style.

SIGNATURE COCKTAILS

20 PER PERSON for choice of one

When it comes to the bar, Food and Beverage Director, Matthew Gilchrist believes in bringing storytelling to life.

Whether it's a story of love, celebration, or friendship, all of it can be told through the food and drinks you share together. The outcome is a true hotel bar that divulges in something familiar, something different, and something for all of the important people in your life.

FEELS LIKE I WILL DANCE ALL NIGHT LONG

Rieger's Vodka, Cocoa Espresso Nib, Nutmeg

BRING IT DOWN A NOTCH

Maker's Bourbon, Bitters, Prosecco

I'M FEELING HOT BUT NOT BOTHERED

Hot 5-Spice Apple Cider, Single Barrel

Whiskey, Spiced Pear

WITH ALL MY LOVE AND NO REGRETS

Arette Silver Tequila, Crème de Peche, Ginger, Shisho

AN ODE TO THE PLACES WE WILL GO

Custom Cocktail Curated to What Your Heart Desires