

EVENT MENU





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GUIDELINES

BREAKFAST

COFFEE BREAK

LUNCH

DINNER

RECEPTIONS

BAR SERVICE

CATERING AND CONFERENCE SERVICES GUIDELINES

FOOD & BEVERAGE

GENERAL PROCEDURES

Due to legal liability and licensing restrictions for all food & beverage served on the premises, Hotel policy requires that only the Fairmont Washington, D.C., Georgetown, purchased food & beverage is served on the Hotel property. The Fairmont Washington, D.C., Georgetown, liquor license enables the Hotel to serve alcoholic beverages on property only. The Fairmont Washington, D.C., Georgetown, cannot cater alcoholic beverages off Hotel property and alcoholic beverages must be purchased in the District of Columbia, by the Hotel and cannot be provided by an outside vendor or group.

Special dietary substitutes can be made available by prior request. Menu arrangements must be finalized at least 30 days prior to each function. Should this deadline not be observed, we cannot guarantee menu contents and other necessary arrangements.

Consuming raw or undercooked meats may increase risk of food borne illness. The Fairmont Washington, D.C., Georgetown is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

FOOD ALLERGIES

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

GUARANTEE OF ATTENDANCE

All guarantees are due by 12:00 p.m. EST three business days prior to the function. For events occurring on Sundays or holiday Mondays, the guarantee is required by 12:00 p.m. EST on the preceding Wednesday. Guarantees may be made by telephone or e-mail between the hours of 8:30am – 5:30pm EST, Monday – Friday. This number will be considered final and not subject to reduction. If a guarantee of attendance is not provided, final billing will be based on the estimated attendance for which the event was originally contracted or the actual attendance, whichever is higher. The Hotel prepares and sets for the guaranteed number of attendees. The Hotel is responsible for service up to, but not to exceed 5%, over this guarantee.



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AUDIOVISUAL

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Audiovisual equipment and services are available from the Fairmont Washington, D.C., Georgetown's on-site audiovisual provider, PSAV. Any audiovisual cancellations must be made three business days prior to the event. Any cancellations made after this time will result in full charges for all equipment ordered.

OUTSIDE AUDIOVISUAL COMPANIES

Any outside audiovisual equipment or outside audiovisual companies used by you require approval by The Fairmont Washington, D.C., Georgetown. Should you consider contracting with an outside audiovisual vendor, a \$2,400 technical service charge will be assessed on outside audiovisual equipment and services based on the equipment rental price for the same or similar equipment from PSAV. Included in this mandatory fee will be an on-site PSAV professional who will be present at all times to ensure that the Hotel's Audiovisual Service Standards are in place. This individual will also provide technical support and guidance during set up and tear down. All third party vendors are required to contract a professional from PSAV. Outside audiovisual companies are expected to adhere to all guidelines required of our in-house providers. These provisions will ensure the success of your events and the safety of guests and colleagues.

TECHNOLOGY CENTER

Our Technology Center offers virtually everything you need to meet your business needs including self-service scanning, copying and faxing.



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DAMAGES

The Fairmont Washington, D.C., Georgetown, reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. The Fairmont Washington, D.C., Georgetown, will not be responsible for damage or loss of any personal property or equipment left in the Hotel prior to, during or following any function.

EXHIBITS

Exhibit space rental includes: current overhead lighting; heat or air conditioning; cleaning of the area prior to set-up; cleaning of the aisles during the show once daily.

The exhibit decorating company must be hired by the client. All exhibitor decorating companies are required to present proof of insurance before entering the premises. The exhibit decorating company must provide all booth installation, pipe and drape, tables, chairs, wastebasket, daily booth cleaning, etc. The Hotel cannot provide equipment, furniture or labor in the exhibit area or booths.

The Hotel will turn the exhibit area over to your designated exhibit decorating company in a clean and presentable state. The Fairmont Washington, D.C., Georgetown, expects the exhibit area to be in the same condition upon conclusion of move-out. It is the responsibility of your exhibit decorating company to remove all trash from the exhibit area prior to leaving the Hotel after tear down. Please ensure that clean up is included in your contract with the decorator. Should the area not be returned to the Hotel in a clean and presentable state, the Fairmont Washington, D.C., Georgetown, cleaning fees begin at \$500. This amount will be charged to your master account. Please contact your Catering or Conference Services Manager for additional Exhibit Guidelines.

FURNITURE REMOVAL FEE

Furniture removal requests from guest rooms must be made at least 7 days prior to arrival. Please note that we cannot remove furniture from Capital Corner Suites or Specialty Suites. Furniture may be removed from Ambassador Suite Parlors (but not the bedrooms). Additional storage fees may also apply. Please contact your Catering or Conference Services Manager for pricing.

HIGH SPEED INTERNET CONNECTION (WIRED OR WIRELESS)

Both wired and wireless high speed internet access are available in the meeting rooms. Please contact your Catering or Conference Services Manager for pricing.



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IN-HOUSE DELIVERIES

In-house deliveries to guest rooms or at check-in may be arranged. Please contact your Catering or Conference Services Manager for pricing.

KEY REQUESTS

Meeting room keys are available upon request. Please contact your Catering or Conference Services Manager for information.

PACKAGE HANDLING

Any package being shipped to the Fairmont Washington, D.C., Georgetown must be prepaid and addressed as follows:

The Fairmont Washington, D.C., Georgetown c/o Catering/Conference Service Manager's Name 2401 M Street, NW Washington, D.C. 20037

Attn: Name of exhibiting company and representative who will be receiving the boxes

Hold for: Name of Meeting

Box ___ of ___

Any package being shipped OUT of the Hotel must be prepaid, addressed, labeled and ready for mailing. Please make sure your packages are:

- Properly addressed (do NOT use the hotel address as the return address)
- Prepaid
- Labeled

Contact your shipper to arrange a pick up. You will need to provide the following information:

- Your account number
- Pick up location

Fairmont Washington, D.C., Georgetown 2401 M Street, NW Washington, D.C. 20037 202-429-2400

All packages received by and shipped from the Fairmont Hotel will incur a handling fee. Packages may arrive to the Hotel up to three days prior to your scheduled event/arrival. Outgoing packages must be picked up, by the carrier of your choice, no later than two days after your event. Packages in the Hotel's possession outside of this specified number of days will incur an additional storage fee. Please contact your Catering or Conference Services Manager for handling and storage pricing.



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A sales tax of 10% will be added to all food, beverage and surcharges.

CONTINENTAL BREAKFAST

Presented Buffet Style for 1 Hour of Service Service includes Royal Cup Coffee and Lot 35 Teas

THE CONTINENTAL

\$42

Orange and Grapefruit Juices
Seasonal Fruits and Fresh Berries
Assorted Yogurt | Greek, Berry, Honey with Seeds, Dried Fruits and Nuts
House Made Granola | Whole, Skim and Almond Milk
Assorted Bagels, Muffins, Danish and Banana Bread

CONTINENTAL BREAKFAST COMPLEMENTS

Local Artisan Meats and Cheeses French Baguette	\$ 1 5
Honey Baked Apple and Cinnamon Oatmeal	\$8
Steel Cut Oatmeal, Brown Sugar, Dried Fruits	\$8
Assorted Whole Grain Cereals	\$7
Berry and Granola Greek Yogurt Parfaits	\$8
Quiche Lorraine	\$10
Egg White Frittata Spinach, Pepper, Onion, White Cheddar, Tomato Preserve	\$10
Organic Egg, Sausage and Cheddar English Muffin Sandwich	\$10
Organic Egg, Applewood Smoked Bacon and Swiss Wrap	\$10
Scrambled Organic Eggs	\$8
Peeled, Hard Boiled Eggs	\$8
Applewood Smoked Bacon	\$8
Smoked Virginia Ham	\$8
Local Chicken Apple Sausage	\$8
Tater Tots	\$8
Fresh Juice I Spinach-Apple, Carrot-Strawberry, Tangerine-Pear, Watermelon	\$9
Fresh Smoothies Strawberry, Blueberry-Orange, Cantaloupe Lemon and Honey or Banana, Kiwi, Mango and Ora	ange ^{\$} 8
Plain and Chocolate Mini Croissants	\$56 per dozen
Sticky Buns	\$56 per dozen
Seasonal Scones	\$56 per dozen
Lemon Poppy Seed Cake	\$56 per dozen

BREAKFAST TO GO

\$45

Our Boxed Breakfast includes: Individual Greek Yogurt Seasonal Muffin, Whole Fruit Country Ham and Cheese on Baguette Bottled Water or Juice



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BUFFET BREAKFAST

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

THE WASHINGTONIAN

2 Entrées - \$57 **3 Entrées -** \$61

FRUIT, CEREAL AND YOGURT

Choose 3 of the Following:

Seasonal Fruits and Fresh Berries

Assorted Yogurt

Greek, Berry, Honey with Seeds, Dried Fruits and Nuts

Steel Cut Organic Oatmeal

Flax Seeds, Sunflower Seeds, Honey, Raisins

Dried Apricots, 2% and Almond Milk

House Made Granola

Whole, Skim and Almond Milk

Fresh Fruit Skewers

Seasonal Whole Fruit

Bircher Muesli

Assorted Whole Grain Cereals Whole, Skim and Almond Milk

Ouinoa Hot Cereal

JUICES AND SMOOTHIES

Choose 3 of the Following:

