



Mason and Rook

Wedding Packages



RADIATOR



1430 Rhode Island Avenue NW
Washington, DC 20005
(202-742-3100)

<http://www.masonandrookhotel.com/>

DREAM

ROMANCE

INDULGE

Kimpton's Mason and Rook Hotel has the charm, charisma, and warmth of an urban oasis, nestled in the quiet streets of the 14th Street neighborhood. Let us indulge your senses by designing a romantic and unforgettable wedding. Our event spaces are designed with elegance in mind – soft colors, breathtaking natural light, and high end finishes. Book your wedding with the Mason and Rook and let us help make your dreams come true.



Mason and Rook

Something Borrowed...

\$125 Per Person

Package Includes:

- 3 Passed Hors D'oeuvres during cocktail hour
- 2 course plated dinner
- 4 hours of select bar service
- Complimentary champagne toast
- Floor length white linens
- Votive candle centerpieces

HOT HORS D'OEUVRES

- Cumin Marinated Beef Skewers
- Thai Marinated Chicken Skewers
- Roasted Shrimp Mojo with jicama salsa
- Goat Cheese Stuffed Mushroom with sundried tomato & basil
- Short Rib Empanadas with cumin rice raita
- Vegetable Spring Rolls with sweet chili dip
- Mini Crab Cakes with garlic aioli and salsa fresca
- Croquettas with fig jam

DISPLAYED STATION ENHANCEMENTS:

- **Vegetable Crudites**
with hummus, piquillo pesto, and spiced Greek yogurt dips
\$18 Per Person
- **Charcuterie**
assorted cured meats with grain mustard, cornichons, marinated olives, grilled rustic bread and olive oil
\$20 Per Person
- **Chef's Board**
assorted cured meats, imported and domestic cheeses, served with chef's selection of cold canapés
\$26 Per Person
- **Seafood Display**
chilled oysters on the half shell, poached shrimp, cold steamed mussels, and clams
\$26 Per Person
**Add Jonah crab claws or lobster tails for \$8 Per Person*
**Add Caviar per ounce at market price with traditional accompaniments*

COLD HORS D'OEUVRES

- Heirloom Tomato Gazpacho (Seasonal)
- Ceviche with Root Vegetable Chips
- Smoked Salmon Rillettes in cucumber cups
- Chicken Liver Mousse on grilled sourdough
- Cambozola Crostini with red onion marmalade
- Steak Tartar with chimichurri
- Shrimp and Summer Rolls
- Tuna Tataki

ACTION STATION ENHANCEMENTS:

PASTA OR RISOTTO BAR*

Penne, Rigatoni or Garganelli pastas

Tallegio Bachemel, San Marzano tomato sauce, Kale Pesto

artichoke, olives, mushrooms, broccoli, tomatoes, and fennel

served with parmesan cheese, olive oil, garlic bread and chili flakes

\$20 Per Person

Add Chicken +6 Add Shrimp +6 Add Bacon +4

CEVICHE STATION*

Choose 2 Proteins:

Shrimp, Crab, Mahi, Snapper, or Rock Fish

Garnishes:

Bell peppers, red onion, jalapeno, cilantro, tomato, lime juice, coconut

milk, olive oil, sea salt, crispy tortilla chips

\$24 Per Person

*requires chef attendant

\$125 for 3 hours

PLATED DINNER:

House-made bread and butter
Caffe Vita coffee and Mighty Leaf teas

FIRST COURSE:

Choose one

- **Leek and Potato Soup**
- **Beluga Lentil and Vegetable Soup**
- **Soup of the Day**
- **Maryland Crab Chowder with Old Bay Croutons**
- **Beet Salad** with Asian pears, radish, feta dressing
- **Baby Gem Salad** with Gorgonzola, Almonds, and Tahini Dressing
- **Locally Farmed Greens** with Cucumbers, Cherry tomatoes, Sherry vinaigrette
- **Old School Caesar** with Romaine, Croutons, Parmesan
- **Seasonal Vegetable Salad** with piquillo peppers, olives, feta cheese

ENTRÉE

Choose two:

- **Rib eye Steak**
roasted fingerling potatoes, kale, chimmichurri
- **Whole Peruvian Style Roasted Chicken**
jasmine rice, jerk roasted corn, molasses bbq
- **Grilled Salmon**
black rice, jicama slaw, salsa Verde
- **Shrimp Garganelli**
saffron, fennel, tomato caper sauce
- **Portabella Wellingtons**
brie cheese, sundried tomato and Swiss chard
- **Roasted Cauliflower**
eggplant, raisins, and toasted almonds

**Exact counts for each entrée must be provided no later than 3 business days prior to event start date*

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. Please advise catering of any food allergies prior to event.

