THE DUPONT CIRCLE

DOYLE COLLECTION • WASHINGTON

HOLIDAY MENU
2017

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HOLIDAY SEASON AT THE DUPONT CIRCLE

Plan your 2017 Holiday Party at The Dupont Circle and celebrate in unique style. Our inspiring spaces feature highlights like natural sunlight and sparkling chandeliers. Relish a gas fireplace in Foxhall, an iconic 1950's style in the Glover Park Room, 3,000 square feet of redesigned elegance (with outdoor patio) in the Dupont Ballroom and stunning city views from The Heights, our ninth-floor haven that offers a truly elevated holiday soirée.

As a full-service venue that takes care of every last detail, we leave you more time to savor the experience and mingle with your guests. We'll impress with elevated menus that feature seasonal, French-American fare, as well as an expertly selected wine list to perfectly complement every dish.

AFTER WORK COCKTAIL RECEPTION

$80 PER PERSON
YOUR CHOICE OF 3 TRAY-PASSED
HOT OR COLD HORS D'OEUVRE

HOT HORS D'OEUVRE

Butternut squash shooter
with cinnamon crème

Tart of goat cheese mousse
with roasted fig

Beef wellington
with truffle demi glace

Roasted root
vegetable skewer

Shrimp pot sticker
and chili dipping sauce

Lamb lollipop
with mint yogurt

COLD HORS D'OEUVRE

Tuna tartar
on wasabi taro chip

Roasted peach with rosemary,
cured ham and ricotta on crostini

Cured Irish salmon
with escabeche

Virginia oysters with apple,
daikon, cucumber and yuzu

Duck prosciutto
with apple chutney and cranberry relish

Caviar with fingerling potatoes
and crème fraiche

AFTER WORK COCKTAIL RECEPTION

YOUR CHOICE OF ONE
RECEPTION DISPLAY

DC Slider

Shredded BBQ pork slider, beef slider, Dupont black bean slider, truffle fries, macaroni and cheese

Accompaniments: sautéed mushrooms, caramelized onions, tomatoes, Boston lettuce, pickles, creamy citrus coleslaw, ketchup, mustard, mayonnaise, cheddar cheese and crispy shallots

Southern Comfort

Buttermilk fried chicken, smoked baby back ribs with barbecue sauce, buttermilk corn bread, classic coleslaw, macaroni and cheese

Mediterranean Display

Roasted red pepper salad, marinated olives, marinated feta cheese, artichoke hearts, stuffed grape leaves, cherry tomato and mozzarella salad, hummus, baba ghanoush and fresh pita bread

BEVERAGES

2-HOUR HOUSE BAR

RECEPTION DINNER

$129 PER PERSON
YOUR CHOICE OF 5 TRAY-PASSED HOT
OR COLD HORS D'OEUVRE

HOT HORS D'OEUVRE

Butternut squash shooter
with cinnamon crème

Tart of goat cheese mousse
with roasted fig

Beef wellington
with truffle demi glace

Roasted root
vegetable skewer

Shrimp pot sticker
and chili dipping sauce

Lamb lollipop
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COLD HORS D'OEUVRE

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Cured Irish salmon
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Virginia oysters with apple,
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with apple chutney and cranberry relish

Caviar with fingerling potatoes
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YOUR CHOICE OF 3 DINNER STATIONS

Slow roasted turkey,
cranberry sauce, seasonal vegetables and brioche

Pan seared Irish salmon,
whipped spinach and roasted root vegetables

Fresh pasta: Lobster ravioli, gnocchi,
alfredo, basil tomatoes, arugula pesto,
wild mushroom, Italian sausage, chicken

Beef rib on the bone
with red wine reduction or Bearnaise,
lumber potatoes and caramelized onions

