



RENAISSANCE WASHINGTON, DC DOWNTOWN HOTEL

2020 EVENT MENUS

R
RENAISSANCE™
HOTELS

999 Ninth Street NW
Washington, DC 20001
202.898.9000



R
RENAISSANCE®
HOTELS

BREAKFAST

CONTINENTAL BREAKFAST
PLATED BREAKFAST
BREAKFAST BUFFET

BREAKS

COFFEE BREAKS
BUILD YOUR OWN

LUNCH

PLATED LUNCH
LUNCH BUFFET
BOX LUNCHES

DINNER

PLATED DINNER
DINNER BUFFET

RECEPTION

HORS D'OEUVRES
DISPLAY STATIONS
ACTION STATIONS

BEVERAGE

WINE
BARS

AUDIO VISUAL

GENERAL INFORMATION

CONTINENTAL BREAKFAST

CONTINENTAL 1 - \$36

natural orange and grapefruit juices

seasonal fresh fruit

assorted breakfast pastries

sweet butter, jams and preserves

Royal Cup coffee service and specialty teas by Taylors of Harrogate

CONTINENTAL 2 - \$39

natural orange, grapefruit and apple juice

freshly sliced seasonal fruits & berries

variety of individual flavored yogurts & house made granola with Chobani Greek yogurt

assorted danish, scones & butter croissants, preserves, jams & creamy butter

New York style bagels with plain, garden herb & strawberry cream cheese

Royal Cup coffee service and specialty teas by Taylors of Harrogate

CONTINENTAL 3 - \$41

natural orange, grapefruit and apple juice

fruit smoothies (requires an attendant)

- strawberry and banana
- blueberry, wildflower honey and pineapple

variety of cold cereals with skim and soy milk

build your own yogurt parfait station:
Chobani greek yogurt, housemade granola, seasonal berries, nuts and dried fruits

bran muffins

steel cut oatmeal - brown sugar, raisins, sundried cherries, nuts, fresh berries, cinnamon, maple syrup and wildflower honey

Royal Cup coffee service and specialty teas by Taylors of Harrogate

to ensure quality, buffets and stations pricing are based on 60 minutes or less.

Pricing is per person

*All food and beverage is subject to a 25% taxable service charge and 10% tax
A \$200 labor charge will apply to all catered meal functions less than 25 guests*

CONTINENTAL BREAKFAST ENHANCEMENTS

CINNAMON FRENCH TOAST | \$9 PER PERSON
with maple syrup

STEEL CUT OATMEAL (GF) | \$6 PER PERSON
brown sugar, raisins, sundried cherries, nuts, fresh berries, cinnamon, maple syrup

CRUSTLESS QUICHE (GF) | \$9 PER PERSON
house smoked chicken, spinach and gruyere cheese

vegetarian alternative (gf):

- sweet peppers, roasted mushrooms, onions, roasted, zucchini, High Country Creamery cheddar cheese

YOGURT (GF) | \$6 EACH
individual plain and fruit

YOGURT PARFAIT | \$8 PER PERSON
Chobani greek yogurt, seasonal berries, granola, wildflower honey

VEGAN PARFAIT (GF) | \$9 PER PERSON
crushed nuts, fresh berries, cannellini beans, agave syrup

HOUSEMADE BREAKFAST BURRITO | \$10 PER PERSON
cage free eggs, chorizo, potatoes, pepper jack cheese, nopalitos relish, fresh salsa

WARM FLAKY BREAKFAST CROISSANTS | \$12 PER PERSON
cage free scrambled eggs, cured Virginia ham and High Country Creamery cheddar cheese

SAUSAGE & EGG BISCUIT | \$10 PER PERSON

HARD BOILED EGGS (GF) | \$36 PER DOZEN
sea salt, sriracha, fresh chives

GRILLED VEGETABLE BAGEL SANDWICH | \$9 PER PERSON
pesto spread

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PLATED BREAKFAST ENTREES

ALL AMERICAN (GF) - \$39

cage free scrambled eggs, crisp bacon, breakfast sausage links and tri-colored roasted potatoes

EGGS BENEDICT - \$41

on an English muffin, Canadian bacon, garden herb hollandaise, fresh asparagus and roasted fingerling potatoes with shallots (maximum 400 guests)

CLASSIC CINNAMON FRENCH TOAST- \$41

with maple syrup, served with crisp bacon and a fresh fruit cup

ACCOMPANIMENTS

all hot breakfast entrées are served with:
natural orange juice, freshly baked breakfast pastries, served with sweet butter, jams and preserves, Royal Cup coffee service and specialty teas by Taylors of Harrogate

*gluten friendly muffins available

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BREAKFAST BUFFET

CAPITAL BUFFET- \$51

natural orange, grapefruit and apple juice

seasonal fresh fruit

variety of cold cereals with whole and skim milk

fresh whole bananas and seasonal berries

individual yogurts

cage free scrambled eggs with crisp bacon, breakfast sausage links, roasted tri-color potatoes with sweet peppers and onions (turkey bacon, chicken or turkey sausage available as substitutes)

assorted breakfast pastries, sweet butter, jams and preserves, assorted sliced bagels served with regular and flavored cream cheeses

Royal Cup coffee service and specialty teas by Taylors of Harrogate

RENAISSANCE BUFFET - \$53

natural orange, grapefruit and apple juice

seasonal fresh fruit

variety of cold cereals with whole and skim milk

fresh whole bananas and seasonal berries

steel cut oatmeal with brown sugar, toasted almonds, cinnamon, maple syrup, raisins and sundried cherries (gf)

cage free scrambled eggs, chicken hash, breakfast sausage links and smoked bacon, roasted fingerling potatoes with shallots and chives (turkey bacon, chicken and turkey sausage available as substitutes)(gf)

assorted breakfast pastries, sweet butter, jams, preserves, assorted sliced bagels served with regular and flavored cream cheese

Royal Cup coffee service and specialty teas by Taylors of Harrogate

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BREAKFAST BUFFET ENHANCEMENTS

BELGIAN WAFFLE STATION | \$14 PER PERSON

with orange-espresso flavored mascarpone cheese, fresh strawberries, soft butter, vanilla whipped cream, maple butter

OMELETE STATION (GF) | \$16 PER PERSON

cage free whole eggs, egg white, and eggbeaters®
fresh lump crab meat, onions, tomatoes, mushrooms, baby shrimp, peppers,
ham, spinach, cheddar, Swiss and feta cheese

FRENCH TOAST STATION | \$14 PER PERSON

with orange-espresso flavored mascarpone cheese, fresh berries, soft butter, maple butter

BREAKFAST VEGAN TOFU TOSS (vegan/GF) | \$15 PER PERSON

roasted wild & cultivated mushrooms, tossed with silken tofu, brown rice pilaf, fresh asparagus, nutritional yeast

HOUSE SMOKED BEEF TENDERLOIN | \$20 PER PERSON

wild mushroom, fingerling potato hash, béarnaise sauce, carved to order
(attendant required)

HOUSE SMOKED CHICKEN HASH | \$14 PER PERSON

sweet peppers and onions, fresh herbs

FRESH BAGELS WITH SMOKED SALMON | \$18 PER PERSON

cream cheese, onions, capers, tomatoes, lemons

a minimum guarantee of 25 guests is required for all buffets.

to ensure quality, buffet pricing is based on 60 minutes of service. Price will increase if length of time exceeds 60 minutes.

