

TRUMP® INTERNATIONAL HOTEL
WASHINGTON, D.C.

2019

Holiday Season

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Make lasting memories this *holiday season.*

Celebrate the year at the Forbes Five-Star Trump International Hotel Washington, D.C. where extraordinary attention to detail and service surpasses all others.

Whether it is an intimate soirée in our historic Lincoln Library or a festive fête in our Presidential Ballroom, the Trump International Hotel Washington, D.C. offers a range of event spaces to ensure your holiday gathering stands out from years past.

After the festivities, take a short elevator ride home! We are pleased to provide discounted room rates when you reserve your holiday event with us.



MARTINIS & MISTLETOE

Cocktail Reception

Two-hour luxury bar with specialty cocktail
Full luxury-brand level bar and holiday cocktail crafted to compliment your menu

Selection of six butler passed hors d'oeuvres
Festive hors d'oeuvres of your choice; Additional selections may be added for a supplemental charge

Dessert display with coffee service
House made by our pastry chef, desserts are the final touch for an unforgettable evening

\$85 PER PERSON



THE WINTER WONDERLAND

Grand Reception

Two-hour luxury bar with specialty cocktail
Full luxury-brand level bar and holiday cocktail crafted to compliment your menu

Selection of six butler passed hors d'oeuvres
Festive hors d'oeuvres of your choice; Additional selections may be added for a supplemental charge

Two stationary displays
An inspired array of international and local cuisines

Dessert display with coffee service
House made by our pastry chef, desserts are the final touch for an unforgettable evening

\$125 PER PERSON



A MIRACLE ON PENNSYLVANIA AVENUE

Plated Dinner

One-hour luxury bar with specialty cocktail
Full luxury-brand level bar and holiday cocktail crafted to compliment your menu

Selection of four butler passed hors d'oeuvres
Festive hors d'oeuvres of your choice; Additional selections may be added for a supplemental charge

Three course plated dinner
Pre-selected choice of two entrees with additional vegetarian option

Dinner wine service
Pairings selected by our sommelier

\$160 PER PERSON



A HOLIDAY FÊTE

Stationed Dinner

Four-hour luxury bar with specialty cocktail
Full luxury-brand level bar and holiday cocktail crafted to compliment your menu

Selection of four butler passed hors d'oeuvres
Festive hors d'oeuvres of your choice; Additional selections may be added for a supplemental charge

Two stationary displays
An inspired array of international and local cuisines

One action station
Elegantly prepared and displayed carving stations, a step above the ordinary

Dessert display with coffee service
House made by our pastry chef, desserts are the final touch for an unforgettable evening

\$185 PER PERSON



SUGAR PLUM TEA

Holiday Tea Service

Your choice of up to four teas
Organic herbal, white, green, black, chair, oolong and pu-reh teas selections from around the world

Glass of blanc de blanc
Trump blanc de blanc from monticella, va

Traditional list of traditional accompaniments
Savory and sweet bites made in-house by our talented pastry team

\$65 PER PERSON





Our gift to you!

— COMPLIMENTARY
COVE LIGHTING
(Presidential Ballroom events only)

— COMPLIMENTARY
HOUSE SOUND
for background music

— DISCOUNTED
EVENT PARKING

— DISCOUNTED
GUESTROOM RATES

— 1 COMPLIMENTARY
SUITE UPGRADE
for every 10 rooms

— SELECTION OF
HOUSE LINEN

— **VOTIVE CANDLES**
for all reception and dinner tables

Chilled Hors d'Ouevres

SMOKED SALMON MOUSSELINE
fried capers, toast point

PROSCIUTTO AND PERSIMMON SKEWER
aged balsamic

BRIE DE MEAUX
raspberry compote, pecan toast (v)

TRUFFLE TALEGGIO
multigrain toast, drunken raisins (v)

DEVEILED EGGS
cajun-spiced shrimp

DUCK PROSCIUTTO
roasted grape on a skewer

VINDALOO SPICED AHI TUNA
cucumber round, mango mayo

ROASTED BELL PEPPER HUMMUS
corn petal, smoked paprika dust (v)

