

Rouge

Banquet Menu



Rouge

1315 16th St NW, Washington, DC 20036

202-232-8000

202-667-9827

<http://www.rougehotel.com/>

Rouge

Full Day Meeting Packages

THE LUCY

- Farm Fresh Pan Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage
- Seasoned Home Fried Potatoes served with Fresh Fruit and Assorted Breakfast Pastries
- Fresh Seasonal Chilled Juice Selections to include; Orange Juice, Grapefruit Juice, Cranberry Juice

Mid Morning Refresh

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Assorted Whole Fresh Fruit

Lunch Buffet

- Soup of the Day
- Rolls and Butter
- Mixed Field Greens with Sherry Vinaigrette
Please Choose 2-3 Entrees:
- Pan Seared Tilapia with Salsa Verde
- Lemon & Oregano Grilled Chicken Breast with tomato, capers, and olives
- Shrimp Paella
Shrimp, seafood, rice, saffron threads, tomatoes, white wine sauce
- Butternut Squash Ravioli, Spinach, Pine Nuts, Mascarpone Cheese
- Chef's Fresh Seasonal Vegetable Selection and Starch
- Assorted Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

Afternoon Break

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Lemonade and Iced Tea
- Freshly Baked Cookies and Brownies

\$80.00 per guest – Two Entrée

\$90.00 per guest – Three Entree

THE AUDREY

Continental

- An Assortment of Breakfast Pastries to include:
Muffins, Danish, Croissants served with Fresh Sliced Seasonal Fruit and Berries
- Fresh Seasonal Chilled Juice Selections to include:
Orange Juice, Grapefruit Juice, Cranberry Juice

Mid Morning Refresh

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Assorted Whole Fresh Fruit

Lunch Buffet

- Soup of the Day
*Gourmet Deli Display:
A Selection of:*
- Roasted Breast of Turkey, Honey Glazed Ham, Roast Sirloin of Beef
- Gruyere Cheese, Cheddar Cheese, Provolone Cheese
- Served with Rustic Artisan Breads, Rolls, Baguettes
- An Assortment of Condiments, Lettuce, Tomato, Onion
- Chef's Selection of Freshly Baked Gourmet Cookies and Fudge Brownies
- Includes Coffee, Decaf, Tea, and Iced Tea

Afternoon Break

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Lemonade and Iced Tea
- Freshly Baked Cookies and Brownies

\$72.00 per guest

Pricing does not include 16.5% taxable service charge, 6.5% taxable administrative fee and 10% District of Columbia Sales Tax.

THE ANNE

Continental

- **An Assortment of Breakfast Pastries to include:**
Muffins, Danish, Croissants served with Fresh Sliced Seasonal Fruit and Berries
- **Fresh Seasonal Chilled Juice Selections to include:**
Orange Juice, Grapefruit Juice, Cranberry Juice

Mid Morning Refresh

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Assorted Whole Fresh Fruit

Afternoon Break

- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- Lemonade and Iced Tea
- Freshly Baked Cookies, Brownies and Bars

\$40.00 per guest

Liquid Infusions

- Freshly Brewed Organic Café Vita ® Coffee
\$70.00 per gallon
- Freshly Brewed Organic Café Vita ® Decaffeinated Coffee
\$70.00 per gallon
- Mighty Leaf® Tea Medley
\$70.00 per gallon
- Iced Tea
\$42.00 per gallon
- Fresh Squeezed Lemonade
\$42.00 per gallon
- Assorted Soft Beverages: Coke, Diet Coke, Sprite, Ginger Ale
\$4.50 per bottle
- Bottled Water: Still/Sparkling
\$5.00 per bottle
- Carafes of Fresh Seasonal Juice: Orange, Apple, or Cranberry
\$30.00 per carafe

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Breakfast

PLATED BREAKFAST SELECTION

Served with assorted pastries and croissants, Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

Plated Continental

- Fresh Seasonal Sliced Fruit
- Crunchy Granola and Greek Yogurt

\$25.00 per guest

All American

- Scrambled Eggs, Applewood Smoked Bacon or Country Sausage
- Seasonal Home Fried Potatoes, served with Toast

