Reception & Bar

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. Menu Pricing is Subject to Change Without Notice.

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, three (3) business days 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 ten (10) business days prior to your event. 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.

Hors d' Oeuvres & Carving Stations

Cold Hors d'Oeuvres
(Must be ordered in Quantities of 50)

Dried Apricots with Buttermilk Blue Cheese and Toasted Walnuts
Fresh Tomato and Basil Bruschetta
Sliced Irish Smoked Salmon on Sliced Pumpernickel With Chive Cream Cheese Capers Tomatoes and Red Onion
Chicken Club on Crostini with Kerry Gold Swiss Cheese and Applewood Smoked Bacon
$5.50 per piece

Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi
Jumbo Cocktail Shrimp with Cocktail Sauce
Crab Salad Tartlet
Seared Ahi Tuna on a Crisp Wonton with Wasabi, Wakame Salad and Soy Ginger Dipping Sauce
Rare Shaved Beef with Horseradish Cream on a Toasted Crostini
$6.00 per piece

Hot Hors d'Oeuvres
(Must be ordered in Quantities of 50)

Risotto Croquettes with Asparagus and Wild Mushrooms
Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon
Baby Spinach & Imported Swiss Cheese Puff
Miniature Shepherd's Pie
Sesame Crusted Chicken Skewers
Mini Philadelphia Cheese Steak Spring Roll
Reuben Puff with Corned Beef, 1000 Island Dressing, Sauerkraut, and Swiss
Artichoke and Boursin Bites with Parmesan
Lamb Gyro on Mini Pita Bread
$5.50 per piece

Scallops Wrapped in Bacon
Kobe Burger with American Cheese and Sautéed Onions
Mini Crab Cakes with Red Pepper Remoulade Sauce
Soy Glazed Shrimp Skewer with Pineapple and Mint
$5.50 per piece

Baby Lamb Chops with Dijon Mustard
$6.00 Each

Carving Stations
All carving stations served with Herb Mayonnaise, Horseradish Crème, Selection of Irish Mustards & Silver Dollar Rolls

Roast Beef Tenderloin
Serves 25 - $375.00

Sirloin Top Round of Beef
Serves 50 - $450.00

Applewood Smoked Ham
Glazed with Cracked Black Pepper and Honey Mustard
Serves 40 - $325.00

Slow Roasted Turkey Breast
Served with a Cranberry Sauce
Serves 30 - $350.00

Steamship Round of Beef
Serves 150 - $800.00

Reception Stations

Prepared in the Room for a Minimum of 40 People Attendant Required - $150.00 per Attendant for 2 Hours

Pasta Station
Bowtie Pasta and Tri-Color Cheese Filled Tortellini
Assorted Vegetables
Traditional Alfredo or
Roasted Tomato Marinara Sauce
Freshly Grated Parmesan Cheese
$18.00 per person

Add Grilled Chicken Breast - $5.00 per person
Add Miniature Bay Shrimp - $5.00 per person
Add Italian Sausage - $5.00 per person

Gourmet Mashed Potato Bar
Homemade Herbed Mashed Potatoes with a toppings bar to include:
Butter Pearls, Sour Cream, Fresh Chives, Applewood Smoked Bacon & Grated Cheddar Cheese
$14.00 per person

ADD: Shepherd's Pie Filling
$3.00 pp

Dim Sum Station
Station to include:
Vegetable Spring Rolls Egg Rolls Wontons
Vegetable Pot stickers Wontons
Assorted Dipping Sauces
$15.00 pp

Displays
Irish Oak Smoked Salmon Board
accompanied by
Diced Red Onion, Diced Egg White, Egg Yolks, Capers
Pumpernickel Rye Bread
(Serves 30 People) $375.00

International Cheese Board
Irish, European and Domestic Cheeses
served with an abundance of Grapes and Mixed Berries
Sliced Baguette and Assorted Crackers
Small (Serves up to 25 People) $325.00
Medium (Serves up to 50 People) $450.00

Diced Seasonal Fruit and Fresh Berries
Bailey's Infused Whipped Cream
and Warm Chocolate Fondue
Small (Serves up to 25 People) $295.00
Medium (Serves up to 50 People) $395.00

Fresh Vegetable Board
Assortment of Fresh Baby Vegetables
Bleu Cheese Dressing
Small (Serves up to 25 People) $295.00
Medium (Serves up to 50 People) $395.00
For parties larger than 50 people, additional platters will be charged accordingly

Warm Crab and Artichoke Dip
A blend of Lump Crab
Artichoke Heart
Romano
Cheddar Cheese and Sour Cream,
served Warm with Pita Bread
$7.00 PP (Minimum of 25)

Baked Brie Wheel
Wheel of Brie Cheese wrapped in Puff Pastry,
Baked with Almond Slivers
Served with a Raspberry Sauce &
Crusty French Bread
$180.00 (Serves 25)

Antipasto Platter
Thinly Sliced Cured Italian Meats
Prosciutto, Salami, Hot Capicola, Pepperoni and Mortadella
accompanied by a mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes and Fresh Mozzarella Cheese
$16.00 per person (Minimum of 25)

Shellfish Raw Bar
Oysters Served on the Half Shell,
Chilled Jumbo Cocktail Shrimp, King Crab Legs
Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Drawn Butter
$24 per person (Minimum 25 people)

Reception Desserts

Dessert Table

Minimum 35 People

An Assortment of French Pastries to Include
Miniature Fruit Tarts, Individual New York Style Cheesecakes, Mini Éclairs, Selection of Petit Fours,
Miniature Key Lime Tarts, Chocolate Truffles & Chocolate Dipped Strawberries

$18.00 per Person
(Based on 3 Pieces per Person)
Minimum 35 People

Ice Cream Parlor

Minimum 50 People

Selection of Chocolate, Vanilla & Strawberry Ice Cream with Assorted Toppings including Crushed Oreos, M&M's,
Chopped Nuts, Maraschino Cherries, Crushed Candy Bar Bits & Whipped Cream

1 Flavor $7.00 pp
2 Flavors $9.00 pp
3 Flavors $11.00 pp

Coffee and Hot Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Irish Teas, with Cream, Milk and Lemon

$9.00 pp

Bar Service

Open Bar Packages

Name Brands
Titos, Tanqueray, Jack Daniels, Jameson, Johnny Walker Black, Jose Cuervo Silver, Canadian Club, Segrams 7/VO

Domestic Beers
Budweiser, Bud Light

Imported Beers
Heineken, Amstel Light

Cordials
Bailey's, Irish Mist, Cognac, B&B, Grand Marnier

Wine
Canyon Road Chardonnay and Pinot Noir

Non-Alcoholic
Soft Drinks, Assorted Juices, Bottled Water

First Hour	$25.00
Each Additional Hour	$15.00

Beer/Wine Only

First Hour	$20.00
Each Additional Hour	$14.00

Hosted Consumption Bar

Mixed Drinks-Premium	$10.00
Imported Beer (bottle)	$8.00
Domestic Beer (bottle)	$7.00
House Wine (glass)	$9.00
Non-Alcoholic	$5.50

Bartender Fee $175.00 (1-3 hours), $75 Each Additional Hour

Cash Bar *Tax & Gratuity included

Mixed Drinks–Premium	$11.00
Name Brands	$10.00
Imported Beer (bottle)	$9.00
Domestic Beer (bottle)	$8.00
Wine (glass)	$10.00
Non-Alcoholic	$6.50

Bartender Fee $150.00 (1-3 hours), $75 Each Additional Hour