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COFFEE BREAKS

9TH STREET SODA FOUNTAIN - \$27

(attendant required | one per 75 guests)

seltzer water blended with house made syrups and ice

select two flavors:

- ginger-lemongrass
- lemon
- orange
- pineapple
- pomegranate

housemade popcorn with J.O Spice

skewered macaroon, marshmallow, strawberry with chocolate drizzle

CAFÉ ITALIANO - \$30

Starbucks Frappuccino

chocolate dipped biscotti, assorted coffee cakes, limoncello pana cotta

sparkling and still waters

ENERGY BREAK - \$29

make your own yogurt parfait (v/gf):
Chobani greek yogurt, fresh seasonal berries, crushed mixed nuts, wildflower honey,

lemon hummus and vegetable crudité (gf)

Nutri-Bullet energy smoothies

(attendant required | one per 75 guests)

- kale, avocado, flaxseeds, red seedless grapes, lemon juice, coconut water

- bananas, strawberries, orange juice, flaxseeds, almond milk, vanilla, cinnamon

SWEET TOOTH - \$29

cinnamon twists with sauce anglaise, assorted doughnuts ,chocolate lace cookie

sparkling and still waters, chocolate milk and whole milk

All breaks include Royal Cup coffee service and specialty teas by Taylors of Harrogate, milk, soy milk and lemon wedges.

To ensure quality, all break pricing based on 30 minutes of service. Price will increase if length of time exceeds 30 minutes.

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COFFEE BREAKS

FROM THE BAKERY - \$28

house baked cookies:
chocolate chip, oatmeal, gluten friendly coconut

gluten friendly brownies

house baked raspberry | blueberry healthy bars

whole fruit

whole milk, chocolate milk, sparkling and still waters

AFTERNOON FIESTA - \$28

black bean-poblano dip, warm tortilla chips

beef taquitos

virgin mojitos and agave lemonade

CANDY STORE - \$29

a selection of old fashioned candies

assorted sodas to include root beer and orange soda

Royal Cup coffee service and specialty teas by Taylors of Harrogate

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BUILD YOUR OWN COFFEE BREAK

ASSORTED HOUSEMADE COOKIES | \$66 per dozen

HOUSEMADE BROWNIES | \$66 per dozen
gf brownies available

INDIVIDUAL SAVORY SNACKS | \$6 each
Sun Chips, Smartfood popcorn and pretzels

ASSORTED GRANOLA, ENERGY BARS | \$6 each

WHOLE FRESH FRUIT | \$5 per piece INDIVIDUAL ICE

CREAM BARS | \$8 each

AVOCADO CHILI CON QUESO | \$14 per person
crispy corn tortilla chips

WHITE BEAN CROSTINI | \$48 per dozen
White bean spread, piquillo pepper-olive tapenade

QUINOA CREME BRULEE | \$12 per person

WARM PRETZEL STICKS (VEG) | \$60 per dozen
served with mustard dip and Vienna lager beer cheese dip

HOUSEMADE POTATO CHIPS (V/GF)| \$7 per person
served with rosebud BBQ spice and chipotle-ranch dip

ASSORTED CUPCAKES | \$66 per dozen

To ensure quality, break pricing is based on 30 minutes of service. Price will increase if length of time exceeds 30 minutes.

BUILD YOUR OWN COFFEE BREAK CONTINUED

SIMPLY COFFEE | \$22 per person

regular and decaffeinated coffee, selection of regular and specialty teas by Taylors of Harrogate-
based on 30 minutes of service

COFFEE|TEA | \$115 per gallon

Royal Cup coffee service and specialty teas by Taylors of Harrogate

ASSORTED SOFT DRINKS, STILL AND SPARKLING BOTTLED WATER | \$6.75 each

FRESH FRUIT SMOOTHIE SHOOTERS | \$6.75 per person

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ALL DAY COFFEE BREAKS

EXECUTIVE MEETING PACKAGE - \$75

beverages based on 8 hours of service

EARLY MORNING (60 minutes)

natural orange, grapefruit and apple juice
seasonal fresh fruit
assorted breakfast pastries, sweet butter, jams
and preserves
Royal Cup coffee service and specialty teas by
Taylors of Harrogate

MID-MORNING (30 minutes)

whole Fruit
house baked raspberry/blueberry healthy bars
Royal Cup coffee service and specialty teas by
Taylors of Harrogate
assorted soft drinks, natural spring and sparkling
water

MID-AFTERNOON (30 minutes)

individual bags of popcorn and chips
a selection of energy and power bars
Housemade flavored iced tea
Royal Cup coffee service and specialty teas by
Taylors of Harrogate
assorted soft drinks, natural spring and sparkling
water

SENIOR MEETING PACKAGE - \$85

beverages based on 8 hours of service

EARLY-MORNING (60 minutes)

natural orange, grapefruit and apple juice
seasonal fresh fruit
assorted breakfast pastries, sweet butter, jams
and preserves
assorted sliced bagels served with regular
and flavored cream cheese
assorted flavored yogurts and Chobani greek yogurt
Royal Cup coffee service and specialty teas by Taylors
of Harrogate

MID-MORNING (30 minutes)

house baked raspberry/blueberry healthy bars
whole Fruit
Royal Cup coffee service and specialty teas by Taylors
of Harrogate
assorted soft drinks, natural spring and sparkling water

MID-AFTERNOON (30 minutes)

house made potato chips and tortilla chips (gf),
guacamole, fresh tomato salsa, caramelized
onion dip
italian, custard filled mini donuts
Royal Cup coffee service and specialty teas by Taylors
of Harrogate
assorted soft drinks, natural spring and sparkling water

PLATED LUNCH STARTERS

ACCOMPANIMENTS

all lunch entrées include:
choice of soup or salad, fresh seasonal vegetables, dessert, sliced artisan breads with sweet butter and coffee service

LUNCH STARTERS | choose soup or salad

SALADS

(V-Vegetarian, GF- Gluten Friendly, VG – Vegan)

field greens (V/GF)
red radish, fresh mozzarella, plum tomatoes, fresh basil, white balsamic vinaigrette

caesar salad (V)
herbed croutons, parmesan cheese

chopped salad (V/GF)
romaine, iceberg, diced tomatoes, sliced black olives, shredded cheddar, diced zucchini, crumbled eggs, Italian vinaigrette

kale salad (VG/GF)
Quinoa, dried cherries, chickpeas, roasted zucchini and yellow squash, white balsamic vinaigrette

HYDROPONIC GREENS (V, GF)

Hydroponic greens from Fresh2O Farm (Stevensburg, VA), sliced goat cheese, watermelon radish, marinated heirloom tomatoes, basil vinaigrette

COLD SOUPS

chilled cucumber soup (V/GF)

gazpacho, shrimp (GF)

HOT SOUPS

wild mushroom bisque

fresh lump crab chowder, oyster crackers

roasted tomato soup, balsamic drizzle (V/GF)

wild rice cannellini bean soup with kale (VG/GF)

butternut squash bisque (GF)

