

TRUMP® INTERNATIONAL HOTEL  
WASHINGTON, D.C.

2020  
Meetings and Events Menu



1100 Pennsylvania Ave NW | Washington, DC 20004 | 202-659-1100

## BREAKFAST

breakfast buffets require a minimum of 25 guests  
1 hour of continuous service, \$10 per person for each additional hour  
all buffet and plated breakfasts include Trump signature segafredo zanetti coffee, decaffeinated coffee, a selection of rishi teas, freshly squeezed florida orange juice, and grapefruit juice

**the pennsylvania avenue buffet** .....\$42.00 per person  
*mini pastries, danish, and muffins*  
*bagels, sweet butter, cream cheese, peanut butter and fruit preserves*  
*seasonal fruit salad with berries*

**the capital buffet** .....\$49.00 per person  
*chef's selection of seasonal assorted mini muffins*  
*assorted breakfast pastries*  
*bagels, sweet butter, cream cheese, peanut butter and fruit preserves*  
*seasonal fruit salad with berries*  
*farm fresh scrambled eggs, oven roasted roma tomatoes*  
*applewood smoked bacon, grilled chicken sausage*  
*breakfast potato medley with fines herbes*

**nourish breakfast buffet** .....\$42.00 per person  
*vegan zucchini bread, bran muffins, local honey*  
*seasonal fruit smoothies with low-fat greek yogurt*  
*granola, fresh berries, honey*  
*greek yogurt, fruit compote*  
*multi-grain pancakes, pecans, banana, maple syrup*  
*organic vegetable and potato hash*  
*turkey bacon, chicken apple sausage*  
*scrambled egg whites*

## BUFFET ENHANCEMENTS

**omelets, baked eggs and breakfast sandwiches**  
*omelet station (attendant required)*.....\$20.00 per person  
*choice of eggs or egg whites - ham, bacon, shrimp, spinach, bell peppers, tomatoes, mushrooms, scallions, cheddar, swiss, goat cheese*

*broccoli cheddar breakfast quiche* ..... \$10.00 per person

*breakfast burrito* ..... \$12.00 per person  
*scrambled eggs, chicken sausage, pepper jack cheese, black beans*

*butter croissant sandwich* ..... \$12.00 per person  
*scrambled egg, grilled ham, sharp cheddar cheese*

*bacon scone sandwich* ..... \$12.00 per person  
*egg, cheddar cheese*

*english muffin, ham, egg, swiss cheese* ..... \$10.00 per person

**add protein**..... \$9.00 each per person

*applewood smoked bacon*

*homestyle pork sausage links*

*low-sodium turkey bacon*

*chicken apple sausage*

*corned beef hash, potatoes, bell peppers*

*smoked salmon platter, lemon, capers, red onions*

*candied clothesline bacon station (attendant required)*..... \$12.00 per person

**cereal, grains, and starch** (minimum 12 people)

*swiss style bircher muesli - apple, almonds, raisins*..... \$8.00 per person

*steel cut irish oatmeal, brown sugar, dried cranberries, warm milk* ..... \$8.00 per person

*assorted dry cereals and granola with whole milk, 2% milk, and almond milk* ..... \$8.00 per person

**baked goods**

*warm homemade cinnamon donuts, raspberry coulis, chocolate ganache* ..... \$50.00 per dozen  
minimum order 2 dozen

*assorted danish* ..... \$64.00 per dozen

*housemade flaky croissants* ..... \$72.00 per dozen

*house baked scones*..... \$66.00 per dozen

*bagels – trio of whipped cream cheeses, sliced tomatoes*..... \$60.00 per dozen

*toast – white, wheat, 9 grain, english muffins* ..... \$48.00 per dozen

**BUFFET  
ENHANCEMENTS  
(CONTINUED)**

**from the griddle** .....\$15.00 per person  
*connoisseur buttermilk pancakes, whipped sweet butter*  
*brioche french toast, apple cinnamon butter*  
*crispy belgian waffles, berry compote*  
*vermont maple syrup*  
*made to order—includes chocolate chips, blueberries, candied pecans* .....\$200.00 attendant fee

**the gluten free corner** (minimum 2 dozen)  
*gluten free oatmeal, brown sugar, dried cranberries, warm milk* ..... \$10.00 per person  
*gluten free muffins* .....\$56.00 per dozen  
*organic vegetable and potato hash, poached egg, herb dressing* ..... \$16.00 per person  
*gluten free bagels – trio of whipped cream cheeses, sliced tomatoes* .....\$66.00 per dozen

**PLATED BREAKFAST A  
LA CARTE**

includes bakery basket,  
sweet butter, jams, individual  
fruit cup

**american classic** .....\$48.00 per person  
*farm fresh scrambled eggs, roasted cherry tomatoes*  
*organic chicken sausage or applewood smoked bacon*  
*breakfast potato medley, parsley*

**the clock tower** .....\$52.00 per person  
*corned beef breakfast hash, potatoes, roasted bell peppers*  
*poached farm fresh eggs, scallion hollandaise*

**the indulgence** .....\$54.00 per person  
*eggs benedict - toasted english muffins, poached eggs, lemon hollandaise*  
*choice of applewood bacon, smoked salmon, florentine*  
*breakfast potato medley, roasted cherry tomatoes*  
*maryland crab cakes* .....+\$10.00 per person

**BRUNCH**

minimum of 25 guests  
1 hour of continuous  
service, \$10 per person for  
each additional hour

**the sunday brunch** .....\$90.00 per person  
*Trump signature segafredo zanetti coffee, decaffeinated coffee, selection of rishi teas*  
*freshly squeezed orange, grapefruit, and carrot juice*  
*assorted danish, mini muffins, croissants*  
*seasonal sliced fruit and berries*  
*bagels – trio of whipped cream cheeses, sliced heirloom tomatoes*  
*smoked scottish salmon, capers, red onion, lemon*  
*organic greens, roasted carrots, cucumber, feta cheese*  
*dill buttermilk ranch dressing, sesame ginger vinaigrette*

**omelet station** (attendant required, one per 35 guests)  
*farm fresh eggs and egg whites, ham, bacon, shrimp, spinach, kale, bell peppers, tomato,*  
*mushrooms, scallions, cheddar, swiss*

**grilled petite filet of beef**  
*peppercorn cognac sauce*  
*olive oil roasted fingerling potatoes, fines herbes*  
*seasonal vegetable medley, basil pesto, sea salt*

