



FAIRMONT WASHINGTON, D.C., GEORGETOWN

CATERING MENU

Fairmont
WASHINGTON, D.C.
GEORGETOWN

CATERING GUIDELINES

Fairmont Washington D.C.'s culinary offerings feature locally sourced, organic, and sustainable items to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics. Fairmont Washington D.C. will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont Washington D.C. will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require a minimum (two) weeks prior notice. Menu items may contain nuts & nut-byproducts - please advise your Event Services Manager if any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Meals for less than 25 guests will incur a breakfast- \$10 per person charge, Lunch- \$12 per person, and Dinners with 25 guests or less \$18 per person. One Chef Attendant is required per 75 guests as indicated on the menu at \$195 per chef. One Bartender is required per 75 guests for any service of alcohol in the event space at \$195 per bartender. Per local regulations, all alcohol must be opened and served by Fairmont Washington D.C.

Thank you for choosing Fairmont Washington D.C. for your event and catering needs. We look forward to creating a memorable experience.

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MENU

BREAKFAST

BUFFET BREAKFAST

Presented buffet style for 1 hour of service. For groups under 25 people, please add \$12 per person.
Service includes Royal Cup Coffee & Lot 35 Teas

THE WASHINGTONIAN 65

FRUIT, CEREAL, & YOGURT

Choose 3 of the following

Seasonal Fruits & Fresh Berries
Assorted Greek Yogurt
Old-Fashion Rolled Oatmeal
Seasonal Whole Fruit
Bircher Muesli
Assorted Grain Loose Cereals
Individually Packaged Assorted Grain Cereals

ENTREES

Choose 3 of the following

Cage-Free Scrambled Eggs
Classic Eggs Benedict
Smoked Salmon Eggs Benedict
Egg White Frittata, Wild Mushrooms, Feta
Egg White, Spinach, Feta, Tomato, Breakfast Wrap
Bacon, Ham & Swiss Cheese Quiche
Quiche Florentine
Brioche French Toast, Vermont Maple Syrup
Buttermilk Pancakes, Vermont Maple Syrup
Belgian Waffles, Vermont Maple Syrup

SIDES

Choose 3 of the following

Local Stachowski's Market, Chicken Apple Sausage
Traditional Pork Sausage Links
Applewood Smoked Bacon
Turkey Bacon
Chorizo
Hash Browns
Herb Roasted Yukon Gold Potatoes
Tater Tots
Potato Latkes, Sour Cream
Grilled Tomato Steak

BEVERAGES

Choose 3 of the following

Juices

Orange
Cranberry
Grapefruit
Pineapple
Apple

Smoothies

Strawberry, Orange & Honey
Pineapple, Banana & Coconut
Spinach, Avocado & Apple

BREAKFAST BAKERIES

Choose 3 of the following

Assorted Pastries
Seasonal Muffins
Banana Bread
Lemon Poppy Seed Cake
Plain & Chocolate Croissants
Pecan Sticky Buns
Assorted Bagels

CONTINENTAL BREAKFAST

Presented buffet style for 1 hour of service. Service includes Royal Cup Coffee & Lot 35 Teas.

THE CONTINENTAL 48

Orange & Grapefruit Juices

Seasonal Fruits & Fresh Berries

Assorted Yogurt | Greek, Berry, Honey with Seeds, Dried Fruits & Nuts

House Made Granola | Whole, Skim & Almond Milk

Assorted Bagels, Muffins, Danish & Banana Bread

ACTION STATIONS

Requires 1 culinary attendant per 75 guest at \$185 each

OMELET STATION 19

PROTEIN

Omelets & Eggs Made to order with Cage-free Eggs
& Egg Whites

FILLINGS

Cheddar, Spinach, Tomatoes, Red Onions,
Mushrooms, Peppers, Ham

SALMON STATION 21

PROTEIN

Smoked Salmon & Salmon Gravlax

SIDES

Assorted Bagels, Red Onion, Tomatoes, Capers,
Cream Cheese



All prices are in USD and subject to 25% service fee and 10% tax.

Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.

BREAKFAST COMPLEMENTS

STARTERS

Local Artisan Meats & Cheeses	17
Assorted Whole Grain Cereals	7
Berry & Granola Greek Yogurt Parfaits	8
Quiche Lorraine	11

FROM THE BAKERY

Plain & Chocolate Croissants	63 per dozen
Sticky Buns	63 per dozen
Banana Bread	63 per dozen
Lemon Poppy Seed Cake	63 per dozen

ENTRÉES

Egg White Frittata	11
Spinach, Pepper, Onion, White Cheddar, Tomato	
Cage-Free Eggs Sandwich	11
Sausage & Cheddar English Muffin Sandwich	
Cage-Free Eggs Wrap	11
Applewood Smoked Bacon & Swiss Wrap	
Scrambled Organic Eggs	8

SIDES

Peeled, Hard Boiled Eggs	8
Applewood Smoked Bacon	9
Smoked Virginia Ham	9
Tater Tots	8
Local Stachowski's Market, Chicken Apple Sausage	8

BEVERAGES

Juices	9
Cranberry	
Pineapple	
Apple	
Smoothies	8
Strawberry, Orange & Honey	
Pineapple, Banana & Coconut	
Spinach, Avocado & Apple	



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BREAKFAST TO-GO

All boxed breakfast in an easy to carry container, includes the following.

