



# SEQUOIA

## PRIVATE EVENTS

3000 K STREET NW, WASHINGTON DC | 202 333 3011

SEQUOIA

# CELEBRATE! ON THE BANKS OF THE POTOMAC

Located on the Georgetown **waterfront**, Sequoia Restaurant offers a **spectacular setting** for your event.

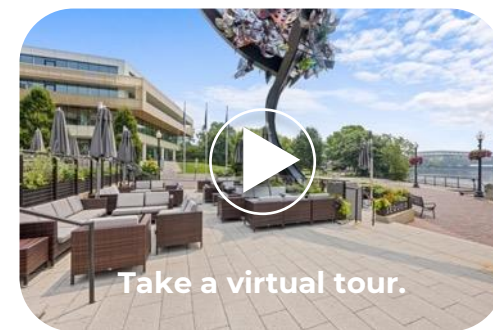
With **floor-to ceiling windows**, your guests will have **stunning views** of the Potomac River, The Kennedy Center, Memorial Bridge, Roosevelt Island, Key Bridge, the **Virginia skyline** and the **boats cruising by**.

Japanese Artist, Hiroshi Kuriyama, creates **elaborate light installation** using complex clusters of Shattered Florescent light bulbs and LED's become life force that **animate** the darkness of the universe with an irregular unpredictable rhythm.

"We strive to use locally sourced products and sustainable caught seafood whenever possible."



**Washingtonia Magazine** named Sequoia Restaurant as one of the **best brunch spots**.





exquisite  
pixelme studio  
**spectacular**



# SEQUOIA

PRIVATE EVENT MENU

## PASSED HORS D'OEUVRES COLD

select 5 hors d'oeuvres | one hour | \$45 per guest | minimum 50 guests

### plant-based

**hummus & crudité** served in a cup **gf, vg**

**compressed watermelon & tomato skewers** lemon-honey vinaigrette **(seasonal summer) gf, vg**

**avocado toast** radish, heirloom tomatoes, cilantro **gf, vg**

**peruvian style quinoa salad** toasted almonds, tomatoes, lime-agave vinaigrette, cilantro **gf, vg**

**roasted vegetable skewer** zucchini, yellow squash, cherry tomatoes, bell peppers, herb oil **gf, vg**

**vietnamese garden roll** mint, cilantro, rice noodles, hoisin-peanut sauce **v**

### from the sea

**yellowfin tuna poke** soba noodle, nori

**sushi tuna tartare cone** with wasabi-aioli, tobiko

**shrimp cocktail** house made cocktail sauce **gf**

### from the land

**traditional gazpacho** pipirrana, extra virgin olive oil, chervil **(seasonal) gf, vg**

**peppered creekstone filet mignon** on crostini smoked chipotle aioli

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011





# SEQUOIA

PRIVATE EVENT MENU

## PASSED HORS D'OEUVRES HOT

select 5 hors d'oeuvres | one hour | \$45 per guest | minimum 50 guests

### plant-based

- tomato soup with grilled cheese** v
- truffle mac n cheese** 3 cheeses, herb panko crust v
- wild mushroom risotto fritter** habanero aioli v
- southwest black bean roll** avocado-lime sauce v
- mini vegetable egg rolls** cabbage, carrots v
- edamame vegan fried dumpling** sesame-ginger soy sauce vg
- brie & apricot puff pastry** apricot jam v

### from the sea

- crispy cajun shrimp** creole dip gf
- maryland mini crab cakes** house made tartar sauce
- bacon wrapped scallop** ginger-soy glaze
- lobster panini** brioche, micro herbs

### from the land

- mini tacos** chicken tinga **or** carnitas or swordfish, avocado puree, cilantro gf
- seared free-range chicken** skewer chipotle aioli gf
- kurobuta pork belly slider** hoisin sauce, green onions
- beef short rib martini** mash potatoes gf
- grilled creekstone farm hanger steak** skewer green peppercorn jus gf
- lamb chop lollipops** mint chimichurri gf **\$5 surcharge**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.  
The Restaurant may make reasonable substitutions to the menu when product availability or menus change.  
Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011



