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# **THE ARMY AND NAVY CLUB**

## *ON FARRAGUT SQUARE*



## **Weddings 2022**



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## **Welcome to The Army and Navy Club**

The enclosed policies, guidelines and menus are designed to assist you in planning a successful wedding reception at The Army and Navy Club. Please refer to your contract for additional information. The menu packages provide you with a wide variety of the most popular and flavorful items from our kitchen, however we welcome the opportunity to create a special menu for you. We take great pride in making every wedding special and continuing our Club's legacy of excellence. Your reception includes the use of the Club's tables, chairs, linen and china; the dance floor, and a complimentary hotel room for the newlyweds on the night of the reception.

With its timeless sophistication, The Army and Navy Club is the perfect venue for your special day.

## **Ceremonies**

Have your ceremony in the Club's beautifully appointed Ballroom. Move right into cocktails and hors d'oeuvres in our famed Daiquiri Lounge, then join us in the Main Dining Room to continue your evening with dinner and dancing. The Ballroom can accommodate 130 guests for a ceremony and is available for a fee of \$750. Contact the Events and Catering Department to schedule a rehearsal if needed. Time will be based on availability.

## **Cocktail Hour**

If you are not having your ceremony with us, begin your celebration in the Daiquiri Lounge and 2<sup>nd</sup> Floor Parade for cocktails and hors d'oeuvres before heading into the Main Dining Room.

## **Served Dinner Receptions**

Wedding Receptions at The Army and Navy Club are 5-hour events: one hour for cocktails followed by 4 hours for dinner and dancing, beginning as early as 3pm on Saturdays and 5pm on weekdays. Events must end by 11pm. Each served dinner package includes a selection of passed and stationary hors d'oeuvres during your one-hour cocktail reception. Dinner includes freshly baked rolls and butter, soup or salad, entrée, wine service, coffee & hot tea service as well as cake cutting and complimentary Champagne toast for your guests. You will also choose a bar package for your evening.

All base table cloths are white or ivory. Overlay and napkin colors can be chosen from the following choices and can be mixed or matched. *White, Ivory or Navy Blue.*

Should you wish to upgrade your linens, the Club offers beautiful Ivory Shantung or Gold Pintuck linens available for an additional \$10 per cloth.

We include one complimentary tasting (first course and entrees only) for two people after booking. Please contact the Events & Catering Department to schedule your tasting.



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## **Catering Policies & Guidelines**

### Deposit & Cancellation

A deposit and signed contract are required to secure a date and space for your event. The deposit will be credited toward the total cost of your event and is non-refundable in the event you cancel all or part of your function. The payment schedule and cancellation policy are outlined in the contract.

### Accommodations

The Club has 32 sleeping rooms available for members and their guests. For hotel room block inquiries and rate information, please contact the Front Desk Manager, Donika Stewart, at [dstewart@armynavyclub.org](mailto:dstewart@armynavyclub.org). Wedding Receptions include a complimentary hotel for the newlyweds on the night of the reception. Should you wish to get ready day-of at the Club, you must book the hotel room for the night before as check-in is 4pm and check-out is 12pm the next day. We recommend that you request the Washington Suite as it is the perfect “getting-ready” space!

### Parking

Valet parking service is available and billed at current rates. This can be included on your final invoice or charged to each of your individual guests. Overnight parking is billed with hotel rooms. Should your guests choose not to valet park with the Club, there are many private garages in the area as well as street parking.

### Coat Check

The Club offers complimentary coat check in the Lobby.

### Dress Code

Gentlemen are required to wear a coat and necktie or suit. Ladies’ attire should be of comparable degree of formality. Military uniform is considered formal when it is the prescribed uniform of the day by the respective military services.