BREAKFAST BOX

50

STARTERS

Greek Yogurt
Seasonal Muffin
Whole Fruit

SANDWICHES

Choose 1 of the following

Country Ham Cheese

Heirloom Tomatoes, Lettuce on Baguette

Egg Salad Wrap

BEVERAGES

Choose 1 of the following

Water
Juice



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PLATED BREAKFAST

All breakfasts include orange or grapefruit Juice, plain & chocolate croissants, seasonal muffins, Royal Cup Coffee & Lot 35 Teas

THE CAPITAL 56

STARTERS

Choose 1 of the following

Bircher Muesli
Granola, Yogurt Parfait | Berry Compote
Strawberry, Orange, & Honey Smoothies

ENTREES

Served with Grilled Heirloom Tomatoes

Cage-Free Scrambled Eggs
Classic Eggs Benedict
Cage-Free Egg White Frittata | Spinach, Wild Mushrooms, Tomatoes
Quiche Loraine
Crab Cake Eggs Benedict

+10

SIDES

Choose 2 of the following

Applewood Smoked Bacon
Turkey Bacon
Chorizo
Virginia Smoked Ham
Tater Tots
Hash Browns
Herb Roasted Yukon Gold Potatoes
Traditional Pork Sausage Links
Local Stachowski's Market, Chicken Apple Sausage



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BUFFET BRUNCH

Presented buffet style for 1 hour of service for groups under 25 people. Please add \$12 per person.
Service to include Royal Cup Coffee & Lot 35 Teas.

THE GEORGETOWN 85

BREAKFAST BAKERIES

Seasonal Muffins
Banana Bread
Lemon Poppy Seed Cake
Plain & Chocolate Croissants
Danish Pastries
Assorted Bagels | Smoked Salmon, Capers, Red
Onion, Tomatoes, & Cream Cheese

ENTREES

Cage-Free Scrambled Eggs
Shrimp & Grits
Steak, Biscuits & Gravy
Brioche French Toast | Vermont Maple Syrup,
Whipped Cream, Berry Compote

SIDES

Seasonal Fruits & Fresh Berries
Assorted Greek Yogurt
Bircher Muesli
Grilled Tomato Steak
Crispy Fingerling Potatoes
Applewood Smoked Bacon
Artisanal Cheese & Charcuterie Display
Local Stachowski's Market, Chicken Apple Sausage

JUICES

Orange
Cranberry
Grapefruit
Apple



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MENU

COFFEE BREAK

COFFEE BREAK

À LA CARTE REFRESHMENTS

FRUIT & YOGURT

Sliced Seasonal Fruits & Fresh Berries	11
Fruit Kababs, Honey Yogurt Dip	13
Individual Plain & Flavored Greek Yogurt	6 each
Bulk Plain & Flavored Greek Yogurt	5 per person
Basket of Whole Fruit	40 per dozen

FROM THE BAKERY

Pastries	63 per dozen
Danish Pastries	
Bagels	
Muffins	
Croissants	
Drake's Coffee Cakes	
Assorted Gourmet Doughnuts	
Fudge Brownies	
Raspberry Bars	
Blondies	
S'mores Bar	
Assorted Cookies	

Specialty Pastries	69 per dozen
Assorted Macarons	
Cherry Squares	

SWEET & SAVORY

Chocolate Covered Pretzels	7
Yogurt Covered Pretzels	7
Spicy Rosemary Nut Mix	7
Pita Chips & Dips Hummus & Spinach Dip	8
Chocolate Dipped Strawberries	63 per dozen

SNACKS

Gourmet Snacks	7 each
Bags of Popcorn	
Bags of Pretzel Twists	
Bag of Terra Chips	
Dry Snacks	6 each
Assorted Pop Chips & Potato Chips	
My Dad's Chips	
Assorted Granola Bar	
Bags of Mixed Nuts & Trail Mix	

BEVERAGES

Cold Brew Coffee	13
Assorted Bottled Juice	11
Still & Sparkling Mineral Water	7
Assorted Soft Drinks	7
Assorted Sparkling Flavored Water	7
Assorted Flavored Iced Tea	8
Royal Cup Coffee	116/gallon
Assorted Lot 35 Fairmont Teas	116/gallon
House Made Hot Chocolate	125/gallon
Smoothies	11
Strawberry, Orange & Honey	
Pineapple, Banana & Coconut	
Spinach, Avocado & Apple	

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COFFEE BREAK

Presented buffet style for 1 hour of service.

CREATIVE BREAKS

THE GERMAN EMBASSY

22

Warm Pretzels
Mustard
Cheese Sauces
Popcorn
Seasoned Kettle Chips

HORTON'S KIDS* MYO TRAIL MIX

26

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

Toasted Coconut

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

THE CANADIAN EMBASSY

36

Doughnut | Salted Caramel, Strawberry,
Crisp Sicilian Pistachio & Espresso Crunch
Doughnut Holes with Caramel
Chocolate & Raspberry Sauce

ROOFTOP HONEY *

31

Yogurt Honey Panna Cotta
Honey Financier
Poached Pear Tart
Cheese & Fruit Plate
Rooftop Honey
Iced Honey

**Honey is collected from beehives on the Roof of The Fairmont*

THE GREEK EMBASSY

25

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

NATIONALS PARK

37

Chocolate Crunch Bars
Churros
Popcorn
Peanut Butter Cups
White Chocolate & Dark Chocolate Sticks
Brownies
Chocolate Cookies
Chocolate Cupcakes
Corn Dogs
Roasted Nuts
Nachos

THE ITALIAN EMBASSY

17

Maximum 25 Guests

Nespresso Machine
Assorted Pods
Hazelnut Syrup
Whole Milk
Half & Half
Chocolate Covered Coffee Beans
Biscotti

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COFFEE BREAK

Presented Buffet Style for 1 Hour of Service. For parties of 25 or less Tea is served on tier stand and above 25 guests tea is served buffet style.