All food and beverage is subject to a 25% taxable service charge and 10% tax

PLATED LUNCH ENTREES

BEEF ENTREES

PETITE GRILLED SIRLOIN STEAK | \$63

chimichurri, roasted cauliflower whipped potatoes

72 HOUR BEEF SHORTRIBS | \$60

wild mushroom tomato sauce, baked potato, sour cream, cheddar cheese and green onions

HOUSE SMOKED BEEF BRISKET | \$63

Espresso demi glace, pub style fingerling potatoes, seasonal vegetable

SEAFOOD ENTREES

HERB CRUSTED NEW ENGLAND HADDOCK | \$60

chervil butter, wheat berries, pea pesto

GRILLED SALMON FILLET (GF) | \$58

thai curry sauce, mango relish, jasmine rice, haricots verts in roasted chilisoy

POULTRY ENTREES

GRILLED CHICKEN | \$54

tomato sofrito, saffron rice with pigeon peas, asparagus, roasted mini peppers

HOUSE BRINED, ROASTED CHICKEN BREAST | \$54

mascarpone cream, basil polenta, ratatouille

HOUSE SMOKED CHICKEN BREAST | \$56

molasses demi glace, whipped sweet potatoes, braised red cabbage and baby carrots

ROASTED CHICKEN BREAST | \$51

house blended spices with piquillo pepper emulsion with warm fingerling potato salad

ACCOMPANIMENTS

all lunch entrées include:

choice of soup or salad, fresh seasonal vegetables, dessert, sliced artisan breads with sweet butter and coffee service

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PLATED LUNCH ENTRÉE SALADS & FAMILY STYLE

ENTRÉE SALADS

GREAT CAESAR SALAD (V)

traditional dressing, herbed croutons, parmesan cheese
with roasted sirloin of beef | \$57
with grilled breast of chicken | \$53
with barbequed salmon | \$55

FAMILY STYLE CHICKEN "COBB" SALAD (GF) | \$56

thyme roasted chicken, bacon bits, cheddar cheese, diced tomatoes, crumbled eggs, shredded red radish, avocado, mustard vinaigrette

VEGAN-GLUTEN FRIENDLY | \$54

kale, arugula, quinoa, goji berries, toasted pinenuts, roasted cauliflower, roasted beets, sundried cherries, sumac spiced plum tomato, cannellini beans, white balsamic vinaigrette

FAMILY STYLE LUNCH

NOT A MINUTE TO SPARE | \$59

PRE-SET FAMILY STYLE: tossed field greens, carrots, red radish, savory multigrain salad, cucumber, pear tomato, white balsamic vinaigrette
grilled sliced chicken breast, rosebud bbq strip sirloin and grilled flat bread
a selection of mini pastries

Royal Cup coffee service and specialty teas by Taylors of Harrogate
Pricing is per person

PLATED LUNCH DESSERT

INCLUDED IN ENTRÉE PRICE

chocolate madness cake, raspberry sauce

chocolate pana cotta, fresh berries (gf)

lemon chiffon fresh fruit tarts

balsamic roasted pineapple tart

New York cheesecake, fresh strawberries

opera cake | raspberry sauce

tiramisu “martini”, orange gelée

tres leches cake with dulce de leche and fresh berries

peach yogurt cake

LUNCH BUFFETS

LAFAYETTE - \$62.50

soup of the day, sliced artisan breads and butter

caesar salad, parmesan cheese, croutons (v/gf)

fresh mozzarella - prosciutto salad in a basil vinaigrette

roasted cauliflower, roasted mushrooms, romesco dressing (v/gf)

HOT:

Hungarian chicken paprikash

salmon medallions, lentil ragout (gf)

succotash of Blue Ridge Farm vegetables (v/gf)

Israeli couscous

chocolate pecan pie, carrot cake, key lime pie

Royal Cup coffee service and specialty teas by Taylors of Harrogate

MOUNT VERNON - \$64.50

soup of the day, sliced artisan breads and butter

SALAD BAR:

field greens, crumbled eggs, red radish, cherry tomatoes, cucumbers, shredded cheddar, black olives, toasted almonds, sundried cherries, low-fat Italian, balsamic vinaigrette, ranch dressing

oven roasted yukon gold potato salad, chipotle-scallion vinaigrette,

red beet and feta salad, EVO vinaigrette

HOT:

house brined chicken, preserved lemon, olives, chick peas, crushed tomatoes

braised beef shortribs, za'atar spiced beef reduction

multigrain pilaf (gf)

roasted Blue Ridge Farm vegetables (v/gf)

selection of pies and cookies

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LUNCH BUFFETS

PENN QUARTER - \$64.50

soup of the day, sliced artisan breads and butter

country garden salad, ranch and Italian vinaigrette
multigrain salad, roasted chicken, pomegranate vinaigrette

HOT:

grilled skirt steak, smoked peppercorn demi-glace
grilled swordfish medallions, lemon and garden herbs
sea salt roasted red bliss potatoes
green beans, fennel confit (v/gf)

selection of mini pastries

Royal Cup coffee service and specialty teas by Taylors of Harrogate

ADAMS – MORGAN - \$66.50

soup of the day, sliced artisan breads and butter

spinach leaves, kale, mixed greens, diced tomatoes, diced zucchini, chickpeas, toasted walnuts, flaxseeds, diced cucumbers
crumbled blue cheese, dried cranberries, balsamic vinaigrette, creamy herb dressing
roasted shrimp, scallops, sundried tomatoes, sweet peppers, scallions, blood orange dressing
Austrian cucumber salad

HOT:

rotisserie chicken, natural juices
petite sirloin with smoked peppercorns and wild mushroom ragout
pesto mashed yukon gold potatoes
medley of artichoke, fennel, squash, carrots

selection of cakes and pies

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LUNCH BUFFETS

DUPONT CIRCLE - \$64.50

soup of the day, sliced artisan breads and butter

chopped greens, pickled red onions, shredded carrots, toasted pecans
mango-tomatillo salsa with pickled corn

HOT:

fajita and salsa bar:

chicken fajitas, mahi mahi tacos (gf), portobella mushroom fajitas (v/gf),
soft flour tortillas, guacamole, pico de gallo, roasted corn-black bean salsa, mango-tomatillo salsa
sour cream, queso fresco, shredded cabbage

poblano rice and calabacitas (gf)

tres leches cake, Mexican cookies

Royal Cup coffee service and specialty teas by Taylors of Harrogate

K STREET DELI - \$57.50

soup of the day

tossed greens, ranch dressing, balsamic vinaigrette, blue cheese dressing
roasted potato-chipotle salad
east coast slaw in cider vinaigrette and celery seeds

Virginia ham, house roasted turkey breast, roast beef, copacolla
sliced cheddar, American cheese, Swiss cheese

roasted squash and zucchini, roasted portobella mushroom (v/gf)

selection of sandwich rolls and breads, bibb lettuce, sliced red onions, tomatoes,
pickle chips, quartered hard boiled eggs, selection of mustards, mayonnaise

warm potato chips in house blended rosebud spice

assorted cookies and brownies

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LUNCH BUFFETS

U STREET BBQ - \$64.50

Assorted field greens, ranch dressing, blue cheese dressing, balsamic vinaigrette

Fingerling potato and egg salad

Southern cole slaw

Black eyed pea salad

HOT:

House smoked beef brisket, DC mumbo BBQ sauce

Vienna lager brined chicken

Grilled DC half smoked sausage with caramelized onions, peppers, soft bun

Macaroni and smoked gouda cheese

Fresh corn on the cob

Apple cobbler with vanilla cream

Carrot cake

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LUNCH BUFFETS

KALORAMA - \$59.50

soup of the day, sliced artisan breads and butter

kale, romaine, arugula, spinach

carrots, cucumber, tomato, wild mushrooms, roasted piquillo peppers, red radish, shredded cheddar, blue cheese, feta cheese, black olives, pinenuts, toasted pecans, dried fruits, multigrain, flaxseeds
ranch dressing, champagne basil vinaigrette, balsamic vinaigrette, caesar dressing

CHILLED: roasted salmon medallions, grilled chicken breast, sliced sirloin (gf)

assorted cookies and brownies

Royal Cup coffee service and specialty teas by Taylors of Harrogate

POTOMAC RIVER - \$59.50

soup of the day

mesclun greens

grilled portabella mushroom, cucumber slices, diced tomatoes, crumbled eggs, artisan bleu cheese, toasted pinenuts, Italian vinaigrette
fregola pasta with roasted vegetables in sundried tomato pesto

PRE-MADE SANDWICHES

- shaved roast beef, horseradish cream, caramelized onions, aged cheddar, leaf lettuce, tomatoes, pretzel roll
- house roasted breast of turkey, cranberry spread, havarti dill cheese, tomatoes, leaf lettuce, Kaiser roll
- ciabatta roll, chicken "shawarma", lemon hummus spread, tomatoes, leaf lettuce
- vegetable muffaletta (gluten-friendly)

Udi's gluten free roll, olive relish, grilled eggplant, zucchini, portobella mushroom, asparagus (v/gf)

assorted potato chips

assorted cookies and brownies

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BUILD YOUR OWN BOX LUNCH - \$57 PER PERSON

Select up to three of the sandwiches or salads listed below to create your own boxed lunch. Exact quantities of each selection due with final guarantee

VEGETABLE MUFFALETA (v/gf)

Udi's gluten friendly roll, olive relish, grilled eggplant, zucchini, portobella mushroom, asparagus

CHICKEN "SHAWARMA"

ciabatta roll, chicken "shawarma", lemon hummus spread, tomatoes, leaf lettuce

THE ITALIAN

capicola, prosciutto, salami, provolone, lettuce, tomato, sundried tomato spread, Italian hoagie

OVEN ROASTED TURKEY BREAST

multigrain bread, oven roasted breast of turkey, roasted piquillo peppers, low-fat cream cheese spread with chives, Boston bibb lettuce

CHICKEN "BAN MIH"

spiced chicken breast, pickled vegetable relish, cucumber slice, shredded lettuce, cilantro, french baguette

STEAKHOUSE

shaved roast beef, whole grain mustard aioli, aged cheddar, leaf lettuce, tomatoes, kaiser roll

CHICKEN CAESAR SALAD

grilled breast of chicken, crisp romaine, parmesan cheese, herbed croutons, caesar dressing

AMERICAN HARVEST SALAD

mesclun greens, grilled portabella mushroom, cucumber slices, artisan bleu cheese, candied walnuts, diced tomatoes, Granny Smith apple slices, Italian vinaigrette

QUINOA SALAD

wilted spinach, cherries, diced zucchini, yellow squash & tomatoes with white balsamicvinaigrette

THE CHESAPEAKE

Shrimp salad, lettuce, tomato, soft bun

ALL BOXED LUNCHESES INCLUDE:

green bean salad, gourmet chips, whole fruit, cookies, Cliff bar
choice of: regular and diet soft drinks, bottled water

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SMALL GROUP BUFFET

SMALL GROUP SPREAD - \$61

For groups of 25 guests or less

soup of the day

kale shaker, cannellini beans, diced tomatoes, quinoa, flaxseeds, sundried cherries, balsamic vinaigrette
vegetarian antipasto platter:
- marinated artichokes ,fresh mozzarella, plum tomatoes, marinated olives, steamed asparagus, grilled portabella, mustard aioli (v/gf)

vegetable muffaletta (v/gf)

Udi's gluten friendly roll, olive relish, grilled eggplant, zucchini, portobella mushroom, asparagus
classic Philly's cheese steak
chicken schnitzel sliders, brioche roll, savory cheesespread
assorted individual gourmet potato chips

whole fresh fruit

pastry chef's selection of miniaturedesserts

iced tea

assorted soft drinks

Pricing is per person

PLATED DINNER STARTERS

ACCOMPANIMENTS

all dinner entrées include:
choice of : appetizer, soup or salad
fresh seasonal vegetables, dessert, sliced artisan breads with
sweet butter and coffee service

DINNER STARTERS | choose salad, soup or appetizer

SALADS

hearts of romaine, arugula, marinated hearts of palm, cherry tomatoes, "jerk" chicken salad sugar reef style,
avocado dressing (gf)

italian frisee, lollo rosso, artichoke panna cotta, oven dried tomatoes, shaved parmesan , herbed balsamic
vinaigrette (gf)

baby iceberg, shards of crisp prosciutto, sweet corn-tomato relish, artisan blue cheese, smoked paprika dressing

(gf) local greens, roasted beets, fresh mozzarella cheese, Marcona almonds, crostini, aged sherry vinaigrette

Hydroponic greens from Fresh2O Farm (Stevensburg, VA), fresh heart of palm, baby heirloom tomatoes, quinoa
with roasted plantain, papaya seed vinaigrette (gf)

SOUPS

butternut squash bisque, root vegetables(gf)

lobster-vanilla veloute, toasted hazelnut

corn-crab chowder, oyster crackers

PLATED DINNER STARTERS

COLD APPETIZERS

fresh lump crab avocado tian, mache, marinated heirloom tomatoes, mango relish

roasted, chilled Limoncello jumbo shrimp, cauliflower-apple slaw, blueberry drizzle (gf)

buratta and heirloom tomatoes, basil oil (v/gf)

HOT APPETIZER

eastern shore crab cake, Baltimore's J.O. crab spice remoulade, braised kale

roasted chili rubbed jumbo shrimp, stone ground grits with sharp High Country Creamery cheddar (gf)

house made duck confit, fregola pasta, pistachio pinenut pesto, figs

hearts of palm cake, chili lime drizzle, roasted mushroom succotash (vg/gf)

PLATED DINNER ENTREES

BEEF ENTREES

PAN SEARED FILET MIGNON | \$96

peppercorn merlot, yukon gold potatoes gratin with smoked gouda, root vegetable medley

GRILLED SIRLOIN STEAK | \$92

roasted wild mushroom salad, port demi-glace, sea salt roasted fingerling potatoes, creamed spinach, orange scented baby carrots

72 HOUR BRAISED BEEF SHORTRIBS | \$91

pecan wood smoked potatoes

SEAFOOD ENTREES

SUSTAINABLE SOURCED CATCH OF THE DAY | \$90

leek, J.O. chesapeake crab spice sauce, lobster mashed potatoes

GRILLED SALMON (GF) | \$86

warm potato salad, braised lentils, whole grain mustard sauce

GRILLED SWORDFISH (GF) | \$88

sweet corn cake, vintage port sauce, cranberry bean succotash

POULTRY ENTREES

HOUSE SMOKED CHICKEN BREAST | \$84

Hungarian paprikash sauce, bratwurst, mascarpone polenta, seasonal vegetables

HOUSE-BRINNED CHICKEN BREAST (GF) | \$86

roasted mustard sauce, roasted fingerling potato-mushroom salad, green beans and piquillo peppers

