

Occidental Meetings & Events

From Corporate Meetings to Cocktail Receptions,
The Occidental Grill & Seafood is the ideal choice for your next event



Occidental Meetings & Events

1475 Pennsylvania Avenue NW · Washington, DC 20004 · Events - 202.737.4147 · www.occidentaldc.com

COMPLETE MEETING PACKAGES

Our Meeting Packages offer a simplified method of pricing that combines your group meals, continuous morning and afternoon break service, as well as audio visual components into one, all-inclusive, price per person. These great values allow you to budget more efficiently in advance. Our standard meeting packages are outlined below. All menus, including your break service offer a wonderful variety of healthy, hearty and delicious selections to satisfy each attendee.

EXECUTIVE MEETING PACKAGE

\$160 per person minimum of 20 guests includes:

- Room Rental
- Standard Audio Visual
 - LCD projector
 - Screen
 - Microphone
 - Pen & Pads
- Food & Beverage
 - Hot Buffet Breakfast
 - Morning Break Service
 - Buffet Lunch
 - Afternoon Break Service
 - Buffet Dinner
- Discounted \$6.00 Valet Parking
- Complimentary Coat Check

DELUXE DAY MEETING PACKAGE

\$105 per person minimum of 20 guests includes:

- Room Rental
- Standard Audio Visual
 - LCD projector
 - Screen
 - Microphone
 - Pen & Pads
- Food & Beverage:
 - Continental Breakfast
 - Morning Break Service
 - Buffet Lunch
 - Afternoon Break Service
- Discounted \$6.00 Valet Parking
- Complimentary Coat Check

HALF DAY MEETING PACKAGE

\$85 per person minimum of 20 guests includes:

- Room Rental
- Standard Audio Visual
 - LCD projector
 - Screen
 - Microphone
 - Pen & Pads
- Food & Beverage
 - Morning Break Service
 - Buffet Lunch
 - Afternoon Break Service
- Discounted \$6.00 Valet Parking
- Complimentary Coat Check



Prices do not include 10% DC Tax or 22% Service Fee

Occidental Events : Breakfast

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BREAKFAST BUFFET

HOUSE MADE GRANOLA

Rolled Oats | Dried Fruit | Mixed Nuts | Five Spice
Honey | Coconut

CEREALS

Cheerios | Corn Flakes | Skim & Whole Milk
Berries & Bananas

ASSORTED BREAKFAST PASTRIES

Croissants | Bagels | Muffins | Danishes
Whipped Butter | Cream Cheese
Assorted Preserves

EGGS

(select one)

Scrambled with Crème Fraîche
Frittata with Grilled Asparagus
Eggs Benedict (+ \$3 per guest)

YUKON GOLD HOME FRIED POTATOES

or

WHITE CHEDDAR GRITS

BREAKFAST MEATS

(select one)

Link Sausage
Smoked Applewood Bacon
Canadian Bacon

JUICES

Cranberry | Apple | Orange | Grapefruit

Freshly Brewed Coffee and International Teas

Make it yours, with that special touch

ASSORTED SEASONAL FRUIT

Honey Pomegranate Yogurt

BELGIAN WAFFLES

Berry Compote & Vanilla Whipped Cream

STUFFED FRENCH TOAST

FRESHLY BAKED MINIATURE QUICHE

SLICED SMOKED SALMON

Bagels | Cream Cheese | Sliced Red Onion



Occidental Events : Lunch

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LUNCH MENU

Available in Two or Three Course Pre-Fix Menus

STARTERS

(Please Pre-Select One)

SPRING BABY GREENS SALAD

Local Goat Cheese | Pistachios | Chandler Farms Strawberries
Pickled Spring Onion Vinaigrette

AMISH CHICKEN PISTOU SOUP

Chicken Roulade | Fiddlehead Ferns | Spring Squash | Fava Beans | Spring Peas

OCCIDENTAL CHOPPED SALAD

Hearts of Romaine | Green Pepper | Red Radish | Plum Tomato
Cucumber | Roasted Corn | Chickpeas | Blue Cheese
Red Wine-Dijon Vinaigrette

ENTRÉES

(Your choice of)

JUMBO LUMP CRAB & SMOKED SALMON CAKE SANDWICH

Crispy Fingerling Potatoes | Braised Brussels Sprouts
Melted Leeks | Roasted Lobster Emulsion

