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.
CATERING AND CONFERENCE SERVICES GUIDELINES

AUDIOVISUAL

GENERAL PROCEDURES

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.
CATERING AND CONFERENCE SERVICES
GUIDELINES

EVENT

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.
CATERING AND CONFERENCE SERVICES GUIDELINES

EVENT

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.
BREAKFAST

FAIRMONT Washington, D.C.
Georgetown

EVENT MENU

GUIDELINES

BREAKFAST

COFFEE BREAK

LUNCH

DINNER

RECEPTIONS

BAR SERVICE

BREAKFAST
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Artisan Meats and Cheeses</td>
<td>$15</td>
</tr>
<tr>
<td>Honey Baked Apple and Cinnamon Oatmeal</td>
<td>$8</td>
</tr>
<tr>
<td>Steel Cut Oatmeal, Brown Sugar, Dried Fruits</td>
<td>$8</td>
</tr>
<tr>
<td>Assorted Whole Grain Cereals</td>
<td>$7</td>
</tr>
<tr>
<td>Berry and Granola Greek Yogurt Parfaits</td>
<td>$8</td>
</tr>
<tr>
<td>Quiche Lorraine</td>
<td>$10</td>
</tr>
<tr>
<td>Egg White Frittata</td>
<td>Spinach, Pepper, Onion, White Cheddar, Tomato Preserve</td>
</tr>
<tr>
<td>Organic Egg, Sausage and Cheddar English Muffin Sandwich</td>
<td>$10</td>
</tr>
<tr>
<td>Organic Egg, Applewood Smoked Bacon and Swiss Wrap</td>
<td>$10</td>
</tr>
<tr>
<td>Scrambled Organic Eggs</td>
<td>$8</td>
</tr>
<tr>
<td>Peeled, Hard Boiled Eggs</td>
<td>$8</td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td>$8</td>
</tr>
<tr>
<td>Smoked Virginia Ham</td>
<td>$8</td>
</tr>
<tr>
<td>Local Chicken Apple Sausage</td>
<td>$8</td>
</tr>
<tr>
<td>Tater Tots</td>
<td>$8</td>
</tr>
<tr>
<td>Fresh Juice</td>
<td>Spinach-Apple, Carrot-Strawberry, Tangerine-Pear, Watermelon</td>
</tr>
<tr>
<td>Fresh Smoothies</td>
<td>Strawberry, Blueberry-Orange, Cantaloupe Lemon and Honey or Banana, Kiwi, Mango and Orange</td>
</tr>
<tr>
<td>Plain and Chocolate Mini Croissants</td>
<td>$56 per dozen</td>
</tr>
<tr>
<td>Sticky Buns</td>
<td>$56 per dozen</td>
</tr>
<tr>
<td>Seasonal Scones</td>
<td>$56 per dozen</td>
</tr>
<tr>
<td>Lemon Poppy Seed Cake</td>
<td>$56 per dozen</td>
</tr>
</tbody>
</table>

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

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.
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
Quinoa 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
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
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.

**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**

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**

*(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**

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

**THE SMOOTHIE BAR**

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

**THE TOAST BAR**

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
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 I Virginia Honey Yogurt
- Granola Yogurt Parfait I Berry Compote
- Blueberry-Banana Smoothie
- Bircher Muesli

ENTREES
Choose 1 of the Following:
- Organic Scrambled Eggs
- Organic Egg White Frittata I Spinach, Tomatoes, Wild Mushrooms
- Classic Eggs Benedict
- Spinach Tortilla Wrap I Scrambled Eggs, Red Pepper, Baby Kale
- Quiche Lorraine
- Scrambled Tofu I 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 I Sour Cream
- Grilled Tomato Steak
# A LA CARTE REFRESHMENTS