CREATIVE BREAKS

THE BRITISH EMBASSY

47

Assortment Lot 35 Fairmont Teas

Tea Sandwiches

Classic Cucumber
Smoked Salmon with Cream Cheese & Dill
Chicken Salad Sandwich
Brie, Tomato & Basil

Sweet Treats

Macaron
Financier
Lemon Tart
Fruit Verrine
Scones

Spreads

Clotted Cream
Lemon Curd
Strawberry Preserve



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FOOD & BEVERAGE PACKAGES

Each presented for 1 hour of service with Royal Cup Coffee & Lot 35 Tea.
For groups under 25 packages cost \$70 with an additional \$12 per guest.

EARLY MORNING

70

Choose either of the following

Selection of Juices
Sliced Seasonal Fruits & Berries
Assorted Danish
Tea Breads
Muffins

Or

Selection of Juices
Whole Fruit
Assorted Bagels
Regular & Flavored Cream Cheese

MID-MORNING

70

Choose either of the following

Assorted Granola Bars
Assorted Soft Drinks
Still & Sparkling Mineral Waters

Or

Build your Own Parfait: Granola, Plain &
Flavored Greek Yogurt, Wild Berry Compote
Assorted Soft Drinks
Still & Sparkling Mineral Waters

AFTERNOON

70

Choose either of the following

Yogurt Covered Raisins
Terra Chips
Chocolate Cherry Bars
Whole Fruit
Assorted Soft Drinks
Still & Sparkling Mineral Waters

Or

Spicy Rosemary Nut Mix
Freshly Baked Cookies
Assorted Soft Drinks
Still & Sparkling Mineral Waters
Assorted Bottled Juices

BEVERAGE PACKAGES

Refreshed every 2 hours, packages include the following.

Selection of Juices
Assorted Soft Drinks
Still & Sparkling Mineral Water
Assorted Flavored Ice Tea
Royal Cup Coffee
Assorted Lot 35 Tea

HALF DAY

30

*Priced per person & package
presented for 4 hours*

FULL DAY

50

*Priced per person & package
presented for 8 hours*

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MENU
LUNCH

LUNCH

Presented buffet style for 1 hour of service including fresh rolls with butter, 1 soup, 3 salads, 2 entrées, 2 sides, 2 desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 People, please add \$14 per person. For an additional entrée, please add \$14 per person.

BUILD YOUR OWN LUNCH BUFFET

80

SOUPS

Choose 1 of the following

- Butternut Squash** | Roasted Pumpkin Seeds
- Tomato & Pesto**
- Maryland Crab Chowder**
- Chicken Tortilla** | Avocado
- Potato Leek & Chive**
- Chicken Orzo** | Spinach & Carrot
- Matzo Ball** | Chicken Broth & Root Vegetables
- Beef & Bean Chili** | Cheddar & Lime

SALADS

Choose 3 of the following

- Cavatappi Pasta** | Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cilantro Pesto
- Baby Kale Salad** | Manchego, Green Apple, Cranberries, Citrus Honey Vinaigrette
- Classic Caesar** | Parmesan, Brioche Croutons
- Quinoa** | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing
- Arcadian Greens** | Tomatoes, Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette
- Fingerling Potato** | Green Onions, Bacon Bits, Grainy Mustard Dressing
- Garbanzo Salad** | Bell Peppers, Tomatoes, Cucumbers, Hard Boiled Egg, Paprika Dressing
- Beet Salad** | Carrots, Orange, Goat Cheese, Cilantro Dressing

ENTRÉES

Choose 2 of the following

- Saffron Risotto** | Asparagus, Parmigiano Cheese
- Mushroom Ravioli** | Baby Kale, Cherry Tomato, Basil Broth
- Orecchiette Pasta** | Shrimp, Roasted Fennel, Marinara
- Grilled Skirt Steak** | Chimichurri, Caramelized Cipollini Onion
- Petit Beef Medallion** | Wild Mushroom, Rosemary Jus
- 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
- Rockfish** | Fennel Root, Olive Tapenade Dressing
- Salmon** | Lemon Butter Sauce
- Sesame Tofu** | Roasted Bell Pepper, Bok-Choi Stir-fry

SIDES

Choose 2 of the following

- Heirloom Carrots** | Honey Clove Glaze
- Carnival Cauliflower** | Olive Oil, Basil
- Brussels Sprouts** | Bacon Bits, Thyme
- Quinoa** | Root Vegetables & Peas
- Ratatouille** | Tomato, Pepper, Zucchini, Eggplant Onion
- Broccolini** | Sliced Almonds
- Polenta** | Poblano Pepper
- Fingerling Potatoes** | Rosemary
- Saffron Jasmine Rice**

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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.

LUNCH

Presented buffet style for 1 Hour of service including fresh roll with butter 1 soup, 3 salads, 2 entrées, 2 sides, 2 desserts & seasonal whole fruit, Royal Cup Coffee & Lot 35 Teas. For groups fewer than 25 people, please add \$14 per person. For an additional entrée, please add \$14 per person.

BUILD YOUR OWN LUNCH CONTINUED

DESSERT

Choose 2 of the following

Raspberry Lychee Tartlet
Mango Passion Fruit Hazelnut Tart
New York Style Cheesecake
Strawberry Vanilla Bean Tart
Apple Frangipani Tart
Chocolate Peanut Crèmeux Tartlet
Mini Apple Caramel Tart
Strawberry Lemon Shortcake
Pistachio Financier

GLUTEN FREE

Assorted French Macarons
Pecan Salted Caramel Raspberry Tartlet
Namakala Cheesecake Shooter
Caramel Chocolate Pot de Crème
Vanilla Crème Brûlée
Dulce de Leche Crème Brûlée
Tiramisu on Chocolate Cups
Flourless Chocolate Brittle Torte

VEGAN

Orange Cicle Torte
Vegan Berry Panna Cotta
Vegan Mango Tart
Vegan Chocolate Tart

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EXPRESS LUNCH

Presented buffet style for 1 Hour of service. For groups under 25 people, please add \$14 per person service includes Royal Cup Coffee & Lot 35 Teas.