**miniature desserts** (select 3)  
*seasonal fruit cheese cake*  
*lemon meringue tart*  
*chocolate caramel tart*  
*tiramisu*  
*vanilla custard*  
*almond tea cake*  
*whole wheat blueberry muffins*

**BRUNCH  
ENHANCEMENTS  
(BARTENDER REQUIRED)**

**mimosa or bellini bar** ..... \$15.00 each  
*sparkling wine*  
*fresh squeezed orange juice, pear purée, cassis kir*  
*Seasonal fresh berries garnish*

BRUNCH  
ENHANCEMENTS  
(CONTINUED)

**traditional mimosas** ..... \$14.00 each  
*sparkling wine, orange juice*

**bloody mary bar** ..... \$17.00 each  
*traditional, smoked, and spicy bloody mary mix  
celery, olives, crispy bacon strips, spice blend, spiced shrimp, horseradish, lemon, lime  
new amsterdam | tito's | absolut peppar | casa noble tequila*

MORNING AND  
AFTERNOON BREAKS  
(MINIMUM 12  
PEOPLE)

**morning booster** .....\$25.00 per person  
*seasonal fruit smoothie shooters  
tropical fruit skewers, honey yogurt dip  
assorted granola and energy bars*

**game time (select three)**.....\$25.00 per person  
*soft pretzels, trio of mustards  
parmesan popcorn, brown butter, sea salt  
house made old bay chips, caramelized onion dip  
individual bags of buttered popcorn  
kettle corn with caramel peanuts  
licorice, chocolate almonds, chocolate covered pretzels, gummy bears, skittles, mandm's*

**eastern market**.....\$25.00 per person  
*cold pressed vegetable juices  
garden crudites, dill ranch dip  
hummus, pita chips*

**serenity break** .....\$25.00 per person  
*mango citrus smoothie shooter  
organic vegetable chips, sea salt  
make your own trail mix with dried fruits, nuts, sunflower seeds, dark chocolate chips, butterscotch  
chips, mandm candies*

**tea time** .....\$35.00 per person  
*assorted tea sandwiches to include cucumber dill cream cheese, smoked salmon, and egg salad  
house baked scones, devonshire cream, lemon curd, jams  
assorted macarons, tea cookies*

**mezze break** .....\$25.00 per person  
*mediterranean olives  
hummus, babaganoush, tabouli, pita chips  
stuffed grape leafs and labneh*

**cubano corner (select three)** .....\$30.00 per person  
*bbq pork tartlets  
beef empanadas with green mojo  
mini cubano sandwiches  
jamon croquettes with cheese*

**sugar rush (select three)**.....\$25.00 per person  
*mini cupcakes  
freshly baked cookies  
brownies and blondies  
milk chocolate, dark chocolate, and white chocolate truffles  
assorted barks and brittles  
caramel popcorn  
ice cold whole milk and chocolate milk  
hot swiss chocolate, house-made marshmallow, whipped vanilla cream*

(continued next page)

MORNING AND  
AFTERNOON BREAKS  
(CONTINUED)

**espresso and specialty coffee bar** .....\$15.00 per person (includes equipment)  
*flavored coffee, cappuccino, and espresso* .....+\$300.00 barista fee  
*cinnamon sticks, chocolate shavings, fresh whipped cream*  
*rock sugar sticks*  
*biscotti and amaretti* .....+\$3.00 per person

A LA CARTE

**whole seasonal fruits** ..... \$55.00 per dozen  
**seasonal sliced fruit and berries** (*serves 12-15*) ..... \$110.00 per platter  
**fruit kabobs, local honey yogurt dip** ..... \$70.00 per dozen  
**assorted bars to include kind, clif** ..... \$65.00 per dozen  
**yogurt parfait with berry coulis and granola** ..... \$66.00 per dozen  
**fresh coffee cakes** (*select 3*) ..... \$66.00 per dozen  
*cinnamon swirl, lemon poppy seed, vegan zucchini, banana, blueberry, double chocolate*  
**freshly baked cookies** ..... \$60.00 per dozen  
*chocolate chip, oatmeal, apple butterscotch, chocolate crackle*  
**salted mixed nuts** .....\$35.00 per pound  
**tortilla chips, pico de gallo, guacamole** (*serves approximately 12*) ..... \$75.00 per platter  
**bagged snacks** ..... \$50.00 per dozen  
*chips, kettle chips, pretzels, smartfood*

BEVERAGES

**Trump signature segafredo zanetti and decaffeinated coffee** ..... \$105.00 per gallon  
**soft drinks** .....\$7.00 per bottle  
*coke products in glass bottles*  
**bottled water** .....\$8.00 per bottle  
*evian and perrier*  
**lacroix** (*select 3*)..... \$8.00 per can  
*grapefruit, passionfruit, mango, lime, apple cranberry, cherry lime*  
**iced tea or arnold palmer** ..... \$90.00 per gallon  
**freshly squeezed zesty lemonade** ..... \$90.00 per gallon  
**gatorade, red bull, vitaminwater** .....\$8.00 per bottle  
**freshly squeezed orange, grapefruit, or carrot juice** ..... \$95.00 per gallon  
**cold pressed fruit and vegetable juices** .....\$9.00 per bottle

**LUNCH**

buffet lunches include one hour of service, each additional hour—\$15.00 per person

all lunches served with Trump signature segafredo zanetti coffee, decaf, and a selection of rishi teas

**bento box lunch** 4 small portions served at once ..... \$68.00 per person

(select one per category, up to 75 guests)

**noodle or rice**

- fried rice
- soba noodles
- mushroom risotto
- gnocchi, ratatouille

**vegetable or chef's signature soup**

- minestrone
- wild mushroom bisque
- butternut squash
- tomato

**protein**

- roasted salmon
- roasted lemon chicken
- skirt steak
- butter chicken

**dessert**

- dark chocolate brownie
- brown sugar blondie
- chef's choice of seasonal tartlet
- s'mores bar

