



Renaissance Washington DC Dupont Circle Hotel



Breakfast | continental breakfast

DUPONT CIRCLE CONTINENTAL | \$28

fresh orange juice
apple juice
fresh seasonal fruits
freshly baked breakfast pastries and mini muffins
assortment of bagels
freshly brewed coffee and tea
soft drinks and bottled water

HOT DELUXE | \$31

fresh orange juice
apple juice
cranberry juice
sliced seasonal fresh fruits and berries
yogurt with granola
assortment of box cereals with 2%, whole and skim milk
freshly baked breakfast pastries
freshly baked bagels with condiments
vegetable frittata with homemade salsa
freshly brewed coffee and tea
soft drinks and bottled water

Beverage and food options are available for food allergen concerns.

Breakfast | plated breakfast

TROPICAL FRUIT PLATE | \$20

sliced tropical fruit with strawberry mint yogurt (low fat)

SCRAMBLED EGG BEATERS | \$24

with chicken and apple sausage

SCRAMBLED EGGS | \$24

with bacon and sausage, breakfast potatoes and oven dried tomato

CORNFLAKE AND ALMOND BRIOCHE FRENCH TOAST | \$24

topped with berries, powdered sugar and maple syrup and a choice of bacon or sausage

TRADITIONAL EGGS BENEDICT | \$27

with breakfast potatoes and oven dried tomato

CHESAPEAKE EGGS BENEDICT | \$30

two poached eggs over pan fried maryland crab cakes on an english muffin with hollandaise sauce, served with home fried potatoes

STEAK AND EGGS | \$31

grilled new york strip steak with two poached eggs, bacon, sausage and skillet fries

all plated breakfasts include:

fresh orange juice

breakfast breads

freshly brewed coffee and tea

beverage and food options are available for food allergen concerns.

Breakfast | breakfast buffet

THE RIGHT START | \$37

orange, apple and cranberry juice
sliced seasonal fresh fruit and berries
freshly baked breakfast pastries
freshly baked bagels with condiments
scrambled eggs with fresh chives
chicken apple sausage links and maple pepper bacon strips
home fried potatoes
traditional oatmeal with brown sugar and walnuts on the side
assorted flavored yogurts
2%, whole and skim milk
freshly brewed coffee and tea
soft drinks and bottled water

THE EARLY RISER | \$42

orange, apple and cranberry juice
pitchers of strawberry and pineapple smoothies
sliced seasonal fresh fruit and berries
freshly baked croissants, bagels and muffins
assortment of box cereals with 2%, whole and skim milk
scrambled eggs with chives
chicken apple sausage links and maple pepper bacon strips
corn flake and almond brioche french toast with maple syrup
home fried potatoes
traditional oatmeal with brown sugar and walnuts on the side
assorted flavored yogurts
freshly brewed coffee and tea
soft drinks and bottled water

beverage and food options are available for food allergen concerns

all buffets include:

a minimum guarantee of 25 guests is required for all buffets. \$150 fee will apply for any buffet under 25 guests. To ensure quality, buffet pricing is based on 60 minutes of service.

Breakfast | breakfast buffet

HEALTHY BREAKFAST | \$39

fresh carrot juice
strawberry and pineapple smoothies
seasonal fresh fruits and berries
greek yogurt
low fat muffins
scrambled egg beaters with chives
egg white frittata with feta, shiitake mushrooms, spinach, sun-dried tomatoes and salsa verde
smoked salmon
turkey bacon and chicken apple sausage
mc cann's irish oatmeal with pecans, organic raw sugar, walnuts and dried cranberries
freshly brewed coffee and tea
soft drinks and bottled water

SOUTHERN BELLE | \$39

orange, apple and cranberry juice
seasonal fresh fruit and berries
freshly baked breakfast pastries
scrambled eggs with fresh chives
hot grits
crispy bacon strips
biscuits and sausage gravy
sweet potato pancakes with Peaks of Otter WildFlower honey and maple syrup
freshly brewed coffee and tea
soft drinks and bottled water

beverage and food options are available for allergen concerns.

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Breakfast | breakfast enhancements

ENHANCEMENTS | \$5.00 per item

whole seasonal fruit
bowl of cut fresh fruit
warm sticky bun
assorted yogurt with granola and raisins
assorted power, energy and crunchy granola bars
assortment of box cereals with 2%, whole and skim milk
illy coffee upgrade

ENHANCEMENTS | \$7.00 per item

assorted fruit crepes
fresh seasonal fruits and berries
dried fruit to include apricots and bananas
freshly baked bagels with condiments
strawberry and pineapple smoothies
grits with shredded cheddar cheese, sugar, syrup and butter
fruit skewers with Peaks of Otter WildFlower honey dip
fresh fruit parfait layered with granola
berries and yogurt
steel cut oatmeal with walnut and brown sugar
assorted mini scones

ENHANCEMENTS | \$8.00 per item

cornflake crusted bricohe toast with maple syrup
whole wheat pancakes with berry coulis
english muffin sandwich with eggs, cheese and sausage
breakfast burritos with scrambled eggs, cheese, chives, onions and peppers, served with sour cream and salsa
seasonal vegetable frittata with salsa verde and asiago cheese and tomato salsa

ENHANCEMENTS | \$10.00 per item

breakfast pizza - foccacia topped with scrambled eggs, cheese, bacon, ham, sausage and mixed peppers
sweet potato pancakes with Peaks of Otter WildFlower Honey
petite croissants with scrambled eggs, honey ham and cheese

ENHANCEMENTS | \$13.00

smoked salmon display
traditional smoked salmon served with assorted bagels, sliced onions, fresh tomato, sliced hard boiled egg, capers, cream
cheese and lemon
traditional eggs benedict

Beverage and food options are available for food allergen concerns.

