



REMINGTON

Melrose Georgetown Hotel
2430 Pennsylvania Avenue NW | Washington, DC 20037
www.melrosehoteldc.com

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Breakfast Buffets:

All Breakfast Buffets Include:

Freshly Squeezed Orange
Juice, Freshly Brewed
Regular and
Decaffeinated Coffee &
Gourmet Selection of
Herbal Teas.

*Breakfast Buffets are Priced for One Hour of Service
Pricing is per Guest | 20 Person Minimum*

GEORGETOWN CONTINENTAL | 35

An Assortment of Bagels, Danishes, Buttery Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fresh Sliced Seasonal Fruit
Yogurt Bar with Seasonal Berries, Homemade Granola

Recommended Enhancement of Assorted Vegetable Juice Shooters | 4.00

THE ATLANTIC | 43

An Assortment of Bagels, Danishes, Buttery Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fresh Sliced Seasonal Fruits and Mixed Berries
Fluffy Scrambled Eggs, Chive Garnish
Applewood Smoked Bacon, Pork Sausage Breakfast Links
Blackened Scalloped Potatoes Scattered with Onions

Recommended Enhancement of Oatmeal Bar, Cinnamon Sugar, Raisins | 7.00

THE CHESAPEAKE | 53

An Assortment of Bagels, Danishes, Buttery Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fresh Sliced Seasonal Fruits and Mixed Berries
Fluffy Scrambled Eggs, Chive Garnish
Old Bay Seasoned Scalloped Potatoes Scattered with Onions Seasonal
Seafood Frittata, Lump Crab, Shrimp
Yogurt Bar with Seasonal Berries, Homemade Granola

Recommended Enhancement of Smoked Salmon Mini Bagels | 7.00

THE INTERNATIONAL | 50

An Assortment of Breads, Baguette and Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fresh Seasonal Sliced Fruits and Mixed Berries
Charcuterie Display of Cured Meats and Assorted Cheeses Traditional
Smoked Salmon Presentation
Fluffy Scrambled Eggs, Chive Garnish
Yogurt Bar with Seasonal Berries, Homemade Granola

Recommended Enhancement of Assorted Quiches | 7.00

Plated Breakfast:

All Breakfast Buffets Include:

*Freshly Squeezed Orange
Juice, Freshly Brewed
Regular and Decaffeinated
Coffee & Gourmet Selection
of Herbal Teas.*

Pricing is per Guest | 20 Person Minimum

THE ATLANTIC | 46

An Assortment of Danishes, Buttery Croissants (*family style*)
Country Jams, Sweet Creamery Butter
Fresh Sliced Seasonal Fruits and Mixed Berries (*family style*)
Fluffy Scrambled Eggs, Chive Garnish
Applewood Smoked Bacon
Blackened Scalloped Potatoes Scattered with Onions

THE CAPITAL BREAKFAST | 38

Fresh Sliced Seasonal Fruits and Mixed Berries (*family style*)
Gently Poached Eggs, Griddled English Muffin, Hollandaise Sauce
Blackened Scalloped Potatoes Scattered with Onions

[Choose One:]

Grilled Canadian Bacon | 3
Grilled Natural Petit Filet | 4
Scottish Smoked Salmon | 3
Maryland Jumbo Lump Crab | 4

MELROSE BRUNCH | 118

*Brunch Buffet is Priced for One Hour of Service
Pricing is per guest | 20 Person Minimum*

An Assortment of Breads, Bagels, and Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fresh Seasonal Sliced Fruits and Mixed Berries
Yogurt Bar with Seasonal Berries, House-made Granola
Fluffy Scrambled Eggs, Chive Garnish
Charcuterie Display of Cured Meats and Assorted Cheeses
Traditional Smoked Salmon Presentation
Chilled Shrimp, Horseradish Cocktail Sauce
Sliced Roasted Beef Tenderloin
Assorted Cookies & Dessert Bars
Assorted Sodas

Recommended Enhancement of Free-Flowing Mimosas & Bloody Marys | 16

Take a
Break:

Breaks are Priced for 45
Minutes of Service

Pricing is per Guest

COOKIES 'N MILK | 22

Assorted Homemade Cookies to Include:
Chocolate Chip, Oatmeal Raisin & Peanut Butter
Assorted Brownies and 2% Milk
Assorted Soft Drinks & Bottled Waters

