

**Book your Holiday Party at  
The Dupont Circle Hotel**  
before the rush and enjoy one of the  
following Seasonal Treats – our gift to you!

**Be Naughty** – Add a round of signature cocktails to your festivities on us

**Be Nice** – Donate 5% of your total F&B spend to a charity of your choice in your name

**Be Merry** – Let us Deck Your Halls with a complimentary seasonal décor package

## **2015 Holiday Packages**

**Package 1  
Cocktail Reception**

\$65 per person

*Includes:*

Two hour premium bar  
6 Tray passed hors d'oeuvre  
1 Reception display

**Package 2 - Reception Dinner**

\$95 per person

*Includes:*

Two hour premium bar  
3 Tray passed hors d'oeuvre  
3 Dinner stations  
1 Dessert station

**Package 3 – Plated Dinner**

\$130 per person

*Includes:*

Three hour premium bar  
5 Tray passed hors d'oeuvre  
Chef's tasting plated dinner

**Contact:**

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THE DUPONT CIRCLE HOTEL  
WASHINGTON D.C.

# *Seasonal Menu Offerings*

## *Hot Hors d'Oeuvre*

- Beef burgundy puff
- Brie cheese with cranberry wrapped in filo
- Turkey burger slider with caramelized onions
- Sweet potatoes and crème de cassis shooter
- Artichoke and boursin cheese fritter
- Rice crispy breaded shrimp, five spice dipping sauce

## *Cold Hors d'Oeuvre*

- Smoked salmon pumpernickel
- Chicken liver mousse tartlets, dried figs
- Virginia oyster, candied lemon, celery ice
- Cured duck breast with cinnamon spiced apple chutney
- Honey roasted beets, blue cheese, walnuts and arugula pesto
- Goat cheese filled profiteroles

## *Reception Displays*

- Artisanal cheese display
- Vegetable crudité
- Breads and dips

## *Dinner Stations:*

- Mediterranean table, marinated olives and red peppers, hummus, baba ghanoush, tomato mozzarella, marinated feta cheese
- Slow roasted turkey, cranberry sauce, turkey gravy, brioche roll
- Pecan honey glazed ham, mustard gravy
- Salt crusted sea bass, fennel stuffing, lemon butter sauce
- Pasta station - penne, ravioli, spaghetti, tomato and alfredo sauces, tomatoes, chicken, peppers, parmesan cheese, mushrooms
- Whole roasted NY strip loin, red wine jus, brioche roll

## *Dessert Stations (choose 2 displays; served with coffee and tea):*

- Christmas log
- Baileys cheesecake
- Linzer tart
- Mini apple pies
- Gingerbread spiced white chocolate mousse, orange
- Eggnog crème brûlée tart

## *Plated Dinner*

Seasonal greens, endive, candied pecan, dried cranberry, champagne dressing

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Crème of chestnut soup with smoked chicken

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Seared beef tenderloin with Dauphinoise potato, broccolini, jus

Or

Butternut squash risotto with caramelized onions, feta cheese and basil

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Apple tartine, caramel sauce, vanilla Ice cream

Coffees and teas

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