

A LA CARTE REFRESHMENTS

Presented Buffet Style for 1 Hour of Service

BEVERAGES

Royal Cup Coffee and Fairmont Tea Selection	\$100/gallon
Fairmont Health and Wellness Tea Service	\$100/gallon
House Made Hot Chocolate	\$100/gallon
Low-Fat Smoothies Strawberry, Mango-Raspberry, Banana or 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
San Pellegrino Sparkling Fruit Sodas Blood Orange, Lemon, Grapefruit	\$8 each
Starbucks Frappuccino	\$8 each
Harney & Sons Iced Tea Black Tea, 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 per basket
Assorted Plain and Flavored Greek Yogurts	\$6 each

DRY SNACKS

Bags of Gourmet Popcorn, Pretzel Twists, Terra Chips, Cape Cod Potato Chips, Assorted Pop Chips	\$5 each
Assorted KIND Bars	\$6 each
Bags of Mixed Nuts and Trail Mix	\$6 each
Spicy Rosemary Nut Mix	\$7
Cumin Dusted Fried Chickpeas	\$6
House Made Chips & Dips Blue Cheese, Garbanzo, Pea & Pistachio Guacamole	\$8

FROM THE PASTRY SHOP

Danish Pastries, Bagels, Muffins, Croissants	\$55 per dozen
Trio of Tea Breads Lemon Glazed Pound Cake, Earl Grey Tea Cake, Banana Cake	\$55 per dozen
Assorted Gourmet Doughnuts	\$53 per dozen
Double Fudge Brownies, Butterscotch Blondies	\$55 per dozen
Freshly Baked Cookies Chunky Chocolate Chip, Oatmeal Raisin, Peanut Butter & Jelly, Vanilla Sugar	\$55 per dozen
House Made Biscotti Chocolate Pecan, Vanilla Pine Nut	\$52 per dozen
Assorted French Macarons	\$56 per dozen
Lemon Bars, Cherry Cheesecake Bars	\$55 per dozen
Assorted Chocolate Bark and Peanut Brittle	\$6
Chocolate Dipped Strawberries	\$60 per dozen

SWEET & SAVORY

Salted Caramel Lollipops	\$46 per dozen
Warm Apple Pie Spiced Churros, Caramel Dipping Sauce	\$8
Chocolate Covered Pretzels, Yogurt Covered Pretzels, Chocolate Dipped Potato Chips	\$7
Rooftop Honey Walnut Bread, Honey Butter	\$6

*A Service Charge of \$75.00 will be Applied to All Meal Functions with Fewer than 15 Guests.
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 All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.
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CREATIVE BREAKS

Presented Buffet Style for 1 Hour of Service

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	
PALEO	\$26
<i>The Paleo Diet encompasses protein, fruits and vegetables while lowering or eliminating carbohydrates and dairy; and is reminiscent of the diet consumed by our ancestors during the Paleolithic era.</i>	
Beef & Vegetable Brochettes, Avocado Deviled Eggs, Prosciutto Wrapped Melon Paleo Coconut Squares, Celery, Apple & Kale Juice, Assorted Vita Coco Drinks	
ROOFTOP HONEY	\$29
House Made Baklava, Honey Tea Shortbread, Almond Butter & Honey Bites Cheese & Fruit Plate, Assorted Preserves, Rooftop Honey Dark Chocolate Honey Truffles, 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	
COOKIE MONSTER	\$27
White & Milk Chocolate Covered Oreos, Fudge Nut Brownie Cookie, Pistachio Biscotti Cappuccino Chocolate Chunk Coconut Macaroons, French Macarons, Scottish Shortbread Chocolate and Whole Milk	
MID ATLANTIC WINE TASTING	\$32
Three Wine Varietals from Local Wineries, Artisanal Cheese Display, Trio of Truffles Hearth Baked Breads, Crackers, Fresh Grapes, Dried Fruits	
BIER GARTEN	\$29
Mini Bratwurst, Soft and Hard Pretzels, House Made Pickles, Sauerkraut, House Made Grain and Dijon Mustard, Port City Downright Pilsner Draft Beer	
THE PRESIDENTIAL	\$22
Lyndon B. Johnson Marshmallows, Ronald Reagan Jelly Beans, George H. W. Bush Gummie Bears, Jimmy Carter Chocolate Covered Peanuts, William Jefferson Clinton Liquorice Sticks, George W. Bush Peppermint Patties, Barack Obama Honey Sticks	
HOUSE MADE WHOOPIE PIES	\$23
Vanilla Lemon Thyme Curd Dark Chocolate Sea Salt Buttercream Dark Velvet Cream Cheese Filling Peanut Butter Strawberry Buttercream Seasonal	

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CREATIVE BREAKS

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BARISTA *(Maximum 50 Guests)*

\$14

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

THE ROYAL HIGH TEA

\$36

Tea Sandwiches | Classical Cucumber, Ham & Mustard on Marble, Smoked Salmon on Rye
Asparagus & Cream Cheese Tartlets, English Cheddar Biscuit and Chutney
Quiche Lorraine and Pepper & Onion Quiche
Ginger Cake, Trio of Macaroons, Chocolate Dipped Strawberries, Fruit Tartlets, Chocolate Truffles
Fairmont Loose Leaf Teas | Fairmont Earl Grey, Sencha Green, Peppermint

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 Fairmont Tea Selection

-OR-

Selection of Juices
Whole Fruit
Assorted Mini New York Style Bagels, Assorted Regular and Low Fat Flavored Cream Cheese
Royal Cup Coffee and Fairmont Tea Selection

MID MORNING

Choose 1 of the Following:

Assorted KIND Bars
Assorted Soft Drinks, Still and Sparkling Mineral Waters
Royal Cup Coffee and Fairmont Tea Selection

-OR-

Rooftop Honey Granola & Yogurt Parfaits
Assorted Soft Drinks, Still and Sparkling Mineral Waters
Royal Cup Coffee and Fairmont Tea Selection

MID AFTERNOON

Choose 1 of the Following:

Yogurt Covered Raisins
Terra Chips
Lemon Bars
Whole Fruit
Assorted Soft Drinks, Still and Sparkling Mineral Waters
Royal Cup Coffee and Fairmont Tea Selection

-OR-

Assorted Plain and Flavored Greek Yogurts
Spicy Rosemary Nut Mix
Salted Caramel Lollipops
Freshly Baked Cookies | Chunky Chocolate Chip, Oatmeal Raisin, Peanut Butter & Jelly, Vanilla Sugar
Assorted Soft Drinks, Still and Sparkling Mineral Waters
Royal Cup Coffee and Fairmont Tea Selection

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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 Fairmont Tea Selection

HALF DAY PACKAGE

\$26

Presented for 4 hours

FULL DAY PACKAGE

\$48

Presented for 8 hours

EACH ADDITIONAL REFRESH

\$10

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CONTINENTAL BREAKFAST

Presented Buffet Style for 1 Hour of Service

Service includes Royal Cup Coffee and Fairmont Tea Selection

THE CONTINENTAL \$39

Selection of Juices and Low-Fat Smoothies
Sliced Seasonal Fruits and Berries
Assorted Individual Local and Greek Yogurts
Low-Fat Muffins, Banana Bread, Zucchini Bread
Assorted Cereals, House Made Granola, Whole Milk, Skim Milk, Almond Milk

THE EUROPEAN \$43

Selection of Juices
Seasonal Fruit Salad, Assorted Greek Yogurts, House Made Bircher Muesli
French Baguette, Brioche à Tête, Miniature Croissants, Pain au Chocolat, Assorted Danish
Free Range Peeled Hard Boiled Eggs
Local Artisan Meats and Cheeses

THE COFFEE SHOP \$38

Selection of Juices
Seasonal Whole Fruits and Berries
Sour Cherry Cream Cheese Coffee Cake, Banana Bread, Blueberry Muffins, Pecan Sticky Buns

THE BAGEL BAR \$42

Selection of Juices
Sliced Seasonal Fruits and Berries
Assorted Mini New York Style Bagels
Atlantic Smoked Salmon, Sliced Cheddar Cheese, Rottweiller Farms Smoked Turkey
Assorted Regular and Low Fat Flavored Cream Cheese, Capers, Sliced Tomatoes,
Free Range Chopped Hard Boiled Eggs

HEALTH AND WELLNESS \$44

Pressed Melon Juice, Fresh Berry Juice, Garden Green Juice (Apple, Celery, Spinach & Kale)
Sliced Seasonal Fruits and Berries
Carrot Bran Muffins and Zucchini Thyme Bread
Kashi Whole Grain Cereals, Whole Milk, Skim Milk, Almond Milk
Rooftop Honey Granola and Yogurt Parfaits

THE HARVEST \$41

Pressed Apple Juice
Whole Orchard Fruit Basket
Greek Yogurt Parfait Bar | Berries, Rooftop Honey, Dried Fruit, Nuts, Granola,
Flax Seeds, Fruit Coulis
Corn Muffins, Rooftop Honey Butter

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CONTINENTAL & BREAKFAST BUFFET ENHANCEMENTS

BATTERS & DOUGHS **\$11**

Choose 2 of the Following:

Thick Cut French Toast, Vermont Maple Syrup
 Blueberry Pancakes, Vermont Maple Syrup
 Buttermilk Pancakes, Cinnamon Honey Butter
 Lemon Ricotta Pancakes, Vermont Maple Syrup
 Vanilla Waffles, Chantilly Cream
 Fruit Blintzes, Seasonal Berry Compote

