



# Renaissance Washington DC Dupont Circle Hotel



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

## 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.

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 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, cliff 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  
tuscan 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  
buttered 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

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

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, sage 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 olives, 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

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.



## 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

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.

## 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

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.

### 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, proscuitto 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, fusili 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 tarter 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 moet 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

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

## 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

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