

## *Celebrate the Upcoming Holiday Season in Style*

We invite you to celebrate your Holiday event at the Beacon Hotel and Corporate Quarters! Choice dates are still available for early planners.

Our holiday menu reflects traditional and local flavor as well as international tastes, expertly prepared under the supervision of Executive Chef, Steven Hunter and the culinary team of the Beacon Bar and Grill.

Whether your choice is to host a sit down dinner, a festive reception, lunch or brunch, our flexible menu options will provide you great opportunities to infuse your event with personality and flair. A selection of private and stylish venues can accommodate and welcome 20 to 300 guests.

The Beacon Hotel will be featuring exclusive room rates for your event guests.

Allow us to work with you in making this year's holiday celebration the most memorable event of the year! Contact the Catering Department directly at (202) 787-1786 to secure your holiday event dates or schedule a tour of available function space.

We look forward to being a part of your Holiday Celebration!

Steven Hunter  
Executive Chef

Van Clabrooks  
Director of Catering

## COLD HORS D'OEUVRES

### ***Country Pate***

with Chutney, Cornichons and Crostini

### ***Trio of Freshly Made Salsas***

with Crispy Tortilla Chips

### ***Smoked Salmon Dill Pin Wheels***

topped with Crème Fraiche & Chives

~\$36 per dozen~

### ***California Pinwheels***

Smoked Turkey  
or Smoked Salmon wrapped in Colorful Tortillas with  
Avocado, Shredded Lettuce, sliced and served with Appropriate Condiments

### ***Grilled Chipotle Shrimp in Mojo***

served with Spicy Cocktail Sauce

### ***Tostones with Seared Tuna***

with Mango Relish

### ***Thai Steak Salad***

with Crispy Rice Noodles and Papaya Chutney

### ***Crab Salad***

on mini cornbread

~\$48 per dozen~

## HOT HORS D'OEUVRES

### ***Bite Size Mini Cheese Burgers***

### ***Wild Mushroom Tartlet***

with Spinach and Mozzarella Cheese

### ***Vegetable Spring Roll***

with Sweet Chili Dipping Sauce

### ***Chicken Satay***

with Spicy Peanut Dipping Sauce

### ***Classic Spicy Buffalo Wings***

with Celery Sticks and Bleu Cheese Dressing

### ***Cheese Gougeres (Puffs)***

### ***Mini Pork Carnitas***

with Cole Slaw

~\$45 per dozen~

### ***Coconut Shrimp***

with Soy Mustard Dipping Sauce

### ***Crab Cake***

with Cajun Remoulade

### ***Scallops wrapped in Bacon***

### ***Black & Bleu***

Kansas City Sirloin and Gorgonzola

on Pumpernickel Crostini

~\$55 per dozen~

*All Hors d'oeuvres can be Passed or Displayed. Passed Hors d'oeuvres, please add \$65 per server, per hour.*

## RECEPTION PLATTERS

### *Antipasto Display*

Char-Grilled Vegetables, Marinated Mushrooms,  
Assorted Olives, Sun-Dried Tomatoes,  
Mozzarella, Salami, Prosciutto Ham, Crostini  
and Grissini Sticks

Serving 25 people **\$190** • 50 people **\$375** • 100 people **\$700**

### *Vegetable Crudité's and Assorted Olives*

Choice of Two Dips: Zesty Guacamole,  
Spicy Chili Mayonnaise, Basil Pesto Aioli, Sesame  
Hummus, Blue Cheese, Curry Cream and Chives

Serving 25 People **\$155** • 50 People **\$300** • 100 People **\$575**

### *Fresh Fruit Display*

Array of Tropical and Sliced and Whole Fruits  
and Berries with Yogurt Dipping Sauce

Serving 25 people **\$175** • 50 people **\$340** • 100 people **\$620**

### *Cheese Board*

A Selection of Imported and Domestic Cheeses,  
Seedless Grapes, Assorted Crackers,  
Crostini and Flat Breads

Serving 25 people **\$175** • 50 people **\$320** • 100 people **\$580**

### *Whole Cedar Plank Salmon Display*

served with Traditional Garnishes to include:  
Chives, Sour Cream, Capers, Hard Boil Egg,  
Red Onion and Tomatoes

