

POV

# POV

Elevate your POV. Get up where the nation's most important monuments and spectacular landmarks surround you in our 11th-floor rooftop terrace bar and lounge. Inspired by three contextual insights local to D.C., social, physical and historical, the design of POV reflects these insights through its design details.

Designed to transition from casual daytime brunches overlooking the monuments of D.C., to a hub of nightlife and cocktail culture at night, POV features various seating zones ranging from communal tables to VIP banquettes.

Serving large parties from 15 to 50 guests, POV creates an intersection where the various parties of D.C. can mingle and enjoy the W Washington DC's unique programming centered on its passion points of Music, Fashion, Design and Cocktail Culture.

## CONTACT

POV Event Team

[POVevents@whotels.com](mailto:POVevents@whotels.com)

202.661.2452

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@WHOTELDC #POVDC

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## **BITES** **(PER PIECE)**

duck tostadas, avocado sauce, marinated cabbage, queso fresco  
*(gluten free)*  
\$8

chicken skewer, chipotle aioli *(gluten free)*  
\$8

curried vegetable samosa, apricot chutney *(vegan)*  
\$8

lamb lollipop, orange chili bbq  
\$10

shrimp tacos, mango vinaigrette, cilantro *(gluten free)*  
\$9

cobia ceviche, leche de tigre, toasted cancha corn *(gluten free)*  
\$10

beef empanada, mint chimichurri  
\$9

cheeseburger slider, truffle aioli  
\$8

vegan spanish meatballs, charred salsa verde *(vegan and gluten free)*  
\$8

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## PLATTERS

**(BASED ON 90 MINUTES OF CONTINUOUS SERVICE, PRICE IS PER PERSON)**

baby kale fuel salad  
garden vegetables, pumpkin seeds, hemp seeds, mango vinaigrette  
\$12

creamery  
chef's selection of artisan cheese, dried fruits, nuts,  
assorted crackers  
\$24

rustico  
salami, soppressata, prosciutto, grain mustard, pickled vegetables,  
assorted crackers  
\$24

sushi (based on 6 pieces per person)  
sashimi – tuna, hamachi (yellowtail), salmon (*gluten free*)  
nigiri – shrimp, salmon, tuna (*gluten free*)  
maki – california (crab), unagi (eel), shrimp tempura, avocado  
wasabi, pickled ginger, soy sauce  
\$48  
\*requires 48 hour notice for orders

hand crafted pizzas  
wild mushroom and peppadew  
margherita  
chorizo with guajillo tomato sauce  
\$22

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## **BITE SIZE SWEETS (REQUIRES 48 HOUR NOTICE FOR ORDERS)**

dulche de leche cheesecake  
(per dozen)  
\$60

pecan pie  
(per dozen)  
\$60

salted caramel chocolate tarts  
(per dozen)  
\$60

coconut cream eclairs  
(per dozen)  
\$60

assorted mini doughnuts  
(per dozen)  
\$65

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## **W BAR PACKAGE**

### LIQUOR

absolut elyx vodka, the botanist gin, cruzan rum, captain morgan rum, patron silver tequila, hornitos reposado tequila, maker's mark bourbon, glenlivet 12 scotch

### WINE

sauvignon blanc, trocard, bordeaux  
chardonnay, domaine de bernier, loire valley  
pinot noir, hangtime, california  
cabernet sauvignon, kenwood 6 ridges, california

### BOTTLED BEERS

domestic/imported beers

### NON-ALCOHOLIC

coke, diet coke, sprite, soda, tonic, ginger ale, red bull, sugar free red bull, orange juice, cranberry juice, voss water

1 hour \$32 per person / each additional hour \$18 per person

*love champagne? add bubbles to your reception for an additional \$14 per person per hour*

*\*Pricing is per guest. Minimum of one (1) Hour is required. Please note that the selected bar package does not include shots or doubles. All shots and doubles will be charged based on consumption. A bartender fee of \$200 will be added to the final bill.*

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## **BRUNCH**

**(BASED ON 60 MINUTES OF CONTINUOUS SERVICE, PRICE IS \$38 PER PERSON)**

### **COLD**

parfait station

greek yogurt, granola, chia seeds, nuts, seasonal fresh fruits

green juice shooters

miami salad

tropical fruits, yuca crisp, toasted pepitas, agave chili dressing, baby kale

### **HOT**

chorizo sweet potato hash

poached egg, avocado lime crema, roasted peppers

chilaquiles frittata

avocado salad, crispy tortillas

street corn sopes

pickled red onions, cilantro

jibaritos sandwiches

roasted lamb leg, lettuce, tomato, onions, red pepper aioli

### **EXTRAS**

scrambled eggs with manchego cheese \$14 per person

charcuterie platter \$18 per person

raw bar station- shrimp, oysters, crab legs \$32 per person

pancake and waffle station \$14 per person

\*Add on Mimosas & Bloody Marys to the W Bar Package complimentary

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## **POV EVENT COORDINATION / FAQ**

### **AVAILABILITY**

Large party bookings are available during the following times:

- Sunday – Thursday
  - 11:00am -9:00pm
- Friday and Saturday
  - 11:00am – 7:00pm

*NOTE: All bookings are secured for a maximum of three (3) hours*

### **BOOKING**

A contract and event order will be furnished upon request. A non-refundable 50% deposit is required to confirm your event and the remaining payment is due five (5) days in advance of your event.

### **SPACE**

Semi-private space at POV is recognized as the rental of a section of the bar. Please note that the section you have booked will be divided from the public by rope and stanchion. The area provided for your group will have very limited seating and will be located on either end of the of POV Terrace. No additional décor is allowed in the reserved section.

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### **STAFFING & VALET PARKING**

All POV employees that are hired for events are paid by service gratuities. Should additional staffing be needed it will be determined based on the number of guests invited and the space utilized. Additional fees for staffing and valet parking are the following:

- ADDITIONAL SERVERS & BARTENDERS \$200
- DAILY VALET PARKING \$35

### **TAXES & FEES**

Tax: All event charges are subject to the 10% Washington, D.C Sales Tax. 20% Gratuity will be charged to the final bill, which is based on the cost of the event including food, beverage and misc.

\*Please note that space is contracted for the number of guests confirmed. All space will be confirmed for a maximum of three (3) hours. The host will be required to submit a list of all attendees for their party.

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