POACHED FAROE ISLAND SALMON

Castelvetro Olives | Baby Fennel | Fingerling Potato
Saffron-Caper Butter

GRILLED BISTRO FILET

Charred Onion Cream | Crispy Local Kale
Pickled "Kennett Square" Mushroom | Chimichurri Sauce

ROASTED AMISH CHICKEN BREAST

Confit Fennel | Fava Beans | Petite Pois | Carrot Puree
Local Mache | Cilantro-Lime Vinaigrette

OCCIDENTAL CAESAR SALAD

Hearts of Romaine | Sundried Tomatoes | Parmesan Reggiano
Creamy Lemon Garlic Dressing

With Your Choice Of Grilled: Chicken | Salmon | Shrimp | Beef

CHANTERELLE MUSHROOM & BABY ARUGULA RISOTTO

Vegetarian Option



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LUNCH MENU *(continued)*

DESSERTS

(Your choice of)

WARM APPLE TART

Puff Pastry | Vanilla Crème Center | Star Anise-Caramel Sauce | Streusel Topping

MOLTEN BITTERSWEET CHOCOLATE TORTE

Chocolate Ganache | White Chocolate Raspberry Ice Cream | Raspberry Sauce

FRESH SEASONAL FRUIT DISPLAY

Chef's Selection

TRIO OF SORBET

All Menus Accompanied by Hot Coffee and Tea Service

(Additional charge applies for additional selections within a course)

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OCCIDENTAL LUNCH BUFFET

SOUP & SALAD

(Select One)

TOSSED OCCIDENTAL CAESAR SALAD

Hearts of Romaine | Parmesan Reggiano
Sundried Tomatoes | Creamy Lemon Garlic Dressing

SPRING SALAD OF BABY GREENS

Blue Cheese | Golden Raisins | Pine Nuts
White Balsamic Vinaigrette

ROASTED TOMATO SOUP

White Beer | Rock Shrimp | Parmesan Croutons

SEASONAL SOUP OF THE DAY

Chef's Preparation

ENTREES

(Select Two)

GRILLED HERB CRUSTED SALMON FILET

Saffron Butter Sauce

GRILLED MARINATED FLAT IRON STEAK

Point Reyes Blue Cheese Sauce

ROASTED BREAST OF FREE RANGE CHICKEN

Sherry-Thyme Reduction

SAUTÉED JUMBO LUMP CRAB CAKE

Zucchini Ribbons | Fraise | Sweet Corn Sauce
(\$5 surcharge)

SIDES

(Select Two)

ROASTED RED PEE WEE POTATOES

Garlic Puree, Rosemary, Parsley

GRILLED WHITE ASPARAGUS

WILD MUSHROOMS

Garlic Puree, Rosemary, Parsley

SAUTÉED RAPINI

Golden Raisins & Shallots

GRILLED SEASONAL VEGETABLES

Marinated & Served with Lemon-Olive Oil Dressing

TERRA CHIPS

Mix of Sweet Potato, Parsnip, Batata, Taro & Yuca Chips

DESSERT

(Select One)

OCCIDENTAL DESSERT DISPLAY

Assortment of Miniature Pastries & Freshly Baked Artisanal Cookies

Freshly Brewed Coffee and International Teas

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COLD HORS D' OEUVRES

(Your choice of)

Traditional Prime Beef Tartar Garnished with Shaved Quail Egg

Bruschetta of Melted Brie with Apricot Marmalade

Sesame Crusted Yellow Fin Tuna, Crisp Wonton, Pickled Onion, Avocado-Wasabi Cream

Deviled Quail Egg with American Caviar on Brioche Toast Point

Beggars Purse of Prosciutto with Goat Cheese & Golden Raisins

Buttermilk Chicken Salad Tartlet with Micro Greens

Traditional Shrimp Cocktail

Chilled Soup "Shooter"



HOT HORS D'OEUVRES

(Your choice of)

Crispy Gulf Shrimp with Coconut Dipping Sauce

Jumbo Lump Crab Croquette with Lemon Herb Aioli

Chicken Satay with Peanut Sauce

Ginger Beef Satay

Jamaican Jerk Chicken Spring Roll with Mango Coulis

White Truffle Risotto Croquette with Black Truffle Aioli

Warm Soup "Shooter"

Wild Mushroom Quiche

Grilled Lamb "Lollipop" (+\$1)