BEVERAGE PACKAGE:

* Requires bartender

\$125 per bartender (per 75 guests)

each option below

SELECT BRANDS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

El Jimador Tequila

Evan Williams Whiskey

imported and domestic beers

Selection of wines including sparkling, red, white

Includes soft drinks, juices, and mixers

*Additional Hours of Bar Service \$10 Per Person

COMPLIMENT YOUR BAR

- **Moscow Mule**
vodka, lime, ginger syrup (seasonal variations also available)
\$14 Per Drink
- **Manhattan**
High West BouRye, Amaro, Agnostura bitters
\$14 Per Drink
- **Old Fashioned**
Bourbon, Angostura Bitters, lemon and orange zest
\$14 Per Drink
- **Daiquiri On The Rocks**
Rum, simple syrup, lime
\$14 Per Drink

PREMIUM (\$25 Per Person Upgrade)

Grey Goose Vodka

Tanqueray Gin

Plantation Rum

Don Julio SilverTequila

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Remy Martin Cognac

imported and domestic beers

Selection of wines including sparkling, red, white

Includes soft drinks, juices, and mixers

*Additional Hours of Bar Service \$12 Per Person

GOURMET COFFEE STATION

Caffe Vita Regular and Decaffeinated Organic Coffee, House Made Syrups,
Flavored Whipped Cream

\$10 Per Person

Bar packages are priced per person per hour plus service charge (23%) and sales tax (10%).

Mason and Rook

Something Blue...

\$155 Per Person

Package Includes:

- 4 Passed Hors D'oeuvres during cocktail hour
- 1 Reception Display Station during cocktail hour
- 2 course plated dinner
- 5 hours of select bar service
- Complimentary champagne toast
- Floor length white linens
- Votive candle centerpieces

HOT HORS D'OEUVRES

- Cumin Marinated Beef Skewers
- Thai Marinated Chicken Skewers
- Roasted Shrimp Mojo with jicama salsa
- Goat Cheese Stuffed Mushroom with sundried tomato & basil
- Short Rib Empanadas with cumin rice raita
- Vegetable Spring Rolls with sweet chili dip
- Mini Crab Cakes with garlic aioli and salsa fresca
- Croquettas with fig jam

DISPLAYED STATION

- **Vegetable Crudites**
with hummus, piquillo pesto, and spiced Greek yogurt dips
- **Charcuterie**
assorted cured meats with grain mustard, cornichons, marinated olives, grilled rustic bread and olive oil
- **Chef's Board**
assorted cured meats, imported and domestic cheeses, served with chef's selection of cold canapés

COLD HORS D'OEUVRES

- Heirloom Tomato Gazpacho (Seasonal)
- Ceviche with Root Vegetable Chips
- Smoked Salmon Rillettes in cucumber cups
- Chicken Liver Mousse on grilled sourdough
- Cambozola Crostini with red onion marmalade
- Steak Tartar with chimichurri
- Shrimp and Summer Rolls
- Tuna Tataki

ACTION STATION ENHANCEMENTS:

PASTA OR RISOTTO BAR*

Penne, Rigatoni or Garganelli pastas

Tallegio Bachemel, San Marzano tomato sauce, Kale Pesto

artichoke, olives, mushrooms, broccoli, tomatoes, and fennel

served with parmesan cheese, olive oil, garlic bread and chili flakes

\$20 Per Person

Add Chicken +6 Add Shrimp +6 Add Bacon +4

CEVICHE STATION*

Choose 2 Proteins:

Shrimp, Crab, Mahi, Snapper, or Rock Fish

Garnishes:

Bell peppers, red onion, jalapeno, cilantro, tomato, lime juice, coconut milk, olive oil, sea salt, crispy tortilla chips

\$24 Per Person

*requires chef attendant

\$125 for 3 hours

PLATED DINNER:

House-made bread and butter
Caffe Vita coffee and Mighty Leaf teas

FIRST COURSE:

Choose one

- **Leek and Potato Soup**
- **Beluga Lentil and Vegetable Soup**
- **Soup of the Day**
- **Maryland Crab Chowder with Old Bay Croutons**
- **Beet Salad** with Asian pears, radish, feta dressing
- **Baby Gem Salad** with Gorgonzola, Almonds, and Tahini Dressing
- **Locally Farmed Greens** with Cucumbers, Cherry tomatoes, Sherry vinaigrette
- **Old School Caesar** with Romaine, Croutons, Parmesan
- **Seasonal Vegetable Salad** with piquillo peppers, olives, feta cheese

ENTRÉE

Choose two:

- **Rib eye Steak**
roasted fingerling potatoes, kale, chimmichurri
- **Whole Peruvian Style Roasted Chicken**
jasmine rice, jerk roasted corn, molasses bbq
- **Grilled Salmon**
black rice, jicama slaw, salsa Verde
- **Shrimp Garganelli**
saffron, fennel, tomato caper sauce
- **Portabella Wellingtons**
brie cheese, sundried tomato and Swiss chard
- **Roasted Cauliflower**
eggplant, raisins, and toasted almonds

**Exact counts for each entrée must be provided no later than 3 business days prior to event start date*

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. Please advise catering of any food allergies prior to event.

BEVERAGE PACKAGE:

* Requires bartender

\$125 per bartender (per 75 guests)

each option below

SELECT BRANDS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

El Jimador Tequila

Evan Williams Whiskey

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

COMPLIMENT YOUR BAR

- **Moscow Mule**
vodka, lime, ginger syrup (seasonal variations also available)
\$14 Per Drink
- **Manhattan**
High West BouRye, Amaro, Agnostura bitters
\$14 Per Drink
- **Old Fashioned**
Bourbon, Angostura Bitters, lemon and orange zest
\$14 Per Drink
- **Daiquiri On The Rocks**
Rum, simple syrup, lime
\$14 Per Drink

PREMIUM (\$25 Per Person Upgrade)

Grey Goose Vodka

Tanqueray Gin

Plantation Rum

Don Julio SilverTequila

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Remy Martin Cognac

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

GOURMET COFFEE STATION

Caffe Vita Regular and Decaffeinated Organic Coffee, House Made Syrups,
Flavored Whipped Cream

\$10 Per Person

Bar packages are priced per person per hour plus service charge (23%) and sales tax (10%).

Mason and Rook

Something Old...

\$175 Per Person

Package Includes:

- 4 Passed Hors D'oeuvres during cocktail hour**
- 2 Reception Stations during cocktail hour**
- 3 course plated dinner**
- 5 hours of select bar service**
- Complimentary champagne toast**
- Floor length white linens**
- Votive candle centerpieces**

HOT HORS D'OEUVRES

- Cumin Marinated Beef Skewers
- Thai Marinated Chicken Skewers
- Roasted Shrimp Mojo with jicama salsa
- Goat Cheese Stuffed Mushroom with sundried tomato & basil
- Short Rib Empanadas with cumin rice raita
- Vegetable Spring Rolls with sweet chili dip
- Mini Crab Cakes with garlic aioli and salsa fresca
- Croquettas with fig jam

DISPLAYED STATION ENHANCEMENTS:

- **Vegetable Crudites**
with hummus, piquillo pesto, and spiced Greek yogurt dips
- **Charcuterie**
assorted cured meats with grain mustard, cornichons, marinated olives, grilled rustic bread and olive oil
- **Chef's Board**
assorted cured meats, imported and domestic cheeses, served with chef's selection of cold canapés

COLD HORS D'OEUVRES

- Heirloom Tomato Gazpacho (Seasonal)
- Ceviche with Root Vegetable Chips
- Smoked Salmon Rillettes in cucumber cups
- Chicken Liver Mousse on grilled sourdough
- Cambozola Crostini with red onion marmalade
- Steak Tartar with chimichurri
- Shrimp and Summer Rolls
- Tuna Tataki

ACTION STATION ENHANCEMENTS:

PASTA OR RISOTTO BAR*

Penne, Rigatoni or Garganelli pastas

Tallegio Bachemel, San Marzano tomato sauce, Kale Pesto

artichoke, olives, mushrooms, broccoli, tomatoes, and fennel

served with parmesan cheese, olive oil, garlic bread and chili flakes

\$20 Per Person

Add Chicken +6 Add Shrimp +6 Add Bacon +4

CEVICHE STATION*

Choose 2 Proteins:

Shrimp, Crab, Mahi, Snapper, or Rock Fish

Garnishes:

Bell peppers, red onion, jalapeno, cilantro, tomato, lime juice, coconut

milk, olive oil, sea salt, crispy tortilla chips

\$24 Per Person

*requires chef attendant

\$125 for 3 hours

PLATED DINNER:

House-made bread and butter
Caffe Vita coffee and Mighty Leaf teas

FIRST COURSE:

Choose one

- **Leek and Potato Soup**
- **Beluga Lentil and Vegetable Soup**
- **Soup of the Day**
- **Maryland Crab Chowder with Old Bay Croutons**
- **Beet Salad** with Asian pears, radish, feta dressing
- **Baby Gem Salad** with Gorgonzola, Almonds, and Tahini Dressing
- **Locally Farmed Greens** with Cucumbers, Cherry tomatoes, Sherry vinaigrette
- **Old School Caesar** with Romaine, Croutons, Parmesan
- **Seasonal Vegetable Salad** with piquillo peppers, olives, feta cheese

FAMILY STYLE MIDCOURSE:

Choose one

- **Croquetas** Serrano Ham, Fontina, Fig Jam
- **Harrissa Roasted Romanesco** Black Bean Hummus and Cilantro Tabouleh
- **Charred Bok Choy** Sriracha, Garlic Chips, and Cherry Tomatoes
- **Short Rib Tartar Crostinis** Dijon, Shallots, Chives, Crispy Onions

ENTRÉE

Choose two:

- **Rib eye Steak**
roasted fingerling potatoes, kale, chimmichurri
- **Whole Peruvian Style Roasted Chicken**
jasmine rice, jerk roasted corn, molasses bbq
- **Grilled Salmon**
black rice, jicama slaw, salsa Verde
- **Shrimp Garganelli**
saffron, fennel, tomato caper sauce
- **Portabella Wellingtons**
brie cheese, sundried tomato and Swiss chard
- **Roasted Cauliflower**
eggplant, raisins, and toasted almonds

**Exact counts for each entrée must be provided no later than 3 business days prior to event start date*

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. Please advise catering of any food allergies prior to event.

BEVERAGE PACKAGE:

* Requires bartender

\$125 per bartender (per 75 guests)

each option below

SELECT BRANDS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

El Jimador Tequila

Evan Williams Whiskey

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

COMPLIMENT YOUR BAR

- **Moscow Mule**
vodka, lime, ginger syrup (seasonal variations also available)
\$14 Per Drink
- **Manhattan**
High West BouRye, Amaro, Agnostura bitters
\$14 Per Drink
- **Old Fashioned**
Bourbon, Angostura Bitters, lemon and orange zest
\$14 Per Drink
- **Daiquiri On The Rocks**
Rum, simple syrup, lime
\$14 Per Drink

PREMIUM (\$25 Per Person Upgrade)

Grey Goose Vodka

Tanqueray Gin

Plantation Rum

Don Julio SilverTequila

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Remy Martin Cognac

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

GOURMET COFFEE STATION

Caffe Vita Regular and Decaffeinated Organic Coffee, House Made Syrups,
Flavored Whipped Cream

\$10 Per Person

Bar packages are priced per person per hour plus service charge (23%) and sales tax (10%).

Mason and Rook

Something New...

\$165 Per Person

Package Includes:

- 4 Passed Hors D'oeuvres during cocktail hour
- 2 Reception Displays
- 2 Chef Stations (Chef Attendants Included)
- 4 hours of select bar service
- Complimentary champagne toast
- Floor length white linens
- Votive candle centerpieces

HOT HORS D'OEUVRES

- Cumin Marinated Beef Skewers
- Thai Marinated Chicken Skewers
- Roasted Shrimp Mojo with jicama salsa
- Goat Cheese Stuffed Mushroom with sundried tomato & basil
- Short Rib Empanadas with cumin rice raita
- Vegetable Spring Rolls with sweet chili dip
- Mini Crab Cakes with garlic aioli and salsa fresca
- Croquettas with fig jam