*Presented Buffet Style for 1 Hour of Service*

## BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Royal Cup Coffee</td>
<td>Regular and Decaffeinated</td>
</tr>
<tr>
<td>Lot 35 Teas</td>
<td>$105/gallon</td>
</tr>
<tr>
<td>House Made Hot Chocolate</td>
<td></td>
</tr>
<tr>
<td>Low-Fat Smoothies</td>
<td>Strawberry, Mango-Raspberry, Coconut-Pineapple</td>
</tr>
<tr>
<td>Assorted Naked Juices</td>
<td>$10 each</td>
</tr>
<tr>
<td>Still and Sparkling Mineral Waters</td>
<td>$7 each</td>
</tr>
<tr>
<td>Glaceau Vitamin Water</td>
<td>$8 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$7 each</td>
</tr>
<tr>
<td>Assorted Aha Sparkling Waters</td>
<td>$9 each</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Fruit Sodas</td>
<td>Blood Orange, Lemon, Grapefruit</td>
</tr>
<tr>
<td>Harney &amp; Sons Iced Tea</td>
<td>Black Tea, Peach, Green Citrus, Black Currant</td>
</tr>
</tbody>
</table>

## FRUIT & YOGURT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Seasonal Fruits, Melons and Berries</td>
<td>$10</td>
</tr>
<tr>
<td>Fresh Fruit Kebabs, Honey-Yogurt Dip</td>
<td>$12</td>
</tr>
<tr>
<td>Basket of Whole Fruit (10 Pieces)</td>
<td>$30 each</td>
</tr>
<tr>
<td>Assorted Plain and Flavored Greek Yogurts</td>
<td>$6 each</td>
</tr>
</tbody>
</table>

## DRY SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bags of Gourmet Popcorn, Pretzel Twists, Terra Chips, Assorted Pop Chips and Potato Chips</td>
<td>$5 each</td>
</tr>
<tr>
<td>Assorted KIND Bars</td>
<td>$6 each</td>
</tr>
<tr>
<td>Bags of Mixed Nuts and Trail Mix</td>
<td>$6 each</td>
</tr>
</tbody>
</table>

## FROM THE PASTRY SHOP

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Danish Pastries, Bagels, Muffins, Croissants</td>
<td>$55 per dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes</td>
<td>$55 per dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Doughnuts</td>
<td>$53 per dozen</td>
</tr>
<tr>
<td>Double Fudge Brownies, Butterscotch Blondies</td>
<td>$57 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>Chunky Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar</td>
</tr>
<tr>
<td>Assorted Beignets</td>
<td>$52 per dozen</td>
</tr>
<tr>
<td>Assorted French Macarons</td>
<td>$56 per dozen</td>
</tr>
<tr>
<td>Cherry Blossom Bars</td>
<td>$55 per dozen</td>
</tr>
</tbody>
</table>

## SWEET & SAVORY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Covered Pretzels</td>
<td>Yogurt Covered Pretzels</td>
</tr>
<tr>
<td>Assorted Chocolate Bark and Peanut Brittle</td>
<td>$6</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Spicy Rosemary Nut Mix</td>
<td>$7</td>
</tr>
<tr>
<td>House Made Chips &amp; Dips</td>
<td>Herb Feta Dip, Crab Dip</td>
</tr>
</tbody>
</table>
## CREATIVE BREAKS

*Presented Buffet Style for 1 Hour of Service*

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE PRETZEL</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Warm Pretzels with Mustard and Cheese Sauces, Popcorn and Seasonings Bar, Homemade Kettle Chips</td>
<td></td>
</tr>
<tr>
<td><strong>TARTINES</strong></td>
<td>$25</td>
</tr>
<tr>
<td>Boursin Cheese, Asparagus Mint</td>
<td>Mozzarella, Tomatoes, Basil Goat Cheese, Smoked Salmon, Chives</td>
</tr>
<tr>
<td><em><em>HORTON’S KIDS</em> MAKE YOUR OWN TRAIL MIX</em>*</td>
<td>$19</td>
</tr>
<tr>
<td>Yogurt Covered Raisins, Wasabi Peas, Granola, Pretzel Nuggets, Dried Fruits, Assorted Nuts &amp; Seeds, Plain M&amp;M’s, Toasted Coconut</td>
<td></td>
</tr>
</tbody>
</table>
* 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   |
| **THE ROYAL HIGH TEA**           | $36   |
| Tea Sandwiches | 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 | 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 |
FAIRMONT
WASHINGTON, D.C.
GEORGETOWN

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.

