

RATED #1
BY HOLIDAY INN WORLDWIDE
IN GUEST SERVICE SATISFACTION

Welcome to the Holiday Inn Washington, DC- Central/White House hotel in Washington, DC!!! We are excited to have you and your travelers as our guests. We will strive to ensure that your stay is comfortable and enjoyable. Centrally located in the heart of Washington, D.C.'s sightseeing and business district with major attractions, four-star restaurants and shopping we are only **minutes away from the new Washington Convention Center and 4 Blocks from McPherson Square metro station or Dupont Circle metro station.**

The Holiday Inn Washington, DC- Central/White House is delighted with the fact that our hotel has consistently been rated the #1 Holiday Inn hotel in Washington, D.C. Each month surveys are conducted by the Intercontinental Hotels Group (Holiday Inn Worldwide Office) to evaluate guest service among their hotels. As the following reports will indicate, not only is the Holiday Inn Washington, DC- Central/White House always the leading property in Washington, D.C., but we are among the very best in Maryland, Virginia, and Washington, D.C. area. We take much pride in this statistic because it shows that we care about all our guests, all the time!

While enjoying the comfort and experience with our hotel, please note the following services available to you;

Avenue Café Restaurant – Serving a delectable American Cuisine opens daily from 6:30am to 10:00pm daily; Meal times are as follows; Breakfast - 6:30am-10:30am; Lunch -11:00am-2:00pm; Dinner 5:00pm-10:00pm. For specific menu items, please see our restaurant staff.

Avenue Café Bar & Lounge – Opened daily from 11:00am-11:00pm daily;

Room Service - Opened daily from 6:30am to 10:00pm daily;

Gift & Sundry Shop – Opens daily from 7:00am-1:00pm **and** 2:00pm-9:00pm

Business Center Services - available for a fee; please consult our catering/sales department for details and assistance;

Thank you so much for your time and our sales department look forward to serving your next meeting soon!! For more information on the Holiday Inn Washington, DC- Central/White House, including restaurant menus and amenities visit our website www.inndc.com.

Don Evans
Director of Sales
202-349-3026

David Kusnetz
Assistant Director of Sales
202-349-3027



1501 Rhode Island Avenue, NW * Washington, DC 20005
202/483-2000 * Fax 202/797-1078 * Reservations: 800/248-0016
www.inndc.com * holiday@inndc.com

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LETS STAY CONNECTED
#HolidayInnDC



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1501 Rhode Island Avenue, NW
Washington, DC 20005
Phone: 202-483-2000
Fax: 202-797-7979

Function/Catering Policies

Setup Charges:

There is a \$1,000.00 setup charge for the use of our function space when guarantee is 50 persons or less, unless otherwise specified through the Sales department. Any last minute, (day of) major deviation from contracted setup an additional labor charge of \$175.00 will be added to the bill. Function room(s) will be assigned based on the number of anticipated guests. The Hotel reserves the right to adjust room assignments based on the your final guarantee, and reserves the right to move functions to comparable meeting or banquet room other than those appear on the function contract. In the event of substantial fluctuations in the number of attendees whether an increase or decrease by 10%, the Hotel also reserves the right to charge additional room rental fees.

Prices:

All food and beverages prices are subject to a 20% service charge plus 10% DC sales tax. The service charge is taxable in the District of Columbia. Taxes are subject to change without prior notification.

Food & Beverage Regulations:

The Holiday Inn Washington, DC- Central/White House is required to abide by liquor & food regulations for the District of Columbia, therefore, **all food and beverage must be supplied and prepared by the Holiday Inn Washington, DC-Central/White House.** It is the Hotel's policy that no food or alcohol be brought into the hotel from an outside source. All prices are subject to change.

Deposits:

Thirty (30) days prior to your event, a non-refundable deposit of 50% of the total anticipated food & beverage revenue is due to the Hotel and the final balance must be paid in full 72 hours prior to your function date.