COLD HORS D'OEUVRES

- Heirloom Tomato Gazpacho (Seasonal)
- Ceviche with Root Vegetable Chips
- Smoked Salmon Rillettes in cucumber cups
- Chicken Liver Mousse on grilled sourdough
- Cambozola Crostini with red onion marmalade
- Steak Tartar with chimichurri
- Shrimp and Summer Rolls
- Tuna Tataki

DISPLAYED STATIONS:

- **Vegetable Crudites**
with hummus, piquillo pesto, and spiced Greek yogurt dips
- **Artisan cheeses**
imported and domestic cheeses, dried fruit, nuts, crostini and crackers
- **Charcuterie**
assorted cured meats with grain mustard, cornichons, marinated olives, grilled rustic bread and olive oil
- **Chef's Board**
assorted cured meats, imported and domestic cheeses, served with chef's selection of cold canapes

SALAD STATIONS:

- **Beet Salad** *with Asian pears, radish, feta dressing*
- **Baby Gem Salad** *with Gorgonzola, Almonds, and Tahini Dressing*
- **Locally Farmed Greens** *with Cucumbers, Cherry tomatoes, Sherry vinaigrette*
- **Old School Caesar** *with Romaine, Croutons, Parmesan*
- **Seasonal Vegetable Salad** *with piquillo peppers, olives, feta cheese*

CARVING STATIONS:

- **Whole Roasted Side of Salmon** *with sundried tomato basil butter*
- **Mustard Seed and Rosemary Braised Leg of Lamb** *with Harissa yogurt*
- **Grilled Wagyu Bavette** *with roasted Potatoes and chimichurri*
- **Salt Roasted Bass** *Lemon and Olive Oil (\$10 per person additional)*
- **Twenty-Four Hour Prime Rib** *with horseradish cream (\$10 per person additional)*
- **Steamed Lobster** *with melted butter and lemon (upcharge based on Market Price)*

ACTION STATIONS:

PASTA OR RISOTTO BAR

Penne, Rigatoni or Garganelli pastas

Tallegio Bachemel, San Marzano tomato sauce, Kale Pesto *artichoke, olives, mushrooms, broccoli, tomatoes, and fennel served with parmesan cheese, olive oil, garlic bread and chili flakes*

Choice of one: Chicken, Shrimp, Bacon

CEVICHE STATION

Choose 2 Proteins:

Shrimp, Crab, Mahi, Snapper, or Rock Fish

Garnishes:

Bell peppers, red onion, jalapeno, cilantro, tomato, lime juice, coconut milk, olive oil, sea salt, crispy tortilla chips

TACO BAR

Corn and Flour Tortillas

Choose 2 Fillings:

Carnitas, Barbacoa, Chicken, Seasonal Fish, Black Beans, Vegetables

Traditional Accompaniments:

Shredded lettuce, tomato, onion, cilantro, sour cream, pico de gallo, guacamole, hot sauce, and shredded cheese

BEVERAGE PACKAGE:

* Requires bartender

\$125 per bartender (per 75 guests)

each option below

SELECT BRANDS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

El Jimador Tequila

Evan Williams Whiskey

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

COMPLIMENT YOUR BAR

- **Moscow Mule**
vodka, lime, ginger syrup (seasonal variations also available)
\$14 Per Drink
- **Manhattan**
High West BouRye, Amaro, Agnostura bitters
\$14 Per Drink
- **Old Fashioned**
Bourbon, Angostura Bitters, lemon and orange zest
\$14 Per Drink
- **Daiquiri On The Rocks**
Rum, simple syrup, lime
\$14 Per Drink

PREMIUM (\$25 Per Person Upgrade)

Grey Goose Vodka

Tanqueray Gin

Plantation Rum

Don Julio SilverTequila

Maker's Mark Bourbon

Johnnie Walker Black Scotch

Remy Martin Cognac

imported and domestic beers

Selection of wines including sparking, red, white

Includes soft drinks, juices, and mixers

GOURMET COFFEE STATION

Caffe Vita Regular and Decaffeinated Organic Coffee, House Made Syrups,
Flavored Whipped Cream

\$10 Per Person

Bar packages are priced per person per hour plus service charge (23%) and sales tax (10%).