

# **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 Washington Convention Center and 5 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. 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, open 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** – Open daily from 11:00am-11:00pm

**Room Service** - Open daily from 6:30am to 10:00pm

**Gift & Sundry Shop** – Open 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 looks 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 at [www.inndc.com](http://www.inndc.com).

Don Evans  
Director of Sales  
202-349-3026

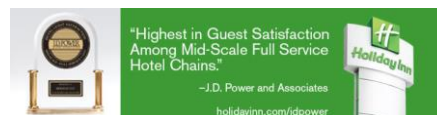
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#HolidayInnDC



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## **Function/Catering Policies**

### **Setup Charges:**

There is a \$60.00 setup/tear down charge for the Council Room and \$100.00 for the Mayors 1 & 2 in addition to room rental fees for the use of our function space 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 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 two weeks 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 72 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 Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room 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 Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room will incur a \$125.00 surcharge

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea

Assorted Danish and Muffins; Freshly Sliced Seasonal Fruit

Assortment of Granola Bars

Assorted Chilled Fruit Juices

**\$15.95 pp++**

## **Full Breakfast Buffet**

(Served in Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room will incur a \$125.00 surcharge

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea

Assorted Danish and Muffins; Freshly Sliced Seasonal Fruit

Assorted Chilled Fruit Juices

## **Choice of Four Items**

Scrambled Eggs

Crisp Bacon

Country Sausage Links

Corned Beef Hash

Creamed Chipped Beef

Homestyle Potatoes

Pancakes

French Toast

**\$17.95 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**

**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

**\$16.95 pp++**

**European Breakfast Buffet**

(Served in the Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room will incur a \$125.00 surcharge

Scrambled Eggs

Bacon

Sausage Links (Pork)

Pancake

Assorted Danish and Muffins

Homestyle Potatoes

Toast (Wheat and White)

Sliced Seasonal Fruits

Assorted Cereal with Milk

Assorted Yogurt

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

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and Tea

**\$16.95 + +**

(Substitute Sausage Gravy and Biscuit for Bacon and Sausage)

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

Prices may vary

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## **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**

#### **Chipotle Chicken Melt**

Melted Provolone Cheese over Tender Grilled Chicken with Chipotle Sauce,  
Lettuce and Tomato on a Hoagie Roll  
Potato Chips  
Bottled Water or Can Soda  
**\$13.95++**

#### **Avenue Club Sandwich**

Turkey, Bacon, Ham, and Swiss Cheese topped with Lettuce and Tomato on Ciabatta Bread  
Bottled Water or Can Soda  
**\$14.25++**

#### **Vegetables Caprese Panini Style**

Grilled Zucchini, Yellow Squash, Bell peppers, Tomato and Fresh Mozzarella Cheese  
on Ciabatta Bread with Pesto Sauce and Balsamic Syrup  
Bottled Water or Can Soda  
**\$14.95++**

#### **Southwest Chicken Wrap**

Grilled Chicken, Mango Salsa, Chipotle Sauce and Mixed Greens  
in a Sundried Tomato Tortilla Wrap  
Bottled water or can soda  
**\$14.95++**

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## **BREAKS & SERVICE RE-FRESHER**

### Break Service

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea	<b>\$3.95 pp++</b>
Variety of Soft Drinks	<b>\$3.95 pp++</b>
Assorted Chilled Fruit Juices	<b>\$3.95 pp++</b>
Bottled Spring Water	<b>\$3.95 pp++</b>
Mineral Water	<b>\$3.95 pp++</b>
Assorted Danish, Muffins	<b>\$6.95 pp++</b>
Assorted Bagels with Cream Cheese	<b>\$3.95 pp++</b>
Assorted Kellogg Cold Cereal and Whole Milk	<b>\$4.25 pp++</b>
Whole Fresh Fruit	<b>\$4.25 pp++</b>
Sliced Seasonal Fresh Fruit	<b>\$4.25 pp++</b>
Assorted Granola Bars	<b>\$3.25 pp++</b>
Assortment of Yogurt	<b>\$3.95 pp++</b>
Freshly Baked Cookies	<b>\$3.95 pp++</b>
Freshly Baked Fudge Brownies	<b>\$3.95 pp++</b>
Ice Cream Bars	<b>\$3.95 pp++</b>
Mix Nuts (serves 8-10 ppl)	<b>\$25.00 p/bowl++</b>
Pretzels (serves 8-10 ppl)	<b>\$20.00 p/bowl++</b>
Potato Chips/Popcorn/Tortilla Chips and Salsa (serves 8-10 ppl)	<b>\$18.00 p/bowl++</b>
Pitcher of Iced Tea (Serves 5-6 ppl)	<b>\$18.00 per pitcher++</b>
Pitcher of Lemonade (Serves 5-6 ppl)	<b>\$15.00 per pitcher++</b>
Pitcher of Fruit Punch (Serves 5-6 ppl)	<b>\$18.00 per pitcher++</b>

