

The Carlyle Club Corporate Events Packages

Corporate Events Items That We Have In-House

Included at NO CHARGE:

- ❖ The most beautiful dining room in the Metro D.C. area
- ❖ Professional sound, lighting system and raised stage
 - ❖ Complimentary podium and projector
 - ❖ Fine dining featuring American cuisine



- ❖ Professional uniformed staff to meet your every need
 - ❖ Flexible room design
 - ❖ Coat room attendant
- ❖ Walking distance to the King Street Metro Station
- ❖ Discounted room rates at several partner hotels
- ❖ Covered garage parking with private elevator (parking fee will apply per vehicle from outside vendor)

Breakfast Menus



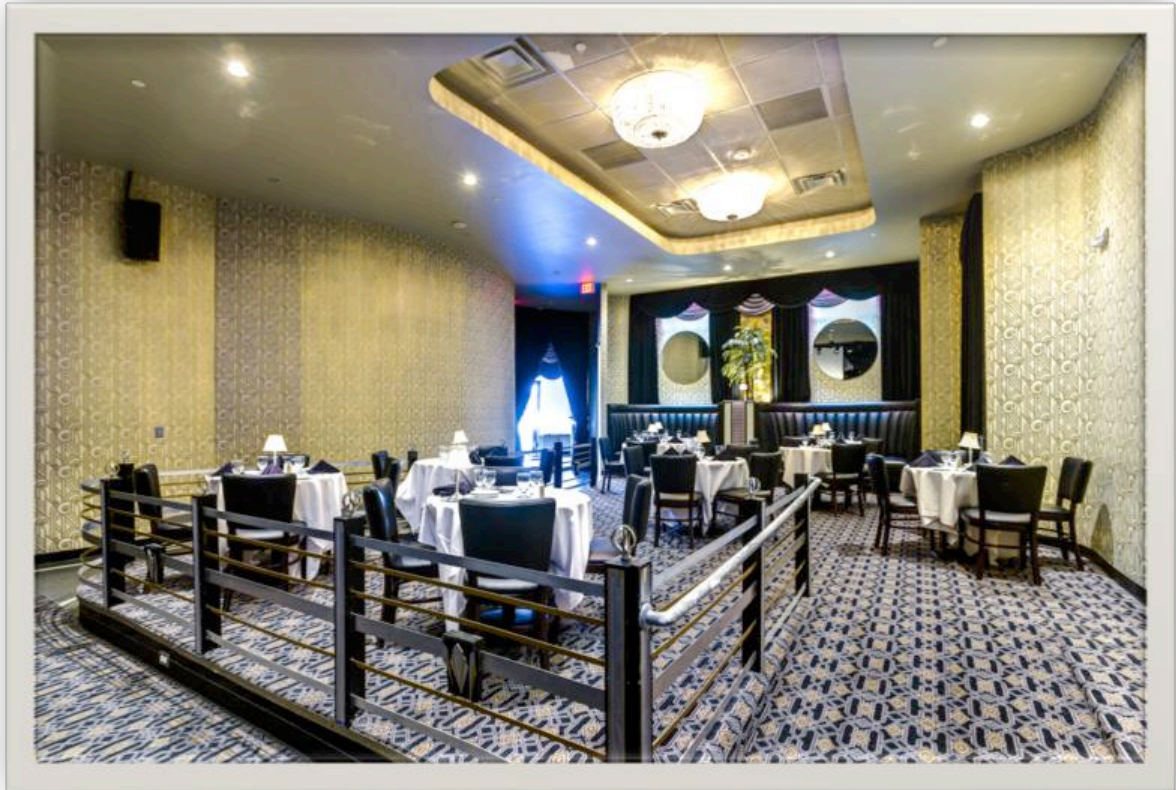