ROAST CHICKEN | \$89

chicken confit, savory cornbread stuffing, Brussel sprouts with Nueski bacon, orange scented baby carrots

ACCOMPANIMENTS

all dinner entrées include:

choice of : appetizer, soup or salad

fresh seasonal vegetables, dessert, sliced artisan breads with sweet butter and coffee service

PLATED COMBINATION DINNER ENTREES

COMBINATION ENTREES

FLAME-KISSED BEEF TENDERLOIN & MEDALLION OF SUSTAINABLY SOURCED SALMON | \$105

with pinot grigio sauce, dried fruit salsa, mushroom polenta

BRAISED BONELESS BEEF SHORTRIB & OVEN ROASTED BREAST OF CHICKEN | \$102

chicken breast filled with roasted piquillo peppers and spinach, smoked tomato coulis, merlot demi-glace, seasonal vegetables, smoked mashed potatoes, balsamic syrup

PETIT SIRLOIN STEAK WITH HOUSE MADE ROSEBUD BBQ SPICE & ROASTED JUMBO SHRIMP | \$109

thai red curry sauce, jicama-carrot slaw, jasmine rice

MEDALLION OF BEEF & OVEN ROASTED HALIBUT | \$114

espresso demi glaze, tarragon-lobstersauce
smoked gouda "mac 'n' cheese"

pricing is per person

PLATED VEGETARIAN & VEGAN DINNER ENTREES

VEGETARIAN, VEGAN & GLUTEN FRIENDLY (GF) ENTREES

SAVORY BREAD PUDDING (GF)

with roasted forest mushrooms, leeks and sundried tomatoes, accompanied by fresh asparagus, roasted cauliflower and fresh basil coulis

GINGER RISOTTO CAKE (GF)

baby bok choy, fresh asparagus, roasted plum tomatoes, baby carrots, fennel confit

HEARTS OF PALM "CRAZY CAKE" (GF)

remoulade sauce, roasted wild mushrooms, cranberry bean succotash with edamame, sweet peppers with corn

CAULIFLOWER GRATIN with asiago cheese (GF)

smoked tomato sauce, succotash, roasted fingerling potatoes, artichokes, sun-dried tomatoes

ROASTED VEGETABLE PAELLA (V/GF)

saffron scented shortgrain rice, piquillo peppers, zucchini, squash, sweet peas, grilled eggplant, oven roasted tomatoes, grilled asparagus

TOFU TAJINE (V/GF)

artichokes, cipollini onions, chickpeas, grilled green asparagus, roasted baby vegetables, plum tomatoes, preserved lemon, cracked olives, cilantro, harissa, quinoa pilaf

PLATED DINNER DESSERT

INCLUDED IN ENTRÉE PRICE

ginger sake pana cotta, fresh berries (gf)

New York cheesecake, fresh strawberries

roasted banana cheesecake, raspberry coulis

spiced peach yogurt cake

chocolate pear cake, chocolate-dipped strawberries

white chocolate croquant "martini", orange gelee

grand marnier mousse dome on almond cake, chocolate glaze, mango coulis

layered chocolate-mint cheesecake, white chocolate mousse and caramelized pears

DINNER BUFFETS

CITY CENTER DINNER BUFFET | \$104 per person

wild mushroom bisque (v/gf)
field greens, toasted pumpkin seeds, toasted pinenuts, marinated cherry tomatoes, lime cilantro-ranch dressing, extra virgin olive oil, aged balsamic
green lentils, blue cheese, roasted duck breast, creole mustard cider vinaigrette
roasted shallots, grapes, mushrooms, green bean salad (v/gf)

ENTREES:

pan seared salmon, roasted mustard butter sauce (gf)
roast prime rib of beef with fresh horseradish cream
lamb tajine with preserved lemon and cracked olives
seasonal vegetables (v/gf)
scaloped potatoes (gf)

DESSERT:

chocolate espresso pot de creme
peanut butter cheesecake bar
buttermilk cake, fresh berries

Royal Cup coffee service and specialty teas by Taylors of Harrogate

THE DISTRICT DINNER BUFFET | \$99 per person

red lentil soup (v/gf)
caesar salad, grated parmesan, herbed croutons
roasted red beets, cauliflower, romesco sauce (v/gf)
potato, sweet pea, tuna salad
cabbage, green pepper, raisin salad (v/gf)

ENTREES:

grouper medallions, saffron fennel confit (gf)
roasted sirloin, wild mushroom – tomato demi-glace
herb roasted chicken thighs, piquillo pepper emulsion (gf)
seasonal vegetables (v/gf)
barley risotto (gf)

DESSERT:

assorted deluxe mini pastries
Royal Cup coffee service and specialty teas by Taylors of Harrogate

*All food and beverage is subject to a 25% taxable service charge and 10% tax
A \$200 labor charge will apply to all catered meal functions less than 25 guests*

COLD HORS D'OEUVRES

COLD HORS D'OEUVRES | \$7.50 per piece
minimum 50 piece per selection

chicken tarragon salad on crostini
bocconcini brochette, pear tomatoes, kalamata olives (gf)
za'atar spiced hummus in cauliflower cup (vegan|gf)
deviled eggs with bacon (carb-conscious)
cucumber-avocado roll with pickled ginger and wasabi mayonnaise (vegan|gf)
massala spiced lentil salad in corn cup (vegan)
grilled portobella mushroom duxelle, boursin cheese (v)

COLD HORS D'OEUVRES | \$ 8 per piece
minimum 50 piece per selection

ahi tuna tartar, wasabi mascarpone (gf)
roasted Limoncello jumbo shrimp, sriracha-bloody mary dip (gf)
ratatouille tartlet in cauliflower cup (vg/gf)
cambozola, thyme, fig spread on fruit bread
shrimp – asparagus relish in phyllo cup
smoked salmon mousse in phyllo, crème fraiche, domestic caviar

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A \$200 labor charge will apply to all catered meal functions less than 25 guests*

HOT HORS D'OEUVRES

HOT HORS D'OEUVRES | \$ 7.50 per piece
minimum 50 piece per selection

thai chicken cashew spring roll, peanut dip
smoked chicken quesadilla
porcini risotto croquette
sriracha chicken lollipop, yogurt dip seared
chicken satay, red coconut sauce falafel, tahini
spread (gf/vg)
spinach- feta roll
roasted vegetable kabob, J.O. spice remoulade (v/gf) kale
and vegetable dumpling, ponzu dip (vegan) vegetable tikki,
tomato chutney (gf/vg)
cumin lamb lollipop, minted yogurt dup (gf)
vegetable empanada (v, gf)

HOT HORS D'OEUVRES | \$ 8 per piece
minimum 50 piece per selection

tempura shrimp, sweet chili dip
chicken and waffle skewer, DC mumbo dip
maryland crab cake, r moulade sauce
roasted lamb chops, mint aioli (gf) hoisin
seasoned beef shortrib pot pie
brioche panini with braised shortrib and cave aged fontina house
smoked pork belly, peach preserve
BBQ shrimp and grits tart
pork carnita flat bread
brie and pear in triangular filo

