

Embassy Suites at the Chevy Chase Pavilion Banquet Menu



**EMBASSY
SUITES**
by HILTON™

Washington D.C. - at the Chevy Chase Pavilion

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Private Event Information

Menus and Event Details

All menus, beverage/bar arrangements, setup requests and audio visual needs should be finalized 21 days prior to your event. A 24% service charge and 10% DC sales tax will apply to all charges. For all buffets/breaks, a \$75.00 labor and preparation fee will be charged for groups less than 25.

Setup Fees

A setup fee will apply to each event and will include the set-up and tear-down of the event, tables, chairs, and buffet requirements. Additional setup fees may apply for additional setup requests.

Linens and Decorations

The hotel will provide ivory linens and napkins at no charge. Specialty linens can be arranged through your catering representative. Florists and décor companies can be recommended by the hotel.

Audio Visual Equipment

We encourage you to rent audio visual equipment from the hotel as our team is familiar with its operation. However, if you choose to provide your own equipment, there will be a \$75.00 per day electricity usage fee. You will be responsible for the set-up, tear-down, and facilitation of the equipment.

Parking

There is a parking garage directly beneath the hotel for hotel guests and visitors to the Chevy Chase Pavilion. The hotel does not own this garage, therefore, parking fees apply to both local visitors and overnight guests. If you wish to purchase parking vouchers for your meeting attendees, the charge is \$26.00 per ticket per day. We will apply these charges to your group master account. Please provide your catering representative with the number of parking vouchers needed 72 hours prior to your meeting.



Equipment

Internet/Phone Lines

Wireless Internet Access (0-15 guests=\$150.00, 16-35 guests=\$250.00, 36+ guests= \$350.00)	
Wired Internet Access.....	\$150.00
Polycom Speakerphone.....	\$140.00
(Requires Telephone Line Activation)	
Digital Hybrid Telephone Interface.....	\$150.00
(Requires Telephone Line Activation)	
Telephone Line Activation.....	\$75.00
Inward Telephone Line Activation.....	\$150.00

Audio/Visual

LCD Multimedia Projector.....	\$350.00
8' Projection Screen.....	\$50.00
Hand-Held Microphone.....	\$45.00
Table-top or Standing Microphone.....	\$45.00
Press-to-Talk Microphone.....	\$55.00
Wireless Hand-Held Microphone.....	\$150.00
Wireless Lavalier Microphone.....	\$150.00
8-Channel Mixer.....	\$150.00
16-Channel Mixer.....	\$200.00
24-Channel Mixer.....	\$250.00
Speaker System (required with all audio equipment).....	\$195.00

Accessory Items

Laptop.....	\$150.00
Flip Chart Package (Includes One Paper Pad & Markers).....	\$45.00
Whiteboard.....	\$45.00
Easel Stand.....	\$15.00
Laser Pointer.....	\$25.00
Podium.....	\$50.00
Power Strip or Extension Cord.....	\$5.00
On-Site A/V Tech.....	\$100.00/hour

Anything not listed can be arranged through an outside vender, please see your catering manager for details.

All Prices are Subject to a 24% Taxable Service Charge and 5.75% DC Sales Tax.



Meeting Packages

All Packages Include

Freshly Brewed Regular and Decaffeinated Coffee
Selection Herbal Teas and Hot Chocolate
Assorted Soft Drinks and Bottled Water

Easy & Essential

Quick & Classic Continental Breakfast
~or~ Choice of Morning Break
Soup, Salad, & Sandwich Buffet Lunch
Crunch & Munch Afternoon Break

\$69.95 per person



Distinctive & Deluxe

Simple & Satisfying Breakfast **or** Morning Break
Choice of Lunch Buffet
Choice of Afternoon Break
Complimentary Wi-Fi in all meeting rooms

\$89.95 per person

All Prices are Subject to a 24% Taxable Service Charge and 10% DC Sales Tax.