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
-OR-
- Assorted Plain and Flavored Greek Yogurts
- Spicy Rosemary Nut Mix
- Freshly Baked Cookies
- Chunky Chocolate Chip, Oatmeal Raisin, Peanut Butter, Vanilla Sugar
- Assorted Soft Drinks
- Still and Sparkling Mineral Waters
- Royal Cup Coffee and Lot 35 Teas
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
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 | 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 | Cheddar, Lime Cheeks

SALADS

Choose 3 of the Following:
Cavatappi Pasta | 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 | Manchego, Green Apple, Cranberries, Citrus Honey Vinaigrette
Frisée and Baby Spinach | 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 | Green and Red Bell Peppers, Tomatoes, Cucumbers, Hard Boiled Egg, Paprika Dressing
## MAKE YOUR OWN LUNCH BUFFET

### ENTRÉES
- Saffron Risotto | Asparagus, Parmigiano Reggiano
- Mushroom Ravioli | Baby Kale, Cherry Tomato, Basil Broth
- Orecchiette Pasta | Shrimp, Bay Scallops, Roasted Fennel, Marinara
- Gnocchi de Patata | 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, Scallops, 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 | Tomato, Pepper, Zucchini, Onion, Eggplant, Herbs
- Spinach | Sultanas, Pine Nuts, Garlic
- Idaho Potato Wedges | Mozzarella, Poultry Jus
- Saffron Jasmine Rice | Seasonal Vegetables

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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.
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
- Tiramisu
- 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
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 | 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
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

Maryland Crab Chowder
Crisp Romaine | Shaved Parmesan, Brioche Croutons, Caesar Dressing
Pearl Saffron Couscous | Julienne Zucchini and Carrots, Raisins, Pine Nuts
Baby Kale | Manchego, Apple, Honey Mustard Vinaigrette
Barbecue Pulled Pork | Aged Cheddar, Olive Tapenade, Roasted Red Pepper, Brioche Bun
Italian | Genoa Salami, Mortadella, Provolone, Iceberg, Plum Tomato, Pickle, Peppers, Oregano Dressing, Soft Roll
Tuna Wrap | Tomato, Red Onion, Radish, Hard Boiled Egg, Arugula
Vegetarian | Eggplant, Lola Rosa, Mint-Lemon-Garlic Yogurt Sauce, Multigrain Bread
Lemon Meringue Tart
Chocolate Pot de Crème
Mini Berry Pie

SOUPS & WRAPS

Roasted Tomato Basil Soup
Beef & Bean Chili | Cheddar, Lime Cheeks
Crisp Romaine | Shaved Parmesan, Brioche Croutons, Caesar Dressing
Cavatappi Pasta | Cherry Tomatoes, Kalamata Olives, Feta, Cilantro Pesto
Turkey and Brie | 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
EXPRESS LUNCH BUFFET

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

PACK ‘N GO

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 | 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 Aioli, French Baguette
Curried Grilled Chicken Salad | Tomato, Lettuce, Toasted Almonds, Apple, Curry Yogurt Dressing, Sourdough
Corned Beef | 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 | Cucumber, Red Peppers, Spinach, Cilantro, Sweet Chili Mayo, Tortilla Wrap
Prosciutto and Salami | Provolone, Arugula, Tomato Spread, Olive Oil, Ciabatta
Roasted Turkey Breast | Tomato, Lettuce, Egg, Avocado, Country Ciabatta
Hummus | Tomato, Red Onion, Cucumber, Romaine, Tzatziki
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 | 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
Tiramisu | 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
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

SECOND COURSE

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

EVENT MENU

POLICIES AND
PROCEDURES

BREAKFAST

COFFEE BREAK

LUNCH

DINNER

RECEPTIONS

BAR SERVICE

DINNER
**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*

<table>
<thead>
<tr>
<th>2 Entrées</th>
<th>3 Entrées</th>
</tr>
</thead>
<tbody>
<tr>
<td>$125</td>
<td>$135</td>
</tr>
</tbody>
</table>