### Day-of-Coordination

A member of the Catering Staff will serve as the liaison between our Banquet Staff and the event point-of-contact. The Catering Staff person will remain on-site until the last transition of the evening (i.e. cake cutting) to assist with flow of events and schedule. Should you have extensive décor beyond simple escort cards and guest book, it is required that you assign a designated representative to ensure accurate setup/breakdown of wedding décor (place cards, centerpieces, photo displays, favors, sparklers, etc.). A designated representative is also required to secure the gifts/envelopes. A day-of-coordinator or wedding planner is strongly encouraged and required if you are hosting your ceremony at the Club. Need help? We have many great recommendations for full-service event planners and day-of-coordinators.

### Vendors

Outside vendors can arrive up to 2 hours prior to the reception start time. Please note all items must be delivered/picked up from the Club same-day as the event. We do not have refrigeration space for



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cake or flower storage. All vendors are required to enter and exit through the loading dock on I Street (1627 I Street) and must adhere to the policies of the Club, including the dress code.

### Food and Beverage

All food and beverage must be purchased from the Club, except specialty cakes or bakery items. Only the Club's bartenders and/or servers may dispense beverages. No alcoholic beverages will be served to anyone under the age of 21. No alcoholic beverages may be brought into the Club by any member or guest and all alcoholic beverages must be purchased from the Club. The Club does not permit cash bars. Non-consumed food and beverage may not be removed from the premises.

### Food and Beverage Minimums

There is a \$13,500 food and beverage minimum for the use of the Main Dining Room, subject to approval and availability. This amount does not include gratuity, tax or room rental fees. The Main Dining Room is available to rent for \$1,250 or \$2,000 at the member-sponsored rate.

### Guarantee

The final guaranteed number of guests is due by noon, three (3) business days prior to the event. Charges will be billed on the guaranteed number of guests or actual number of guests attending, whichever is greater.

### Gratuity and Sales Tax

All food and beverage charges are subject to 20% gratuity for member events and 23% gratuity for member-sponsored events. All food, beverage and gratuity charges are subject to 10% D.C. sales tax.

### Menu Tasting

The Club offers a complimentary tasting for 2 people to sample a maximum of 2 menu items for first course and entrees. Cocktail Reception items are not available. Tastings are scheduled Monday-Friday at 11am, 2pm, 3pm, or 4pm. The Catering Director will be in attendance to discuss the options as you taste.

### Children's Meals

The Club offers children's meals to children 12 and under for \$20 per child. The meal includes a fruit cup, chicken tenders with French fries and steamed broccoli.

### Vendor Meals

The Club offers a vendor meal for \$25 per vendor. It is a chicken sandwich with fresh fruit and homemade potato chips.

### Cake/Dessert

The Club does not have a pastry chef on staff. You are welcome to secure your own cake or dessert items from a bakery of your choice. The Club provides a silver cake stand and silver cake knife and server complimentary, should you wish to use them.



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### Bar

There will be a bar setup in the Main Dining Room during the reception in addition to the bar in the Daiquiri Lounge during cocktail hour. The bar package includes a full bar during the cocktail hour and throughout dinner and dancing, wine service with dinner, and a champagne toast. The package price is for 4 hours. You may add additional time, noting that bar service must end by 10:30pm. We offer a non-alcoholic package for those 20 and under at \$15 per person. All guests 21 and older are billed at the bar package price. A limited bar option of beer, wine and soda is available at \$45 per person.

### Planning Meeting

Please schedule a time with the Events & Catering Staff to discuss all wedding details including setup details, timeline, menu, etc. you will finalize as many details as possible during the planning meeting so please come prepared with the completed wedding planning questions/information and any questions you may have. Planning meetings are available by appointment, Monday – Friday at 10am, 2pm, 3pm, or 4pm.