Breaks | break packages

GUACAMOLE AND SALSA | \$14

freshly made guacamole and salsa with tortilla chips

HEALTH BREAK | \$19

seasonal whole fruit, roasted red pepper hummus with pita chips, celery and carrot sticks, baba ganoush, terra chips, smoked almonds, fresh mozzarella and grape tomato skewers

MIX IT UP | \$18

build your own trail mix granola with mini marshmallows, m&m's, cashews, smoked almonds, peanuts, dried cranberries, dried apricots, dry bananas and dried apples

MORNING STRETCH BREAK | \$19

assortment of individual yogurt cups, fresh fruit skewers with honey mint yogurt, assortment of muffins, breakfast breads, granola and balance bars

BALL PARK BREAK | \$20

cracker jacks, roasted peanuts, hot pretzels with honey mustard, hot nacho cheese with tortilla chips, mini hot dogs and kit kats

COOKIES AND CREAM | \$21

assortment of fresh baked cookies, brownies, blondies and haagen dazs ice cream bars, individual cartons of white milk and chocolate milk

FRESH MARKET | \$24

chocolate covered POP rock strawberries, fresh sliced melons and fruits, imported and domestic cheeses with assorted crackers, sesame flat breads and baguette, orange and lime san pellegrino and bottled water

WAKE UP CALL | \$22

red bull, vitamin water, chocolate covered espresso beans, clif mojo bars, pixy stix, pistachios and honey roasted peanuts

all breaks include:

freshly brewed coffee and tea

soft drinks and bottled water

beverage and food options are available for food allergen concerns

Breaks | break packages

THE INAUGURAL | \$54

pre-meeting | one hour continental

orange juice, grapefruit juice, breakfast breads, danish, muffins, assorted bagels with cream cheese, assorted yogurt with granola topping, sliced seasonal fresh fruit and berries

mid morning | thirty minute break

assorted power, energy and granola bars, whole seasonal fresh fruit

afternoon | thirty minute break

homemade cookies and brownies, rice krispy treats, wasabi peas, whole seasonal fruits, dried mangos, spiced almonds and assorted dessert bars

beverage and food options are available for food allergen concerns

Breaks | a la carte

A LA CARTE BREAK ITEMS

assorted soda, juice, water | \$5 each

assorted granola bars | \$5 each

assorted yogurts | \$5 each

bagels and cream cheese | \$55 dozen

assorted breakfast breads | \$55 dozen

cookies and brownies | \$55 dozen

gallon of coffee/tea | \$76 gallon

gallon of iced tea | \$76 gallon

beverage and food options are available for food allergen concerns

Lunch | plated lunch

FIRST COURSE | CHOOSE ONE

included in menu price

SOUPS

maryland crab soup
roasted butternut squash and fiji apple bisque
classic chicken noodle soup
new england clam chowder
corn and crab chowder
beef and barley soup
chilled gazpacho with sour cream
heirloom tomato with basil pesto soup
senate black bean soup
cream of wild mushroom soup

beverage and food options are available for food allergen concerns

SALADS

RENAISSANCE BABY SPINACH SALAD |

baby spinach, candied walnuts, cranberries and apricots, crumbled goat cheese with maple asian pear vinaigrette

TRADITIONAL CAESAR SALAD |

pesto croutons, kalamata olives, shaved parmesan cheese and oven dried tomato

BABY ICEBERG WEDGE SALAD |

baby iceberg, maple bacon, crumbled "baby blue" cheese, teardrop tomatoes, sliced red bermuda onions with chipotle blue cheese dressing

MEDITERRANEAN TOMATO SALAD |

yellow and red tomato napoleon with fresh mozzarella, chiffonade basil and mache with aged balsamic vinaigrette

DUPONT CIRCLE SIGNATURE SALAD |

field greens, teardrop tomatoes, candied pecans, shaved bermuda onions, boursin cheese croutons with house dijon vinaigrette

Lunch | plated lunch

GRILLED SEASONAL VEGETABLE STRUDEL | \$41
boursin cheese, fresh basil leaves and roasted tomato sauce

PORTOBELLO AND FENNEL RAVIOLI | \$41
with grilled vegetables and butter sage sauce

PANKO CHICKEN BREAST | \$44
mandarin orange glaze

BRAISED BEEF SHORT RIBS | \$46
vidalia onion - cabernet sauce

ORGANIC FREE RANGE CHICKEN | \$46
mediterranean orzo pasta with salsa verde

PAN SEARED ATLANTIC SALMON | \$45
lemon-tarragon beurre blanc

GRILLED SWORDFISH | \$45
chimichurri sauce and mango salsa

MARYLAND CRAB CAKE | \$48
stone ground mustard sauce

ACCOMPANIMENTS

all lunch entrées include:

soup or salad

our executive chef's selection of seasonal vegetables and starches

assorted gourmet rolls

dessert

freshly brewed coffee and tea

freshly brewed decaffeinated coffee

beverage and food options are available for food allergen concerns

Lunch | light plated lunch

entrée includes dessert, coffee and tea

TRADITIONAL CAESAR SALAD

pesto croutons, oven dried tomato and marinated olives

served with grilled chicken | \$37

served with grilled shrimp | \$41

DUPONT CIRCLE SIGNATURE SALAD

chopped red oak, romaine lettuce with roma tomatoes, marinated olives, pepper bacon, egg, gorgonzola cheese, roasted bell peppers

served with grilled chicken | \$37

served with grilled shrimp | \$41

served with beef tenderloin | \$43

beverage and food options are available for food allergen concerns

Lunch | dessert

included in menu price

TRIPLE CHOCOLATE CHARLOTTE

dark and white chocolate mousse layered chocolate sponge cake

NEW YORK CHEESECAKE

with strawberry sauce

FRESH SEASONAL FRUIT TARTS

tart dough layered with bavarian cream and topped with assorted fresh fruit and glaze

