



# 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.

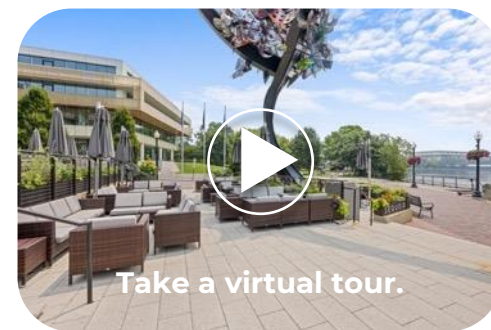
With **floor-to ceiling windows**, your guests will have **stunning views** of the Potomac River, The Kennedy Center, Memorial Bridge, Roosevelt Island, Key Bridge, the **Virginia skyline** and the **boats cruising by**.

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**.









# SEQUOIA

PRIVATE EVENT MENU

## PASSED HORS D'OEUVRES COLD

select 5 hors d'oeuvres | one hour | \$40 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**

**guacamole toast** radish, heirloom tomatoes, cilantro **gf, v, vg**

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

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

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

### from the sea

**white fish ceviche** leche de tigre, shaved red onions, corn nuts, cilantro **gf**

**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, v, vg**

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

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## PASSED HORS D'OEUVRES HOT

select 5 hors d'oeuvres | one hour | \$40 per guest | minimum 50 guests

### plant-based

**tomato soup with grilled cheese**

**truffle mac n cheese** 3 cheeses, herb panko crust

**goat cheese & mushroom crostini** irwin mushrooms on phyllo tart goat cheese, chives

**wild mushroom risotto fritter** habanero aioli

**southwest black bean roll** avocado-lime sauce

**mini vegetable egg rolls** cabbage, carrots **v**

**edamame vegan potstickers** sesame-ginger soy sauce **v, vg**

**brie & apricot puff pastry** apricot jam

### from the sea

**crispy cajun shrimp** creole dip **gf**

**maryland mini crab cakes** house made tartar sauce

**bacon wrapped scallop** ginger-soy glaze

**lobster salad mini sandwich** brioche, micro herbs

**chef's seasonal soup shooter**

### from the land

**mini tacos** chicken tinga **or** carnitas, avocado puree, cilantro **gf**

**amish chicken croquetas** garlic aioli

**seared free-range chicken** skewer chipotle aioli **gf**

**kurobuta pork belly slider** hoisin sauce, green onions

**beef short rib martini** mash potatoes **gf**

**mini onion sliders of beef short ribs** pickled onions

**grilled creekstone farm hanger steak** skewer green peppercorn jus **gf**

**lamb chop lollipops** mint chimichurri **gf**

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## RECEPTION STATIONS

one hour | 50 guests minimum

### veggie lovers

\$18

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

### mediterranean dip & salad station

\$20

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

### selection of domestic artisanal cheeses

\$25

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

### chef's selection of charcuterie

\$28

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

### mexican street fare

\$30

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

### enhanced guacamole station

\$20 (attendant required)

red onions, cilantro, serrano peppers, limes, fresh corn tortilla chips  
additional toppings: **chorizo** \$10 and **maryland jumbo lump crab meat** \$18

### scarlet tower raw bar

"mp" \$55.00 base (attendant required)

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

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### ACTION STATIONS

chef attendant required for each station | \$200 per chef attendant | two hours | 50 guests minimum

#### mexican taco station

\$35 (select two)

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

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

#### italian pasta station

\$30 (select two)

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

**san marzano tomatoes** extra virgin olive oil  
**basil alfredo sauce** prosciutto, peas, baby spinach  
**wild mushroom cream sauce**, herbs, truffle oil  
accompanied with caesar salad, focaccia bread  
**pasta tossed in grana padano wheel** (\$200 surcharge)

#### argentinian churrasqueria station

\$38 (select two)

**creekstone farm skirt steak, d'artagnan coop sirloin, amish chicken, argentinian sausages,**  
spicy & mild chimichurri sauce, salsa roja, shishito peppers

#### paella station

(select one)

**vegetable paella** baby squash, oyster mushrooms, peas, bell peppers, pearl onions \$25  
**chicken & mushroom paella** bell peppers, pearl onions \$30  
**seafood paella** pei mussels, prawns, shrimp, scallops, peas, bell peppers \$35

#### maryland crab cake station

MP \$45.00 base

**3 oz. jumbo lump crab cakes**

accompanied by whole grain mustard sauce, cole slaw, old bay fries

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### STATIONS

chef attendant required for each station | \$200 per chef attendant | two hours | 50 guests minimum

#### asian station

\$30 (select two)

**steamed potstickers** (choice of) pork, lemongrass chicken, vegetable, or edamame  
**soba noodles salad** in chinese boxes, (choice of) shrimp or vegetable fried rice,  
ponzu sauce, soy sauce fried rice

#### house made sushi station

\$50, MP (sushi chef required)

(select 4 rolls|nigiri)

