

THE DUPONT CIRCLE

DOYLE COLLECTION · WASHINGTON DC

2019 WEDDING MENU

THE DUPONT CIRCLE WEDDING PACKAGE 2019

YOUR WEDDING DETAILS:

- Passed Hors D'Oeuvres
- Plated Dinner Menu
- Cutting and Service of Wedding Cake
- Complimentary Room Rental for 5 hours
- Use of Hotel White Floor length Linens, Votives & Candles fine China, Silver and Glassware
- Dance Floor
- Complimentary "getting ready" lounge the day of the event
- Complimentary Menu Tasting for up to 4 guests
- Complimentary accommodations in a Grand Deluxe Room the night of the wedding with Champagne amenity
- Special Room Block Rates for Guests and discounted guest room upgrades
- Customized pre-arrival and on-site support from guest services team
- Complimentary vendor recommendations

Prices subject to 24% service charge, comprised of 18% gratuity and 6% administrative fee, and applicable tax.

A food and beverage minimum of \$21,000 is required for all Saturday weddings during peak wedding season. The minimum will be reduced for Friday, Sunday, Saturdays during non-peak wedding months and all available Saturday evenings within a 6 month booking window. Inclusions may be modified based on the reduced minimum.

CHOOSE A MENU PACKAGE

SILVER MENU

4 tray passed hors d'oeuvre
3 course plated dinner
1 dessert

.....

GOLD MENU

5 tray passed hors d'oeuvre
3 course plated dinner
1 dessert

.....

PLATINUM MENU

4 tray passed hors d'oeuvre
1 reception display
3 course plated dinner
1 dessert

PAIR WITH A BEVERAGE PACKAGE

BAR PACKAGE A

4 hour house bar
Champagne Toast

.....

BAR PACKAGE B

5 hour house bar
Tablesides wine service
Champagne Toast

.....

BAR PACKAGE C

5 hour premium bar
Tablesides wine service
Champagne Toast

TRAY PASSED HORS D'OEUVRES

SILVER

select 4

GOLD

select 5

PLATINUM

select 4

PASSED HORS D'OEUVRES - COLD

Toasted focaccia, goat cheese, fig, balsamic glaze
Tapenade crostini
White bean crostini
Rapini crostini
Bruschetta crostini
Crispy panisse, fried chickpea, cumin
Eggplant caviar, pomegranate, cucumber, mint
Smoked salmon, crème fraiche, chive
Mozzarella tomato skewer, basil pesto
Watermelon cubes, feta, mint, balsamic reduction
Spicy salmon tartare, yuzu, wonton
Tuna tartare and avocado on crispy plantain
Crab salad on Guinness bread
Prosciutto di Parma, basil, peach skewer
Herb crusted mini tenderloin, horseradish aioli
Peruvian ceviche

PASSED HORS D'OEUVRES - HOT

Crispy chickpea panisse, sumac yogurt
Gougeres
Crispy vegetable samosa, cucumber yogurt
Mini quiche
Tempura vegetables, sweet and sour sauce
Meatball Pomodoro, house made ricotta
Arancini, truffle soy sabayon
Mozzarella in carozza, cherry tomato stew
Mini crab cake, Old Bay remoulade
Lobster bisque shooter, tarragon cream
Scallop crusted with hazelnut, Asian pear chutney
Fried chicken, honey mustard dipping sauce
Braised short rib empanada, tomatillo sauce
Braised short rib fondue, horseradish, crispy leek
Shrimp skewer, yuzu butter
Beef slider, smoked Irish cheddar, soffritto
Croque Monsieur

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SILVER MENU PACKAGE

\$125.00 PER PERSON

INCLUDES TRAY PASSED HORS D'OEUVRES SELECT 4

STARTER

Select 1

SALADS

Burrata, prosciutto, hazelnut pesto, balsamic vinaigrette
Endive, poached pear, candied walnuts, Fourme de Ambert
Tri-color beets, honey goat cheese, hazelnuts, beet mustard
Classic Caesar, white anchovy, Parmesan

HOT APPETIZERS

Crab cake, smoked heirloom tomatoes
Cavatelli herb pasta
Maine scallop, cauliflower puree

COLD APPETIZERS

Octopus, red chermula, herb salad, croquettes
Beef tartare, capers, mustard, French cocktail sauce, arugula

ENTRÉE

Chef selected garnishes reflecting seasonal availability and creative presentation

Select 2

POULTRY

Cajun chicken breast, beurre blanc

PASTA AND VEGETABLES

Burrata ravioli, basil pesto
Risotto, wild mushroom, pecorino
Pasta primavera
Farro, quinoa, pomegranate, arugula, mustard