Guarantees:

To insure fine service and complete satisfaction, we must guarantee to service personnel a specific number of attendees. Therefore, a final attendance number must be specified seventy-two (72) hours in advance, or the estimated number will be accepted as your guarantee. If Hotel is not notified, client will be held responsible for the count expected on your contract.

Cancellation Policy:

Cancellation must be received in writing thirty (30) days prior to function date. If cancellation is received within thirty (30) days, a cancellation fee will be assessed and the client assumes responsibility for payment as outlined. Cancellations received within 30-21 days, 30% of the total anticipated food and beverage charges are due to the Hotel. If cancellation received 20-10 days, 50% of the total anticipated food and beverage charges will be due to the Hotel. If cancellation received 9 days or less, 100% of the total anticipated food and beverage charges will be due to the Hotel.

Audio-Visual Rental:

Hotel can provide equipment from an outside source, fees will apply, see attached list for prices. Or, client may elect to provide their own equipment at no additional charge, provided client provides advance notice to catering personnel. Any audio visual cancellations must be made 24 hours prior to the event. Any cancellations made after this time will result in full charge for all audio visual equipment ordered.

Delivery & Storage:

The Holiday Inn Washington, DC- Central/White House can accept deliveries of boxes containing materials for your conference, however storage is limited. We require advance notice given on all incoming packages with the date(s), exact number of boxes and approximate times of delivery. Boxes must be labeled with the contact name, sales manager name and date of your meeting. The client is responsible for the shipping any packages back to original source. Hotel will not be responsible for any damages or loss of packages, or their contents.

Signs & Displays:

Hotel must approve the placement of any decorations and/or display any signage placed in the hotel, walls, and registration and meeting rooms areas located on the first floor. Nails, thumb tacks, tape, etc are prohibited on walls or woodwork. Any damages to these areas will be assessed to the client.

Services for Persons with Disabilities:

Hotel is in full compliance with American with Disabilities Act. We kindly request advance notice as soon as possible, but no later than (1) week to accommodate the needs of the attendee(s) with disabilities. Hotel agrees to furnish equipment from standard inventory at no cost to the client. Additional equipment or personnel requirement to accommodate person(s) must be provided by client at the client's expense.

Specific Responsibilities of the Hotel:

The Holiday Inn Washington, DC- Central/White House assumes no responsibility for the damage or loss of any merchandise or articles brought into the Hotel. Arrangements may be made for security by contracting your catering representative.

The customer shall be responsible and reimburse the Hotel for any Hotel damage or loss cause by any of the customer's guest or persons or organizations contract by the customer to provide any service or goods before, during or after the function.

The Hotel reserves the right to exercise final authority over any function and other entertainment in regards to volume and professionalism, whether they are engaged by the customer or though the Hotel.

The Holiday Inn Washington, DC- Central/White House management reserves the right in its sole discretion to refuse space for certain events. Events including but not limited to resale events, advertised events, social gatherings, and events beyond reasonable duration. It is the policy of the Holiday Inn Washington, DC- Central/White House not to accept any type of open admission events. Hotel must approve in writing copy of circulars, fliers, and invitations for events promoted to the general public. Hotel reserves the right to refuse admission to or eject from the premises any objectionable individuals whose behavior is contrary to the safety of our Hotel. Hotel shall not be liable to you or your guests for its exercise of these rights.

Client Signature _____ Date _____

Sales Manager Signature _____ Date _____

BREAKFAST

Continental Breakfast

(Served in the Meeting Room Only)

(Minimum of 30 people)

Guarantee below 30 people will incur a \$125.00 surcharge.

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea

Assorted Danish, Muffins, Croissants

Assorted Chilled Fruit Juices

\$12.95 pp++

Deluxe Continental Breakfast

(Served in the Meeting Room Only)

(Minimum of 30 people)

Guarantee below 30 people will incur a \$125.00 surcharge.