**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
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 | Polenta, Baby Leeks, Raisins, Marsala Sauce  
Chicken Breast | Rock Shrimp, Pepperonata, Peewee Potato, Tomato, Marinara Sauce  
Airline Chicken | Wild Mushroom Risotto, Pecorino, Seasonal Vegetables, Jus  
Shredded Duck Confit Cannelloni | Béchamel, Truffle Oil  
Salmon Fillet | 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 | Sautéed Spinach, Garbanzos  
Roasted Pork Tenderloin | Chorizo Polenta, Caramelized Apple, Natural Jus  
Pasta-Less Grilled Tuscan Vegetable Lasagna | Soft Mozzarella, Roma Tomato Sauce  
Mushroom Ravioli | Sautéed Wild Mushrooms, Asparagus, Shaved Parmesan, Romesco Sauce
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
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 | 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 Aioli, 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 Aioli

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
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

SECOND COURSE

ENTRÉES

Roasted Vegetables on an Eggplant “Cannelloni” | Green Asparagus, Baby Squash, Cherry Tomato, Olives and Caper Sauce $82
Pappardelle Pasta | 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 | 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 | 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 | Couscous, Tomato Concassé, Sultanas, Spinach, Saffron Aioli $95
Juniper Beef Tenderloin | Green Beans, Charred Onions, Blue Cheese Bordelaise $99
Lamb Chops | 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 | Wild Mushroom, Sage Risotto, Brussels Sprouts, Marsala Jus $100
Beef Loin Medallion | 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
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

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 Polenta
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
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

THIRD COURSE

DESSERTS

Chocolate Caramel Bar
Dulce de Leche Crème, Milk Chocolate Chantilly

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

Almond Joy Tart
Coconut Pâté, Candied Almonds, Milk Chocolate Crème, Toasted Coconut

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

Tropical Panna Cotta
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
Basil Meringue, Compressed Strawberries, Pistachio Streusel, Vanilla Chantilly, Crème Fraîche

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FAIRMONT
WASHINGTON, D.C.
GEORGETOWN

EVENT MENU

POLICIES AND PROCEDURES
BREAKFAST
COFFEE BREAK
LUNCH
DINNER
RECEPTIONS
BAR SERVICE

RECEPTIONS
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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 | Feta, Balsamic Pear Reduction
- Shrimp “Cocktail” | Mango Cube, Bamboo Skewer
- Duck Prosciutto | Green Pea Tapenade, Foccacia 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 Fraiche
- Bruschetta of Prosciutto, Smoked Mozzarella, Basil and Tomato Confit
- Beef Tartare Timbale | Caper Chutney, Baguette and Parmesan Crostini
- Gazpacho Shooter

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 | Smoked Gouda, Truffle Aioli
- Creamy Goat Cheese, Diced Sundried Figs, Round Flatbread
- Lobster Cappuccino Demitasse | Cognac Cream
- Stirfry Shrimp | 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 | Onion, Cilantro and Chiles, Cilantro Yogurt Dip
- Mini Grilled Cheese on Sourdough | Tomato Soup Shot
- Mini Reuben | 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 Aioli
- Forest Mushroom Soup Demitasse | Truffle Oil Drizzle
- Chicken Quesadilla | Monterey Jack, Sour Cream Dipping Sauce

PASSED DESSERTS

$7 per piece

- Ice Cream Cones
- Assorted Cake Pops
- Vanilla, Chocolate or Caramel
- French Macaroons
- Seasonal Fruit Tarts
- Chocolate Raspberry Mousse Domes
- Chocolate Caramel Financier
- Carrot Cake
- Red Velvet Cupcakes
- Turtle Brownies
- Chocolate Hazelnut Cake
**POLICIES AND PROCEDURES**

**BREAKFAST**

**COFFEE BREAK**

**LUNCH**

**DINNER**

**RECEPTIONS**

**BAR SERVICE**

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**FAIRMONT WASHINGTON, D.C. GEORGETOWN**

**EVENT MENU**

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**PRESENTED FOR 2 HOURS OF SERVICE**

**GRAZING TABLE**

*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 | 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 | 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**

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**

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**

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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**FAIRMONT WASHINGTON, D.C. GEORGETOWN**