ORGANIC EGGS BENEDICT **\$13**

Choose 1 of the Following:

Courtyard Spinach and Caramelized Onion, Béarnaise
 Atlantic Smoked Salmon, Chive Hollandaise
 Grilled Canadian Back Bacon, Traditional Hollandaise Sauce

CONTINENTAL BREAKFAST COMPLEMENTS

Honey Baked Apple & Cinnamon Oatmeal, Whole Milk, Skim Milk, Almond Milk	\$10
Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Whole Milk, Skim Milk, Almond Milk	\$8
Assorted Whole Grain Cereals, Whole Milk, Skim Milk, Almond Milk	\$6
Berry & Granola Greek Yogurt Parfaits	\$7
House Made Quiche Lorraine	\$9
Egg White Frittata, Spinach, Pepper, Onion, White Cheddar and Tomato Preserve	\$10
Organic Egg, Sausage & Cheddar English Muffin Sandwich	\$9
Organic Egg, Applewood Smoked Bacon & Swiss Wrap	\$8
Scrambled Organic Eggs	\$5
Applewood Smoked Bacon	\$6
Virginia Ham	\$6
Local Chicken Apple Sausage	\$7
Tater Tots	\$5

ACTION STATIONS

Stations require 1 Culinary Attendant per 75 Guests at \$175 each

OMELETS STATION **\$17**

(1 Omelet Chef Required per 30 Guests)

Toppings | Swiss, Cheddar, Spinach, Tomatoes, Ham, Mushrooms, Peppers

CARVED ATLANTIC SMOKED SALMON AND SALMON GRAVLAX **\$19**

Mini New York Style Bagels, Assorted Regular and Low Fat Flavored Cream Cheeses
 Bermuda Onion, Tomatoes, Capers

THE JUICE **\$9**

Juiced to Order | Kale, Wheat Grass, Carrots & Banana, Blueberry
 Pre-Made Juices | Mango Raspberry, Piña Colada, Roasted Banana

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PLATED BREAKFAST

All Breakfast service includes

Miniature Muffins, Croissants, Pain au Chocolat

Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection

TASTE OF VIRGINIA **\$45**

Fresh Orange or Grapefruit Juice
Fresh Fruit & Berry Compote
Local Organic Scrambled Eggs, Campari Tomato
Virginia Smoked Bacon, Country Ham
Hash Brown Potatoes, Buttermilk Biscuits

THE ARLINGTON **\$46**

Fresh Orange or Grapefruit Juice
Sliced Seasonal Fruits and Berries
Virginia Ham & Cabot Cheddar Quiche
Olive Oil & Sea Salt Cured Tomato
Sweet Potato Hash Browns

EGGS BENEDICT **\$47**

Fresh Orange or Grapefruit Juice
Berry & Granola Greek Yogurt Parfaits
Poached Organic Egg, Wilted Spinach, Whole Wheat English Muffins, Hollandaise
Rosemary Dusted Breakfast Potatoes

THE NEW YORK BREAKFAST **\$45**

Fresh Orange or Grapefruit Juice
House Made Bircher Muesli, Apples, Brown Sugar, Sultana Raisins
Smoked Salmon & Chive Scrambled Eggs
Thick Cut Peppered Bacon, Potato Latkes with Sour Cream

BALANCE START **\$45**

Pressed Apple Juice
Berry & Granola Greek Yogurt Parfaits
Spinach Tortilla Wrap, Chicken Apple Sausage, Organic Egg White
Sweet Potato Hash

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BUFFET BREAKFAST

Presented Buffet Style for 1 Hour of Service

For Groups Under 25, Please Add \$10 per Guest

Service includes Seasonal Muffins, Croissants, a Selection of Juices,

Royal Cup Coffee and Fairmont Tea Selection

THE DUPONT

\$52

Sliced Seasonal Fruits and Berries, Assorted Individual Local and Greek Yogurts
 Mini New York Style Bagels, Assorted Regular and Low Fat Flavored Cream Cheese
 Banana Bread, Earl Grey Tea Bread
 Organic Scrambled Eggs, Herb Roasted Yukon Gold Potatoes
 Local Chicken Apple Sausage, Applewood Smoked Bacon
 Steel Cut Oatmeal, Brown Sugar, Dried Fruits, Whole Milk, Skim Milk, Almond Milk

THE GEORGETOWN

\$56

Berry & Granola Greek Yogurt Parfaits
 Lemon Ricotta Pancakes, Blueberry Compote, Vermont Maple Syrup
 Cheddar Cheese & Sautéed Mushroom Egg Strata
 Organic Sausage Patties, Thick Cut Peppered Bacon
 Yukon Gold & Corned Beef Hash, Grilled Tomatoes

THE KALORAMA

\$51

Seasonal Fruit Salad, Assorted Pastries, Mini Brioche à Tête
 Assorted Individual Local and Greek Yogurts, House Made Bircher Muesli
 Artisanal Cheeses, Locally Smoked and Cured Specialty Meats
 Brioche French Toast, Vermont Maple Syrup
 Spinach & Onion Quiche, Quiche Lorraine
 Local Chicken Apple Sausage, Thick Cut Peppered Bacon

THE WEST END

\$53

Fresh Fruit Smoothies
 Sliced Seasonal Fruits and Berries, Assorted Individual Local and Greek Yogurts
 Quinoa Hot Cereal, House Made Granola, Dried Fruits, Rooftop Honey, Skim Milk, Almond Milk
 Scrambled Egg Whites, Spinach, Roasted Peppers, Local Goat Cheese
 Local Chicken Apple Sausage, Sweet Potato Hash

THE ADAMS MORGAN

\$57

Seasonal Fruit Kabobs, Honey Yogurt Dip
 Assorted Whole Grain Cereals, Honey Roasted Granola, Whole Milk, Skim Milk, Almond Milk
 Local Spinach and Mushroom Benedict, Traditional Hollandaise
 Pancetta Eggs Benedict, Béarnaise
 Herb Roasted Yukon Gold Potatoes

CAPITOL HILL

\$55

Sliced Seasonal Fruits and Berries
 Steel Cut Oatmeal, Brown Sugar, Raisins, Whole Milk, Skim Milk, Almond Milk
 Buttermilk Pancakes, Cherry Compote, Vermont Maple Syrup, Whipped Cream
 Egg White, Feta, Mushroom, Spinach Wrap
 Organic Egg, Sausage & Cheddar English Muffin Sandwich
 Thick Cut Peppered Bacon, Rosemary Roasted Potatoes

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PLATED LUNCHEON

Entrée Prices are Based Upon a 3 Course Meal

For An Additional Course Please Add \$10 per Guest

Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection

FIRST COURSE

SOUPS

Sweet Corn & Sunchoke | Smoked Potato, Pulled Chicken
Cream of Asparagus | Warm Mushroom Salad, Truffle Essence
Carolina She Crab | Goat Cheese Biscuit
Organic Roasted Carrot Bisque | Caraway Crisp
Smoked Chicken & Gnocchi | Sea Salt Cracker

SALADS

Chopped Kale | Poached Pears, Orange Segments, Dried Cherries, Almonds,
Tangerine Honey Vinaigrette
Classic Caesar | Brioche Croutons, Grated Asiago Cheese
Baby Spinach | Caramelized Shallots, Roasted Apples & Pears, Apple Cider & Maple Dressing
Regional Field Greens | Rogues Creamery Blue Cheese, Candied Pecans, Cranberries,
White Balsamic Vinaigrette
Vine Ripened Local Tomatoes | Organic Field Greens, Buffalo Mozzarella, Parmesan Crisp, Basil Oil

THIRD COURSE

DESSERTS

Valrhona Chocolate & Caramel Tart | Fleur de Sel, Vanilla Chantilly
Apple Frangipane Tart | Raspberry Coulis, Caramel Sauce
Red Velvet Cake | Lemon Scented Cream Cheese Icing
Sorbet Napoleon | Raspberry, Vanilla Yogurt and Mango Sorbets, Coconut Sponge
Green Tea Crème Brûlée | Lemon Madeleine

PRE-SET DESSERTS

Vanilla & Cinnamon Scented Rice Pudding | Seasonal Fruit Compote
Milk Chocolate & Caramel Pot de Crème | Cocoa Streusel, Vanilla Foam
Virginia Peanut Caramel Bar | Chocolate Ganache, Peanut Butter Mousse
Lemon Trifle | Fresh Berries, Lemon Curd, Chantilly Cream and Golden Butter Cake
Tiramisù | Espresso Soaked Ladyfingers, Mascarpone Mousse