JUMBO SHRIMP COCKTAIL
gin-infused cocktail sauce

Hot Hors d'Ouevres

**BLACK PEPPER DUSTED
BEEF TENDERLOIN**
garlic crostini, horseradish
crème fraiche

**BUTTERNUT SQUASH SOUP
SHOOTER**
hennessy xo, crispy sage leaves
(v)

HOLIDAY MEATBALL
turkey, ham, stuffing, cranberries

MINI TWICE BAKED POTATO
pulled pork, comte cheese

CAMPFIRE CHICKEN SKEWER
orange star anise glaze

**HONEY-STUNG CHICKEN
NUGGETS**
hot sauce mayo

BACON WRAPPED SCALLOPS
clover honey drizzle

SWEET POTATO TARTLET
local goat cheese, bruleed
marshmallow (v)

MINI WAFFLE & CRAB CAKE
tarragon aioli

Stationary Displays

BAKED BRIE
toasted almonds, dried tart
cherrie, crackers, crisps, baguette

**BENJAMIN BAR & LOUNGE
CHEESE SELECTION**
fresh and dried grapes, apple
butter, honey, crisps, crackers

**MARYLAND CRAB &
SPINACH DIP**
pita, thick cut potato chips

FIRE ROASTED VEGETABLES
zucchini, squash, pumpkin,
eggplant puree, artichokes,
olives, crostini, herb focaccia

**SMALL BOWLS OF SPICY
KOREAN PORK SPARE RIBS**
kimchi fried rice

Action Stations

RACLETTE CHEESE "FONDUE"
spicy sausage, peewee potatoes,
sourdough bread

**ROASTED FREE RANGE
TURKEY BREAST**
maple orange bourbon glaze,
potato buns

**SLOW ROASTED VIRGINIA
HONEY HAM**
cloves, soft rolls

**ROASTED NEW YORK
STRIP LOIN**
rosemary and sea salt,
brioche buns

**MONTREAL STEAK SPICED
BEEF TENDERLOIN**
horseradish sauce, red wine jus,
warm rolls

**WHOLE SIDE OF CANADIAN
SALMON FILLET**
lemon caper remoulade,
brioche rolls

Salad

SPINACH SALAD

figs, feta crumbles, spiced pecans, dried cherries, balsamic glaze

ORGANIC SALAD

arugula, cinnamon roasted apples, goat cheese, sherry vinaigrette

SHAVED BRUSSELS SPROUTS & KALE SALAD

pomegranate seeds, raspberry vinaigrette

SEA SALT ROASTED BEET SALAD

whipped goat cheese, pine nuts, balsamic dressing

Duet Entrée

GRILLED BEEF FILET AND TWICE BAKED POTATO

filled with shrimp, bacon, scallion and smoked cheddar, heirloom carrots, red wine sauce, scallion sour cream

Soups

BUTTERNUT SQUASH BISQUE

coconut milk, ginger, chili oil

LENTIL SOUP

barley & kale, turmeric crème fraîche

ROASTED TOMATO & EGGPLANT BISQUE

basil pine nut pesto

WILD MUSHROOM BISQUE

truffle crème fraîche

Plated Entrée

HERB AND GARLIC ROASTED CHICKEN BREAST

apple cider sauce, holiday stuffing with mushrooms, garlic, raisins and sage, charred green beans

CEDAR PLANK ROASTED SALMON FILLET

cheese grits, roasted winter squash, pomegranate seeds, pomegranate drizzle

SLOW BRAISED BEEF SHORT RIB

horseradish whipped potatoes, five bean cassoulet, guinness braising jus

Dessert Display - Choose 4

ASSORTED HOLIDAY COOKIES

(chef's choice of the following: gingerbread, sugar, peppermint, molasses, amaretti)

SPICED CIDER CUSTARD

PECAN TARTS

CRANBERRY CHEESECAKE

CHOCOLATE PEPPERMINT TART

EGGNOG CRÈME BRULÉE

PUMPKIN PIE TARTLET

GINGERBREAD TRIFLE

BOURBON CARAMEL BREAD PUDDING

WINTER CITRUS BAR

Plated Dessert

GINGERBREAD CHEESECAKE

new york style cheesecake, crystallized ginger, whipped cinnamon chantilly

FROSTED PECAN ROULADE

flourless chocolate cake, vanilla cream filling, pecans, caramel

PEPPERMINT SOUFFLÉ CAKE

dark chocolate, crushed peppermint, vanilla anglaise

STICKY TOFFEE PUDDING

butterscotch sauce, toffee, vanilla bean chantilly

WHITE CHOCOLATE CRANBERRY VERRINE

white chocolate mousse, moscato poached cranberries, candied citrus

MAPLE PEAR TART

caramelized puff pastry, maple poached pear, bourbon caramel

TEA SELECTIONS

Herbal Infusions - Caffeine Free

ORGANIC WHITE GINSENG

invigorating blend of raspberry, burdock root, and mint with revitalizing ginseng