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# **LUNCH**

## **Deli Sandwich Platter**

Assortment of Individually Prepared Sandwiches of Ham, Turkey Breast, Roast Beef Served on a Deli Roll  
Accompanied by Swiss Cheese, Lettuce and Tomato  
Served with Potato Chips and Kosher Pickles  
Served with Iced Tea  
**\$20.95 pp++**

## **Tortilla Wrap Platter**

Southwest Chicken Wrap (Chicken, Mango Salsa, Chipotle Sauce, Mixed Greens)  
Shrimp Po-Boy Wrap (Shrimp, Mixed Greens, Tomatoes, and Remoulade Sauce)  
Turkey Caprese Wrap (Turkey Sliced, Tomatoes, Mixed Greens, Fresh Mozzarella, Pesto, and Balsamic Syrup)  
Served with Potato Salad  
Served with Iced Tea  
**\$19.95 pp++**

## **Deli Lunch Buffet**

(Served in the Restaurant or Meeting Room)  
Subject to room rental fee and a guarantee below 20 people in Meeting Room will incur a \$125.00 surcharge  
Thinly Sliced Ham, Turkey Breast, Roast Beef, Chicken Salad  
Shaved Swiss and American Cheeses  
Pasta Salad, Potato Salad, Fresh Fruit Salad  
Lettuce, Tomato, Kosher Pickles, Potato Chips  
Assorted Rolls/Breads and Assorted Condiments  
Coffee (Regular and Decaffeinated), Tea (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 (Regular and Decaffeinated), Tea (Regular and Herbal)  
Unlimited Soft Drinks  
**\$24.95 pp++**

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

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

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Catering/Function policies and procedures apply

# **DINNER**

(Served in Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room 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 a Demi-Glace Mushroom Sauce  
and Parsnips Puree

**\$38.95 pp++**

## **Roasted Cornish Game Hen**

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

**\$32.95 pp++**

## **Stuffed Flounder Filet**

Flounder Filet Stuffed with Crabmeat, Scallops, Garlic, and Spinach over Hollandaise Sauce  
with Garlic Whipped Potatoes

**\$36.95 pp++**

## **Maryland Crab Cakes**

with Spinach, Baby Squash, and Remoulade Sauce

**\$36.95 pp++**

## **Rib Eye steak**

Rib Eye Steak w/Peppercorn Cream Sauce and Garlic Rosemary Bliss Potatoes

**\$39.95 pp++**

## **Mediterranean Grilled Chicken Breast**

Marinated & Grilled Chicken Breast with Sun-Dried Tomato Pesto Sauce  
over Spinach and Whipped Potatoes

**\$29.95 pp++**

## **Roasted Pork Tenderloin**

Pork Tenderloin Roasted to Perfection over Sautéed Fennel & Raspberry Glaze

**\$31.95 pp++**

## **Three-Cheese Seafood Manicotti**

Pasta Stuffed with Shrimp, Scallops, Mussels and Ricotta, Mozzarella, Parmesan, Romano Cheeses

**\$39.95 pp++**

**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

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Catering/Function policies and procedures apply

# **DINNER BUFFET**

A Four-Hour Affair

(Served in the Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 40 people in Meeting Room 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 Demi-Glace Sauce  
Salmon Filet with Mustard Potato Crust  
Oriental Sweet & Spicy Baked Chicken  
Flounder Filet Florentine Stuffed w/Spinach & Cheese  
Chicken Marsala  
Mediterranean Grilled Chicken Breast  
Meat or Vegetable Lasagna  
Apple Raisin 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 - \$29.95 pp++**

**Choice of Three Entrees - \$33.95 pp++**

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Prices may vary

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Catering/Function policies and procedures apply

# Vegetarian Buffet

(Served In the Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 30 people in Meeting Room 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

**OR**

Hot Artichoke Spinach Dip

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

## Soup

(Please Select One)

### Minestrone Soup

Italian Soup with Vegetables, Beans and Pasta in Tomato Broth

**OR**

### Vegetable Gumbo

A Hearty Vegetarian Gumbo Soup loaded with Okra, Rice and Mixed Vegetables

## Entrées

(Please Select Two)

### Eggplant Parmesan

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

### Ravioli Di Portabella

Portabella 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 Spinach, Zucchini, Squash and Carrots in  
A Rich Blend of Ricotta, Parmesan, Mozzarella, topped with a Béchamel Sauce

Vegetarian Buffet Continued on next page.....