RASPBERRY MANGO MIRROR

white sponge cake mango mousse and raspberry mousse wrapped in a delicate almond cake with glaze

TIRAMISU

traditional italian mascarpone mousse layered with coffee infused sponge cake and dusted with cocoa powder

SEASONAL BERRIES

served with passion fruit coulis

TRIO OF "SINPLICITY" SORBETS

pomegranate, green apple and blood orange sorbet served in martini glass with waffle cookie

KEY LIME PIE

served with whipped cream and raspberry sauce

beverage and food options are available for food allergen concerns

Lunch | lunch buffet

ADAMS MORGAN | \$52

assortment of gourmet rolls
minestrone soup
calamari salad
arugula salad with crispy pancetta and kalamata olives
grilled asparagus panzanella
pan seared tilapia with lemon beurre blanc
chicken marsala
tuscany tri-colored tortellini with basil cream sauce
roasted fingerling potatoes
roasted vegetables
grissini breadsticks and focaccia
tiramisu and cannoli
assorted soft drinks
freshly brewed coffee and tea

DC EXPRESS MARKET | \$48

assortment of gourmet rolls
soup of the day
baby field green salad with asian pear vinaigrette
arugula salad with crispy pancetta and kalamata olives
greek salad with dill vinaigrette
grilled chicken caesar salad wrap
penne pasta salad
roast beef and brie cheese with granny smith apple on an onion roll
grilled vegetable and hummus wrap
mini french pastries
mini fruit tarts
gourmet chips
assorted soft drinks
freshly brewed coffee and tea

CHINATOWN/GALLERY PLACE | \$55

assortment of gourmet rolls
egg drop soup
mandarin vegetable salad with ginger dressing
sichuan chicken glass noodle salad with tri colored peppers, julienne red onions, shredded carrots, crushed peanuts and basil and mint lime vinaigrette
battered mongolian beef short ribs
kung pao chicken
steamed jasmine rice
four seasons stir fried vegetables
fortune cookies
raspberry mango mirror
assorted soft drinks
freshly brewed coffee and tea

beverage and food options are available for food allergen concerns

all buffets include:

a minimum guarantee of 25 guests is required for all buffets. \$150 fee will apply for any buffet under 25 guests. To ensure quality, buffet pricing is based on 60 minutes of service.

Renaissance Washington DC Dupont Circle Hotel - 1143 New Hampshire Avenue NW - Washington DC 20037 - - 202.775.0800

Lunch | lunch buffet

EASTERN MARKET | \$45

assortment of gourmet rolls
soup of the day
field green salad with herb vinaigrette
herbed potato salad
roasted corn salad with roma tomatoes
smoked turkey breast, honey ham, roast beef and tuna salad
sliced dill harvati, swiss, provolone and smoked cheddar cheese
leaf lettuce, sliced tomato, red onion, dill pickles
mayonnaise, horseradish cream and whole grain mustard
marble rye bread, ciabatta and onion rolls
lemon bars and lollipop cheesecake
gourmet chips
assorted soft drinks
freshly brewed coffee and tea

WOODLEY PARK | \$56

assortment of gourmet rolls and corn bread
maryland crab soup
baby green salad with roma tomatoes, fresh mushrooms and herb vinaigrette
penne pasta salad with tri-colored peppers, kalamata olives and sun-dried tomatoes
salad nicoise with seared fresh tuna and herb honey vinaigrette
maryland pan seared petite crab cakes with old bay lemon tarter sauce
grilled flank steak with chianti demiglace
roasted baby yukon potatoes
seasonal vegetables
dupont circle's bread pudding with vanilla sauce
fresh mini fruit tarts
assorted soft drinks
freshly brewed coffee and tea

DUPONT CIRCLE MARKET | \$52

assortment of gourmet rolls
soup of the day
garden salad with ranch and red wine herb vinaigrette
greek salad
penne pasta salad
fennel and apple coleslaw
grilled chicken caesar salad wrap
grilled vegetable panini sandwiches
smoked turkey, roast beef, tuna salad and chicken salad with granny smith apples and cranberries
sliced dill havarti, swiss, provolone, and smoked cheddar cheese
mayo, horseradish cream and whole grain mustard
marble rye bread, ciabatta, onion rolls and wheat
carrott cake
mini fruit tarts
gourmet chips
assorted soft drinks
freshly brewed coffee and tea

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Lunch | lunch buffet

GOVERNORS MARKET | \$53

Chefs soup of the day

assortment of gourmet rolls

BUILD YOUR OWN SALAD

CHOICE OF GREENS:

Mixed field greens, baby arugula, spinach, chopped romaine, iceberg and radicchio

Cobb

Diced tomatoes, sliced eggs, maple pepper bacon, fresh avocado, saga blue cheese, kalamata olives, candied pecans, chipotle ranch dressing and "Peaks of Otter" wildflower honey dijon vinaigrette
choice of: roasted turkey breast, grilled eberly farms chicken or flank steak
sesame crusted tuna or grilled shrimp (add \$5 per person)

Mediterranean

Marinated artichoke, cucumbers, roasted red peppers, feta cheese, kalamata olivs, diced tomatoes, garbanzo beans, red wine dill vinaigrette

Caesar

shaved parmesan, homemade croutons, caesar dressing

Asian

Shredded carrots, sliced celery, alfalfa sprouts, julienne tri colored peppers, crispy noodles, hawaiian potato salad, asian pear vinaigrette

SANDWICH WRAPS

fire cracker chicken wrap

grilled vegetable wrap

roast beef with brie and granny smith apple, horseradish cream on an onion roll

mini key lime pie

chocolate cake

gourmet chips

assorted soft drinks

freshly brewed coffee and tea

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Lunch | box lunch

TURKEY ON A CROISSANT \$42

served with leaf lettuce and tomato slice
penne pasta salad
bag of gourmet chips
whole fresh fruit
cookie
soft drink
bottled water

