

THE RITZ - CARLTON

GEORGETOWN, WASHINGTON DC

WEDDINGS

The Ritz-Carlton Georgetown, Washington, D.C. combines the history and vibrancy of Washington's most popular destination with the style and sophistication of The Ritz-Carlton to create the most memorable wedding experience. Your dedicated wedding specialist will work with you until "I do" to assist you in making your dreams come true.

Our team of catering and culinary professionals offers the most comprehensive planning services to design a personal and unique event. Whether you are planning a destination weekend celebration or an intimate ceremony, The Ritz-Carlton Georgetown, Washington, D.C. will make your wedding truly unforgettable.

Unique venues, impeccable service

Experience meeting space beyond typical ballrooms and meeting levels that feature natural light, impeccable industrial design and state-of-the-art food and beverage offerings. The magnificent Fahrenheit Ballroom features floor-to-ceiling windows and exposed brick offering a contemporary venue of dramatic proportions. For couples wishing to exchange their vows al fresco, The Yard offers a romantic oasis within a terraced garden shaded by a lush canopy of trees. Tailored made for the most intimate of experiences, The Chimney Stack sits at the base of the iconic 130 foot smokestack boasting a soaring ceiling and modern, industrial décor.



FAHRENHEIT BALLROOM

Fahrenheit is one of the most architecturally-stunning venues in Washington, D.C. Located on the top floor of a historic monument to 1930s industry on the Georgetown waterfront, formerly an incinerator building, Fahrenheit continues the theme of its home in The Ritz Carlton Georgetown, Washington, D.C. lending a contemporary flair to the carefully restored surroundings of its locale. Featuring exposed brick walls dating back early 20th century, high ceilings, silk drapes, and hardwood floors, the spectacular venue is a true gem in the charming historic Georgetown neighborhood. The naturally striking décor contributes to the unique space, making it the ideal choice for a stylishly memorable wedding.

Capacities:

Ceremony- 120 guests Reception: 120 guests Seated Dinner with Entertainment/Dance Floor: 100 guests

THE YARD

Nestled on the East Side of the hotel, The Urban Garden serves as an allseason space featuring three tiered gardens that are complimented with manicured greenery and original exposed brick.

From indian summers to cool fall evenings, The Urban Garden offers the functionality of a completely customizable outdoor entertaining space perfect for everything from wedding receptions to seated dinners.

Capacities: Ceremony- 100 guests Reception: 100 guests Seated Dinner: 40 Guests

THE CHIMNEY STACK

The historic red brick chimney stack is The Ritz-Carlton Georgetown, Washington, D.C.'s signature architectural marker which can be seen from miles around. The circa 1932 structure towers 130 feet with the dramatic 12-person Chimney Stack Room at the bottom featuring a glass ceiling to the sky. It is the most unique venue in Washington, D.C. and the hotel's most intimate space, perfect for wedding brunches, rehearsal dinners or a ceremony.

Capacities:

Ceremony – 10 Guests Seated Dinner 10 Guests Creative food selections and presentations from our experienced and spectacular Culinary Team are especially designed to suit the desires and interests of you and your very special guests.

Executive Chef

Chef Ronald comes to us from The Post Oak Hotel in Houston, Texas, a first Forbes double five star hotel and spa. At The Post Oak Hotel, Chef Ronald was the Executive Chef. Prior to Houston, Chef Ronald. held many culinary positions in his hometown, Miami. He started in 2010 at The Ritz-Carlton South Beach followed by holding an Executive Sous Chef position at Mandarin Oriental Miami. During his culinary tenure, Chef Ronald had the opportunity to train under a Master Chef de France for 8 years. Many of his menu items are curated with French inspiration. Chef Ronald has a Bachelor's Degree in Culinary Arts from Orlando Culinary Academy- Le Cordon Bleu.

Menu Tastings

A complimentary menu tasting for our plated meal service is available for up to four guests. Your menu tasting will be scheduled within the three months prior to your wedding date.

All of our menus may be customized to further meet your needs and the needs of your attending guests.