**the farmers market vegetarian lunch buffet** ..... \$68.00 per person

**lettuce**

organic greens, kale mix, romaine hearts, baby spinach

**soup**

farmers market gazpacho, xvo oil, feta crumbles

**veggies**

tomato, cucumber, carrots, corn, radishes, beets, avocado

**grains, nuts, seeds**

quinoa, sprouts, sunflower seeds, spiced cashews

**protein**

hard boiled egg, cottage cheese

**hot toppings**

crispy cauliflower, couscous filled tomatoes, grilled tofu, roasted root veggies

**dressings**

ginger soy, buttermilk ranch, citrus vinaigrette, roasted garlic hummus

**desserts**

whole wheat blueberry crumb cake, crystallized ginger

**city center salad buffet** ..... \$60.00 per person

**composed salads** (select 3)

- mesclun greens, cucumber, shredded carrots, balsamic vinaigrette
- kale salad, brussels sprouts, navel oranges, lemon vinaigrette
- Caesar, chopped romaine, white anchovies dressing, parmigiano, sourdough
- greek vegetable salad, cherry tomatoes, peppers, cucumber, olives, feta, oregano dressing
- spinach, arugula, spiced pecans, sherry cane vinaigrette
- cobb salad, field greens, applewood bacon, garbanzo beans, cherry tomatoes, egg, avocado, honey mustard
- asian salad mix, crispy wonton strips, chery tomatoes, cucumbers, sesame ginger dressing
- super grains salad, quinoa and barley medley, mixed peppers, cherry tomatoes, green goddess dressing

**add protein** (select 2)

- crispy chicken
- grilled chicken
- salmon
- tofu
- falafel
- skirt steak ..... + \$6.00 per person
- shrimp ..... + \$6.00 per person
- seared ahi tuna ..... + \$10.00 per person

**sides** (select 2)

- vegetable chips
- potato salad
- lo mein
- israeli couscous
- sweet potato tater tots
- truffle fries
- stir fried vegetables
- old bay chips

**dessert**

- fresh fruit tart
- granola bar brownie

All food and beverage pricing is subject to tax and service charge

LUNCH  
(CONTINUED)

**sandwich lunch buffet** .....\$70.00 per person

**salads (select 3)**

country slaw, mustard seeds, apple cider dressing  
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette  
kale salad, brussels sprouts, navel oranges, lemon vinaigrette  
caesar, chopped romaine, white anchovies dressing, parmigiano, sourdough  
greek vegetable salad, cherry tomatoes, peppers, cucumber, olives, oregano dressing  
vine ripe tomato salad, pickled red onions, pine nut basil vinaigrette  
spinach, arugula, spiced pecans, sherry cane vinaigrette  
red bliss potato salad, grain mustard, yogurt dressing

**sides (select 1)**

french fries, truffle salt  
organic vegetable chips  
hand cut kettle chips, old bay seasoning  
sweet potato tater tots, smoked ketchup  
truffle mac and cheese  
grilled vegetables

**sandwiches (select 3)**

chilled

cajun spiced chicken, swiss cheese, spinach, honey mustard, onion crisps on baguette  
organic chicken salad, golden raisins, chopped romaine, spinach wrap  
roasted turkey b.a.l.t, smoked bacon, avocado, tomato, bibb lettuce, butter croissant  
roasted turkey breast, brie cheese, arugula, cranberry mayo, multigrain baguette  
caprese – vine ripe tomato, mozzarella, basil pesto, arugula, olive oil focaccia  
grilled vegetables, olive pesto, local goat cheese, sunflower seed roll  
tuna salad, charred scallions, chopped romaine, pita pocket  
grilled chopped chicken, romaine lettuce, parmesan cheese, caesar dressing, herb wrap

hot

pit beef, caramelized onions, horseradish crème fraîche, sesame bun  
cuban sandwich -pulled pork, mustard, dill pickle, swiss cheese, ham, baguette  
brooklyn pastrami reuben, swiss, sauerkraut, 1000 island dressing, seeded rye  
grilled three cheese sandwich, beefsteak tomato, roasted onion dip  
carolina pulled bbq pork, country slaw, kaiser roll  
chicken pesto panini, sundried tomatoes, mozzarella

**desserts (select 3)**

seasonal fruit tart  
mascarpone cheesecake bars  
chocolate cream trifle  
lemon meringue tart  
s'mores bar

**burger bar** .....\$70.00 per person

**salads (select 3)**

red bliss potato salad, grain mustard, yogurt dressing  
country slaw, mustard seeds, apple cider dressing  
pasta salad, shredded carrots, green olives, dijon dressing  
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette  
kale salad, brussels sprouts, navel oranges, lemon vinaigrette  
Caesar, chopped romaine, white anchovies dressing, parmigiano, croutons  
greek vegetable salad, cherry tomatoes, peppers, cucumbers, olives, oregano dressing  
vine ripe tomato salad, basil, pickled red onions, pine nut basil vinaigrette  
spinach, arugula, spiced pecans, sherry cane vinaigrette

**sides (select 1)**

sweet potato tater tots, smoked ketchup  
french fries, truffle salt  
organic vegetable chips, sea salt  
house made kettle chips, old bay seasoning  
kosher dill pickles, pickled vegetables  
truffle mac and cheese

**burgers (select 3)**

buffalo bill – bison patty, apple smoked bacon, blue cheese, frank's hot mayo, iceberg lettuce  
continental club – turkey patty, provolone, apple smoked bacon, arugula, cranberry mayo  
salmon burger – sweet chili glazed atlantic salmon, ginger scallion mayo, fennel slaw  
prime time – beef patty, brie cheese, truffle aioli, onion crisps, bibb lettuce  
bbq pulled pork – country slaw, sriracha mayo, cilantro  
maryland crab cake – fennel slaw, lemon caper aioli  
mushroom – balsamic roasted portobello, pesto mayo, swiss cheese, beefsteak tomato

(continued next page)

LUNCH  
(CONTINUED)

**desserts (select 3)**

s'mores bar  
mini new york cheesecake  
chocolate peanut butter bar  
chocolate chip cookies  
assorted mini cupcakes

**eastern seaboard**..... \$78.00 per person

**soups and salads (select 3)**

little neck clam chowder, oyster crackers  
blue crab bisque, brandy, tarragon  
baked oysters, creamed spinach, garlic bread crumbs  
fried calamari, jalapeños, lemon mayo  
kale, arugula, spiced pecans, sherry cane vinaigrette  
mesclun greens, cucumber, shredded carrots, balsamic vinaigrette  
chesapeake caesar, creamy ranch, old bay spiced oyster croutons, shaved parmigiano  
country style red bliss potato salad, red onions, hard boiled eggs  
cherry tomato salad, corn, black eyed peas, herb vinaigrette  
country slaw, mustard seeds, apple cider dressing

**main events (select 3)**

maryland crab cakes, caper remoulade  
herb crusted rockfish fillet, caper sauce  
old bay spiced organic grilled chicken breast, wild mushroom sauce  
seafood stew with fresh local catch, shrimp, calamari, clams, rice  
carolina pulled bbq pork, mini potato rolls  
maine lobster roll—lobster, lemon mayo, celery, toasted brioche roll..... +\$10.00 per person