PLATED LUNCHEON

SECOND COURSE

ENTRÉES

Roasted Chicken Cobb Salad Diced Tomatoes, Avocado, Cave Aged Cheddar, Chopped Egg, Pecans, Cucumber, Apple Cider & Maple Dressing	\$57
Seared Yellow Fin Tuna Niçoise Olive Tapenade, Fingerling Potato Salad, Potato Straws, Snap Peas, Haricot Verts, Lemon Thyme Vinaigrette	\$61
Roasted Vegetable Terrine Portobello Mushroom, Farmer Lee's Zucchini and Yellow Squash, Oven Roasted Local Tomatoes, Fresh Basil Tomato Sauce	\$62
Smoked Seasonal Vegetable Crepes Sweet Tomato Cream, Pesto Crème Fraîche	\$61
Grilled Southwest Free Range Chicken Breast Smoked Jalapeño & Tomato Salsa, Mexican Rice Pilaf, Black Garlic Roasted Corn	\$65
Prosciutto & Baby Spinach Organic Chicken Roulade Local Goat Cheese, Snipped Chive Risotto, Rosemary Jus	\$66
Lemon Garlic Roasted Free Range Chicken Whipped Potatoes, Cumin Carrots, Black Pepper Biscuit, Pan Jus	\$63
Pan Seared Chicken Breast Crescent Custard Potatoes, Roasted Leeks, Vichy Carrots, Mushroom Duxelles, Pan Jus	\$64
Olive Oil & Thyme Poached Salmon Fillet Lentil Succotash, Root Vegetable Mirepoix, Frisée with Hazelnut Vinaigrette	\$69
Coffee Dusted Halibut Mascarpone Tapioca, Baby Zucchini, Brown Sugar Beurre Blanc	\$70
Grilled New York Strip Loin Tobacco Onions, Shoestring Potatoes, Sunburst Pattypan, Haricots Verts, Café du Paris Butter, Roasted Garlic & Shallot Jus	\$74
Mustard Crusted Beef Tenderloin Petite Courgettes, Roasted Garlic Potatoes, House Made Steak Sauce	\$79
Brined Pork Chop Whipped Potatoes, Bacon Butter, Cauliflower au Gratin, Roasted Cherry Tomato Jam	\$71

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MAKE YOUR OWN LUNCH BUFFET

Presented for 1 Hour of Service

For Groups Under 25, Please Add \$10 per Guest

Service includes 1 Soup, 3 Salads, 2 Sides, 3 Desserts, Royal Cup Coffee and Fairmont Tea Selection

2 ENTREES - \$64

3 ENTREES - \$69

4 ENTREES - \$74

SOUPS

Choose 1 of the Following:

Maryland Crab Chowder
Italian Wedding
Roasted Heirloom Tomato & Fennel
Five Onion | Gruyere Croutons
Cream of Organic Pea & Mint
Chicken Cilantro Tortilla | Fresh Avocado
Beef & Barley | Crispy Leeks
Loaded Baked Potato | Bacon, Sour Cream, Chives
Chicken Noodle & Matzo Ball | Fresh Dill
White Bean & Chicken Chili

SALADS

Choose 3 of the Following:

Cavatappi Pasta | Arugula Pesto, Local Vegetables
Rooftop Honey | Tomatoes, Fennel Seed, Roasted Shallots, Crispy Croutons, Honey Vinaigrette
Ancient Salad | Multi Grains, Sundried Fruits, Nuts, Apricot Vinaigrette
Grilled Corn & Cherry Tomato
Macaroni Salad | Spicy Chipotle Mayonnaise
Panzanella | Focaccia Bread, Tomatoes, Basil, Shallots, Cucumber, White Balsamic Vinaigrette
Grilled Chopped Chicken | Tomatoes, Cucumbers, Carrots, Olives, Blue Cheese,
House Made Honey Mustard Vinaigrette
Kimchi | Savoy Cabbage, Red Cabbage, Fried Rice Noodles, Sesame Seeds
Roasted Vegetable | Eggplant, Tomatoes, Grilled Zucchini, Yellow Squash, Roasted Garlic
Three Bean | Pickled Kale, Black Eyed Peas
Texas Potato | Scallions, Dijon Mustard, Mayonnaise and Bacon
Shrimp | Celery Root, Dill, Grapes, Marie Rose Dressing
Quinoa | Grilled Artichoke Hearts, Roma Tomatoes, Roasted Portobello Mushrooms
Rock Shrimp & Deviled Egg Salad
Green Pea & Fried Egg | Shiitake Mushrooms, Crisp Shallots, Black Pepper Aioli
Local Spinach | Balsamic Strawberries, Shallots, Spiced Pecans, Feta Cheese
Classic Caesar | Parmesan Croutons

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ENTRÉES

Roasted Tuscan Vegetable Lasagna
Pizza Margherita | Fresh Tomato Sauce and Buffalo Mozzarella
White Fruits de Mer Pizza | Shrimp, Bay Scallops, and Roasted Heirloom Tomatoes
Smoked Strip Loin | Blue Cheese and Caramelized Cipollini Onions
Boneless Buttermilk Crispy Fried Chicken
Scallop & Rock Shrimp Stir-Fry | Asian Vegetable Medley
Grilled Swordfish | Lemon Sage Butter, Candied Orange Peel
Mushroom Ravioli | Brown Butter and Fried Sage
Whiskey Soaked Filet of Salmon
Grilled Chicken Breast | Roasted Fig & Tomato Chutney
Mustard Crusted Beef Tenderloin | Watercress
Old Fashioned Chicken Pot Pie
Lamb Curry | Roasted Cracker Breads
St. Louis Dry Beef Ribs | Corn Hush Puppies
BBQ Tempeh & Fennel Seed Vegetable Medley
Trio of Flatbreads | Cheese, Shrimp, Smoked Chicken
Lobster Stew Vol-Au-Vent *(Add \$7 per Guest)*
Grilled Rockfish | Smoked Tomato, Paprika Broth
Oven Roasted Pork Tenderloin | Butter Roasted Apple, Pan Jus
Corn Flake Crusted Honey Orange Chicken

SIDES DISHES

Choose 2 of the Following:

Pearl Couscous | Tomatoes
Potato Gnocchi | Mushroom Cream
BBQ Sweet Potato Royale
Cointreau Beets & Carrots | Orange Gremolata
Cauliflower Au Gratin | Fried Parsley
Green Beans Amandine
House Made Chips & Dips | Blue Cheese, Garbanzo, Pea & Pistachio Guacamole
Roasted Brussels Sprouts | Maple Syrup, Crème Fraîche
Sautéed Foraged Mushrooms | Herb Butter
Tangerine Carrots | Toasted Cumin
Circus Cauliflower | Olive Oil, Sea Salt
Hominy Grits | Jalapeño Cheese
Sautéed Snap Peas
Oven Roasted Garlic Potatoes
Chive Smashed Potatoes
Oven Baked Ratatouille
Steamed Broccolini | Red Pepper Aioli
Grilled Sweet Corn Succotash | Cherry Tomatoes
Creamed Spinach | Crisp Shallots
Sautéed Greens | Ham Hocks
Wild Rice | Toasted Walnuts

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DESSERTS

Choose 3 of the Following:

Black Bottom Bars
Sour Cherry Almond Pound Cake
Mocha Milk Chocolate Mousse
Vanilla Shortbread | Crème Anglaise
Fresh Berry Cream Puffs
Coconut Macaroons
Mini Smith Island Cakes
Mini Carrot Cupcakes | Cream Cheese Icing
Blueberry Cream Cheese Coffee Cake
Caramel New York Style Cheesecake Squares
Angel Food Cake | Whipped Cream
Brown Sugar & Vanilla Yogurt Parfait
Seasonal Fresh Fruit & Berries
Mini Granny Smith Apple Pies
Rooftop Honey Oat Cookies
Seasonal Fruit Tartlets
Milk Chocolate Mousse Cups
Classic Profiteroles
Lavender Crème Brûlée
Lemon Meringue Tarts
House Made Rice Krispies Treats

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EXPRESS LUNCH BUFFET

Presented for 1 Hour of Service

*For Groups Under 25 People Please Add \$10 per Guest
 Service includes Royal Cup Coffee and Fairmont Tea Selection*

TRI STATE

\$65

Baby Spinach Salad | Tomato, Crispy Onions, Bacon Vinaigrette
 Harvested Green Salad
 Spinach, Artichoke & Boursin Cheese Dip | French Baguette
 Oregano, Lemon, & White Wine Roasted Chicken
 Cabernet Braised Beef Short Ribs | Papardelle
 Roasted Garlic Shrimp Scampi | Broccoli, Roasted Portobello Mushroom
 Brown Rice, Maple Glazed Carrots
 Apple Pie, Chocolate Cherry Mousse Cake

BACKYARD BBQ

\$64

Romaine Salad | Fried Chicken, Tomato, Avocado Ranch Dressing
 House Made Cole Slaw
 Yukon Potato Salad | Bacon & Dill
 Maple BBQ Chicken
 Carolina Style Pulled Pork | Cider Vinegar Barbecue, Sweet Rolls
 Grilled Flank Steak | Cilantro Chimichurri
 Andouille Sausage Jambalaya
 Corn on the Cob
 Strawberry Shortcake, Cherry Pie

EASTERN SEABOARD

\$63

Maryland Crab Chowder | Oyster Crackers
 Classic Caesar Salad
 Grilled Vegetable & Orzo Salad
 Baked Maryland Kale | Dried Fruits, Tangerine Vinaigrette
 Rottweiler Farms Smoked Turkey, Virginia Ham, Corned Beef, Pastrami
 American, Aged Cheddar, Swiss, Provolone Cheese
 Artisan Pullman Bread
 Lettuce, Tomato, Onion, Kosher Dills
 Mayonnaise, Dijon, Whole Grain Mustard
 Assorted Cupcakes