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## Wedding Dinner Package

*Our Wedding Dinner Package includes three hors d'oeuvres and a cheese display during cocktail hour, a starter and an entree, freshly baked rolls and butter, coffee and tea service, and complimentary dessert plating & service. The prices are listed with each Entrée. Prices are exclusive of tax and service charge.*

*A choice of two Entrées (Duet Entrées excluded) is available with pre-order, the entrée count is due with your final guarantee, and will have a \$5 upcharge per person.*

*You must provide a place card for each guest indicating their entrée choice.  
We do our best to accommodate guests with dietary restrictions or allergies.*

### **Passed Hors d'Oeuvres**

*Please select three items for all guests*

#### **HOT HORS D'OEUVRÉS**

Mini Cajun Crab Cake with Sweet Chili Aioli  
Mini Vegetable Quiche with Caviar  
Bacon-Wrapped Scallop  
with Apple Cider Reduction  
Coconut-Crusted Chicken Brochette with  
Coconut Curry Sauce  
Lamb Lollipop with Rosemary Mint Demi  
Smoked Catfish Deviled Eggs  
Warm Spinach & Boursin Cheese in Phyllo

#### **COLD HORS D'OEUVRÉS**

Duck Liver Parfait with Pickled Onion on Rye  
Chilled Jumbo Shrimp with Cocktail Sauce  
Ahi Tuna with Tropical Fruit Relish on Wonton  
Smoked Salmon & Dill Cream Cheese  
on House-Made Potato Chip  
Curried Chicken Waldorf Salad in Phyllo Cup  
Moroccan Spiced Beef Skewers with Harissa Cream  
Mini Shrimp Spring Rolls with Sweet Chili Sauce  
Tomato, Basil, Prosciutto & Mozzarella Skewer

Interested in additional passed Hors d'oeuvres?

+1 - \$4 per-person

+2 - \$5 per-person

+3 - \$6 per person

### **Displayed**

#### **Cheese Board**

*Assortment of Domestic and Local Artisanal Cheeses  
Grapes, Dried Fruit and Nuts, Crackers*

*Optional Add-On*

#### **Charcuterie Display**

*Dry Cured Meats & Pates with Pickled Vegetables, Creole Mustard and French Bread  
\$16 per person*

**Prices and availability are subject to change.**

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# Plated Dinner

## ~STARTERS~

*Please select one soup or salad for all guests  
(excludes guests with dietary restrictions or allergies)*

### SOUPS

Wild Mushroom Bisque  
*Shaved Parmesan*

She Crab Bisque  
*Sherry, Crème Fraîche*

Spanish Gazpacho  
*Balsamic Cream*

Butternut Squash Bisque  
*Fried Sun Chokes*

Smoked Tomato Bisque  
*Fried Tortillas, Avocado*

Potato Leek Soup  
*Hot or Cold with Crispy Shallots*

### SALADS

Army Navy Signature Salad  
*Field Greens, Tomatoes, Candied Pecans, Mandarin Oranges, Blue Cheese Crumbles  
Rice Wine Vinaigrette*

Roasted Beet & Citrus Salad  
*Mixed Field Greens, Toasted Almonds Herbed Goat Cheese Crouton  
Citrus Vinaigrette*

Poached Pear & Brie Salad  
*Field Greens, Candied Pecans, Dried Fig Vinaigrette*

Classic Caesar Salad  
*Baby Romaine Hearts, Pancetta, Anchovies, Shaved Parmesan, Garlic Croutons  
Caesar Dressing*

### APPETIZERS

Pan-Seared Jumbo Sea Scallops  
*Roasted Red Pepper Risotto, Champagne Sauce  
(additional \$7 per person)*

Cheese Tortellini with Braised Lamb Shank  
*Sautéed Mushrooms, Fresh Herb Demi-Glace  
(additional \$7 per person)*

Blackened Shrimp & Grits  
*Fried Pancetta, Tomatoes, Spring Onions, Lemon Butter Sauce  
(additional \$7 per person)*