Cremini Mushroom Cap Stuffed with Spinach & Goat Cheese

Traditional Beef Wellington

Minimum of 25 pieces per selection



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BUFFET MENUS

SALADS & SOUPS

WILD WATERCRESS & BELGIAN ENDIVE SALAD

Apples | Blue Cheese | Toasted Walnuts | Banyuls Vinaigrette

OCCIDENTAL CAESAR SALAD

With Hearts of Romaine | Parmesan Reggiano
Sundried Tomatoes | Creamy Lemon Garlic Dressing

BABY SPINACH SALAD

Apple wood Bacon | Caramelized Vidalia Onions
Chopped Egg | Cider-Mustard Seed Vinaigrette

MESCLUNE SALAD

Goat Cheese | Apricots | Toasted Pistachios | White Balsamic

CHILLED GAZPACHO

Cracked Coriander Seed | Micro Cilantro | Sliced Almonds

SWEET WHITE CORN SOUP

Crabmeat | Spicy Red Pepper Cream | Popcorn Shoots

SAFFRON MUSSEL CHOWDER

Wild Rice | Wilted Scallions | Chives

ENTREES

ROASTED PORK LOIN

Swiss Chard | Apple | Fennel | Golden Raisin Chutney

STUFFED CHICKEN ROULADE

Spinach | Italian Cheeses

ROASTED TENDERLOIN OF BEEF

Wild Mushrooms al la Grec Salad

BISON HANGER STEAK

Rapini | Caramelized Cauliflower Puree
Banyuls Gastrique

GRILLED "NEW FRONTIER" BISON TENDERLOIN

Truffled Yukon Gold Potato Puree
Baby Shitake Mushrooms | Sauce Bordaise
(\$3 Surcharge)

GRILLED VEAL TENDERLOIN

Artichoke | Summer Truffle Essence

GRILLED ATLANTIC SALMON

Stew of French Lentils

PAN ROASTED TROUT

Topped with Crab Stuffing

GRILLED SWORDFISH

Couscous Salad | Asparagus | Roasted Red Pepper Coulis

PAN ROASTED SCALLOPS

Sweet Corn Hash | Chipotle Vinaigrette

LOCAL CATCH OF THE DAY

Chef's Seasonal Preparation

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BUFFET MENUS *(continued)*

STARCH

**TRUFFLED AMISH WHITE CHEDDAR
MAC & CHEESE**

YUKON GOLD POTATO AU GRATIN
Parmesan | Goat Cheese | Thyme

ROASTED RED PEE WEE POTATOES
Garlic | Rosemary | Panko Parmesan Crust

CHEESE TORTELLINI
Tomato & Basil Sauce

WHIPPED YUKON GOLD POTATO PUREE
Crème Fraiche

VEGETABLE

SAUTÉED WILTED SWISS CHARD
Currants | Toasted Pine Nuts

BROCCOLINI
Aged Balsamic | Golden Raisins

GRILLED ASSORTED MARINATED VEGETABLES
Lemon Olive Oil Dressing

GRILLED PORTABELLA MUSHROOMS

GRILLED WHITE AND GREEN ASPARAGUS
Salad of Frisee and Arugula | Sherry Vinaigrette

HERICOT VERTS
Shallots | Toasted Almonds

DESSERT

OCCIDENTAL DESSERT DISPLAY
Assortment of Miniature Pastries & Freshly Baked Artisanal Cookies

Freshly Brewed Coffee and International Teas

*Dessert & Coffee/Tea Service Included in Every Buffet
All Buffets are Set for 1 ½ Hours*

Occidental Events : Dinner

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DINNER MENU

Create your Pre-Fix Three or Four Course Dinner Menus

STARTERS

(Please PreSelect One)

LITTLE GEM LETTUCE "CAESAR STYLE" SALAD

Truffled Potato Croquette | Anchovy Gribiche | Parmesan Air | Champagne Vinaigrette

SPRING BABY GREENS SALAD

Local Goat Cheese | Pistachios | Chandler Farms Strawberries
Pickled Spring Onion Vinaigrette

HEIRLOOM TOMATO SALAD

Marinated Artichoke | Burrata Cheese | Lemon | Extra Virgin Olive Oil | Basil Gel

SHE-CRAB SOUP

Sweet Potato Purée | Marinated Crabmeat | Smoked Sweet White Corn | Popcorn Shoots