Continental Breakfast

Assorted Pastries

Assorted Bagels

Assorted Cereals

Juice, Coffee, and Tea Station



Breakfast Buffet

French Toast

Scrambled Eggs

Sausage

Bacon

Hash Browns

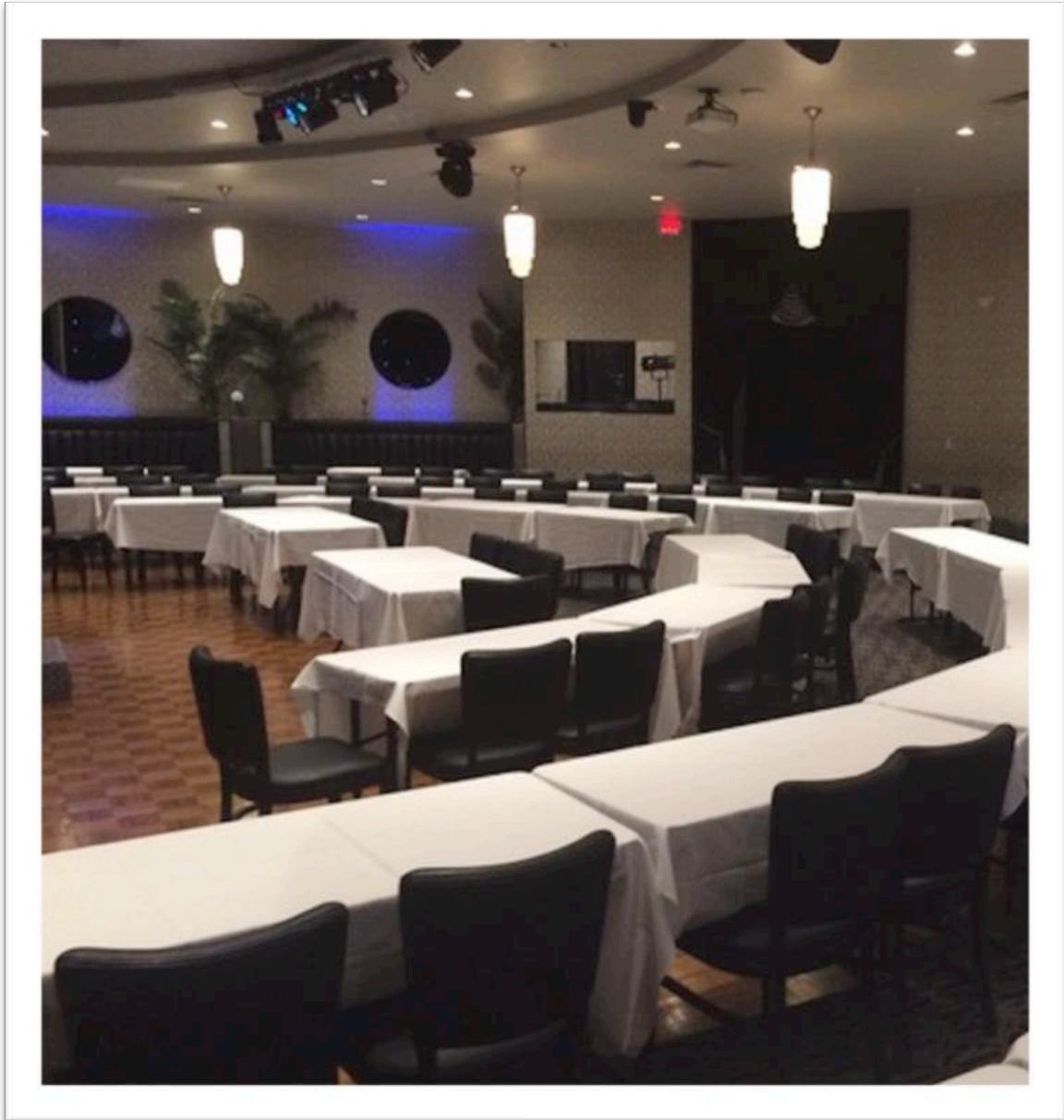
Assorted Pastries

Assorted Bagels

Assorted Cereals

Juice, Coffee, and Tea Station

Brunch Menus



Buffet

Carlisle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese, and Toasted Walnuts with Raspberry

Vinaigrette

Mixed Berries and Cream

Steamship Rounds of Beef

Catfish

Texas French Toast

Quiche Loraine

Grits

Scrambled Eggs

Hash Brown Potatoes

Seasonal Vegetables

Ultimate Chocolate Cake

Cheesecake with Strawberry Drizzle

Sit Down Brunch Menu

~To Start~

Choice of:

Carlisle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

Or

Mixed Berries and Cream

Variety of Mixed Seasonal Berries in a Martini Glass Topped with our Own Whipped Cream

~Entrée~

Choice of:

Delmonico Steak

Grilled to Perfection on a Bed of Whipped Potatoes with Fresh Seasonal Vegetables

Pan Seared Salmon

Fresh Salmon Pan Seared with Whipped Potatoes, Fresh Seasonal Vegetables and Finished with a Parmesan Cream Sauce

Texas French Toast

Three Thick Slices of French Toast with Bacon and Home Fries

Quiche Loraine

Our Own Version of this Classic with Bacon and Home Fries

Seasonal Fruit Salad

Fresh Spinach, with Blueberries, Strawberries, Raspberries, Blackberries, Apples, Walnuts, Feta Cheese Topped with Raspberry Vinaigrette

Omelet

Wild Mushrooms, Swiss Chard, and Gruyere

Dover Sole

Whole Roasted with Sauce Meniere

~Dessert~

Choice of:

Ultimate Chocolate Cake

Or

Cheesecake w/Strawberry Drizzle

Lunch Menus



1 - Course Plated Lunch

Main Course

Choice of:

*Classic Burger
American Cheese, Onion, Lettuce and Tomato*

Chicken Caesar Salad

*Philly Cheesesteak
Marinated Steak with Onions, Peppers and Provolone*

Buffalo Chicken Wrap

Portabella Mushroom Stack

Soft Drinks, Coffee and Tea Included

*All Entrees (except Chicken Caesar Salad and Portabella Mushroom Stack)
accompanied by Fries and a Pickle Spear*

2 - Course Plated Lunch

~ To Start ~

Carlisle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

~ Entrée ~

Choice of:

***New York Strip**

Grilled to Perfection on a Bed of Whipped Potatoes, Fresh Seasonal Vegetables and a Port Wine Demi Glace

***Grilled Salmon**

Grilled Salmon Topped with a Corn and Relish Salsa, Rice Pilaf and Fresh Seasonal Vegetables

***Chicken Marsala**

Chicken Breast with Whipped Potatoes, Fresh Vegetables and Finished with a Marsala Mushroom Cream Sauce

Butternut Squash Ravioli

With Fresh Seasonal Vegetables and Finished with a Light Butter Sauce

2 - Course Plated Lunch

~ Entrée ~

Choice of:

***New York Strip**

Grilled to Perfection on a Bed of Whipped Potatoes, Fresh Seasonal Vegetables and a Port Wine Demi Glace

***Grilled Salmon**

Grilled Salmon Topped with a Corn and Relish Salsa, Rice Pilaf and Fresh Seasonal Vegetables

***Chicken Marsala**

Chicken Breast with Whipped Potatoes, Fresh Vegetables and Finished with a Marsala Mushroom Cream Sauce

Butternut Squash Ravioli

With Fresh Seasonal Vegetables and Finished with a Light Butter Sauce

~ Dessert ~

Choice of:

Chocolate Cake

NY Cheesecake

3 - Course Plated Lunch

~ T o S t a r t ~

Carlyle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with Raspberry Vinaigrette

~ E n t r é e ~

Choice of:

New York Strip

Grilled to Perfection Topped with a Wine Demi-Glace on a Bed of Garlic Red Whipped Potatoes and Grilled Asparagus

Grilled Salmon

Topped with a Sweet Corn, Tomato and Avocado Relish, Served Over Grilled Asparagus and Rice Pilaf

Chicken Marsala

Chicken Breast Roasted and Topped with a Marsala Cream Sauce, Served with Grilled Asparagus and Garlic Red Whipped Potatoes

Roasted Tomato, Arugula & Asparagus Ravioli

With a Brown Butter Sage Sauce and Grilled Asparagus

~ D e s s e r t ~

Choice of:

Mixed Berries and Cream

Ultimate Chocolate Cake

Buffet

House Salad Station

*Crisp Salad Greens with Tomatoes, Carrots, Onions, Grated Cheese and Buttery-Toasted
Croutons*