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## ENTRÉES

### TWO ENTRÉE SELECTIONS...\$5 UPCHARGE ON EACH ENTRÉE

ENTRÉES SUCH AS GLUTEN SENSITIVE OR OTHER DIETARY RESTRICTIONS ARE NOT CONSIDERED MULTIPLE ENTRÉES

#### ~\$80 ENTREES~

Pistachio-Crusted Salmon Fillet  
*Sweet Pea Risotto, Glazed Baby Carrots, Herb Butter Sauce*

Spinach & Goat Cheese Stuffed Chicken Breast  
*Potato Leek Gratin, Glazed Baby Carrots, Lemon Caper Butter*

Herb Crusted Hanger Steak  
*Roasted Garlic Mashed Potatoes, Baby Vegetables, Port Wine Demi*

#### ~\$95 ENTREES~

Pan-Seared Rockfish  
*Roasted Fingerling Potatoes, Asparagus, Old Bay Cream Sauce*

New York Strip Steak  
*Horseradish Mashed Potatoes, Baby Vegetable Bundles, Chimichurri Butter*

12 Oz Veal Chop  
*Twice Baked Bacon and Cheddar Potato, Swiss Chard and Marsala Demi*

Filet Mignon  
*Truffle Whipped Potatoes, Baby Heirloom Vegetables, Bordelaise Sauce*

#### ~\$115 ENTREES~

Grilled Chicken & Pan-Seared Salmon  
*Duchess Potatoes, Vegetable Bundle, Tarragon Sauce, Saffron Beurre Blanc*

Pan-Seared Chicken Breast & Sautéed Shrimp  
*Duchess Potatoes, Vegetable Bundle, Tarragon Caper Tomato Cream Sauce*

Petite Filet Mignon & Crab Cake  
*Duchess Potatoes, Vegetable Bundle, Rosemary Demi-Glace, Sweet Chili Aioli*

Petite Filet Mignon & Lobster Tail  
*Duchess Potatoes, Vegetable Bundle, Cabernet Sauce, Champagne Cream Sauce*

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## Late Night Snacks

**HORS D'OEUVRES ARE PRICED PER-PIECE  
MINIMUM OF 50 PIECES EACH**

Truffle Potato Chips \$3

Cajun Fries \$3

Cheese Burger Sliders \$4

Mini Lobster Rolls \$5

Nashville Hot Chicken Biscuit \$5

Cookies and Milk \$3

Mini Cinnamon Rolls \$4

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# **Wedding Bar Packages**

*Includes 4 hours of Bar Service, Wine with Dinner & Champagne Toast  
(alcoholic beverage service must end by 10:30pm)*

*Bar Setup Fee is complimentary; Prices charged per-person and do not include tax and service charge.*

## **HOUSE BRAND BAR**

**\$50 per person**

*\$8 per person for each additional 30 minutes*

Smirnoff Vodka  
Gordon's London Gin  
Bacardi Superior Rum  
Jim Beam Kentucky Bourbon  
Johnnie Walker Red Label Scotch  
Imported & Domestic Beer  
House Red, White & Sparkling Wine  
Assorted Soft Drinks, Juices and Mixers

## **CALL BRAND BAR**

**\$55 per person**

*\$10 per person for each additional 30 minutes*

Absolut Vodka  
Tanqueray London Dry Gin  
Bacardi Superior Rum  
Jack Daniel's Tennessee Whiskey  
Dewar's White Label Scotch  
Imported & Domestic Beer  
Maître d' Selection of Wine & Sparkling Wine  
Assorted Soft Drinks, Juices and Mixers

## **PREMIUM BRAND BAR**

**\$65 per person**

*\$12 per person for each additional 30 minutes*

Belvedere Vodka  
Boodles British Gin  
Myers's Rum  
Basil Hayden Bourbon  
Glenlivet Scotch  
Imported & Domestic Beer  
Maître d' Selection of Wine & Sparkling Wine  
Assorted Soft Drinks, Juices and Mixers

## **UNDER 21 "BAR"**

**\$15 PER PERSON**

*Prices and availability are subject to change.*

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