



Breakfast & Breaks



Phoenix Park Hotel 520 North Capitol Street, NW Washington, DC 20001 800-824-5419 202-638-6900



Catering Information

Menus

The enclosed menus will provide a sampling of what we have to offer. It would be our pleasure to work with you on creating a customized menu to suit your individual preferences. Special menus, such as gluten-free and vegetarian options, are available upon request.

Additional Charges

Prices do not include 23% Service Charge (Subject to Tax) or 10% D.C. Tax.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, 72 hours prior to your event. If a guarantee is not received the hotel will assume the anticipated attendance stated on the contract, and will charge accordingly.

Payment

Upon confirming your event a completed credit card authorization form is required. Payment in full for all functions must be submitted by the completion of the function. The Hotel will assume payment will be made using the credit card on file unless otherwise specified. If the preferred method of payment is a check, it must be submitted (72) hours in advance of the function. A check payment or credit card authorization to cover the guarantee must be on file prior to event start time.

Signage

All signs and displays must be pre-approved. No tacks, nails or adhesives may be used to affix anything to a wall or other hotel surface. No signage may be displayed on the podium.

Damage

Group agrees to pay for damage to the function space that occurs while Group is using it. Group will not be responsible, however, for ordinary wear and tear or for damage that Group can show was caused by persons other than Group and its attendees.

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. Additional room rental fees are applicable if the final guaranteed revenues drop significantly below the original anticipated estimate. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. There will be an additional charge of \$250.00 on any changes made to the setup of the room less than 24 hours prior.



Breakfast Buffets

Served with selection of Chilled Juices, Freshly Brewed Regular or Decaffeinated Coffee & Assorted Tazo Teas

Classic Continental Breakfast Buffet

Fresh Bakery Basket of Croissants, Danish & Muffins with Butter, Orange Marmalade & Preserves
Seasonal Fresh Fruit & Mixed Berries
\$26.00 per person

Eat Right Breakfast Buffet

Greek Yogurt Parfaits, Fresh Bakery Display of Wheat Croissants, Bran Muffins, Banana Nut Tea Loaf, Mini Bagels, and Light Cream Cheese, Assorted Preserves, Seasonal Fresh Fruit and Mixed Berries, Assorted Kashi Cereal, and Fat Free Milk
\$36.00 per person

Phoenix Park Breakfast Buffet

Irish Smoked Salmon, with Diced Red Onion, Capers, Shaved Hardboiled Eggs, Diced Tomatoes, and Pumpernickel Bread, Fresh Bakery Display of Mini Croissants, Mini Bagels, with Cream Cheese, Butter, Assorted Fruit Preserves, Assorted Breakfast Cereals, with Milk, Seasonal Fresh Fruit and Mixed Berries
\$45.00 per person

Hearty Irish Breakfast Buffet

Fresh Bakery Basket of Croissants, Danish & Muffins with Butter, Orange Marmalade & Preserves
Seasonal Fresh Fruit & Mixed Berries
Fluffy Scrambled Eggs, Applewood Smoked Bacon,
Country Sausage, Oven Roasted Tomatoes with Cheese, and O'Brien Potatoes
\$38.00 per person

Breakfast Buffet Enhancements

Upgrade your continental breakfast buffet to a full hot breakfast by adding one or more of the following

Irish Hot Oatmeal

Your choice of toppings to include Raisins, Brown Sugar, Cinnamon and Walnuts or Pecans.
\$5.00 per person

Belgium Waffles or Cinnamon French Toast

Thick Cut White Bread battered and cooked on our griddle or Hearty Waffles served with Warm Maple Syrup or Fresh Cut Fruit and Whipped Cream
\$7.00 per Person

Made to Order Omelet Station

Freshly Prepared Made to Order with Your Choice of Toppings and Cheeses
\$15.00 per person (Requires a Chef Attendant)

Ala Carte Add on Selections Per Person

Farm Fresh Scrambled Eggs \$8.00
Apple wood Smoked Bacon \$10.00
Country Sausage \$10.00
Potatoes O'Brien or Home fries \$6.00
Oven Baked Tomatoes with Mozzarella \$3.50

Prices are not inclusive of 23% Service Charge (Subject to Tax) and 10% DC Tax. Guarantees are due 72 Business Hours Prior to Event by 12 Noon Hotel is not responsible for service for more than 5% over Final Guarantee



Plated Breakfast

Served with selection of Chilled Juices, Freshly Brewed Regular or Decaffeinated Coffee & Assorted Irish Teas, Basket of Breakfast pastries.