Breakfast and Brunch

Included With All Buffet Options

Freshly Brewed Regular and Decaffeinated Coffee

Selection Herbal Teas and Hot Chocolate

Selection of Fresh Fruit Juices

1

Quick & Classic Continental

Assorted Muffins, Bagels, and Danishes

Cream Cheeses, Jelly, and Butter

Sliced Seasonal Fresh Fruit Display

Assorted Fruit Yogurt Cups

\$22.95 per person



2

Simple & Satisfying

All Of The Above AND

Fluffy Scrambled Eggs

Breakfast Potatoes

Crispy Bacon **OR** Sausage Links

\$28.95 per person



3

Rich & Robust

All Of The Above AND

French Toast with Warm Maple Syrup

OR Pancakes with Warm Maple Syrup

Assorted Mini Quiches

\$34.95 per person





Breakfast Boosters

Each Station Will Be Replenished For Up To Two Hours.

Chef's Omelet Station

Cheddar Cheese, Diced Ham, Bacon, Sausage, Jalapeños, Green Peppers, Mushrooms, Onions, Spinach, & Tomatoes

\$14.95 per person + \$95.00 Attendant Fee

Smoked Salmon Display

Served with Bagels, Cream Cheese, Diced Tomatoes, Cucumbers, Red Onions, Hard Boiled Eggs, and Capers

\$14.95 per person

A La Carte

Freshly Brewed Coffee and Tea.....	\$48.00 per gallon
Assorted Juices.....	\$45.00 per gallon
Bottled Water.....	\$3.00 each
Assorted Soft Drinks.....	\$3.00 each
Assorted Bagels with Cream Cheese.....	\$36.00 per dozen
Assorted Muffins.....	\$36.00 per dozen
Warm Cinnamon Rolls.....	\$42.00 per dozen
Assorted Fruit Yogurt Cups.....	\$38.00 per dozen
Hard Boiled Eggs.....	\$24.00 per dozen
Plain Butter Croissants.....	\$38.00 per dozen
Biscotti.....	\$24.00 per dozen
Mini Fruit Filled Croissants.....	\$36.00 per dozen
Assorted Mini Quiches.....	\$36.00 per dozen
Donut Holes.....	\$24.00 per dozen
Sliced Seasonal Fresh Fruit.....	\$8.95 per person
Assorted Breakfast Breads.....	\$20.00 per loaf

All Prices are Subject to a 24% Taxable Service Charge and 10% DC Sales Tax.

Morning Break Packages

Included With All Morning Break Packages

Freshly Brewed Regular and Decaffeinated Coffee, Selection Teas and Hot Chocolate



Fresh & Fruity

Assorted Fruit Yogurt Cups
Strawberry, Melon, and Pineapple Kabobs
Build-Your-Own Trail Mix Bar
Assorted Fruit Smoothie Shooters

\$21.95 per person



Beans & Bites

Scones, Biscotti, and Coffee Cake
Flavored Syrups and Whipped Cream
Nutmeg and Cinnamon Toppings
Rock Candy Stirrers
Chocolate Covered Espresso Beans

\$21.95 per person



Prim & Proper

Selection of Tea and Coffee
Miniature Scones
Miniature Finger Sandwiches
Blackberry Yogurt Mousse Cake

\$21.95 per person



Refresh & Recharge

Coconut Water, Bottled Water
Red Bull, Assorted Sodas
Basket of Whole Fruit
Selection of Kind and Cliff Bars

\$21.95 per person

Soups, Sides, & Salad Options

Soups

Fire Roasted Vegetable
Chicken Tortilla
Broccoli & Cheddar
Home-Style Chicken Noodle

Italian Wedding
Black Bean
Tomato Basil Bisque

Sides

Garlic Mashed Potatoes
Scalloped Potatoes
Roasted Red Potatoes
Rice Pilaf
Jasmine Rice

Steamed Broccoli
Seasonal Vegetables
Green Beans
Grilled Asparagus

Salads

Tossed Garden Green Salad- Cucumbers, Carrots, Tomatoes, Red Onions

Caesar Salad- Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

Kale Salad- Candied Pecans, Dried Cranberries, Lemon-Honey Dressing

Red Bliss Dill Potato Salad- Celery, Onion, Dill, Mayonnaise, Red Potatoes

Pasta Salad- Rotini, Bell Peppers, Carrots, Onions, Cherry Tomatoes, Italian Vinaigrette Dressing