# SEQUOIA

PRIVATE EVENT MENU

## COCKTAIL STATIONS

one hour | 50 guests minimum

### veggie lovers

\$22 per person

**seasonal crudité vegetables**, roasted red pepper hummus, buttermilk ranch **gf, vg**

### mediterranean dip

\$22 per person

**marinated olives, hummus, tzatziki, piquillo-feta dip, grilled pita v**

### selection of domestic artisanal cheeses

\$30 per person

**chef's selection of domestic cheese** smoked gouda, cheddar aged yellow, manchego, mobay **v, gf**  
**mixed nuts, mixed dry fruits, fig marmalade, walnut-raisin crostini, assorted crackers v**

### chef's selection of charcuterie

\$35 per person

**marinated olives, cornichons, crostini**, whole grain mustard  
**prosciutto crudo disossato** italy, **spicy dry chorizo** spain, **salume toscano** italy,  
**mortadella with pistachio** italy, **guanciale artisan** italy **gf**

### mexican street fare

\$38 per person

**chicken tinga and grilled hanger steak in adobo**, fresh corn tortilla guacamole, salsa verde, pico de gallo **gf**

### enhanced guacamole station

\$25 per person (**attendant required**)

red onions, cilantro, serrano peppers, limes, fresh corn tortilla chips **vg, gf**

additional toppings: **chorizo** \$10

**maryland jumbo lump crab meat** \$20

### scarlet tower raw bar

"mp" \$58.00 base per person (**attendant required**)

**U12 jumbo shrimp cocktail, oysters on the half shell, littleneck clams, marinated pei mussels,**  
dijonnaise, mignonette, cocktail sauce, lemon **gf**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.



# SEQUOIA

## PRIVATE EVENT MENU

### ACTION STATIONS

chef attendant required for each station | \$250 per chef attendant | two hours | 50 guests minimum

#### mexican taco station

\$38 per person (select two)

**amish chicken tinga, grilled creekstone farm hanger steak in adobo, belkshire pork al pastor, blackened swordfish** gf

fresh corn tortillas, queso fresco, guacamole, chipotle aioli, salsa de tomato fresco, mexican rice, black bean stew gf, v

#### italian pasta station

\$35 per person (select two)

**fresh egg fettuccini pasta v, spaghetti v, fresh spinach tagliatelle v, red lentil fusilli pasta** gf, vg  
(select two sauces)

**san marzano tomatoes** extra virgin olive oil v

**basil alfredo sauce** prosciutto, peas, baby spinach

**wild mushroom cream sauce**, herbs, truffle oil v

**pesto**, garlic, lemon juice, parmesan cheese v

accompanied with **caesar salad** or **mixed green salad**, focaccia bread

**pasta tossed in grana padano wheel** (\$275 surcharge)

#### argentinian churrasqueria station

\$45 per person (select two)

**creekstone farm skirt steak, d'artagnan coop sirloin, amish chicken, spicy or mild argentinian sausages,**

chimichurri sauce, salsa roja, shishito peppers

#### paella station

(select one)

**vegetable paella** baby squash, oyster mushrooms, peas, bell peppers, pearl onions \$25 per person v, gf

**chicken & mushroom paella** bell peppers, pearl onions \$30 per person gf

**seafood paella** pei mussels, prawns, shrimp, scallops, peas, bell peppers \$45 per person gf

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.





# SEQUOIA

PRIVATE EVENT MENU

## ACTION STATIONS

chef attendant required for each station | \$250 per chef attendant | two hours | 50 guests minimum

### asian station

\$38 per person (select two)

**steamed potstickers** (choice of) pork, lemongrass chicken, vegetable **v** or edamame **v**

soba noodles salad in chinese boxes **v**  
ponzu sauce, soy sauce, fortune cookies

### bbq station

\$40 per person (select two)

**bbq braised brisket**

**kurabuta baby back ribs**

**dry rubbed bbq smoked chicken wings**

(select two)

**cole slaw** **gf, v**, **potato salad** **gf, v**, **mac & cheese** **v**

ketchup, mustard, bbq sauce

### chesapeake station

\$58 per person (select two)