Recommended Enhancement: Kind© & Special K© Granola Bars | 4

MEDITERRANEAN DELIGHT | 24

Selection of Hummus and Cucumber Raita
Grilled Pita Points, Assorted Vegetable Sticks
Olive Salad, Tomatoes, Cucumber, Red Onion, Feta
Fried Garbanzo Beans
Assorted Soft Drinks & Bottled Waters

CROSTINI BAR | 24

Grilled Crostini and Pita Points
Selection of Hard and Soft Cheeses
Assorted Cured Meats to Include Prosciutto, Bresaola, and Salami
Fresh Bruschetta and Olive Tapenade
Assorted Soft Drinks & Bottled Waters

Recommended Enhancement: Smoked Salmon Dip | 4

GEORGETOWN ENERGIZER | 25

Hand Rolled Granola, Pretzels, Mixed Nuts
Marcona Almonds, Toasted Coconut
Dried Kiwi, Peaches & Cherries
Greek Yogurt with Seasonal Marmalade
Assorted Soft Drinks
Bottled Waters & Flavored Coconut Water

Recommended Enhancement: Vegetable Juice Shooters or Fruit Smoothies | 6

CARNIVAL CLASSIC | 27

Popcorn Machine - *complete with ingredients to make Ole Time Country Popcorn,
freshly popped*
Warm Sourdough Pretzels with Selection of Mustards
Iced Tea, Lemonade or Iced Peach Tea

Enhancements:

ENHANCE YOUR BREAK

Whole Fruit Basket	6 per person
Sliced Seasonal Fruit Platter	8 per person
Tahini Hummus and Pita Chips	10 per person
Kettle Cooked Potato Chip Bags	3.50 each
Salted Pretzel Twists Bags	3.50 each
Gourmet Roasted Mixed Nuts	26 per pound
Assorted Candy Bars	36 per dozen
Kind®, Special K® Granola Bars	36 per dozen
Freshly Baked Cookies	36 per dozen
Freshly Baked Brownies	42 per dozen

BEVERAGES

Red Bull®	5 each
Assorted Sodas	6 each
Bottled Water	6 each
Flavored Voss® Sparkling Water	6 each
Starbucks® Cold Brew Coffee	7 each
Juices	36 per gallon
Freshly Brewed Coffee	92 per gallon
<i>Regular and Decaf</i>	
Gourmet Herbal Teas	75 per gallon

Executive Meeting Package:

Breaks are Priced for 45 Minutes of Service

Pricing is per Guest

Includes:

Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee & Gourmet Selection of Herbal Teas.

Executive Meeting Package | 120

Fresh Sliced Seasonal Fruit
An Assortment of Bagels, Danishes, Buttery Croissants
Country Jams, Sweet Creamery Butter and Cream Cheese
Fluffy Scrambled Eggs, Chive Garnish
Yogurt Bar with Seasonal Berries, House-made Granola
Blackened Scalloped Potatoes Scattered with Onions,
Applewood Smoked Bacon

Recommended Enhancement of Melrose Espresso Bar | 6

MID - MORNING BREAK

Select from Break Menu

Recommended Enhancement of Melrose Espresso Bar | 6

BUFFET LUNCH

Select One | *See Pg. 9 & 10 for full menus*

Little Italy

Pennsylvania Deli

Recommended Enhancement of Farmers Market | 6

AFTERNOON BREAK

Select from Break Menu

Recommended Enhancement of Melrose Espresso Bar | 6

Pricing is per Guest

[CHOICE OF THREE]

SUNDRIED TOMATO WRAP | 50

Grilled Seasonal Vegetables, Artisanal Mixed Greens,
Balsamic Glaze, Roasted Red Pepper Hummus Spread

GRILLED CHICKEN CLUB SANDWICH | 46

Apple-Wood Bacon, Crisp Romaine, Ripe Tomato,
Chipotle Mayonnaise, Kaiser Roll

OVEN ROASTED TURKEY SANDWICH | 46

Provolone Cheese, Basil Mayonnaise,
Baby Bibb Lettuce, Kaiser Roll

TUNA SALAD SANDWICH | 45

Romaine Lettuce, Sliced Tomato, Kaiser Roll

ROASTED BEEF SANDWICH | 52

Caramelized Onions, Boursin Cheese Spread,
French Baguette

[All Boxed Lunches Include:]

Sea Salt Kettle Chips

*Seasonal Vegetable Pasta Salad or New Potato Salad or Mixed
Greens Salad*

Kind© Granola Bar

Whole Fruit

Homemade Cookie

Regular Soda, Diet Soda or Bottled Water

Lunch Buffets:

All Lunch Buffets are
Accompanied by:

Artisan Rolls &
Sea Salt Butter

*Lunch Buffets are Priced for One Hour of Service
Pricing is per Guest | 20 Person Minimum*

SOUTHWEST FIESTA | 54

A Trio of Guacamole, Salsa and Queso, Tortilla Chips,
Soft Flour Tortillas, Iceberg Lettuce

[Choose Two]

Fajita Chicken, Fajita Steak, Carnitas, Grilled Shrimp

Diced Tomato, White Onion, Black Bean Couscous,
Roasted Corn, Tomatoes, Cilantro, Assorted Grilled Vegetables,
Yellow Rice, Monterey Jack Cheese, Sour Cream

Desserts: Tres Leches Cake, Churros

Recommended Enhancement of Melrose Margaritas | 11

LITTLE ITALY | 54

Baby Arugula Salad - Seedless Cucumber, Tomato & Feta Cheese

Tuscan Panzanella Salad - Focaccia Bread, Vine Ripe Tomatoes,
Shallots, Fresh Basil, Olives, Capers, Lemon-Garlic Vinaigrette

Antipasto - Hearts of Palm, Roasted Portabella Mushrooms,
Pepperoncini and Marinated Nicoise Olives, Roasted Peppers,
Buffalo Mozzarella, Shaved Prosciutto

Robust Cavatappi Pasta - Italian Sausage, Sautéed Broccolini,
Pomodoro Tomato Sauce

Roasted Herbed Chicken - Braised Fennel, Roasted Plum Tomato,
Roasted Brussels Sprouts with Goat Cheese

Ratatouille - Eggplant, Tomato, Seasonal Squash

Desserts: Miniature Cannoli, Tiramisu

Recommended Enhancement of Assorted Seasonal Flatbreads | 7

Lunch Buffets
Cont:

All Lunch Buffets are
Accompanied by:

Artisan Rolls &
Sea Salt Butter

THE FARMER'S MARKET | 52

Chef's Soup
Romaine Lettuce & Mixed Greens
Corn, Cucumber, Dried Cranberries, Garbanzo Beans, Carrots,
Red Onions, Tomatoes, Radishes, Hearts of Palm, Quinoa,
Seasonal Berries, Hard Boiled Egg, Bacon, Croutons, Sliced Almonds and
Sunflower Seeds, Bleu Cheese, Cheddar Cheese
Assorted Dressings to Include: Balsamic Vinaigrette, Ranch, Oil & Vinegar

[Choose Two:]

Fajita Chicken, Fajita Steak, Carnitas, Grilled Shrimp

Desserts: Assorted Cookies and Brownies

Recommended Enhancement of Vegetable Juice Shooters or Fruit Smoothies | 6

POTOMAC WATERFRONT | 52

Chesapeake Bay Crab Bisque, Jumbo Lump Crab Corn Fritter
Chilled Watermelon Salad, Bermuda Onions, Citrus Vinaigrette
Vegetable Harvest Pasta Salad
Atlantic Seafood Stuffing
Herb Marinated Chicken, Roasted Fingerling Potatoes,
Caramelized Onions Grilled
Coastal Salmon, Pineapple Relish, Coconut Beurre Blanc

Desserts: Strawberry Shortcake, Carrot Cake

Recommended Enhancement of Georgetown Cupcakes® | 54 per dozen

PENNSYLVANIA DELI | 48

Chef's Soup | New Potato Salad | Mixed Greens Salad

[Choose Two:]

*Sliced Smoked Salmon, Oven Roasted Turkey, Smoked Sliced Ham,
Tuna Salad, Roasted Beef*

Bibb Lettuce, Ripe Tomatoes, Red Onion, Swiss Cheese
Appropriate Breads, Condiments & Relishes, Kosher Pickles

Desserts: Assorted Cookies to Include Chocolate Chip,
Oatmeal Raisin, Peanut Butter, Assorted Brownies, Dessert Bars

Recommended Enhancement of Seasonal Fruit Salad | 5

Plated Lunch:

All Plated Lunches are
Accompanied by:

*Artisan Rolls &
Sea Salt Butter*

Seasonal Selection
Available – Please Ask Your
Catering Manager for
Current Menu

Pricing is per Guest

STARTER | *choice of one*

[Hot Selections]

Chesapeake Bay Crab Bisque with Jumbo Lump Crab Corn Fritter
White Bean Soup - *Crispy Shallots, Double Smoked Bacon*
Roasted Tomato Bisque with Parmesan Crostini

[Cold Selections]