JUICES

Orange

Cranberry

Grapefruit

Watermelon

Celery

Spinach and Apple

Carrot and Strawberry

Tangerine and Pear

SMOOTHIES

Strawberry, Orange and Honey Chocolate Banana Blueberry Orange Banana, Kiwi, Mango and Orange Cantaloupe, Lemon and Honey Pineapple, Banana and Coconut Spinach, Avocado and Apple Carrot, Apple, Celery and Banana



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BUFFET BREAKFAST

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

BREAKFAST BAKERIES

Choose 3 of the Following:

Assorted Danish

Lowfat and Gluten Free Muffins

Banana Bread

Lemon Poppy Seed Cake

Plain and Chocolate Mini Croissants

Pecan Sticky Buns

Seasonal Scones

Assorted Bagels

ENTREES

Organic Scrambled Eggs

Brioche French Toast, Vermont Maple Syrup

Scrambled Egg Whites

Blueberry Pancakes, Vermont Maple Syrup

Egg White, Feta, Red Pepper and Spinach Wrap

Cheddar and Mushroom Strata

Buttermilk Pancakes, Vermont Maple Syrup

Organic Egg, Sausage and Cheddar English Muffin Sandwich

Baby Kale and Onion Quiche

Lemon Ricotta Pancakes, Vermont Maple Syrup

Bacon, Ham and Swiss Quiche

Classic Eggs Benedict

Spinach and Onion Eggs Benedict, Béarnaise

Egg White Frittata, Wild Mushrooms, Feta

Quinoa, Baby Kale, Red Onions, Tomato, Cilantro

Belgian Waffles, Vermont Maple Syrup

Smoked Salmon Eggs Benedict, Chive Hollandaise

SIDES

Choose 3 of the Following:

Local Chicken Apple Sausage

Traditional Pork Sausage Links

Organic Sausage Patties

Applewood Smoked Bacon

Turkey Bacon

Virginia Smoked Ham

Chorizo

Hash Browns

Herb Roasted Yukon Gold Potatoes

Tater Tots

Cheese Grits

Hash Brown Sweet Potatoes

Potato Latkes, Sour Cream

Grilled Tomato Steak



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BRUNCH

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

THE GEORGETOWN

\$70

Orange, Spinach-Apple and Carrot-Strawberry Juices

Seasonal Fruits and Fresh Berries, Bircher Muesli

Assorted Yogurt | Greek, Berry, Honey with Seeds, Dried Fruits and Nuts Challah French Toast | Vermont Maple Syrup, Whipped Cream, Berry Compote Plain and Chocolate Croissants, Assorted Muffins, Danish Pastries,

Gluten Free Muffins

Mini New York Style Bagels | Smoked Salmon, Capers, Red Onion, Tomato Artisanal Cheese and Charcuterie Display | Country Bread

Organic Scrambled Eggs

Applewood Smoked Bacon, Traditional Pork Nips, Sausage Links,

Crispy Fingerling Potatoes

Grilled Skirt Steak | Chimichurri Dressing

Pan Seared Salmon | Tomato and Fennel Broth

Broccolini | Citrus Aioli

White Bean Cassoulet

ACTION STATIONS

Stations require 1 Culinary Attendant per 75 Guests at \$185 Each

OMELET STATION \$17

(1 Omelet Chef required per 30 Guests)

Omelets and Eggs Made to order with Cage-free Eggs and Egg Whites Fillings | Cheddar, Spinach, Tomatoes, Red Onions, Mushrooms, Peppers, Ham

CARVED SMOKED SALMON AND SALMON GRAVLAX \$19

Mini New York Style Bagels, Bermuda Onion, Tomatoes, Capers, Cream Cheese

THE SMOOTHIE BAR \$10

To Order | Kale, Spinach, Apple, Banana Pre-Made | Mango-Rasberry, Strawberry-Pineapple, Kiwi-Banana

THE TOAST BAR \$12

Sliced Artisan Breads | Assorted Toppings

Choose 3 of the Following:

Cream Cheese, Avocado, Smoked Salmon Crispy Bacon, Avocado, Goat Cheese Hard Boiled Egg, Avocado, Dash of Curry Cherry Tomatoes, Basil, Mozzarella Feta Cheese, Avocado, Fresh Mint Pico de Gallo, Avocado, Cilantro Wild Mushrooms, Avocado, Thyme Olive Oil Roasted Corn and Pepper Salad, Avocado



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PLATED BREAKFAST

All Breakfasts include Orange or Grapefruit Juice, Plain and Chocolate Croissants, Assorted Muffins, Royal Cup Coffee and Lot 35 Teas

THE CAPITAL

\$50

STARTER

Choose 1 of the Following to be Pre-set on Each Table:

Fruits and Berries | Virginia Honey Yogurt Granola Yogurt Parfait | Berry Compote Blueberry-Banana Smoothie Bircher Muesli

ENTREES

Choose 1 of the Following:

Organic Scrambled Eggs

Organic Egg White Frittata | Spinach, Tomatoes,

Wild Mushrooms

Classic Eggs Benedict

Spinach Tortilla Wrap | Scrambled Eggs,

Red Pepper, Baby Kale

Quiche Lorraine

Scrambled Tofu | Curry, Green Onions, Tomatoes

SIDES

Choose 2 of the Following:

Local Chicken Apple Sausage

Traditional Pork Sausage Links

Organic Sausage Patties

Chorizo

Applewood Smoked Bacon

Turkey Bacon

Virginia Smoked Ham

Hash Browns

Herb Roasted Yukon Gold Potatoes

Tater Tots

Cheese Grits

Hash Brown Sweet Potatoes

Potato Latkes | Sour Cream

Grilled Tomato Steak



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A LA CARTE REFRESHMENTS

Presented Buffet Style for 1 Hour of Service

BEVERAGES

DEVENAGES	
Royal Cup Coffee Regular and Decaffeinated	\$105/gallon
Lot 35 Teas	\$105/gallon
House Made Hot Chocolate	\$105/gallon
Low-Fat Smoothies	* • •
Strawberry, Mango-Raspberry, Coconut-Pineapple	\$10
Assorted Naked Juices	\$10 each
Still and Sparkling Mineral Waters	\$7 each
Glaceau Vitamin Water	\$8 each
Assorted Soft Drinks	\$7 each
Assorted Aha Sparkling Waters	\$9 each
San Pellegrino Sparkling Fruit Sodas Blood Orange, Lemon, Grapefruit	\$8 each
Harney & Sons Iced Tea Black Tea,	3 34311
Peach, Green Citrus, Black Currant	\$8 each
FRUIT & YOGURT	
Sliced Seasonal Fruits, Melons and Berries	\$10
Fresh Fruit Kebabs, Honey-Yogurt Dip	\$12
Basket of Whole Fruit (10 Pieces)	\$30 each
Assorted Plain and Flavored Greek Yogurts	\$6 each
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DRY SNACKS	
Bags of Gourmet Popcorn, Pretzel Twists, Terra Chips,	\$5 each
Assorted Pop Chips and Potato Chips Assorted KIND Bars	\$6 each
Bags of Mixed Nuts and Trail Mix	\$6 each
	- O Each
FROM THE PASTRY SHOP	
Danish Pastries, Bagels, Muffins, Croissants	\$55 per dozen
Assorted Coffee Cakes	\$55 per dozen
Assorted Gourmet Doughnuts	\$53 per dozen
Double Fudge Brownies, Butterscotch Blondies	\$57 per dozen
Freshly Baked Cookies I Chunky Chocolate Chip,	¢
Oatmeal Raisin, Peanut Butter, Sugar	\$55 per dozen
Assorted Beignets	\$52 per dozen
Assorted French Macarons	\$56 per dozen
Cherry Blossom Bars	\$55 per dozen
SWEET & SAVORY	
Chocolate Covered Pretzels, Yogurt Covered Pretzels	\$7
Assorted Chocolate Bark and Peanut Brittle	\$6
Chocolate Dipped Strawberries	\$60 per dozen
Spicy Rosemary Nut Mix	\$7
House Made Chips & Dips Herb Feta Dip, Crab Dip	\$8



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CREATIVE BREAKS

Presented Buffet Style for 1 Hour of Service

THE PRETZEL \$18

Warm Pretzels with Mustard and Cheese Sauces, Popcorn and Seasonings Bar, Homemade Kettle Chips

TARTINES \$25

Boursin Cheese, Asparagus Mint | Mozzarella, Tomatoes, Basil Goat Cheese, Smoked Salmon, Chives | Hummus, Zucchini, Micro Greens

HORTON'S KIDS* MAKE YOUR OWN TRAIL MIX

\$19

Yogurt Covered Raisins, Wasabi Peas, Granola, Pretzel Nuggets, Dried Fruits, Assorted Nuts & Seeds, Plain M&M's, Toasted Coconut

*A portion of the proceeds will be donated to Horton's Kids - www.hortonskids.org

ROOFTOP HONEY \$29

Yogurt Honey Panna Cotta, Honey Tea Cakes, Honey Nut Tarts Cheese & Fruit Plate, Assorted Preserves, Rooftop Honey Iced Honey Oolong Tea, Honey Sweetened Lemonade

MEZZE \$24

Garlic & Olive Hummus, Roasted Red Pepper Hummus, Baba Ghanoush Cucumber Raita, Tabbouleh, Celery & Carrot Vase, Baked Pita Chips, Terra Chips