**U12 shrimp** **gf**

**miso marinated cod** baby bok choy, lemongrass coconut sauce **gf**

**crab cakes**

**local oysters on the half shell** dijonnaise, mignonette, cocktail sauce, lemon **gf**

### carving station

**slow roasted prime rib** \$50 per person, horseradish cream, red wine shallot sauce, dinner rolls

**roasted beef tenderloin** \$40 per person, pink peppercorn sauce, soft dinner rolls,

**whole roasted amish chickens** \$36 per person, rosemary chicken jus, soft dinner rolls

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011



SWEET ENDINGS STATIONS

chef attendant required | \$250 per chef attendant | one hour | 50 guests minimum

ice cream & sorbet station

\$25 per person (attendant required | select three)

**assortment of flavors v**

- chocolate
- tahitian vanilla
- salted caramel
- mango
- raspberry
- mini waffle cones, assorted toppings

bombolini station

\$25 per person (attendant required) v

**cinnamon & sugar dusted ricotta doughnuts**

with vanilla, chocolate & caramel dipping sauces

coffee & tea station

\$7.50 per person

**regular & decaffeinated lavazza coffee**

**assortment of harney & son teas**

petite pastries station

\$30 per person (select five)

**mini fruit tarts v**

**brownie bites v**

**macarons, chocolate, strawberry, vanilla v, gf**  
(choice of two flavors)

**chocolate eclairs v**

**truffles** milk chocolate, dark chocolate v, gf

**mini chocolate tart v**

**coconut cake v**

**tiny tumbler strawberry tres leches v**

**crème brûlée** gf, v

**gluten free chocolate cake** gf, v

**mini chocolate ganache v**

**mini key lime pie**

**mini cheesecake lollipops v**

**seasonal fruit skewers** vg, gf

**house made cookies, chocolate chip, oatmeal**

**raisin, sugar cookies v**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes. The Restaurant may make reasonable substitutions to the menu when product availability or menus change. Client will be notified of such changes in advance of the Event.

# SEQUOIA

## PRIVATE EVENT MENU

### MENU 1

\$95 per guest

select one appetizer | two entrées | one dessert  
entrée counts required in advance | minimum 50 guests

150 guest count limit

#### appetizers

(select one salad or soup)

#### plant-based salad

**mixed green salad** radish, cherry tomatoes, persian cucumbers, mustard-sherry vinaigrette **gf, vg**

**classic caesar salad roulade** romaine heart wrapped in cucumber, focaccia parmesan toast, pancetta crisp, grapes

**wedge salad** apple-wood smoked bacon, shaved red onions, blue cheese crumbles, baby tomatoes, crispy shallots, house made with ranch dressing **gf**

#### chef's selection of soup

**lobster bisque** creme fraiche, chives, chive oil

**cream of local corn** grilled corn relish, cilantro **(seasonal) gf, v**

**butternut squash soup** ginger marshmallow **(seasonal) gf**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.  
The Restaurant may make reasonable substitutions to the menu when product availability or menus change.  
Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011



PRIVATE EVENT MENU

## MENU 1 con't

### entrées (select two)

- pan seared chicken breast** brined in citrus & star anise overnight, sage chicken jus **gf**
- seared atlantic salmon** lemon caper butter sauce **gf**
- blackened swordfish** lime-agave vinaigrette, cilantro **gf**
- boneless braised short ribs** bordelaise sauce **gf**

### sides and greens (select two, the same for all entrées)

- whipped garlic yukon gold potatoes** **gf, v**
- roasted fingerling potatoes** tossed in herb oil **gf, vg**
- potato gratin** **gf, v**
- wild mushroom risotto** **gf, v**

- wilted spinach** with shallots **gf, vg**
- sautéed french green beans** **gf, vg**
- grilled asparagus with heirloom carrots** **gf, vg**
- grilled zucchini and squash** **gf, vg**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.  
The Restaurant may make reasonable substitutions to the menu when product availability or menus change.  
Client will be notified of such changes in advance of the Event.