Hand Picked Field Greens Salad - *Cucumber Carpaccio, Blistered Tomatoes,
Balsamic Vinaigrette*
Artisan Mixed Greens - *Local Goat Cheese, Candied Walnuts, Citrus Vinaigrette*
Classic Caesar Salad - *Anchovy Pecorino Dressing, Croutons*

ENTREE | *choice of one*

Cheese Tortellini | 36

Smoked Bacon, Fresh Peas, Cipollini Onions, Garlic Cream Sauce

Smoked Tomato Risotto | 38

Roasted Portobello Mushrooms, Shaved Parmesan, Basil Blush

Citrus Remoulada Crusted Salmon | 40

Roasted Potato Hash, Grilled Asparagus

Roasted Chesapeake Rockfish | 42

Atlantic Seafood Stuffing, Citrus Beurre Blanc

Chili Rubbed Airline Chicken Breast | 40

*Herb Roasted Fingerling Potatoes, Grilled Asparagus, Caramelized Onions,
Chicken Jus*

Maple Leaf Smoked Duck Wellington | 44

Dried Currants, Wild Mushrooms Duxelle, Grand Marnier Glaze

Cast Iron Strip Loin | 48

*Cabernet Shallots, Truffle Mousse Potatoes, Roasted Asparagus,
Housemade Demi-Glace*

DESSERT | *choice of one*

Chocolate Lava Cake
Fresh Fruit Cheesecake

Dinner Buffets:

Dinner Buffets are
Priced for One and a
Half Hours of Service

Pricing is per Guest | 20 Person Minimum

THE EASTERN SHORE | 82

Chesapeake Bay Crab Bisque
Mixed Greens Salad
Atlantic Seafood Stuffing
Green Mussel Salad - *Onions, Peppers, Tomatoes, Hearts of Palm, Cilantro*
Herb Roasted Eastern Shore Chicken
Low Country Boil - *Seasonal Seafood, Sausage, Potatoes,
Corn on the Cob, Onions, Old Bay Seasoning*

Desserts: Strawberry Shortcake | Carrot Cake

THE DIPLOMAT | 86

Traditional Caesar Salad - *Classic Caesar Anchovy Pecorino Dressing,
Garlic Croutons*
Chilled Poached Shrimp - *Horseradish Cocktail Sauce*
Grilled New York Strip Steak - *Twice Baked Potatoes, Roasted Asparagus
with Red Wine Sauce*
Grilled Atlantic Grouper - *Garnett Yam Mash, Broccoli Crown Florets*
Marsala Chicken - *Wild Mushroom Orzo Pasta*

Desserts: Salted Caramel & Chocolate Cheesecake | Chocolate Chambord

THE MEDITERRANEAN | 78

Vegetable Minestrone Soup
Quinoa Tabbouleh - *Tomatoes, Cucumbers, Fresh Herbs, Pine Nuts, Raisins*
Trio of Hummus - *Charred Red Pepper, Roasted Garlic, and Traditional Tabini*
Toasted Pita Bread
Crispy Skin Lemon Chicken with Vegetable Couscous
Graham Marsala Rubbed Lamb with Roasted Rosemary Potatoes
Herbs de Provence Eggplant with Sautéed Garlic Spinach

Desserts: Lemon Curd Tartlets | Baklava

Plated Dinners:

Our a la carte dinners
are designed as a three
course presentation
and include:

*Artisan bread service with
sea salt butter.*

Seasonal Selection
is Available:
*Please Ask Your Catering
Manager for Current Menu*

Pricing is per Guest

STARTER | *choice of one*

[Hot Selections]

Seasonal Vegetable Minestrone
White Bean Soup, Crispy Shallots, Double Smoked Bacon
Maryland Crab Bisque with Roasted Shiitake Mushrooms and
Picked Crab Meat
Spiced Yam Soup, Gala Apple, Cinnamon Chantilly

[Cold Selections]

Hand Picked Field Greens Salad, Cucumber Carpaccio, Blistered Tomatoes,
Balsamic Vinaigrette
Portobello Carpaccio, Roasted Red Peppers, Mascarpone Cheese,
Oyster Mushroom, Baby Arugula
Artisan Mixed Greens, Local Goat Cheese, Candied Walnuts,
Citrus Vinaigrette