\$28.00 per guest

Healthy Conscious

- Egg White Omelet, Smoked Turkey or Sausage Bacon,
- Served with Fresh Sliced Fruit

\$30.00 per guest

French Toast

- Cinnamon French toast with fresh berries and warm maple syrup
- Choice of Applewood Smoked Bacon or Country Sausage

\$29.00 per guest

BREAKFAST A LA CARTE

(Designed to be paired with any of our Sunrise Breakfast Selections)

The Bagel Shop

Assorted New York Style Bagels served with Whipped Cream
Cheese and Fruit Preserves \$4.50 per guest

Breakfast Burrito

Scrambled eggs, chorizo, pepper jack cheese \$6.50 per guest

Greek Yogurt & Fresh Fruit

A Selection of fresh fruit choices \$6.00 per guest

Cereals & Granola

An Assortment of Individual Cereals, Granola, and Yogurts

The Pro Start

- Cured Meats, Hard Boiled Eggs and Artisanal Cheeses
 - A Selection of Mortadella, Genoa Salami, Capicola
 - Blue Cheese, Camembert, Chèvre
- Served with Grainy Mustard, Rustic Breads and Preserves
\$14.50 per guest

Breakfast Potatoes \$3.00 per guest

Warm Oatmeal & Seasonal Fruit \$6.50 per guest

French Toast \$7.00 per guest

Executive Bagel Shop \$8.00 per guest

Assorted New York style cbagels with cream heese and lox

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10% District of Columbia Sales Tax.

SUNRISE BREAKFAST

Continental Breakfast

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- An Assortment of Breakfast Pastries to include: Muffins, Danish, Croissants
- Sweet Cream Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$23 Per Guest

Healthy Start Breakfast

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- Crunchy Granola, Organic Fruited and Natural Yogurts, and Assorted Smoothies
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$25 Per Guest

American Breakfast *(A [20] guest minimum is required)*

- Fresh Seasonal Chilled Juice Selections to include Orange Juice, Grapefruit Juice, Cranberry Juice
- Farm Fresh Pan Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage
- Seasoned Home Fried Potatoes
- A Selection of Fresh Sliced Seasonal Fruit and Berries
- An Assortment of Breakfast Pastries to include: Muffins, Danish, Croissants
- Sweet Cream Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf® Tea Sachets

\$31 Per Guest

BREAKFAST ACTION STATION

(Chef fee of \$150 per chef required for action stations)

Omelet and Eggs Made to Order Station

Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage and Salsa

Add \$9.00 per guest

French Toast Station

Chef's Selection of Fruit Compotes, Fresh Cream, Powdered Sugar, Warm Syrup and Butter

Add \$8.00 per guest

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Rouge

Breaks

MEETING BREAK ENHANCEMENTS

Salty Nibbles

Goldfish Crackers, Gourmet Mixed Nuts and Terra Chips

\$11.00 per guest

Just like Mom Used to Make

Chef's Selection of Freshly Baked Gourmet Cookies and Fudge Brownies

\$10.00 per guest

Chips & Dips

Tortilla Chips, House Made Guacamole and Fresh Tomato Salsa

\$12.00 per guest

Break To Go!

An Assortment of Whole Fruit, Terra Chips, Cookies, Pretzels and Bottled Spring Water

\$17.00 per guest

Mediterranean

Hummus and Tapenade with Pita Chips and Grilled Antipasti

\$18.00 per guest

Ice Cream Sundae Bar

Assorted Ice Cream served with Whipped Cream, Hot Fudge, M&M Candies, Roasted Peanuts and Maraschino Cherries