**RECEPTION DISPLAYS**

*Presented for 2 Hours of Service*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE SUSHI ROLL</strong></td>
<td>$43</td>
</tr>
<tr>
<td><em>(Price is Based on 6 Pieces per Guest)</em></td>
<td></td>
</tr>
<tr>
<td>Hand Crafted Nigiri and Vegetarian Maki Rolls, Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>MEDITERRANEAN TAPAS</strong></td>
<td>$38</td>
</tr>
<tr>
<td>Tomatoes &amp; Mozzarella, Prosciutto &amp; Peppered Melon, Marinated Feta, Manchego Cheese, Grilled Chorizo Sausage, Olives, Baba Ghanoush, Hummus, Tabbouleh Salad, Grilled Flat Bread, Rosemary &amp; Sea Salt Lavosh, Dolmas, Spanakopita, Lamb Brochettes with Tzatziki</td>
<td></td>
</tr>
<tr>
<td><strong>THE ATLANTIC SEAFOOD BAR</strong></td>
<td>$42</td>
</tr>
<tr>
<td><em>(Price is Based on 6 Pieces per Guest)</em></td>
<td></td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><em>Have Oysters Shucked to Order with an Attendant:</em></td>
<td>$185</td>
</tr>
<tr>
<td><strong>MIDDLE EASTERN FLAVORS</strong></td>
<td>$36</td>
</tr>
<tr>
<td>Rotisserie Chicken and Vegetables, Kisir Salad, Saffron Pilav, Falafel, Hummus, Baba Ghanoush, Tabouleh, Cucumber Yogurt Sauce, Lebanese Tomato Sauce, Zaatar Bread</td>
<td></td>
</tr>
<tr>
<td><strong>THE TOAST BAR</strong></td>
<td>$21</td>
</tr>
<tr>
<td>Sliced Artisan Bread</td>
<td>Assorted Toppings</td>
</tr>
<tr>
<td><em>Choose 3 of the Following:</em></td>
<td></td>
</tr>
<tr>
<td>Cream Cheese, Avocado, Smoked Salmon</td>
<td></td>
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<tr>
<td>Crispy Bacon, Avocado, Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Hard Boiled Egg, Avocado, Dash of Curry</td>
<td></td>
</tr>
<tr>
<td>Cherry Tomatoes, Basil, Mozzarella</td>
<td></td>
</tr>
<tr>
<td>Roasted Corn and Pepper Salad, Avocado, Squished Lime</td>
<td></td>
</tr>
<tr>
<td>Feta Cheese, Avocado, Fresh Mint</td>
<td></td>
</tr>
<tr>
<td>Pico de Gallo, Avocado, Cilantro</td>
<td></td>
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<tr>
<td>Wild Mushrooms, Avocado, Thyme Olive Oil</td>
<td></td>
</tr>
<tr>
<td><strong>VIRGINIA DAIRY</strong></td>
<td>$28</td>
</tr>
<tr>
<td>Cabra la Mancha Goat Milk Cheese</td>
<td>Red Grape Salad</td>
</tr>
<tr>
<td>Black &amp; Blue Goat Milk Cheese</td>
<td>House Made Orange Marmalade</td>
</tr>
<tr>
<td>Cheddar Marmac Cow’s Milk Cheese</td>
<td>Virginia Honey Wildflower</td>
</tr>
<tr>
<td>Gouda Lusk Cow’s Milk Cheese</td>
<td>Pear Chutney</td>
</tr>
<tr>
<td>Served with Artisan Breads, Ciabatta and Olive Rolls</td>
<td></td>
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<tr>
<td><em>(Seasonal cheeses subject to availability)</em></td>
<td></td>
</tr>
</tbody>
</table>

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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 | 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 | 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
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

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

CREPERIE STATION
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
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
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
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

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FAIRMONT WASHINGTON, D.C. GEORGETOWN

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CULINARY THEATER STATIONS

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PASTA AL DENTE

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

$32

STIR-FRY NOODLE BAR

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

$35

CHEF’S PAELLA MIXTA

Pimenton de la Vera Scented Rice with Shrimp, Mussels, Calamari Rings, and Tenderized Chicken
Flavored with Sofrito and Chorizo, Sweet Peas and Lemon Wedges