BUFFETS

THE DUPONT CIRCLE

75

SOUP

White Bean Soup | Chicory

SALAD

Arugula & Ricotta Salad | Pickled Red Pearl Onion, Toasted Walnuts, Old Country Peach Balsamic Dressing
Pear & Gem Salad | Crisp Sundry Tomato Focaccia, Black & Blue Cheese, Cider Vinaigrette

ENTRÉES

Airline Chicken | Apple Bourbon Glaze
Potato Gnocchi | Chives, Brown Butter Cream
Stir-Fried Kale | Sundried Tomatoes, Sweet Mini Peppers, Bacon

DESSERT

New York Style Cheesecake
Strawberry Vanilla Bean Tart
Seasonal Whole Fruit

THE WEST END

80

SOUP

Potato Leek Soup | Chive

SALAD

Classic Caesar | Parmesan, Brioche Croutons
Arcadian Greens | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette

ENTRÉES

Salmon | Lemon Butter Sauce
Grilled Skirt Steak | Chimichurri, Caramelized Cipollini Onion
Saffron Risotto | Asparagus, Parmigiano
Broccolini | Sliced Almonds

DESSERT

Mini Apple Pie
Opera torte
Raspberry Lychee Tart
Seasonal Whole Fruit

THE FOGGY BOTTOM

73

SOUP

Roasted Tomato Basil Soup
Beef & Bean Chili | Cheddar

SALAD

Classic Caesar | Parmesan Cheese, Croutons
Cavatappi Pasta | Cherry Tomatoes, Kalamata Olives, Feta, Cilantro Pesto

WRAPS

Turkey & Brie | Avocado, Romaine, Cucumber
Capicola & Mozzarella | Arcadian Lettuce, Red Onion, Pesto
Grilled Vegetable | Peppers, Zucchini, Portobello, Iceberg Lettuce, Hummus

DESSERT

Brownie
White Chocolate Blondies
Raspberry Bar
Seasonal Whole Fruit

All prices are in USD and subject to 25% service fee and 10% tax.

Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.

EXPRESS LUNCH

Presented buffet style in compostable contained for 1 hour of service. For groups under 25 people, please add \$14 per person. Service includes whole fruit, kettle chips, Royal Cup Coffee & Lot 35 Teas. Includes choice of cookie, brownie, or pecan blondie and choice of soda, water, or juice.

PACK N' GO

67

SALADS

Choose 1 of the following

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

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

Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing

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

SANDWICHES

Choose up to 3 of the following

Grilled Chicken Salad | Tomato, Lettuce, Brioche Bun

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

Slow Roasted Beef | White Cheddar, Romaine, Horseradish Cream, Italian Loaf

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

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

Roasted Turkey Breast | Tomato, Lettuce, Cheddar, Country Ciabatta

Mediterranean | Hummus, Tomato, Red Onion, Cucumber, Romaine, Tzatziki, Tortilla Wrap



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LUNCH

Entrée prices are based on a 3 Course Meal. For an additional course, please add \$14 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH

SOUPS

Choose 1 of the following

Roasted Tomato with Pesto
Maryland Crab Chowder
Chicken Tortilla with Avocado
Butternut Squash

OR

SALADS

Choose 1 of the following

Baby Kale | Manchego, Green Apple, Cranberries
Baby Gem Lettuce | Brioche Croutons, Parmesan Dressing
Arcadian Greens | Cherry Tomatoes, Shaved Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette
Quinoa | Artichoke, Tomatoes, Portobello Mushrooms, Endive, Chili Infused Oil Dressing



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LUNCH

Entrée prices are based on a 3 course meal. For an additional course, please add \$14 per person.

Service includes royal Cup Coffee & Assorted Lot 35 Teas.

PLATED LUNCH

ENTRÉES

Choose 1 of the following

FROM THE RANCH

73

Free-Range Chicken Breast | Spinach, Black Beans & Crispy Potatoes, Succotash, Jalapeño & Tomato Salsa

Prosciutto Chicken Roulade | Sundried Tomato, Wild Mushroom Risotto, Honey Glazed Carrots, Rosemary Jus

Smoked Chicken Breast | Chard Tomatoes Polenta, Local Seasonal Vegetables

FROM THE PASTURE

86

Flat Iron | Spinach, White Beans, Charred Cipollini Onion, Natural Jus

Beef Tenderloin | Garlic Whipped Potatoes, Root Vegetables, Red Wine Jus

10 oz. Strip Steak | Baked Sweet Potatoes, Green Beans, Rosemary Jus

FROM THE WATER

80

Salmon Fillet | Crispy Potatoes, Asparagus, Pea Tendrils, Tomato Pernod Broth

Pan Seared Halibut | Peperonata Polenta, Cauliflower, Kale, Citrus Herb Dressing

Trout | Maple Cured Bacon, Potato Hash, Vegetables, Citrus Buttercream

FROM THE GARDEN

67

Barbecue Grilled Vegetables | Eggplant, Squash, Tomato, Fennel, Sunflower Seeds

Sesame Tofu | Bok Choi Stir-Fry

Cauliflower Steak | Roasted Sweet Peppers, Poblano Polenta, Romesco Sauce

DESSERT

Choose 1 of the following

Lemon Curd Tart | Fresh Raspberry, Lemon Mascarpone Cream & Crisp Merengue Kisses

New York Cheesecake | Mix of Berries, Graham Cookie, & Mascarpone Vanilla Soft Bake Cheesecake, Chocolate Shards

Chocolate Fleur Du Sel | Chocolate Tart, Chocolate Sponge, Caramel Syrup, Chocolate Cremeux with Chocolate Shards

Carrot Cake | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips

Coffee Panna Cotta | Infinity Coffee Cream Pipe Meringue, Espresso Dust & Coffee Chantilly (GF)

Bourbon Vanilla Crémeux Tart | Vanilla Infinity Tart, Bourbon Sponge, Vanilla Jelly Vanilla Mascarpone & Vanilla Glaze

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MENU

RECEPTIONS

RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre either passed or displayed.