\$15.00 per guest

Smoothie Bar

Assorted smoothies made with fresh seasonal fruits

\$10.00 per guest

Carnival Break

Fresh Popped Popcorn, Cracker Jacks, Dry Roasted Peanuts, and Pretzels

\$12.00 per guest

A la Carte Selections

- Terra Chips
\$4.50 per bag
- Freshly Baked Gourmet Cookies
\$39.00 per dozen
- Fudge Brownies
\$39.00 per dozen
- Assorted Pastries
A Selection of Freshly Baked Gourmet Breakfast Breads, Petite \ Croissants and Pastries
\$38.00 per dozen
- Fresh Whole Fruit
A Selection of Fresh Whole Fruit to include: Apples, Bananas, Pears, and Oranges
\$6.00 per guest
- Sliced Fresh Fruit & Berries
A Selection of Fresh Seasonal Sliced Fruit and Berries
\$7.50 per guest
- Strawberries Yogurt Parfaits with Granola
\$4.00 per guest
- Assorted Granola Bars
\$3.00 per guest
- Seasonal Vegetable Crudités
\$15.00 per guest
- Individual Yogurt
Organic Fruited and Natural Yogurts
\$3.50 per guest
- Trail Mix
\$12.00 per pound

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Lunch

LUNCH BUFFET SELECTIONS

The Congressional Deli Display

(A [10] guest minimum is required. An additional \$8.00 will be charged per person for groups less than 10)

Salad Medleys

(Your choice of [2] selections)

- Potato & Egg Salad
- Mixed Field Greens with Sherry Vinaigrette
- Orzo Salad with Pesto, Sun-dried Tomatoes, Grilled Zucchini

Gourmet Deli Display

A Selection of:

- Roasted Breast of Turkey, Honey Glazed Ham, Roast Sirloin of Beef
 - Gruyère Cheese, Cheddar Cheese, Provolone Cheese
 - Served with Rustic Artisan Breads, Rolls, Baguettes
 - Assortment of Condiments, Lettuce, Tomato, Onion
- \$38.50 per person

The Wrap Bar

(A [15] guest minimum is required. An additional \$8.00 will be charged per person for groups less than 15)

Your guests will enjoy our “Do-It Yourself” Sandwich Bar

Refreshing Salads

- Marinated Cucumber, Roma Tomato & Red Onion Salad
- Mesclun Salad with Grape Tomatoes & Herb Vinaigrette

Build-a-Wrap Components

- Roasted Red Pepper Tortilla, Spinach Tortilla, and Lettuce Leaf
- Grilled Chicken Salad, Tuna Salad, Grilled Vegetables
- Herbed Mediterranean Rice
- Mayonnaise, Mustard, Herb Vinaigrette
- Terra Chips® and Freshly Baked Gourmet Cookies
- Includes Coffee, Tea and Decaf

\$38.50 per person

Gourmet Deli Sandwiches

- Includes a selection of: Pesto Orzo Salad and Terra Chips or Fresh Seasonal Whole Fruit
(Identify [2] selections to share with your guests)

(Special Note: A 3rd selection is available for a nominal charge of \$3.00 per person)

- Genoa Salami, Mortadella, Capicola, Provolone Cheese, Olive Spread
Served on Mini Baguette
- Grilled Chicken & Bacon with Avocado, Aioli, Lettuce and Tomato
Served in a Roasted Red Pepper Wrap
- Roast Beef & Horseradish Cream with Peppered Tomato and Mesclun Mix
Served on Sourdough
- Roast Turkey and Pesto with Gruyère Cheese and Spinach
Served on Rustic Roll
- Grilled Portabella Mushroom, Vine Ripe Tomato, Charred Red Onion, Mesclun, and Basil Aioli
Served on Multigrain

\$38.50 per person

Lunch Buffet Enhancements

- Display of Fresh Sliced Fruit
\$7.50 per person
- Display of Domestic and Imported Cheese
\$9.75 per person
- Display of Cured Meats and Accompaniments
\$9.75 per person
- Seasonal Soup (20 guest minimum)
\$5.00 per person

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WARM LUNCH BUFFET SELECTIONS

The American Bistro

(A [20] guest minimum is required. An additional \$10.00 will be charged per person for groups less than 20)

Salad Selections *(Identify [2] selections to share with your guests)*

- **Baby Romaine Salad with Croutons, Parmesan Cheese, Caesar Dressing**
- **Grilled Vegetables with Herbed Buttermilk Dressing**
- **Mixed Greens, Pear Tomatoes, Maytag Blue Cheese, Sherry Vinaigrette**