$38

TACO STAND

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

$33
**DESSERT STATIONS**

*Presented for 1 Hour of Service*

*For Groups Under 25 People, Please Add $10 per Person*

### MINI DESSERTS

<table>
<thead>
<tr>
<th>3 Desserts - $21</th>
<th>4 Desserts - $28</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Macaroons</td>
<td>Berry Cheesecake</td>
</tr>
<tr>
<td>Seasonal Fresh Fruits &amp; Berries</td>
<td>Milk Chocolate and Caramel Mousse</td>
</tr>
<tr>
<td>Mini Granny Smith Apple Pie</td>
<td>Flourless Chocolate Truffle Cake</td>
</tr>
<tr>
<td>S'mores Shooter</td>
<td>Jamaican Rum Cake</td>
</tr>
<tr>
<td>Rooftop Honey Oat Cookies</td>
<td>Carrot Cake</td>
</tr>
<tr>
<td>Pistachio Cherry Financier</td>
<td>Strawberry Shortcake Shooter</td>
</tr>
<tr>
<td>Chocolate Brownie Shooter</td>
<td>Bourbon Pecan Tart</td>
</tr>
<tr>
<td>Chocolate PB&amp;J Tart</td>
<td>Red Velvet Cupcake</td>
</tr>
<tr>
<td>Vanilla Bean Crème Brûlée</td>
<td>White Chocolate Raspberry Cake</td>
</tr>
<tr>
<td>Chocolate Hazelnut Crunch Bar</td>
<td>Lemon Poppy Mousse Cake</td>
</tr>
<tr>
<td>Mango Tres Leches</td>
<td></td>
</tr>
</tbody>
</table>

### THE GREAT WALL OF DOUGHNUTS

$32

Doughnut Wall | 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
FAIRMONT
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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

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM</th>
<th>SUPERIOR</th>
<th>LUXURY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vodka</strong></td>
<td>Finlandia</td>
<td>Tito’s Handmade</td>
<td>Absolut Elyx/ Belvedere</td>
</tr>
<tr>
<td><strong>Gin</strong></td>
<td>Beefeater</td>
<td>Plymouth</td>
<td>The Botanist</td>
</tr>
<tr>
<td><strong>Rum</strong></td>
<td>Bacardi Superior</td>
<td>Bacardi Silver</td>
<td>Bacardi Gran Reserva</td>
</tr>
<tr>
<td><strong>Tequila</strong></td>
<td>Sauza Hornitos Plata</td>
<td>Casamigos Silver</td>
<td>Casamigos Repo</td>
</tr>
<tr>
<td><strong>Bourbon</strong></td>
<td>Jack Daniels</td>
<td>Makers Mark</td>
<td>Woodford Reserve</td>
</tr>
<tr>
<td><strong>Whiskey</strong></td>
<td>The Famous Grouse</td>
<td>Chivas Regal</td>
<td>The Macallan Double Cask 12 Year</td>
</tr>
<tr>
<td><strong>Rye</strong></td>
<td>Jim Beam</td>
<td>Templeton</td>
<td>Knob Creek</td>
</tr>
</tbody>
</table>

**Wines**
- **Choose Three**
  - Chandon Sparkling
  - Robert Mondavi Private Selection Chardonnay
  - Red Tail Ridge Chardonnay
- Guenoc Sauvignon Blanc
- Primaterra Pinot Grigio
- Brancott Sauvignon Blanc
- Fox Brook Merlot
- Chanar muyo Estate Malbec
- Kenwood Pinot Noir
- Sycamore Lane Cabernet Sauvignon
- Roblar Cabernet Sauvignon
- Grayson Cellars Cabernet Sauvignon

**Beer**
- **Includes**
  - Samuel Adams
  - Boston Lager
  - Miller Lite
  - Heineken
  - Blue Moon

- **Choose One**
  - Flying Dog Snake Dog IPA
  - Dogfish Head 60 Minute IPA
  - Sierra Neveda Pale Ale
  - Angry Orchard Cider