~

Carving Station

Carved to Order by a Uniformed Chef

*Tenderloin, Accompanied by Whipped Potatoes, Stuffing, Cranberries, Vegetables, Fresh
Baked Rolls and Accompaniments*

Baked Tilapia with Whipped Potatoes and Seasonal Vegetables

~

Pasta Station

Rigatoni Pasta Tossed with Arugula Tomato Concassé

Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

Butternut Squash Ravioli

~

Assorted Dessert Display

~

Soda, Coffee, Tea Included

Dinner Menus



~ T o S t a r t ~

Carlyle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

~ E n t r é e ~

Choice of:

***New York Strip Steak**

Cooked to Perfection with a Wine Demi-Glace on a Bed of Whipped Potatoes, with Fresh Seasonal Vegetables

***Grilled Salmon**

Fresh Salmon Grilled with Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Corn, Tomato and Avocado Salsa

Chicken Marsala

Roasted Chicken Breast Topped with a Marsala Cream Sauce with Sliced Mushrooms, Fresh Seasonal Vegetables and Whipped Potatoes

Butternut Squash Ravioli

Topped with a Lite Sage Butter Sauce and Served with Fresh Seasonal Vegetables

~ D e s s e r t ~

Choice of:

Crème Brule

Mixed Berries & Cream

See Available Beverage Options Below

First Course

Choice of:

Lobster Bisque

Our own Creamy Recipe with Chunks of Fresh Lobster Meat

Carlisle Salad

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

Entrée

Choice of:

Red Snapper

With Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Red Pepper Sauce

Grilled Lamb Chops

With a Mint Cabernet Sauce on a Bed of Whipped Potatoes with Grilled Asparagus

Filet Mignon

Cooked to Perfection With a Wine Demi-Glace on a Bed of Whipped Potatoes and Grilled Asparagus

Jumbo Lump Crab Cake

With Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Roulade Sauce

Finale

Choice of:

Chocolate Decadence Cake

Fresh Berries and Cream Crème Brûlée

F i r s t C o u r s e

Choice of:

Beef Carpaccio

Lobster Bisque

S e c o n d C o u r s e

Carlyle Salad

Sorbet Intermezzo

E n t r é e

Choice of:

Red Snapper and Grilled Lamb Chops

With Rice Pilaf and Seasonal Fresh Vegetables

Filet Mignon and Jumbo Lump Crab Cake

With Whipped Potatoes and Grilled Asparagus

Portabella Stack and Butternut Squash Ravioli

With Seasonal Fresh Vegetables

F i n a l e

Choice of

New York Cheesecake w/Strawberry Drizzle

Crème Brûlée

Carlyle Buffet

Stationary Hors D'oeuvre Display

(Choose Two)

Crudités Display

Imported and Domestic Cheeses, Assorted Breads, Crackers, Sauces and Fresh Sliced Seasonal Fruits... all Presented in Magnificent Style

Antipasto Display

Bountiful Array of Italian Meats & Cheeses, Olives, Pepperoncini's, Artichokes and Crusty Italian bread

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Smoked Salmon Display

Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served With Mini Bagels

Caesar Salad Station

Crisp Salad Greens Tossed with Caesar Dressing and Topped with Grated Parmesan Cheese, and Buttery-Toasted Garlic-Parmesan Croutons