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea

Assorted Danish and Muffins; Assorted Freshly Sliced Seasonal Fruit

Assortment of Granola Bars

Assorted Chilled Fruit Juices

\$14.95 pp++

Full Breakfast Buffet

(Served in the Meeting Room Only)

(Minimum of 30 people)

Guarantee below 30 people will incur a \$125.00 surcharge.

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea

Assorted Danish and Muffins; Assorted Freshly Sliced Seasonal Fruit

Assorted Chilled Fruit Juices

Choice of Four Items

Scrambled Eggs

Crisp Bacon

Country Sausage Links

Corned Beef Hash

Cream Chipped of Beef

Home Style Potatoes

Pancakes

French Toast

\$17.95 pp++

Full American Breakfast Buffet

(Restaurant Dining Only – Hotel will Provide Vouchers for Each Guest)

(Minimum of 10 people)

Extensive Breakfast Buffet including a variety of Hot and Cold Breakfast Items

Freshly Brewed Coffee, Decaffeinated Coffee, Regular Tea and Orange Juice

\$15.95 pp++

****Substitutions or Supplementary orders are subject to availability and must be requested in advance****

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

European Breakfast Buffet

(Served in the Meeting Room Only)

(Minimum of 30 people)

Guarantee below 30 people will incur a \$125.00 surcharge.

Scrambled Eggs

Bacon

Sausage Links (Pork)

Pancake

Assorted Pasties (Asst. Danish and Muffins)

Home style Potatoes

Toast (Wheat and White)

Sliced seasonal Fruits

Assorted Cereal with milk

Yogurt

Pancake syrup, Butter and Jam (Marmalade, Strawberry or Grape Jam)

Assorted Chilled Fruit Juices

Freshly brewed Coffee and Tea

\$15.95 + +

(Substitute Cream Chipped of Beef and Biscuit for Bacon and Sausage)

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Prices may vary

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Catering/Function policies and procedures apply

Boxed Breakfast/Lunches

(Boxed meals can be picked-up in the Avenue Café or Front Desk. Please advise Sales Manager which location is preferred.)

Breakfast

Muffin or Danish
Fresh Fruit (Apple/ Orange)
Cereal Bar
Bottle of Juice (Apple/ Orange/Cranberry)
\$9.95++

Lunch

Grilled Chicken Sandwich

Lettuce, Onion, Provolone Cheese on a Ciabatta Roll
with Potato Chips
Bottled Water or Can Soda
\$12.95++

Club Sandwich

Turkey, Bacon, Ham, Swiss Cheese Topped With Lettuce On Your Choice Of
White, Wheat or Rye Bread
Bottled Water or Can Soda
\$13.25++

Stir Fry Veggie Wrap

Zucchini, Yellow Squash, Bell peppers, Spinach, Roasted Garlic
Soy Sauce and Sesame Oil
Wrapped in a Flour Tortilla
Bottled Water or Can Soda
\$14.95++

Substitutions or Supplementary orders are subject to availability and must be requested in advance
Prices may vary

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BREAKS & SERVICE RE-FRESHER

Break Service

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea	\$3.95 p/person
Variety of Soft Drinks	\$3.95 p/person
Assorted Chilled Fruit Juices	\$3.95 p/person
Bottled Spring Water	\$3.95 p/person
Mineral Water	\$3.95 p/person

Assorted Danish, Muffins, or Breakfast Breads	\$6.95 p/person
Assorted Bagels with Cream Cheese	\$3.95 p/person
Assorted Kellogg Cold Cereal and Whole Milk	\$4.25 p/person
Egg Omelets Patties	\$4.25 p/person

Whole Fresh Fruit	\$4.25 p/person
Sliced Seasonal Fresh Fruit	\$4.25 p/person
Assorted Granola Bars	\$3.25 p/person
Assortment of Yogurt	\$3.95 p/person

Freshly Baked Cookies	\$3.95 p/person
Freshly Baked Fudge Brownies	\$3.95 p/person
Ice Cream Bars	\$3.95 p/person