BRITTLE BARK TOFFEE AND BAR SLAMMER

\$29

Full Size Sheets of Peanut Brittle, White Chocolate Cherry Bark and Toffee with Crab Hammers to Break Your Own Pieces

Along with piles of Brownies, Blondies, Cherry Blossom Bars, Rice Crispy Bars

THE CHOCOLATE BAR

\$35

Snicker Shooters, Chocolate Crunch Bars,

Peanut Butter Cups, White, Milk and Dark Chocolate Sticks, S'mores Shooters Brownies, Chocolate Cookies, Chocolate Cupcakes, Mounds Bars

BARISTA (Maximum 50 Guests)

\$14

Nespresso Machine, Assorted Pods, Hazelnut Syrup, Whole Milk, Half & Half Chocolate Covered Coffee Beans, Assorted House Made Biscotti, Whipped Cream, Lemon Twists

THE ROYAL HIGH TEA

\$36

Tea Sandwiches I Classic Cucumber, Ham & Mustard on Marble, Smoked Salmon on Rye

Asparagus & Cream Cheese Tartlets, English Cheddar Biscuit and Chutney Quiche Lorraine, Pepper & Onion Quiche

Macaroons, Lemon Raspberry Tart, Pistachio Cherry Financier, Seasonal Scones Fairmont Loose Leaf Teas | Earl Grey, Sencha Green, Peppermint

BAR BREAK \$18

White Chocolate Cherry Blossom Bars, Peanut Butter Rice Crispy Bars Blondies, Brownies, Lemon Bars

THE GREAT WALL OF DOUGHNUTS

\$32

Doughnut Wall I Chocolate, Coconut, Glazed, Sprinkle, Cinnamon Sugar Plus a Variety of Doughnut Holes with Caramel, Chocolate and Raspberry Dipping Sauces

PIE SHOPPE \$26

Bakers Racks of Assorted Pies | Lemon Meringue, Apple, Chocolate Silk, Pecan, Banana Crème and Key Lime



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ALL DAY BREAK PACKAGES

Each Presented for 1 Hour of Service For Groups Under 25, Please Add \$10 per Guest

\$60

EARLY MORNING

Choose 1 of the Following:

Selection of Juices
Sliced Seasonal Fruits and Berries
Assorted Danish, Tea Breads
and Muffins
Royal Cup Coffee and
Lot 35 Teas

-OR- Selection of Juices
Whole Fruit
Assorted Mini New York Style Bagels,
Assorted Regular and Low Fat Flavored
Cream Cheese
Royal Cup Coffee and
Lot 35 Teas

MID-MORNING

Choose 1 of the Following:

Assorted KIND Bars
Assorted Soft Drinks
Still and Sparkling Mineral Waters
Royal Cup Coffee and
Lot 35 Teas

-OR- Rooftop Honey Granola & Yogurt Parfaits
Assorted Soft Drinks
Still and Sparkling Mineral Waters
Royal Cup Coffee and
Lot 35 Teas

AFTERNOON

Choose 1 of the Following:

Yogurt Covered Raisins
Terra Chips
White Chocolate Cherry Bars
Whole Fruit
Assorted Soft Drinks
Still and Sparkling Mineral Waters
Royal Cup Coffee and
Lot 35 Teas

Greek Yogurts
Spicy Rosemary Nut Mix
Freshly Baked Cookies I
Chunky Chocolate Chip,
Oatmeal Raisin, Peanut Butter,
Vanilla Sugar
Assorted Soft Drinks
Still and Sparkling Mineral Waters
Royal Cup Coffee and
Lot 35 Teas



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BEVERAGE PACKAGES

Refreshed Every 2 Hours

EACH PACKAGE INCLUDES:

Selection of Juices

Assorted Soft Drinks

Still and Sparkling Mineral Waters

Harney & Sons Iced Tea | Black Tea, Peach, Green Citrus, Black Currant

Royal Cup Coffee and Lot 35 Teas

HALF DAY PACKAGE	\$26
Presented for 4 hours	
FULL DAY PACKAGE	\$48
Presented for 8 hours	
EACH ADDITIONAL REFRESH	\$10



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MAKE YOUR OWN LUNCH BUFFET

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person

Service includes 1 Soup, 3 Salads, 2 Sides, 3 Desserts, Royal Cup Coffee and Lot 35 Teas

2 Entrées - \$68 **3 Entrées -** \$74 **4 Entrées -** \$79

SOUPS

Choose 1 of the Following:

White Cannellini Bean | Chorizo

Butternut Squash I Pumpkin Seeds

Du Puy Lentil | Baby Carrots, Peperonata

Roasted Tomato | Pesto

Maryland Crab Chowder

Orzo, Chicken, Spinach and Carrot

Tortilla | Chicken, Avocado

Potato Leek | Chive Dressing

Matzo Ball | Chicken Broth, Root Vegetables

Beef and Bean Chili I Cheddar, Lime Cheeks

SALADS

Choose 3 of the Following:

Cavatappi Pasta I Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto

Pearl Saffron Couscous | Julienne Vegetables, Raisins, Pine Nuts

Grilled Asparagus | Pecorino Romano, Meyer Lemon Olive Oil Dressing

Roasted Chilled Vegetables | Eggplant, Tomatoes, Grilled Zucchini, Yellow Squash, Roasted Garlic

Baby Kale Salad I Manchego, Green Apple, Cranberries, Citrus Honey Vinaigrette

Frisée and Baby Spinach I Orange, Raspberries, Virginia Goat Cheese, Balsamic Dressing

Classic Caesar | Shaved Parmesan, Brioche Croutons

Caprese | Tomato, Mozzarella, Basil Dressing

Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Endive,

Chili Infused Oil Dressing

Arcadian Greens | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette

Farro | Pecans, Blue Cheese Crumbles, Dried Cherries, Gremolata Dressing

Fingerling Potato | Green Onions, Bacon Bits, Grainy Mustard Dressing

Lola Rosa | Roasted Fennel, Shrimp, Red Onion, Orange, Dill Vinaigrette

Beet Salad | Carrots, Orange, Goat Cheese, Cilantro Dressing

Endive and Butter Lettuce | Candied Walnuts, Radish, Bell Peppers, Olives, Citrus Vinaigrette

Garbanzo Salad I Green and Red Bell Peppers, Tomatoes, Cucumbers, Hard Boiled Egg, Paprika Dressing



EVENT MENU

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BREAKFAST

COFFEE BREAK

LUNCH

DINNER

RECEPTIONS

BAR SERVICE

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MAKE YOUR OWN LUNCH BUFFET

ENTRÉES

Saffron Risotto | Asparagus, Parmigiano Reggiano

Mushroom Ravioli | Baby Kale, Cherry Tomato, Basil Broth

Orecchiette Pasta I Shrimp, Bay Scallops, Roasted Fennel, Marinara

Gnocchi de Patata I Mozzarella, Baby Leek, Persillade Dressing

Grilled Skirt Steak | Chimichurri, Caramelized Cipollini Onion

Petit Beef Tenderloin Medallion | Wild Mushroom, Rosemary Jus

Bourbon and Chili Glazed Roasted Pork Rib | Lime Cheeks

Lamb Chop | Shallots, Mint and Cilantro Pesto

Pork Tenderloin | Caramelized Apple, Port Jus

Rotisserie Chicken | Buttered Herbs, Lemon, Natural Jus

Orange Glazed Chicken Breast | Green Onion

Country Style Fried Chicken | Pickles, Gravy

Seafood Paella | Calamari, Scallop, Rock Shrimp

Miso Glazed Black Cod | Green Onion

Red Snapper | Tomato and Pernod Broth

Striped Bass | Fennel Root, Olive Tapenade Dressing

Antarctic Salmon | Meyer Lemon Butter Sauce

Sesame Oil Glazed Tofu | Roasted Red Bell Pepper

Lentil and Sweet Potato Curry Stew

Veggie Burger | Herb Dressing

SIDES DISHES

Choose 2 of the Following:

Pearl Couscous | Cherry Tomatoes, Parsley, Citrus Olive Oil

Eggplant and Tomato Casserole | Turmeric, Mint

Heirloom Carrots | Honey Clove Glaze

Wild Mushrooms | Herbs

Circus Cauliflower | Olive Oil, Basil

Brussels Sprouts | Bacon Bits, Thyme

Quinoa | Yellow Beetroots, Virginia Goat Cheese

Cauliflower au Gratin | Béchamel

Broccolini | Sliced Almonds

Polenta | Poblano Pepper

Fingerling Potatoes | Rosemary

Ratatouille Provençal I Tomato, Pepper, Zucchini, Onion, Eggplant, Herbs

Spinach I Sultanas, Pine Nuts, Garlic

Idaho Potato Wedges | Mozzarella, Poultry Jus

Saffron Jasmine Rice | Seasonal Vegetables



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MAKE YOUR OWN LUNCH BUFFET

DESSERTS

Choose 3 of the Following:

Raspberry Cheesecake

Lemon Meringue Tart

Hazelnut Financier

Carrot Cupcakes

Chocolate Coconut Tart

Caramel Crème Brûlée

Tiramisù

Assorted Macaroons

Chocolate Peanut Butter Crunch Cake

Cherry Pie Parfait

Chocolate & Banana Bread Shooter

Coffee Éclairs

Milk Chocolate Mousse Cups

White Chocolate Lemon Poppy Cake

Mini Apple Pie

Chocolate Peanut Butter Cups

Key Lime Bar

Mixed Berry Shortcake Shooter

Red Velvet Cake

Berry Profiteroles



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EXPRESS LUNCH BUFFET

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

THE WASHINGTONIAN

\$75

Butternut Squash Soup | Sage, Caramelized Onion

Spinach Salad | Bacon, Mushrooms, Hard Boiled Egg, Red Wine Vinaigrette

Baby Greens | Watermelon Radish, Garbanzo, Cherry Tomatoes, Fennel Vinaigrette

Cedar Smoked Salmon | Citrus, Dill Butter Sauce

Herb Marinated Flank Steak | Cilantro Persillade

Cavatappi Pasta | Aged Cheddar, Pesto Bread Crumbs

Root Vegetables | Parsnips, Carrots, Sweet Potatoes, Onions

Polenta | Roasted Red Pepper

Flourless Chocolate Cake

Mini Apple Pie

Berry Cheesecake

GEORGETOWN TAVERN

\$73

Iceberg Wedge | Blue Cheese Dressing

Green Bean Salad I Celery, Parsley, Crispy Prosciutto, Scallions, Lemon Vinaigrette

Lola Rosa and Endive Lettuce | Citrus, Radish, Pumpkin Seeds, Gremolata Vinaigrette

Herb Roasted Organic Chicken | Lemon Cheeks

Seafood Gumbo | Peppers, Celery, Okra, Local Oysters, Rock Shrimp, White Rice

Cannellini White Beans | Pancetta, Basil Mustard Dressing

Crispy Fingerling Potatoes

Thyme Grilled Jumbo Asparagus | Olive Oil, Sea Salt

Assorted Cupcakes

Chocolate Raspberry Tart

Raspberry Cheesecake Shooter



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EXPRESS LUNCH BUFFET

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

CAPITOL DELICATESSEN

\$71

Maryland Crab Chowder

Crisp Romaine | Shaved Parmesan, Brioche Croutons, Caesar Dressing

Pearl Saffron Couscous I Julienne Zucchini and Carrots, Raisins, Pine Nuts

Baby Kale I Manchego, Apple, Honey Mustard Vinaigrette

Barbecue Pulled Pork I Aged Cheddar, Olive Tapenade, Roasted Red Pepper, Brioche Bun

Italian I Genoa Salami, Mortadella, Provolone, Iceberg, Plum Tomato, Pickle, Peppers, Oregano Dressing, Soft Roll

Tuna Wrap | Tomato, Red Onion, Radish, Hard Boiled Egg, Arugula

Vegetarian I Eggplant, Lola Rosa, Mint-Lemon-Garlic Yogurt Sauce, Multigrain Bread

Lemon Meringue Tart

Chocolate Pot de Crème

Mini Berry Pie

SOUPS & WRAPS

\$67

Roasted Tomato Basil Soup

Beef & Bean Chili | Cheddar, Lime Cheeks

Crisp Romaine | Shaved Parmesan, Brioche Croutons, Caesar Dressing

Cavatappi Pasta I Cherry Tomatoes, Kalamata Olives, Feta, Cilantro Pesto

Turkey and Brie I Avocado, Romaine, Cucumber

Capicola and Mozzarella | Arcadian Lettuce, Red Onion, Pesto

Grilled Vegetable | Peppers, Zucchini, Portobello, Iceberg, Hummus

Sea Salt Kettle Potato Chips

Brittle Bark and Toffee

Brownies and Blondies

S'mores Bars



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EXPRESS LUNCH BUFFET

Presented Buffet Style for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person

PACK 'N GO

\$62

Our Box Lunch includes:

Seasonal Whole Fruit and Kettle Chips

Choice of Cookie, Brownie or White Chocolate Cherry Bar

Soda, Water or Juice

SALADS

Choose 1 of the Following:

Red Potato Salad | Shallots, Red Pepper, Green Olives, Chives, Extra Virgin Olive Oil

Macaroni Salad I Deli Ham, Cheddar, Peas, Parsley, Citrus Mayonnaise

Edamame Salad | Shredded Carrots, Cucumbers, Cilantro, Sesame Oil, Sesame Seed Dressing

Arugula Salad | Beets, Carrots, Orange, Goat Cheese, Grapefruit Vinaigrette

Quinoa | Grilled Artichoke Hearts, Cherry Tomatoes, Roasted Portobello Mushrooms

SANDWICHES

Choose 1 of the Following:

Heirloom Tomato and Brie Cheese | Arugula, Basil Aïoli, French Baguette

Curried Grilled Chicken Salad I Tomato, Lettuce, Toasted Almonds, Apple, Curry Yogurt Dressing, Sourdough

Corned Beef I Spinach, Pickles, Honey Dijon Mustard Dressing, Artisan Baguette

Applewood Smoked Ham | Swiss, Lettuce, Tomato, Sundried Tomato Ciabatta

Slow Roasted Beef | White Cheddar, Romaine, Horseradish Cream, Sesame Country Baguette

Roasted Turkey Breast | Pesto, Tomato, Gem Lettuce, Avocado, Artisan Baguette

Grilled Vegetable | Peppers, Tomato, Portobello, Hummus, Sundried Tomato Focaccia

Spicy Shrimp Salad I Cucumber, Red Peppers, Spinach, Cilantro, Sweet Chili Mayo, Tortilla Wrap

Prosciutto and Salami I Provolone, Arugula, Tomato Spread, Olive Oil, Ciabatta

Roasted Turkey Breast | Tomato, Lettuce, Egg, Avocado, Country Ciabatta

Hummus I Tomato, Red Onion, Cucumber, Romaine, Tzatziki



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PLATED LUNCHEON

Entrée Prices are Based on a 3 Course Meal For an Additional Course, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 35 Teas

FIRST COURSE

SOUPS

Roasted Tomato | Pesto
Cauliflower and Celeriac Bisque
Foraged Mushroom
French Onion | Country Toast, Gruyere
Maryland Crab Chowder
Tortilla | Chicken, Avocado

SALADS

Baby Kale and Frisée | Caramelized Apple, Blue Cheese, Dried Fig, Almonds, Tangerine Honey Vinaigrette

Yellow and Red Beet | Goat Cheese, Pine Nuts, Citrus Fennel Vinaigrette Baby Gem Lettuce | Brioche Croutons, Parmesan Dressing

Lola Rosa I Red Onion, Orange Citrus, Endive, Pumpkin Seeds, Chipotle Vinaigrette

Arcadian Lettuce | Candied Pecans, Strawberries, Radish, Balsamic Vinaigrette Yellow Tomato and Mozzarella | Watermelon Radish, Sorrel, Basil Dressing Endive and Arugula | Compressed Watermelon, Feta, Kalamata Olives, Oregano Oil

THIRD COURSE

DESSERTS

Lemon Meringue Tart | Fresh Berry Compote, Vanilla Meringue

Apple Pie | Caramelized Apples, Caramel Sauce, Sugared Pie Dough, Vanilla Bean Chantilly

Tiramisù I Chocolate Cake, Mascarpone Mousse, Espresso Cream

Chocolate Crunch Bar | Hazelnut and Chocolate Cake, Milk Chocolate Crème, Candied Nuts

Cheesecake | Fresh Berries, Vanilla Cream, Orange Caramel Tuile

Caramel Parfait | Dulce de Leche Crème Brûlée, Almond Cake, White Chocolate Chantilly, Vanilla Streusel

Key Lime Pie | Raspberry Crème, Toasted Meringue, Graham Cracker Streusel Chocolate Pot de Crème | Chocolate Custard, Red Velvet Cake, Smoky Pecans

Chocolate Peanut Butter Crunch Bar | Brittle, Salted Pretzel Crumble

Jamaican Rum Cake | Caramelized Pineapple, Toasted Coconut, Coconut & Lime Crème



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PLATED LUNCHEON

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SECOND COURSE

ENTRÉES

Rotisserie Herb Chicken I Gem Lettuce, Cherry Tomato, Red Onion, Radish, Avocado, Gremolata Dressing	\$65
Juniper Marinated Skirt Steak Peanuts, Green Papaya Salad, Thai Basil Chili	\$70
Butterfly Shrimp Vegetable Terrine, Portobello, Zucchini, Yellow Squash, Tomatoes, Dregano Tomato Sauce	\$68
Free Range Chicken Breast Spinach, Crispy Potatoes, Jalapeño and Tomato Salsa	^{\$} 66
Prosciutto Chicken Roulade I Sundried Tomato, Wild Mushroom Risotto, Honey Glazed Carrots, Rosemary Jus	\$67
Chicken Drumstick and Thighs Boursin Whipped Potatoes, Root Vegetables, Pan Jus	^{\$} 64
Airline Chicken I Sweet Potato, Chorizo & Chickpea Succotash	^{\$} 65
Salmon Filet I Crispy Fingerling Potatoes, Asparagus, Pea Tendrils, Tomato Pernod Sauce	\$70
Pan Seared Halibut I Peperonata Polenta, Cauliflower, Crispy Baby Kale, Citrus Herb Dressing	\$75
Salmon Chard, Heirloom Carrots, Miso Glaze	\$70
New York Strip Loin Spinach, White Beans, Charred Cipollini Onion, Natural Jus	\$75
Beef Tenderloin I Garlic Whipped Potatoes, Root Vegetables, Red Wine Jus	\$80
Pork Tenderloin I Peewee Potatoes, Brussels Sprouts and Prosciutto, Sweet Basil Mustard	\$69
Barbecue Grilled Vegetables Eggplant, Zucchini, Squash, Tomato, Fennel, Sunflower Seeds	\$63
Sesame Tofu Bok Choi Stir-Fry	\$62