ENTREE | *choice of one*

Hand Crafted Tortellini | 42

Foraged Mushrooms & Baby Spinach, Melted Tomatoes, Garlic Cream Sauce

Roasted Beet Risotto | 33

Asparagus Spears, Mascarpone Cheese

Chili Rubbed Airline Chicken Breast | 68

Fingerling Potato Hash, Tossed Spinach

Maple Leaf Smoked Duck Wellington | 74

Dried Currants, Wild Mushroom Duxelle, Grand Marnier Glaze

Broiled Chesapeake Bay Rockfish | 60

Imperial Atlantic Seafood Stuffing, Caramelized Red Onions, Beurre Blanc

Herb Crusted Wild Atlantic Salmon | 54

Dill Mousseline Potato, Vermouth Gastric, Sweet Corn, Roasted Peppers, Leeks

Cast Iron Seared Filet Mignon | 80

Black Truffle Potatoes Dauphinoise, Malbec Demi-Glace, Grilled Asparagus

DESSERT | *choice of one*

Chocolate Lava Cake
Fresh Fruit Cheesecake

Reception
Action
Stations:

*Chef Attendant Fees | 200 for the first three hours of service and 25 for each additional hour
One Chef for every 50 guests recommended*

FRESH PASTA STATION, 28

Pasta | *choice of 2*

Penne, Cavatappi, Orecchiette, Cheese Tortellini

Sauce | *choice of 2*

Classic Marinara, Basil Pesto, Alfredo, A La Vodka

Served With: Toasted Pignoli, Grated Pecorino Romano Cheese,
Chili Pepper Flakes, Garlic Bread

Recommended Enhancements: Chicken (6), Shrimp (8), Sausage (7), Mixed Vegetables (6)

RISOTTO STATION, 32

[Served With]

Portobello Mushrooms, Fresh Peas,
Sautéed Spinach, Red Peppers,
Shaved Parmesan &
Mascarpone Cheeses

STIR FRY STATION, 32

[Served With]

Broccoli, Snow Peas, Shredded
Carrots, Peppers, Bean Sprouts,
Bok Choy, Onions, Sesame Oil

Recommended Enhancements: Chicken (6), Shrimp (8), Sausage (7), Beef (7)

Oven Roasted Beef Tenderloin, 300

[Serves approximately 30 guests]

Herbed Yorkshire Pudding,
Port Wine Demi-Glace

Herb Roasted Pork Tenderloin, 250

[Serves approximately 30 guests]

Cajun Seasonal Chutney
Assorted Dinner Rolls

Seafood Paella, 300

[Serves approximately 30 guests]

Assortment of Seafood to Include:
Mussels, Shrimp, Squid, Bay Scallops,
Clams, Chorizo, Spanish Rice

**Citrus Poached Wild Salmon,
market price**

[Serves approximately 30 guests]

Cucumber Carpaccio, Fresh Dill

Slow Roasted Prime Rib, 450

[Serves approximately 30 guests]

Stone Ground Mustard,
Horseradish Cream, Mini Brioche Rolls

Atlantic Grouper, market price

[Serves approximately 30 guests]

Pineapple Relish,
Coconut Beurre Blanc

Pricing is per Guest

CHEESE DISPLAY | 13

Imported, Domestic and Local Cheeses
Assorted Breads, Flatbreads and Crackers
Seasonal Jams with Fruit and Nut Compote

GARDEN VEGETABLE CRUDITES | 11

Fresh Local and Seasonal Vegetables
Chipotle Ranch Dip, and a Duo of Hummus
Assorted Breads, Flatbreads and Crackers

ANTIPASTO BOARD | 18

An Elaborate Display of Soppressata, Prosciutto and Salami,
Grilled Vegetables,
Roasted Peppers, Asparagus, Artichoke Hearts, Olives,
Sun-Dried Tomatoes, Roasted Fennel & Pickled Mushrooms
Assorted Breads, Flatbreads and Crackers

JUMBO LUMP CRAB DIP | 105 per Quart

[Serves approximately 25]

Lump Maryland Crab, Cream Cheese, Toasted Rustic Bread

SPINACH AND ARTICHOKE FONDUE | 50 per Quart

[Serves approximately 25]

Baby Spinach, Confit Artichokes, Crispy Italian Bread

CHILLED SEAFOOD

Poached Atlantic Shrimp | 50 per dozen

Horseradish Cocktail Sauce

Blue Point Oyster on the Half Shell | 50 per dozen

Tellicherry Peppercorn Mignonette

Cocktail Snow Crab Claws | 50 per dozen

Spicy Mustard

Recommended Enhancement of Ice Sculpture Display

[\$600, 6 Dozen of Each Selection Required]