Greek Salad- Roma Tomatoes, Onions, Cucumbers, Pepperoncini, Olives, Feta Cheese, Greek Dressing

Spinach Salad- Spinach, Bacon, Boiled Eggs, Blue Cheese, Red Onions, Mushrooms, Cider Vinaigrette Dressing

Broccoli and Red Onion Salad- Broccoli, Red Onion, Carrots, Mushrooms, Pancetta, Cheddar Cheese, Herb Ranch Dressing

Lunch Buffets

All lunch buffets are available until 3:00 PM and include warm dinner rolls, freshly brewed regular and decaffeinated coffee, and a selection of herbal and iced tea.

Forks & Fingers

Choice of Two Salads (see page 9)
Choice of One Soup (see page 9)
Choice of Three Sandwiches
Assorted Dessert Bars

Sandwich Options:

1. Cajun Chicken Salad on Brioche
2. Roast Beef & Provolone on Kaiser Roll
3. Albacore Tuna Salad on Croissant
4. Turkey & Swiss on Kaiser Roll
5. Vegetable and Garlic Hummus Wrap
6. Tomato and Fresh Mozzarella on Baguette
7. Ham and Brie on Baguette
8. Classic Reuben on Rye Bread

\$40.95 per person

Hot & Hearty

Choice of One Soup (see page 9)
Choice of Two Salads (see page 9)
Choice of Two Entrees
Choice of Two Sides (see page 9)
Assorted Dessert Bars

Entrée Options:

1. Pesto Crusted Chicken Scaloppini
2. Grilled Rosemary and Herb Chicken
3. Spinach Stuffed Chicken Florentine
4. Grilled Vegetable Napoleon
5. Wild Mushroom Ravioli
6. Tilapia Piccata
7. Dry Rubbed Pork Loin
8. Lemon and Herb Salmon (add \$2/person)
9. Peppercorn Skirt Strip Steak (add \$5/person)

\$46.95 per person

Farm & Fresh

Mixed Greens, Cheddar, and Blue Cheese
Carrots, Cucumbers, Tomatoes, Hard Boiled Eggs,
Red Onions, Chickpeas, and Mushrooms
Candied Pecans, Dried Cranberries, and Croutons
Grilled Chicken and Sautéed Shrimp
Buttermilk and Vinaigrette Dressing
Assorted Dessert Bars

\$42.95 per person

All Prices are Subject to a 24% Taxable Service Charge and 10% DC Sales Tax.



Lunch Buffets Continued

.....
All lunch buffets are available until 3:00 PM and include warm dinner rolls, freshly brewed regular and decaffeinated coffee, and a selection of herbal and iced teas.
.....

Sliced & Stacked

Choice of One Soup (see page 9)

Pasta Salad & Potato Salad

Green Salad **or** Kale Salad

Roasted Turkey, Virginia Ham, Roast Beef, Corned Beef, Swiss, Cheddar, Provolone, and Muenster Cheese, Freshly Baked Breads
Assorted Dessert Bars



\$42.95 per person

Tuscan & Tasty

Italian Wedding Soup

Garlic Toast

Caesar Salad **or** Tomato Caprese Salad

Baked Ziti with Sausage

Chicken Parmesan **or** Chicken Piccata

Tri-color Tortellini in a Pesto Alfredo Sauce

Tiramisu **or** Biscotti



\$44.95 per person

Beijing & Zing

Spring Rolls

Egg Drop **or** Miso Soup

Jasmine Steamed Rice

Fried Rice

Orange Chicken with Scallions

Beef and Broccoli with Thai Chili Sauce and Bamboo Shoots

Pork with Soy Ginger Sauce

Fortune Cookies

Pear Tart

\$49.95 per person



Plated & Served Lunch

Available until 3:00 PM and includes warm dinner rolls, seasonal vegetables, freshly brewed regular and decaffeinated coffee, and a selection of herbal and iced teas.