HORS D'OEUVRES

COLD

Citrus Compressed Watermelon | Feta Cheese
Shrimp & Mango Skewer
Gazpacho Soup Shooter
Deviled Egg | Bacon Jam & Mustard Caviar
Rice Paper Spring Roll | Hoisin Sauce
Salmon Rillette | Crème Fraiche
Bruschetta | Prosciutto Mozzarella, Basil & Tomato
Confit Salmon Gravlax Profiterole

8 per piece

Tuna Niçoise Brochette
California Roll | Wasabi, Pickled Ginger, Soy Sauce
Assorted Nigiri Style Sushi
CLT Slider | Crabmeat, Lettuce & Tomato, Citrus Aioli
Beef Tartare | Caper, Baguette

12 per piece

HOT

Smoked Gouda-filled Arancini | Truffle Aioli
Mushroom Chopsticks | Thai Chili
Vegetable Samosa | Cilantro Chutney
Tomato Soup Cup | Mozzarella Stick
Coconut Chicken Tenders | Balinese Peanut Sauce
Stir-fry Shrimp | Coconut Flakes, Citrus Dipping Sauce
Roasted Pear & Brie Cheese | Almond Crusted Phyllo, Local Honey Glaze
Masala Chicken Samosa | Onion, Cilantro & Chiles, Cilantro Yogurt Dip
Empanada of Black Bean | Peppers, Corn, Pepper Jack Cheese, Romesco Sauce

8 per piece

Peking BBQ Duck Roll | Hoisin & Cilantro
Lobster Cappuccino Demitasse | Cognac Cream
Juniper Crab Cake | Remoulade Sauce
Petite Lamb Chops | Basil & Mustard Sauce
Flat Iron Gorgonzola Bacon

12 per piece



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Menu items may contain nuts & nut by-products. Please advise your Event Services Manager of any allergies.

RECEPTIONS

Minimum order of 25 pieces per hors d'oeuvre served buffet style

HORS D'OEUVRES

DESSERTS

9 PER PIECE

Raspberry Lychee Tartlet
Mango Passion Fruit Hazelnut Tart
New York Style Cheesecake
Strawberry Vanilla Tart
Apple Frangipani Tart
Chocolate Peanut Crèmeux Tartlet
Mini Apple Caramel Tart
Strawberry Lemon Shortcake
Pistachio Financier
Opera Torte
Forest Berry Opera Cake

GLUTEN FREE

Assorted French Macarons
Pecan Salted Caramel Tartlet
64% Chocolate Mousse Cup with Fresh Raspberry
Caramel Chocolate Pot de Crème
Vanilla Crème Brûlée
Dulce de Leche Crème Brûlée
Tiramisu on Chocolate Cups
Flourless Chocolate Brittle Torte

VEGAN

Berry Panna Cotta
Orange Cicle
Vegan Mango Tart
Vegan Chocolate Tart



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RECEPTIONS

Presented for 2 hours of service.

DISPLAYS

VEGETABLE CRUDITÉ	22	ANTIPASTI PLATTER	38	MEDITERRANEAN TAPAS	44
Seasonal Vegetables 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		Virginia Sheep, Cow & Goat's Milk Cheeses Prosciutto Bresaola Salami Olives Cornichons Pickled Vegetables Char Grilled Eggplant & Mushrooms House Made Orange Jam Honey Basil Pesto Tapenade Seasoned Nuts Sundried Fruits Grapes Basket of Artisanal Breads		Tomatoes & Mozzarella Prosciutto & Peppered Melon Marinated Feta Manchego Cheese Grilled Chorizo Sausage Olives Baba Ganoush Hummus Tabbouleh Salad Grilled Flat Bread Rosemary & Sea Salt Lavosh Dolmas Spanakopita Lamb Brochettes with Tzatziki	
THE SILK ROAD	41	VIRGINIA DAIRY	35	ATLANTIC SEAFOOD BAR	48
Barbecue Pork Buns Chicken & Vegetable Pot Stickers Crispy Vegetarian Spring Rolls Shrimp Shumai Hand-Crafted Nigiri & Vegetarian Maki Rolls Seaweed Salad Pickled Ginger Wasabi Soy Sauce Sweet Sauce Chili Sauce		<i>Seasonal Cheeses Subject to Availability</i> Cabra La Mancha Goat's Milk Cheese Red Grape Salad Black & Blue Goat's Milk Cheese, Orange Marmalade Cheddar Marmac Cow's Milk Cheese Virginia Honey Wildflower Gouda Lusk Cow's Milk Cheese Pear Chutney Served with Artisan Breads, Ciabatta & Olive Rolls		<i>Price is Based 6 Pieces Per Guest</i> Jumbo Shrimp Crab Claws Ceviche Scallops Mussels Oysters Local Thomas Cove, Assateague Horseradish Cocktail Sauce Cabernet Mignonette & Marie Rose Sauce, Tabasco & Lemon	

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RECEPTIONS

A minimum selection of 2 stations, each for the full guaranteed number of guests is required. The following are presented with an attendant for 2 hours of service. One attendant per 75 guests at \$195 each. For groups fewer than 25 people, please add \$14 per person.