**sides (select 1)**

charred green beans, garlic oil  
heirloom baby carrots, parsley, ginger  
dirty brown rice, corn, chicken liver  
garlic roasted fingerling potatoes  
rainbow swiss chard, shallots, apple cider

**desserts**

smith island cake  
mini new york style cheesecake  
boston cream trifle

**taste of italy**..... \$70.00 per person

**soups and salads (select 3)**

vegetable minestrone, garlic croutons  
tomato and cucumber gazpacho, bell pepper confit, basil  
lentil salad, roasted beets, carrots, tarragon vinaigrette  
caprese salad, tomato, mozzarella, basil, xvo oil, pesto  
arugula salad, grapefruit segments, shaved parmigiano, lemon vinaigrette  
panzanella salad, tomatoes, cucumbers, olives, sourdough croutons, balsamic, xvo oil

**sides (select 1)**

charred broccolini, chili flakes, xvo oil  
farmers market ratatouille, basil  
grilled mediterranean vegetables, pine nut pesto  
roasted squash and zucchini

**entrées (select 3)**

chicken milanese, mozzarella, roma tomato sauce  
baked ziti, beef bolognese, ricotta, mozzarella  
risotto with wild mushrooms, truffle oil, parmigiano reggiano  
penne alla vodka, jumbo shrimp scampi, broccoli, chili flakes, garlic crostini  
caserecchi pasta, slow braised beef short rib ragout, roasted pearl onions, parmesan crostini  
eggplant parmesan, mozzarella, basil, roma tomato sauce

**desserts**

mini cannoli  
seasonal panna cotta  
individual tiramisu

**lunch on the run**..... \$55.00 per person

includes soft drink or bottled water, whole fruit, chips, and chocolate chip cookie; to go only

**salads (select 1)**

red bliss potato salad, red onions, hard boiled eggs  
pasta salad, shredded carrots, green olives, dijon dressing  
cherry tomato salad, corn, black eyed peas, herb vinaigrette  
country slaw, mustard seeds, apple cider dressing

(continued next page)



LUNCH  
(CONTINUED)

**sandwiches** (select 3)

cajun spiced chicken, swiss cheese, spinach, sweet mustard, onions crisps, baguette  
roasted turkey breast, brie cheese, arugula, cranberry mayo, multigrain baguette  
caprese, vine ripe tomato, mozzarella, basil pesto, arugula, olive oil focaccia  
grilled vegetables, olive pesto, local goat cheese, sunflower seed roll  
tuna salad, charred scallions, chopped romaine, pita pocket

**plated lunch** ..... (2) course luncheon \$65.00 per person  
(3) course luncheon \$75.00 per person  
duet entrée +\$10.00 per person  
add iced tea \$6.00 per person

assorted sweet rolls, butter

**soups**

butternut squash bisque, coconut milk, chili oil  
wild mushroom bisque, white truffle oil, chives  
chunky chicken noodle soup, root vegetables, egg noodles  
farmers market vegetable minestrone, pasta pearls, pesto croutons  
little neck clam chowder, oyster crackers  
heirloom tomato and cucumber gazpacho, roasted garlic chips, basil oil

**salads**

caesar - chopped romaine, white anchovy dressing, parmigiano, sourdough croutons  
greek - romaine lettuce, cucumbers, cherry tomato, peppers, olives, feta cheese, oregano dressing  
asian greens - shredded carrots, jicama, asian pear, toasted cashews, honey lime vinaigrette  
organic greens - roasted squash, toasted sunflower seeds, carrot lime vinaigrette  
bitter greens - frisée, endive, watercress, citrus segments, honey lemon vinaigrette  
iceberg wedge - maytag blue cheese, crispy applewood bacon, onion crisps, buttermilk ranch dressing

**main events**

panzanella bread salad, grilled lemon pepper chicken, kale, baby spinach, tomatoes, cucumbers,  
radishes, balsamic vinaigrette  
ahi tuna niçoise salad, new potatoes, beans, tomatoes, romaine hearts, olives, tarragon vinaigrette  
grilled atlantic salmon, warm quinoa salad with black beans, dried cranberries, sprouts, honey lemon  
dressing  
cobb salad, grilled shrimp, field greens, crispy applewood bacon, garbanzo beans, cherry tomatoes, egg,  
avocado, honey mustard  
rosemary roasted chicken breast, mashed red bliss potatoes, fine green beans, grain mustard sauce  
grilled skirt steak, whipped sweet potatoes, broccolini with brown butter almonds, chimichurri sauce  
casarecchi pasta, slow braised beef short rib ragout, roasted pearl onions, parmesan crostini  
cauliflower "schnitzel," cauliflower caper salsa, smoked tomato jam, frisée and radish salad  
potato gnocchi, zucchini, squash, tomatoes, parmigiano reggiano, garlic cream sauce

**desserts**

cheesecake, white chocolate chantilly, raspberry  
key lime pie, toasted coconut, grapefruit  
milk chocolate bar, hazelnuts, caramel  
strawberry shortcake  
boston cream trifle  
blueberry almond tart, vanilla chantilly cream

## TEA SERVICE

includes choice of four teas and one glass of sparkling wine

*champagne and bubbles sparkling, Trump, blanc de blancs, monticello, va...included champagne, nv, moet, imperial, brut, épernay, france +\$10 per person champagne, nv, moet, imperial, rosé, épernay, france +\$12 per person*

### tea selections (choice of four)

#### herbal infusions (caffeine free)

*organic white ginseng an invigorating blend of raspberry, burdock root, mint, and revitalizing ginseng hibiscus berry a rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries organic turmeric ginger ayurveda inspired blend of turmeric, ginger, lemon and honey for longevity, stamina and balance organic mystic mint soothing peppermint with licorice root and sweet enlivening basil*

#### chai tea

*masala chai a robust, 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*

#### white and green tea

*organic silver needle reserve white tea with a sublime, sweet flavor and rich, savory finish matcha super green an energizing blend of matcha and sencha with a deep sweetness and smooth, umami richness jasmine pearls hand-rolled tea leaves infused with the sweet aroma of jasmine blossom*