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MAKE YOUR OWN DINNER BUFFET

Presented Buffet Style for 2 Hours of Service For Groups Under 25 People, Please Add \$10 per Person

Service includes 1 Soup, 3 Salads, 3 Desserts, Royal Cup Coffee and Lot 35 Teas

2 Entrées - \$125 **3 Entrées -** \$135

SOUPS

Choose 1 of the Following:

Butternut Squash and Apple Cider Bisque | Pumpkin Seeds Grilled Heirloom Tomato | Basil Sunchoke and Corn Velouté Lobster Bisque | Sliced Toasted Baguette Maryland Crab Chowder

SALADS

Choose 3 of the Following:

Caprese | Roma Tomato, Mozzarella, Basil, Olive Oil

Arugula, Belgian Endive, and Butter Lettuce | Candied Walnuts, Radish, Bell Peppers, Olives, Peach Vinaigrette

Beet, Carrot and Arugula | Orange, Goat Cheese, Grapefruit Dressing 150 Mile Radius | Campari Tomatoes, Candied Pecans, Apple Vinaigrette

Classic Caesar | Fresh Romaine, Parmesan, Herbs Croutons, Anchovy Dressing

Quinoa | Artichoke Hearts, Roma Tomatoes, Portobello Mushrooms

Panzanella | Focaccia, Tom Box Tomatoes, Basil, Shallots, Cucumber, White Laconiko, Balsamic Vinaigrette

Baby Spinach | Organic Hard Boiled Egg, Shallots, Bacon Lardons, Cherry Tomato, Champagne Vinaigrette

Taco Salad | Fresh Romaine,

Shredded Adobo Chicken, Tomato, Avocado, Red Onion, Kidney Beans, Cotija Cheese

DESSERTS

Choose 3 of the Following:

Coconut Macaroons

Seasonal Fresh Fruits and Berries Mini Granny Smith Apple Pies

S'mores Shooter

Rooftop Honey Oat Cookies

Pistachio Cherry Financier

Chocolate PB&J Tart

Vanilla Bean Crème Brûlée

Chocolate Hazelnut Crunch Bar

Mango Tres Leches

Berry Cheesecake

Milk Chocolate and Caramel Mousse Flourless Chocolate Truffle Cake

Jamaican Rum Cake

Carrot Cake

Strawberry Shortcake Shooter

Bourbon Pecan Tarts

White Chocolate Raspberry Cake

Lemon Poppy Mousse Cake



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MAKE YOUR OWN DINNER BUFFET

Presented Buffet Style for 2 Hours of Service For Groups Under 25 People, Please Add \$10 per Person

Service includes 1 Soup, 3 Salads, 3 Desserts, Royal Cup Coffee and Lot 35 Teas

ENTRÉES

Chicken Escallopine I Polenta, Baby Leeks, Raisins, Marsala Sauce

Chicken Breast | Rock Shrimp, Pepperonata, Peewee Potato, Tomato, Marinara Sauce

Airline Chicken I Wild Mushroom Risotto, Pecorino, Seasonal Vegetables, Jus

Shredded Duck Confit Cannelloni | Béchamel, Truffle Oil

Salmon Fillet I Garbanzo Cassoulet, Bay Scallops, Pernod Butter Sauce

Halibut | Smoked Pancetta and Lentil Ragout

Paella | Shellfish, Chicken, Citrus

Sea Bass | Saffron Tomato Broth, Peewee Marble Potatoes

Black Cod | Eggplant, Peppers, Onion, Tomato, Salsa Verde

Smoked Strip Loin | Mashed Yukon Gold Potatoes, Green Cabbage, Beef Jus

Beef Tenderloin Medallion | Honey Glazed Malibu Carrots, Fingerling Potatoes, Peppercorn Jus

Braised Beef Short Ribs | Cheddar and Yukon Gold Mashed Potatoes, Red Wine Veal Jus

Grilled Chimichurri Skirt Steak | Caramelized Cipollini Onions, Cherry Tomato

Stone-cooked Herb Rubbed Lamb Chop I Sautéed Spinach, Garbanzos

Roasted Pork Tenderloin | Chorizo Polenta, Caramelized Apple, Natural Jus

Pasta-Less Grilled Tuscan Vegetable Lasagna I Soft Mozzarella, Roma Tomato Sauce

Mushroom Ravioli | Sautéed Wild Mushrooms, Asparagus, Shaved Parmesan, Romesco Sauce



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DINNER BUFFET

Presented Buffet Style for 2 Hours of Service For Groups Under 25 People, Please Add \$10 per Person Service includes Royal Cup Coffee and Lot 25 Teas

THE VIRGINIAN

\$120

SOUP AND SALADS

Maryland Crab Chowder

Baby Kale and Frisée Salad | Almond, Raisins, Champagne Vinaigrette Baked Beets and Heirloom Carrot | Arugula Salad, Gremolata Dressing

ENTRÉES

Beef Tenderloin | Thyme, Port Jus
Breast of Chicken | Citrus Butter Sauce
Rigatoni | Eggplant, Zucchini, Pomodoro Sauce
Roasted Fingerling Potatoes | Rosemary, Garlic
Carnival Cauliflower | Olive Oil Dressing, Maldon Seasoning

DESSERTS

Country Apple Pie Chocolate and Virginia Peanut Parfait

THE CAPITAL

\$130

SOUP & SALAD BAR

Forest Mushroom Bisque
Romaine Hearts, Lola Rosa, Belgian Endive
Raspberry & Sherry Vinaigrette, Caesar Dressing, Balsamic Vinaigrette
Herb Croutons, Pumpkin Seeds, Candied Pecans, Marcona Almonds,
Feta Cheese, Strawberries, Blueberries, Heirloom Tomatoes, Sliced Cucumber,
Shredded Malibu Carrots, Watermelon Radish, Anchovies, Olives, Capers

ENTRÉES

Petit Beef Tenderloin Medallion | Roasted Shallots
Pan Seared Salmon | Tomato & Pernod Broth
Grilled Airline Chicken Breast | Cilantro Chimichurri Dressing
Polenta | Cherry Tomatoes, Parsley, Citrus Olive Oil
Broccolini Florets | Romesco Sauce
Idaho Potato Wedges | Bacon Bits

DESSERTS

Chocolate and Caramel Crunch Tart
Candied Lemon and Sweet Berry Parfait



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PLATED DINNER

Entrée Prices are Based on a 3 Course Meal For an Additional Course Please Add \$15 per Person Service includes Freshly Brewed Royal Cup Coffee and Lot 35 Teas

FIRST COURSE

SOUPS

Butternut Squash
Apple Cider Bisque | Pumpkin Seed
Saffron Tomato
Shenandoah Wild Mushroom Chowder | Potato, Pine Nuts
Lobster Bisque | Sherry, Toasted Baguette
Maryland Crab Chowder | Jalapeño Cornbread Muffin

SALADS

Watermelon and Feta | Baby Kale, Kalamata Olives, Yellow Pear Tomato, Raspberry Balsamic Coulis

Yellow Belgian Endive | Caramelized Granny Smith Apples, Blue Cheese, Mizuna Greens, Champagne Vinaigrette

Asparagus, Brussels Sprouts, Roasted Baby Tomatoes, Watermelon Radish, Maple Crème Fraîche

Frisée and Microgreens I Chipotle Oil and Balsamic Pear Vinaigrette

Pickled Baby Carnival Beetroot | Goat Cheese Pearls, Marcona Almonds, Citrus, Micro Lettuce, Honey

Romaine Salad | Brioche Crouton, Pecorino Cheese, Caesar Cardini Dressing Heirloom Tomato | Frisée, Basil Pesto, Burrata, Smoked Balsamic, Focaccia Crouton

Poached Pear and Arugula | Sliced Cucumber, Cambozola, Citrus Honey Dressing New Colonnade Salad | Baby Carrot, Green Beans, Grilled Artichoke, Sweetie Drop Peppers, Baked Brie, Raspberry Vinaigrette

COLD APPETIZERS

Ahi Tuna | Frisée, Citrus, Sesame Soy Mustard, Fried Wonton Whiskey Chili Jumbo Shrimp | Shaved Fennel Jicama, Charred Lemon Fire Grilled Vegetable Tower | Saffron Aïoli, Mizuna Salad, Goat Cheese Smoked Duck Niçoise | Olive Tapenade, Fingerling Potato, Snipped Sugar Snap Peas, Heirloom Cherry Tomato, Lemon Thyme Vinaigrette Roasted Corn, Pepper and Avocado Timbale | Blue Corn Tortilla, Cilantro Aïoli

HOT APPETIZERS

Lamb Loin | Smoked Tomato Broth, Anson Mills Stone Grits
Angelhair Pasta and Lobster | Sofrito Sauce, Baguette, Tomato Spread
Applewood Smoked Duck Breast | Pear Chutney, Belgian Endive Petite Salad,
Raspberry Demi-Glace Sauce
Braised Beef Short Rib | Semolina Gnocchi, Horseradish Cream

ENHANCED APPETIZERS (\$18 Additional)

Cucumber "Cannelloni" with Maryland Crab | Apple, Avocado, Pomegranate Balsamic

Lola Rosa with Butterfly Shrimp | Watermelon Radish, Citrus, Avocado, Mango, White Balsamic Dressing

