

# 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](http://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



# 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

Castelvetroano 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*

# Occidental Events : Reception

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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*



# Occidental Events : Reception

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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 Bordalaise  
(\$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

# Occidental Events : Dinner

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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 BRULEE**

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**

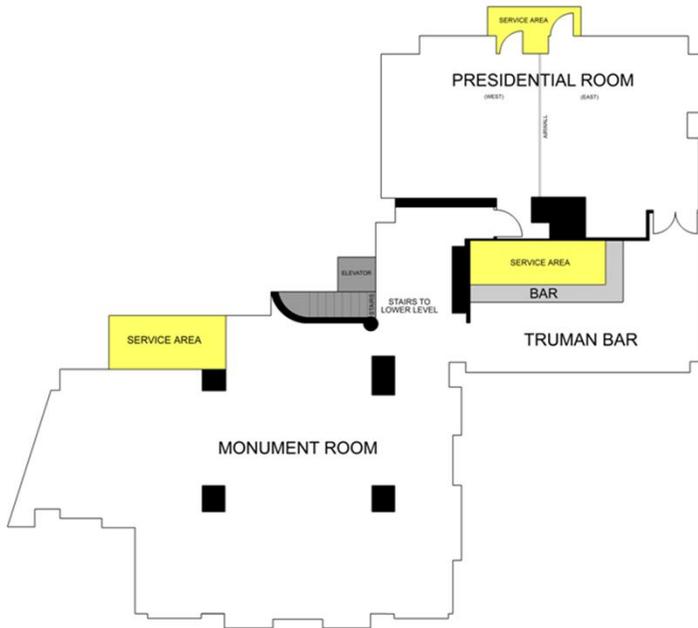
*Freshly Brewed Coffee and International Teas*

**(A charge applies for additional selections within a course)**

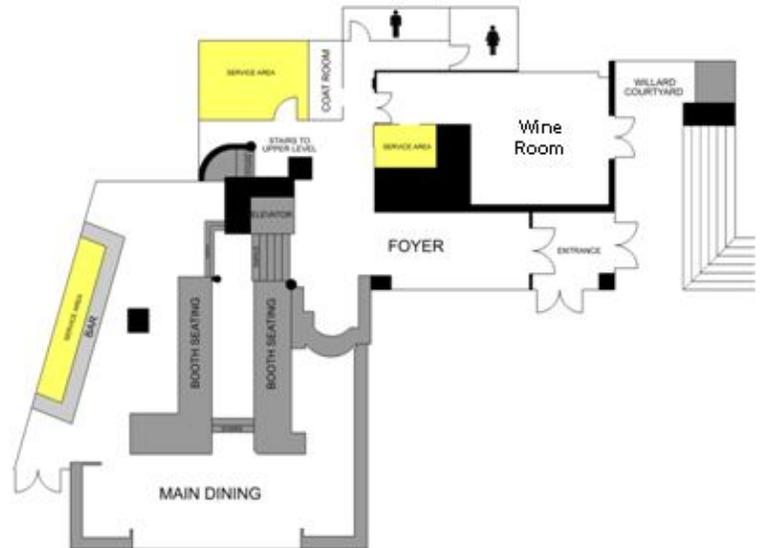
# Occidental Events : Venues

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## 2<sup>nd</sup> Floor



## 1<sup>st</sup> Floor



### *Venue*

### *Square Feet*

### *Banquet Style*

### *Cocktail Reception*

<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 <sup>nd</sup> 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



# Occidental Events : Venues

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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.

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