Pasta Station

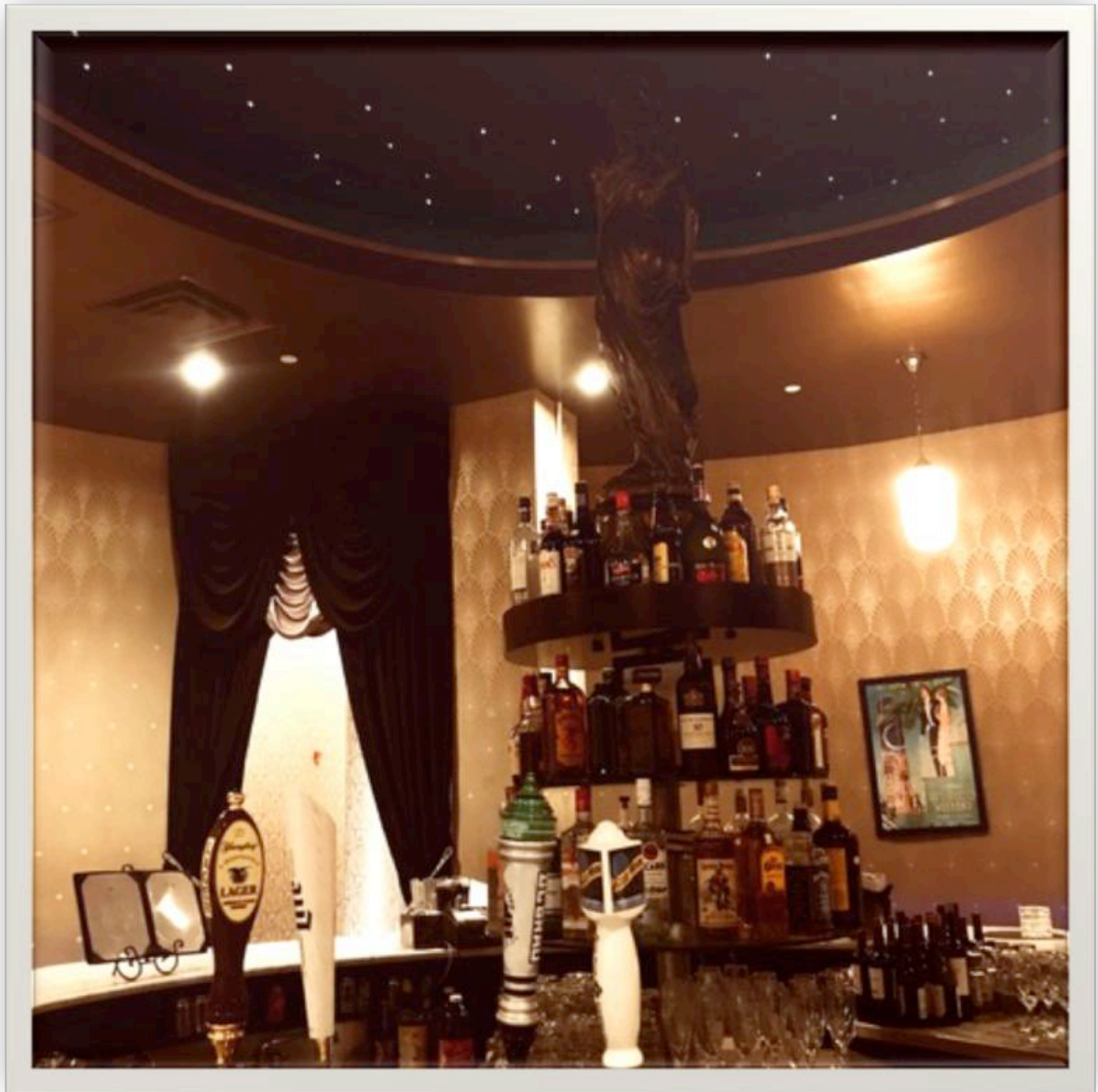
Cheese Tortellini with a Pesto Alfredo Rigatoni Pasta Tossed with Arugula and Tomato Concassé Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

Carving Station

Served by a Uniformed Chef Beef Tenderloin, Bordelaise Sauce, Chimmichurri, Mini Silver Dollar Rolls

Classic Assorted Dessert Station with Coffee and Tea Service

Cocktail Receptions



Butler Passed hors d'Oeuvres

Assortment of:

*Bacon Wrapped Sea Scallops Mini Crab Cakes Tomato Basil Bruschetta Sliced Beef
Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Vegetable Spring Rolls Dijon
Chicken Puff Pastry*

Artisan Cheese Display

*Imported and Domestic Cheeses, Assorted Breads, Crackers, and Sauces... All Presented in
Magnificent Style.*

Assorted Sliders Station

*Beef, Barbecue Chicken, Crab Cake and Meatball Mini Bite-Size Sliders with Appropriate
Condiments*