Entrée Selections *(Identify [2] selections to share with your guests)*

- **Pan Seared Tilapia with Salsa Verde**
- **Lemon & Oregano Grilled Chicken Breast with tomato, capers, and olives**
- **Shrimp Paella**
Shrimp, seafood, rice, saffron threads, tomatoes, white wine sauce
- **Butternut Squash Ravioli, Spinach, Pine Nuts, Mascarpone Cheese**
- **Served with Rosemary Roasted Potatoes and Chef's Selection of Seasonal Vegetables**
- **Silver Dollar Rolls with Butter**

Dessert Selections

- **A Selection of Assorted Petite Gourmet Pastries**
- **Includes Coffee, Tea and Decaf**

\$48.50 per guest

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Plated Lunch Selections

(A [15] guest minimum is required. An additional \$10.00 will be charged per person for groups less than 15).

(Final Guarantees are required [3] business days prior to your event)

Our lunch selections are served with Freshly Baked Silver Dollar Rolls with Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf® Tea Sachets

Salad Selections

(Identify [1] selection to share with your guest)

- **Baby Romaine Caesar Salad with Herbed Croutons and Parmesan-Black Pepper Dressing**
- **Mesclun Greens with Red Grape Tomatoes, Carrot Ribbons and Dijon Vinaigrette**
- **Baby Spinach, Gorgonzola, Roasted Mushrooms and Balsamic Vinaigrette**

Entrée Sélections

(Identify [2] selections to share with your guests)

- **Butternut Squash Ravioli, Sautéed Spinach, Sun-dried Tomato, Mascarpone Cheese**
\$39.00 per guest
- **Pesto Crusted Boneless Chicken Breast with Roasted Garlic Aioli, Fried Leeks & Mashed Potatoes**
\$41.00 per guest
- **Seared Thai Snapper with Cucumber Salsa and Spiced Couscous**
\$43.00 per guest
- **Roasted Vegetable Napoleon**
Fresh Basil with Mozzarella Cheese and Marinara
\$39.00 per guest
- **Grilled Bistro Steak with Roasted Yukon Gold Potatoes and Garlic-Herb Butter**
\$48.00 per guest

Dessert Selections

(Identify [1] selections to share with your guests)

- **Petite New York Style Cheese Cake served with Berry Coulis**
- **Seasonal Fresh Fruit Tartlets served with Chantilly Cream**
- **Warm Apple Crisp with Cinnamon Whipped Cream**

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Rouge

Reception

BUTLERED AND DISPLAYED HORS D'OEUVRES

Chilled Hors D'Oeuvres Selections

- Deviled Eggs topped with spicy Crab Salad
\$195.00 per 50 pieces
- Chilled Shrimp, Pineapple and Red Pepper Skewer
\$215.00 per 50 pieces
- Antipasti Skewer with fresh mozzarella, olive, and pear tomato
\$185.00 per 50 pieces
- Chicken Salad with Almond and Grape on Crostini
\$195.00 per 50 pieces
- Tomato Bruschetta with Mozzarella on Crusty Bread
\$205.00 per 50 pieces
- Goat Cheese and Olive Tapenade on Crostini
\$185.00 per 50 pieces
- Cremini Mushroom Bruschetta on Crusty Bread
\$205.00 per 50 pieces
- Smoked Salmon with Crème Fraiche on Crostini
\$205.00 per 50 pieces

Warm Hors D' Oeuvres Selections

- Fresh Fried Oysters with Crispy Parsley with Chipotle Sauce
\$195 per 50 pieces
- Crispy Artichokes stuffed with Parmesan with Lemon Aioli
\$205.00 per 50 pieces
- Coconut Chicken with Paprika Aioli
\$205.00 per 50 pieces
- Baby Back Ribs
\$205.00 per 50 pieces
- Beef Empanada with Sauteed Onion and Cumin
\$205.00 per 50 pieces
- Mini Smoked Ham & Gruyère Cheese Bites on Brioche
\$195.00 per 50 pieces
- Crab Cakes with Sauce Remoulade
\$215.00 per 50 pieces
- Vegetable Pot Stickers with Plum Sauce
\$185.00 per 50 pieces
- Beef Sliders
\$205.00 per 50 pieces
- Fried Crab Balls
\$195.00 per 50 pieces
- Meatballs
\$195.00 per 50 pieces
- Sweet Potato Tots
\$180.00 per order