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RECEPTION STATIONS

SMALL PLATES | \$17 per person

1 cold, 1 hot [selection of two total, price includes 1 hot and 1 cold per guaranteed quantity]

additional selections available | \$9 per item

COLD

puy lentils, local Firefly goat cheese, herb seared lamb loin (gf)

heirloom tomatoes, burrata cheese, arugula, Limoncello balsamico (v/gf)

Maine lobster-papaya salad, vanilla vinaigrette cocktail (gf)

ahi tuna, wakame salad, wonton crisp

house made duck confit, fennel slaw, berry compote (gf)

HOT

organic field greens, queso fresco, jicama, blistered grape tomatoes, crispy fried jumbo shrimp, corn-chipotle relish

port braised Bell & Evans chicken, sweet pea risotto

seared jumbo sea scallops, local mushroom and faro salad

28 day dry aged ribeye steak, house made rosebud rub, sea salt roasted pub potatoes, port gastrique (gf)

stone ground grits with Rogue Creamery sharp cheddar, roasted chili rubbed jumbo shrimp (gf)

slow braised beef shortribs, parsnip puree, red wine reduction

Maximun 300 guests

Chef required | 1 per 75 guests| \$225 per chef

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A \$200 labor charge will apply to all catered meal functions less than 25 guests*

RECEPTION STATIONS

PAN-ASIAN WRAPS (GF) | \$26

bibb lettuce, rice paper, thai chicken salad, beansprouts, carrots, cellophane noodles, roasted chili, hoi-sin spread, wasabi dip
attendant required | 1 per 75 guests | \$200 per Chef

SUSHI | \$28

California rolls, selection of sushi, wasabi, soysauce
based on four pieces per person

HUMMUS BAR (V/GF) | \$19

lemon hummus, fire-roasted red pepper hummus, vegetablecrudit 
chicken shawarma, diced cucumbers, tomato-feta relish, toasted pinenuts, pita bread, tahini dip

CAESAR SALAD BAR | \$24

crisp romaine leaves tossed to order with traditional dressing, parmesan cheese and herbed croutons with
grilled sliced breast of chicken, sliced sirloin andshrimp

TACO STATION | \$29

fresh grouper, adobo roasted whole chicken
flour tortilla, guacamole, shredded cabbage, queso fresco, fresh salsa, mango-black bean salsa, sour cream

'BUILD YOUR OWN' SLIDER STATION | \$29

angus beef, chicken & vegetarian
served with brioche slider buns & assorted toppings
condiments to Include: Rogue creamery cheddar, crumbled blue cheese, swiss cheese
tomato, lettuce, dill pickles, mustard aioli, chipotle mayonnaise served with
housemade potato chips

SEASHORE FRIES BAR (V/GF) | \$19

Chef attendant required | 1 per 75 guests | \$225 per Chef

Maximum 300 guests

crispy fried French fries, sriracha Bloody Mary dip, Baltimore's J.O. crab spice dip, cilantro lime ketchup
warm cheese dip

Pricing is per person and based on 1 hour of service. Price will increase for longer length of service.

ACTION STATIONS

ACTION STATIONS

Chef attendant required | 1 per 75 guests | \$225 per Chef

PASTA | \$29

select two pastas:

- orecchiette
- penne
- rigatoni
- cheese tortellini
- quinoa and kale ravioli (V/GF)

select two sauces:

- alfredo
- roasted tomato
- pesto cream
- beef bolognese

served with grilled chicken, sweet peas, grated parmesan, toasted pine nuts, rustic artisanal bread

Pricing is per person and based on 1 hour of service. Price will increase for longer length of service.

ACTION STATIONS

ACTION STATIONS

Chef attendant required | 1 per 75 guests | \$225 per Chef

AVOCADO TOAST BAR | \$22

fresh avocados, guacamole, micro greens, hemp seeds, goji berries, heirloom tomatoes, roasted corn, extra virgin olive oil, grilled ciabatta, multigrain spitzweck roll

RISOTTO STATION | \$29

creamy Arborio rice, sweet peas, pecorino cheese, seared jumbo sea scallops, sautéed truffled royal trumpet mushrooms

U STREET STATION | \$29

DC's half smoked sausage, beef chili, cheddar cheese, diced red onions, pickled jalapeno, mustard, soft bun

QUESADILLAS | \$22

crab, chicken, vegetable quesadillas made to order
served with chipotle guacamole, fresh tomato salsa, sour cream, salsa picante, flour tortilla

MARYLAND CRAB CAKES | \$28

made with fresh lump crab meat, sautéed to order
rémoulade sauce, lime aioli
(2 pieces per person)

BULGOGI STATION | \$29

Beef, chicken, stir-fried green beans and bean sprouts, cucumber kimchi, gochujang sauce, jasmine rice, tamago eggs

Pricing is per person and based on 1 hour of service. Price will increase for longer length of service.

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A \$200 labor charge will apply to all catered meal functions less than 25 guests*

RECEPTION DISPLAYS

ARTISAN CHEESE DISPLAY (V) | \$23

a selection of Imported and domestic artisan cheeses accompanied by fig cake, specialty jams, marinated olives and sliced artisan breads, assorted crackers
(maximum 300 people)

FRESH FRUIT DISPLAY (V/GF) | \$17

array of sliced fresh seasonal fruits including pineapples, berries and melons

ROASTED & RAW VEGETABLE DISPLAY (V/GF) | \$19

selection of herb-marinated vegetables to include: portabello mushrooms, baby carrots, zucchini, eggplant, asparagus, roasted in olive oil and garlic
selection of raw vegetables, to include: broccoli florets, cauliflower florets, baby carrots, zucchini sticks, cherry tomatoes. Served with pesto dip, extra-virgin olive oil, and balsamic vinegar

ANTIPASTO & CHARCUTERIE PLATTER | \$27

Prosciutto, capocola, mortadella, grilled tuna, provolone cheese, cambozola, grilled vegetables, marinated mushrooms, marinated olives, sundried tomatoes, crostini and grissini sticks, fig jam, mustardo

BREADS, DIPS and SPREADS | \$19

sliced baguette, ciabatta, housemade tortilla chips served with green olive and pistachio tapenade, roasted vegetable escalivada dip, warm spinach-artichoke dip, tomato-cilantro salsa, guacamole

DESSERT BAR | \$19

assorted mini pana cottas, chocolate petit fours, tiramisu mousse cups with orange gelee, roasted banana cheese cake, mini balsamic pineapple tarts with lime custard, chocolate bourbon pecan squares, sugar cookies, flourless chocolate cake with croquant, chocolate dipped strawberries
(based on 3 pieces per person)

VIP COFFEE STATION | \$ 14

Royal Cup coffee service
specialty teas by Taylors of Harrogate
assorted coffee syrups, chocolate shavings, whipped cream, sugar cubes, cinnamon sticks

Pricing is per person and based on 1 hour of service. Price will increase for longer length of service.