# SEQUOIA

## PRIVATE EVENT MENU

### MENU 2

\$130 per guest

select one appetizer

tableside choice of two entrées for 50 guests,  
over 50 we will need the advance count for the 2 entrees one dessert  
150 guest count limit

#### appetizers

(select one salad or soup)

#### plant-based salad

**mixed green salad** radish, cherry tomatoes, persian cucumbers, mustard-sherry vinaigrette **gf, vg**

**classic caesar salad roulade** romaine heart wrapped in cucumber, focaccia parmesan toast, pancetta crisp, grapes

**wedge salad** apple-wood smoked bacon, shaved red onions, blue cheese crumbles, baby tomatoes, crispy shallots, house made with ranch dressing **gf**

**watermelon & feta salad** toasted pistachio, baby arugula, lemon-honey vinaigrette **(seasonal) gf**

**baby beets salad** goat cheese, sunflower seed, baby arugula, orange champagne vinaigrette **(seasonal) gf**

**pear and arugula salad** poached pear, candied walnuts, maytag blue cheese, passion fruit vinaigrette **gf**

**goat cheese salad** pistachio crusted chevre, limestone lettuce, arugula, port poached figs, beet vinaigrette **gf**

#### chef's selection of soup

**lobster bisque** creme fraiche, chives, chive oil

**chilled gazpacho** extra virgin olive oil, pipirrana, chervil **(seasonal) gf, vg**

**cream of local corn** grilled corn relish, cilantro **(seasonal) gf, vg**

**butternut squash soup** ginger marshmallow **(seasonal) gf**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

MENU 2 con't

entrées  
(select two)

- mediterranean seared branzino** lemon, herbs, extra virgin olive oil **gf**
- herb crusted chilean sea bass** saffron beurre blanc
- seared sea scallops** corn purée, herb oil **gf**
- ny steak** red shallot **gf \$5 surcharge**
- painted hills farm filet mignon** cabernet red wine jus **gf**

sides and greens  
(select two for all entrees, the same for all entrées)

- whipped garlic yukon gold potatoes** **gf, v**
- roasted fingerling potatoes** tossed in herb oil **gf, vg**
- root vegetable mash** **gf, vg**
- potato gratin** **gf, v**
- rice pilaf** **gf, vg**
- wild mushroom risotto** **gf, v**

- wilted spinach** with shallots **gf, vg**
- sautéed french green beans** **gf, vg**
- baby bok choy** **gf, vg**
- grilled asparagus with heirloom carrots** **gf, vg**
- grilled zucchini and squash** **gf, vg**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.  
The Restaurant may make reasonable substitutions to the menu when product availability or menus change.  
Client will be notified of such changes in advance of the Event.



# SEQUOIA

PRIVATE EVENT MENU

## DUET ENTRÉES

\$135 per guest

select one appetizer | one entrée | one dessert | minimum 50 guests

**seared free range chicken & blackened swordfish gf**

chicken breast, swordfish, irwin mushroom sauce, wild rice pilaf, sautéed broccolini

**braised short rib & seared atlantic salmon gf**

5 oz braised short rib, bordelaise sauce, seared 5 oz atlantic salmon with lemon caper butter sauce, yukon whipped potatoes, french green beans

**painted hills farm filet & maryland jumbo lump crab cake**

seared 5 oz filet with brandy cream sauce, 4 oz crab cake, roasted fingerling potatoes, sautéed spinach **\$10 surcharge**

**painted hills farm filet mignon & grilled U12 shrimp gf**

painted hills farm filet mignon, cabernet red wine jus, three grilled shrimp, potato gratin, grilled asparagus, heirloom baby carrots

**painted hills farm filet mignon & maine lobster tail gf**

seared 5 oz filet with brandy mushroom cream, butter poached lobster tail, garlic mashed potatoes with herb oil, wilted spinach with roasted shallots

**\$25.00 surcharge**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011





PRIVATE EVENT MENU

## PLATED DESSERTS

**traditional cheesecake** fresh berry compote **v**

**vanilla bean crème brûlée** caramelized sugar, berries, biscotti **gf, v**

**panna cotta** passion fruit, tuile crumble **v**

**gluten free chocolate cake** chantilly cream **gf, v**

**key lime bar** graham crumb crackers, meringue **(seasonal)**

**trio of chocolate mousse**

trio of layered white, milk and dark chocolate, devil's food cake, raspberry coulis