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Culinary Displays

- **Mediterranean Mezze** \$255.00 per 25 portions
Pita Chips, Hummus, Marinated Olives, Stuffed Grape Leaves, and Pesto-Sun-Dried Tomato Orzo
- **Vegetable Crudité; including bell pepper, broccoli, zucchini, cucumber, and cauliflower** \$120.00 per 25 portions
With Blue Cheese & Buttermilk-Herb Dressings
- **Display of Domestic and Imported Cheeses; including Blue, Camembert, Chèvre, Smoked Cheddar**
\$185 per 25 portions
Served with water crackers and crusty bread
- **Display of Charcuterie; including Smoked Ham, Mortadella, Genoa Salami, Capicola** \$195.00 per 25 portions
Served with seasonal jam, grainy mustard and crusty bread
- **Display of Seasonal Fresh Fruit**
\$150.00 per 25 portions
- **Display of Assorted Tea Cookies**
\$165.00 per 25 portions
- **Display of Assorted Mini Pastries** \$195.00 per 50 pieces
Apple Crumb Barquette, Baked Lemon Almond Tartin, Frangipane Black Forest, Carrot Cake Sablé, Cranberry Pistachio Tart, Chocolate Pecan Brownie, And Raspberry Linzer Torte

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RECEPTION PRIX FIXE

(Minimum of 25 guests)

(\$12/per person for add'l hour of standard brand bar. \$15/per person for add'l hour of a premium brand bar.)

Citizen Kane

- **Canapés** (Waitperson to Pass)
Deviled Eggs with Spicy Crab Salad
Shrimp Cocktail
Chicken Salad with Almond & Grape on Crostini
- **Hot Hors d' Ouevres** (Waitperson to Pass)
Mini Smoked Ham & Gruyère Cheese on Brioche
Crispy Artichokes with Lemon Aioli
Vegetable Pot Stickers with Plum Sauce
- **Display of Vegetable Crudité**
with blue cheese & buttermilk herb dressings
- **This One Hour Reception includes the Service of Standard Brand Cocktails, Wine, Beer Soft Drinks, Mineral Waters and Juice**

\$42.50 per person

The Godfather

- **Canapés** (Waitperson to Pass)
Chicken Salad
Antipasti Skewer with fresh mozzarella, olive, and pear tomato
Tomato Bruschetta w/ Mozzarella on Crusty Bread
- **Hot Hors d' Ouevres** (Waitperson to Pass)
Mushroom Caps stuffed with Italian Sausage
Meatballs
Crab Puffs with Sauce Remoulade
- **Vegetable Crudités served w/ Blue Cheese & Buttermilk-Herb**
- **This One Hour Reception includes the Service of Premium Brand Cocktails, Wine, Beer Soft Drinks, Mineral Waters and Juice**

\$53.00 per person

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Gone With the Wind *(As Guests Arrive, Waitperson to Pass Champagne)*

- **Canapés** *(Waitperson to Pass)*
Chicken Salad
Goat Cheese and Olive Tapenade on Crostini
Shrimp Cocktail
- **Hot Hors d' Oeuvres** *(Waitperson to Pass)*
Coconut Chicken with Mango Chutney
Fried Crab Puffs Sauce Remoulade
Beef Empanada with Sauteed Onion and Cumin
- **Mezze Display**
Pita, hummus, olives, stuffed grape leaves, orzo
- **This One Hour Reception includes the Service of Premium Brand Cocktails, Wine, Beer Soft Drinks, Mineral Waters and Juice**