Serving 25 people **\$210** • 50 people **\$400** • 100 people **\$700**

## CHOOSE YOUR STATIONS

### *Caesar Salad Station*

Croutons, Parma, Sun Dried Tomato, Chicken  
or Shrimp Tossed to Order

**\$10** per person

### *Roasted Prime Rib of Beef*

Horseradish Cream, Port Reduction  
and Silver Dollar Rolls

**\$440** Serves 30-40

### *Roasted Pepper Crusted Tenderloin*

Béarnaise, Red Wine Sauce and Silver Dollar Rolls

**\$440** Serves 30-40

### *Honey Baked Ham*

Grilled Pineapple, Honey Mustard Sauce, Biscuits

**\$325** Serves 30-40

### *Roasted Turkey Breast*

Cranberry Sauce, Pan Gravy, Mayo and Mustards

**\$275** Serves 30-40

## FULLY LOADED POTINI STATION

*(to accompany carving station)*

### *Potatoes on the Half Shell*

with Rock Shrimp or Chili and Cheese, Classic Buttermilk

### *Yukon Gold Potatoes*

with Bacon, Chives, Sour Cream, Truffle Oil  
Sautéed Mushrooms and Cheddar Cheese

### *Stuffed Red Potatoes*

topped with Caviar & Chives

## PASTA STATION

Penne and Fettuccine Pasta  
with Selection of Sauces and Toppings

### **Choice of Two:**

Basil Marinara, Pesto Cream,  
Asiago Cream Sauce or White Clam Sauce

### **Choice of Three:**

Sun-Dried Tomatoes, Grilled  
Vegetables, Parmesan Cheese, Spinach, Roasted  
Onions, Sautéed Mushrooms or Meatballs

## SUSHI STATION

*Salmon, Tuna, Shrimp and California Roll*

**\$5.00** per piece or 50 pieces for **\$220.00**

### **Pasta and Potini Station Pricing**

**\$9** per person, 30 person minimum

**\$8** per person, 50 person minimum

**\$7** per person, 60 or more person minimum

*Pricing for stations is for a maximum of 2 hours of service and are available as an addition or combined with other selections.  
Attendant fees charged separate at \$100 per station.*

*Prices Do Not Include 20% Service Charge, and 10% DC Sales Tax*

## CREATE YOUR OWN PLATED MENU

### Soup

**Tomato Bisque**

with Fontina Toast

**Roasted Butternut Squash Soup**

with Spiced Cream and Toasted Amaretti

**Tuscan White Bean Soup**

with Spicy Italian Sausage, Crostini  
topped with Romano Cheese

**Crab & Corn Chowder**

garnished with Fresh Crab and  
Fresh Steamed Mussels

**Lobster Bisque**

Knuckle Meat Refined with a Splash of Brandy

~\$8 per person~

### Salad

**Winter Salad**

Baby Spinach Greens, Dried Cranberries,  
Walnuts with Mustard Bacon Vinaigrette

**Chop House Salad**

Creamy Ranch, Bleu Cheese, Bacon, Romaine

**Roasted Beet and Goat Cheese Salad**

with Raspberry Vinaigrette

**Caesar Salad**

Hearts of Romaine, Crisp Bacon, Croutons,  
Traditional Caesar Dressing, Shaved Parma

**Fennel Salad**

Radicchio, Oranges, Spinach and Honey Lime Dressing

~\$8 per person~

**Amaretto Almond Cheesecake**

Macerated Berries with White Chocolate Glaze

**Bourbon Pecan Pie Ala Mode**

Warm Brownie Cobbler

with Hot Fudge and Vanilla Ice Cream

**Chocolate Raspberry Marquise**

**Double Chocolate Cake**

~\$9 per person~

### Dessert

**Tiramisu Parfait**

Classic Espresso Drenched Lady Fingers  
Layered Mascarpone Cheese

**Croissant Golden Raisin Bread Pudding**

**Mini Cup Cakes**

Topped with Peppermint and Chocolate

**Passion Fruit Cheese Cake**

~\$9 per person~

### Entrée

**Citrus Herb Crusted Salmon on Risotto**

Grilled Asparagus Served with Orange Clove Glaze

**Butternut Squash Ravioli**

with Brown Butter, Sage, and Parmesan

**Petite Roast Chicken Breast**

Roasted Red Potatoes with Tarragon  
Demi Reduction and Tender Green Beans

**Roasted Portobello Napoleon**

Seasonal Vegetables, Goat Cheese, Onion Sprouts,  
Oven Dried Tomato and Spinach

~\$27 per person~

### Entrée Elite

**Lamb Chop**

Saffron Risotto, Asparagus, Zinfandel Mint Sauce

**Seared Duck Breast**

with Sweet Parsnip Puree, Slow Roasted Pear  
and Red Wine Reduction

**Chili Roasted Pork Loin**

Roasted Red Potatoes, Winter Vegetables and Sweet  
Pineapple-Mango Chutney

**Grilled Petite Beef Tenderloin**

with Sweet Shallot Sauce, Roasted  
Seasonal Vegetables  
and Garlic Mashed Potatoes (add \$5 to price)