**carrot cake** caramel sauce, cinnamon pastry cream **v**

**seasonal fresh fruit plate** **gf, vg**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011

# SEQUOIA

## PRIVATE EVENT MENU

### DINNER BUFFET

\$135.00 per person

select two starters | three entrées | one side and one green | four desserts  
two hours | minimum 50 guests

#### starter selections (select two)

**butternut squash bisque** ginger marshmallow (seasonal) gf

**maine lobster bisque** dry sherry, crème fraîche

**tomato bisque** oven roasted tomatoes, basil, garlic, gf, vg

**roasted seasonal vegetables** zucchini, yellow squash, asparagus, baby carrots, balsamic glaze gf, vg

**roasted brussel sprouts salad** wild rice, dried cranberries, hazelnuts, pomegranate molasses (seasonal) gf, vg

**sequoia salad** mesclun, carrots, cucumber, tomatoes, selection of ranch & truffle soy vinaigrette gf, vg

**classic caesar salad** garlic croutons, anchovy ceasar dressing, parmesan cheese v

**greek salad** cucumber, kalamata olives, feta, oregano vinaigrette gf, v

**caprese salad** fresh mozzarella, vine ripened tomatoes, basil vinaigrette (seasonal) gf, v

**butternut squash & baby kale salad** mixed greens, pumpkin seeds, dried cranberries, pomegranate vinaigrette (seasonal) gf, vg

**peruvian style quinoa salad** toasted almonds, tomatoes, red onions, cilantro, red endives, lime-agave vinaigrette gf, vg

**roasted baby beet salad** goat cheese, candied walnuts, red onions, citrus, garlic-sherry vinaigrette (seasonal) gf, v

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.



PRIVATE EVENT MENU

## DINNER BUFFET con't

### entrées

(select three)

**penne pasta** vodka tomato cream sauce, **v**

**free range chicken breast** brined in citrus & star anise overnight, topped with thyme chicken jus **gf**

**irwin mushroom risotto** thyme, truffle oil, roasted assortment of mushrooms, herb oil **gf, v**

**braised beef short ribs** bordelaise sauce **gf**

**blackened swordfish** lime agave vinaigrette **gf**

**grilled hanger steak** green peppercorn **gf**

**red lentil fusilli pasta** seasonal vegetables in garlic, olive oil **gf, vg**

**herb crusted atlantic salmon** lemon-caper butter sauce **gf**

### sides and greens

(select two)

**yukon whipped potatoes** **gf, v**

**roasted fingerling potatoes** tossed in herb oil **gf, vg**

**wild rice pilaf** **gf, vg**

**creamy risotto** **gf, v**

**wilted spinach** with toasted walnuts **gf, vg**

**sautéed french green beans** roasted shallots, lemon oil, lemon zest **gf, vg**

**baby bok choy** **gf, vg**

**grilled asparagus with baby carrots** **gf, vg**

**simply grilled seasonal squash & zucchini** **gf, vg**

**roasted brussels sprouts** bacon, pearl onions, honey **(seasonal) gf**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011





PRIVATE EVENT MENU

## DINNER BUFFET con't

### petite pastry selection

- cheesecake lollipops** v
- vanilla bean crème brûlée** gf, v
- tiramisu** v
- mini key lime (seasonal)**
- mini gluten free chocolate cake** gf, v
- mango panna cotta** gf, v
- chocolate mousse** gf, v
- mini fruit tarts** v
- brownie bites** v
- macarons (choice of two flavors): chocolate, strawberry, vanilla** gf, v
- chocolate eclairs** v
- truffles: milk & dark chocolates** gf, v
- mini chocolate tart** v
- mini coconut cake** v
- tiny tumbler strawberry** v

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.  
The Restaurant may make reasonable substitutions to the menu when product availability or menus change.  
Client will be notified of such changes in advance of the Event.