Diver Scallop | Sweet Potato and Lardons Hash, Citrus, Pea and Ginger Silk



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PLATED DINNER

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SECOND COURSE

ENTRÉES

Roasted Vegetables on an Eggplant "Cannelloni" Green Asparagus, Baby Squash, Cherry Tomato, Olives and Caper Sauce	\$82
Pappardelle Pasta I Mushrooms, Bolognaise, Asparagus, Pecorino Romano, Truffle Oil	\$82
Chicken Breast with Wild Mushroom Risotto Jumbo Asparagus, Charred Tomato, Pecorino Cheese, Natural Jus	\$92
Free Range Chicken Roulade Roasted Tomato Basil, Artichoke and Kalamata Olives, Jus	\$93
Chicken Cassoulet Cannellini Bean, Turkey Bacon, Parsnip, Baby Zucchini Squash, Jus	\$91
Cedar Plank Salmon I Baby Vegetables à la Greque, Marinara Sauce	\$97
Miso-Glazed Black Bass Baby Bok Choy, Red Bell Pepper, Ginger Sticky Rice, Lemon Beurre Blanc	§101
Pan Seared Red Snapper à la Veracruzana l Tomato, Red Pepper, Chili, Olives, Caper Sauce, Fingerling Potato Confit	\$99
Halibut with Fennel Mashed Russets, Baby Beetroot, Romanesco, Bell Pepper Coulis	\$99
Salmon Fillet Fingerling Potatoes, Bay Scallop, PEI Mussels, Tomato and Pernod Broth	\$96
Poached Salmon Fillet I Couscous, Tomato Concassé, Sultanas, Spinach, Saffron Aïoli	\$95
Juniper Beef Tenderloin I Green Beans, Charred Onions, Blue Cheese Bordelaise	\$99
Lamb Chops I Paprika Rub, Provençal Ratatouille, Honey and Red Wine Reduction Jus	\$115
Smoked Strip Loin Rosemary Malibu Baby Carrots, Duck Fat Potatoes, Pickled Cauliflower Florets, Horseradish and Jus	\$105
Filet Mignon I Wild Mushroom, Sage Risotto, Brussels Sprouts, Marsala Jus	\$100
Beef Loin Medallion I Radish, Arugula Salad, Honey Glazed Carrots, Peewee Marble Potatoes, Bourbon Jus	\$98
Beef Tenderloin Filet Yukon Gold Potatoes Dauphinoise, Carrots, Asparagus, Baby Onion, Kumquat Infusion Jus	\$107
Braised Beef Short Rib Chorizo Polenta, Broccolini, Cherry Tomatoes, Celeriac Purée, Beef Jus	\$103



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BAR SERVICE

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PLATED DINNER

Entrée Prices are Based on a 3 Course Meal For an Additional Course Please Add \$15 per Person Service includes Freshly Brewed Royal Cup Coffee and Lot 35 Teas

DUET ENTRÉES

\$145

Includes 1 Fish, 1 Meat and 2 Sides

FROM THE OCEAN

Choose 1 of the Following:

Pan Seared Salmon

Seared Halibut

Pan Roasted Black Bass

Maryland Crab Cake

A la Plancha Jumbo Prawns

Butter Poached Maine ½ Lobster (1 ½ lb)

FROM THE RANGE

Choose 1 of the Following:

Seared Beef Tenderloin

Braised Beef Short Rib

Beef Hanger Steak Chimichurri

Herb Crusted Rack of Lamb

Mustard Crusted Beef Tenderloin

SIDES

Choose 2 of the Following:

Saffron Basmati Rice

Pommes Frites

Jalapeño & Goat Cheese Corn Grits

White Cannellini Bean Cassoulet

Roasted Red Pepper Polenta

Locally Foraged Mushroom Risotto

Sweet Potato Hash

Whipped Yukon Gold Potatoes

Jumbo Grilled Asparagus

Haricot Verts Amandine

Grilled Broccolini Florets

Roasted Brussels Sprouts with Bacon

Malibu Carrot Medley

Seasonal Risotto



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THIRD COURSE

DESSERTS

Chocolate Caramel Bar I Dulce de Leche Crème, Milk Chocolate Chantilly

Lemon Berry Cake | Orange Pound Cake, Lemon Crème, Compressed Berries, Candied Lemon

Almond Joy Tart I Coconut Paté, Candied Almonds, Milk Chocolate Crème, Toasted Coconut

S'mores | Hot Chocolate Cake, Marshmallow Fluff, Chocolate Mousse, Graham Cracker Streusel

Tropical Panna Cotta I Tropical Fruit Salad, Meringue, Coconut Mango Crème

Red Velvet Cake | Cream Cheese Mousse, Candied Pecans, Raspberry Meringue, Vanilla Crumble

Red Fruit Tart | Raspberries, Strawberries, Blackberries, Raspberry Crème, Lemon Meringue

Strawberry Pavlova I Basil Meringue, Compressed Strawberries, Pistachio Streusel, Vanilla Chantilly, Crème Fraîche



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HORS D'OEUVRES

Minimum Order of 25 Pieces per Hors d'oeuvre

CHILLED \$7 per piece

Smooth Boursin and Sundried Tomato Cone | Jalapeño Ring

Citrus Compressed Watermelon Wrapped in Cucumber I Feta, Balsamic Pear Reduction

Shrimp "Cocktail" | Mango Cube, Bamboo Skewer

Duck Prosciutto | Green Pea Tapenade, Focaccia Toast Point

Gazpacho Shooter

Deviled Egg | Bacon Jam, Pimento, Chives

Beetroot "Cannelloni" | Goat Cheese and Honey Mousse

Seared Tuna Niçoise Brochette

Rice Paper Spring Roll | Julienne Carrot, Cilantro, Bean Sprout, Hoisin Dipping Sauce

CLT Slider | Crabmeat, Crisp Lettuce, Tomato, Lemoncello Aïoli

Salmon Rillette | Bagel Chip, Crème Fraîche

Bruschetta of Prosciutto, Smoked Mozzarella, Basil and Tomato Confit

Beef Tartare Timbale | Caper Chutney, Baguette and Parmesan Crostini

Salmon Gravlax Profiterole | Fennel Crystal Flower

HOT \$7 per piece

Petite Beef Wellington | Mushroom Duxelle

Artichoke Heart | Parmesan Breaded, Cream Cheese

Empanada | Black Bean, Peppers, Corn, Pepper Jack Cheese, Romesco Sauce

Asparagus with Asiago and Parmesan in Crispy Phyllo

Arancini I Smoked Gouda, Truffle Aïoli

Creamy Goat Cheese, Diced Sundried Figs, Round Flatbread

Lobster Cappuccino Demitasse I Cognac Cream

Stirfry Shrimp I Coconut Flakes, Citrus Dipping Sauce

Maryland Crab Cake | Remoulade Sauce

Cuban Cigar Spring Roll | Mojo Dipping Sauce

Chicken Tender | Marinated in Sesame Oil and Tossed in Panko and Sesame Seeds

Beef Satay | Cilantro Chimichurri Sauce

Masala Chicken Samosa I Onion, Cilantro and Chiles, Cilantro Yogurt Dip

Mini Grilled Cheese on Sourdough | Tomato Soup Shot

Mini Reuben I Corned Beef, Swiss, Sauerkraut, Marbled Rye, Thousand Island Dressing

Petite Grilled Lamb Chop | Mint and Mustard Sauce

Andouille Sausage, Shrimp and Green Bell Pepper Kebob, Lemon Aïoli

Forest Mushroom Soup Demitasse | Truffle Oil Drizzle

Chicken Quesadilla | Monterey Jack, Sour Cream Dipping Sauce

PASSED DESSERTS

\$7 per piece

Ice Cream Cones I Vanilla, Chocolate or Caramel Seasonal Fruit Tarts Chocolate Caramel Financier

Red Velvet Cupcakes

Chocolate Hazelnut Cake

Chocolate Raspberry Mousse Domes Carrot Cake

Turtle Brownies

Assorted Cake Pops

French Macaroons



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RECEPTION DISPLAYS

Presented for 2 Hours of Service

GRAZING TABLE

\$35

Choose 5 of the Following:

Guacamole Duo | Sweet Pea & Mint, Classic Avocado, with Toasted Tortilla and Pita Chips

Mini Crudité Glass | Red Pepper Hummus

Sliced Prosciutto, Pepperoni and Genoa Salami I French Bread

Local Artisanal Cheese

Mini Shrimp Cocktail

Spiced Walnuts, Pecans and Almonds

Roasted Tuscany Vegetables with Flavored Olive Oil and Buffalo Mozzarella

Olive Sampler with Olive Tapenade | Garlic Crostini

Falafel | Tzatziki Sauce

Hummus and Baba Ghanoush | Pita Chips

Marinated Artichoke Hearts, Mushrooms and Camembert Cheese | Water Crackers

Smoked Salmon and Gravlox | Pumpernickel Toasts, Capers, Dill Crème Fraîche Chilled Sliced Beef Tenderloin | Onion Marmalade, French Bread