AMISH CHICKEN PISTOU SOUP

Chicken Roulade | Fiddlehead Ferns | Spring Squash | Fava Beans | Spring Peas

JUMBO LUMP CRAB CAKE

Herbed Yogurt | Artichoke Barigoule | Preserved Lemon

GRILLED STUFFED QUAIL

Pea Purée | Confit of Pearl Onions | Beurre Monté

PAN ROASTED JUMBO SEA SCALLOPS

Polenta Cake | Crispy Romanesco | Caper Herb Emulsion

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ENTRÉES

(Please PreSelect One)

GRILLED "FAROE ISLAND" SALMON

Yukon Gold Potato & Leek Latke | Fried Kale | Lemon | Fines Herbes Beurre Blanc

PAN SEARED ALASKAN HALIBUT

Piquillo Gel, Pressed Avocado, Hearts of Palm, Citrus Shallot Vinaigrette

ROASTED YELLOWFIN TUNA

Caramelized Cauliflower Purée | Yellow Wax Beans
Charred Vidalia Onion Marmalade | Crispy Confit of Fingerling Potatoes

ROASTED NEW ENGLAND COD

Curry Scented Carrot Purée | Pine Nuts | Golden Raisins | Sauce Ver Jus

BUTTER POACHED MAINE LOBSTER TAIL

Israeli Cous-Cous | Peppadew Pepper | Roasted Eggplant | Saffron-Vanilla Emulsion
Surcharge- \$5.00

GRILLED FILET MIGNON 7 oz

Yukon Gold Potato Purée | Glazed Baby Carrots | Black Summer Truffle Sauce
Prime Filet or 2 oz Portion Increase Surcharge- \$5.00

GRILLED "ROSEDA FARMS" NEW YORK STRIP STEAK

Sweet Potato Purée | Grilled Asparagus | Bordelaise Sauce

"BORDER SPRING FARMS" RACK OF LAMB

Celery Root Purée | Compressed Rhubarb | Baby Zucchini | Mint Scented Jus
Surcharge- \$10.00

PAN SEARED AMISH CHICKEN BREAST

Basil-Enriched Anson Mills Grits | Baby Carrots | Coriander Seeds | Chicken Jus

~Vegetarian Option~

CELERY ROOT RISOTTO

Spring Peas | Morels | Pea Shoots

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DUET ENTRÉES

(Pair Two of the Following)

GRILLED CENTER-CUT FILET MIGNON

ROASTED ARCTIC CHAR

BREAST OF FREE RANGE CHICKEN

SAUTÉED JUMBO LUMP CRAB CAKE

ROASTED NEW ENGLAND COD

All presentations served with Chef's choice of accompaniment

DESSERT

(Please Pre-Select One)

OLD FASHIONED CHEESECAKE

Macerated Strawberries

CRÈME BRULÉE

Petite Cookie

CHOCOLATE GANACHE TORTE

Raspberry Coulis

PEAR CLAFOUTIS TART

Honey Crème Fraiche

WARM APPLE TART

Star Anise Caramel Sauce | Vanilla Bean Ice Cream

TRIO OF SEASONAL SORBET OR ICE CREAM

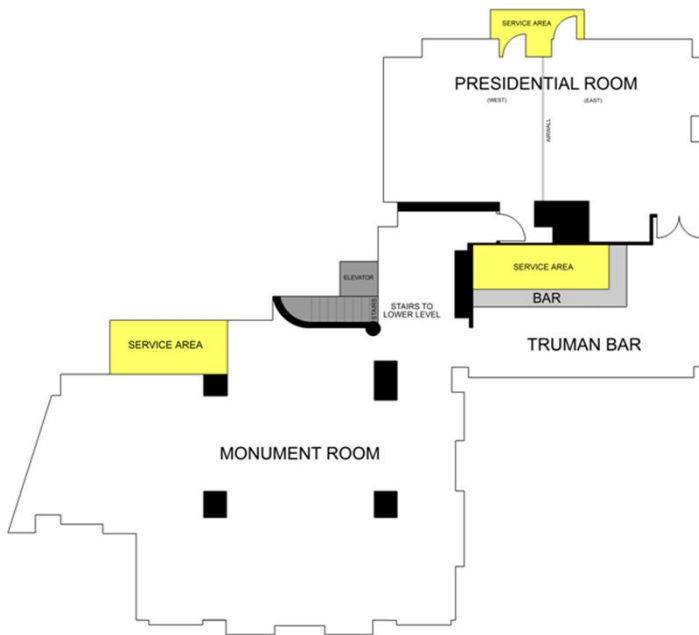
Freshly Brewed Coffee and International Teas