ROAST BEEF \$42

on a onion roll with brie cheese and granny smith apples
penne pasta salad
bag of gourmet chips
whole fresh fruit
cookie
soft drink
bottled water

GRILLED CHICKEN \$42

on a ciabatta bread with pesto mayonnaise
penne pasta salad
bag of gourmet chips
whole fresh fruit
cookie
soft drink
bottled water

CHICKEN SALAD \$42

with granny smith apples and dried cranberries on a five grain bread
penne pasta salad
bag of gourmet chips
whole fresh fruit
cookie
soft drink
bottled water

ROASTED VEGETABLE WRAP \$42

roasted asparagus, portabella mushrooms, roasted red peppers, yellow squash
and hummus spread wrapped in a spinach tortilla
penne pasta salad
bag of gourmet chips
cookie
soft drink
bottled water

appropriate condiments to include:
mayonnaise, mustard and horseradish cream

beverage and food options are available for food allergen concerns

Dinner | plated first course

STARTERS: YOUR CHOICE OF SOUP OR SALAD
included in entrée price

SOUPS

maryland crab soup
lobster bisque (add \$2.00 per person)
roasted butternut squash and fiji apple
bisque
classic chicken noodle soup
heirloom tomato with basil pesto
corn and crab chowder
new england clam chowder
cream of asparagus
italian wedding soup
senate black bean soup
cream of wild mushroom
chilled gazpacho with sour cream

beverage and food options are available for food allergen concerns

SALADS

ORGANIC LOCAL FIELDS GREEN SALAD

pickled red beets, crumbled goat cheese, candied pecans and mandarin oranges with pomegranate vinaigrette

FRESH BERRY SALAD WITH BABY BIBB LETTUCE

strawberries, raspberries, blueberries and Firefly Farms Merry goat cheese with raspberry-mint vinaigrette

MIXED FIELD GREENS

poached pear in merlot, gorgonzola and candied walnuts with citrus vinaigrette

DUPONT CIRCLE SIGNATURE SALAD

field greens, teardrop tomatoes, candied pecans, shaved bermuda onions and boursin cheese croutons with house dijon vinaigrette

TRADITIONAL CAESAR SALAD

pesto croutons, kalamata olives, shaved parmesan cheese and oven dried tomato

RENAISSANCE BABY SPINACH SALAD

candied walnuts, cranberries, apricots and crumbled goat cheese with maple Asian pear vinaigrette

Dinner | plated dinners from the land

entrées include choice of a starter, dessert, coffee and tea

“PANKO” CRUSTED CHICKEN BREAST | \$56
with mandarin yuzu sauce

WHISKEY CHICKEN BREAST | \$56
with shiitake mushrooms and leek risotto

MEDITERRANEAN CHICKEN | \$56
with cous cous

EBERLY FARMS ORGANIC HERB ROASTED CHICKEN BREAST | \$58
with shallot balsamic reduction

NEW YORK AU POIVE| \$63
with brandy and peppercorn demi and yukon mashed potatoes

BRAISED BEEF SHORT RIBS| \$65
with chianti demi glaze

“BELL & EVANS” CHICKEN PALLIARD | \$58
with sun dried tomato caper relish

GRILLED PORK CHOPS | \$55
with peaches and riesling reduction

SEARED PORK TENDERLOIN | \$58
with granny smith apple and cranberry compote

*all entrees served with our executive chef's selection of seasonal vegetables and starch

beverage and food options are available for food allergen concerns

Dinner | plated dinners from the sea

entrées include choice of starter, dessert, coffee and tea

GRILLED ATLANTIC SALMON FILET | \$61
with mediterranean orzo and citrus reduction

REGGIANO CRUSTED SWORDFISH | \$62
with lemon butter sauce and pineapple salsa

BBQ CHIPOTLE SHRIMP | \$64
with tasso grits

SEARED SEA BASS | \$65
with chive beurre blanc

SEARED JUMBO LUMP CRAB CAKES | \$67
with whole grain mustard sauce

*all entrees served with our executive chef's selection of seasonal vegetable and starch

beverage and food options are available for food allergen concerns

Dinner | plated vegetarian dinners

entrée include choice of starter, dessert, coffee and tea

PORTBELLO AND FENNEL RAVIOLI | \$52
with sage butter and roasted vegetables

PAN FRIED NOODLES | \$52
with four seasons' vegetables

*all entrees served with our executive chef's selection of seasonal vegetable and starch

beverage and food options are available for food allergen concerns

GRILLED VEGETABLE STRUDEL | \$52
served with roasted basil eggplant pomodoro

GRILLED EGGPLANT MANICOTTI | \$54
served with beets and Roma tomato coulis

Dinner | dinner buffet

KING STREET | \$73

assortment of gourmet rolls
classic egg drop soup
thai noodle salad with mint lime vinaigrette
hawaiian potato salad with crabmeat
carrot salad with cranberries and pineapple
korean beef kalbi
sesame chicken wings
lemon grass chicken pot stickers with cilantro ponzu
stir fry four seasons vegetables
jasmine rice
tropical fruit salad
petite fruit tarts
freshly brewed coffee and tea

beverage and food options are available for food allergen concerns

UNION STATION | \$73

grissini breadsticks and fresh italian breads
italian wedding soup
arugula salad with crispy pancetta and kalamata olives
classic calamari salad
grilled asparagus panzanella
veal picatta with caper butter
lobster ravioli with saffron sauce
pan seared salmon with basil cream
rice pilaf
sun-dried tomato and spinach polenta
roasted seasonal vegetables
tiramisu
cannoli
freshly brewed coffee and tea