Mix Nuts (serves 8-10ppl)	\$23.00 p/bowl
Pretzels (serves 8-10ppl)	\$18.00 p/bowl
Potato Chips/Popcorn/Tortilla Chips and Salsa (serves 8-10ppl)	\$18.00 p/bowl

Pitcher of Iced Tea (Serves 5-6ppl)	\$18.00 p/person
Pitcher of Lemonade (Serves 5-6ppl)	\$15.00 p/person
Pitcher of Fruit Punch (Serves 5-6ppl)	\$18.00 p/person
Lemon Bars 4x4	\$5.25 each

Substitutions or Supplementary orders are subject to availability and must be requested in advance
Prices may vary

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Catering/Function policies and procedures apply

LUNCH

Deli Sandwich Platter

Assortment of Individually Prepared Sandwiches of Ham, Turkey Breast, Roast Beef and Tuna Salad
Served On a Deli Roll Accompanied By Swiss Cheese, Lettuce And Tomato
Served With Potato Chips and Kosher Pickle
Served With Iced Tea
\$20.95 pp++

Tortilla Wrap Platter

Assortment of Ham, Turkey Breast and Roast Beef, with Romaine Lettuce, Sun Sundried Tomatoes, dressing and Provolone cheese wrapped in a Tortilla
Served with Potato Salad
Served with Iced Tea
\$19.95 pp++

**Garden Salad, Pasta Salad or Soup Du Jour – additional \$3.00 pp++

Deli Lunch Buffet

(Served in Meeting Room/Restaurant)
(Minimum of 20 people)

Thinly Sliced Ham, Turkey Breast, Roast beef, Tuna Salad, Chicken Salad and Fresh Fruit Salad;
Shaved Swiss, American Cheese, Pasta Salad, Potato Salad,
Lettuce, Tomatoes, Kosher Pickles, Potato Chips,
Assorted Rolls/Breads and Assorted Condiments,
Coffee, Decaffeinated coffee, regular and Herbal Tea, and Iced Tea
Freshly Baked Cookies
\$22.95 pp++

Lunch Buffet

(Restaurant Dining Only)
(Minimum of 30 people)

Salad Bar, Soup Du Jour, Chef's choice of Two Main Entrées
Chef's Choice of Seasonal Vegetable & Starch Accompaniment;
Seasonal Fresh Fruit, Coffee, Decaffeinated Coffee, Regular and Herbal Tea
Unlimited Soft Drinks
\$24.95 pp++

Substitutions or Supplementary orders are subject to availability and must be requested in advance

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax
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Catering/Function policies and procedures apply

DINNER

Minimum 30 ppl

(Below 30 people will incur a \$125.00 surcharge)

All Plated Entrees Include - Freshly Baked Rolls, Tossed Garden Salad W/House Dressing
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Rosemary Garlic Lamb Chops

Grilled Lamb Chops Marinated with Fresh Rosemary Garlic with Portobello Mushroom Sauce with Parsnips Puree
\$38.95

Roasted Cornish Game Hen

Roasted Cornish Game Hen, Topped With Pomegranate Demi-Glace Served with Wild Rice and Asparagus
\$32.95

Stuffed Salmon Filet

Salmon Stuffed With Crabmeat, Scallops, Garlic, and Spinach over Hollandaise Sauce
\$36.95

Maryland Crab Cakes

With Cream Corn and Baby Squash
\$36.95

Ribeye steak

Ribeye Steak W/ Red Wine Mushroom Sauce and Mixed Vegetables
\$39.95

Grilled Chicken Breast

With Sun-Dried Cherry Sauce and Spinach Mashed Potatoes
\$29.95

Seared Salmon Filet

Topped With Lemon Butter Sauce, Steamed Rice and Asparagus
\$31.95

New York Strip

Port Wine Mushroom Sauce with Spinach, Mashed Potatoes or Mixed Vegetable and Rice Pilaf
\$39.95