ACTION STATIONS

<p>MARYLAND CRAB SHACK 47</p> <p>Signature Crab Cakes Mini Brioche Rolls Remoulade Deep-fried Local Oysters Cocktail Sauce Grilled Corn on the Cob Crab Soup Shooters Hushpuppy</p>	<p>HOME SWEET HOME 41</p> <p>Grilled Beef Sliders Tomato, Lettuce, Pickle, Cheddar Curly Fries Barbecue Sauce, Ketchup, Mustard, Smoked Paprika Mayonnaise Mac & Cheese Barbecue Meatballs Mini Corn Dogs Maryland Crab Cakes Sliders Remoulade Aioli +10</p>	<p>PASTA AL DENTE 37</p> <p><i>Choose 2 Pastas & 2 Homemade Sauces, Sautéed to Order</i></p> <p>Pasta Orecchiette, Cheese Tortellini, Rigatoni, Cavatappi, Whole Wheat Penne Sauces Marinara Alfredo, Basil Pesto & Three Cheese Toppings Feta, Herbs & Olive Oil, Poultry Jus, Grated Parmesan, Garlic Toast & Smoked Pork Belly</p>
<p>MARKET GRILL 42</p> <p>Seafood Brochette Calamari, Shrimp, & Octopus, Persillade Sauce Barbecue Marinated Chicken Thigh & Fingerling Potato Kebab Boneless Lamb Chop Sweet Paprika Rub & Roasted Red Pepper Pincho Vegetable Skewers Roasted Eggplant, Peppers, Zucchini & Onion Saffron, Scallion & Fennel Couscous</p>	<p>THE CARVERY</p> <p>USDA Prime Beef Tenderloin Horseradish, Red Pepper Mustard Bordelaise Sauce 32 Prime Rib Parker House Roll, Mustard, 24 Horseradish Crème Fraîche, Steak Sauce Slow Roasted Turkey Breast Cranberry Sauce, 22 Sage Gravy Atlantic Salmon en Croûte Herb Beurre Blanc 22</p>	<p>TACO STAND 38</p> <p>Beef Carnitas Shredded Chicken Butterfly Shrimp Mexican Rice Shredded Lettuce Pico de Gallo Guacamole Sour Cream Salsa Queso Corn & Flour Tortillas</p>

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RECEPTIONS

Presented for 1 hour of service. For groups fewer than 25 people, please add \$14 per person.

DESSERT STATIONS

MINI DESSERTS

3 Desserts	27
4 Desserts	36

Raspberry Lychee Tartlet
Mango Passion Fruit Hazelnut Tart
New York Style Cheesecake
Strawberry Vanilla Bean Tart
Apple Frangipane Tart
Chocolate Peanut Crèmeux Tartlet
Mini Apple Caramel Tart
Strawberry, Lemon Shortcake
Pistachio Financier
Opera Torte
Forest Berry Opera Cake

GLUTEN FREE

Assorted Macarons
Pecan Salted Caramel Tartlet
64% Chocolate Mousse Cup with fresh raspberry
Caramel Chocolate Pot de Crème
Vanilla Crème Brûlée
Dulce de Leche Crème Brûlée
Tiramisu on Chocolate Cups
Flourless Chocolate Brittle Torte

VEGAN

Berry Panna Cotta
Orange Cicle
Vegan Mango Tart
Vegan Chocolate Tart



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RECEPTIONS

Dessert stations presented for 1 hour of service. For groups under 25 people, please add \$14 per person. For dessert action stations are presented with an attendant for 2 hours of service. One attendant per 75 guests at \$195. Each for groups under 25 people, please add \$10 per person.

DESSERT STATIONS

FRESHLY MADE DOUGHNUTS

34

Vanilla Glazed
Pistachio Crunch
Coconut Chips
Chocolate Curls
Berry Crisp
Nutty Hazelnut
Doughnut Holes | Caramel, Chocolate & Raspberry Sauce

BAR TOFFEE & BAR SLAMMER

34

Salted Pecan & Chocolate Brittle
Pistachio Chocolate Bark
White Chocolate Malt Crispers
Triple Chocolate Brownie Bars
Rice Crispy Treat Bars
Almond Brittle Bark
Mix Nut Brittle Bark

THE PATISSERIE

42

Chocolate Bonbon
Chocolate Bark
Macarons
Almond Turtles
Apple Frangipani Tart
Chocolate Peanut Crèmeux Tartlet
White Chocolate Cherry Trifle
Mini Apple Caramel Tart
Mango Passion Fruit Hazelnut Tart
Tres Leches Verrine
Strawberry Lemon Shortcake

THE CHOCOLATE BAR

42

Chocolate Crunch Financier
Triple Chocolate Fudge Brownie
Milk Chocolate Pot De Cream
Caramel Chocolate Crèmeux Tartlets
Pistachio Chocolate Barks
Raspberry Chocolate Marshmallow

DESSERT ACTION STATIONS

CRÊPES SUZETTE

42

Butter
Tangerine & Passion Fruit Juice
Zest
Grand Marnier

CHERRIES JUBILEE

42

Flambéed Bing cherries on Cherry Liqueur
Vanilla Ice Cream
Toasted Almonds



MENU

DINNER

DINNER BUFFET

Presented buffet style for 2 hours of service. For groups fewer than 25 people, please add \$18 per person. Service Includes fresh rolls with butter, Royal Cup Coffee & Assorted Lot 35 Teas