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Dinner | dinner buffet

SMITHSONIAN | \$76

buttermilk biscuits and cornbread
maryland crab soup
garden salad with chipotle ranch dressing and honey dijon vinaigrette
potomac seafood salad
santa fe chicken
braised beef shortribs with chianti demi
shrimp linguini with lobster sauce
herb crusted chicken with sage gravy
corn on the cob
roasted fingerling potatoes
seasonal fresh fruit
strawberry shortcake with whipped cream
freshly brewed coffee and tea

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L'ENFANT PLAZA | \$80

assorted gourmet rolls
lobster bisque
chesapeake shrimp salad
baby green salad with poached pears, candied pecans, goat cheese, cranberries and a citrus vinaigrette
pan seared rockfish with fiji apple reduction
maryland jumbo lump crab cakes with tarragon remoulade
grilled flank steak with steak butter
boiled yukon baby gold potatoes
sauteed fresh green beans
dupont circle signature bread pudding with vanilla sauce
lemon bars
freshly brewed coffee and tea

Dinner | dessert

TRIPLE CHOCOLATE CHARLOTTE

dark and white chocolate mousse layered with sponge cake

TIRAMISU

espresso flavored sponge cake and mascarpone cheese with coffee soaked lady fingers

"SINPLICITY" LOCAL ARTISAN TRIO OF SORBETS

pomegranate, green apple, lemon ginger in a martini glass with fresh berries and vanilla wafer fan

RASPBERRY AND MANGO MIRROR

white sponge cake mango mousse and raspberry mousse wrapped in a delicate almond cake with glaze

FRESH SEASONAL FRUIT TART WITH RASPBERRY SAUCE

tart dough layered with bavarian cream and topped with assorted fresh fruit and glaze

beverage and food options are available for food allergen concerns

Reception | hors d'oeuvres

cold hors d'oeuvres | \$6 each

fresh mozzarella and tomato basil skewers
herbed pita with tomato basil and feta
fresh fruit kabob
smoked salmon pinwheel on pumpernickel
tuna tartare in wonton crisp
petite lemon grass chicken lettuce wrap
apricots with boursin cheese and walnuts
asparagus, prosciutto and cantaloupe skewers
english cucumber and dill shrimp canapé
jumbo poached shrimp with "patron" cocktail sauce

beverage and food options are available for food allergen concerns

hot hors d'oeuvres | \$6 each

cherry blossom tart
chicken satay with thai peanut sauce
shiitake mushroom chopsticks with thi chili sauce
thai cashew chicken spring rolls with mango sauce
cranberry gorgonzola tart
spanakopita
sesame chicken with mango sauce
petite beef wellington
beef satay with thai peanut sauce
mini crab cakes with tarragon remoulade
vegetable samosas
chicken and lemongrass pot stickers with cilantro ponzu
spinach pot stickers with sesame and ginger ponzu
petite chicken cordon bleu with honey mustard
asian shrimp chopsticks with sweet thai chili sauce
wild mushroom tart
raspberry almond brie in phyllo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Butler passed service will require an attendant per 75 guests and will be subject to \$125.00 attendant fee. Cooking Stations and Carving Stations are subject to a \$125.00 Chef's fee per Chef. Cashiers are required for all cash bars and cash concessions. A Cashier Fee of \$125.00 per cashier will be applied to all cash bars and concessions. All bars must have a bartender, which is \$150.00 per bartender required.

Reception | reception displays

MEZZA PLATTER | \$8

hummus, baba ganoush, marinated olives and grilled pita bread

FARMER'S MARKET VEGETABLE CRUDITES | \$9

with chipotle ranch dressing and onion dip

FRESH BUFFALO MOZZARELLA PLATTER | \$12

with roma tomatoes, fresh basil and extra virgin olive oil

FRESH SMOKED SALMON DISPLAY | \$13

with assorted mini bagel chips cream cheese, red onions, tomato, egg, capers and lemon wedges

FRUIT DISPLAY | \$14

with honey mint yogurt

INTERNATIONAL CHEESE DISPLAY | \$14

imported, domestic and local cheese display with french bread and assorted crackers

ANTIPASTO DISPLAY | \$15

mortadella, salami, provolone cheese, pepperoncini, marinated olives, cherry peppers, marinated grilled vegetables and balsamic vinaigrette

CHILLED JUMBO SHRIMP | \$15

served on ice with vodka cocktail sauce and lemon wedges
(2 pieces per person)

JAPANESE SUSHI DISPLAY | \$18

california roll, tuna roll, salmon roll and cucumber roll
with pickled ginger, wasabi and soy sauce
(2 pieces per person)

ICE CRAB CLAWS | \$17

with classic cocktail sauce and lemon wedges
(2 per person)

beverage and food options are available for food allergen concerns

Reception | reception stations

YUKON POTATO AND RISOTTO MARTINI BAR| \$9

creamy shiitake mushroom risotto, yukon mashed potatoes, farm house cheddar cheese, shaved parmesan cheese, maple bacon, caramelized onions, scallions, asparagus tops, candied pecans and sour cream
(Must be an action station and Chef Attendant Required)

PETITE SLIDER STATION| \$11

braised beef chipotle bbq sliders with asian slaw crab cake sliders with remoulade sauce accompanied with buttlar pickle chips
(one per person)

FAJITA STATION | \$17

seasoned beef, chicken and shrimp with wheat tortillas, cilantro, peppers, pepper jack cheese, salsa, onions, sour cream, guacamole, refried beans and spanish rice

STIR FRY STATION | \$17

beef, chicken and shrimp with crispy asian four seasons vegetables and jasmine rice