Choice of One Soup or Salad (see page 9)

Choice of Three Entrées:

1. Wheat Penne Pasta in a Tomato Pesto Broth and Grilled Vegetables..... \$30.95
2. Shrimp Scampi Linguini..... \$36.95
3. Lemon and Herb Salmon with Wild Rice Pilaf..... \$38.95
4. Seared Grouper and Lemon Orzo, Wilted Spinach in a Butter Sauce..... \$38.95
5. Spinach Stuffed Chicken Florentine with Garlic Mashed Potatoes..... \$34.95
6. Pesto Crusted Chicken Scaloppini, Lemon Thyme Jus and Rice Pilaf..... \$34.95
7. Dry Rubbed Skirt Steak with Steak Jus with Garlic Mashed Potatoes..... \$38.95
8. Horseradish Crusted Beef Medallions and Garlic Mashed Potatoes..... \$40.95

Choice of One Dessert:

Cheesecake with Seasonal Berries, Chocolate Lava Cake, Caramel Chocolate Lava Cake, Flourless Chocolate Cake, Key Lime Pie, Dutch Apple Pie a la Mode, Fresh Fruit

Dash & Dine Boxed Lunches

Boxed Lunches Include a Piece of Whole Fruit, Bag of Potato Chips, Cookie, and Soft Drink.

Please choose three selections from the following:

Cajun Chicken Salad on Baguette, Roast Beef & Provolone on Kaiser Roll, Albacore Tuna on Croissant, Turkey & Swiss on Kaiser Roll, Grilled Vegetable & Roasted Garlic Hummus Tortilla Wrap, Tomato & Fresh Mozzarella on Baguette

\$34.95 per person

Afternoon Break Packages

Included With All Afternoon Break Packages

Fresh Brewed Regular and Decaffeinated Coffee, Selection Herbal Teas and Hot Chocolate

Divine & Decadent

Assorted Miniature Dessert Cups and Cupcakes
Blackberry Yogurt Mousse Cake
Fresh Strawberry, Melon, and Pineapple Kabobs
Chocolate Covered Strawberries

\$22.95 per person

Crunch & Munch

Apple Slices with Caramel, Peanut Butter, and Yogurt
Freshly Baked Cookies, Brownies, and Blondies
Assorted Cheese Cubes with Crackers and Fresh Grapes
Individual Bags of Pretzels, Chips, and Popcorn

\$20.95 per person

Fit & Fruity

Assorted Fruit Yogurt Cups
Strawberry, Melon, and Pineapple Kabobs
Build-Your-Own Trail Mix Bar
Fresh Vegetable Crudit 

\$21.95 per person

All Prices are Subject to a 24% Taxable Service Charge and 10% DC Sales Tax.



Afternoon Break Packages Continued

Included With All Afternoon Break Packages

Fresh Brewed Regular and Decaffeinated Coffee, Selection Herbal Teas and Hot Chocolate,

Sweet & Salty

French Onion Dip with Potato Chips
Spinach & Artichoke Dip with Tortilla Chips
Roasted Garlic Hummus with Pita Triangles
Freshly Baked Cookies, Brownies, and Blondies
Fresh Strawberry, Melon, Pineapple Kabobs

\$22.95 per person

Cold & Creamy

Assorted Ice Cream Flavors, Cookies and Brownies
Sprinkles, M&M's, Strawberries, Peanuts, Cherries
Hot Fudge, Caramel, and Whipped Cream

\$19.95 per person

Pop & Top

Freshly Popped Popcorn
Truffle and Parmesan Oils
Cinnamon and Sugar
Garlic and Thyme Butter
Smoked Paprika & Salt and Vinegar

\$17.95 per person

Macho & Nacho

Tortilla Chips with Queso, Salsa, Guacamole
Sour Cream, Pico de Gallo, and Jalapenos
Seasoned Ground Beef and Grilled Chicken Strips

\$20.95 per person

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Dinner Buffets

Includes warm dinner rolls, freshly brewed regular and decaffeinated coffee, a selection of herbal and iced teas.