SOUPS AND WRAPS

\$59

Tomato Soup
 White Bean & Chicken Chili
 Classic Chicken Caesar Salad Wrap
 Smoked Turkey Wrap | Muenster, Bacon & Avocado Aioli
 Heirloom Tomato & Fresh Mozzarella Wrap | Cracked Black Pepper, Basil
 Mediterranean Hummus & Roasted Vegetable Wrap
 Waldorf Tuna Salad Wrap | Apples, Grapes, and Walnuts
 Oreo Cheesecake Squares, Lemon Meringue Tartlet, Espresso Panna Cotta

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EXPRESS LUNCH BUFFET

Presented for 1 Hour of Service

THE NEW YORKER

\$61

Chicken Noodle Soup | Chopped Dill
Grilled Broccolini | Olive Oil, Red Pepper Flakes
Oven Roasted Potato & Chive Salad
Locally Smoked Turkey & Swiss Cheese | Cranberry Mayonnaise, Country Wheat
Pastrami | Thousand Island, Seeded Rye
Corned Beef | Whole Grain Mustard, Marbled Rye
Caprese | Pesto, Ciabatta
Kosher Dills, Estate Olives, Sweet Pickles, Onions
House Made Black & White Cookies, Angel Food Cake, New York Style Cheesecake Squares

PACK 'N GO

\$55

Our Boxed Lunch Includes:

Seasonal Whole Fruit and Kettle Chips
Choice of Cookie or Brownie
Soda, Water, or Juice

Choose 1 of the Following:

Potato Salad
Macaroni Salad
Shrimp & Fennel Salad
Beet & Goat Cheese Salad
Carrot Raisin & Ginger Salad

Choose 1 of the Following:

Turkey & Swiss | Avocado, Lettuce, Tomato, Sourdough
Roast Beef | Horseradish Cream, Romaine, French Baguette
Ham & Cheddar | Honey Dijon, Lettuce, Tomato, Wheat Roll
Grilled Vegetables | Peppers, Tomato, Portobello, Hummus, Sundried Tomato Focaccia

PLATED DINNER

Entree Prices are Based Upon a 3 Course Meal

For an Additional Course Please Add \$15 per Person

Service includes Freshly Brewed Royal Cup Coffee and Fairmont Tea Selection

FIRST COURSE

SOUPS

Cream of Asparagus | Toasted Blue Cheese Crostini
Curried Cauliflower | Port Soaked Golden Raisins, Curried Cauliflower, Fried Carrot Strings
Cream of Foraged Mushrooms | Brioche Croutons, Hedgehog Mushrooms, Fresh Thyme, Truffle Oil
Classic Atlantic Lobster Bisque
Carolina She Crab | Goat Cheese Biscuit

SALADS

150 Mile Radius | Campari Tomatoes, Candied Pecans, Virginia Apple Vinaigrette
Chopped Kale | Poached Pears, Orange Segments, Dried Cherries, Almonds,
Tangerine Honey Vinaigrette
Baby Spinach | Roasted Heirloom Tomatoes, Bacon Lardons, Warm Blue Cheese Custard Timbale,
Crispy Fried Onions, Bacon Vinaigrette
Roasted Beet | Goat Cheese Mousse, Pistachio Pesto, and Orange Segments
Caesar | Parmesan Basket, Brioche Croutons, Pecorino Cheese
Heirloom Tomato & Smoked Mozzarella Cheese | Balsamic & Sea Salt Reduction
Poached Pear & Arugula | Cambozola Cheese Shard, Red Watercress, Lemon Thyme Dressing
Colonnade Salad | Oven Roasted Asparagus, Pickled Green Beans, Grilled Artichoke Flower, Baked Brie,
Raspberry Vinaigrette

COLD APPETIZERS

Roasted Corn & Avocado Timbale | Roasted Red Pepper, Blue Corn Tortilla, Parsley Aioli
Celery Root & Apple Tian | Candied Walnuts, Crisp Apple Chip, Waldorf Aioli, Courtyard Herb Oil
Beef Carpaccio | Mustard Sauce, Shaved Aged Cabot Cheddar, Extra Virgin Olive Oil
Fire Grilled Mediterranean Vegetable Tower | Baby Basil Oil, Organic Mache, Tomato Jam,
Eggplant Caviar
Maryland Jumbo Lump Crab Salad | Vine Ripened Tomatoes, Organic Quail Egg, Focaccia Toast
Sesame Tuna | Avocado Silk, Soy Wasabi Vinaigrette, Pickled Green Beans

HOT APPETIZERS

Diver Scallops | Potato Hash, Trio of Carrot Ginger, Cauliflower & Pea Silk,
Orange & Grapefruit Supremes
Sweet Carolina Rock Shrimp & Grits | Smoked Tomato Broth
Handmade Tagliatelle | Spring Asparagus, Leeks, Shelling Peas, Proscuitto, Truffle Essence
Hudson Valley Duck & Orange Fig Strudel | Arugula, Lemon Vinaigrette
Braised Beef Short Rib | Semolina Gnocchi Cake, Horseradish Cream

INTERMEZZOS (Additional \$9 per Guest)

Cucumber Mint Ice Pop
Cranberry Campari Granité, Frozen Ice Shot
Miniature Bloody Mary Sorbet Martini
Fresh Seasonal Juice Shooter, Herb Foam

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PLATED DINNER

SECOND COURSE

ENTRÉES

Roasted Vegetable Terrine Portobello Mushroom, Farmer Lee's Zucchini and Yellow Squash, Oven Roasted Local Tomatoes, Fresh Basil Tomato Sauce	\$88
House Made Linguini Asparagus, Teardrop Tomatoes, Mushroom Medley, Goat Cheese Crostini	\$88
Prosciutto Wrapped Free Range Chicken Roulade Sun Dried Tomato, White Bean Cassoulet, Garden Vegetables, Caramelized Shallots, Demi Glace	\$93
Lemon & Parsley Dusted Free Range Chicken Breast Asparagus & Mushroom Vol au Vent, Fire Roasted Petite Vegetables	\$90
Sustainable Salmon Fillet Braised Purple Cabbage, Carrot, Teardrop Tomatoes, Pattypan Squash, Herb-Infused Fingerling Potatoes	\$95
Seared Black Bass Lemon Parsley Rice, Almonds, Roasted Tomatoes & Sunflower Seeds, Candied Ginger, Apple Beurre Blanc	\$99
Crispy Red Snapper Stir Fried Ginger Vegetables, Honey Soy Glaze	\$99
Tiramisù Halibut Espresso Glaze, Orange Crème Fraîche, Frangelico Rice, Edamame, Orange Mist Tea Sauce	\$97
Poached Aquaculture Salmon Fillet Chive Risotto, Crawfish Butter, Sweet Pea, Zucchini	\$95
Juniper Signature Crab Cake Heirloom Hominy, Succotash, Spicy Rémolade	\$103
Seared Sea Scallops Cauliflower & Parsnip Silk, Braised Fennel, Baby Carrot, Roasted Alien Cauliflower	\$97
Butter Poached Maine Lobster Pearl Pasta, English Peas, Truffle Carrot Butter	\$105
Herb Crusted New Zealand Rack of Lamb Tomato Mint Chutney Stuffed Apple, Grilled Asparagus	\$115
Smoked American Strip Loin Garlic Roasted Fingerling Potatoes, Candied Brussels Sprouts, Chocolate Demi Glace	\$105
Slow Roasted Pork Tenderloin Virginia Apple Butter, Succotash, Cumin Carrots	\$98
Mustard Crusted Beef Tenderloin Pureed Potato, Cumin Carrots, Veal Jus	\$107
Braised Beef Short Ribs Parmesan Polenta, Red Wine Veal Broth, Radish Salad, Baby Beets	\$103

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PLATED DINNER

SECOND COURSE

DUET ENTRÉES

\$130

Includes 1 Fish, 1 Meat and 2 Sides

FROM THE OCEAN

Choose 1 of the Following:

Juniper Signature Crab Cake *(Add \$9 per Guest)*
Fennel Poached Atlantic Salmon
Pan Seared Jumbo Prawns
Seared Carolina Snapper
Pan Roasted Black Bass
Butter Poached Maine Lobster *(Add \$9 per Guest)*
Shrimp Wrapped Scallop *(Add \$7 per Guest)*

FROM THE RANGE

Choose 1 of the Following:

Seared American Beef Tenderloin
Braised Beef Short Rib
Duxelle Crusted American Veal
Herb Crusted Rack of Lamb
Parmesan Crusted Beef Tenderloin

SIDES

Choose 2 of the Following:

Chili Spiked Basmati Rice
Pommes Frites
Grapefruit Glazed Asparagus
Sweet Potato Hash
Haricot Verts Amandine
White Bean Cassoulet
Roasted Red Pepper Polenta

Grilled Broccolini
Jalapeno & Goat Cheese Corn Grits
Locally Foraged Mushrooms & Barley Risotto
Maple Glazed Brussels Sprouts
Whipped Yukon Gold Potatoes
Honey Orange Cumin Carrots

THIRD COURSE

DESSERTS

Lemon Mousse | Cranberry & Mango Compote, Toasted Meringue
Rooftop Honey Tres Leches | Bee Pollen Meringue, Dulce de Leche, Honey Tuile
Passion Fruit Honey Sorbet | Toasted Meringue, Cilantro Oil, Strawberry Essence
Caramelized Apple & Cream Cheese Mousse | Almond Streusel, Salted Caramel Ice Cream
Bananas Foster Napoleon | Banana Parfait, Vanilla Ice Cream, Caramel Jus
Iced Marjolaine | Hazelnut Daquoise, Dark Chocolate Ganache, Raspberry Parfait
Textures of Chocolate | Mandarin Sauce, Caramel Ice Cream
Coconut & Lime Napoleon | Oven Roasted Pineapple, Lime Foam
Dulce de Leche Crème Brûlée | Chocolate Shortbread, Mixed Berries

