



Dinner





Catering Information

Phoenix Park Hotel | 520 North Capitol Street N.W. Washington, D.C. 20001 | (202)638-6900 | sales@phoenixparkhotel.com

Menus

The enclosed menus will provide a sampling of what we have to offer. It would be our pleasure to work with you on creating a customized menu to suit your individual preferences. Special menus, such as gluten-free and vegetarian options, are available upon request. In order for the Hotel to prepare appropriately for food and beverage events, Group agrees to provide food and beverage selections forty-five (45) business days prior to the first date of the Event. A surcharge of five percent (5%) will be assessed for menu changes and/or setup changes that are received less than five (5) business days prior to the first day of the Event. If you have any questions and/or concerns, please contact the Sales office at (202)638-6900 and ask for the Sales & Catering department.

Additional Charges

Prices do not include 26% Service Charge (Subject to Tax) or 10% D.C. Tax. The Service Charge and tax percentage may increase without notice. There's a surcharge of \$250.00 for Lunch Buffets less than 20 guests.

Guarantee

A final guarantee of attendance must be submitted to the catering office no later than 12:00 noon, five (5) business days prior to the first date of your event. If a guarantee is not received the hotel will assume the anticipated attendance stated on the contract and will charge accordingly.

Payment

Upon confirming your event, a completed credit card authorization form is required. Payment in full for all functions must be submitted by the completion of the function. The Hotel will assume payment will be made using the credit card on file unless otherwise specified. The final payment is due five (5) business days prior to the first day of your Event. If the preferred method of payment is by company check, it must be submitted ten (10) business days prior to the first day of your Event. A check payment or credit card authorization to cover the guarantee must be on file prior to event start time.

Signage

All signs and displays must be pre-approved. No tacks, nails or adhesives may be used to affix anything to a wall or other hotel surface. No signage may be displayed on the podium.

Damage

Group agrees to pay for damage to the function space that occurs while Group is using it. Group will not be responsible, however, for ordinary wear and tear or for damage that Group can show was caused by persons other than Group and its attendees.

Function Rooms

Function rooms are assigned by the guaranteed minimum number of people anticipated. Additional room rental fees are applicable if the final guaranteed revenues drop significantly below the original anticipated estimate. We reserve the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. There will be an additional charge of \$250.00 on any changes made to the setup of the room less than 48 hours prior to the first day of the Event.

All prices are subject to 26% service charges and 10% state sales tax. All prices are subject to change without notice.



Hot Dinner Buffet

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There's a surcharge Fee of \$250.00 for groups less than 20 guests for Buffets.

All dinner buffet menus are based on 90-minuts of continuous service to include:

Freshly Brewed Iced Tea, freshly brewed regular & decaffeinated coffee and hot water with assorted teas

Dublin Dinner Buffet

Rolls & Butter

Classic Caesar Salad

Marinated Green Bean Salad with Cherry Tomatoes & Shitake Mushrooms (GF)

Marinated London Broil

Grilled & served with Garlic Shallot Demi-Glace (GF)

Emerald Chicken Breast

Served over Wilted Spinach & Sautéed Leeks (GF)

Homestyle Mashed Potatoes (GF)

Seasonal Vegetables GF)

Chef's Choice of Two Desserts

\$95.00 per person

Celtic Dinner Buffet

Rolls & Butter

Assorted Arcadian Baby Lettuces with Radishes, Cucumbers, Carrots, Tomatoes, Bacon, Hardboiled Eggs with Champagne Vinaigrette & Blue Cheese Dressing

Petite NY Strip Steak

Grilled & Served with Brandy Peppercorn Demi-Glace

Red Snapper Veracruz

With Onions, Capers, Green Olives & Tomatoes

Grilled Lemon Pepper Chicken

Served with Roasted Red Pepper & Artichoke Cream Sauce

Rosemary & Garlic Roasted Yukon Gold Potatoes

Seasonal Vegetables

Chef's Choice of Two Desserts

Two Entrée Selections | **\$100.00 per person**

Three Entrée Selections | **\$120.00 per person**

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Kinsdale Dinner Buffet

Rolls & Butter

Baby Spoon Leaf Spinach Salad

Sliced Mushrooms, Red Onions, Grated Hardboiled Eggs, Bacon,

Served with Raspberry Vinaigrette

Grilled Lamb Loin Chops

Marinated with Lemon & Garlic

Seared Grouper

Served with Cucumber & Tomato Relish

Stuffed Chicken

Double Lobe Chicken Breast stuffed with Broccoli & Cheddar Cheese

Wild Mushroom Risotto & Seasonal Vegetables

Chef's Selection of Two Desserts

Two Entrée Selections | **\$100.00 per person**

Three Entrée Selections | **\$120.00 per person**



Plated Dinner

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All plated dinner menus include:

Rolls & Butter, One Starter, One Entree, One Dessert, Freshly Brewed Regular & Decaffeinated Coffee, and Hot Water with Assorted Teas. For groups, the first course and dessert course will be the same selections for the entire group. If you pick more than one Entree, the highest pricing will be the per person pricing.

FIRST COURSE

Choice of One Soup or One Salad:

Soups

Hearty Potato Leek Chowder

Garnished with Fresh Chives

Maryland Cream of Crab Soup

A Combination Onions Celery, Fresh Lump Crabmeat, Cream and finished with Old Bay Seasoning
(+\$10.00 per person)

Caramelized Onion Soup

A Flavorful Reduction of Caramelized Onions and Sherry Wine in a Vegetable Broth,
Served Over an Oven Baked Gruyere Crouton

Roasted Butternut Squash

Garnished with Sunflower Seeds

Traditional Vegetable Minestrone

Medley of Vegetables, Red Beans, and Pasta

Salads

Classic Caesar Salad

Crisp Romaine Hearts with Garlic Croutons,
Traditional Caesar Dressing and Fresh Parmesan

Spinach Salad Fresh Baby Spoon Leaf

Fresh Spinach, Sliced Mushrooms, Shaved Red Onion,
Grated Egg with Warm Bacon Vinaigrette

Powerscourt Salad

Artisanal Mixed Greens with Grape Tomatoes, Cucumbers,
Julienne Carrots with Balsamic Vinaigrette

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Choice of One Dinner Entree:

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ENTRÉE

Bruschetta Stuffed Chicken

Topped with Pesto Cream Sauce, served with Roasted Served with Roasted Garlic and Fresh Herb Linguini, Broccoli and Baby Carrots

\$85.00 Per Person

Grilled French Onion Chicken Breast

Topped with Caramelized Onions Parmesan & Swiss Cheese, Natural Au Jus, Wild Mushroom Risotto, Roasted Red Beets and Carrots

\$85.00 Per Person

Maryland Crab Cakes

Served with Roasted Red Pepper Remoulade, Country Rice Pilaf, Petite Charred Green Beans and Julienne Carrots

\$100.00 Per Person

Grilled Salmon Steak

with Creamy Orzo Risotto, Sautéed Spinach and Roasted Mini Tomatoes

\$95.00 Per Person

Rack of Lamb

Rosemary and Garlic Marinated Lamb Rack, Grilled and Served with Red Wine Reduction, White Truffle Oil Infused Mashed Potatoes, and Baby Vegetables

\$100.00 Per Person

Chilean Sea Bass

With Lemon Ogo Sake Sauce, Saffron Rice, & Vegetable Medley

\$95.00 Per Person

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N.Y Strip Steak

Topped With Caramelized Onions and Mushrooms, Served with Gruyere and Garlic Custard Potatoes, and Baby Vegetables

\$100.00 Per Person

Filet Mignon

Tender Beef Filet, served with a Burgundy and Shallot Demi-Glace, Blue Cheese Polenta, and Asparagus and Baby Carrots

\$110.00 Per Person

Mushroom Stroganoff

Served over Noodles with Dry Vermouth Non-Dairy Cream Sauce (V & GF)

\$85.00 Per Person

DINNER DESSERTS

Choice of one Dessert:

Crème Brulee with Berries

Tiramisu

Red Berry Mascarpone Cake (GF)

Bailey's Irish Cream Chocolate Mousse (GF)

Lemon Blueberry Tart

Trilogy Chocolate Cake (GF)

Fresh Fruit & Berries (V & GF)

V= Vegan

GF = Gluten Free

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