DC & Delicious

Choice of One Soup (see page 9)

Choice of One Salad (see page 9)

Choice of Two or Three Entrées:

1. Pesto Crusted Chicken Scaloppini
2. Grilled Rosemary & Herb Chicken
3. Spinach Stuffed Chicken Florentine
4. Grilled Vegetable Napoleon
5. Wild Mushroom Ravioli
6. Tilapia Piccata
7. Dry Rubbed Pork Loin
8. Lemon and Herb Salmon (additional \$2 per person)
9. Balsamic Glazed London Broil (additional \$4 per person)
10. Grilled Strip Loin with Wild Mushrooms (additional \$5 per person)

Choice of Two Sides (see page 9)

Assortment of Dessert Bars

\$57.95 per person (Two Entrée Options)

\$65.95 per person (Three Entrée Options)



Dinner Buffets Continued

Includes warm dinner rolls, freshly brewed regular and decaffeinated coffee, a selection of herbal and iced teas.

Sicilian & Saucy

Meat and Cheese Display
Italian Wedding Soup
Garlic Toast
Caesar Salad **or** Caprese Salad
Seasoned Vegetables
Shrimp Scampi
Baked Ziti with Sausage
Tortellini with a Pesto Alfredo Sauce
Chicken Parmesan **or** Chicken Piccata
Tiramisu and Biscotti



\$65.95 per person

Flavor & Fiesta



Tortilla Soup with Lime, Sour Cream, and Cilantro
Roasted Asparagus, Grilled Corn and Red Peppers with Creamy Cilantro Vinaigrette
Fish Tacos
Chimichurri Skirt Steak
Grilled Chicken with Salsa Fresca
Mexican Beans and Rice
Sautéed Peppers, Onions, and Jalapeños
Warm Tortillas
Mango Fruit Tarts
Churros



\$65.95 per person

Plated & Served Dinner

Includes warm dinner rolls, freshly brewed regular and decaffeinated coffee, and a selection of herbal and iced teas.

Choice of One Soup or Salad (see page 9)

Choice of Three Entrées:

1. Lump Crab Cakes with Grilled Asparagus with Hollandaise Sauce..... \$62.95
2. Seared Halibut in Lemon Beurre Blanc with Roasted Tomato Quinoa Salad... \$55.95
3. Herb Crusted Salmon with a White Wine Glaze, Wilted Spinach and Orzo.... \$53.95
4. Red Wine Braised Short Ribs With Smoked Gouda Creamy Grits..... \$55.95
5. Pepper Crusted New York Strip Steak with Horseradish and Wild Mushroom Sauce and Mashed Potatoes..... \$59.95
6. Blue Cheese Crusted Filet Mignon with Caramelized Onions, Portofino Wine Sauce and Scalloped Potatoes..... \$64.95
7. Boursin and Spinach Stuffed Demi Glazed Chicken with Cous Cous..... \$49.95
8. Grilled Chicken Breast with Artichokes in a White Wine Sauce with Orzo..... \$49.95
9. Pasta Shells with Portobello Mushrooms and Asparagus in Boursin Sauce.... \$45.95
10. Grilled Vegetable Napoleon with a Quinoa Salad..... \$45.95

Choice of One Dessert:

Cheesecake with Seasonal Berries, Chocolate Lava Cake, Caramel
Chocolate Lava Cake, Flourless Chocolate Cake, Key Lime Pie, Dutch
Apple Pie a la Mode, Seasonal Fresh Fruit



Reception Items by the Dozen

Three-Dozen Minimum for Each Item, Can Be Served Buffet Style or Passed Butler Style

Cold Hors D'Oeuvres

Roasted Tomato Bruschetta.....	\$34/dozen
Prosciutto Wrapped Asparagus with Balsamic Glaze.....	\$34/dozen
Cajun Chicken Salad on Endive.....	\$34/dozen
Chilled Jumbo Shrimp with Cocktail Sauce.....	\$48/dozen
Cayenne Smoked Salmon Salad on Cucumber.....	\$38/dozen
Shrimp and Avocado Salad Shooter.....	\$42/dozen