CUSTOM DINNER BUFFET

Presented for 2 Hours of Service

For Groups Under 25, Please Add \$10 per Guest

Service includes 1 Soup, 2 Salads, 2 Desserts, Royal Cup Coffee and Fairmont Tea Selection

2 ENTREES \$115

3 ENTREES \$125

SOUPS

Choose 1 of the Following:

Classic Atlantic Lobster Bisque
Butternut Squash & Virginia Apple Cider Bisque
Country Tomato | Crispy Cheddar Croutons
Smoked Chicken & Dill | Whole Wheat Barolini Pasta, Fresh Vegetables
Maryland Crab Chowder
Cream of Organic Pea & Mint

SALADS

Choose 2 of the Following:

Caprese Salad | Heirloom Tomato, Burrata Cheese, Basil Infused Olive Oil
Field Greens | Candied Pecans, Fresh Strawberries, Sun Dried Cranberries, Balsamic Vinaigrette
Roasted Beets | Crumbled Goat Cheese, Pistachio Pesto, Orange Supremes
150 Mile Radius | Campari Tomatoes, Candied Pecans, Virginia Apple Vinaigrette
Classic Caesar Salad | Brioche Croutons, White Anchovies, Pecorino Cheese
Roasted Vegetables | Carrots, Sweet Potatoes, Parsnips, Beets, Brussels Sprouts, Horseradish Glaze
Panzanella | Focaccia Bread, Tomatoes, Basil, Shallots, Cucumber, White Balsamic Vinaigrette
Local Spinach | Chopped Organic Egg, Sugared Shallots, Bacon Lardons, Champagne Vinaigrette
Roasted Petite Courgettes | Shaved Fennel, Bermuda Onion, Chopped Avocado,
Shaved Parmesan, Lemon Vinaigrette

ENTRÉES

Roasted Pennsylvania Chicken Breast | Porcini Mushroom Risotto, Chive Vermont Butter
Chicken Tikka Masala | Mild Tomato Curry Broth, Cumin Dusted Carrots
Pan Seared Southwest Chipotle Chicken | Warm Corn Salad, Chimichurri Sauce
Slow Roasted Duck Confit | Croquette Potato, Cherry & Parsnip Hash, Orange Zest Demi Glace
Sustainable Salmon Fillet | Herb-Infused Fingerling Potatoes, Ginger-Lime Vinaigrette
Grilled Halibut | Jasmine Coffee Rice, Orange Mist Tea Sauce
Rock Shrimp & Stone Ground Grits | Smoked Tomato, Jalapeño Cheese
Seared Sea Bass | Lemon Parsley Rice, Almonds, Haricot Verts, Lime Watercress Coulis
Juniper Signature Crabcakes | Heirloom Hominy, Succotash, Spicy Rémoulade
Smoked American Strip Loin | Garlic Roasted Fingerling Potatoes,
Candied Brussels Sprouts, Chocolate Demi Glace
Mustard Crusted Beef Tenderloin | Pureed Potato, Baby Bok Choy, Veal Jus
Braised Beef Short Ribs | Parmesan Polenta, Red Wine Veal Broth, Radish Salad, Baby Beets
Herb Rubbed Lamb Chop | Potatoes au Gratin, Tomato Mint Jam, Oven Roasted Carrots & Leeks
Slow Roasted Pork Tenderloin | Apple Butter, Succotash, Potato Fritter
Pasta-Less Grilled Tuscan Vegetable Lasagna | Hearty Tomato Sauce, Buffalo Mozzarella
Wild Mushroom Ravioli | Sweet Onion Broth, Roasted Cherry Tomatoes, Fried Sage

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CUSTOM DINNER BUFFET

Presented for 2 Hours of Service

DESSERTS

Choose 2 of the Following:

Double Chocolate Devil's Food Cake
Miniature Granny Smith Apple Pies
New York Style Caramel Cheesecake
Mini Carrot Cupcakes | Cream Cheese Frosting
Mixed Berry Panna Cotta
Caribbean Mango Mousse Cake
Matcha Green Tea & White Chocolate Pot de Crème
Old Fashioned Seasonal Fruit Cobbler | Streusel Topping
Earl Grey Crème Brûlée
Rooftop Honey Oat Cookies
Chocolate Dipped Strawberries
Display of Sliced Seasonal Fruits and Berries, Mint Yogurt Dip, Raspberry Coulis

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HORS D'OEUVRES

Minimum Order of 25 Pieces per Selection

Chilled

\$7 per piece

Avocado Cream & Sun Dried Tomato Cone, Tortilla Powder
 Compressed Watermelon, Local Feta Cheese, Pickled Red Onion
 Tomato Pâté de Fruit, Lime Crème Fraîche, BBQ Chip
 Smoked Mozzarella, Tea-Pickled Mushroom, Sesame, Citrus
 Deviled Pennsylvania Organic Egg, Smoked Paprika
 Beet Spoons, Goat Cheese, Pistachio Pesto, Vin Cotto
 Shrimp "Cocktail", Fresh Avocado, Sweet Pepper Jelly
 Tuna Tartar, Waffle Chip, Virtual Egg
 California Roll, Wasabi, Pickled Ginger, Soy Sauce
 Assorted Nigiri Style Sushi
 Smoked Salmon Canapé, Bagel Chips, Vodka Sour Cream
 Steak n' Eggs, Steak Tartar, Hard Boiled Quail Egg
 Prosciutto-Smoked Mozzarella, Basil & Tomato Confit
 Beef Carpaccio Crostini, Chopped Egg, Fried Capers

Hot

\$7 per piece

Potato Cheese Puffs, Old Bay, Black Pepper
 Mushroom Phyllo Crisps, Caramelized Onions
 Hand Made Vegetarian Empanadas, Chipotle Aioli
 Parmesan & Chive Hushpuppy, White Truffle Ketchup
 Roasted Pear & Brie Cheese, Almond Crusted Phyllo, Local Honey Glaze
 Warm Risotto Truffles, Porcini Mushroom Dust
 Mini Vegetarian Calzone, Fried Capers, Estratto
 Mini Flatbread Pizza, Goat Cheese, Roasted Peppers, Fresh Basil Pesto
 Maine Lobster Cappuccino, Cognac Cream
 Coconut Crusted Prawns, Thai Chili Mango Sauce
 Miniature Juniper Crab Cake, Wasabi Aioli
 Cherry & Duck Crepe, Duck Fat Potato Log
 Grilled Chicken & Pineapple Brochette, Major Grey Chutney
 Curried Chicken Samosas, Mango Coriander Chutney
 Mini Grilled Cheese, Sourdough, Tomato Soup Shot
 Mini Reuben, Corned Beef, Swiss, Sauerkraut, Marbled Rye, Thousand Island Dressing
 Mini Lamb Chops, Tomato Mint Chutney
 Crispy Fish Tostadas, Tomatillo, Cilantro
 Golden Acorn Squash & Apple Cider Soup Shot
 Chicken & Waffles, Cayenne Maple Syrup

Passed Dessert

\$7 per piece

Mini Milk Shakes	Lemon Posset Spoons, Kir Gelée
Tiramisu Shots	White Chocolate Mousse Cups
Hibiscus French Macarons	Chocolate Dipped Strawberries
Raspberry Push-Up Pops	Mini Cupcakes
Honey Truffle Lollipops	Cookies n' Milk
Lime Marshmallow Spheres	

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RECEPTION DISPLAYS

Presented for 2 Hours of Service

150 MILE RADIUS VEGETARIAN HARVEST	\$19
Vegetable Crudit� Sundried Tomato Hummus, Spinach & Artichoke, Maytag Blue Cheese Herb Grilled Portobello Mushrooms, Sundried Tomatoes, Oven Roasted Honey Carrots, Thyme Roasted Zucchini & Yellow Squash, Orange Zest Beets, BBQ Tempeh, Rosemary Focaccia	
REGIONAL ARTISANAL CHEESE BOARD	\$24
Sheep, Cow and Goat's Milk Cheeses, Rustic Crackers, Baguettes, Plum Jam, Grapes, Dried Fruits	
THE CHARCUTERIE PALETTE	\$26
Prosciutto, Mortadella, Bresaola, Smoked Duck, Chicken Faux Gras, Salmon P�t� Pickled Vegetables, Vegetable Terrine, Apricot Preserve, Dried Fig Compote, Rye Crackers	
ANTIPASTI DISPLAY	\$24
Fresh Olives, Pickled Organic Beets, House Made Buffalo Mozzarella, Cave Aged Cheddar, Prosciutto, House Cured Salami, Grilled Tuscan Eggplant, Smoked and Roasted Mushrooms, Olive Oil & Sea Salt Cured Tomatoes, Boiled Eggs, Oven Roasted Garlic Spread, Artisanal Breads	
DIM SUM BASKETS	\$32
Barbecued Pork Buns, Chicken and Vegetarian Pot Stickers, Vegetarian Spring Rolls, Shumai, Soy Ginger Dipping Sauce, Sweet Chili Sauce	
THE SUSHI ROLL	\$40
<i>(Price is based on 6 Pieces Per Guest)</i> Hand Crafted Nigiri and Vegetarian Maki Rolls, Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce	
ICED JUMBO SHRIMP	\$85 PER DOZEN
Classic Horseradish Cocktail Sauce, Marie Rose Sauce, Old Bay Aioli <i>Thematic Ice Sculpture: \$450</i>	
ON THE HALF SHELL TASTING	\$85 PER DOZEN
The Fairmont Bloody Mary Oyster Shooter, Local Oysters on the Half Shell, Tabasco, Worcestershire, 007 Mignonette, Horseradish Cocktail Sauce	
CHIPS AND DIP	\$22
Warm Maryland Crab, Spinach Artichoke Dip, Mango & Pineapple Fruit Salsa, Old Bay Waffle Chips, Castleton Crackers, Peruvian Plantain Chips	
THE SWISS FONDUE	\$20
Gruyere & Craft Beer Fondue, Crusty Artisan Breads, Carrots and Celery Sticks, Pretzel Rods	
MEDITERRANEAN TAPAS	\$36
Heirloom Tomatoes & Baby Mozzarella, Prosciutto & Peppered Melon, Baba Ghanoush, Hummus, Tabbouleh Salad, Grilled Flat Bread, Rosemary & Sea Salt Lavosh, Bruschetta, Marinated Feta, Manchego Cheese, Dolmas, Spanakopita, Grilled Chorizo Sausage, Olives, Lamb Brochettes with Mint Yogurt	