- **Choose Two**
  - Flying Dog Snake Dog IPA
  - Dogfish Head 60 Minute IPA
  - Sierra Neveda Pale Ale
  - 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*

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM</th>
<th>SUPERIOR</th>
<th>LUXURY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Hour</td>
<td>$24</td>
<td>$27</td>
<td>$30</td>
</tr>
<tr>
<td>2nd Hour</td>
<td>$16</td>
<td>$18</td>
<td>$20</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$11</td>
<td>$12</td>
<td>$13</td>
</tr>
</tbody>
</table>

### 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*

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM</th>
<th>SUPERIOR</th>
<th>LUXURY</th>
</tr>
</thead>
<tbody>
<tr>
<td>By the Drink</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktails</td>
<td>$14</td>
<td>$16</td>
<td>$17</td>
</tr>
<tr>
<td>Martini</td>
<td>$16</td>
<td>$17</td>
<td>$18</td>
</tr>
<tr>
<td>Wine</td>
<td>$12</td>
<td>$13</td>
<td>$14</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$11</td>
<td>$11</td>
<td>$11</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$8</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$7</td>
<td>$7</td>
<td>$7</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$7</td>
<td>$7</td>
<td>$7</td>
</tr>
</tbody>
</table>
## WINE LIST

*Priced by the Bottle*

### SPARKLING WINES AND CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, La Marca, Italy</td>
<td>$52</td>
</tr>
<tr>
<td>Thiénot, Brut, Reims, France, NV</td>
<td>$85</td>
</tr>
<tr>
<td>Thiénot, Brut Rosé, France, NV</td>
<td>$120</td>
</tr>
<tr>
<td>Moët &amp; Chandon Impérial, Épernay, France, NV</td>
<td>$100</td>
</tr>
<tr>
<td>Veuve Clicquot Brut, Reims, France, NV</td>
<td>$110</td>
</tr>
<tr>
<td>Laurent – Perrier Cuvée Rosé, France, NV</td>
<td>$145</td>
</tr>
</tbody>
</table>

### WHITE WINES

#### SAUVIGNON BLANC

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Craggy Range Sauvignon Blanc, New Zealand</td>
<td>$55</td>
</tr>
<tr>
<td>Groth, Napa Valley, California</td>
<td>$45</td>
</tr>
<tr>
<td>Duckhorn Vineyards, Napa Valley, California</td>
<td>$64</td>
</tr>
<tr>
<td>Domaine Delaporte, Sancerre, France</td>
<td>$61</td>
</tr>
<tr>
<td>Henry Natter, Sancerre Blanc, France</td>
<td>$70</td>
</tr>
</tbody>
</table>

#### CHARDONNAY

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road, Modesto, California</td>
<td>$40</td>
</tr>
<tr>
<td>Red Tail Ridge, Finger Lakes, New York</td>
<td>$45</td>
</tr>
<tr>
<td>Steele, Santa Barbara, California</td>
<td>$52</td>
</tr>
<tr>
<td>Stag’s Leap Hands of Time, Napa Valley, California</td>
<td>$58</td>
</tr>
<tr>
<td>Ferrari-Carano, Sonoma County, California</td>
<td>$70</td>
</tr>
<tr>
<td>Louis Michel &amp; Fils, Chablis, France</td>
<td>$61</td>
</tr>
</tbody>
</table>

#### OTHER WHITE VARIETALS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Ronco Dei Pini, Collio, Italy</td>
<td>$40</td>
</tr>
<tr>
<td>Pinot Gris, Ponzi Vineyards, Willamette Valley, Oregon</td>
<td>$50</td>
</tr>
<tr>
<td>Riesling, Eroica, Columbia Valley, Washington</td>
<td>$55</td>
</tr>
</tbody>
</table>

#### ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Famille Perrin, Côtes du Rhône, Réserve, France</td>
<td>$42</td>
</tr>
<tr>
<td>Cline Mouvedre Rose, Contra Costa County, California</td>
<td>$46</td>
</tr>
</tbody>
</table>
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.

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**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 Saint-Emilion, Bordeaux, France $64