#### oolong tea

*jade oolong grown at elevations of 500-850 meters above sea level in the mingjian village of nantou, taiwan, jade oolong is an aromatic and flavorful tea with notes of fresh-cut gardenia, freesia blossoms and tropical fruits ruby oolong handcrafted by an expert oolong master in the doimaselong, this special qingming ruby oolong micro-lot has a silken 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 lively, robust red cup with a brisk flavor and sweet caramel undertones*

#### pu-erh tea

*organic ancient pu-erh tuo-cha, traditional soothing flavor with sweet notes of dark mocha organic chocolate cinnamon*

**afternoon tea** ..... \$65.00 per person

#### savory

*cucumber sandwich, lemon caper cream cheese, rye bread scottish salmon pinwheel, dill, pumpernickel bread truffle'd egg salad, micro watercress, profiteroles cannoli, chicken salad, golden raisin, cashews*

#### sweet (items may vary seasonally)

*lemon cranberry scone wild strawberry fruit tartlet raspberry macaron coffee éclair chocolate tart lemon madeleine chouquettes served with devonshire cream, homemade berry jam and whipped butter*

a lesson in history...

afternoon tea was first introduced in england by anna, the seventh duchess of bedford, in the year 1840. with the evening meal in her household served fashionably late at eight o'clock, the duchess would become hungry around four o'clock, thus creating a need for a between-meal nosh now called afternoon tea and enjoyed worldwide.

**TEA SERVICE  
(CONTINUED)**

a lesson in history...  
the british tradition of high  
tea began in the mid 1700s  
as an afternoon meal  
usually served between 3  
and 4 o'clock. initially, it  
was a meal for the working  
man, taken standing up or  
sitting on tall stools, thus  
'high'. tea with cakes,  
scones, even cheese on  
toast would have been  
served.  
a more robust culinary  
offering than afternoon tea,  
high tea is traditionally  
intended to be a full meal  
service.

**high tea**..... \$85.00 per person

**savory**

*smoked salmon and cucumber sandwich, lemon caper cream cheese, rye bread  
truffle'd egg salad, micro watercress, profiteroles  
cannoli, chicken salad, golden raisin, cashews  
DC B.A.L.T, applewood smoked bacon, avocado, tomato confit, boston bibb lettuce and basil-mayo  
mini quiche, baked with broccoli, cheddar, egg royal  
deviled egg, hackleback caviar*

**sweet** (items may vary seasonally)

*lemon cranberry scone  
wild strawberry fruit tartlet  
raspberry macaron  
coffee éclair  
chocolate tart  
lemon madeleine  
chouquettes  
served with devonshire cream, homemade berry jam and whipped butter*

**RECEPTION**

**hors d'oeuvres**..... 4 selections - \$28.00 per person  
6 selections - \$40.00 per person  
10 selections - \$60.00 per person

**chilled**

*watermelon and local goat cheese skewer, sea salt, xvo oil (v) (g)*  
*avocado toast, shaved radish, puffed sorghum (v)*  
*deviled egg, hackleback caviar (g)*  
*blackened ahi tuna, red curry crisp, mango mayo, pickled ginger (g)*  
*wild mushroom and ricotta, tomato cone (v)*  
*peruvian ceviche spoon, seasonal fish, aji amarillo, cilantro, jalapeño, lime (g)*  
*marinated roma tomatoes, xvo oil, garlic crostini (v)*  
*mini lobster roll, lemon aioli, brioche bun*  
*tuna poke, savory cone, avocado crème*  
*prime beef tartare, fried caper, horseradish, crostini*  
*smoked salmon, marble rye, dill cream cheese*  
*lobster blt, smoked tomato marmalade, crispy ficelle*  
*caprese skewer, cherry tomato, bocconcini, balsamic (v) (g)*  
*poached shrimp cocktail, vodka spiked cocktail sauce (g)*  
*lemon ricotta, rosemary focaccia crisp (v)*  
*eggplant carbonata, capers, lemon, multigrain ficelle (v)*

**hot**

*vegetable samosa, tamarind dip (v)*  
*new zealand lamb chop, mint sauce (g) (+\$2.00 per person)*  
*beef satay, teriyaki glaze, black sesame*  
*lobster grilled cheese sandwich, smoked ketchup*  
*saffron arancini, aged parmigiano (v)*  
*cornmeal fried oyster, old bay mayo*  
*mini beef wellington, beef filet, brie, raspberry, flaky dough*  
*cajun grilled shrimp skewer, chimichurri dip (g)*  
*mini cheeseburger, smoked ketchup, kosher pickle*  
*bacon wrapped scallop, frank's hot sauce maple glaze (g)*  
*crispy sesame chicken tender, honey mustard dip*  
*buffalo chicken meatball, sweet and spicy glaze, ranch dip (g)*  
*crispy duck spring roll, ginger plum dipping sauce*  
*crispy falafel fritter, cucumber raita dip*  
*mini maryland crab cakes, grain mustard aioli*

**RECEPTION DISPLAYS**

2 hours of continuous service

**italian antipasto**..... \$25.00 per person

*prosciutto di parma, sopressata, salumi, taleggio, asiago, truffle ricotta*  
*roasted mediterranean vegetables, orange marinated olives, artichokes in olive oil*  
*rosemary focaccia, garlic crostini*

**cheese display**..... \$25.00 per person

*local and international cheese display, fresh and dried fruit*  
*baguette, dried fruit and nut crisps, crackers*

**farmers market**..... \$25.00 per person

*heirloom tomato gazpacho shooters*  
*garden crudités, dill ranch dip*  
*artichoke yogurt dip, pita chips*

**sushi station (sushi chef optional)**..... \$40.00 per person

*maki rolls to include california, spicy tuna, crunchy shrimp, salmon avocado, and Trump roll*  
*nigiri to include tuna, salmon, white fish, eel and shrimp*  
*pickled yellow ginger, wasabi, soy sauce*

**taste of chesapeake**..... \$45.00 per person

*chesapeake oysters, poached shrimp, snow crab claws, garlic steamed mussels*  
*spiked cocktail sauce, marie rose, mustard aioli, black pepper shallot mignonette, lemon wedges*

RECEPTION DISPLAYS  
(CONTINUED)

**mezze marketplace**.....\$30.00 per person  
*fried pea and potato patties, diced tomatoes, sumac onion salad*  
*spicy eggplant, tomato, cilantro*  
*falafel*  
*mixed olives*  
*tabbouleh salad*  
*labneh with za'atar and mint*  
*pita chips, hummus, tahini sauce*