**shrimp tempura roll, california roll, eel avocado roll, spicy tuna roll, vegetable roll,**  
**chef selection of nigiri** (salmon, tuna, or eel)  
low sodium soy sauce, wasabi, pickled ginger, fortune cookies, chopsticks

#### bbq station

\$35 (select two)

**bbq braised brisket** \*\$5.00 surcharge\*

**kurabuta baby back ribs**

**wagyu hot dogs**

**dry rubbed bbq smoked chicken wings**

(select two)

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

ketchup, mustard, bbq sauce

#### chesapeake station

\$55 (select two)

**U12 shrimp**

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

**crab cakes**

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

#### carving station

**slow roasted prime rib** \$42

**roasted beef tenderloin** \$38, accompanied by soft dinner rolls, chimichurri sauce, horseradish cream

**whole roasted amish chickens** \$36, rosemary chicken jus, soft dinner rolls, chimichurri sauce

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PRIVATE EVENT MENU

## SWEET ENDINGS STATIONS

chef attendant required | \$200 per chef attendant | one hour | 50 guests minimum

### ice cream & sorbet station

\$20 (attendant required | select three)

#### assortment of flavors

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

### popcorn cart station

\$16 (attendant required | select three)

#### seasoned flavors

smoked salt  
truffle butter  
caramel  
parmesan-herb  
old bay seasoning

### cotton candy station

\$16 (attendant required | select two)

#### assortment of flavors to enjoy!

floss boo blue  
leaping lime  
orange  
jolly berry strawberry

### petite pastries station

\$20 (select four)

#### mini fruit tarts

#### brownie bites

macarons chef's choice of two flavors

#### chocolate eclairs

truffles milk chocolate

#### mini chocolate tart

#### mini banana

#### coconut cake

#### tiny tumbler strawberry tres leches

#### tiny toast raspberry panna cotta

#### crème brûlée

#### gluten free chocolate cake

#### mini chocolate ganache

#### mini key lime pie

#### mini cheesecake lollipops

#### fruit skewers

#### house made cookies

### bombolini station

\$20 (attendant required)

#### cinnamon & sugar dusted ricotta doughnuts

with vanilla, chocolate & caramel dipping sauces

### coffee & tea station

\$7.50

#### regular & decaffeinated lavazza coffee

#### assortment of harney & son teas

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## 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)**

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PRIVATE EVENT MENU

MENU 1 con't

entrées  
(select two)

- pan seared chicken breast** brined in citrus & star anise overnight, topped with thyme 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**

plant-based sides  
(select one)

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

plant-based greens  
(select one)

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

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## PRIVATE EVENT MENU

### MENU 2

\$130 per guest  
select one appetizer  
tableside choice of two entrées for 100 guests,  
over 100 we will need the 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, candied walnuts, 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) v, gf, vg**

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

**butternut squash soup** ginger marshmallow **(seasonal) v, gf, vg**

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## PRIVATE EVENT MENU

### MENU 2 con't

#### entrées (select two)

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

#### plant-based sides (select one)

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

#### plant-based greens (select one)

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

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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

### **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**

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PRIVATE EVENT MENU

## PLATED DESSERTS

**traditional cheesecake** fresh berry compote

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

**panna cotta** passion fruit, tuille crumble

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

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

**trio of chocolate mousse** layered white, milk, and dark chocolate devils food cake, raspberry coulis

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

**seasonal fresh fruit plate**

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## PRIVATE EVENT MENU

### DINNER BUFFET

\$130.00 per person

select two starters | three entrées | one plant-based side | one plant-based green | four desserts  
two hours | minimum 50 guests

#### starter selections (select two)

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

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

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

**roasted seasonal vegetables** balsamic glaze gf, v

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

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

**classic caesar salad** garlic croutons, parmesan cheese v

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

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

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

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

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

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## DINNER BUFFET con't

### entrées (select three)

- tri-color tortellini pasta** vodka tomato cream sauce, sundried tomatoes, spinach, prosciutto de parma
- fresh egg tortellini** san marzano tomato sauce
- 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**
- braised beef short ribs** bordelaise sauce **gf**
- blackened mahi mahi fillet** lime agave vinaigrette **gf**
- grilled hanger steak** green peppercorn **gf**
- red lentil fusilli pasta** seasonal vegetables in garlic, olive oil
- herb crusted atlantic salmon** lemon-caper butter sauce **gf**

### plant-based sides (select one)

- yukon whipped potatoes** **gf**
- roasted fingerling potatoes** tossed in herb oil **gf**
- wild rice pilaf** **gf**
- creamy risotto**

### plant-based greens (select one)

- wilted spinach** with toasted walnuts **gf**
- sautéed french green beans** roasted shallots, lemon oil, lemon zest **gf**
- baby bok choy** **gf**
- grilled asparagus with baby carrots** **gf**
- simply grilled seasonal squash & zucchini** **gf**
- roasted brussel sprouts** bacon, pearl onions, honey (seasonal)

