



Breakfast





Catering Information

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

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. In order for the Hotel to prepare appropriately for food and beverage events, Group agrees to provide food and beverage selections forty-five (45) business days prior to the first date of the Event. A surcharge of five percent (5%) will be assessed for menu changes and/or setup changes that are received less than five (5) business days prior to the first day of the Event. If you have any questions and/or concerns, please contact the Sales office at (202)638-6900 and ask for the Sales & Catering department.

Additional Charges

Prices do not include 26% Service Charge (Subject to Tax) or 10% D.C. Tax. The Service Charge and tax percentage may increase without notice. There's a surcharge of \$250.00 for Lunch Buffets less than 20 guests.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, five (5) business days prior to the first date of 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. The final payment is due five (5) business days prior to the first day of your Event. If the preferred method of payment is by company check, it must be submitted ten (10) business days prior to the first day of 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 48 hours prior to the first day of the Event.



Breakfast Buffet

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

All breakfast buffet menus are based on a 60 minute of continuous service and include:
Chilled Juices, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

CLASSIC CONTINENTAL BREAKFAST BUFFET

Fresh Selections of Breakfast Pastries
Seasonal Fresh Fruit Platter
Assorted Greek Yogurts
Fruit Preserves and Butter Pearls

\$42.00 Per Person

EAT RIGHT BREAKFAST

Greek Yogurt Parfaits with Fresh Berries & Granola
Individual Cereals with Fat Free Milk
Assorted Mini Bagels, Bran Muffins, & Carrot Nut Bread
Fruit Preserves, Butter Pearls, and Cream Cheese
Seasonal Fresh Fruit Platter

\$45.00 Per Person

HEARTY IRISH BREAKFAST BUFFET

Fresh Selection of Breakfast Pastries
Fruit Preserves, Butter Pearls, & Fresh Seasonal Fruit Platter
Fluffy Scrambled Eggs,
Applewood Smoked Bacon, Country Pork Sausage
Oven Roasted Tomatoes with Mozzarella Cheese,
O'Brien Potatoes

\$58.00 Per Person



Breakfast Buffet Enhancements

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Upgrade your breakfast buffet by adding one or more of the following items for your group. By selecting an enhancement to your breakfast, the same head count will apply for both breakfast and breakfast enhancement.

Hot Irish Oatmeal

Your Choice of Toppings to include Dried Cherries, Cranberries, Raisins, Brown Sugar, Cinnamon, Walnuts, or Pecans

\$12.00 Per Person

Belgium Waffles, French Toast, or Pancakes

Served with Warm Maple Syrup, Fresh Blueberries or Strawberries, and Whipped Cream

\$19.00 Per Person

Individual Breakfast Sandwiches

\$12.00 each

Choice of Two Sandwiches:

Bacon Egg & Cheese Croissant,

Sausage Egg, & Cheese on English Muffin

Southwest Burrito | Diced Ham & Eggs, Chipotle Salsa, & Cheese wrapped in a Flour Tortilla

Vegetarian Breakfast Sandwich | Spinach, Tomato, & Portobello Mushroom on an English Muffin



Plated Breakfast

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All Plated breakfast menus are based on 60 minutes of continuous service and include:
Chilled Juices, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

Irish Country Breakfast

Seasonal Fresh Fruit Plate
Scrambled Eggs
Applewood Smoked Bacon
Country Sausage
Home Fried Potatoes
Oven Roasted Tomato with Mozzarella

\$48.00 Per Person

Steak & Egger

Seasonal Fresh Fruit Plate
6 oz. NY Strip Steak, Two Scrambled Eggs
Home Fried Potatoes
Oven Roasted Tomato with Mozzarella Cheese

\$55.00 Per Person

Classic Eggs Benedict

Seasonal Fresh Fruit Plate
Two Poached Eggs Served on an
English Muffin with Canadian Bacon,
Traditional Hollandaise Sauce,
Served with O'Brien Potatoes and Roasted Tomato with Mozzarella

\$48.00 Per Person



Plated Breakfast

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All upgraded menus are based on a 60 minute of continuous service and include: Home Fried Potatoes, Chilled Juices, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

UPGRADES

Florentine | **\$48.00 Per Person**

Smoked Salmon | **\$48.00 Per Person**

Chesapeake Crab | **\$52.00 Per Person**

FRITATTAS

Vegetable

Seasoned Egg Batter with Sautéed Portobello Mushrooms, Broccoli, Spinach, & Tomatoes (GF)

\$48.00 Per Person

Meat Lovers

Sausage, Bacon, Ham, & Cheddar Cheese (GF)

\$48.00 Per Person

Meat & Vegetable Combo

Sausage, Bacon, Broccoli, Asparagus Tips, Red Peppers, & Cheddar & Swiss Cheeses (GF)

\$48.00 Per Person

Vegan

Broccoli, Portobello Mushrooms, Spinach, & Asparagus Tips with Vegan Eggs (GF)

\$48.00 Per Person