**comfort food station (select 3)** .....\$30.00 per person  
*texas beef chili, sour cream, scallions, shredded cheddar*  
*mini kosher hot dogs, crispy puff pastry, spicy mustard*  
*chicken and cheese quesadilla, pico de gallo*  
*mini cheeseburger sliders, smoked ketchup, pickles*  
*individual mac and cheese, truffle bread crumbs*  
*virginia ham grilled cheese sandwich, pear mostarda*  
*hot cinnamon sugar churros, chocolate sauce*  
*chocolate chip cookies*  
*s'mores bars*

**sliders (select 3)**.....\$30.00 per person  
*lamburger – local lamb patty, feta cucumber tzatziki*  
*turkey – lean turkey patty, provolone, arugula, cranberry mayo*  
*salmon burger – sweet chili glazed atlantic salmon, ginger mayo, charred scallions*  
*prime time – beef patty, brie cheese, truffle aioli*  
*maryland crab cake – fennel slaw, caper aioli*  
*buffalo bill – bison patty, apple smoked bacon, blue cheese, frank's hot mayo, iceberg lettuce*  
*sweet potato tots ..... +\$5.00 per person*

**flatbread** .....\$30.00 per person  
*amante della carne - pepperoni, italian sausage, ham, mozzarella cheese*  
*margherita - fresh burrata, spicy marinara, fresh basil*  
*bacon spinach alfredo - mushrooms, roasted garlic fontina sauce*  
*duck confit - goat cheese, cranberries, balsamic drizzle*

**dc street food (select 3)**.....\$30.00 per person  
*al pastor tacos—marinated pork, pineapple, onions, cilantro*  
*bacon grilled cheese, sourdough bread*  
*mango salsa dog—mangoes, chopped jalapeños, red onions, cilantro, poppy seed bun*  
*bahn mi sandwich—sliced pork, pickled cucumber, carrots, and daikon, coriander leaves, toasted french baguette*  
*chicken empanada—pulled chicken, onions, cumin, empanada dough*  
*mambo beef chili—ground beef, cheese, green onions, sour cream, tortilla*  
*grilled pork loin satay, vinegar, sushi rice*

**paella (select 1)** .....\$35.00 per person  
*paella de mariscos – shrimp, lobster, mussels, clams, calamari, saffron rice*  
*paella valenciana – chicken, chorizo, seafood, peas, bell peppers, carnaroli rice*  
*garlic bread, spinach, shaved fennel, navel orange dressing*

**dessert station** .....\$30.00 per person  
*mini desserts to include tartlets, crème brulée, mini cookies, assorted dessert bars,*  
*assorted cake pops, truffles, and macarons*

**donut station** .....\$18.00 per person  
*warm cinnamon sugar and glazed mini donuts*

**sweet bites and cookies** .....\$18.00 per person  
*chocolate truffles, cookies, macarons, assorted dessert bars*

CULINARY ACTION  
STATIONS

minimum of 25 guests,  
attendant required,  
2 hours of continuous  
service

<b>rotisserie chicken</b> .....	\$22.00 per person
<i>peruvian rotisserie chicken, paprika, white wine, vinegar, cumin</i>	
<i>lemon thyme sauce</i>	
<i>chive biscuits</i>	
<b>roasted turkey breast</b> .....	\$20.00 per person
<i>sage and orange brined free range turkey</i>	
<i>giblet gravy, cranberry chutney, grain mustard</i>	
<i>cornbread</i>	
<b>maple glazed virginia ham</b> .....	\$20.00 per person
<i>clove and orange slow roasted bone in ham</i>	
<i>grain mustard, bourbon bbq sauce</i>	
<i>soft parker house rolls</i>	
<b>beef sirloin</b> .....	\$28.00 per person
<i>medium rare roasted herb crusted beef sirloin</i>	
<i>merlot red wine jus, parsley chimichurri, steak sauce</i>	
<i>brioche slider buns</i>	
<b>candied clothesline bacon</b> .....	\$12.00 per person
<i>thick cut bacon, black pepper, maple syrup, pickles</i>	
<b>beef tenderloin</b> .....	\$30.00 per person
<i>medium rare black pepper crusted roasted beef tenderloin</i>	
<i>red wine veal jus, horseradish cream, steak sauce</i>	
<i>brioche slider buns</i>	
<b>baby back pork ribs</b> .....	\$30.00 per person
<i>Cajun seasoned baby back pork ribs</i>	
<i>yucca frita, mambo sauce</i>	
<i>jalapeño cornbread</i>	
<b>rack of lamb</b> .....	\$32.00 per person
<i>mustard and herb bread crumbs roasted lamb rack</i>	
<i>madeira lamb jus, mint jelly, grain mustard</i>	
<i>brioche slider buns</i>	
<b>rosemary salmon</b> .....	\$20.00 per person
<i>slow roasted atlantic salmon fillet</i>	
<i>white wine sauce, honey mustard, dill crème fraîche</i>	
<i>brioche slider buns</i>	
<b>rockfish fillet</b> .....	\$28.00 per person
<i>roasted chesapeake rockfish</i>	
<i>citrus vanilla drizzle, saffron tomato sauce</i>	
<i>brioche slider buns</i>	
<b>little italy</b> .....	\$28.00 per person
<i>three cheese tortellini, beef bolognese</i>	
<i>wild mushroom risotto, parmigiano, aged balsamico</i>	
<i>penne alla vodka, shrimp, maryland crab meat, leeks</i>	
<i>rosemary focaccia, garlic bread</i>	
<b>poke and ceviche</b> .....	\$35.00 per person
<i>hawaiian ahi tuna poke, red onion, seaweed, soy, sesame, wonton crisps</i>	
<i>lomi lomi salmon, smoked and cured salmon tartar, red onion, scallion, white soy, pita chips</i>	
<i>south florida snapper ceviche, lime, chili, cilantro, fried plantain chips</i>	

## DINNER

all dinners served with  
Trump signature segafredo  
zanetti coffee,  
decaffeinated coffee, and a  
selection of risi teas  
assorted rolls, sweet butter

**plated dinner** ..... 3 course poultry | vegetarian \$92.00 per person  
3 course beef | seafood | lamb | duck \$105.00 per person  
4 course poultry | seafood | vegetarian \$110.00 per person  
4 course beef | lamb \$120.00 per person  
tableside choice of entrée (max 2, same side dishes) +\$25.00 per person  
pre-selected choice +\$10.00 per person