Choose One Selection from the Banquet Dessert Menu for an Additional \$4.25 pp++

Substitutions or Supplementary orders are subject to availability and must be requested in advance

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

DINNER BUFFET

A Four Hour Affair
Minimum of 40 ppl

(Served in Banquet Room)
(Restaurant Dining Optional)

A Guarantee Below 40 People Will Incur A \$125.00 Surcharge

Buffet Is Served With Freshly Baked Rolls and Butter, Tossed Garden Salad with Three Dressings. Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Choice of Two Entrée Selections

Roast Beef with Red Wine Curry Sauce
Dill Salmon Filet
Rosemary Baked Chicken
Chicken Parmesan
Chicken Marsala
Mediterranean Grilled Chicken Breast
Meat or Vegetable Lasagna
Apple Raising Stuffed Pork Tenderloin

Choice of Two Accompaniments

Mashed Potatoes
Green Beans Almandine
Fresh Seasonal Vegetables
Roasted Potatoes
Rice Pilaf

Choice of Two Desserts

Apple Pie
Cheese Cake
Carrot Cake
Chocolate Cake

Choice of two Entrees - \$28.95
Choice of Three Entrees - \$32.95

****Substitutions or Supplementary orders are subject to availability and must be requested in advance****
Prices may vary
All menu items listed are subject to 20% service charge and 10% DC tax
Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.
Catering/Function policies and procedures apply

Vegetarian Buffet

(Served In Banquet Room)
(Restaurant Dining Optional)
Guarantee below 30 people will incur a \$125.00 surcharge

Served With Freshly Baked Rolls and Butter, Tossed Garden Salad with Three Dressings. Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Appetizer

(Please select One Item)

Bruschetta

A Traditional Topping of Roma Tomatoes, Fresh Basil and Extra-Virgin Olive Oil
Served With Toasted Ciabatta Bread

Hot Artichoke Spinach Dip

A Blend of Artichokes, Spinach and Cream Cheese, Served With Ciabatta Bread

Soup

(Please Select One Item)

Minestrone Soup

Fresh Vegetables, Beans and Pasta in A Light Tomato Broth A Vegetarian Classic

Vegetarian Corn Chowder

Chowder of Vegetables and Sweet Toasted Corn

Entrées

(Please Select Two Items)

Eggplant Parmesan

Lightly Breaded Eggplants, Fried and Topped With Marinara Sauce, Mozzarella and Parmesan Cheese Served On
A Bed of Spaghetti

Ravioli Di Portabella

Portobello Mushroom Filled Ravioli in a Creamy Smoked Cheese and Sun-Dried Tomato Sauce

Tri-Color Tortellini Marinara

Tri-Color Tortellini Topped With Marinara Sauce and Melted
Mozzarella Cheese

Vegetable Lasagna

Layers of Pasta with Carrots, Broccoli, Spinach and Onion In
A Rich Blend of Ricotta, Parmesan, Mozzarella, Cheddar And
American Cheese With A Light Bread Crumb Topping

Tofu Picatta
Lightly Breaded Tofu Sautéed with Artichoke Hearts in Lemon White Wine Capers Sauce

Tofu Thai Red Curry Sauce
Tofu Simmered in Rich Thai Red Curry Sauce, Served With Rice

Choice of Two Accompaniments

Mashed Potatoes
Green Beans Almandine
Fresh Seasonal Vegetables
Roasted Potatoes
Spaghetti Marinara
Fettuccini Alfredo
Rice Pilaf

Sweet Ending

Choice of One Dessert
Apple Pie, Cheese Cake, Carrot Cake or Chocolate Cake

\$ 25.95 + +

**** Add an extra course or appetizer to your experience
\$6.00pp

Substitutions or Supplementary orders are subject to availability and must be requested in advance

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

Vegetarian Menu (Plated)

(Served in banquet room)

(Restaurant Dining optional)