\$69.50 per person

Casablance

- **Canapés** *(Waitperson to Pass)*
Antipasti Skewer with fresh mozzarella, olive, and pear tomato
Tomato Bruschetta on Crusty Bread
Shrimp Cocktail
- **Hot Hors d' Oeuvres** *(Waitperson to Pass)*
Crispy Artichokes with Lemon Aioli
Baby Back Ribs
Crab Puffs with Sauce Remoulade
- **Goat Cheese and Olive Tapenade on Crostini**
- **This One Hour Reception includes the The Hip Martini Bar Soft Drinks, Mineral Waters and Juice**

\$72.50 per person

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RECEPTION ACTION STATIONS

(Action Stations require a 20 guest minimum)

The Carving Board

- **Roast Tom Turkey**
With Cranberry Relish and a Variety of Rolls
\$200.00 *(serves approximately 25 people)*
1 Chef Attendant Required at \$150
- **Prime Rib of Beef**
Horseradish Crusted and Slow Roasted
Served with Natural Jus and a Variety of Rolls
\$475.00 *(serves approximately 25 people)*
1 Chef Attendant Required at \$150

SPECIALTY ACTION STATIONS

Pasta Station

- **Tri-Colored Tortellini, Farfalle, Penne Pasta with Five Cheese Cream, Pomodoro, and Sherry Mushroom Sauces**
Accompanied by Tomatoes, Chives, Black Olives, Artichokes, Sun-Dried Tomatoes, Parmesan Cheese
Focaccia Bread and Extra Virgin Olive Oil
\$24.00 per person
1 Chef Attendant Required at \$150

Steamed Mussels Station

- **New Zealand Marinated in Fresh Herbs, Sautéed in Confit Garlic, Saffron, White Wine**
Served with Garlic Toasted Bread and Extra Virgin Olive Oil
\$28.00 per person
1 Chef Attendant Required at \$150

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Rouge

Dinner

Warm Dinner Buffet Selections

The Capital Bistro

(A [20] guest minimum is required. An additional \$12.00 will be charged per person for groups less than 20)

Salad Selections

(Identify [2] selections to share with your guests)

- **Baby Romaine Caesar Salad with Herbed Croutons and Parmesan-Black Pepper Dressing**
- **Mesclun Greens with Red Grape Tomatoes, Carrot Ribbons and Dijon Vinaigrette**
- **Baby Spinach, Gorgonzola, Roasted Mushrooms and Balsamic Vinaigrette**
- **Grilled Vegetables with Herbed Buttermilk Dressing**

Entrée Selections

(Identify [2] selections to share with your guests)

- **Pan Seared Thai Snapper with Cucumber Salsa**
- **Pesto Crusted Chicken Breast with Crispy Leeks and Roasted Garlic**
- **Grilled Bistro Steak Medallions with Garlic-Herb Butter**
- **Penne Pasta with Grilled Chicken, Shiitake Mushrooms, and Sun-Dried Tomato**
- **Butternut Squash Ravioli, Spinach, Pine Nuts, Mascarpone Cheese**

Served with Rosemary Roasted Potatoes and Chef's Selection of Seasonal Vegetables Silver Dollar Rolls with Butter

Dessert Selections

- **A Selection of Assorted Petite Gourmet Pastries**
- **Includes Coffee, Tea and Decaf**

\$58.50 per person

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Plated Dinner Selections

(A [15] guest minimum is required. An additional \$12.00 will be charged for groups less than 15).

(Final Guarantees are required [3] business days prior to your event)

Our dinner selections are served with a seasonal vegetable accompaniment, Freshly Baked Silver Dollar Rolls with Sweet Cream Butter Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf® Tea Sachets

Salads (Identify [1] selections to share with your guests)

- **Baby Romaine Caesar Salad with Herbed Croutons and Parmesan-Black Pepper Dressing**
- **Mesclun Greens with Red Grape Tomatoes, Carrot Ribbons and Dijon Vinaigrette**
- **Baby Spinach, Gorgonzola, Roasted Mushrooms and Balsamic Vinaigrette**

Dinner Entrée Selections

(Identify [2] selections to share with your guests)

(You may create a “Duo” Presentation by identifying any [2] entrée selections. The pricing will defer to the higher priced entrée selection plus an additional \$3 per guest charge. This will be the only entrée selection served during your event.)

