

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

202.661.2452

POV

STAY CONNECTED:

@WHOTELDC #POVDC

T 202.661.2452 povevents@whotels.com



BITES **(PER PIECE)**

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

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

curried vegetable samosa, smashed charred honey carrots *(vegetarian)*
\$8

lamb lollipop, orange chili bbq
\$10

mini shrimp tacos, mango vinaigrette, cilantro *(gluten free)*
\$7 per piece or \$70 per dozen

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

beef empanada, avocado salsa verde
\$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

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

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

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

satisfy your cravings
upgrade your experience and blend creamery and rustico \$28

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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

pepsi, diet pepsi, sierra mist, 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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