### **soups**

*lobster bisque, lobster beignet, brandy, tarragon crème*  
*maryland crab chowder, new potatoes, carrots, celery, fried parsley, old bay*  
*butternut squash bisque, coconut milk, chili oil, maple croutons*  
*wild mushroom purée, shallots, sherry, parmesan crisp*  
*chilled potato and leek vichyssoise, truffled leek soubise*  
*sweet corn bisque, jumbo lump crab, celery confit*  
*chilled cucumber avocado bisque, lime marinated rock shrimp, chipotle oil*

### **salads**

*chesapeake caesar, oyster croutons, crispy garbanzo beans, shaved parmigiano, caesar dressing*  
*spinach, kale, roasted grapes, maytag blue cheese, spiced pecans, apple cider vinaigrette*  
*salad bouquet, cucumber wrapped organic greens, oven dried roma tomatoes, candy striped beets, niçoise olives, sherry vinaigrette*  
*organic greens, endive, frisée, watercress, navel orange, feta cheese, citrus vinaigrette*  
*wedge salad, baby iceberg, applewood bacon, onion crisps, avocado, blue cheese dressing*  
*beet salad, sea salt roasted, creamy goat cheese, hazelnuts, arugula, saba drizzle*  
*burrata salad tower, heirloom red and yellow tomatoes, creamy burrata, olive oil crostini, micro basil, aged balsamic, pesto*  
*poached pear salad, baby spinach, maytag blue cheese, spiced pecans, sherry vinaigrette*

### **appetizers**

*poached shrimp salad, pickled honeydew, frisée, puffed sorghum, tangerine vinaigrette*  
*maine lobster salad, jicama slaw, cucumber, citrus, avocado lime purée*  
*maryland blue crab salad, navel orange, wasabi tobiko, ponzu citrus dressing*  
*blackened hawaiian tuna, celery, mango, smoked pepper coulis, crispy capers*  
*scottish smoked salmon, crispy poached egg, horseradish crème fraîche, charred scallion*  
*wild mushroom risotto, black truffle, carnaroli rice, parmigiano*  
*shrimp and crab filled cannelloni, roasted garlic sauce, olive oil poached cherry tomatoes*  
*seared diver scallop, smoked tomato confit, sweet corn relish*  
*slow braised veal cheek, parsnip purée, black trumpet mushrooms, truffle sauce*  
*potato gnocchi, zucchini, squash, tomatoes, parmigiano reggiano, garlic cream sauce*

### **main courses**

*grilled lemon pepper spiced atlantic salmon fillet, cauliflower purée, crispy brussels sprouts, pomegranate seeds, pomegranate drizzle*  
*roasted chesapeake spiced rockfish fillet, saffron paella with shrimp, clams, calamari and mussels, sweet pea purée*  
*herb crusted halibut, parsnip purée, roasted asparagus, olive oil poached cherry tomatoes, thyme white wine nage*  
*crispy mediterranean branzino fillet, ratatouille, roasted pee wee potatoes, pine nuts, basil sauce*  
*roasted miso marinated chilean sea bass, wilted baby bok choy, cranberry beans, beluga lentils, ponzu lime sauce*  
*maryland jumbo lump crab cake, sweet corn, golden potato and english pea ragout, lemon caper remoulade*  
*cajun rubbed free range chicken breast, crushed maple sweet potatoes, wild mushrooms, roasted pearl onions, madeira jus*

All food and beverage pricing is subject to tax and service charge

**DINNER**  
**(CONTINUED)**

**main courses (continued)**

roasted free range chicken breast filled with mushroom and ricotta, quinoa, barley, wild rice, honey roasted heirloom carrots, sherry reduction

12 hour braised boneless beef short rib, horseradish whipped potatoes, roasted baby zucchini and squash, braising jus

herbes de provence spiced lamb loin, brown butter crumbs, golden potato pavé, fine green beans, sherry lamb jus

grilled new york strip steak, café de paris butter, grain mustard whipped potatoes, roasted zucchini, merlot sauce

five spice roasted duck breast, creamed black kale, crispy polenta, sour cherry sauce

grilled beef tenderloin, truffle parmesan potatoes, buttered green asparagus, cabernet shallot sauce

**vegetarian options**

spinach and cheese ravioli, garden marinara sauce, zesty turnip greens pesto, roasted sunflower seeds

cannelloni with roasted vegetable, eggplant carbonara, goat cheese cream sauce

wild mushroom risotto, artichokes, black truffle sauce

potato gnocchi, beefsteak tomato filled with quinoa and raisins, sauteed spinach, garlic cream sauce

**duo entrée options**

chicken breast imperial with maryland crabmeat, potato and leek "risotto", charred broccolini, old bay aioli ..... \$105.00 per person

beef filet and maryland crab cake, potato gratin, asparagus and baby carrot medley, red wine sauce, lemon caper remoulade..... \$120.00 per person

pan seared sea scallops, petite filet mignon, brown butter whipped potatoes, maple glazed heirloom carrots, citrus butter sauce..... \$120.00 per person

beef short rib and half maine lobster, brown butter whipped potatoes, green beans, golden corn, brandy veal jus ..... \$125.00 per person

**dessert**

lemon bar, crystallized violet

dark chocolate hazelnut bar, milk chocolate whipped ganache

chocolate peanut butter bar, milk chocolate feuilletine

cheesecake, whipped ganache, seasonal berries

fresh fruit tart, diplomat cream, berry meringue

triple chocolate parfait, devil's food cake, fudge, cornflake crunch

cheese plate, selection of three with chef's favorite accompaniments

selection of miniature desserts served family style

**buffet dinner** (up to 2 hours of continuous service)..... \$115.00 per person  
+ \$30 each additional hour

**appetizers, soups, and salads (select 4)**

vegetable minestrone, pesto croutons

wild mushroom bisque, white truffle oil, chives

chunky chicken noodle soup, root vegetables

caesar, chopped romaine, parmegiano, croutons, creamy caesar dressing

organic greens, roasted butternut squash, toasted sunflower seeds, carrot lime vinaigrette

frisée, endive, watercress, citrus segments, honey citrus vinaigrette

iceberg wedge, maytag blue cheese, crispy applewood smoked bacon, buttermilk ranch dressing

**main events (select 2)**

grilled skirt steak, chimichurri sauce

italian meatballs, penne primavera, ricotta, rosemary crumbs

farfalle, bay shrimp, corn, capers, sweet garlic white wine sauce

rosemary roasted chicken breast, grain mustard sauce

lobster mac and cheese, tarragon crumbs

maryland crab cakes, caper remoulade

herb crusted rockfish fillet, tarragon sauce

(continued next page)