DESSERT

Select 1

Raspberry and pistachio mousse, dacquoise
Blueberry mousse, vanilla sponge, black currant fondant
Chocolate tart, cherry puree, chocolate ganache
Lemon tart, raspberry coulis, fresh berries
Tarte tatin, crème fraîche
New York cheesecake
Chocolate pot de crème
Trio of profiterole

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GOLD MENU PACKAGE

\$140.00 PER PERSON

INCLUDES TRAY PASSED HORS D'OEUVRES SELECT 5

STARTER

Select 1

SALADS

Burrata, prosciutto, hazelnut pesto, balsamic vinaigrette
Endive, poached pear, candied walnuts, Fourme de Ambert
Tri-color beets, honey goat cheese, hazelnuts, beet mustard
Classic Caesar, white anchovy, Parmesan

HOT APPETIZERS

Crab cake, smoked heirloom tomatoes
Cavatelli herb pasta
Maine scallop, cauliflower puree

COLD APPETIZERS

Octopus, red chermula, herb salad, croquettes
Beef tartare, capers, mustard, French cocktail sauce, arugula

ENTRÉE

Chef selected garnishes reflecting seasonal availability and creative presentation

Select 2

POULTRY

Cajun chicken breast, beurre blanc
Spiced duck breast, Duvel beer

SUSTAINABLE FISH

Irish salmon
/ Bronzino

MEATS

Short Braised Ribs

PASTA AND VEGETABLES

Burrata ravioli, basil pesto
Risotto, wild mushroom, pecorino
Pasta primavera
Farro, quinoa, pomegranate, arugula, mustard

DESSERT

Select 1

Raspberry and pistachio mousse, dacquoise
Blueberry mousse, vanilla sponge, black currant fondant
Chocolate tart, cherry puree, chocolate ganache
Lemon tart, raspberry coulis, fresh berries
Tarte tatin, crème fraiche
New York cheesecake
Chocolate pot de crème
Trio of profiterole

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PLATINUM MENU PACKAGE

\$175.00 PER PERSON

INCLUDES TRAY PASSED HORS D'OEUVRES SELECT 4

RECEPTION DISPLAY **SELECT 1** (LIST - NEXT PAGE)

STARTER

Select 1

SALADS

Burrata, prosciutto, hazelnut pesto, balsamic vinaigrette
Endive, poached pear, candied walnuts, Fourme de Ambert
Tri-color beets, honey goat cheese, hazelnuts, beet mustard
Classic Caesar, white anchovy, Parmesan

HOT APPETIZERS

Crab cake, smoked heirloom tomatoes
Cavatelli herb pasta
Maine scallop, cauliflower puree

COLD APPETIZERS

Octopus, red chermula, herb salad, croquettes
Beef tartare, capers, mustard, French cocktail sauce, arugula

ENTRÉE

Chef selected garnishes reflecting seasonal availability and creative presentation

Select 2

PASTA AND VEGETABLES

Burrata ravioli, basil pesto
Risotto, wild mushroom, pecorino
Pasta primavera
Farro, quinoa, pomegranate, arugula, mustard

POULTRY

Cajun chicken breast, beurre blanc
Spiced duck breast, Duvel beer

SUSTAINABLE FISH

Irish salmon / Bronzino
Black cod / Alaskan halibut

MEATS

Rack of lamb
Braised short ribs
8 oz USDA Prime New York Strip
8 oz USDA Prime grilled filet mignon

DESSERT

Select 1

Raspberry and pistachio mousse, dacquoise
Chocolate tart, cherry puree, chocolate ganache
Lemon tart, raspberry coulis, fresh berries
Tarte tatin, crème fraiche
New York cheesecake
Chocolate pot de crème
Trio of profiterole

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ENHANCEMENTS – RECEPTION DISPLAYS

VEGETABLE CRUDITÉ BOARD \$25.00

Seasonal vegetables
House made dips and tapenade
Baguette and crackers

CHEESE BOARD \$30.00

Artisan local and imported cheeses
Baguette and crackers

CHEESE AND CHARCUTERIE \$40.00

Italian, French, and American cheeses
Artisanal selection of cured meats
Mustard, pickles, seasonal jam, olives, nuts
Rustic breads and baguette

MEDITERRANEAN \$40.00

Roasted red pepper salad
Marinated olives
Feta cheese
Artichoke hearts
Stuffed grape leaves
Cherry tomato and mozzarella salad
Hummus
Baba ganoush
Pita bread