*Hors d' Oeuvres
and Canapes:*

*25 Piece Minimum
6.00 per piece | 7.00 per piece**

[COLD SELECTIONS]

Fresh Mozzarella and Grape Tomato Brochettes
White Truffle & Aged Pecorino Deviled Eggs
Bruschetta with Goat Cheese & Smoked Mozzarella with
White Truffle Oil Ahi Tuna Tartar with Lemon Aioli &
Microgreens*
Classic Shrimp Cocktail*
Green Mussel Ceviche
Beet Shooters with Ginger Crème Fraiche
Fire Roasted Red Pepper Bruschetta

[HOT SELECTIONS]

Southwest Avocado Spring Rolls
Miniature Crab Cakes with Sweet Corn Remoulade
Coconut Lobster Skewers
Bacon Wrapped Scallops*
Grilled Skirt Steak Sliders with Chimichurri*
Duck Confit Spring Rolls with Boursin Cheese*
Barbequed Chicken with Roasted Plum Tomato
Seasonal Flatbreads
Cuban Cigar Spring Rolls
Quinoa Fritters with Sauteed Spinach, Garlic, Tomatoes
Crab Stuffed Piquillo Peppers*
Goat Cheese Stuffed Peppadews*

**Selections are 5.50 per piece*

The Bar:

All Bars are Priced for
One Hour of Service

Each Additional Hour
of Open Bar :
12 per person per hour

[Bartender Fees]

200 for the first three hours of service and 25 for each additional hour

DELUXE BAR

[51 per person]

Tito's Homemade Vodka
 Beefeater Gin
 Bacardi Rum
 Jim Bean Bourbon
 Dewar's White Label
 Jose Cuervo Tequila
 Seagram 7 Whiskey
 Domestic and Imported Beers
 Selection of Red & White Wines
 Assorted Sodas & Juices
 Still & Sparkling Water

ULTRA BAR

[57 per person]

Grey Goose Vodka
 Bombay Sapphire Gin
 Ron Zacapa Centenario 23 Rum
 Knob Creek Bourbon
 Johnnie Walker Red Label
 Don Julio Tequila
 Jameson Irish Whiskey
 Domestic and Imported Beers
 Selection of Red & White Wines
 Assorted Soda & Juices
 Still & Sparkling Water

HOSTED CONSUMPTION BAR

[Priced per drink]

Premium Cocktails	14
Wine	12
Beer	8
Assorted Sodas	6

WINE & BEER BAR

[24 per person]

Domestic and Imported Beers
 Selection of Red & White Wines
 House Sparkling Wine Assorted
 Sodas & Juices
 Still & Sparkling Water

Catering Policies:

1. All food and beverage must be purchased through the hotel and may not be taken off the property.
2. Alcoholic beverages are only served to individuals over the legal age of 21. The hotel reserves the right to check ID to confirm legal age.
3. All Catering charges are subject to a 26% Service Charge and 10% D.C. Sales Tax.
4. Banquet and Catering Prices are subject to change without advanced notice.
5. Meeting Rooms are reserved in respect of the number of attendees. In the event the number of final guarantee falls below the number agreed upon, the Hotel reserves the right to move the function to a smaller meeting room more conducive to size of the meeting.
6. Final Guarantees are required three (3) business days prior to the scheduled function. Should the hotel not receive the guarantee at that time, the hotel will assume the number estimated of attendees will be the final guarantee. If the number of attendees exceeds the number of guarantee, additional charges will apply based on contracted catering prices. Should the number of attendees exceed the guaranteed by more than 5% the hotel cannot guarantee the availability of the same menu selections but will provide comparable substitutions.
7. All Functions must be guaranteed to a credit card or purchase order. All estimated charges are due (10) days prior to arrival.
8. The Hotel does not assume responsibility for lost or stolen items and items left behind.
9. The decorating of function rooms must have prior approval by the hotel.
10. Items may not be taped or stapled into the walls.
11. Guest may have packages delivered up to three days prior to their meeting at a surcharge of \$10.00++ per day per package.
12. All AV equipment must be contracted through the hotel or surcharges of \$250.00++ per day will apply.

Banquet & Event Menus

Explore the many possibilities of holding meetings in one of our refined, sophisticated Washington, DC meeting spaces. The stunning contemporary style of our Washington, DC hotel continues throughout our meeting rooms offering both form and function for every type of meeting or event, from small intimate business meetings to gala corporate events. Flexible and stylish, our remodeled venue provides an impressive backdrop, and a wide selection of unique spaces for your function.

2430 Pennsylvania Ave NW
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