

TOP OF THE GATE



ELEVATED AFFAIRS

Reserved lounge style seating and standing with stunning views of the Potomac River, Kennedy Center, and Georgetown. The service radiates dedicated wait staff, plus a private bar and bartender.

Host an Open Air Event On Our Award-Winning Rooftop for parties of 20 - 350 guests.

[\[View 360 Tour of Top of the Gate\]](#)



MENUS

THE WATERGATE SIGNATURE DRINK SELECTIONS

SPIRITS

- Tito's Handmade Vodka
- Roku Gin
- Bacardi Superior Rum
- Cazadores Tequila Blanco 80
- Monkey Shoulder
- George Dickel Rye Whisky
- Makers Mark Bourbon

WINE

- Chardonnay, Canyon Road, CA
- Sauvignon Blanc, Canyon Road, CA
- Pinot Noir, Canyon Road, CA
- Cabernet Sauvignon, Canyon Road, CA
- Cava, Poema, Spain
- Rosé, Chateau d'Esclan The Beach Rose, FR

BEER

- **Domestic:** Bud Light, Michelob Ultra, Goose Island IPA
- **Imported:** Stella Artois, Heineken

NON-ALCOHOLIC

- Assorted Soft Drinks
- Assorted Juices
- Assorted Waters

BEVERAGE SERVICE ENHANCEMENT

Signature cocktails created by The Watergate Hotel's Master Mixologist, additional \$25 per cocktail.

The Elevated Affairs Package with premium cocktail fare and beverage service is priced at \$200 per person Sunday to Thursday and \$250 per person Friday and Saturday. 3-Hours Minimum for all Elevated Affairs private events.

One bartender per 50 guests is required. Bartender Labor Charge, \$250 per bartender. Three-hour, hosted Premium Beverage service.

TAXES & FEES

All food and beverage pricing is subject to a taxable 24% administrative fee & 10% D.C. sales tax. All labor charges are subject to 10% D.C. sales tax.

FOOD SELECTIONS

BUTLER PASSED HORS D'OEURVE

*Please select four from the menu items below
(Each additional item: \$10 per person)*

- Bayley Hazen Blue, Fig Jam, Brioche Toast ✓
- Chilled Prawn Shooter, French Cocktail Sauce
- Tuna Tartare, Cucumber Cup, Ponzu, Cilantro
- Goat Cheese Mousse, Fig Jam, Smoked Almond, Ficelle Toast ✓
- Egg Mimosa, Caviar, Chive, Toasted Brioche Croûtons
- White Truffle Potato Croquette ✓
- Porcini Mushroom Arancini, Truffle Aioli, Wild Mushrooms ✓
- Petite Wagyu Beef Burgers, Aged Cheddar, Caramelized Onions, Brioche Bun
- Crab Cake, Rémolade, Micro Parsley
- Shitake Leek Spring Roll, Sesame Soy ✓

BOARDS AND DISPLAYS

Antipasto Station Display

\$45 per person (\$450 per board)

- Grilled Artichokes, Arugula, Shaved Pecorino, Lemon, Olive Oil
- Fresh Mozzarella Cheese, Vine Ripe Tomatoes, Basil
- Assorted Grilled Vegetables, Olive Oil, Aged Balsamic
- Sweet Soppressata, Finocchiona, Serrano Ham, Mortadella, Bresola
- Tuscan Olives, Grilled Peppers, Marinated White Beans
- Aged Reggiano with Basil, Olive Oil
- Assorted Mustards
- Assorted Baguettes, Ciabatta, Onion Focaccia

Mezze Station Display

\$35 per person (\$350 per board)

- Fattoush Salad, Romaine, Cucumbers, Parsley, Lemon
- Batata Salad, Mint, Chives, Roasted Garlic Lemon Dressing
- Garlic Hummus, Grilled Eggplant, Baba Ghanoush
- Smoked Almonds, Fresh Organic Dates, Kalamata Olives
- Pita and Lavash Chips
- Falafel, Tzatziki
- Tabouleh
- Chicken Kebab, Garlic Yoghurt Sauce
- Moroccan Spiced Lamb Chop, Zhug