**Tofu Picatta**

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

**Tofu Thai Red Curry Sauce**

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

**Accompaniments**

**(Please select two)**

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

**Sweet Ending**

**(Please Select One Dessert)**

Apple Pie, Cheese Cake, Carrot Cake or Chocolate Cake

**\$ 29.95 pp++**

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

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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

## **Vegetarian Menu (Plated)**

(Served in the Restaurant or Meeting Room)

Subject to room rental fee and a guarantee below 40 people in Meeting Room 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)**

#### **Bruschetta**

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

**OR**

#### **Hot Artichoke Spinach Dip**

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

### **Soup**

**(Please Select One)**

#### **Minestrone Soup**

Italian Soup with Vegetables, Beans and Pasta in Tomato Broth

**OR**

#### **Vegetable Gumbo**

A Hearty Vegetarian Gumbo Soup loaded with Okra, Rice and Mixed Vegetables

### **Entrées**

**(Please Select One)**

#### **Eggplant Parmesan**

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

#### **Ravioli Di Portabella**

Portabella 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

Vegetarian Menu Continued on next page.....

**Vegetable Lasagna**

Layers of Pasta with Spinach, Zucchini, Squash and Carrots in  
A Rich Blend of Ricotta, Parmesan, Mozzarella, topped with a Béchamel Sauce

**Tofu Picatta**

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

**Tofu Thai Red Curry Sauce**

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

**Accompaniments**

**(Please Select Two)**

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

**Sweet Ending**

**(Please Select One Dessert)**

Apple Pie, Cheese Cake, Carrot Cake or Chocolate Cake

**\$29.95 pp++**

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

Prices may vary

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# **Presidential Cocktail Reception**

A Four-Hour Affair Served in Meeting Room  
Minimum of 40 Guests

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

Seasonal Market Vegetables, Assorted Sauces and Fresh Fruit 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	Creole Shrimp Cocktail
Bruschetta	Jerk Chicken Skewers
Risotto Balls	Shrimp Spring Rolls
Caprese Kabobs	Cheese and Vegetable Quesadilla
Mini Quiches	Cheese and Crackers
Potato Skins Topped w/ Bacon and Cheddar	Mini Crab Cake
Chicken Lollipops w/ Mango Sauce	Pigs in a Blanket
Chicken Parmesan Bites	

## **Pasta Station:**

**(Please Select Two from Each Category)**

Pasta – Penne, Farfel, 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  
AND  
Caesar **OR** Tossed Salad

## **Champagne Toast**

## **Sweet Ending**

Assorted Cakes  
Freshly Brewed coffee, Decaffeinated coffee, Assorted Herbal tea

**\$107.00 pp++**

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

All Carving Stations Are Served With Assorted Rolls

## **Herb Roasted Whole Turkey**

With Mushroom Herb Sauce, Balsamic Brown Sugar Sauce, or  
Cranberry Sauce  
(Serves 20 ppl)  
**\$225.00++**

## **Honey Glazed Virginia Ham**

With Honey Orange Sauce  
(Serves 25 ppl)  
**\$195.00++**

## **Crusted Garlic Herb Prime Rib**

With House Horseradish Cream  
(Serves 25 ppl)  
**\$375.00++**

## **Atlantic Salmon**

With Creamy Lemon Butter Sauce  
(Serves 20 ppl)  
**\$300.00++**

\*Prices Subject to Change\*

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

Prices may vary

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## HORS D'OEUVRES

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

**\$19.95 pp++, First Hour**

**\$10.95 pp++, Each Additional Hour**

(Minimum of 50 persons)

### HOT HORS D'OEUVRES:

Jerk Chicken Skewers  
 Mini Egg Rolls  
 Buffalo Wings  
 Chicken Quesadillas  
 Risotto Balls  
 Mini Quiches  
 Pepper & Cheese Bites  
 Fried Mozzarella Sticks  
 Chicken Parmesan Bites  
 Potato Skins topped w/ Bacon & Cheddar

### COLD HORS D'OEUVRES:

Mediterranean Trio (Hummus, Red Peppers Concasse, Olive Tapenade, Pita Bread)  
 Antipasto Skewers  
 Assorted Cheese and Crackers  
 Bruschetta with Tomato and Basil  
 Creole Shrimp Cocktail  
 Caprese Kabobs