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A \$200 labor charge will apply to all catered meal functions less than 25 guests*

CARVING STATIONS

CARVING STATIONS | Chef attendant required

1 per 75 guests | \$225 per attendant

HOUSE SMOKED, ROASTED TURKEY BREAST | \$255 each

cornbread sage dressing, mayonnaise, cranberry sauce, assorted silver dollar rolls
[serves 25]

PEPPERED STRIP LOIN OF BEEF | \$280 each

roasted fingerling potatoes with smoked cipollini onions, whole-grain mustard, creamy horseradish, assorted silver dollar rolls
[serves 25 guests]

ROSEMARY-GARLIC CRUSTED RACK OF LAMB | \$280 each

rosemary, faro, mint jelly, shiraz demi-glace, assorted silver dollar rolls [serves 20 guests]

TENDERLOIN OF BEEF | \$390 each

warm roasted mushroom salad, Dijon mustard, mayonnaise, creamy horseradish sauce, assorted silver dollar rolls
[serves 25 guests]

CITRUS-SCENTED ROASTED FRESH SALMON (GF) | \$255 each

filled with papaya, poblano chili and mint, lime aioli
[serves 20 guests]

Pricing is based on 3 hours of service. Price will increase for longer length of service.

INTRIGUING WINES

SPARKLING WINE AND CHAMPAGNE

Mumm Napa Brut Prestige Chef de Caves, Napa | \$90
Mionetto Organic Prosecco, Treviso | \$70

INTRIGUING WHITES

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$55
Magnolia Grove by Chateau St. Jean, Rose, California, USA | \$55
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$75
J. Vineyards, Pinot Gris, California, USA | \$95

CHARDONNAY

Magnolia Grove by Chateau St. Jean, California, USA | \$55
Kenwood Vineyards, Sonoma County, California, USA | \$62
Sonoma Cutrer "Russian River Ranches", Sonoma Coast, Sonoma County, California, USA | \$70
Goose Bay, Marlborough, New Zealand (Mevushal) | \$170

CABERNET SAUVIGNON

Magnolia Grove by Chateau St. Jean, California, USA | \$55
Spellbound, California, USA | \$65
Justin, Paso Robles, California, USA | \$140

INTRIGUING REDS

Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$55
Hangtime, Pinot Noir, California, USA | \$60
Line 39, Pinot Noir, California, USA | \$70
Decoy by Duckhorn, Merlot, Sonoma, California, USA | \$120
Goose Bay, Pinot Noir, Marlborough, New Zealand (Mevushal) | \$175

**pricing is per bottle*

HOST / CONSUMPTION BARS

QUARTZ BAR | HOST

liquor | \$12 (per drink)

smirnoff vodka, don q cristal rum, beefeater gin, dewar's white label scotch, jim beam white label bourbon, canadian club whiskey, jose cuervo traditional silver tequila, courvoisier vs

domestic Beer | \$9 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbon, miller lite, blue moon, modelo especial, o'douls

imported/Craft Beer | \$10 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine - Magnolia Grove by Chateau St. Jean | \$55 (per bottle)

SAPPHIRE BAR | HOST

liquor | \$14 (per drink)

absolut vodka, bacardi superior rum, captain morgan original spiced rum, tanqueray gin, dewar's white label scotch, makers mark bourbon, jack daniels whiskey, canadian club, don julio blanco tequila, hennessy vs

domestic Beer | \$9 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbon, miller lite, blue moon, modelo especial, o'douls

imported/Craft Beer | \$10 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine - Magnolia Grove by Chateau St. Jean | \$55 (per bottle)

DIAMOND BAR | HOST

liquor | \$15 (per drink)

grey goose vodka, bacardi superior rum, bombay sapphire gin, johnnie walker black, knob creek, jack daniel's, crown royal, patron silver, hennessy privilege vsop

cordials | \$13 (per drink)

bailey's irish cream, grand marnier, kahlúa, courvoisier, amaretto

domestic Beer | \$9 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbon, miller lite, blue moon, modelo especial, o'douls

imported/Craft Beer | \$10 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine - Magnolia Grove by Chateau St. Jean | \$55 (per bottle)

CASH BARS

QUARTZ BAR | CASH **cash bar prices are inclusive of tax and service charge*

liquor | \$15 (per drink)

smirnoff vodka, don q cristal rum, beefeater gin, dewar's white label scotch, jim beam white label bourbon, canadian club whiskey, jose cuervo traditional silver tequila, courvoisiers

domestic Beer | \$11 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbo, miller lite, blue moon, o'douls

imported/Craft Beer | \$12 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine | \$14 (per glass)

SAPPHIRE BAR | CASH **cash bar prices are inclusive of tax and service charge.*

liquor | \$16 (per drink)

absolut vodka, bacardi superior rum, captain morgan original spiced rum, tanqueray gin, dewar's white label scotch, makers mark bourbon, jack daniels whiskey, canadian club, don julio blanco tequila, hennessyvs

domestic Beer | \$11 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbo, miller lite, blue moon, o'douls

imported/Craft Beer | \$12 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine \$14 (glass)

DIAMOND BAR | CASH **cash bar prices are inclusive of tax and service charge*

liquor | \$18 (per drink)

grey goose vodka, bacardi superior rum, bombay sapphire gin, johnnie walker black, knob creek, jack daniel's, crown royal, patron silver, hennessy privilege vsop

cordials | \$15 (per drink)

bailey's irish cream, grand marnier, kahlúa, courvoisier, amaretto

domestic Beer | \$11 (each)

samuel adams boston lager, samuel adams seasonals, pabst blue ribbo, miller lite, blue moon, o'douls

imported/Craft Beer | \$12 (each)

corona, Heineken, DC brau corruption, port city integral ipa

intriguing Wine | \$14 (per glass)

HOST / PACKAGE BARS

PER PERSON QUARTZ PACKAGE BAR

\$26 first hour
\$14 each additional hour

PER PERSON SAPPHIRE PACKAGE BAR

\$30 first hour
\$16 each additional hour

PER PERSON DIAMOND PACKAGE BAR

\$34 first hour
\$18 each additional hour

BAR LABOR CHARGES

All bars are subject to the following labor charges:

BARTENDER

\$225 for the first 3 hours
\$125 each additional hour
1 bartender required for every 75 guests for host bars and 1 per 100 for cash bars

CASHIER

\$225 for the first 3 hours
\$125 each additional hour
1 cashier required for every 2 bars

PROJECTION

PROJECTION PACKAGES

LARGE BALLROOM PACKAGES

9'x16' Wide Screen Dual HD Projection Package | \$8000
7'11"x14' Wide Dual HD Projection Package | \$5000
9'x16' Wide Screen HD Projection Package | \$4000
7'11x14' Wide Screen Projection Package | \$2500
Standard Definition Projection Package | CALL

SMALL BALLROOM PACKAGES

6'11x12'2 Wide Screen Dual Projection Package | \$4400
6'11x12'2 Wide Screen HD Projection Package | \$2200
Additional Projection Package Options | CALL

MEETING ROOM PACKAGES

Dual MR Projection Package | \$1400
MR Projection Package | \$700
Wide Screen High Definition Projection Package | \$2000

SUPPORT PACKAGES

SMALL BALLROOM

6'11x12'2 Wide Screen Dual Projection Package | \$2000
6'11x12'2 Wide Screen HD Support Package | \$1075

MEETING ROOM

Dual MR Support Package | \$750
MR Support Package | \$350
Wide Screen High Definition Support Package | \$1000

All support packages include an appropriate screen, VGA cable or HDMI cable, cart and power strip/extension cord.

Any event technology canceled within 72 hours prior to event start date(s) will be billed at 100% of standard pricing.