Guarantee below 40 people will incur a \$125.00 surcharge

Served With Freshly Baked Rolls and Butter, Tossed Garden Salad with Three Dressings, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Appetizer

(Please Select One Item)

Bruschetta

A Traditional Topping of Roma Tomatoes, Fresh Basil and Extra-Virgin Olive Oil
Served With Toasted Ciabatta Bread

Hot Artichoke Spinach Dip

A Blend of Artichokes, Spinach and Cream Cheese, Served With Ciabatta Bread

Soup

(Please Select One Item)

Minestrone Soup

Fresh Vegetables, Beans and Pasta in a Light Tomato Broth

Vegetable Gumbo

A Hearty Vegetable Gumbo Loaded With Okra and Rice

Entrées

(Please Select Two Items)

Eggplant Parmesan

Lightly Breaded Eggplants, Fried and Topped With Marinara Sauce, Mozzarella and Parmesan Cheese Served On
A Bed of Spaghetti

Ravioli Di Portabella

Portobello Mushroom Filled Ravioli in a Creamy Smoked Cheese and Sun-Dried Tomato Sauce

Tri-Color Tortellini Marinara

Tri-Color Tortellini Topped With Marinara Sauce and Melted
Mozzarella Cheese

Vegetable Lasagna

Layers of Pasta with Carrots, Broccoli, Spinach and Onion In
A Rich Blend of Ricotta, Parmesan, Mozzarella, Cheddar And
American Cheese With A Light Bread Crumb Topping

Tofu Picatta

Lightly Breaded Tofu Sautéed with Artichoke Hearts in Lemon White Wine Capers Sauce

Tofu Thai Red Curry Sauce

Tofu Simmered in Rich Thai Red Curry Sauce, Served With Rice

Vegetarian Plated Continued on next page.....

Choice of Two Accompaniments

Mashed potatoes
Green Beans Almandine
Fresh seasonal Vegetables
Roasted Potatoes
Spaghetti marinara
Fettuccini Alfredo
Rice Pilaf

Sweet Ending

Choice of One Dessert
Apple Pie, Cheese Cake, Carrot Cake or Chocolate Cake

\$29.95++

****Substitutions or Supplementary orders are subject to availability and must be requested in advance****

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

Presidential Cocktail Reception

A Four Hour Affair
Minimum of 30 Guests

Open Bar for Three Hours Serving Premium Brands, Imported And
Domestic Beer,
House Wines, Soft Drinks

Seasonal Market Vegetables, Assorted Sauces and Fresh Fruits Platter Display

Hot and Cold Hors d'oeuvres

(Please Select Three Items to Be Butler- Passed During the First Hour of Your Reception)

Antipasto Skewers	Sirloin Skewers with Horseradish
Bruschetta	Cajun Chicken Skewers
Fried Mushroom Caps	Shrimp Spring Rolls
Mini Egg Rolls	Cheese and Vegetable Quesadilla
Mini Quiches	Cheese and Crackers
Potato Skins Topped W/ Bacon and Cheddar	Mini Crab Cake
Chilly Crusted Chicken Skewers W/ Mango Sauce	Pigs in a Blanket
Shrimp Dumplings W/Soy Sauce	

Pasta Station:

(Please Select Two)

Pasta – Penne, Farfel a, Rigatoni

Toss-Ins – Grilled Chicken, Mushrooms, Asparagus,
Sauce – Marinara, Pesto or Lemon Cream Sauce

Carving Station

(Please Select One)

Pepper Crusted Prime Ribs
Pork Tenderloin
Virginia Ham

Served With Dinner Rolls Or Buttermilk Biscuits

OR

Caesar or Tossed Salad

Champagne Toast

Sweet Ending

Assorted Cakes

Freshly Brewed coffee, decaffeinated coffee, assorted Herbal tea

\$107.00++

Substitutions or Supplementary orders are subject to availability and must be requested in advance

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

Carving Station

All Carving Stations Are Served With Assorted Rolls

Roasted Beef Tenderloin

House Horseradish Cream

(Serves 25 Ppl)

