



# WEDDINGS AT THE LINE DC

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# WEDDING PACKAGES

## **INCLUDES:**

Five Hours Of Bar

Five Passed Hors D'oeuvres

“Champagne” Toast

Three Course Dinner

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

## **PASSED HORS D'OEUVRES:**

### **CHOOSE 5**

#### **HOT**

Ham & melting cheese gougere

Flat iron steak skewers brushed with Rake sauce

Skewered vegetables brushed with miso

Pepper cheese & corn cakes

Sea Island red pea dip with warm flatbread

One-bite Rake burger on potato roll

#### **COLD**

Miniature crab roll

Chicken liver crostini

Deviled eggs

Raw beef on potato chip

Oyster on the half shell

Smoked beef with soft roll, horseradish

Scrapple bahn mi - cilantro, pickled carrot,  
fish pepper mayo

Miniature vegetable bahn mi

Smoked chicken salad, leaf lettuce

Lebanon bologna on rye

# WEDDING DINNER

## THREE COURSE PLATED DINNER

### APPETIZERS

(CHOOSE ONE)

KALE CAESAR, salted oyster dressing,  
torn bread croutons

ADOLESCENT GREENS, buttermilk dressing,  
shaved vegetables

VARIOUS BEETS, goat cheese crouton, herb  
dressing, candied black walnuts

HEIRLOOM GRAIN SALAD, dried plum,  
various roots, verjus dressing

SPICY PORK RADIATORE, preserved fennel,  
farm cheese

ROASTED MUSHROOMS & DUMPLINGS,  
madeira, thyme

SMOKED ROCKFISH ON TOAST, scapers,  
dill

HAND STRETCHED MOZZARELLA, peanut  
pesto, adorable toasts

ROASTED TOMATO SOUP, cheddar crouton

HOOPER'S ISLAND OYSTER STEW,  
buckwheat oyster crackers

SEASONAL VEGETABLE SOUP, with beans,  
ditalini & tomato

MARYLAND CRAB SOUP, put-up tomato, lump  
crab, sherry

# WEDDING DINNER

## MAIN COURSE

SAUSAGE STUFFED CHICKEN, roasted potatoes, tomato gravy	185
BRAISED BEEF SHORT RIBS, buttermilk mashed potatoes, roasted brassicas, beef jus	195
DRY-FARMED MD RICE, seasonal vegetables, sweet potato miso	175
HEARTH ROASTED LEG OF LAMB, slow cooked rice, vegetables, herb relish	195
CAST IRON ROASTED LIMESTONE SPRINGS TROUT, fried rice, cabbage, sorghum dressing	175
BLACKENED FISH FROM THE CHESAPEAKE, potatoes, seasonal vegetables, crab gravy	195
SAUSAGE STUFFED CHICKEN & BLACKENED FISH, heritage grits, vegetables	200
MAPLE LACQUERED PORK LOIN, heritage grits, braised greens, pork jus	190
HEARTH-GRILLED FLAT IRON STEAK, roasted potatoes, braised greens, mushroom catsup	200
BRAISED BEEF SHORT RIBS & MARYLAND CRAB CAKE, buttermilk mashed potatoes, seasonal vegetable, tartar sauce	225

## TRIO OF MINI DESSERTS

MINIATURE BUTTERSCOTCH  
PUDDINGS

BITE-SIZED COOKIES, toffee chip, oatmeal,  
peanut butter, sorghum crinkle, black raspberry  
linzer, maple fudge

MACAROONS

\*can be offered as a dessert display with tea /  
coffee service for an additional \$8 per person

## WEDDING CAKES

CUSTOM CAKE of your choice created by  
Buttercream Bakeshop and Pastry Chef  
Tiffany MacIssac

# WEDDING DINNER

## WEDDING BAR

5 HOURS CONTINUOUS SERVICE

Kopper Kettle Vodka  
Common Wealth Gin  
Thomas Tew Dark Rum  
Stonewall Light Rum

Catoctin Creek Rye  
Maryland Club Bourbon  
Collier  
McKeel Tennessee Whiskey

Old Line State Single Malt  
1757 VA Brandy  
IXA Silver Tequila  
Don Ciccio  
Leopold

## BROS. CORDIALS

American Orange Liquor  
Cinque Apertivo  
Amaro del Sirene  
Vya Dry/Sweet Vermouth

## REGIONAL BEERS

Union Anthem Golden Ale  
DC Brau 'Corruption' IPA  
Victory Prima Pils  
'The Season's Beer'

## HOUSE WHITE & RED WINE

Gruet Blanc de Blanc  
Church Creek Stainless Chardonnay  
Old Westminster 'Channery Hill' Red Blend

## REGIONAL COLA & SODA

Boylan's Cane Cola  
Boylan's Diet Cane Cola  
Boylan's Heritage: Tonic, Ginger, Club

# WEDDING DINNER

## INSPIRED UPGRADES

### CHESAPEAKE OYSTERS

Iced MD and VA oysters shucked to order with house mignonettes, cocktail sauce, snake oil, and oyster crackers

\$40 per person

\*chef attendant required

### RAKE'S DEVILLED CRAB

A James Beard Award classic recipe – MD crab dip with a bite of snake oil served with our whole grain miniature croissants, puffs, crackers and toasts

\$30 per person

### BUTCHER'S PRIDE

Our best cured meats, including country ham, coppa, Lebanon bologna salami with fermented pickles, grain mustard, baguette on hand-carved soapstone

\$24 per person

### THE FLOWING BOWL SERVICE

Even Thomas Jefferson knew that punch was necessary for a great party. Add a couple of bowls to your gathering to make the lines shorter and your guests happier. Enjoy in our vintage silver bowls!

Whiskey Smash – West Virginia Smooth Ambler Bourbon, wildflower honey, house bitters, VA Farm Grow Sparkling Cider, rosemary  
\$250

Estuary – Oyster shell DC distilled gin, Thibault-Janisson blanc de blanc, cucumber juice, bitter lemon, finocchietto  
\$250

One Night Only – a custom punch built just for you. Don't worry about remembering it for next time, we will write it down for you  
\$300

### SHAKEN OR STIRRED

Upgrade your bar package to include the craft of the bartender...

Martini, Old Fashion & Manhattan service  
"A Rake's Progress Bitters" selection

Two seasonal sour, sweet and/or bitter cocktail mixer

Seasonal herb & fruit garnishes

\$15 per person per hour

\*additional bartender required