**DINNER**  
**(CONTINUED)**

**starch and vegetables** (select 2)  
whipped sweet potatoes  
herb roasted fingerling potatoes  
jasmine rice  
green beans, almond brown butter  
seasonal vegetable medley  
charred broccolini, sweet garlic

**dessert** (select 3)  
seasonal fruit tart  
dark chocolate soufflé cake  
mini cannoli  
tiramisu  
salted caramel tart  
panna cotta  
crème brulee  
s'mores bar  
chocolate peanut butter bar  
seasonal trifle  
seasonal cheesecake  
lemon bar

**MISCELLANEOUS**  
**FEES**

bartender, up to 3-hours (1 per 75 guests).....\$200.00 per bartender  
additional hour .....\$100 per bartender, per hour  
cashier (1 per 150 guests) ..... \$200.00 per cashier  
additional hour .....\$100 per cashier, per hour  
coat check attendant, up to 4 hours (1 per 200 guests) .....\$200.00 per attendant  
additional hour .....\$100 per attendant, per hour  
chef attendant, up to 3-hours (1 per 75-100 guests).....\$200.00 per attendant  
additional hour .....\$100 per attendant, per hour  
sushi chef.....\$300.00 per chef  
vendor meals.....\$60.00 per person  
children's meals.....\$50.00 per child  
menu cards printed by hotel.....\$3.00 per card  
upgraded gold charger.....\$5.00 per charger  
event valet parking (hosted or individual responsibility).....\$26.00 per vehicle

*\*\*please note: increases to guest count by more than 3% of the guarantee after the guarantee has been submitted will incur a 20% surcharge, applied to each guest exceeding the first 3%.*

BAR SELECTIONS

LUXURY

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

sparkling | *sommelier selection up to \$72 per bottle*  
white | *sommelier selection up to \$49 per bottle*  
red | *sommelier selection up to \$55 per bottle*

BEER

*local seasonal ipa, budweiser, amstel light, heineken*

**hosted bar | package**

*first hour \$29 per person  
each additional hour \$12 per person*

**hosted bar | consumption**

*cocktails \$14 each  
beer \$9 each  
house sparkling \$72 per bottle  
house white wine \$49 per bottle  
house red wine \$55 per bottle  
sodas, juice \$7 each*

ADD-ONS

*johnnie walker blue... \$750 per bottle  
the macallan rare cask... \$750 per bottle  
dalmore 18... \$750 per bottle*

*all bars include vero still & sparkling water, soft drinks, juices, and appropriate garniture  
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender  
additional hour | \$100 per bartender, per hour  
cashier (1 per 150 guests) | \$200.00 per cashier*

BAR SELECTIONS  
(CONTINUED)

GRAND LUXURY

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, dalmore 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 up to \$79 per bottle*

BEER

*local seasonal ipa, budweiser, bud light, amstel light, heineken, stella artois*

**hosted bar | package**

*first hour \$39 per person  
each additional hour \$14 per person*

**hosted bar | consumption**

*cocktails \$16 each  
beer \$9 each  
wine (up to) \$79 per bottle  
sodas, juice \$7 each*

ADD-ONS

*johnnie walker blue... \$750 per bottle  
the macallan rare cask... \$750 per bottle  
dalmore 18... \$750 per bottle*

*all bars include vero still & sparkling water, soft drinks, juices, and appropriate garniture  
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender  
additional hour | \$100 per bartender, per hour  
cashier (1 per 150 guests) | \$200.00 per cashier*

BAR SELECTIONS  
(CONTINUED)

TRUMP STYLE

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, dalmore 18, johnnie walker 18*  
whiskey | *crown royal, jack daniel's single barrel*  
bourbon | *woodford reserve, hudson bay*  
rye | *peerless*  
cognac | *hennessey xo*  
port | *20 year tawny, late bottled vintage*

WINE

see wine list | *options up to \$95 per bottle*

BEER

*local seasonal ipa, bud light, sam adams, amstel light, heineken, affligem blond*

**hosted bar | package**

*first hour \$55 per person  
each additional hour \$19 per person*

**hosted bar | consumption**

*cocktails \$20 each  
beer \$9 each  
wine (up to) \$95 per bottle  
sodas, juice \$7 each*

ADD-ONS

*johnnie walker blue... \$750 per bottle  
the macallan rare cask... \$750 per bottle*

*all bars include vero still & sparkling water, soft drinks, juices, and appropriate garniture  
bartender up to 3-hours (1 per 75 guests) | \$200.00 per bartender  
additional hour | \$100 per bartender, per hour  
cashier (1 per 150 guests) | \$200.00 per cashier*

## WINE LIST

### HOUSE SELECTIONS

**Sparkling** | *sommelier selection* | \$72

**White** | *sommelier selection* | \$49

**Red** | *sommelier selection* | \$55

### BUBBLES

*cava, biutiful, brut nature, fernandez, spain* | \$68

*prosecco, borgo magreda, extra dry, italy* | \$72

*sparkling, Trump, blanc de blanc, monticello, va* | \$86

*champagne, louis roederer, brut premier, reims, france* | \$149

*champagne, dom perignon, reims, france* | \$310

*rosé champagne, moet imperial, epernay, france* | \$130

*rosé champagne, ruinart, reims, france* | \$220

### WHITE

*sauvignon blanc, sancerre, delaporte, loire valley, france* | \$72

*sauvignon blanc, cloudy bay, marlborough, new zealand* | \$68

*pinot grigio, jermann, italy* | \$64

*chardonnay, Trump, monticello appellation, va* | \$68

*chardonnay, newton, unfiltered, sonoma-napa, ca* | \$116

*chardonnay, far niente, napa, ca* | \$140

### ROSÉ

*rosé, spirit gassier, cotes de provence, france* | \$72

*rosé, cape mentelle, margaret river, australia* | \$78

### RED

*pinot noir, schug, ca* | \$76

*pinot noir, patz & hall, ca* | \$119

*malbec, felino, mendoza, argentina* | \$64

*tempranillo, arrocal, ribera del duero, spain* | \$60

*meritage, Trump, american appellation, va* | \$72

*cabernet sauvignon, steele, lake county, ca* | \$76

*cabernet sauvignon, silver oak, alexander valley, ca* | \$195

### SWEET

*A large selection of Ports, Madeira, and dessert wines are available upon request.*

### KOSHER & MESHUVAL

*available upon request*

*Full wine list and sommelier recommended pairings are available upon request  
All prices are per (750ml) bottle*