



SEQUOIA

WEDDINGS

3000 K STREET NW, WASHINGTON DC | 202 333 3011

CONGRATULATIONS ON YOUR ENGAGEMENT!

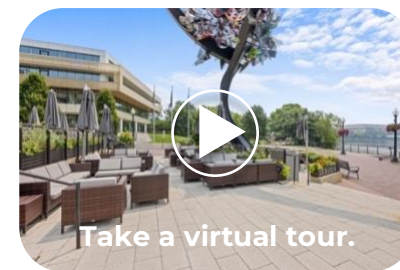
Located on the Georgetown **waterfront**, Sequoia Restaurant offers a **spectacular setting** for your event.

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 an **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.



BREATH-TAKING VIEWS



Take a virtual tour.

View our video collections – just click below!

Georgetown Sequoia Wedding

Sequoia Wedding

Wedding Overlooking the Potomac

Luxury Sequoia

PICTURE **YOUR DAY!**



You can **design** your ceremony and reception to fit **your needs**. Depending on the season, the space can **accommodate** up to 220 people. Our event coordinator will be **happy** to ensure your wedding is **perfect** and **exactly** how you **imagined** it. Every **detail** will be covered, giving you **peace of mind** on your **special** day. Thank you for considering Sequoia for your Wedding, Wedding Shower or Rehearsal Dinner.

sample WEDDING EVENT

6:00 pm
guests arriving

6:00 - 6:30 pm
wedding ceremony
dj playing music for ceremony

7:00 - 8:00 pm
cocktail reception on Mezzanine

8:00 pm
guests move downstairs

8:10 pm
guests take their seats

8:15 pm
first course served

8:45 pm
second course served

9:30 pm
cake cutting

10:00 pm
late night sweets

10:45 pm
send off

11:00 pm
celebration concludes

exquisite



WEDDING PACKAGE



FOOD & BEVERAGE

- five hour open premium bar
- five butler-passed hors d'oeuvres
- customized plated meal
- children's meals available
- vegetarians & dietary restrictions accommodated
- tableside wine & cocktail service
- sparkling wine toast
- cake cutting service
- couple provides wedding cake
- complimentary late-night sweets
- signature cocktail provided for the couple during cocktail hour

DÉCOR

- 3 votive candles
- personalized printed menu card
- floor-length white table linens & napkins and white china, glassware, and flatware

Seasonal pricing, based on date, time & event space (please inquire)

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

WEDDING REVIEWS

See what other couples have to say about their wedding receptions at Sequoia.

Recognized by **www.weddingwire.com** for having top 5% of wedding professionals nationwide 2016 through 2023 for 6th year in a row.

Rated by brides on **www.theknot.com** and voted "Best of Weddings" venue for 2016 through 2023.

Voted most popular rehearsal dinner venue in **Washingtonian Bride & Groom Magazine** for for 2016 through 2023.





SEQUOIA

WEDDING MENU

PASSED HORS D'OEUVRES COLD (select five)

plant-based

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

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

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

roasted vegetable skewer zucchini, yellow squash, cherry tomato, bell pepper, herb oil

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

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

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

from the sea

shrimp cocktail house made cocktail sauce **gf**

sushi tuna tartare cone with wasabi-aioli, tobiko

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

yellowfin tuna poke soba noodle, nori

from the land

beef tenderloin tartare on brioche toast capers, mustard, pickles, herbs

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

WEDDING MENU

PASSED HORS D'OEUVRES

HOT

(select five)

plant-based

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

from the sea

- bacon wrapped scallop** ginger-soy glaze
- maryland mini crab cakes** house made tartar sauce
- crispy cajun shrimp** creole dip **gf**
- lobster salad mini sandwich** brioche, micro herbs
- chef's seasonal soup shooter**

from the land

- seared free-range chicken skewer** chipotle aioli **gf**
- grilled creekstone farm hanger steak skewer** green peppercorn jus **gf**
- amish chicken croquetas** garlic aioli
- mini onion sliders of beef short ribs** pickled onions
- kurobuta pork belly slider** hoisin sauce, green onions
- beef short rib martini** mashed potatoes **gf**
- mini tacos** chicken tinga **or** carnitas, avocado puree, cilantro **gf**
- lamb chop lollipops** mint chimichurri **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

WEDDING MENU

SEATED DINNER PACKAGE

APPETIZER COURSE

(select one)

plant-based

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

baby kale edamame salad port figs, fennel, onion, candied pecans, manchego cheese, citrus vinaigrette (seasonal)

sequoia salad radish, tomato, carrot, truffle-soy vinaigrette v

roasted baby beets salad baby arugula, candied walnuts, goat cheese, orange-champagne vinaigrette gf

kale & farro salad roasted butternut squash, candied pecans, port figs, manchego, white balsamic cherry gastrique (seasonal)