Whole Baked Brie I Rooftop Honey, Marcona Almonds, French Bread

Sliced Melon | Fresh Mint and Lime

Homemade Potato Chips | French Onion Dip, Cream Cheese & Pimento, Green Goddess

Prosciutto Wrapped Figs with Honey

Chilled Asparagus with Orange Aioli

150 MILE RADIUS HARVEST VEGETABLES

\$20

Vegetable Crudité | Hummus, Spinach & Artichoke, Maytag Blue Cheese Herb Grilled Portobello Mushrooms, Sundried Tomatoes, Oven Roasted Honey Carrots, Thyme Roasted Zucchini & Yellow Squash, Orange Zest Beets, Barbecue Tempeh, Rosemary Focaccia

ANTIPASTI PLATTER

\$35

Virginia Sheep, Cow and Goat's Milk Cheeses, Prosciutto, Bresaola, Salami, Olives, Cornichons, Pickled Vegetables, Char Grilled Eggplant & Mushrooms, Fig Mustarda Jam, Honey, Basil Pesto, Tapenade, Seasoned Nuts, Sundried Fruits, Grapes, Basket of Artisanal Breads

DIM SUM BASKET

\$34

Barbecue Pork Buns, Chicken and Vegetable Pot Stickers, Crispy Vegetarian Spring Rolls, Chicken Shumai, Shrimp and Pork Gao, Soy Sauce, Sweet Sauce, Chili Sauce



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RECEPTION DISPLAYS

Presented for 2 Hours of Service

THE SUSHI ROLL

\$43

(Price is Based on 6 Pieces per Guest)

Hand Crafted Nigiri and Vegetarian Maki Rolls, Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce

MEDITERRANEAN TAPAS

\$38

Tomatoes & Mozzarella, Prosciutto & Peppered Melon, Marinated Feta, Manchego Cheese, Grilled Chorizo Sausage, Olives, Baba Ghanoush, Hummus, Tabbouleh Salad, Grilled Flat Bread, Rosemary & Sea Salt Lavosh, Dolmas, Spanakopita, Lamb Brochettes with Tzatziki

THE ATLANTIC SEAFOOD BAR

\$42

(Price is Based on 6 Pieces per Guest)

Jumbo Shrimp, Crab Claws, Ceviche Scallops, Cherry Stone Clams, Mussels, Yeocomico River Oysters, Horseradish Cocktail Sauce, Cabernet Mignonette, Marie Rose Sauce, Tabasco Tray, Lemon Cheeks

Have Oysters Shucked to Order with an Attendant:

\$185

MIDDLE EASTERN FLAVORS

\$36

Rotisserie Chicken and Vegetables, Kisir Salad, Saffron Pilav, Falafel, Hummus, Baba Ghanoush, Tabouleh, Cucumber Yogurt Sauce, Lebanese Tomato Sauce, Zaatar Bread

THE TOAST BAR

\$21

Sliced Artisan Bread | Assorted Toppings

Choose 3 of the Following:

Cream Cheese, Avocado, Smoked Salmon Crispy Bacon, Avocado, Goat Cheese Hard Boiled Egg, Avocado, Dash of Curry Cherry Tomatoes, Basil, Mozzarella Roasted Corn and Pepper Salad, Avocado, Squished Lime Feta Cheese, Avocado, Fresh Mint Pico de Gallo, Avocado, Cilantro Wild Mushrooms, Avocado, Thyme Olive Oil

VIRGINIA DAIRY

\$28

Cabra la Mancha Goat Milk Cheese | Red Grape Salad
Black & Blue Goat Milk Cheese | House Made Orange Marmalade
Cheddar Marmac Cow's Milk Cheese | Virginia Honey Wildflower
Gouda Lusk Cow's Milk Cheese | Pear Chutney
Served with Artisan Breads, Ciabatta and Olive Rolls
(Seasonal cheeses subject to availability)



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CULINARY THEATER STATIONS

A Minimum Selection of 2 Stations, Each for the Full Guaranteed Number of Guests, is Required The Following are Presented with a Uniformed Chef for 2 Hours of Service Chef Attendant per 75 Guests at \$185 Each For Groups Under 25 People, Please Add \$10 per Person

THE CARVERY	
USDA Prime Beef Tenderloin Horseradish, Red Pepper Mustard, Sauce Bordelaise	^{\$} 28
Prime Rib I Yorkshire Pudding, Mustard, Horseradish Crème Fraîche, Steak Sauce	\$21
Spiced Rub Roasted Pork Loin Tapenade Dressing	\$18
Slow Roasted Turkey Breast Cranberry Sauce, Sage Gravy	\$18
Atlantic Salmon En Croûte I Jardinière Vegetables, Herb Beurre Blanc	\$18
STEAK FRITES	\$32
Grilled Marinated Flank Steak Asparagus Fries, House Cut Fries, Béarnaise, Whole Grain Mustard Tossed Arugula, Meyer Lemon, French Baguette	

ROTISSERIE CHICKEN \$30

Rotisserie Chicken | Chimichurri, Spicy Aïoli, Chicken Jus Rosemary Roasted Potatoes, Mashed Potatoes, Seasonal Vegetables

BACKYARD BARBECUE \$40

Smoked Blackberry & Bourbon Glazed Brisket Baked Potatoes, Sour Cream, Bacon, Chives, Corn on the Cob, Northern Beans Vegetable Skewers, Coleslaw, Pickles, House Made Cornbread

SEAFOOD BONANZA \$36

Whole Roasted Snapper, Mango Shrimp Salad, Ceviche, Oyster Shooters White Wine Garlic Mussels

Green Goddess Dressing, Citrus Aïoli, Grilled Lemons and Limes, Country Bread

ASIAN DELIGHTS \$36

Barbecue Pork Buns, Crispy Vegetarian Spring Rolls, Chicken Shumai, Shrimp Gao,

Vegetable Potstickers, Edamame, Pickled Ginger, Wasabi, Soy Sauce, Asian Mustard

Grilled Chicken Satay, Beef Tenderloin Satay, Vegetable Skewers

STEAMED BUN STATION

\$32

Korean Barbecue, Peking Duck, Curried Chicken, Curried Crab, Asian Slaw, Pickled Vegetables



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HOME SWEET HOME

\$35

Grilled Beef Sliders | Sliced Tomato, Lettuce, Pickle, Cheddar Barbecue Ketchup, Mustard, Roasted Pepper Mayonnaise Buffalo Chicken Wings | Celery Sticks, Ranch Dipping Sauce Mini Mac & Cheese Crocks, Barbecue Meatballs, Portobello Fries Maryland Crab Cake Sliders | Rémoulade Aïoli (Add \$10 per guest)

CREPERIE STATION

\$30

SWEET

Strawberries, Caramelized Banana, Pecans, Chocolate Toppings to include: Seasonal Berries, Cream Chantilly, Chocolate, Honey, Marmalade, Nutella, Sliced Almonds, Ricotta, Caramelized Apple

SAVORY

Squash, Boursin Cheese, Truffle Oil, Smoked Sea Salt Toppings to include: Roasted Eggplant, Cilantro Pesto, Tomato, Avocado, Mushroom, Assorted Mustards, Pickled Vegetables, Micro Lettuces, Melted Cheese

MARYLAND CRAB SHACK

\$38

Signature Crab Cakes Grilled to Order | Mini Brioche Rolls, Homemade Rémoulade Deep-fried Local Oysters | Cocktail Sauce Grilled Corn on the Cob, Crab Soup Shooters, Hushpuppies

MARKET GRILL \$35

Seafood Brochette | Calamari, Shrimp, and Octopus, Persillade Dressing Barbecue Marinated Chicken Thigh and Fingerling Potato Kebab Boneless Lamb Chop | Sweet Paprika Rub and Roasted Red Pepper Pincho Vegetable Skewers | Roasted Eggplant, Peppers, Zucchini and Onion Saffron, Scallion and Fennel Couscous

RISOTTO STATION

\$34

Arborio Rice, Parmigiano Reggiano, Extra Virgin Olive Oil Assorted Toppings I Forest Mushrooms, Sweet Peas, Asparagus Tips Zucchini, Pepper, Prosciutto, Diced Tomato, Pumpkin Seed, Julienne Sage Saffron Broth, Pesto Sauce, Rosemary Focaccia

Add Shredded Peking Duck

\$5



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PASTA AL DENTE

\$32

Choose 2 Pastas and 2 Homemade Sauces, Sautéed to Order

PASTA | Orecchiette, Spinach & Parmesan Tortellini, Rigatoni, Cavatappi, Penne

SAUCES | Fresh Tomato Basil, Roasted Garlic Marinara, Alfredo, Basil Pesto Cream, Feta, Herbs & Olive Oil, Poultry Jus

Freshly Grated Parmesan, Garlic Toast, Grated Black Peppercorns

STIR-FRY NOODLE BAR

\$35

Soba Noodles and Udon Noodles Stir Fried with Toppings and Sauces

Julienne Beef, Shrimp, and Chicken, Napa Cabbage, Scallions, Carrots, Mushrooms, Sesame Seeds, Red Pepper, Celery, Bean Sprouts, Thai Peanut Sauce, Soy Ginger Sauce, Hunan Sauce

CHEF'S PAELLA MIXTA

\$38

Pimenton de la Vera Scented Rice with Shrimp, Mussels, Calamari Rings, and Tenderized Chicken

Flavored with Sofrito and Chorizo, Sweet Peas and Lemon Wedges

TACO STAND \$33

Beef Carnitas, Shredded Chicken, Butterfly Shrimp, Seafood Ceviche Mexican Rice, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Salsa, Queso



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DESSERT STATIONS

Presented for 1 Hour of Service For Groups Under 25 People, Please Add \$10 per Person