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RECEPTION DISPLAYS

Presented for 2 Hours of Service

THE ATLANTIC RAW BAR

\$35

(Price is based on 6 Pieces Per Guest)

Jumbo Shrimp, Crab Claw, Peruvian Ceviche with Tigers' Milk, Cherry Stone Clams, New Zealand Green Lip Mussels, Local Oysters on the Half Shell, Horseradish Cocktail Sauce, Cabernet Mignonette, Marie Rose Sauce, Tabasco, Worcestershire
Have Oysters Shucked to Order with an Attendant: \$175
Thematic Ice Sculpture: \$450

CULINARY THEATER STATIONS

The Following Presented with a Uniformed Chef for 2 Hours of Service

Chef Attendant per 75 Guests at \$175 each

For Groups Under 25, Please Add \$10 per Guest

Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

THE CARVERY

USDA Prime Beef Tenderloin | Grain Mustard, Miniature Rolls **\$26**
 Prime Rib | Yorkshire Pudding, Mustard, Horseradish Crème Fraîche, Chianti Steak Sauce **\$21**
 Tuscan Rubbed Berkshire Pork Loin | Roasted Garlic, Honey Glaze **\$20**
 Slow Roasted Turkey Breast | Fruit Mostarda, Rosemary Jus, Rolls, Honey Butter, Salted Butter **\$20**
 Hot, Smoked Atlantic Salmon, Dill Crusted Salmon Gravlax and Salmon Pastrami **\$18**

ASIAN TAPAS

\$36

Maki & Nigiri Style Sushi, Assorted Steamed Dumplings, Vegetable Summer Rolls,
 Barbecue Pork Buns, Vegetable Spring Rolls, Pickled Ginger, Wasabi, Soy Sauce, Plum Sauce,
 Sea Salt Edamame
 Grilled to Order: Pineapple Chicken Satay, Beef Tenderloin & Scallion Satay, Vegetable Skewers

HOME SWEET HOME

\$35

Grilled to Order Beef Sliders with Toppings | Vermont Cabot Cheddar, Ancho Chile Ketchup,
 Mustard, Herb Mayonnaise
 Buffalo Chicken Lollipops | Blue Cheese Dipping Sauce
 Mini Mac & Cheese Crocks, Barbecue Meatballs, Portobello Fries
 Maryland Crab Cake Sliders | Rémoûlade Aioli *(Add \$10 per Guest)*

AN AMERICAN BARBECUE

\$40

Chef Carved Barbecued Pork Ribs, Miniature Baked Potatoes, Sour Cream, Bacon & Chives
 Baked Northern Beans, Grilled Peppers, Zucchini, Eggplant, Portobello Mushroom, Asparagus,
 Country Cole Slaw, Assorted Olives, Pickles, House Made Cornbread, Parker House Rolls

MARYLAND CRAB SHACK

\$37

Juniper Signature Crab Cakes Grilled to Order | Miniature Brioche Rolls, Homemade Rémoûlade,
 Hushpuppies, Maryland Crab Soup Shooters

SHRIMP & GRITS

\$35

Sautéed to Order Shrimp & Grits with Toppings | Pork Belly Lardons, Jalapenos,
 Smokey Tomato Sauce, Cheddar Cheese, Chives

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CULINARY THEATER STATIONS

The Following Presented with a Uniformed Chef for 2 Hours of Service

Chef Attendant per 75 Guests at \$175 each

For Groups Under 25, Please Add \$10 per Guest

Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

HOUSE MADE RAVIOLIS **\$37**

English Pea & Prosciutto | Creamy Pecorino Romano Sauce

Pumpkin | Brown Butter, Grana Padano, Fresh Sage

San Marzano Crostini, Focaccia, Flavored Olive Oil, Black Olive Dipping Sauce

PASTA PERFECT **\$35**

Choose 2 Pastas and 2 Homemade Sauces, Sautéed to Order:

PASTA | Spinach & Parmesan Tortellini, Rigatoni, Cavatappi, Whole Wheat Penne Pasta

SAUCES | Fresh Tomato Basil, Three Cheese Alfredo, Basil Pesto Cream, Sun Dried Tomato,

Local Feta & Olive Oil

Freshly Grated Parmesan, Garlic Toast, Grated Black Peppercorns, Pine Nuts

THE GREAT WALL **\$39**

Crispy Peking Duck | Asian Pancakes, Shredded Scallion, Hoisin Sauce

Steamed Dumplings, Crispy Vegetable Spring Rolls, Soy Ginger Sauce

Custom Fortune Cookies (*Add \$4 per Guest*)

FRESH MARKET GRILL **\$35**

Grilled Salmon & Caper Lollipops, Organic Beef Tenderloin & Portobello Mushroom Brochettes,

Lamb Kebob with Hand Crafted Spice Rubs, Fruit Preserves, Mint Yogurt Sauce,

Grilled Asparagus, Peppers, Tomatoes, Artichokes

PAD THAI & NOODLE BAR **\$35**

Buckwheat Soba Noodles and Lo Mein Noodles Stir Fried with Toppings and Sauces Served in

Take Out Boxes with Chopsticks | Marinated Beef, Shrimp, and Chicken, Napa Cabbage,

Bok Choy, Scallions, Carrots, Straw Mushrooms, Sesame Seeds,

Thai Peanut Sauces, Soy Ginger Sauces, Chile & Pineapple Sauce, Chili Oil, Spicy Garlic Paste

STICK TO YOUR RIBS **\$38**

Braised Beef Short Ribs | Soft Cream Polenta, Horseradish Cream Sauce, Smoked Tomatoes,

Caramelized Onions, Red Wine Demi Glace

LE COCHON **\$42**

Roasted Suckling Pig | Apple Compote, Baked Brioche Rolls, Kimchi, Traditional Coleslaw,

Spicy Soy Lime, Lettuce Leaves, Garlic Aioli

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DESSERT STATIONS

Presented for 1 Hour of Service

For Groups Under 25, Please Add \$10 per Guest

Minimum Selection of 2 Stations, Each at the Full Guaranteed Number of Guests is Required

MINI DESSERTS

3 DESSERTS \$18

White Chocolate & Coffee Panna Cotta, Raspberry Coulis
 Roasted Apple Cheese Cake, Cardamom Anglaise
 Sticky Toffee Pudding, Vanilla Ice Cream, Rooftop Honey Mead Sauce
 Peach & Lime Honey Charlotte, Black Currant Coulis
 Hazelnut Chocolate Pave, Beurre Noisette Anglaise
 Sea Salt Espresso Caramel Torte, Rum Raisin Ice Cream, Mixed Berry Compote
 Valrhona Dark Chocolate & Cocoa Nib Cake, Passion Fruit Mango Coulis
 Raspberry Clafoutis Tart, Mixed Berry Sorbet
 Pistachio Opera Cake, Sangria Coulis
 Trio of Profiteroles | Valrhona Dark Chocolate Mousse, Milk Chocolate Pistachio Mousse,
 Passion Fruit White Chocolate

4 DESSERTS \$24

LA CRÊPERIE

\$31

Classic Crêpe Suzette, Chantilly Cream, Sour Cherry Compote, Nutella, Banana
1 Pastry Chef Required per 75 Guests at \$175 Each

DEATH BY CHOCOLATE

\$33

Hand Dipped Chocolate Éclair, Assorted Chocolate Bark, Nutella Cheesecake, Chocolate Truffle
 Lollipops, Toasted Coconut, Rainbow Sprinkles, Chocolate Nibs,
 Oreo Cream Filled Cannolis (*Optional Filled to Order By 1 Pastry Chef per 75 Guests for \$175 each*)

FAST FOOD COUNTER

\$27

Dessert Slider | Chocolate Mousse Profiterole, Mango Gelée “Cheese”, Kiwi “Pickle”
 Blueberry Mascarpone & Almond Streusel Sweet Pizza
 Dark Chocolate Cherry & Sour Cream Drizzle Flatbread
 Lemon Beignets, Mini Chocolate Milkshakes

LA PATISSERIE

\$29

Lemon Meringue Tarts, Coconut Macaroons, Fresh Fruit Tartlets, Vanilla Crème Brûlée,
 Mini Chocolate Mousse Cups, White Chocolate Honey Mousse, Lemon Madeleines,
 Flourless Milk & Dark Chocolate Truffle Torte, New York Cheesecake, Tiramisù,
 Sour Cherry Mascarpone Flan

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

All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.