~\$32 per person~

*Plated menu served with freshly baked bread and butter and freshly brewed coffee and tea service*

*Prices Do Not Include 20% Service Charge, and 10% DC Sales Tax*

## PLATED SELECTIONS

### Silver Bells

#### **Spinach Salad**

Strawberries, Dried Cranberries, Hard Boiled Egg, with Hazelnut Vinaigrette

#### **Petite Roast Chicken Breast**

with Rice Pilaf, Tarragon White Wine Reduction & Tender Green Beans

#### **Chocolate Raspberry Marquise**

with Spiced Ginger Snap Cookie and Berry Sauce

**\$29** Lunch / **\$34** Dinner  
per person

### North Star

#### **Winter Salad**

Baby Spinach Greens, Dried Cranberries, Walnuts, with Warm Mustard Bacon Vinaigrette

#### **Pan Seared Halibut**

with Crab Hollandaise Sauce & Tender Asparagus Risotto

#### **Chocolate Mousse**

**\$30** Lunch / **\$35** Dinner  
per person

### Mistletoe

#### **Caesar Salad**

Hearts of Romaine, Crisp Bacon, Croutons, Traditional Caesar Dressing, Shaved Parma

#### **Pan Seared Beef Tenderloin**

Stuffed Potato, Grilled Asparagus, Red Wine Reduction

#### **Double Chocolate Cake**

with Spiced Ginger Cookie, Vanilla Bean Ice Cream and Berry Sauce

**\$35** Lunch / **\$40** Dinner  
per person

## BUFFET SELECTIONS

### Let it Snow

#### **Slow Roasted Tomato Bisque**

with Cheesy Croutons

#### **Caesar Salad**

Hearts of Romaine, Crisp Bacon, Croutons, Traditional Caesar Dressing, Shaved Parma

#### **Lemon Thyme Roasted Breast of Chicken**

with Lemon Herb Sauce

#### **Roasted Green Beans**

with Sun Dried Tomato, Sliced Toasted Almonds

#### **Vegetable Wild Rice**

with Mushrooms and Leeks

#### **Amaretto Almond Cheesecake**

with Chocolate Drizzle

**\$30** Lunch / **\$35** Dinner  
per person

### Winter Wonderland

#### **Baby Lamb Chops**

with Rosemary Fig Mustard  
(displayed)

#### **Crab Cake**

with Chipotle Chili Aioli (displayed)

#### **Antipasto Display**

Char-Grilled Vegetables, Marinated Mushrooms, Assorted Olives, Sun-Dried Tomatoes, Mozzarella, Salami, Prosciutto Ham, Crostini and Grissini Sticks

#### **Fruit & Cheese Board**

Selection of Imported and Domestic Cheeses, Seedless Grapes, Assorted Crackers, Crostini and Flat Breads

#### **Cedar Plank Salmon Display**

served with Traditional Garnishes: Chives, Sour Cream, Capers, Hard Boil Egg, Red Onion and Tomatoes

**\$35** Lunch / **\$45** Dinner  
per person

### Holiday Dreaming

#### **Chicken or Beef Empanadas**

(passed)

#### **Roasted Butternut Calabasas Soup**

with Ancho Spiced Cream and Pepitas

#### **Caesar Salad**

Hearts of Romaine, Crisp Bacon, Croutons, Traditional Caesar Dressing, Shaved Parma