\$325.00++

Herb Roasted Whole Turkey

With Mushroom Herb Sauce or Balsamic Brown Sugar Sauce Or

Cranberry Sauce

(Serves 25 Ppl)

\$195.00++

Honey Glazed Virginia Ham

With Honey Orange Sauce

(Serves 25 Ppl)

\$195.00++

Crusted Garlic Herb Prime Rib

House Horseradish Cream

(Serves 25 Ppl)

\$325.00++

Atlantic Salmon

Creamy Lemon Butter Sauce

(Serves 25 Ppl)

\$300.00

Price Subject To Change

****Substitutions or Supplementary orders are subject to availability and must be requested in advance****

Prices may vary

All menu items listed are subject to 20% service charge and 10% DC tax

Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

HORS D'OEUVRES

Unlimited Hors D'oeuvres; Select Any Six Hot or Cold Items

\$18.50 per person, First Hour

\$9.95 per person, Each Additional Hour

(Minimum of 50 persons)

HOT HORS D'OEUVRES:

Fried Mushroom Caps

Mini Egg Rolls

Buffalo Wings

Chicken Quesadillas

Swedish Meatballs

Mini Quiches

Pepper & Cheese Bites

Fried Mozzarella Sticks

Chicken Tenders w/ Honey Dijon Sauce

Potato Skins topped w/ Bacon & Cheddar

COLD HORS D'OEUVRES:

Fresh Vegetables and Dip

Fresh Fruit Platter

Antipasto Skewers

Assorted Cheese and Crackers

Bruschetta with Tomato and Basil

Fresh Tortellini Pasta w/ Basil Marina & Four Cheese Sauce

A LA CART:

Jumbo Shrimp Cocktail	\$190.00 per 50 Pieces
Cucumbers topped w/Smoked Salmon	\$175.00 per 50 Pieces
Pigs in a Blanket	\$95.00 per 50 Pieces
Mini Quiches	\$75.00 per 50 Pieces
Mini Egg Rolls	\$55.00 per 50 Pieces
Chicken Tenders w/ Honey Dijon Sauce	\$110.00 per 50 Pieces
Buffalo Wings	\$110.00 per 50 Pieces
Swedish Meatballs	\$65.00 per 50 Pieces
Mozzarella Cheese Sticks	\$65.00 per 50 Pieces
Potato Skins topped w/ Bacon & Cheddar	\$65.00 per 50 Pieces
Assorted Finger Sandwiches	\$85.00 per 50 Pieces
Bruschetta with Tomato and Basil	\$95.00 per 50 Pieces
Fresh Fruit Medley	\$75.00 per 25 pp / \$140.00 per 50 pp
Vegetable Tray	\$85.00 per 25 pp / \$145.00 per 50 pp
Assorted Domestic & Intl Cheese & Crackers w/ Fresh Fruit	\$105.00 per 25 pp / \$190.00 per 50 pp

Substitutions or Supplementary orders are subject to availability and must be requested in advance

Prices may vary

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Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.

Catering/Function policies and procedures apply

BAR SELECTION

UNLIMITED OPEN BAR

HOUSE BRANDS

Price for 1 st Hour	\$17.00 per person
Each Additional Hour	\$9.95 per person

CALL BRANDS

Price for 1 st Hour	\$17.00 per person
Each Additional Hour	\$9.00 per person

PREMIUM BRANDS

Price for 1 st Hour	\$19.95 per person
Each Additional Hour	\$11.95 per person

HOST BAR:

(Price per drink, subject to tax and gratuity)

House Liquor	\$7.00	Premium Beer	\$6.50
Call Liquor	\$7.50	House Wine	\$7.00
Premium Liquor	\$8.00	Soft Drinks	\$3.00
Domestic Beer	\$6.00	Mineral Water	\$3.00

CASH BAR:

(Price per drink, subject to tax and gratuity)