Hot Hors D'Oeuvres

Grilled Cheese and Tomato Bisque Shooters.....	\$34/dozen
Southwestern Roasted Vegetable Filo Purse.....	\$34/dozen
Shrimp Casino Filo Roll.....	\$34/dozen
Shrimp and Grits Shots.....	\$52/dozen
Chicken Thai Spring Rolls with Red Chili Sauce.....	\$38/dozen
Bacon Wrapped Chicken Jalapeno Skewers with Citrus Chipotle Barbeque Sauce.....	\$42/dozen
Barbeque Beef with Sweet Potato Mash.....	\$50/dozen
Beef Wellington.....	\$54/dozen

Reception Items by the Platter

Each Platter Serves Approximately 25 Guests

International & Domestic Cheese Display.....	\$95/platter
Antipasto Meats & Cheese Display.....	\$115/platter
Buffalo, BBQ, or Teriyaki Wings.....	\$115/platter
Sliced Seasonal Fresh Fruit Display.....	\$95/platter
Fresh Vegetable Crudit�.....	\$85/platter
Kale and Artichoke Dip.....	\$85/platter
Maryland Crab Dip.....	\$125/platter
Queso Dip.....	\$95/platter
Stuffed Clams.....	\$135/platter
Pretzel Wrapped Beef Hot Dogs.....	\$85/platter



Cocktail Reception

Minimum of 25 Guests, Served for Two Hours (Each Additional Hour is \$9.95 per Person)

Two-Hour Premium Open Bar
Choice of Three Passed Hors D'Oeuvres (see page 17)
Choice of Two Platters (see page 17)
Assorted Petit Fours

\$65.95 per person

Cocktail Reception Enhancements

Served for Two Hours- \$75.00 Attendant Fee per Station

Pasta Station

Penne & Rigatoni Pastas, Basil Marinara, Alfredo, Pesto, Italian Sausage, Chicken, Broccoli, Sun-Dried Tomatoes, Fresh Spinach, and Parmesan Cheese

\$15.95 per person

Stir Fry Station

Chicken, Beef, Mixed Vegetables, and White Rice

\$15.95 per person

Roast Beef Carving Station

Caramelized Onions, Dijon Mustard, and Horseradish Sauce

\$16.95 per person

Roasted Pork Loin Carving Station

Herb Crusted Pork, Cranberry-Apple Chutney, and Dijon Mustard

\$15.95 per person

Bourbon Glazed Virginia Ham Carving Station

Honey Cup Pineapple, and Stone Ground Mustard

\$15.95 per person

Roasted Turkey Carving Station

Dill Mayonnaise and Cranberry Relish

\$15.95 per person

Wine List

Whites

	Bottle
Sparkling	
Mumm Napa "Chef du Cave" (Napa, California).....	\$55
Perrier-Jouet Brut Champagne (France).....	\$70
Sauvignon Blanc	
Nobilo (Marlborough, New Zealand).....	\$34
Kim Crawford (Marlborough, New Zealand).....	\$49
Pinot Grigio	
Robert Mondavi Private Selection (California).....	\$27
Ecco Domani (Venezie, Italy).....	\$32
Chardonnay	
Robert Mondavi Private Selection (California).....	\$27
Kendall Jackson (Sonoma, California).....	\$36
Clos du Bois (Sonoma, California).....	\$39

Reds

	Bottle
Pinot Noir	
Robert Mondavi Private Selection (California).....	\$29
Wild Horse (Sonoma, California).....	\$38
Malbec	
Broquel (Mendoza, Argentina).....	\$40
Gascon (Argentina).....	\$37
Shiraz/Syrah	
Razor's Edge Shiraz (McLaren Vale, Australia).....	\$32
Charles Smith Boom Boom Syrah (Washington).....	\$46
Zinfandel	
Ravenswood "Lodi" (Lodi, California).....	\$36
Merlot	
Blackstone (California).....	\$29
Chateau St. Michelle (Sonoma, California).....	\$42
Cabernet Sauvignon	
J. Lohr (Paso Robles, California).....	\$46
Franciscan (Napa, California).....	\$49
Louis Martini (Napa, California).....	\$44
Robert Mondavi Napa Limited Edition (Napa, California).....	\$65

All Prices are Subject to a 24% Taxable Service Charge and 10% DC Sales Tax.