SOUND

MICROPHONE

- Wireless Hand Held | \$200
- Wireless Lavalier | \$200
- Wired Podium Microphone | \$95
- Wired Table Microphone | \$95
- Push-to-Talk Microphone | \$75
- 12" Desktop Gooseneck Microphone | \$100

MIXERS

- 4 Channel Mixer | \$85
- 6 Channel Mixer | \$95
- 12 Channel Mixer | \$185
- 14 Channel Mixer | \$200
- 16 Channel Mixer | \$260
- 24 Channel Mixer | \$300
- 48 Channel Mixer | \$700

AUDIO ACCESSORIES

- Self Powered Speaker (JBL) | \$150
- Mult – Box (Press Feed) | \$250
- Clearcom Headset | \$45
- Intercom Base Station | \$150
- BR House Patch | \$250
- MR House Patch | \$125

RECORDING EQUIPMENT

- Hard Drive Audio Recorder | \$300

Any event technology canceled within 72 hours prior to event start date(s) will be billed at 100% of standard pricing.

LIGHTING, EQUIPMENT & CONNECTION

LIGHTING | RIGGING

LED PAR Up Light | \$95
Rigging Points w/o Motors | \$250
Rigging Points w/ Motors | \$375
Motors | \$450
Intelligent Light Mover | \$200
Air Wall Track Fee | \$750
Rigging Services | CALL

TELEPHONE | INTERNET

House Phone | Complimentary
Direct-In-Dial Phone | \$175
Wired Internet | \$175
Wireless Internet | CALL
Dedicated Bandwidth | CALL
Web Casting | CALL

COMPUTER | OFFICE EQUIPMENT

Laptop | \$260
Mac Laptop | \$350
Black and White Laser Printer | \$200
Color Printer | \$300
Stand Alone Copier (High Volume Black and White) | CALL
Stand Alone Copier (High Volume Color) | CALL

Any event technology canceled within 72 hours prior to event start date(s) will be billed at 100% of standard pricing.

LIGHTING, EQUIPMENT & CONNECTION

MEETING ACCESSORIES

Post-it Flipchart Package w/ Markers | \$100
Whiteboard | \$85
Laser Pointer | \$45
Wireless Mouse | \$65
Pipe and Drape (per sq. foot) | \$25
Speaker Timer | \$125
Cue Light | \$75
Standing Podium w/ Light | \$75
Powerstrip and Extension Cord | \$30
Lucite Podium | \$400
VIP Podium w/ LED Monitor for Client's Logo | \$550
Dual Post Plasma Stand \$100
Computer Hard Drive / Flash Drive | CALL

LABOR

Setup, Teardown, and Operator Labor (per hour)
Daily 6am – 11pm | \$125
Holiday Rate | \$145
4 hour minimum

An AV Tech is mandatory when 4 or more mics are in use.
Different rates apply for Camera Technicians, Riggers and Technical Directors, please call.

PROPOSALS

Our in-house event technology team would be delighted to create a custom audio visual proposal for you at any time. For more information about our inventory & services please contact us directly.

Patrick Jones | Director of Event Technology
202.962.4325, patrick.jones@renaissancehotels.com

Any event technology canceled within 72 hours prior to event start date(s) will be billed at 100% of standard pricing.

GENERAL INFORMATION

BANQUET AGREEMENT

All banquet events are designed and based upon the guidelines of the Renaissance Washington, DC listed below.

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food and beverage of any kind may be brought in the hotel by the customer, guest or exhibitors. The Renaissance Washington, DC is the only licensed authority to sell and serve liquor for consumption on the premises. District of Columbia law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Renaissance Washington, DC reserves the right to refuse alcohol service to anyone.

CATERING FEES

There is a 25% service charge and a 10% sales tax added to all food and beverage charges. The 25% service charge is taxable. All prices are quoted per person unless otherwise indicated. To ensure quality, buffets and station pricing is based on 1 hours or less. Refreshment breaks are based on 30 minutes of service. A \$200.00 labor charge will apply to all catered meal functions of less than 25 guests. Cooking stations and carving stations are subject to A \$200.00 chef's fee per chef. Cashiers are required for all cash bars and cash concessions. A cashier fee of \$200.00 per cashier will be applied to all cash bars and concessions. All bars must have a bartender.

FOOD AND BEVERAGE GUARANTEES

Ten (10) working days prior to all food & beverage functions, the Renaissance Washington, DC requires the customer to submit an expected number of guests for each scheduled event. The expected number of guest cannot be reduced by more than 10% at the time the hotel receives the guaranteed number of guests. The guaranteed number of guests for all food and beverage functions must be submitted to the event management department by 12:00 (noon) three (3) business days prior to the date / time of the function. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the actual number of guests. For plated food and beverage functions and seated meals, the hotel will set seating for 3% over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the guarantee, not the overset.

BALLROOM CONDITIONS

Any damages to the hotel as a result of group activity will be subject to a repair charge. If the meeting space is not left in a reasonable condition, a \$1,000.00 clean up fee will be charged.

SIGNAGE AND DÉCOR

The Renaissance Washington, DC Hotel reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, and posters from being displayed on the lobby level and ballroom level without prior approval.

GENERAL INFORMATION

OUTSIDE VENDORS

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Renaissance Washington DC Hotel's Hold Harmless From Liability Form and provide the appropriate liability insurance verification as outlined in the Production Guideline Authorization Form & Addendum to Group Sales Agreement.

If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

OUTSIDE TECHNICAL SERVICES

The Renaissance Washington DC Downtown Event Technology department is the hotel's preferred provider for all audio visual needs. If you should choose to utilize an outside audio visual provider group will be subject to a flat rate of \$1,000 per day for a technician to be on site during event hours 6am-10pm Monday – Friday and \$1,500 per day 6am-10pm Saturday – Sunday. The hotel requires an Event Technology staff member to be present during your event in order to support and monitor compliance with all Hotel Event Technology standards. In addition, Hotel requires that such vendor provide Hotel an indemnification agreement and proof of adequate insurance.

BANNERS AND ELECTRICAL

Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work, and operation may be executed without a house electrician. However, all service connections and overload protection to such equipment must be made by a house electrician only.

All material and equipment furnished by the Renaissance Washington DC Hotel for any order shall remain property of the Renaissance Washington DC Hotel and shall be removed only by the hotel.

All materials used must be non-flammable to conform with DC Fire Regulations. Electrical wiring and equipment must conform to appropriate DC codes. Material not conforming to such regulations will be removed immediately at exhibitor's expense. Engines, motors, or any kind of equipment may be operated only with consent of the Director of Engineering.

No nails, screws, or bracing wires used in erecting displays may be attached to the building without written consent of the Director of Engineering. All property destroyed or damaged by exhibitors must be replaced to its original condition by exhibitor at exhibitor's expense.

The hotel will not be responsible for any injury, loss, or damage that may occur to the exhibitor, exhibitor's employees or property, or to any other person prior, during or subsequent to the period covered by the exhibitor's contract, provided said injury, loss, or damage is not caused by willful negligence or wrongful act of any employee of the hotel. Each exhibitor expressly releases the hotel from such liabilities and agrees to indemnify the hotel against any and all claims for such injury, loss, or damage.

All prices quoted for equipment and labor are subject to change.