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

butternut squash bisque ginger marshmallow (seasonal) gf, v

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

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

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

path valley heirloom tomatoes & burrata salad fresh distefano burrata, baby arugula & frisee, basil pesto, aged balsamic reduction, extra virgin olive oil (seasonal)

from the sea

jumbo shrimp cocktail cocktail sauce

maryland jumbo lump crab cake remoulade, corn relish

maine lobster bisque dry sherry, crème fraiche

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

WEDDING MENU

SEATED DINNER PACKAGE con't MAIN COURSE

Single or duet entrées available of your choice.
Entrées count due in advance.

entrée (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
boneless braised short ribs bordelaise sauce **gf**
mediterranean seared bronzini lemon, herbs, extra virgin olive oil **gf**
herb crusted chilean sea bass saffron beurre blanc
seared sea scallops corn puree, herb oil
painted hills farm filet mignon cabernet red wine jus

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**
roasted brussel sprout leaves

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

WEDDING MENU

DUET ENTRÉES

Single or duet entrées available of your choice.
Entrées count due in advance.

seared free range chicken & blackened swordfish gf

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

braised short rib & seared atlantic salmon gf

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

painted hills farm filet & maryland jumbo lump crab cake

seared filet in brandy cream sauce, 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, mixed baby carrots

painted hills farm filet mignon & herb crusted chilean sea bass gf

painted hills farm filet mignon, cabernet red wine jus, chilean sea bass saffron beurre blanc, potato gratin, grilled asparagus heirloom mixed baby carrots

painted hills farm filet & maine lobster tail gf

seared beef filet in brandy mushroom cream, butter poached lobster tail, garlic mashed potatoes with herb oil, wilted spinach with roasted shallots
\$20 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

WEDDING MENU

ALTERNATIVE PLANT-BASED ENTRÉE

starters

slow roasted zucchini and tomato salad

caramelized goat cheese, lavender vinaigrette

autumn roasted vegetable salad

brussel sprouts, butternut squash, apples, carrots, cranberry vinaigrette

wild rice harvest vegetable bowl

sesame tofu, kale, cucumber, beets, sunflower seeds, miso ginger vinaigrette

entrées

baked acorn squash (seasonal) gf, v, vg

wild rice, wheat berries, barley, pecan almonds, apricots, cranberries, golden raisins

cauliflower steak with korean chili gf, v

mediterranean vegetables gf, v, vg

oven roasted mediterranean vegetables, quinoa, sweet corn, tomatoes, grilled avocado, agave vinaigrette

simple spaghetti v

san marzano tomato sauce, extra virgin olive oil, grana padano, fresh basil

irwin mushroom risotto v

thyme, truffle oil, roasted assortment of mushrooms, herb oil

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

WEDDING MENU

DESSERTS

\$10.00 surcharge
(select one)

traditional cheesecake

fresh berry compote

vanilla bean crème brûlée

caramelized sugar, berries, biscotti

gluten free chocolate cake

chantilly cream

trio of chocolate mousse

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

panna cotta

passion fruit, tuille crumble

key lime bar

graham crumb crackers, merengue
(seasonal)

carrot cake

caramel sauce, cinnamon pastry cream

seasonal fresh fruit plate

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

WEDDING MENU

PASSED LATE-NIGHT SWEETS

Cheesecake Lollipops, Mini Cupcakes, Fresh Fruit Tarts

ENHANCEMENTS

available at additional charges

raw bar

littleneck clams, shrimp, mussels, oysters on a half shell with horseradish sauce, mignonette, cocktail sauce

sushi display

sashimi, california rolls, spicy tuna rolls, assorted nigiri, wasabi, soy sauce, chopsticks

build your own s'mores station

graham crackers, chocolate bars, marshmallows, tabletop fire

bombolini station

cinnamon & sugar dusted ricotta doughnuts with vanilla, chocolate & caramel dipping sauces