Beverages

House Wines

	Bottle
Ruffino Prosecco.....	\$26
Mirassou Moscato.....	\$26
Cypress White Zinfandel.....	\$26
Mirassou Riesling.....	\$26
Canyon Road Sauvignon Blanc.....	\$26
Canyon Road Pinot Grigio.....	\$26
Cypress Chardonnay.....	\$26
Mirassou Pinot Noir.....	\$26
Cypress Merlot.....	\$26
Cypress Cabernet Sauvignon.....	\$26

Standard Spirits

Skyy
 Beefeater
 Jim Beam
 Bacardi Silver
 Malibu
 Dewar's
 Sauza
 Seagram's 7

Premium Spirits

Stoli
 Stoli Citros
 Bombay
 Captain Morgan
 Jack Daniel's
 Maker's Mark
 Herradura
 Southern Comfort

Super-Premium Spirits

Kettle One
 Bombay Sapphire
 Canadian Club
 Knob Creek
 Chivas
 Courvoisier
 Patron Silver

Domestic Beer

Budweiser
 Bud Light
 Miller Light
 Coors Light

Premium Beer

Shock Top	Sam Adams Seasonal
Fat Tire	<i>Local DC Brewery:</i>
Corona	DC Brau Corruption
Heineken	DC Brau Citizen
Stella Artois	DC Brau Public



Beverage Packages

Non-Alcoholic

Regular or Decaffeinated Coffee and Hot Tea.....	\$48.00/gallon
Fruit Punch.....	\$35.00/gallon
Soft Drinks & Bottled Water	\$3.00 each
Full Beverage Station (includes soft drinks)	\$8.95/person (half-day) \$14.95/person (full day)

Bar Package

Two-hour minimum: Bar packages are priced per person for the first two hours. Each additional hour is \$9.00 per person. A \$95.00 bartender fee will be applied to each bar package.

Beer & Wine\$20.00 per person
House Red & White Wines, Domestic & Premium Beer (see page 19)

Standard Full Bar\$25.00 per person
Standard Spirits, House Red & White Wines, Domestic & Premium Beer (see page 19)

Premium Full Bar\$30.00 per person
Premium Spirits, House Red & White Wines, Domestic & Premium Beer (see page 19)

Super- Premium Full Bar\$35.00 per person
Super-Premium Spirits, House Red & White Wines, Domestic & Premium Beer (see page 19)



Beverage Packages Continued

Host Bar (On Consumption)

A \$95.00 bartender will be applied. Please choose your wines and a bar tier: Standard, Premium, or Super Premium (see pages 20-21)

Domestic Beer.....	\$5.00/bottle
Premium Beer.....	\$7.00/bottle
Standard Mixed Drink.....	\$7.00/drink
Premium Mixed Drink.....	\$9.00/drink
Super-Premium Mixed Drink.....	\$11.00/drink
Specialty Cocktails.....	\$11.00/drink
<i>Cosmopolitan, Lemon Drop, Pomegranate Martini</i>	
Cordials.....	\$8.00/drink
<i>Bailey's Irish Cream, Kahlua, Disaronno Amaretto</i>	
Champagne or Mimosa Punch.....	\$60.00/gallon
Sangria.....	\$25.00/pitcher
Sparkling Wine Toast.....	\$4.00/person

Cash Bar

All prices Include Service Charge and Tax. \$95.00 Bartender Fee Will Be Applied. Your Guests Will Be Charged per Drink.

Domestic Beer.....	\$6.00/bottle
Premium Beer.....	\$8.00/bottle
Standard Mixed Drink Cocktails.....	\$8.00/drink
Premium Mixed Drink Cocktails.....	\$10.00/drink
Super Premium Mixed Drink Cocktail.....	\$12.00/drink
Red or White House Wine.....	\$8.00/drink

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