PRIVATE EVENT MENU

## ALTERNATIVE PLANT-BASED ENTRÉE

### **seasonal vegetable spaghetti**

asparagus, mushroom, zucchini, yellow squash san marzano tomato sauce, extra virgin olive oil, grana padano cheese, fresh basil **v**

### **grilled squash & zucchini**

squash blossoms, san marzano tomatoes with roasted garlic, herb oil **gf, vg, v**

### **irwin mushroom risotto**

thyme, truffle oil, roasted assortment of mushrooms, herb oil **gf, v**

### **mediterranean vegetables**

oven roasted mediterranean vegetables, quinoa, sweet corn, tomatoes, grilled avocado, finished with agave vinaigrette **gf, vg, v**

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes.

The Restaurant may make reasonable substitutions to the menu when product availability or menus change.

Client will be notified of such changes in advance of the Event.

SEQUOIA | 202 333 3011



# SEQUOIA

## BAR PACKAGES

### beer & wine

1 hour \$24 | 2 hour \$30 | 3 hours \$37 | 4 hours \$46

#### wine

the stag chardonnay (ca),  
jacques dumont sauvignon blanc (france),  
klinker cabernet (ca),  
lyric pinot noir (ca),  
m. chapoutier côte du rhône rosé (france)  
campo viejo sparkling wine (ca),  
poggio costa prosecco brut (italy)

#### beer

michelob ultra, corona, stella artois, port city optimal wit local brew, troegs perpetual ipa,  
topo chico seltzer, bold cider (va), heineken non-alcoholic

#### other

soda, juices, sparkling water

### sequoia deluxe spirits

1 hour \$30 | 2 hours \$40 | 3 hours \$45 | 4 hours \$55

#### spirit selections

**vodka:** tito's, absolut  
**gin:** hendricks, beefeater  
**rum:** bacardi silver  
**tequila:** altos reposado, olmeca altos plata  
**bourbon:** woodford reserve  
**rye:** bulleit rye  
**whiskey:** johnnie walker black, jameson irish whiskey

#### wine selections

the stag chardonnay (ca),  
jacques dumont sauvignon blanc (france),  
klinker cabernet (ca),  
lyric pinot noir (ca),  
m. chapoutier côte du rhône rosé (france)  
campo viejo sparkling wine (ca),  
poggio costa prosecco brut (italy)

#### beer

michelob ultra, corona, stella artois,  
port city optimal wit, troegs perpetual ipa,  
topo chico seltzer, bold cider (va),  
heineken non-alcoholic

#### other

soda, juices, sparkling water

### sequoia premium spirits

1 hour \$34 | 2 hours \$44 | 3 hours \$52 | 4 hours \$65

#### spirit selections

**vodka:** titos, grey goose  
**gin:** hendrick's, beefeater  
**rum:** bacardi silver  
**tequila:** casamigos blanco, casamigos reposado  
**scotch:** johnnie walker black  
**bourbon:** woodford reserve rye, four roses single barrel  
**rye:** bulleit rye  
**whiskey:** jameson irish whiskey  
**single malt scotch:** glenlivet 12 year  
**specialty cocktails:** margaritas, old fashioned, martinis

#### wine selections

the stag chardonnay (ca),  
jacques dumont sauvignon blanc (france),  
klinker cabernet (ca),  
lyric pinot noir (ca),  
m. chapoutier côte du rhône rosé (france)  
campo viejo sparkling wine (ca),  
poggio costa prosecco brut (italy)

#### beer

michelob ultra, corona, stella artois, port city optimal wit,  
troegs perpetual ipa, topo chico seltzer,  
bold cider (va), heineken non-alcoholic

#### other

soda, juices, sparkling water

# THINGS to know

SEQUOIA

## beverage & dining service

Professional service is provided with one waiter per 20 guests for seated events. Sequoia requires one bartender per every 50/75 guests at **\$450.00 each**, Main Dining Room require 3 bartenders, captain fee **\$650.00 each**.

## beverages

Sequoia provides a variety of bar packages including wine & cocktail service during dinner. Servers will pass wine upon guest arrival during cocktail receptions.