MINI DESSERTS

3 Desserts - \$21 **4 Desserts -** \$28

Coconut Macaroons
Seasonal Fresh Fruits & Berries
Mini Granny Smith Apple Pie
S'mores Shooter
Rooftop Honey Oat Cookies
Pistachio Cherry Financier
Chocolate Brownie Shooter
Chocolate PB&J Tart
Vanilla Bean Crème Brûlée
Chocolate Hazelnut Crunch Bar
Mango Tres Leches

Berry Cheesecake
Milk Chocolate and Caramel
Mousse
Flourless Chocolate Truffle Cake
Jamaican Rum Cake
Carrot Cake
Strawberry Shortcake Shooter
Bourbon Pecan Tart
Red Velvet Cupcake
White Chocolate Raspberry Cake
Lemon Poppy Mousse Cake

THE GREAT WALL OF DOUGHNUTS

\$32

Doughnut Wall I Chocolate, Coconut, Glazed, Sprinkles, Almond, Cinnamon Sugar

Plus a Variety of Doughnut Holes with Caramel, Chocolate and Raspberry Dipping Sauces

SORBET ROTISSERIE

\$30

Layers of Mango, Coconut and Raspberry Sorbet Rotating on a Spit Scoop Yourself and Enjoy with Fresh Fruits and Berries

BRITTLE BARK TOFFEE AND BAR SLAMMER

\$29

Full Size Sheets of Peanut Brittle, White Chocolate Cherry Bark and Toffee with Crab Hammers to Break Your Own Pieces
Along with Piles of Brownies, Blondies, Cherry Blossom Bars and Rice Crispy Bars

THE CHOCOLATE BAR

\$35

Snicker Shooters, Chocolate Crunch Bars, Peanut Butter Cups, White, Milk and Dark Chocolate Sticks, S'mores Shooters, Brownies, Chocolate Cookies, Chocolate Cupcakes, Mounds Bars



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BAR PACKAGES

Priced per Person

All Bars Include Sweet & Dry Vermouth, Assorted Soft Drinks, Fruit Juices and Mineral Waters Hosted Bars Require 1 Bartender per 75 Guests Bartender Fee is \$185

	PREMIUM	SUPERIOR	LUXURY
Vodka	Finlandia	Tito's Handmade	Absolut Elyx/ Belvedere
Gin	Beefeater	Plymouth	The Botanist
Rum	Bacardi Superior	Bacardi Silver	Bacardi Gran Reserva
Tequila	Sauza Hornitos Plata	Casamigos Silver	Casamigos Repo
Bourbon	Jack Daniels	Makers Mark	Woodford Reserve
Whiskey	The Famous Grouse	Chivas Regal	The Macallan Double Cask 12 Year
Rye	Jim Beam	Templeton	Knob Creek
Wines	Choose Three	Choose Three	Choose Three
	Chandon Sparkling	Moet & Chandon	Veuve Clicquot
	Canyon Road Chardonnay	Robert Mondavi Private Selection Chardonnay	Red Tail Ridge Chardonnay
	Guenoc Sauvignon Blanc	Primaterra Pinot Grigio	Brancott Sauvignon Blanc
	Fox Brook Merlot	Chanarmuyo Estate Malbec	Kenwood Pinot Noir
	Sycamore Lane Cabernet Sauvignon	Roblar Cabernet Sauvignon	Grayson Cellars Cabernet Sauvignon
Beer	Includes	Includes	Includes
	Samuel Adams	Samuel Adams	Samuel Adams
	Boston Lager	Boston Lager	Boston Lager
	Miller Lite	Miller Lite	Miller Lite
	Heineken	Heineken	Heineken
	Blue Moon	Blue Moon	Blue Moon
		Choose One	Choose Two
		Flying Dog Snake Dog IPA	Flying Dog Snake Dog IPA
		Dogfish Head 60 Minute IPA	Dogfish Head 60 Minute IPA
		Sierra Neveda Pale Ale	Sierra Neveda Pale Ale
		Angry Orchard Cider	Angry Orchard Cider



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HOSTED BAR

All Bars Include Sweet & Dry Vermouth, Assorted Soft Drinks, Fruit Juices and Mineral Waters Hosted Bars Require 1 Bartender per 75 Guests Bartender Fee is \$185

Per Person

	PREMIUM	SUPERIOR	LUXURY
1st Hour	^{\$} 24	^{\$} 27	\$30
2nd Hour	^{\$} 16	^{\$} 18	^{\$} 20
Each Additional Hour	^{\$} 11	^{\$} 12	^{\$} 13

Per Drink

	PREMIUM	SUPERIOR	LUXURY
Cocktails	^{\$} 12	^{\$} 14	^{\$} 15
Martini	\$14	\$ 1 5	^{\$} 16
Wine	\$10	\$11	^{\$} 12
Domestic Beer	\$10	\$10	^{\$} 10
Premium Beer	^{\$} 12	^{\$} 12	^{\$} 12
Soft Drinks	^{\$} 7	^{\$} 7	^{\$} 7
Mineral Water	\$7	\$7	^{\$} 7

CASH BAR

All Bars Include Sweet & Dry Vermouth, Assorted Soft Drinks, Fruit Juices and Mineral Waters Cash Bars Require 1 Bartender and 1 Cashier per 50 Guests Bartender Fee is \$185, Cashier Fee is \$185

	PREMIUM	SUPERIOR	LUXURY
	By the Drink	By the Drink	By the Drink
Cocktails	\$14	^{\$} 16	\$17
Martini	^{\$} 16	\$17	\$18
Wine	^{\$} 12	\$13	^{\$} 14
Domestic Beer	^{\$} 11	^{\$} 11	^{\$} 11
Premium Beer	-	^{\$} 12	^{\$} 12
Soft Drinks	\$8	\$8	\$8
Mineral Water	\$8	\$8	\$8



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WINE LIST

Priced by the Bottle

SPARKLING WINES AND CHAMPAGNE

Prosecco, La Marca, Italy	\$52
Thiénot, Brut, Reims, France, NV	\$85
Thiénot, Brut Rosé, France, NV	\$120
Moët & Chandon Impérial, Épernay, France, NV	\$100
Veuve Cliquot Brut, Reims, France, NV	\$110
Laurent – Perrier Cuvée Rosé, France, NV	\$145

WHITE WINES

SAUVIGNON BLANC Craggy Range Sauvignon Blanc, New Zealand \$55 Groth, Napa Valley, California \$45 \$64 Duckhorn Vineyards, Napa Valley, California Domaine Delaporte, Sancerre, France \$61 Henry Natter, Sancerre Blanc, France \$70 **CHARDONNAY** Canyon Road, Modesto, California \$40 Red Tail Ridge, Finger Lakes, New York \$45 Steele, Santa Barbara, California \$52 Stag's Leap Hands of Time, Napa Valley, California \$58 Ferrari-Carano, Sonoma County, California \$70 \$61 Louis Michel & Fils, Chablis, France OTHER WHITE VARIETALS Pinot Grigio, Ronco Dei Pini, Collio, Italy \$40 Pinot Gris, Ponzi Vineyards, Willamette Valley, Oregon \$50 \$55 Riesling, Eroica, Columbia Valley, Washington ROSÉ

Famille Perrin, Côtes du Rhône, Réserve, France

Cline Mourvedre Rose, Contra Costa County, California

\$42

\$46



EVENT MENU

POLICIES AND PROCEDURES

BREAKFAST

COFFEE BREAK

LUNCH

DINNER

RECEPTIONS

BAR SERVICE

All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.

A surcharge of 24% will be added to all food and beverage by the hotel. This surcharge is distributed as 15.81% to the banquet servers and bartenders as a gratuity, and 8.19% as an administrative fee.

A sales tax of 10% will be added to all food, beverage and surcharges.

WINE LIST

Priced by the Bottle

RED WINES

PINOT NOIR	
Jacobs Creek Reserve, Adelaide Hills, Australia	\$40
Annabella, Carneros, California	\$45
MacMurray Estate, Russian River Valley, California	\$52
Maison Vincent Girardin, Bourgogne, France	\$60
MERLOT	
Canyon Road, Modesto, California	\$40
Cline Cellars, Sonoma Coast, California	\$48
Novelty Hill, Columbia Valley, Washington	\$58
CABERNET SAUVIGNON	
Estancia, Paso Robles, California	\$40
Matchbook, Lake County, California	\$45
Bonterra Organically Grown, Mendocino, California	\$52
Marques de Casa Concha, Concha y Toro, Puente Alto, Chile	\$58
Rodney Strong "Alden Vineyard", Alexander Valley, California	\$65
Sterling Vineyards, Napa Valley, California	\$70
MALBEC	
Chanarmuyo Reserva, La Rioja, Argentina	\$42
Writer's Block, Lake County, California	\$45
Crios de Susana Balbo, Mendoza, Argentina	\$55
OTHER RED VARIETALS	
Shiraz, Jacobs Creek, South Eastern Australia	\$40
Rancho Zabaco Zinfandel, Sonoma County, California	\$45
The Red Blend, Villa Maria Private Bin, Hawkes Bay, New Zealand	\$52
Zinfandel, Quivira, Dry Creek Valley, California	\$60
André Brunel, Domaine les Cailloux, Côtes du Rhône Villages, France	\$46
Château des Laurets, Puisseguin Sanit-Emilion, Bordeaux, France	\$64