(A charge applies for additional selections within a course)

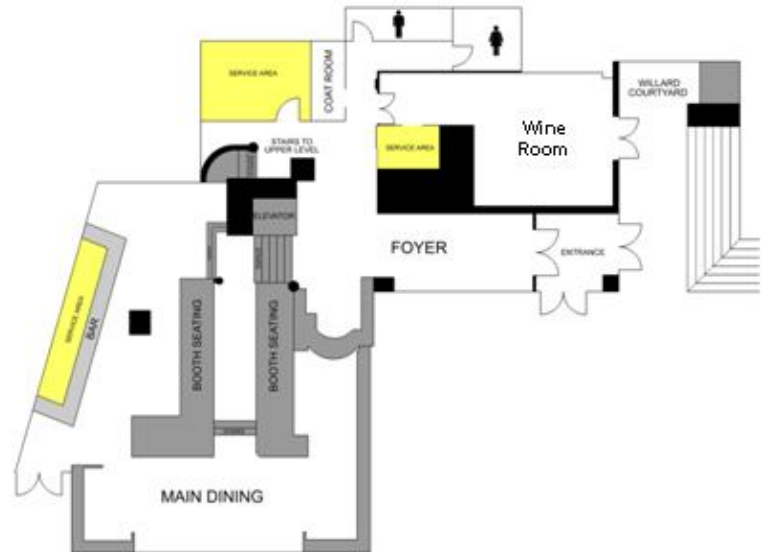
Occidental Events : Venues

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2nd Floor



1st Floor



<i>Venue</i>	<i>Square Feet</i>	<i>Banquet Style</i>	<i>Cocktail Reception</i>
Monument Room	1,512 sq ft	90-130	250 (with Truman Bar)
Presidential Room Presidential East Presidential West	798 sq ft	10-60 10-25 10-25	100-150 (with Truman Bar)
Truman Bar	600 sq ft	-	50-65
2 nd Floor	2,910 sq ft	200	300
Wine Room	400 sq ft	10-22	-
Willard Courtyard	1,365 sq ft	100	200
Occidental Patio	1,780 sq ft	200	300

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The elegant Wine Room offers access to the Willard Courtyard for a pre or post cocktail reception



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Theater style seating in the Historic Monument Room.



Cocktail Reception in the Presidential Rooms



...or a Stately Dinner

Occidental Events : Info

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Room Assignments: Function Rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should those factors change during the planning process, the Occidental reserves the right to transfer the function to a more appropriate room.

Seating: Banquet Rooms will be set according to Client's requirements.

Menu Presentation: The Catering Department has a selection of menu presentation available. The Occidental would also be happy to create custom designed menus exclusively for your event.

Alternative Cuisine: Vegetarian, vegan, kosher selections are also available upon request. Please notify your event manager during the planning process.

Special Occasion Cakes: The Occidental has preferred Pastry Chefs that will be happy to design the cake of your desire.

Linen: The Occidental offers elegant white table linen in your event package. If you wish to change or upgrade your linen, please let your event manager know. A wide variety of colors and styles are available through our preferred vendor list.

Florist: Floral arrangements are designed and created to fit your event, upon request through our preferred vendors.

Special Services: We will be happy to assist if you require any photography, décor, ice carvings, furniture rental, and special props.

Audio Visual Equipment: Audio visual rental and services are available on site upon request.

Coat Room: The Occidental offers complimentary coat check as part of our restaurant. If you wish to have a coat check specifically for your event, attendees are available upon request.

Parking: The Occidental offers Valet Parking for all guests via the Willard Hotel valet parking. Parking is at a flat rate of \$6 per vehicle.

Guarantee Numbers: Guaranteed guest numbers must be provided 72 hours prior to your event in order to effectively prepare for the event.

Deposits & Cancellations: All deposits are credited towards the total cost of the event. Please note that deposits may be non-refundable, subject to the terms on the contract.

Service Charge & Tax: A 22% service charge and 10% sales tax are applied to all bookings.

Billing: The total amount of the contract must be paid on the date of the event and a credit card must be on file.