YOUR CHOICE OF 2 DESSERT ITEMS

Christmas log

Eggnog crème brulee

Gingerbread spice
with chocolate mousse and mandarin

Mini pear and cranberry pies

Christmas pudding with brandy anglaise

BEVERAGES

2-HOUR PREMIUM BAR WITH BAR DUPONT
SIGNATURE HOLIDAY COCKTAIL

SMALL PLATES DINNER*

$140 PER PERSON

STARTER

Choptank oysters

SELECT ONE

Pear and Parsnip soup

Lobster bisque

SELECT ONE

Beets, clemintine, herbs,
gorgonzola and arugula with mustard seed dressing

Warm Brussels sprouts
with candied hazelnuts, cranberry and baby spinach

Roasted yam
with baby kale and pomegranate

*Ask how you can customize this menu
for a seated dinner

SELECT THREE

Creekstone Farms tenderloin,
whole grain mustard mash, baby carrots and sautéed spinach

Pennsylvania venison,
organic red beet puree, collard greens, chestnut crumble

East Coast sea bass,
Spanish saffron potatoes, artichoke, fava beans

Wild sea bream,
parsley root purée, Canadian Cove steamed
mussels, tarragon butter

SELECT TWO

Chocolate parfait
with clementine

Christmas pudding
with brandy anglaise

Eggnog crème brûlée

Christmas log

Holiday cookies

BEVERAGES

3-HOUR PREMIUM BAR WITH BAR DUPONT
SIGNATURE HOLIDAY COCKTAIL

ASK ABOUT UPGRADING YOUR MENU

CHAMPAGNE UPON ARRIVAL

LATE NIGHT COFFEE AND CORDIAL BAR

NIGHTCAP SNACKS

BAR DUPONT SIGNATURE HOLIDAY COCKTAILS

Spiced Cranberry Spritz

Moscatel sherry, dry Curaçao spiced cranberry syrup, sparkling wine

Poinsettia Punch

Vodka, Cointreau, cranberry simple syrup, orange juice, sparkling wine

Rosemary-Infused Spiked Soda

Gin, Pine Liqueur, rosemary simple syrup, grapefruit soda

Winter Wonderland

Dark Rum, Five Spice syrup, lime, Angostura bitters

Naughty Elf

Bourbon, Don Ciccio & Figli Nocino, orange bitters, lemon, maple soda

CONTACT

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SMALL PRINT

CONTRACT AND DEPOSIT

A contract and deposit are required to secure your event, with the minimum catering revenue paid in full before the event date (unless direct billing has been approved). Your contract will stipulate a mutually agreed upon food and beverage minimum.

SERVICE CHARGE AND TAX

All food, beverage, and room rental are subject to 22% service charge and applicable tax. Chef attendant and bartender fees when required are additional.

GUARANTEE OF ATTENDANCE

The guaranteed number of attendees for each event must be communicated to the Hotel not less than 3 full working days prior to the event. For plated menus with multiple entrée choices the highest priced entrée will determine the menu price. Final guarantee of attendance must include the number of each entrée being served, with the client providing place cards denoting each guest's entrée choice. If place cards and entrée choices are not provided a menu surcharge of$10.00 per person plus service charge and tax will be assessed. The Hotel will limit setup and food preparation in excess to no more than 3% of the guarantee given. Significant changes to room set up within 72 hours of the event will incur additional labor fee(s) of not less than $250.00 per room. Final catering charges will be based on the guaranteed number of attendees or the total number served, whichever is greater.

MENU

Final menu selections should be submitted 21 days prior to the event whenever possible. The Hotel will offer a complimentary menu tasting for up to four guests to aid in menu planning for plated dinners only (minimum revenue required). The Chef reserves the right to replace menu items when required due to availability. Please notify your catering manager of any allergies and special menu requests.

ROOM RENTAL

Room rental fees are subject to 22% service charge and applicable tax. Audio visual charges for services provided by the Hotel's in-house AV team are additional.

OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into or removed from the hotel.

AUDIO VISUAL

The Hotel engages a professional in-house audio visual team to provide complete AV service for your event. The Director of Event Technology will provide you with a customized quote for services requested. Outside audio visual companies are allowed to work at the hotel only at the discretion of hotel management and may incur additional fees which will be charged to your master account. With the exeption of DJs and entertainers, outside sound systems are not permitted in Dupont Ballroom, the Foxhall Room, or the Glover Park Room.

VENDORS

The hotel reserves the right to approve all vendors prior to allowing access to work at the hotel. Proof of insurance from your vendor(s) listing the hotel as an Additional Insured may be required.