THE VIRGINIAN

126

SOUPS & SALADS

Lobster Bisque | Sliced Toasted Baguette

Baby Kale & Frisée Salad | Almond, Raisins, Champagne Vinaigrette

Baked Beets & Heirloom Carrots | Arugula Salad, Gremolata Dressing

ENTRÉES

Beef Tenderloin | Thyme, Port Jus

Free Range Chicken Breast | Citrus Butter Sauce

Rigatoni | Eggplant, Zucchini, Pomodoro Sauce

SIDES

Roasted Fingerling Potatoes | Rosemary, Garlic

Carnival Cauliflower | Olive Oil Dressing, Maldon Seasoning

DESSERTS

Apple Frangipani Tart

Chocolate Peanut Crèmeux Tartlet

THE CAPITAL

136

SOUPS & SALAD BAR

Forest Mushroom Bisque

Build Your Own Salad | Romaine Hearts, Lola Rosa, Belgian Endive

Raspberry & Sherry Vinaigrette, Caesar Dressing, Balsamic Vinaigrette

Herb Croutons, Pumpkin Seeds, Candied Pecans, Almonds, Feta Cheese,

Strawberries, Blueberries, Heirloom Tomato, Sliced Cucumber,

Shredded Carrots, Watermelon Radish, Olives, Capers

ENTRÉES

Petite Beef Tenderloin Medallion | Roasted Shallots

Pan Seared Salmon | Tomato & Pernod Broth

Grilled Airline Chicken Breast | Cilantro Chimichurri Dressing

SIDES

Polenta | Cherry Tomatoes, Parsley, Citrus Olive Oil

Broccoli Florets | Romesco Sauce

Idaho Potato Wedges | Bacon Bits

DESSERTS

Mango Passion Fruit Hazelnut Tart

Tres Leches Verrine

Strawberry Lemon Shortcake

DINNER

Entrée prices are based on a 3 course meal. For an additional course, please add \$18 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas

PLATED DINNER

SOUPS & SALADS

Choose 1 of the following

Lola Rosa | Lola Rosa Lettuce, Watermelon Radish, Mango, White Balsamic Vinaigrette

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

Yellow Belgian Endive | Caramelized Granny Smith Apple, Pickled Strawberry, Blue Cheese, Mizuna Greens, Champagne Vinaigrette

Roasted Carnival Beets | Goat Cheese, Almond, Citrus, Micro Lettuce, Honey

Poached Pear & Arugula | Sliced Cucumber, Cambozola, Citrus Honey Dressing

Colonnade Salad | Baby Carrot, Green Beans, Grilled Artichoke, Sweetie Drop Peppers, Baked Brie, Raspberry Vinaigrette

Fire Grilled Vegetable Tower

Butternut Squash & Apple Cider Bisque

Shenandoah Wild Mushroom Chowder | Potato, Pine Nuts

Lobster Bisque

Maryland Crab Chowder | Jalapeño Cornbread

HOT APPETIZERS

Choose 1 of the following

Braised Beef Short Rib | Anson Mills Stone Grits, Horseradish Cream

Jumbo Shrimp Gnocchi | Smoked Tomato Broth, Shaved Fennel

Roasted Corn, Pepper & Avocado Timbale | Corn Tortilla, Cilantro Aioli

+12



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DINNER

Entrée prices are based on a 3-course meal. For an additional course, please add \$18 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

PLATED DINNER

ENTRÉES

Choose 1 of the following

FROM THE RANCH

Chicken Breast with Wild Mushroom Risotto | Jumbo Asparagus, Charred Tomato, Pecorino Romano, Truffle Oil
Free-Range Chicken Roulade | Roasted Tomato Basil, Artichoke, Kalamata Olives, Jus, orzo, & asparagus

FROM THE PASTURE

Fillet Mignon | Wild Mushrooms, Sage Risotto, Brussels Sprouts, Marsala Jus
Sirloin | Radish, Arugula Salad, Honey Glazed Carrots, Peewee Marble Potatoes, Bourbon Jus
Braised Beef Short Ribs | Parmesan Polenta, Artichoke Tomato, Celeriac Puree, Port Ju

FROM THE WATER

Cedar Plank Salmon | Baby Vegetables à la Grecque, Marinara Sauce
Pan Seared Red Snapper | Mashed Russets, Baby Beetroot, Romanesco, Bell Pepper Coulis
Rockfish Fillet | Fingerling Potatoes, Bay Scallops, Mussels, Tomato & Pernod Broth

FROM THE GARDEN

Roasted Vegetables on an Eggplant 'Cannelloni' | Asparagus, Baby Squash, Cherry Tomato, Olives & Caper Sauce
Pappardelle Pasta | Mushrooms Bolognese, Asparagus, Pecorino Romano, Truffle Oil

98

109

103

93



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DINNER

Entrée prices are based on a 3-course meal. For Duet Entrées please choose 1 fish, 1 meat and 2 sides. For an additional course, please add \$18 per person. Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

DUET ENTRÉES

156

FROM THE WATER

Choose 1 of the following

Butter Poached Maine Lobster
Grilled Jumbo Prawns
Juniper Signature Crab Cake

FROM THE PASTURE

Choose 1 of the following

Gilled Sirloin
Slow Braised Beef Short Ribs
Hickory Smoked Beef Fillet

SIDES

Choose 2 of the following

Truffle Chive Risotto
Yukon Gold Mash Potatoes
Jalapeño Cheddar Polenta
Rosemary Roasted Peewee Potatoes
Haricot Verts
Honey Roasted Baby Carrots
Carnival Cauliflower
Jumbo Asparagus
Maple Glazed Brussels Sprouts
Mediterranean Citrus Couscous



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DINNER

Entrée prices are based on a 3-course meal. For an additional course, please add \$18 per person.
Service includes Royal Cup Coffee & Assorted Lot 35 Teas.