PASTA STATION | \$22

portobello and fennel ravioli with basil cream, fusilli with roma tomato pommodori, shrimp linguini with lobster sauce accompanied with shaved parmesan cheese and assorted gourmet breads

attendant fee of \$150 is required for each station
one attendant is recommended for every 75 guests

beverage and food options are available for food allergen concerns

Reception | reception carving stations

BEEF TENDERLOIN | \$21

tenderloin of beef marinated in herbs, served with whole grain mustard, horseradish cream, chianti demi glace and brioche rolls

BONELESS TURKEY BREAST | \$17

served with mandarin cranberry sauce, sage gravy, whole grain mustard, mayonnaise and petite rolls

ROASTED PRIME RIB | \$18

served with horseradish cream, rosemary au jus, whole grain mustard, horseradish and petite onion rolls

SPIRAL HONEY GLAZED HAM | \$13

pineapple and granny smith cranberry compote, whole grain mustard, and buttermilk biscuits

MARYLAND CRAB CAKE STATION| \$23

pan seared jumbo lump crab cakes served with jicama slaw, tarragon tartar sauce, whole grain mustard aioli and petite onion rolls

beverage and food options are available for food allergen concerns

Cooking Stations and Carving Stations are subject to a \$125.00 Chef's fee per Chef

Reception | sweet temptations displays

MILK CHOCOLATE FONDUE | \$12

cubed pound cake, cubed fruit, rice crispy treats, marshmallows, brownies and mini chocolate chip cookies

“SINPLICITY” LOCAL (ARLINGTON, VA) | \$17

artisan sorbet bar

pomegranate, green apple and lemon-ginger sorbet served with delicious toppings: chopped pecans, vanilla wafers, fresh berries, whipped cream and chocolate sauce

INTERNATIONAL COFFEE STATION | \$17

illy’s coffee, herbal teas, cinnamon sticks, shaved chocolate, whipped cream, rock sugar sticks, chocolate shavings, chocolate orange rinds and biscotti

VIENNESE STYLE DESSERT DISPLAY | \$17

chocolate covered bananas and strawberries, petite fruit tarts, petite french pastries and petit fours
(4 per person)

beverage and food options are available for food allergen concerns

Beverage | hosted bars on consumption

PREMIUM

spirits | \$9

svedka, cruzan aged light rum, beefeater gin, dewars white label scotch, jim beam white label bourbon, canadian club whiskey, jose cuervo especial gold tequila, korbel brandy

imported beer | \$7.50

heineken, corona extra, corona light, amstel light, bass ale

domestic beer | \$7

samuel adams, budweiser, bud light, miller lite, o'doul's non-alcoholic beer

regional beer | \$7

loose cannon

premium Wine by the Glass | \$8.50

stone cellars chardonnay stone cellars merlot

non-alcoholic | \$5

juice, soft drinks and water

ENHANCEMENTS

cordials | \$11

bailey's irish cream, amaretto, drambuie, grand marnier, kahlua, triple sec, romana sambuca, peachtree schnapps

LUXURY

spirits | \$10

absolut vodka, bacardi superior rum, tanqueray gin, maker's mark bourbon, jack daniel's tennessee whiskey, 1800 silver, johnnie walker red label, seagrams VO, courvoisier VS

imported beer | \$7.50

heineken, corona extra, corona light, amstel light, bass ale

domestic beer | \$7

samuel adams, budweiser, bud light, miller lite, o'doul's non-alcoholic beer

regional beer | \$7

loose cannon

premium wine by the glass | \$9.50

clos du bois cabernet sauvignon clos du bois merlot

non-alcoholic | \$5 juice, soft drinks and water

bartender fee \$150 per bartender (first three hours)

\$50 each additional hour

one bartender required for every 75 guests

Beverage | cash bars

PREMIUM

spirits | \$11.50

svedka, cruzan aged light rum, beefeater gin, dewars white label scotch, jim beam white label bourbon, canadian club whiskey, jose cuervo especial gold tequila, korbel brandy

imported beer | \$8.50

heineken, corona extra, corona light, amstel light, bass ale

domestic beer | \$8

samuel adams, budweiser, bud light, miller lite, o'doul's non- alcoholic beer

regional beer | \$8

loose cannon

premium wine by the glass | \$10.50

stone cellars chardonnay stone cellars merlot

non alcoholic | \$6

juice, soft drinks and water

*prices include 22% service charge and 10% tax

ENHANCEMENTS

cordials | \$12

bailey's irish cream, amaretto, drambuie grand marnier, kahlua, triple sec, romana sambuca, peachtree schnapps

LUXURY

spirits | \$12.50

absolut vodka, bacardi superior rum, tanqueray gin, maker's mark bourbon, jack daniels tennessee whiskey, 1800 silver, johnnie walker red label, seagrams VO, courvoisier VS

imported beer | \$8.50

heineken, corona extra, corona light amstel light, bass ale

domestic beer | \$8

samuel adams, budweiser, bud light, miller lite local brew, o'doul's non-alcoholic

regional beer | \$8

loose cannon

luxury wine by the glass | \$11.50

clos du bois cabernet sauvignon clos du bois merlot

non alcoholic | \$6

juice, soft drinks and water

*prices include 22% service charge and 10% tax

bartender fee \$150 per bartender (first three hours)

\$50 each additional hour

cashier fee \$125 per cashier (first three hours)

\$25 each additional hour

one bartender and one cashier required for every 100 guests

Beverage | packaged bars

PREMIUM

spirits

svedka, cruzan aged light rum, beefeater gin, dewars white label scotch, jim beam white label bourbon, canadian club whiskey, jose cuervo especial gold tequila, korbel brandy

imported beer

heineken, corona extra, corona light, amstel light, bass ale

domestic beer

samuel adams, budweiser, bud light, miller lite, o'doul's non-alcoholic beer

regional beer

loose cannon

premium wine by the glass

stone cellars chardonnay stone cellars merlot

non alcoholic

juice, soft drinks and water

First Hour | \$20

Second Hour | \$9

Each additional Hour | \$7

*prices are per person

LUXURY

spirits

absolut vodka, bacardi superior rum, tanqueray gin, maker's mark bourbon, jack daniels tennessee whiskey, 1800 silver, johnnie walker red label, seagrams VO, courvoisier VS

imported beer

heineken, corona extra, corona light, amstel light, bass ale

domestic beer

samuel adams, budweiser, bud light, miller lite, o'doul's non-alcoholic

regional beer

loose cannon

premium wine by the glass

clos du bois cabernet sauvignon clos du bois merlot

non-alcoholic

juice, soft drinks and water

First Hour | \$23

Second Hour | \$13

Each additional Hour | \$10]