HIBISCUS BERRY

rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries

ORGANIC MYSTIC MINT

soothing peppermint with licorice root and sweet enlivening basil

ORGANIC TURMERIC GINGER

ayurveda inspired blend of turmeric, ginger, lemon, and honey for longevity, stamina, and balance

White & Green Tea

ORGANIC WHITE TEA

sublime, sweet flavor and rich, savory finish

JASMINE PEARLS

hand-rolled tea leaves infused with the sweet aroma of jasmine blossom

MATCHA SUPER GREEN

an energizing blend of matcha and sencha with a deep sweetness and smooth, umami richness

Chai Tea

MASALA CHAI

full-bodied black tea blended with aromatic traditional indian masala spices

WEST CAPE CHAI

sweet, soothing west cape rooibos balanced by exotic masala spices

CHOCOLATE CHAI

decadent cacao and creamy sarsaparilla with rich coconut and bittersweet dandelion root

Oolong Tea

JADE OOLONG

aromatic and flavorful tea with notes of fresh-cut gardenia, freesia blossoms, and tropical fruits

RUBY OOLONG

silk like mouthfeel and notes of dark cherry, aged balsamic, ruby port, and dark chocolate

Black Tea

ORGANIC GOLDEN ASSAM

robust and bright with hints of sweet raisin and an assertive malty finish

ORGANIC EARL GREY SUPREME

rich with the lofty floral and citrusy high notes of italian bergamot

ORGANIC VANILLA BEAN

indulgent and creamy with sweet vanilla finish

ENGLISH BREAKFAST

robust red cup with brisk flavor and sweet caramel undertones

Pu-erh Tea

ORGANIC ANCIENT PU-ERH

traditional soothing flavor with sweet notes of dark mocha, organic chocolate, and cinnamon

SAVORY & SWEETS

Savory

SMOKED TURKEY & CRANBERRY SALAD

profiterole

SMOKED SALMON MOUSSELINE

savory tart shell, fried capers

SEA SALT ROASTED BEET TARTARE

sunflower seeds, crispy corn shell

WHIPPED GOAT CHEESE

butternut squash, local honey, savory cone

Sweet

TRADITIONAL SCONE

CHOCOLATE PEPPERMINT FINANCIER

HOLIDAY SPICED SHORTBREAD

WHITE CHOCOLATE CRANBERRY CHEESECAKE

COCONUT "SNOWBALL"

BROWN BUTTER PEAR TARTLET

LUXURY

\$200 PER BARTENDER

*Bartender required (1 per 75 guests)
all bars include soft drinks, juices and appropriate garniture*

Spirits

VODKA *wheatley*

GIN *new amsterdam*

TEQUILA *casa noble*

RUM *mount gay*

SCOTCH *famous grouse*

WHISKY *crown royal*

BOURBON *jim beam*

RYE *bulleit*

COGNAC *hennessey*

Wine

RED *cabernet sauvignon, la terre, ca*

WHITE *chardonnay, la terre, ca*

SPARKLING *prosecco, nv, borgo magredo, extra dry, italy*

Beer

DOMESTIC *starr hill ipa, budweiser*

IMPORTED *amstel light, heineken*

Add-ons

johnnie walker blue
\$750 PER BOTTLE

the macallan rare cask
\$750 PER BOTTLE

dallmore 18
\$750 PER BOTTLE

GRAND LUXURY

\$200 PER BARTENDER

*Bartender required (1 per 75 guests)
all bars include soft drinks, juices and appropriate garniture*