Irish Country Breakfast Skillet

Seasonal Sliced Fresh Fruit, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Home Fries, Oven Roasted Tomatoes with Mozzarella
\$36.00 per person

Eggs Benedict

Two Farm Fresh Poached Eggs Served on a Toasted English Muffin, a Traditional Hollandaise Sauce, Served with Potatoes O'Brien and a Roasted Tomato with Mozzarella

Choice of:

Florentine \$36.00 per person

Irish Smoked Salmon \$37.00 per person

Chesapeake Crab \$39.00 per person

Individual Breakfast Vegetable Frittata

Seasoned Egg Batter with Sautéed Baby Portobello Mushrooms, Asparagus Tips, and Diced Tomatoes, Served with Fresh Seasonal Fruit and a Rosemary and Cheddar Biscuit \$37.00 per person

Country Style Steak & Egg Skillet

Grilled Flat Iron Steak served with Farm Fresh Scrambled Eggs, Home Fried Potatoes, and an Oven Roasted Tomato with Mozzarella
\$38.00 per person

Buttermilk Pancakes

Served with Warm Maple Syrup Fresh Berry Compote and your Choice of Bacon or Sausage
\$32.00 per person

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All Day Package Solutions

Executive Break

Freshly-Baked Muffins, Filled Croissants and Danishes

Mini Bagels, Variety of Cream Cheeses – Plain, Honey Walnut, Chive and Sun-Dried Tomato

Fruit Preserves and Butter

Whole Pieces of Seasonal Fresh Fruit

Chilled Orange, Cranberry and White Grape Juice

Assorted Nestle's™ Flavored Waters

Saratoga™ Bottled Spring Water

Freshly-Brewed Regular and

Decaffeinated Coffee

Assorted Tazo™ Teas

\$24.00 per person

Healthy Start Break

Selection of Granola and Trail Mix Bars,

Bran Muffins, Chilled Orange Juice,

Cranberry Juice, and White Grape Juice

Whole Pieces of Seasonal Fresh Fruit,

Vanilla & Honey Yogurt Parfaits

Assorted Nestle's™ Flavored Waters

Saratoga™ Bottled Spring Water

Freshly-Brewed Regular and

Decaffeinated Coffee

Assorted Tazo™ Teas

\$20.00 per person

Congressional Break

Selection of Assorted Tea Breads,

Fresh Made Egg Salad with Mini

Wheat Croissants, Sliced Fresh Fruit

Platter, Chilled Orange Juice,

Cranberry Juice, and White Grape

Juice

Nestle's™ Flavored Waters,

Saratoga™ Bottled Spring Water

Freshly-Brewed Regular and

Decaffeinated Coffee

Assorted Tazo™ Teas

\$20.00 per person



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Afternoon Coffee Breaks

Health Nut Break

Selection of Assorted Nuts and Dried Fruits
Whole Pieces of Seasonal Fresh Fruit
Individual Bags of Pretzels
Assorted Soft Drinks
Selection of Freshly Baked Cookies
Assorted Nestle's™ Flavored Waters
Saratoga™ Bottled Spring Water
Freshly-Brewed Regular and Decaffeinated Coffee
Assorted Tazo™ Teas
\$24.00 per person

Chocolate Lovers' Break

Fresh Chocolate Chunk Brownies
Variety of Candy Bars – Hershey™ Bars, Kit Kats™, Reese's™ Peanut Butter Cups
Chocolate Ice Cream Cups
Selection of Freshly Baked Cookies
Assorted Soft Drinks
Saratoga™ Bottled Spring Water
Freshly-Brewed Regular and Decaffeinated Coffee
Assorted Tazo™ Teas
\$24.00 per person

South of the Border

Miniature Chicken Quesadillas
Crisp Tortilla Chips, Spicy Salsa and Fresh Guacamole, Cinnamon and Sugar Churros
Saratoga™ Bottled Spring Water
Freshly-Brewed Regular and Decaffeinated Coffee
Assorted Tazo™ Teas
\$24.00 per person

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A la Carte

Coffee Service
\$9.00 per person
or \$80.00 per Gallon.

**Freshly Brewed Regular and Decaf Coffee,
Tazo™ Teas, with Cream, Milk, and Lemon**

**Assortment of Cookies
and Brownies**
\$48.00 per dozen

**Freshly Baked Cookies
Decadent Chocolate Brownies**

**Iced Tea or
Lemonade** \$3.50 per
person
or \$42.00 per Gallon

**Freshly Brewed Iced Tea and Chilled
Lemonade with Fresh Lemon**

Fresh Whole Fruit
\$1.50 each

Apples, Oranges, and Bananas

Assorted Soft Drinks
\$5.25 each

Coke, Diet Coke, Sprite, and Ginger Ale

**Assorted Deluxe Mixed
Nuts**
\$29.00 per pound

Assorted Deluxe Mixed Nuts

**Assorted Energy and
Hydration Beverages**
\$6.25 each

Red Bull™, Gatorade™, and Vitamin Water

Candy Bars
\$3.25 each

Individually Wrapped Candy Bars

Assorted Juices
\$28.00 per quart

**Chilled Orange Juice, Cranberry Juice, and
White Grape Juice**

Bakery Basket
\$52.00 per dozen

**Assorted Muffins, Danish,
and Filled Croissants**

Mineral Water
\$5.25 each

**Saratoga™ Sparkling and Non- Sparkling
Water**

Assorted Chips
\$4.25 per bag

**Individually packaged Lay's Regular Potato
Chips, Fritos™, Cheetos™, and Doritos™**

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