### A LA CART:

Jumbo Shrimp Cocktail	<b>\$225.00++ per 50 Pieces</b>
Cucumbers topped w/Smoked Salmon	<b>\$175.00++ per 50 Pieces</b>
Pigs in a Blanket	<b>\$105.00++ per 50 Pieces</b>
Mini Quiches	<b>\$95.00++ per 50 Pieces</b>
Mini Egg Rolls	<b>\$65.00++ per 50 Pieces</b>
Chicken Tenders w/ Honey Dijon Sauce	<b>\$110.00++ per 50 Pieces</b>
Buffalo Wings	<b>\$115.00++ per 50 Pieces</b>
Swedish Meatballs	<b>\$65.00++ per 50 Pieces</b>
Mozzarella Cheese Sticks	<b>\$65.00 ++per 50 Pieces</b>
Potato Skins topped w/ Bacon & Cheddar	<b>\$65.00++ per 50 Pieces</b>
Assorted Finger Sandwiches	<b>\$85.00++ per 50 Pieces</b>
Bruschetta with Tomato and Basil	<b>\$125.00 ++per 50 Pieces</b>
Fresh Fruit Medley	<b>\$75.00++ per 25 pp / \$140.00++ per 50 pp</b>
Vegetable Tray	<b>\$85.00++ per 25 pp / \$145.00++ per 50 pp</b>
Assorted Domestic & Intl Cheese & Crackers w/ Fresh Fruit	<b>\$115.00 ++per 25 pp / \$205.00++ per 50 pp</b>

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# BAR SELECTION

(Minimum of 30 persons)

## UNLIMITED OPEN BAR

### HOUSE BRANDS

Price for 1 <sup>st</sup> Hour	\$19.95 per person
Each Additional Hour	\$10.95 per person

### CALL BRANDS

Price for 1 <sup>st</sup> Hour	\$20.00 per person
Each Additional Hour	\$11.95 per person

### PREMIUM BRANDS

Price for 1 <sup>st</sup> Hour	\$22.95 per person
Each Additional Hour	\$13.95 per person

### HOST BAR:

(Price per drink, subject to tax and gratuity)

House Liquor	\$8.00	Premium Beer	\$7.00
Call Liquor	\$8.95	House Wine	\$7.50
Premium Liquor	\$9.95	Soft Drinks	\$3.00
Domestic Beer	\$6.25	Mineral Water	\$3.00

### CASH BAR:

(Price per drink, subject to tax and gratuity)

House Liquor	\$8.00	Premium Beer	\$7.00
Call Liquor	\$8.95	House Wine	\$7.50
Premium Liquor	\$9.95	Soft Drinks	\$3.00
Domestic Beer	\$6.25	Mineral Water	\$3.00

(\$125.00 set-up charge for cash bars below \$200.00)

### SPECIAL REQUESTS:

Champagne Punch	\$125.00 per gallon	Screwdrivers	\$105.00 per gallon
Wine Punch	\$ 95.00 per gallon	Bloody Mary's	\$105.00 per gallon
Non-Alcoholic Punch	\$ 45.00 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 50 guests)	

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## **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

**\$75.00 pp plus tax**

### **\*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 pp plus tax**

### **\*Meeting Planner Package Full Package\***

**30 people or more to apply**

#### **Continental Breakfast**

Freshly Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Tea  
Assorted Pastries, Assorted Yogurts, Fresh Fruit  
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  
Potato Salad; Pasta Salad; Bowl of Potato Chips and Kosher Pickles  
Variety of Soft Drinks

#### **Afternoon Break**

Assorted Soft Drinks  
Freshly Baked Cookies or Baked Brownies

**\$125.00 pp plus tax**

## **AUDIO-VISUAL**

<b>Flip Chart Easel, Pad, and Markers (each)</b>	<b>\$ 45.00</b>
<b>8X8 Screen</b>	<b>\$ 90.00</b>
<b>Small Conference Speaker Phone</b>	<b>\$150.00</b>
<b>Microphone- Wired</b>	<b>\$ 60.00</b>
<b>Microphone-Wireless</b>	<b>\$200.00</b>
<b>Lavaliere Microphone</b>	<b>\$200.00</b>
<b>(2) Small Powered Speakers</b>	<b>\$250.00</b>
<b>8-Channel Mixer</b>	<b>\$150.00</b>
<b>4-Channel Mixer</b>	<b>\$ 80.00</b>
<b>LCD Projector</b>	<b>\$450.00</b>
<b>Standing Podium</b>	<b>\$ 35.00</b>

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

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