Consuming raw or undercooked meats may increase risk of food borne illness.

Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

Bar Packages

Priced per Person for Five Hours

All Bars Include Sweet & Dry Vermouth, Assorted Soft Drinks, Fruit Juices and Mineral Waters

	Name	Premium	Luxury
	\$55	\$65	\$75
Vodka	Finlandia	Grey Goose	Belvedere
Gin	Beefeater	Beefeater 24	Plymouth
Rum	Bacardi Superior	Mount Gay Black Barrel	Bacardi 8
Tequila	Sauza Blue Silver	Tres Generaciones Plata	Patron Silver
Bourbon	Jack Daniels	Makers Mark	Woodford Reserve
Whiskey	The Famous Grouse	Johnny Walker Red Label	Johnny Walker Black Label
Wines	<i>Choose Three</i>	<i>Choose Three</i>	<i>Choose Three</i>
	Domaine Ste Michelle Brut	La Marca Prosecco	Charles de Fere Blanc de Blancs
	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	<i>Includes</i>	<i>Includes</i>	<i>Includes</i>
	Samuel Adams Boston Lager	Samuel Adams Boston Lager	Samuel Adams Boston Lager
	Miller Lite	Miller Lite	Miller Lite
	Heineken	Heineken	Heineken
	Blue Moon	Blue Moon	Blue Moon
		<i>Choose One</i>	<i>Choose Two</i>
		Jailbreak Infinite	Jailbreak Infinite
		Dogfish Head 60 Minute IPA	Dogfish Head 60 Minute IPA
		Starr Hill Pale Ale	Starr Hill Pale Ale
		Angry Orchard Cider	Angry Orchard Cider

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

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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 \$175

Per Person

	Name	Premium	Luxury
1st Hour	\$24	\$26	\$28
2nd Hour	\$15	\$18	\$21
Each Additional Hour	\$11	\$12	\$13

Per Drink

	Name	Premium	Luxury
Cocktails	\$11	\$13	\$14
Martini	\$13	\$14	\$15
Wine	\$9	\$10	\$11
Domestic Beer	\$7	\$7	\$7
Premium Beer	\$8	\$8	\$8
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 \$175, Cashier Fee is \$175

	Name	Premium	Luxury
	By the Drink	By the Drink	By the Drink
Cocktails	\$12	\$14	\$15
Martini	\$14	\$15	\$16
Wine	\$10	\$11	\$12
Domestic Beer	\$8	\$8	\$8
Premium Beer	\$9	\$9	\$9
Soft Drinks	\$7	\$7	\$7
Mineral Water	\$8	\$8	\$8

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

All food and beverage prices are subject to a taxable 24% service charge and 10% D.C. sales tax.

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WINE LIST

Priced by the Bottle

Sparkling Wines and Champagne

Prosecco, La Marca, Italy	\$52
Louis Roederer Premier Brut, Reims, France, NV	\$90
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
Duckhorn Vineyards, Napa Valley, California	\$64
Henry Natter, Sancerre Blanc, France	\$70

Chardonnay

Canyon Road, Modesto, California	\$38
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

Other White Varietals

Pinot Grigio, Ronco Dei Pini, Collio, Italy	\$45
Pinot Gris, Ponzi Vineyards, Willamette Valley, Oregon	\$50
Riesling, Eroica, Columbia Valley, Washington	\$55

Rosé

Cline Mourvedre Rose, Contra Costa County, California	\$46
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Red Wines

Pinot Noir

Jacobs Creek Reserve, Adelaide Hills, Australia	\$40
Annabella, Carneros, California	\$45
MacMurray Estate, Russian River Valley, California	\$52

Merlot

Canyon Road, Modesto, California	\$38
Cline Cellars, Sonoma Coast, California	\$48
Novelty Hill, Columbia Valley, Washington	\$58

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WINE LIST

Priced by the Bottle

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

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

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CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

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 has 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 noon on the preceding Wednesday. Guarantees may be made by telephone or e-mail between the hours of 8:00am ~ 5:00pm, 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. Should the number of guests for whom the function was originally booked decrease by 25% or more, a rental and/or labor charge may be applicable for the space and service of personnel involved. The Hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending differ from the original number quoted.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

AUDIO VISUAL

GENERAL PROCEDURES

Audio Visual equipment and services are available from the Fairmont Washington, D.C., Georgetown's on-site audio-visual provider, PSAV. Any audio-visual cancellations must be made 72 hours prior to the event. Any cancellations made after this time will result in full charges for all audio-visual equipment ordered.

Any outside audiovisual equipment or outside audiovisual companies used by you require approval by The Fairmont Washington, DC. Should you consider contracting with an outside audiovisual vendor, a \$2,400.00 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 Audio-Visual 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 Presentation Services

OUTSIDE AUDIO VISUAL COMPANIES

Outside audio-visual 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.

- All screens, carts, and projection stands will be properly skirted with black drapes.
- All rooms will have appropriate sized screens.
- All cables will be safety taped with brown duct tape or gaffer's tape. All equipment must be placed in compliance with applicable occupancy, OSHA and fire regulation codes.
- All final decisions regarding audio-visual set up, equipment placement and power must be submitted to the Hotel for final approval. This is also required to maximize capacity for each meeting room.
- Provide adequate sound reinforcement for all meeting rooms. For consideration of other guests of the Hotel, the Fairmont Washington D.C., Georgetown retains the right to require reduction of noise interfering with other events.
- For the protection of assets, outside audio-visual company must use the appropriate mats and/or other appropriate protective items. Any damages will be charged appropriately.
- Audio-visual company will provide power strips for podium and computer connections.
- All personnel will be dressed professionally in suits and ties while working on site.
- All personnel will wear name badges identifying the company and individual's names.
- All sets will be completed 1 hour prior to the start of each meeting (pending availability).
- Tear down of all equipment is required to be completed within one hour after the event is over.
- Audio-visual company will consult with the Hotel staff on load-in/out timing, room turns and will be expected to have appropriate staffing on site to do so.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

AUDIO VISUAL

OUTSIDE AUDIO VISUAL COMPANIES (CONT'D)

- Audio-visual company will make arrangements for storage of equipment and cases for multiple day functions prior to load-in. Due to fire code regulations, storage of any equipment in back hallways is prohibited. Hotel will not be held liable for lost, damaged, stolen, or misused audio-visual equipment. The Hotel has limited availability for storage and cannot guarantee storage space. Storage space will be confirmed based on availability.
- The audio-visual company will provide the Hotel with a full list of equipment and meeting room set up requirements 30 days in advance. Requirements will include Internet, power and electrical needs. Additional charges will be assessed for all Internet connections and any additional electrical or power requirements that need to be installed by the Hotel's Engineering department.
- A license to conduct business with the District of Columbia must be presented to the Hotel 30 days prior to the event.
- The following clause must be added to your insurance certificate and a copy faxed and mailed to the hotel:
"LHCW Hotel Operating Co. LLC dba Fairmont Hotels & Resorts" are included as additional insured with respects to General Liability Policy.

SAFETY & SECURITY PROVISIONS

For liability consideration the following points are the responsibility of the outside company:

- Audio-visual company must provide, in writing, a list of their staff on property and emergency contact with a cell phone number.
- Audio-visual staff must enter and exit through the security entrance, sign in/out, provide appropriate ID and location of work. Nametags, which clearly identify the individual's name and company, must be worn at all times.
- Audio-visual staff is responsible for equipment setup and deliveries.
- PSAV must be utilized for all rigging, hanging point utilization and related services. Appropriate fees will apply for equipment usage and staffing.

EVENT

CHECK IN / CHECK OUT TIMES

Hotel check-in time begins at 4:00 p.m. Should your guests arrive prior to check-in time, every effort will be made to accommodate them. Check-out is 1:00 p.m. Departures after this time will result in an additional night's charge. Such charges will be credited to the value of your room block for purposes of any calculation of attrition.

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.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EVENT

ELECTRICAL

A standard 20-amp phase unit, equivalent to 120 volts is available at no charge in each meeting room, excluding power strip. Additional electrical requirements are priced separately and available through PSAV.

FUNCTION SPACE

Space for the event is booked only for the times indicated. Set-up and dismantle times, if required, are not included and should be specified at the time of booking.

FURNITURE REMOVAL FEE

There is a \$1000 charge for removing furniture from any guest room. Additional storage fees may also apply.

HIGH SPEED INTERNET CONNECTION (WIRED OR WIRELESS)

Both wired and wireless high speed internet access are available in the meeting rooms. A 2-day advance notice is required. Please contact your Catering or Conference Services Manager for pricing.

IN-HOUSE DELIVERIES

In-house deliveries to guest rooms or at check-in may be arranged. One week's advance notice is required. Please contact your Catering or Conference Services Manager for pricing.

KEY REQUESTS

Keys to the meeting rooms are available upon request. Please contact your Catering or Conference Services Manager at least 1 week prior to your event.