- **Butternut Squash Ravioli, Sautéed Spinach, Sun-dried Tomato, Mascarpone Cheese**
\$45.00 per guest
- **Seared Thai Snapper with Cucumber Salsa and Spiced Couscous**
\$48.00 per guest

- **Pan Roasted Wild Striped Bass with Roasted Potatoes and Lemon Butter**
\$53.00 per guest
- **Pesto Crusted Chicken with Roasted Garlic Aioli, Crispy Leeks and Smashed Potatoes**
\$48.00 per guest
- **Grilled Pork Tenderloin, Sun-dried Tomato Beurre Blanc Served with Rosemary-Garlic Mashed Potatoes**
\$52.00 per guest
- **Grilled Bistro Steak Served with Roasted Yukon Gold Potatoes and Garlic-Herb Butter**
\$57.00 per guest
- **Crab Cake with Rice Pilaf and Grilled Asparagus**
\$56.00 per guest
- **Shrimp Pasta Spaghetti noodles, Sweet Peppers, Red Peppers Sauces and Grated Parmesan Cheese**
\$50.00 per guest

Dessert Selections

- **Petite New York Style Cheese Cake served with Berry Coulis**
- **Seasonal Fresh Fruit Tartlets served with Chantilly Cream**
- **Warm Apple Crisp served with Cinnamon Whipped Cream**

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Rouge

Beverage Service

Rouge | Catering Menu

Bartender Fees: \$150.00 per bartender

Required: 1 bartender per 60 guests

An additional \$50.00 will be assessed per bartender for any event over 4 hours in length.

Corkage Fees: A fee of \$25 per bottle will be assessed to all wine and champagne not provided for or purchased directly from our hotel. Spirits and Liquors will not be afforded similar consideration and cannot be shared in our meeting rooms, event spaces and/or lounges.

Open Hosted Bar

(To be billed by the hour, per guest, 2 hour minimum is required; minimum of 25 guests)

Hosted Beverage Service Includes:

All Alcoholic Beverages, Cocktails/Liquors, Beer/Wine Selections, Juice, Soft Beverages, and Still/Sparkling Waters

| | Two Hours Minimum | Each Additional Hour |
|--|---|----------------------|
| Premium Brands (2 hour minimum required) | \$22.00 per guest per hour (minimum of 25 guests) | \$11.00 per person |
| Standard Brands (2 hour minimum required) | \$20.00 per guest per hour (minimum of 25 guests) | \$9.00 per person |

Beverage Brands

Liquor

Vodka
Gin
Rum
Bourbon
Tequila
Scotch

Tranquility

Stoli
Tanqueray
Bacardi
Jim Beam
Jose Cuervo
Dewars

Infinity

Grey Goose
Bombay Sapphire
Bacardi
Makers Mark
Patron
Dewars

Open Bar Based on Consumption

(Prices not applicable for events in lounge, price per glass includes tax & gratuity)

| | Hosted | Cash |
|---------------------------------|---------|---------|
| (price includes tax & gratuity) | | |
| Specialty Martini | \$10.00 | \$13.00 |
| Premium | \$10.00 | \$13.00 |
| Standard | \$8.50 | \$11.00 |
| Beer | \$6.00 | \$8.00 |
| Wine – Bottle | \$42.00 | N/A |
| Wine - Glass | \$8.50 | \$11.00 |
| Sodas | \$3.00 | \$4.00 |
| Juices | \$4.00 | \$5.00 |
| Mineral Waters | \$4.00 | \$5.00 |