PACKAGES

Food and Beverage Package

Cocktail Hour

- Four Butler Passed Hors D'oeuvres
- Butler Passed Sparkling Water & White Wine upon Guest Arrival
- · One Hour Open Bar Featuring Spirits, Imported & Domestic Beer, House Red & White Wine, Soft Drinks

Dinner Reception

- Bread Service
- Two Course Plated Dinner
- Tableside Wine Service
- Dessert Course Wedding Cake provided by Buttercream Bakeshop
- Coffee Service
- Sparkling Toast
- · Four Hour Open Bar Featuring Spirits, Imported & Domestic Beer, House Red & White Wine, Soft Drinks

Package Pricing

- Poultry and/or Salmon Entrée: \$210.00 per person exclusive of 25% service fee and 10% DC sales tax
- Short Rib and/or Sea Bass Entrée: \$220.00 per person exclusive of 25% service fee and 10% DC sales tax
- Young Adult (12-20): \$120.00 per person exclusive of 25% service fee and 10% DC sales tax
- Children's Meal (12 and under): \$60.00 per person exclusive of 25% service fee and 10% DC sales tax
- Vendor Meal: \$50.00 per person exclusive of 25% service fee and 10% DC sales tax

Food and Beverage Minimum: \$20,000.00 exclusive of 25% service fee and 10% DC sales tax

Ceremony Fee: \$1,000.00

Cocktail Hour Room Rental: \$2,000.00

Enhancements:

Décor Package

- Tier One: Chivari Chair + Base Plate: \$13.00 per person
- Tier Two: Gatsby or Ghost Chair + Base Plate \$19.00 per person
- Tier Three: Philia Chair + Base Plate \$20.00 per person

Chairs

- Chivari: \$10.00 per chair
- Gatsby: \$12.00 per chair
- Ghost: \$12.00 per chair
- Philia: \$13.00 per chair

DC sales tax of 6% is applicable to all of the above pricing. Delivery Fee: \$125.00

Lighting

- Ballroom LED Up Lighting: \$750.00 inclusive of labor and tax
- Ballroom Bistro String Lighting: \$1,632.00 inclusive of labor and tax



We are proud to partner with a local bakery, Buttercream Bakeshop to assist you in creating a specially designed wedding cake from the traditional to the contemporary. Led by pastry chef Tiffany MacIsaac, along with partner Alexandra Mudry-Till, Buttercream Bakeshop is based in the heart of Washington, D.C. Share pictures of your favorite wedding cakes with the Buttercream Bakeshop team and they will bring your vision to life.

Your wedding cake is included in your dinner price. Depending on the intricacy of the design, additional costs may apply.



STAY

Experience the elements of exceptionality

Guest Room Rates

We are delighted to offer a complimentary one bedroom suite for the wedding couple for the evening of the wedding.

We are pleased to offer our wedding couples the option of establishing a block of guestrooms for Friday, Saturday and/or Sunday, based on availability.

Deluxe Guest Rooms

Blending comfort and elegance with fashion and couture, our 450-square-foot luxurious hotel rooms draw from residential comforts to create welcoming spaces. Rooms overlook the neighborhood or Potomac River.

Executive One-Bedroom Suites

950-square-foot one bedroom suite with a master bedroom and a parlor area. Large marble bath with separate rain shower and tub adjacent to the sleeping area. French doors connect parlor and bedroom.

Guest room rates are subject to all applicable taxes at the time of your Event.



ADDITIONAL SERVICES

Deposits

Deposits are based upon the number of guests and the amount of space reserved. A non-refundable deposit, based on 25% of the estimated charges, is required to confirm any banquet space. A credit card is also needed to establish your account with us. An estimated balance is due 10 days prior to your event.

Service Charge & Sales Tax

A 25% taxable service charge and a 10% sales tax will be added to all food and beverage charges

Guarantee

It is necessary that the catering manager be informed of the exact number of guests who will attend the event at least three full business days prior to the event by 10:00am. This number will be a guaranteed minimum, not subject to reduction, and charges will be made accordingly.

The hotel will not undertake to serve more than 3% above the guaranteed number. Regardless of the number of guests, you will be required to spend a minimum amount on food and beverages outlined on the Catering Agreement.

Guarantees for Saturday events are due by 10:00am on Wednesday. Guarantees for Friday are due by 10:00am on Tuesday. If a guarantee is not given to the hotel by 10:00am on the date it is due, the number(s) indicated on the banquet event order(s) will become the guarantee(s).

Additional services:

- Coat Check Attendant (\$200 Each)
- Bartender (\$200 Each)
- Food Station Chef Attendant (\$175 Each)
- Outside Cake Cutting (\$5 Per Guest)
- Menu Cards (\$5 Per Guest)
- Welcome Bag Delivery (\$3 Per Guest)



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