NEWSPAPER DELIVERY

Newspaper purchases and delivery for groups to the meeting rooms can be arranged. Please contact your Catering or Conference Services Manager for pricing.

PARKING

The Fairmont Washington, D.C., Georgetown provides valet parking services contracted through LAZ Parking. Hourly rates apply and are charged at prevailing rates. Valet parking and overnight parking can be billed to your Master Account upon request. Please contact your Catering or Conference Services Manager for pricing.

PIANO REQUESTS

The Fairmont Washington, D.C., Georgetown is pleased to provide for your event a baby grand piano for the Grand Ballroom or Grand Ballroom Foyer only. The rental fee is \$150. If you require the piano to be tuned, an additional tuning fee will apply. Piano placement on a stage may be arranged through a certified moving company. Please contact your Catering or Conference Services Manager for pricing.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EVENT

PACKAGE HANDLING

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

Receiver's Name
Sender's Company/Conference Attending
Sender's Name
c/o Catering or Conference Services Manager's Name
The Fairmont Washington, D.C., Georgetown
2401 M Street, N.W.
Washington, D.C. 20037

Direct all deliveries to the loading dock entrance. Materials are accepted by our Security office on a 24-hour basis. As we have very limited storage facility, the Hotel is only able to accept boxes 3 days prior to the start of your event. For each package/box a \$5 handling fee will be charged to the Master Account.

Any package being shipped OUT of the Hotel must be prepaid, addressed, labeled and ready for mailing. Please contact your shipper to arrange for pick up.

PORTERAGE

All groups with 10 or more people arriving at the same time will be charged a portage fee of \$10 per person, round trip.

SECURITY

Hotel security, above and beyond the Hotel's regularly scheduled security, may be arranged through your Catering or Conference Services Manager. Additional fees apply and 1 week's advance notice is required.

City regulations require that all contracted security firms must be licensed in the District of Columbia before they can operate in the Hotel. Hotel policy requires that the contracted security firm have coverage for \$2 million in liability insurance, and the Hotel must receive a copy of this coverage prior to the security firm performing any duties on property.

SERVICE FEES

The Fairmont Washington, D.C., Georgetown charges a taxable service fee, currently 24%, on all food and beverage and a 24% service fee on all audio visual charges. An additional \$75 service fee applies to group meal events for less than 15 guests.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EVENT

SIGNS & BANNERS

All signs and banners hung in the Hotel must be professionally made. Handmade signs are not permitted. Your Catering or Conference Services Manager can recommend local sign companies. The Fairmont Washington, D.C., Georgetown prohibits any signs in the Lobby area or on guest floors. Defacing or taping of materials to existing surfaces in the Hotel is prohibited.

The charge for hanging banners is \$125.00 per banner, which includes up to 10' of pipe and drape on which the banner hangs. If additional pipe and drape is required, additional fees will apply. Arrangements must be made through your Catering or Conference Services Manager prior to the event.

SMOKING POLICY

The Hotel is a smoke free environment and smoking is prohibited throughout the Hotel in all event rooms, foyer and public space, courtyard garden and food and beverage outlets.

TAX

All products and services are subject to the current taxes:

Guestrooms:	14.8%
Food and Beverage:	10%
Service Charge:	10%
Labor (i.e. bartender):	10%
Audio Visual:	5.75%

Please note that meeting room rental is not currently taxed.

TECHNOLOGY CENTER

Our Technology Center provides services to include faxing, copying and administrative support, Office machines are also available for rental.

The office hours are 7:00 a.m.~ 4:00 p.m., Monday ~ Friday, and the 24 hours self-service area available from Sunday ~ Saturday.

TRANSPORTATION SERVICES

Transportation services may be arranged by your Catering or Conference Services Manager and the Hotel Concierge.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EXHIBITS

GENERAL PROCEDURES

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 exhibit decorating company is responsible for delivery and shipping of boxes. Exhibit material/packages/shipments will not be received by the Hotel. All deliveries will be returned to the shipper at the client's expense. It is the responsibility of the exhibit decorating company to deliver all boxes to the exhibit area.

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.

The exhibitor will need to meet with the Catering or Conference Services Manager to plan the move-in and move-out arrangements for the event. If you have appointed an official freight carrier for your show, their representative should be part of the planning process.

The Fairmont Washington, D.C., Georgetown, cannot accept freight shipments. You will be responsible for consignment of all freight shipments. It will be your responsibility to advise all exhibitors of this information. In addition, The Fairmont Washington, D.C., Georgetown, does not provide any exhibitor crate storage on site. We suggest you contact a freight transportation company to handle your move-in and move-out and storage. Storage space is limited. COD shipments will not be accepted unless specific instructions have been made in advance.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EXHIBITS

CUSTOMS

If your material is coming from outside the country, it will have to clear Customs. The Government is available to offer assistance to groups bringing exhibit, display, convention materials etc. into the country. Such items, when not being used for re-sale, can enter the country duty free when the exhibit has been registered with Customs in advance.

We strongly recommend the use of recognized customs brokers to ensure that all material reach their destination in a timely fashion.

EXHIBIT SAFETY & SECURITY

The Fairmont Washington, D.C., Georgetown, reserves the right to dismantle any booth it deems a fire or safety hazard.

All booths must conform to the following safety standards:

- No booth can obstruct fire exits or designated aisle space.
- Electrical equipment must be CSA and/or UL approved.
- No flammable liquids of any kind are permitted.
- All display materials, including banners, tablecloths and decorations must be flame retardant and are subject to inspection by the Fire Department.
- Motorized vehicles must have the gasoline tank emptied and locked, and the battery disconnected.
- All heavy machinery/motorized vehicles must ensure that every effort is made to protect Hotel property by use of skids/drop cloths or plastic sheeting. The organizers will be held responsible for any damages.
- Smoke/fog machines, fireworks, cooking, etc. are prohibited.

It is the responsibility of the client to provide contracted security for the exhibit area during set-up, breakdown and closed hours of exhibition. Security during the open hours will be optional based on the show manager's own needs. The Fairmont Washington, D.C., Georgetown, Georgetown cannot assume liability for missing equipment or materials.

LIABILITY

We bring to your attention the fact that exhibit space in the Hotel is being allotted to you upon the understanding Fairmont Hotels and/or the Fairmont Washington, D.C., Georgetown, is not to be held responsible for the loss of, or damage to exhibits or other property while they are on The Fairmont

Washington, D.C., Georgetown, property for the purposes of your convention and/or exhibition, and that you will accept full responsibility for any damages caused by the exhibits or other property, by the members of your organization or by your exhibitors and will indemnify and save harmless Fairmont Hotels and/or the Fairmont Washington, D.C., Georgetown, from and claim against such loss or damages no matter how caused.

CATERING AND CONFERENCE SERVICES POLICIES AND PROCEDURES

EXHIBITS

SET-UP/TEAR DOWN LABOR

All exhibitors must be informed of exact set-up and tear down dates and times. It is necessary for exhibitors to provide their own labor and equipment for the unloading from trucks, taking exhibits or displays to and from the exhibit area, spotting and erecting the same, and also to dismantle and remove them from the Hotel. The Hotel does not have labor on site to assist in these operations, but should you require help, this can be arranged in advance through your Catering or Conference Services Manager. Costs for these operations will be billed directly to the conference and/or the exhibitor.

Any exhibits left after the contracted move out time has terminated will be removed at the expense of the organization and/or exhibitor by the appointed supplier or drayage company. General labor (materials handling) can be provided upon prior request with a labor charge. Arrangements for your lifts, operators and general labor are to be made in advance through the Conference Services department. The same applies for move-in and move-out times.

HOTEL PROPERTY

The Hotel does not permit any article to be fastened onto the walls, ceiling or electrical fixtures. The use of thumb tacks, scotch or masking tape, nails, screws, bolts or any tool which could mark the floors, walls or ceilings is prohibited. The Hotel will hold the organization and/or exhibitor responsible for any and all damage to Hotel property.

FOOD & BEVERAGE

Due to Hotel liability restrictions, any soft drink or food product company desiring to dispense samples to those attending the convention should approach the Hotel and make arrangements for the purchase of said products from the Hotel.

MOVE-IN/MOVE-OUT

To facilitate the move-in and move-out process for the event, it is necessary to schedule vehicle arrivals. Due to commitments to deliveries and building requirements, the loading dock will only be open between 7:00 am ~ 9:00 pm daily, on a first-come, first-served basis. No vehicles are allowed to park in the loading dock at any time and the loading dock can only hold trucks up to 12 ft high, 15 ft wide and 18 ft long. No freight may be stacked or stored in the loading area, against fire exits, fire pull stations, or fire hose cabinets. Hand dollies and pallet jacks are NOT available on site. We suggest checking with your official freight transport company for provision of these items.

TABLE TOP EXHIBITS

Table top exhibits and “pop up” exhibit space provided by the Fairmont Washington, D.C., Georgetown, include (1) 6’ x 30” table, two chairs, (1) wastebasket, and appropriate linen to cover the tables. Table skirts are subject to availability. Exhibit rental fees apply. Please contact your Catering or Conference Services Manager for pricing.

FLOOR PLAN

Final diagrams and floor plans must be approved by the Conference Services Manager and Fire Marshall six weeks prior to move in. The Fairmont Washington, D.C., Georgetown, reserves the right to displace exhibits based on contracted space and fire regulations.