RAW BAR SEASONAL PRICING

Ask about seasonal offerings and pricing
(Not included in Platinum package. Available with an upgrade charge)

PRICED PER PERSON

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CHOOSE A BAR-BEVERAGE PACKAGE: **BAR PACKAGE A**

4 HOURS | \$70.00 PER PERSON

SPIRITS

VODKA Tito's Handmade Vodka

GIN Tanqueray

RUM Captain Morgan

TEQUILA Ocho Blanco

WHISKEY Jameson Irish

SCOTCH Glenmorangie Original

WINES

SPARKLING

Vila Sandi Prosecco

RED

Malbec, La Posta, Argentina

Pinot Noir, Hecht & Bannier, France

WHITE

Sauvignon Blanc, Domaine Bellevue, France

Grenache Blanc, Reserve de la Saurine, France

BEER

Select 2

IMPORTED

Corona, Stella Artois, Amstel Light, Beck's Blue

DOMESTIC

Lagunitas IPA, Bud Light

.....

SOFT DRINKS, WATERS, JUICE

.....

INCLUDES

TABLESIDE WINE SERVICE

ADDITIONAL FEE - \$100 PER BARTENDER PER HOUR

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CHOOSE A BAR-BEVERAGE PACKAGE:

BAR PACKAGE B

5 HOURS | \$90.00 PER PERSON

SPIRITS

VODKA Tito's Handmade Vodka

GIN Tanqueray

RUM Captain Morgan

TEQUILA Ocho Blanco

WHISKEY Jameson Irish

SCOTCH Glenmorangie Original

WINES

SPARKLING

Vila Sandi Prosecco

RED

Malbec, La Posta, Argentina

Pinot Noir, Hecht & Bannier, France

WHITE

Sauvignon Blanc, Domaine Bellevue, France

Grenache Blanc, Reserve de la Saurine, France

BEER

Select 2

IMPORTED

Corona, Stella Artois, Amstel Light, Beck's Blue

DOMESTIC

Lagunitas IPA, Bud Light

.....

SOFT DRINKS, WATERS, JUICE

.....

INCLUDES

TABLESIDE WINE SERVICE & CHAMPAGNE TOAST

ADDITIONAL FEE - \$100 PER BARTENDER PER HOUR

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CHOOSE A BAR-BEVERAGE PACKAGE:

BAR PACKAGE C

5 HOURS | \$105.00 PER PERSON

SPIRITS

VODKA SELECT ONE Ketel One Vodka or Grey Goose Vodka

GIN SELECT ONE Hendrick's Gin or Gunpowder Irish Gin

RUM Pyrat XO Rum

TEQUILA - SELECT ONE Casamigos Anejo Tequila or Don Julio Reposado Tequila

WHISKEY - SELECT ONE Red Breast 12 Year Whiskey or Green Spot Whiskey

SCOTCH Glenfiddich 12 Year Scotch

WINES

CHAMPAGNE

Chandon Imperial

RED

Zinfandel, Four Vines, Paso Robles

WHITE

Sauvignon Blanc, Three Brooms, New Zealand

Pinot Grigio, Italo Cescon, Italy

BEER

Select 2

IMPORTED

Guinness, Stella Artois, Heineken, Amstel Light, Beck's Blue

DOMESTIC

Lagunitas IPA, Bud Light

.....

SOFT DRINKS, WATERS, JUICE

.....

INCLUDES

WINE SERVICE WITH DINNER & CHAMPAGNE TOAST

ADDITIONAL FEE - \$100 PER BARTENDER PER HOUR

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MENU PACKAGE INFORMATION

WEDDING CEREMONY

Sound system provided by professional in-house audiovisual team
Theater Seating
Offered in conjunction with hosted receptions only
Starting at \$2,500

CAKE CUTTING

Complimentary cake cutting is offered with all wedding packages
Client to provide wedding cake (or cupcakes) from a licensed local vendor
Hotel to provide display stand, serving utensils, slicing, and service

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.

PRICED PER PERSON

Package prices are based on a three-course meal served with artisanal breads, freshly brewed coffee, and gourmet tea selection.

PRESELECTION OF MENUS

Package pricing assumes pre-selection of one starter, no more than three entrees, and one dessert.
Client to provide guarantees of each entrée to be served 3 business days prior to the event.
Client to provide place card or table assignments denoting menu selections.

MENU TASTINGS

Complimentary menu tastings offered for up to 4 guests to aid in menu selection for contracted events.
Tastings are offered for plated selections only and do not include reception items or hors d'oeuvre.
Tastings are scheduled Tuesday – Friday early afternoon

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