gelato & sorbet station

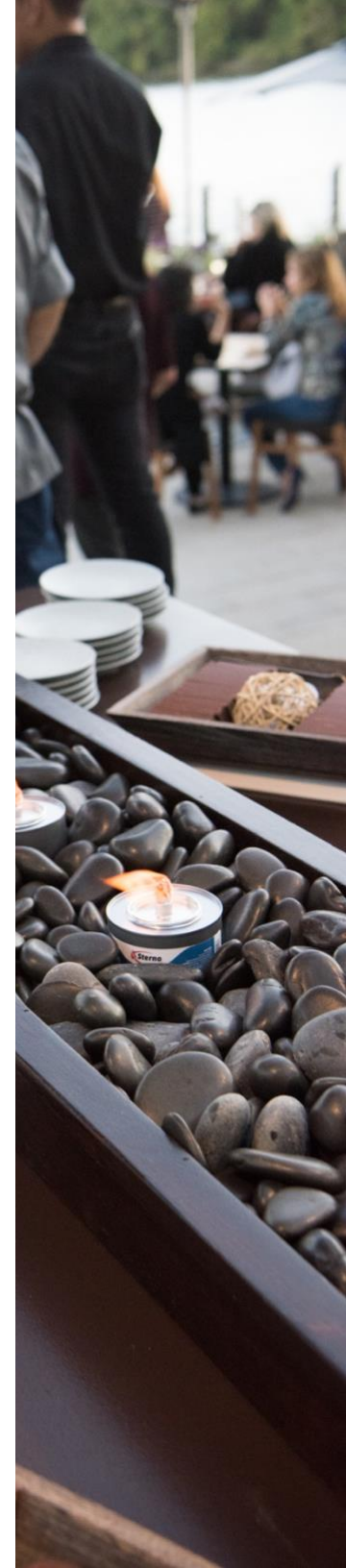
chocolate
tahitian vanilla
salted caramel
mango
raspberry
coconut
accompanied by mini waffle cones and assorted toppings

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

WEDDING MENU

BEVERAGE SERVICE

FIVE HOUR PREMIUM BAR

signature cocktail provided for the bride & groom during cocktail hour sparkling wine toast
tableside wine & cocktail service

one bartender is required for every 50/75 guests at \$450.00

sequoia premium

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

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)

other

soda, juices, sparkling mineral water

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

sparkling wine toast

Flute preset at each seat; poured as guests are seated for dinner.
Wines and bar brands in this package are subject to change from time of booking
and are presented as examples of what may be available.
Bar arrangement will be confirmed 1 month in advance of the event.

WEDDING Ceremonies

Ceremony fees cover an additional hour of time in the space – 30 minutes for guest arrival and 30 minutes for your ceremony in the Main Dining Room or the State Room, as well as the cost for additional labor required to accommodate a ceremony.

Elegant, incredible, and simply breathtaking...

main dining room

Our main dining room exudes **charm** and **sophistication** floor-to-ceiling windows, of iconic landmarks at Washington Harbour.

Formal seated ceremony fee is \$2500
Accommodates up to 100-170 guests.

state room

Indoor and outdoor options available.

Informal ceremony fee is \$1500.00
Accommodates up to 80 standing guests in the State Room or Terrace, weather permitting, with limited seating available.



THINGS to know

SEQUOIA

beverage & dining service

Professional service is provided with one waiter per 20 guests. Sequoia requires one bartender per every 75 guests at \$450.00 each. Main Dining Room Events required a minimum of 3 bartenders.

Sequoia requires a **captain fee** of \$800.00 as a point person to work with the Wedding Planner.

beverages

Sequoia provides a consecutive 5-hour Premium Bar including Wine & Cocktail Service during dinner. Servers will pass wine upon guest arrival during cocktail reception.

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.

entertainment vendor guidelines

Your sales manager will send a copy of this to each client to share with their music rep, 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 aren't permitted to consume any alcoholic beverages on site.

coat check

Upon request, Sequoia will provide a dedicated coat check attendant at a rate of \$3.00 per guest.

menu tasting session

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 wedding date to ensure you are selecting from the most seasonally updated menu options. Our Chef requires three weeks advance notice. Tastings are scheduled Tuesday - Thursday at 2pm, 3pm, and 4pm.

wedding planner requirement

All couples are required to have a wedding planner to assist with preparation before and on the day of your wedding.

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 and reference garage location #277. Please call for rates.

dining tax & administrative charge

All food & drink is subject to a 24% administrative fee, 10% D.C. dining tax and 3% credit card processing fee. The 24% Administrative Fee is retained by the restaurant for operational and administrative expenses associated with the event including, wait staff, culinary and other banquet personnel for 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.

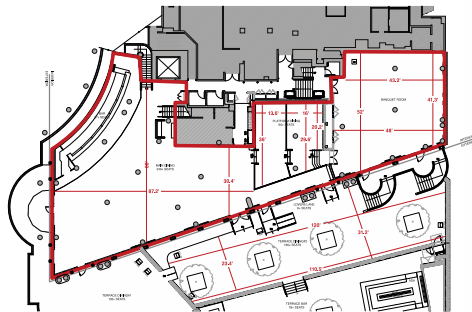


EVENT CAPACITIES & FLOOR PLANS

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



ceremony: **170 guests**
 seated event: **200 guests**
 standup reception: **300 guests**

state room



ceremony: **80 guests seated at tables**
 seated event: **100 guests**
 standup reception: **120 guests**

patio



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



SEQUOIA

SEQUOIADC.COM

3000 K STREET NW, WASHINGTON DC, 20007 | 202 333 3011
The Knot Best of Weddings 2023 | Weddingwire Couples Choice Award 2022

📍 SEQUOIAWASHINGTON 🌐 SEQUOIADC 📄 SEQUOIA