#### **Grilled Salmon**

with a Lemon Caper Sauce

#### **Cheese Grits and Pork Carnitas**

with Tortillas, Poblano, and Onion

#### **Chicken Adobo on Yellow Rice**

#### **Arroz Con Leche**

with Raisins and Cashews

**\$40** Lunch / **\$45** Dinner  
per person

*A minimum number of twenty people applies to all Buffets*

*Prices Do Not Include 20% Service Charge, and 10% DC Sales Tax*

## BUFFET SELECTIONS

### **Ave Maria**

**Roasted Butternut Ginger Soup**

**Traditional Apple Waldorf Salad**

Hearts of Romaine, Crisp Bacon, Croutons  
with Traditional Caesar Dressing

**Wild Rice with Cranberries and Toasted Almonds**

Grilled Asparagus, Roasted Baby Red Potatoes

**Citrus Herb Crusted Salmon**

with Orange Clove Glaze

**Traditional Roasted Turkey**

with Pan Gravy, Cranberry Relish

**Honey Baked Ham**

with Tri Mustard Assortments

**Warm Egg Nog Bread Pudding**

with Brandy Anglaise

**Selection of Holiday Cookies**

Pumpkin Cheesecake with Ginger Snap Crust

**\$49 Lunch / \$54 Dinner**  
per person

### **Buon Natale**

**Shrimp & Tomato Bruschetta**

**Meatballs in Peperanata and Crispy Risotto Balls**

**Clams Casino**

**Antipasto Platter**

Char-Grilled Vegetables, Marinated Mushrooms,  
Assorted Olives, Sun-Dried Tomatoes, Mozzarella,  
Salami, Prosciutto Ham, Crostini and Grissini Sticks

**A Selection of Imported Italian Cheeses**

Almond Fig Cake, Fresh Berries,  
Seedless Grapes, Crostini & Crackers

**Companata Casserole or Tortelli Al Forno**

Roulade of Pork Loin stuffed with Prosciutto and Spinach

**Penne Pasta**

with Grilled Chicken, Fresh Herbs,  
Sun-Dried Tomatoes and Asparagus Tips

**Pan Dolce, Tiramisu and Cannoli**

**\$55 Lunch / \$60 Dinner**  
per person

### **Joy to the World**

**Tomato Bisque**

with Fontina Toast

**Winter Salad**

Baby Spinach Greens, Dried Cranberries,  
Walnuts with Mustard Bacon Vinaigrette

**Honey Baked Ham**

Grilled Pineapple,

Honey Mustard Sauce and Silver Dollar Rolls

**Tortellone**

with Shrimp & Scallops Ragout, Asparagus  
and Tomato

**Roasted Whole Turkey**

Cranberry Sauce, Pan Gravy, Mayo  
and Mustards, Silver Dollar Rolls

**Selection of Holiday Cookies**

Pumpkin Cheesecake with Ginger Snap Crust

**\$50 Lunch / \$55 Dinner**  
per person

### **Silent Night**

**Roasted Butternut Squash Soup**

**Winter Salad**

Spinach Greens, Dried Cranberries, Walnuts  
with Warm Bacon Vinaigrette

**Citrus Herb Crusted Salmon**

with Orange Clove Glaze and Rice Pilaf

**Grilled Beef Tenderloin of Beef**

with Sweet Shallot Sauce

**Garlic Mashed Potatoes and Roasted Vegetables**

**Selection of Holiday Cookies**

and Assorted Pies and Cakes

**\$49 Lunch / \$54 Dinner**  
per person

*A minimum number of twenty people  
applies to all Buffets*

## BAR BEVERAGE INFORMATION

### Hosted Bars:

#### Fully Stocked Open Bar

*(Minimum Required. See Below)*

Absolut, Tanqueray, Bacardi, Jim Beam and Dewars,  
Domestic Beer, Imported Beer, House Wine, Assorted  
Soda, Bottled Water

First Hour **16.00** per person, per hour  
Each Additional Hour **13.00** per person, per hour

#### Fully Stocked Super Premium Bar

*(Minimum Required. See Below)*

Level One, Tanqueray 10, Chivas Regal, 10 Cane Rum,  
Makers Mark, Imported Beer, House Wine, Assorted Soda,  
Bottled Water

First Hour **19.00** per person, per hour  
Each Additional Hour **15.00** per person, per hour

#### Hosted Open Bars Based On Consumption

*(Minimum Required. See Below)*

Hosting Organization pays based on per drink  
consumption and Bartender Fee.

|                        |                  |
|------------------------|------------------|
| Domestic/Imported Beer | <b>6.00</b> each |
| House Wine             | <b>7.00</b> each |
| Call Brand Cocktails   | <b>8.00</b> each |
| Premium Bar Cocktails  | <b>9.00</b> each |
| Assorted Sodas         | <b>3.50</b> each |
| Bottled Waters         | <b>3.50</b> each |