Spirits

VODKA *tito's, grey goose*

GIN *tanqueray, bombay sapphire*

TEQUILA *don julio silver, casa noble reposado*

RUM *mount gay black label*

SCOTCH *johnnie walker black, dallmore 12 year*

WHISKEY *crown royal, jack daniel's*

BOURBON *maker's mark, basil hayden's*

RYE *catoctin creek roundstone*

COGNAC *hennessey vsop*

Wine

SEE WINE LIST OPTIONS
options up to \$69.00 per bottle

Beer

DOMESTIC *starr hill ipa, budweiser, bud light*

IMPORTED *amstel light, heineken, stella artois*

Add-ons

johnnie walker blue
\$750 PER BOTTLE

the macallan rare cask
\$750 PER BOTTLE

dallmore 18
\$750 PER BOTTLE

All food and beverage is subject to 24% taxable service charge and 10% sales tax.



TRUMP STYLE

\$200 PER BARTENDER

*Bartender required (1 per 75 guests)
all bars include soft drinks, juices and appropriate garniture*

Spirits

VODKA *ketel one, belvedere, grey goose*

GIN *hendrick's, the botanist,
bluecoat american dry*

TEQUILA *patron silver, casa noble
añejo, don julio reposado*

MESCAL *don amado añejo*

RUM *zaya gran reserva*

SCOTCH *macallan 12, salmore 18,
johnnie walker 18*

WHISKEY *rown royal, jack daniel's
single barrel*

BOURBON *woodford reserve, hudson bay*

RYE *peerless*

COGNAC *hennessy xo*

PORT *20 year tawny, late bottled vintage*

Add-ons

johnnie walker blue
\$750 PER BOTTLE

the macallan rare cask
\$750 PER BOTTLE

All food and beverage is subject to 24% taxable service charge and 10% sales tax.

Wine

SEE WINE LIST

*options up to \$79.00 per bottle
champagne, nv, louis roederer,
brut premier, reims, france*

Beer

DOMESTIC *devil's backbone 8-point
ipa, bud light, sam adams*

IMPORTED *amstel light, heineken,
affligem blond*



ADDITIONAL CONSIDERATIONS



ADDITIONAL HOUR OF LUXURY BAR
\$12.00 per person

UPGRADE TO GRAND LUXURY BAR
\$9.00 per person per hour

UPGRADE TO TRUMP STYLE BAR
\$18.00 per person per hour

ADD TWO PASSED HORS D'OEUVRES
\$11.00 per person

ADD A CARVING STATION
\$28.00 per person

UPGRADE PLATED DINNER TO DUET ENTRÉE
\$18.00 per person

ADD A DINNER STATION TO BUFFET
\$25.00 per person

ADD SIGNATURE HOT COCOA STATION
\$8.00 per person

**ADD SIGNATURE HOT COCOA STATION
WITH CORDIALS**
\$20.00 per person

ADD EGGNOG STATION
\$10.00 per person

ADD MULLED CIDER STATION
\$9.00 per person

MENU CARDS
\$3.00 per person

SABERING
\$500.00 + cost of champagne

FAREWELL FAVORS
Holiday Cookie Station
\$28.00 per person





LINCOLN LIBRARY

3,000 sq. ft.

What was once the sorting room for Washington D.C.'s registered mail, the Lincoln Library embodies 1900's D.C. This room has been transformed to emulate an estate library, accented by original oak mill-work, hardwood floors, soaring windows, and oil paintings of our esteemed 16th president. The Lincoln Library is the perfect setting for this year's celebration.



THE FRANKLIN STUDY

2,800 sq. ft.

Named after the country's first U.S. Postmaster General Benjamin Franklin, the Franklin Study is a breathtaking space that features 16 foot ceilings, crystal chandeliers, windows overlooking 12th Street & Pennsylvania Avenue and gallery walls of D.C.'s cherry blossoms, a nod to Franklin's love of nature. The Franklin Study exudes elegance and style and has become a sought after space in the city.



PRESIDENTIAL BALLROOM

13,200 sq. ft.

Beautiful and timeless, the luxurious Presidential Ballroom's elegance and detailing has a classical motif with European influences. A private entrance on 11th Street brings guests to a stylish pre-function area and direct access to the Presidential Ballroom. Complete with crystal chandeliers and divisible into three sections, it is the largest luxury ballroom in Washington, D.C. and an extremely versatile space.



Book Your Event

For additional information or to speak with one of our catering experts, please contact:

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