House Liquor	\$7.00	Premium Beer	\$6.50
Call Liquor	\$7.50	House Wine	\$7.00
Premium Liquor	\$8.00	Soft Drinks	\$3.00
Domestic Beer	\$6.00	Mineral Water	\$3.00

(\$75.00 set-up charge for cash bars below \$100.00)

SPECIAL REQUESTS:

Champagne Punch	\$75.00 per gallon	Screwdrivers	\$70.00 per gallon
Wine Punch	\$55.00 per gallon	Bloody Mary's	\$65.00 per gallon
Non-Alcoholic Punch	\$30.00 per gallon		

** Full Selection of Wines and Champagnes are Available upon Request **

ADDITIONAL FEES:

Bartender fee – (minimum 2 hours)	\$25.00 per hour
Cashier Fee – (minimum 2 hours)	\$15.00 per hour
(Requirement: One Bar and Bartender per 100 guests)	

All menu items listed are subject to 20% service charge and 10% DC tax
Prices are subject to change and only guaranteed when Hotel receives signed Banquet Event Order.
Catering/Function policies and procedures apply

MEETING PLANNER PACKAGES

All package prices are inclusive of Gratuity and Meeting Room Rental per day

Meeting Planner Package BREAKS ONLY

10 people or more to apply

Morning Break

Freshly Brewed Coffee, Decaffeinated Coffee,
Regular and Herbal Tea
Assortment of Chilled Juices

Afternoon Breaks

Assorted Soft Drinks
Freshly Baked Cookies or Baked Brownies

\$75.00pp

Meeting Planner Package Enhanced Package

15 people or more to apply

Continental Breakfast

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea
Assorted Danish and Muffins
Assorted Chilled Juices

Mid-Morning Refresher

Freshly Brewed Coffee, Decaffeinated Coffee,
Regular and Herbal Tea

Afternoon Break

Assorted Soft Drinks
Freshly Baked Cookies or Baked Brownies

\$85.00 per person

Meeting Planner Package Full Package

30 people or more to apply

Continental Breakfast

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea
Assorted Danish and Muffins
Assorted Chilled Juices

Mid-Morning Refresher

Freshly Brewed Coffee, Decaffeinated Coffee,
Regular and Herbal Tea

Lunch

Assortment of individually prepared sandwiches made with Ham, Turkey Breast, Roast Beef and Tuna Salad
Served on Deli Rolls accompanied by Swiss cheese,
Lettuce and Tomato slices served on a large platter
Bowl of Potato Chips and Potato Salad; Kosher Pickles
Variety of Soft Drinks

Afternoon Break

Assorted Soft Drinks
Freshly Baked Cookies or Baked Brownies

\$125.00 per person

AUDIO-VISUAL

<u>Flip Chart Easel, Pads, and Markers</u>	<u>\$35.00</u>
<u>3M Overhead Projector w/Lamp</u>	<u>\$55.00</u>
<u>7X7 Screen</u>	<u>\$70.00</u>
<u>35mm Slide Projector with Cart</u>	<u>\$65.00</u>
<u>Small Conference Speaker Phone</u>	<u>\$120.00</u>
<u>VCR</u>	<u>\$65.00</u>
<u>Microphone- Wired</u>	<u>\$40.00</u>
<u>Microphone-Wireless</u>	<u>\$170.00</u>
<u>Lavaliere Microphone w/ (2) small powered speakers</u>	<u>\$220.00</u>
<u>8-Channel Mixer</u>	<u>\$100.00</u>
<u>4-Channel Mixer</u>	<u>\$60.00</u>
<u>LCD Projector</u>	<u>\$450.00</u>
<u>Cassette Player/recorder</u>	<u>\$55.00</u>
<u>Standing Podium</u>	<u>\$25.00</u>
<u>Table Top Podium</u>	<u>\$30.00</u>

All prices are daily rates
For additional requests, please call for price and availability.

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Catering/Function policies and procedures apply