*prices are per person

package bars are priced based on a minimum of 50 guests;

cordials and specialty beverages are charged separately

bartender fee \$150.00 per bartender (first three hours)

\$50.00 each additional hour

one bartender is required for every 75 guests

Beverage | red wines

red wines

LIGHT BODIED, FRUITY REDS

pinot noir, mark west \$49
pinot noir, clos du bois \$42
pinot noir, chateau st jean \$43
pinot noir, kim crawford \$65

MEDIUM BODIED, SOFT REDS

merlot, stone cellars \$32
merlot, clos du bois \$42
merlot, beaulieu vineyards \$34
shiraz, rosemount estate \$38
cabernet sauvignon, stone cellars \$34

FULL BODIED, DRY REDS

merlot, grand estates columbia crest \$46
cabernet sauvignon, aquinas \$41
cabernet sauvignon, ferrari-carano \$72
cabernet sauvignon, beaulieu vineyards \$36
cabernet sauvignon, beringer vineyards \$49
spellbound cabernet sauvignon, california \$49

bartender fee \$150 per bartender (first three hours) \$50 each additional hour

Beverage | white wines and champagne

white wines and champagne

SPARKLING WINES AND CHAMPAGNE

brut, segura viudas aria estate \$35
sparkling blanc de blancs, san sadurni \$46
champagne mumm cuvee, brut prestige \$50
champagne white star moët chandon \$79
champagne brut piper heidseik \$70
sparkling freixenet blanc de blancs

LIGHT BODIED, CRISP WHITES

white zinfandel, beringer vineyards \$34
pinot grigio, pighin friuli \$52
pinot grigio, stone cellars \$34

MEDIUM BODIED, SOFT WHITES

chardonnay, stone cellars \$34
johannisberg riesling chateau st. michelle \$39

FULL BODIED, RICH WHITES

chardonnay, grand estates columbia crest \$34
chardonnay, clos du bois \$46
chardonnay, rosemount estate \$36
chardonnay, beaulieu vineyards \$36
the dreaming tree chardonnay, central coast \$55

bartender fee \$150 per bartender (first three hours) \$50 each additional hour

| renaissance dupont circle hotel

hotel located in dupont circle, close to georgetown, adams morgan, and downtown dc

Technology | event planning and equipment selection

Event Planning & Equipment Selection

The Renaissance Dupont Circle Hotel is delighted to offer the finest and most innovative audio visual equipment through Swank Audio Visuals. From the simplest slide projector to complex video projection, concert sound and stage lighting, we are able to provide a wide variety of audio visual services for any event.

We offer you the most up-to-date equipment. Keeping abreast of the latest technology and making it available to guests has been Swank's mission for more than half a century.

We specialize in helping you to select the perfect audio visual equipment to ensure a successful event. As members of the meeting team, Swank will conserve your guests' valuable time, making the job almost effortless. We are committed to making your meeting experience at the Renaissance Dupont Circle Hotel a success.

Professional Technical Assistance

We are an experienced staff of professional technicians trained in all aspects of projection, video, audio, and lighting available for your event.

Equipment Installation & Reservations

We have included a condensed list of the most frequently requested rental equipment. To reserve equipment, obtain rental information or assistance with specialized arrangements, please contact the Swank Audio Visuals' office on premise at the Renaissance Dupont Circle Hotel.

Technology | video

recorder/players

sony VHS 1/2" video cassette rec/player \$100

DVD player \$125

receivers and monitors

TV/DVD/VHS combo package \$300

data/computer graphics systems monitors

ViewSonic 20" MultiSync \$135

projectors

XGA 1024 x 768 \$900

sharp 4000 lumens \$475

video production/presentation equipment and accessories

video distribution amp \$75

cameras

panasonic MiniDV camera with auto focus, a.c. or battery operable \$350

bogen fluid head camera tripod \$175

(TR) technician required (see applicable charges)

Technology | projection

Overhead Projectors
Included in the rental of an overhead projector is a spare projections lamp.
3M overhead transparency projector with lamp changer \$90

Technology | audio

Amplifiers and Mixers

Mackie 12x4 channel audio mixer (required for 1 or more microphones) \$85

Mackie 16x4 channel audio mixer \$180

Speakers

Powered speakers \$135

Ultimate support speaker stand

Portable Public Address Systems

Anchor Liberty, 50 watt portable P.A. system, battery or A.C. operable \$90

Concert Systems

Complete concert sound systems for excellent high- fidelity music and voice reproduction are available featuring top-of-the-line equipment from Meyer Sound, Renkus-Heinz, JBL, Yamaha, Electrovoice, Urei, BGW, Crest and QSC. Please call for quote to customize a system to your exact needs.