**Bartender Fee is \$65 per Bartender per hour**

### White Wine List

*A broader selection of wines is available depending on the size of your event and preferences*

|  |              |
|--|--------------|
| Domaine Antugnac, France -Chardonnay                 | <b>30.00</b> |
| Wilhelm Walch Prendo, Italy -Pinot Grigio            | <b>26.00</b> |
| Cupcake, New Zealand -Pinot Grigio                   | <b>20.00</b> |
| Redwood Creek, Modesto, California -<br>Pinot Grigio | <b>18.00</b> |
| Redwood Creek, Modesto, California -<br>Chardonnay   | <b>18.00</b> |

### Fully Stocked Premium Bar

*(Minimum Required. See Below)*

Grey Goose, Bombay Sapphire, Captain Morgan Spiced,  
Johnny Walker Black and Jack Daniels, Imported Beer,  
House Wine, Assorted Soda, Bottled Water

First Hour **17.00** per person, per hour  
Each Additional Hour **14.00** per person, per hour

### Beer And Wine Bar

*(Minimum Required. See Below)*

First Hour **15.00** per person, per hour  
Each Additional Hour **11.00** per person, per hour

### Specialty Drinks

Martini Bar **25.00** per person, per hour

*Choose from up to 20 different Specialty Martinis.  
Ask your catering manager for details*

### Cash Bar

Guests will purchase their beverages. However, the  
Hosting Organization will guarantee the bar minimum  
and pay bartender fees.

|                        |                   |
|------------------------|-------------------|
| Domestic/Imported Beer | <b>8.00</b> each  |
| House Wine             | <b>8.00</b> each  |
| Call Brand Cocktails   | <b>9.00</b> each  |
| Premium Bar Cocktails  | <b>12.00</b> each |
| Assorted Soda          | <b>5.00</b> each  |
| Bottled Waters         | <b>5.00</b> each  |

### All Bars Require Minimum Guaranteed Revenue

50 People or Less — **\$600.00**  
51 People - 100 People — **\$1,000.00**  
101 People or More — **\$1500.00**

### Red Wine List

|   |              |
|---|--------------|
| Kris, Italy- Pinot Noir   | <b>30.00</b> |
| Cupcake Petit Sirah, California- Shiraz                           | <b>20.00</b> |
| Carlidge & Brown, North Coast, California -<br>Cabernet Sauvignon | <b>32.00</b> |
| Punto Final, Mendoza, Argentina- Malbec                           | <b>28.00</b> |
| Redwood Creek, Modesto, California, Merlot                        | <b>18.00</b> |
| Redwood Creek, Modesto, California,<br>Pito Noir                  | <b>18.00</b> |

## **BANQUET AND CATERING TERMS AND CONDITIONS**

### **Food and Beverage Service**

The Beacon Hotel is responsible for the quality and freshness of food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The District regulates the sales and service of alcoholic beverages. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore that alcoholic beverages cannot be brought into the hotel from the outside.

### **Entrée Selection**

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying those additional meals.

### **Destruction of Property**

Client will be responsible for any theft, damage, or added cleanup expense deemed necessary and caused by attending guests.

### **Time Limits**

Events are scheduled to end at specific times in order to coordinate cleanup and reset the function space for the next event. Client must vacate room on schedule or late fees may apply to cover overtime and any related expenses. Client will be notified if another event is booked immediately thereafter so that proper arrangements can be made to confirm departure on time. Since this affects other clients hotel cannot make any exceptions.

### **Guarantees**

A guaranteed attendance figure is required for all meal functions 3 days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guarantee for groups 70 and below and 3% for groups 71 and above.

### **Cancellations**

It is agreed that in the event of a cancellation partial or full including an individual meeting room or expected meal, the client agrees to pay the Beacon Hotel cancellation fees equal to the full amount of the anticipated total catering revenue and meeting room rental. Payment would be due upon notice of cancellation.

### **Decoration**

Your catering representative will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit affixing anything to walls, floors, ceilings or other equipment with nails, staples, or any other substances without prior approval.

### **Billing**

All catering and banquet charges are subject to customary administrative fees and local sales tax. An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposit, direct billing (subject to approval) or completed credit card authorization form. The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc.

### **Taxes and Gratuity**

All food and beverage prices are exclusive of taxes and gratuity charges.