THIRD COURSE

DESSERT

Choose 1 of the following

- New York Cheesecake** | Mix of Berries, Graham Cookie, & Mascarpone
Vanilla Soft Bake Cheesecake, Chocolate Shards
- Chocolate Fleur Du Sel** | Chocolate Tart, Chocolate Sponge, Caramel Syrup,
Chocolate Crèmeux with Chocolate 64% Shards
- Carrot Cake** | Pineapple Confit, Yuzu Cream Cheese, Vanilla Merengue Tips
- Coffee Tart** | Chocolate Sable, Infinity Coffee Cream Pipe Sponge, Espresso
Dust & Coffee Chantilly

GLUTEN FREE

- East West Mango Passion Fruit Hazelnut Torte** | Piedmont Sponge,
Mango-Passion Crèmeux, Milk Chocolate Glaze, Bergamot Drizzle
- Vanilla Strawberry Balsamic Panna Cotta** | Steeped Cream Bourbon
Vanilla, Vanilla Merengue, Fresh Strawberry, Balsamic Drops
- Chocolate Hazelnut or Almond Crunch Bar** | Hazelnut Dacquoise, Wafer,
64% Chocolate, Fresh Raspberry, Chocolate Cream
- Strawberry Meyer Lemon Pavlova** | Lemon Diplomat Cream, Macerated
Strawberry, White Balsamic, Lemon Micro Zest (GF)



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MENU

BAR SERVICES

BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.

Hosted bars require 1 bartender per 75 guests, bartender fee is \$195.

BAR PACKAGE

	PREMIUM	SUPERIOR	LUXURY
Vodka	Finlandia	Tito's Handmade	Absolut Elyx or Belvedere
Gin	Beefeater	Plymouth Gin	The Botanist
Rum	Bacardi Superior	Bacardi 8 yr.	Flor de Caña Grand Reserva
Tequila	Sauza Hornitos Plata	Casamigos Silver or Reposado	Casamigos Reposado or Añejo
Bourbon/Whiskey	Jack Daniel's	Maker's Mark	Woodford Reserve
Scotch Blended/Single	The Famous Grouse	Chivas Regal	The Macallan Double Cask 12 yr.
Rye	Jim Beam Rye	Templeton Rye	Knob Creek Rye
Vermouth	Noilly Prat or Martini & Rossi	Noilly Prat or Martini & Rossi	Noilly Prat or Martini & Rossi
Sparkling Wine	Chandon Sparkling (CA)	Moët & Chandon Brut (FR)	Veuve Clicquot Brut (FR)
White Wine	Canyon Road Chardonnay or Guenoc Sauvignon Blanc	Robert Mondavi Private Selection or Primaterra Pinot Grigio	Red Tail Ridge Chardonnay or Brancott Sauvignon Blanc
Red Wine	Fox Brook Merlot or Proverb Cabernet Sauvignon	Chanarmuyo Estate Malbec or Dante Cabernet Sauvignon	Kenwood Pinot Noir or Grayson Cellars Cabernet Sauvignon
Beer	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon	Samuel Adams-Boston Lager, Miller Lite, Heineken, & Blue Moon
Enhancements	None	Choice of one; Monumental IPA, Port City, Hard Seltzer Orange, DC Brau, HardCider, or Angry Orchard	Choice of two; Southern Belle Brown Ale , 3 Star, DC Brau, Monumental IPA, Port City, Hard Cider, Hard Seltzer Orange, or Angry Orchard

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BAR SERVICES

Priced per person. All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters. Hosted bars require 1 bartender per 75 guests, bartender fee is \$195.

HOSTED BAR

Per Person	PREMIUM	SUPERIOR	LUXURY
1st Hour	29	32	35
2nd hour	21	23	25
Each additional Hours	17	18	21

Per Drink	PREMIUM	SUPERIOR	LUXURY
Cocktails	17	19	21
Martini	18	21	23
Wine	15	17	19
Domestic Beer	10	10	10
Premium Beer	12	12	12
Soft Drinks	7	7	7
Mineral Water	7	7	7



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BAR SERVICES

All bars include sweet & dry Vermouth, assorted soft drinks, fruit juices & mineral waters.
Cash bars require 1 bartender & 1 cashier per 50 guests bartender fee is \$195, cashier fee is \$195.

CASH BAR

Per Drink	PREMIUM	SUPERIOR	LUXURY
Cocktails	17	19	21
Martini	18	21	23
Wine	15	17	19
Domestic Beer	10	10	10
Premium Beer	12	12	12
Soft Drinks	7	7	7
Mineral Water	7	7	7



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WINE LIST

Price per bottle

SPARKLING

Prosecco, Villa Marcello, Veneto, NV	65
Sparkling Wine, Chandon, California	57
Champagne Brut, G.H. Mumm, Reims, NV	117
Champagne Brut, Veuve Clicquot, Reims, NV	130

WHITE

SAUVIGNON BLANC

Craggy Range Sauvignon Blanc, New Zealand	63
Groth, Napa Valley, California	57
Duckhorn Vineyards, Napa Valley, California	69
Henry Natter, Sancerre Blanc, France	74

CHARDONNAY

Canyon Road, Modesto, California	54
Chamisal, Central Coast, California	58
Stag's Leap Hands of Time, Napa Valley, California	69
Louis Michel & Fils, Chablis, France	92

OTHER WHITE VARIETALS

Pinot Grigio, Ronco Dei Pini, Collio, Italy	63
Riesling, Eroica, Columbia Valley, Washington	63

RED

PINOT NOIR

Annabella, Carneros, California	63
MacMurray Estate, Russian River Valley, California	70

MERLOT

Canyon Road, Modesto, California	44
Novelty Hill, Columbia Valley, Washington	57

CABERNET SAUVIGNON

Estancia, Paso Robles, California	58
Marques de Casa Concha, Concha y Toro, Puente Alto, Chile	69
Rodney Strong 'Alden Vineyard', Alexander Valley, California	69
Sterling Vineyards, Napa Valley, California	88

MALBEC

Canyon Road, Modesto, California	44
Novelty Hill, Columbia Valley, Washington	81

OTHER RED VARIETALS

Zinfandel, Quivira, Dry Creek Valley, California	81
André Brunel, Domaine les Cailloux, Côtes du Rhône, France	69
Château Laurets Puisseguin-Saint-Émilion, Bordeaux, France	107
The Prisoner Red Blend, Napa Valley, California	101

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