Tape Recorders and Disc Players

Marantz cassette tape recorder \$65

Multi-disc compact disc player \$90

Hard disk CD recorder \$100

Technology | meeting supplies

daily rates

extension cord \$15

extension cord with power \$25

flipchart package \$70

cordless laser pointer \$85

flipchart package – sticky paper \$75

wired shure Modes SM58, for podium,
table, floor or hand-held use) \$75

printer black and white \$150

wireless microphone system \$130

push-to-talk microphone package:

- AMP: \$255

- per mic: \$80

laptop \$370

polycom speaker phone \$170

(TR) technician required (see applicable charges)

Technology | special equipment packages

LCD data display package \$830/day

1 LCD data projector
1 projection cart with drape
tripod screen to accommodate room size
all cabling, extension cords, etc.

basic video playback \$250/Day

DVD player
27" stereo video monitor/receiver
54" display cart with drape
all cabling, extension cords, etc.

presenter support package \$205/day

1 projection cart with drape
tripod screen to accommodate room size
VGA cables, power strip, extension cord, etc.

technical labor rates

(5 hour minimum)

Sun - Mon \$1,210 full day / \$700 half day

rates vary on holidays

General Information | food and beverage

BANQUET AGREEMENT GUIDELINES

All Banquet Events are made upon and are subject to, the guidelines of The Renaissance Dupont Circle.

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food and beverages of any kind may be brought in the Hotel by the customer, guest or exhibitors. The Renaissance Dupont Circle is the only licensed authority to sell and serve liquor for consumption on the premises. District of Columbia Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Renaissance Dupont Circle Hotel reserves the right to refuse alcohol service to anyone.

FOOD AND BEVERAGE GUARANTEES

Ten (10) working days prior to all Food & Beverage functions, The Renaissance Dupont Circle Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guest cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guest. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Event Management Department by 12:00 (noon) three (3) business days prior to the date /time of the function. If the guarantee is not received by the cut off date/time, the hotel will assume that the expected number of guest noted at the top of the banquet event order or the expected number of guest submitted ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guest used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee; the customer will be charged for that number of guests. On plated food and beverage functions and seated meals, the Hotel will set seating for 3% over the guarantee for all group events with a maximum overset of fifty (50). Food will be prepared for the guarantee not the overset.

CATERING FEES

There is a 22% service charge and a 10% sales tax added to all food and beverage charges. The 22% service charge is taxable. All prices are quoted per person unless other wise indicated. To ensure quality, buffets and station pricing is based on 1½ hours or less. Refreshment Breaks are based on 30 minutes of service. A \$75.00 service charge will apply to all catered meal functions of less than 25 guests. Any meal functions with a buffet will have an additional charge if there is less than (25) guests guaranteed in addition to the \$125.00 labor charge. Butler passed service will require an attendant per 75 guests and will be subject to \$125.00 attendant fee. Cooking Stations and Carving Stations are subject to a \$125.00 Chef's fee per Chef. Cashiers are required for all cash bars and cash concessions. A Cashier Fee of \$125.00 per cashier will be applied to all cash bars and concessions. All bars must have a bartender, which is \$150.00 per bartender required.

General Information | general information

PRICES

The prices herein are subject to increase in the event cost of food, beverage or other costs associated with the operation of the event increase at the time of the function due to unexpected supply shortages.

Otherwise all Food and Beverage prices will be quoted no greater than six (6) months prior to your event, and will be guaranteed and finalized ninety (90) days prior to the arrival of your group.

SIGNAGE AND DÉCOR

The Renaissance Dupont Circle Hotel reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, and posters from being displayed on the lobby level and ballroom level without prior approval.

INTERNET CONNECTIVITY

Banquet Rooms are pre-wired for Internet. Please contact your Event Manager for pricing. Wireless Connectivity can be arranged also with the Event Manager upon advance notice

BALLROOM CONDITIONS

Any damages to the Hotel, as a result of group activity, will be subject to a repair charge. If the meeting space is not left in a reasonable condition, a clean up fee will be required.

OUTSIDE VENDORS

All Vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Renaissance Dupont Circle Hotel's vendor agreement and provide the appropriate liability insurance verification.

If the vendor causes any damages or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

The Renaissance Dupont Circle Hotel will not be responsible for storing, securing or servicing another vendor's equipment and/or services, before during and after your event.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

LOSS PREVENTION / SECURITY

The Hotel shall not assume responsibility for damages or loss of any merchandise or articles left in the Hotel prior to or following a banquet or meeting. Arrangements may be made for security of exhibits, merchandise or articles set up for display, prior to the planned event through the hotel, at an appropriate charge.

AUDIO-VISUAL EQUIPMENT

Swank Audio-Visual is the Hotel's exclusive Audio Visual provider and will be pleased to arrange and quote any audio-visual requirements for your function.

The Renaissance Dupont Circle hotel does allow groups to bring in their own audio-visual or use an outside Audio-Visual Company, but please note that additional charges will apply, to off-set the loss of revenue associated. Please speak with the Event Manager to assess the charges.

Swank Audio Visual and the Renaissance Dupont Circle Hotel will not be responsible for storing, securing or servicing another vendor's equipment, before during and after your event.

All Vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Renaissance Dupont Circle Hotel's vendor agreement and provide the appropriate liability insurance verification.

If the vendor causes any damages or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

SHIPPING AND HANDLING

When shipping boxes or materials in advance for your meeting, please list the name of your group/meeting, your Hotel Event Manager, and the function date on each box of shipment. Advance notice of shipment must be given to the Event Manager. This will ensure the correct storage and placement of your materials in the proper meeting rooms. The Hotel cannot accept COD shipments. Due to limited storage space, materials should not arrive more than 3 days prior to your meeting, and only packages less than 150 pounds containing small convention materials, brochures, programs and office supplies will be accepted by the Hotel. All other packages must be stored and handled by a drayage company. The first five boxes delivered to the Hotel for your meeting are free of charge, and all other boxes in excess of this number, no matter

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when they arrive, will be charged at the following prices.

\$5.00 per box 0-14lbs

\$10.00 per box 15-29lbs

\$15.00 per box 30-49lbs

\$20.00 per box 50-69lbs

\$25.00 per box 70-89lbs

\$30.00 per box 90 and above