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## DINNER BUFFET con't

### petite pastry selection

**cheesecake lollipops**

**vanilla bean crème brûlée** gf

**tiramisu**

**mini key lime (seasonal)**

**mini gluten free chocolate cake**

**exotic pineapple cocktail** gf

**mini panna cotta** gf

**chocolate mousse** gf

**cake pops (select one)** vanilla, chocolate, strawberry

**fruit mousse (select one)** mango, passion fruit, raspberry, vanilla

**mini fruit tarts**

**brownie bites**

**macarons** chef's choice of two flavors

**chocolate eclairs**

**truffles-milk chocolates**

**mini chocolate tart**

**mini coconut cake**

**tiny tumbler strawberry tres leches**

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## 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, v, vg**

### **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, v, vg**

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BAR PACKAGES

beer & wine

1 hour \$24 | 2 hour \$30 | 3 hours \$37 | 4 hours \$44

wine

**dark harvest chardonnay** (wa), jacques dumont sauvignon blanc (france),  
**dark harvest cabernet sauvignon** (wa), imagery chardonnay (ca),  
**carmel road pinot noir** (ca), m. chapoutier côte du rhône rosé (france)  
**gloria ferrar sparkling wine** (ca), poggio costa prosecco brut (italy)

beer

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

other

**soda, juices, sparkling water**

sequoia deluxe

1 hour \$30 | 2 hours \$40 | 3 hours \$45 | 4 hours \$50

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

wine selections

**dark harvest chardonnay** (wa),  
**jacques dumont sauvignon blanc** (france),  
**dark harvest cabernet sauvignon** (wa),  
**carmel road pinot noir** (ca),  
**m. chapoutier côte du rhône rosé** (france)  
**gloria ferrar sparkling wine** (ca),  
**poggio costa prosecco brut** (italy)

beer

**michelob ultra, corona, stella artois,**  
**port city optimal wit, troegs perpetual ipa,**  
**high noon assorted seltzer, bold cider** (va),  
**heineken** non-alcoholic

other

**soda, juices, sparkling water**

sequoia premium

1 hour \$34 | 2 hours \$44 | 3 hours \$52 | 4 hours \$60

**vodka** titos, grey goose  
**gin** hendrick's, beefeater  
**rum** bacardi silver  
**tequila** don julio blanco, herradura 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 and old fashioned

wine selections

**dark harvest chardonnay** (wa),  
**jacques dumont sauvignon blanc** (france),  
**dark harvest cabernet sauvignon** (wa),  
**carmel road pinot noir** (ca),  
**m. chapoutier côte du rhône rosé** (france)  
**gloria ferrar sparkling wine** (ca),  
**poggio costa prosecco brut** (italy)

beer

**michelob ultra, corona, stella artois, port city optimal wit,**  
**troegs perpetual ipa, high noon assorted seltzer,**  
**bold cider** (va), **heineken** non-alcoholic

other

**soda, juices, sparkling water**





# THINGS to know



## **beverage & dining service**

Professional service is provided with one waiter per 20 guests. Sequoia requires one bartender per every 50/75 guests at \$450.00 each, Main Dining Room requires 3 bartenders, captain fee \$800.00.

## **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 silverware 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 \$3.00 per guest.

## **menu tasting**

Sequoia is pleased to offer a single complimentary one-hour menu tasting/consultation for up to 4 guests. 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.

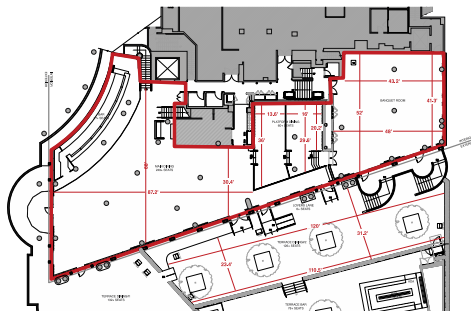


# EVENT CAPACITIES & FLOOR PLANS

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

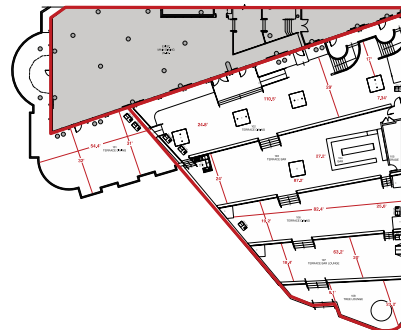
**Sequoia capacity: entire property 1000 guests**

main dining room



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

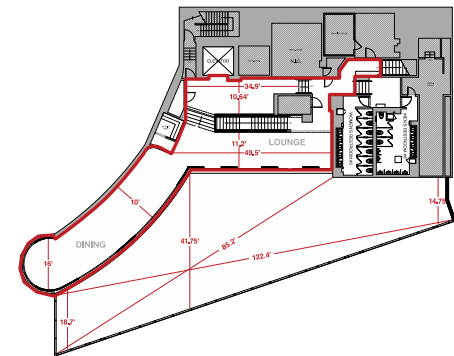
state room with patio



**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: **30 guests**



SEQUOIA

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