## table settings

Sequoia will provide floor length white linen, white napkins, standard white china, glassware, and flatware for your event. Printed menu cards and a minimum of 3 votive candles in clear glass holders are available. Consult your sales manager for rental chair options or upgrades.

## entertainment vendor guidelines

Your sales manager will send a copy of this to each client to share with their vendors, outlining load in instructions, power, sound and semi-private accommodations available at the restaurant. Sequoia's Entertainment Vendor Guidelines need to be signed by your Band/DJ and on file in advance of the event. All vendors must remove all equipment, items, etc., at the conclusion of the event. Sequoia will not be liable for any damaged or lost items.

## vendor meals

Meals are available for your vendors including DJ/Band, photographer, etc. when ordered and paid for in advance by the client. Vendor meals are Chefs Choice hot entree for **\$75 each** and include unlimited non-alcoholic beverages. Vendors are not permitted to consume alcohol.

## coat check

Upon request, Sequoia will provide a dedicated coat check attendant at a rate of **\$5.00 per guest**.

## menu tasting

Sequoia is pleased to offer a single complimentary one-hour menu tasting/consultation for up to 4 guests for reserving the main dining room and entire property. This will take place 2-3 months before your event date to ensure you are selecting from the most seasonally updated menu options. Our Chef requires three weeks advance notice. Tastings are scheduled Wednesday – Thursday at 3pm and 4pm.

## garage parking

Self-parking is available at the Colonial Parking Garage located at 3000 K Street between 30th Street and Thomas Jefferson Street. To purchase parking validation stickers please contact Colonial Parking at 202.295.8123 or [ppvalidations@ecolonial.com](mailto:ppvalidations@ecolonial.com) and reference garage location #277. Please call for rates.

## dining tax & administrative charge

All charges are to be pre-paid in full prior to the event.

## other charges

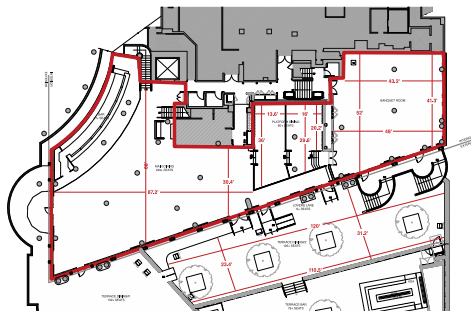
Any administrative charge, and any captain fee, bar set-up fee, coat check fee, and supplemental staff fees (if applicable), are not gratuities and will not be given to the wait staff or any other employee. These fees will be retained entirely by the restaurant as part of the contract price that is used to cover costs and overhead relating to the catered event. The banquet wait staff is paid a special banquet hourly rate well in excess of the statutory minimum wage rates and are notified that the administrative charge and these fees are not intended to be a gratuity and will not be distributed to them.

# EVENT CAPACITIES & FLOOR PLANS

We are happy to discuss different event flow options based on the season, client's anticipated guest count and their unique vision.

## Sequoia capacity: entire property 1000 guests

main dining room



seated event: **200 guests**  
standup reception: **300 guests**

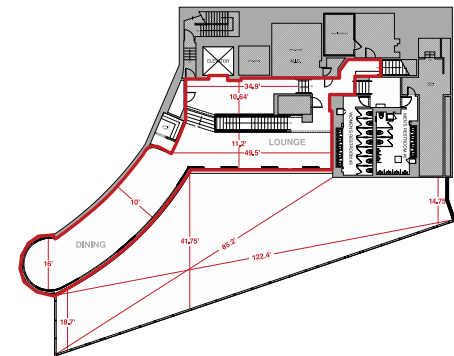
state room with patio



**state room**  
seated event: **100 guests**  
standup reception: **120 guests**

**patio**  
seated event: **40 guests**  
standup reception: **60 guests**

mezzanine






entire mezzanine: **100 guests**  
seated-right side: **50 guests**  
seated-left side: **20 guests**



SEQUOIA

SEQUOIADC.COM

3000 K STREET NW, WASHINGTON DC | 202 333 3011

 @sequoiawashingtondc  @sequoia at washington harbour  @sequoia