



Breakfast





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 24% 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



All Buffets Served with a selection of Chilled Juices, Freshly Brewed Regular & Decaffeinated Coffee and Hot Water with Assorted Tazo Teas

Classic Continental Breakfast Buffet

Fresh selection of Breakfast Pastries, assorted Fruit Preserves, Butter, & Sliced Seasonal Fresh Fruit & Berries
\$33.00 Per Person

Eat Right Breakfast Buffet

Greek Yogurt Parfaits with Fresh Fruit and Granola, Assorted Mini Bagels, Bran Muffins, Banana Nut Bread, assorted Fruit Preserves, Butter, & Cream Cheese, Sliced Seasonal Fresh Fruit & Berries, Kashi Cereal & Fat Free Milk
\$40.00 Per Person

Phoenix Park Breakfast Buffet

Irish Smoked Salmon, with Diced Red Onion, Capers, Shaved Hard Boiled Eggs, Diced Tomatoes, & Pumpernickel Bread, Mini Bagels with Cream Cheese, Butter, assorted Fruit Preserves, Breakfast Cereal, Milk, Sliced Seasonal Fresh Fruit & Berries
\$48.00 Per Person

Hearty Irish Breakfast Buffet

Selection of Breakfast Pastries, Fruit Preserves, Butter, Sliced Seasonal Fresh Fruit & Berries. Fluffy Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Oven Roasted Tomatoes with Cheese, & O'Brien Potatoes
\$42.00 Per Person

Breakfast Buffet Enhancements

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

Hot Irish Oatmeal

Your Choice of Toppings to include Dried Cherries, Cranberries, Raisins, Brown Sugar, Cinnamon, Walnuts or Pecans
\$7.00 Per Person

Belgium Waffles, French Toast, or Pancakes

Served with Warm Maple Syrup, Fresh Strawberries or Blueberries & Whipped Cream
\$9.00 Per Person

Ala Carte Add (Per Person)

Fluffy Scrambled Eggs	\$9.00
Applewood Smoked Bacon	\$10.00
Country Sausage	\$10.00
Potatoes O'Brien or Home Fries	\$6.00
Oven Baked Tomatoes with Cheese	\$3.50
Assorted Individual Fruit Yogurts	\$4.50 ea
Bagels & Cream Cheese	\$4.00 ea
Individual Breakfast Sandwiches	\$5.50 ea
Assorted Dry Cereals with 2 % Milk	\$5.50 ea
Whole Fresh Fruit Bananas, Apples, or Oranges	\$3.50 ea





Plated Breakfast



All Meals Served with selection of Chilled Juices, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Tazo Teas, and Breakfast Pastries

Irish Country Breakfast

Sliced Seasonal Fresh Fruit
Scrambled Eggs
Applewood Smoked Bacon
Country Sausage
Home Fries
Oven Roasted Tomatoes with Mozzarella
\$38.00 Per Person

Classic Eggs Benedict

Sliced Seasonal Fresh Fruit Two
Poached Eggs Served on a Toasted
English Muffin with Ham Traditional
Hollandaise Sauce
Served with Potatoes O'Brien
Roasted Tomato with Mozzarella
\$38.00 Per Person

Upgrades

Florentine
\$39.00

Irish Smoked Salmon
\$40.00

Chesapeake Crab
\$42.00

Vegetable Frittata

Sliced Seasonal Fresh Fruit
Seasoned Egg Batter
Sautéed Baby Portobello Mushrooms,
Asparagus Tips, & Diced Tomatoes
Rosemary & Cheddar Biscuit
\$39.00 Per Person

Country Style Petite Grilled NY Steak and Eggs

Sliced Seasonal Fresh Fruit
4 oz Grilled NY Strip Steak
Two Eggs Over Easy or Scrambled
Home Fried Potatoes
Oven Roasted Tomato with Mozzarella
\$42.00 Per Person