Mashed Potato Bar

*Served in Martini Glasses with Assorted Toppings: Diced Red and Orange Bell Peppers,
Broccoli, Grated Cheeses, Sautéed Mushrooms, Corn and Butter*

Coffee and Tea Service

See Available Beverage Options Below

Butler Passed hors d'Oeuvres

Assortment of:

*Bacon Wrapped Sea Scallops Mini Crab Cakes Tomato Basil Bruschetta Sliced Beef
Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Vegetable Spring Rolls Dijon
Chicken Puff Pastry Cocktail Shrimp*

Caesar Salad Station

*Crisp Salad Greens Tossed with Caesar Dressing and Topped with Grated Parmesan
Cheese, and Buttery-Toasted Garlic-Parmesan Croutons*

Chafing Dish Selections

Choose Two:

*Cherry Pepper Filet Tips, Roasted Peppers, Garlic Toast Fried Calamari, Fiery Tomato
Sauce Swedish Meatballs Tortellini Stuffed Mushrooms Pancetta and Sage Wrapped
Chicken, Garlic Broth, Lemon Oil*

Pasta Station

*Cheese Tortellini with a Pesto Alfredo Rigatoni Pasta Tossed with Arugula and Tomato
Concassé Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese*

Coffee and Tea Service

See Available Beverage Options Below

Stationary Decorated Sushi Display

An Assortment of Fresh Sushi, California Roll and Sashimi Served with Ginger, Wasabi and Soy Sauce.

Artisan Cheese Display

Imported and Domestic Cheeses, Assorted Breads, Crackers, and Sauces... all Presented in Magnificent Style.

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Butler Passed hors d'Oeuvres

Assortment of:

Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Bacon Wrapped Sea Scallops Mini Crab Cakes Tomato Basil Prosciutto Vegetable Spring Rolls Dijon Chicken Puff Pastry

Chef Attended Seafood Station

choice of two:

Chilled Prawns, Spicy Horseradish Cocktail Sauce and Lemon Oysters on the Shell with Peppery Mignonette Crispy Calamari with Horseradish Cocktail Sauce and Lemon Jumbo Shrimp with Cocktail Sauce and Lemon

Carving Station

Beef Tenderloin with Whipped Potatoes and Seasonal Vegetables

Coffee and Tea Service

See Available Beverage Options Below

Bar Packages	Deluxe <i>Per Guest</i>	Supreme <i>Per Guest</i>	Platinum <i>Per Guest</i>
First Hour	\$16	\$19	\$24
Second Hour	\$11	\$14	\$17
Each Additional Hour	\$8	\$10	\$13



DELUXE OPEN BAR

Wine

House chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and White Zinfandel will be available at the bar.

Liquor

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth

Beer

Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light, Yeungling, Corona and Bud Light

Non-Alcoholic

Sodas, Mixers, Juices, Bottled water, NA Beer

SUPREME OPEN BAR

Wine

House Chardonnay and Cabernet Sauvignon will be offered to your guests tableside during dinner. All of the above plus Pinot Grigio, Pinot Noir and White Zinfandel will be available at the bar.

~

Liquor

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth

Name Brands: Dewar's Scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jim Beam, Barcardi Rum, Captain Morgan's Spiced Rum, Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec

~

Beer

*Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light,
Yeungling, Corona and Bud Light*

~ Non-Alcoholic Sodas, Mixers, Juices, Bottled water, NA Beer

PLATINUM OPEN BAR

Wine

Please select one white and one red wine from our banquet wine list.

~

Liquor

*Absolut Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin,
Dewar's Scotch, Johnnie Walker Red, Seagram's 7 Blended Whiskey,
Crown Royal, Jack Daniels, Jim Beam, Maker's Mark Bourbon,
Bacardi White Rum, Myers Dark Rum, Captain Morgan's Spiced
Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Tequila,
Triple Sec*

~

Beer

*Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light,
Yeungling, Corona and Bud Light*

Cordials

*B&B, Cognac, Amaretto, Frangelico, Chambord, Grand Marnier, Tia
Maria, Bailey's Anisette, Sambuca, Green Crème de Menthe*

Non-Alcoholic

Sodas, Mixers, Juices, Water, NA Beer