Lounge Buyout Wine is available on tap

Audio Visual Equipment

| | | |
|---|---|----------|
| • | Projectors / Screens / Accessories | |
| | <i>LCD Flat Panel Screen with VGA Cable</i> | \$250.00 |
| | <i>3M Overhead Projector with Lamp</i> | \$200.00 |
| | <i>Slide Projector with Wireless Remote</i> | \$200.00 |
| | <i>Tripod Screen and Projector</i> | \$250.00 |
| | <i>Tripod Screen</i> | \$100.00 |
| | <i>Power Strip</i> | \$15.00 |
| • | Easels / Board / Timers / Pointers | |
| | <i>Flip Chart Easel with Pad and Markers</i> | \$50.00 |
| | <i>Flip Chart Pad</i> | \$20.00 |
| | <i>White Board with Easel and Markers</i> | \$45.00 |
| | <i>Laser Pointer</i> | \$40.00 |
| | <i>Easel</i> | \$15.00 |
| • | Speaker Phone | |
| | <i>Polycom Conference Speaker Phone</i> | \$175.00 |
| • | Microphones | |
| | <i>Handheld Microphone</i> | \$105.00 |
| | <i>Lavalier Microphone</i> | \$90.00 |
| | <i>2 Small Powered Speakers with Wired Microphone</i> | \$150.00 |
| | <i>Wireless Lavalier or Handheld System</i> | \$220.00 |
| | <i>8 Microphone Input and Mixer</i> | \$90.00 |
| | <i>4 Microphone Input and Mixer</i> | \$60.00 |

Please place requests at least 48 hours prior to meetings or we may not be able to guarantee availability. Additional equipments available, please contact our sales department for more information. Prices are subject to 6% sales tax.

- **Lecterns**
Standing Lectern \$100.00

- **Video Playback System**
VHS Player with 25" Monitor \$250.00
Monitor \$175.00

- **Internet Access**
Technology Package \$250.00/per day

**Please place requests at least 48 hours prior to meetings or we may not be able to guarantee availability.
Additional equipment available, please contact our sales department for more information.
Prices are subject to 6% sales tax**

Catering Guidelines and General Information

Welcome to the Hip Hotel Collection of Kimpton Hotels Washington, D.C., the Helix Hotel, the Hotel Rouge, and the Topaz Hotel. These modern boutique hotels and their ultra chic lounges partner together with their innovative culinary teams to create unique events on behalf of you and your guests.

It is our desire to host meetings and special events that exceed your expectations.

To ensure that your event is facilitated seamlessly, we ask that you take a few moments to familiarize yourself with the following catering informational guidelines.

Should questions arise please feel free to inquire of our Catering Department.

Menu and Beverage Selections

Please note that all menu and beverage selections must be prepared on site by our Culinary Teams. We do not afford guests the opportunity to enjoy menu and beverage selections provided for by off-premise caterers. Our Culinary Teams will create customized menu designs upon request; as well as for those guests with specific food allergies and aversions.

Menu and Beverage Pricing

All menu and beverage selections are subject to a 15% taxable service charge, 7% taxable administrative fee and 10% District of Columbia sales tax.

Please note that a \$3.00 cake cutting fee per person will be assessed when serving confections not created by our Culinary Teams.

Final Guaranteed Guest Counts

A final guaranteed guest count must be received no later than 5:00 pm [3] business days prior to your meeting/event. The following guidelines will be utilized when addressing deviations from the final guaranteed guest count:

In the event that your guest count increases and exceeds the final guaranteed guest count, our Culinary Team will be prepared with 5% over your guarantee. After which, we will make appropriate menu selections as deemed necessary in order to ensure that each additional guest has been accommodated.

In the event that your guest count is less than the final guaranteed guest count, the final guarantee will be utilized to establish appropriate billing.

In the event that a final guarantee guest count has not been reported [3] business days prior to your event, the contractually agreed upon guest count will be reflected on your Banquet Event Order and will serve as your final guest count.

Please note that groups of less than [15] guests will be assessed a \$50.00 service charge.

Deposit and Advance Payment Policy

An initial deposit equal to 50% of the estimated charges must be received with your signed contract in order to secure your reservation and confirm your event. Until confirmed receipt of an initial deposit, all reservations will be deemed tentative and may be canceled by the hotel in place of a confirmed event.

Additionally, 50% of the estimated charges is must be received [30] business days prior to your meeting/event.

And finally the remaining estimated charges must be received [3] business days prior to your meeting/event.

Any remaining charges will be billed to the credit card on file the first business day immediately following your meeting/event. A fully executed credit card authorization form must accompany the signed contract in order to secure any balance due at the conclusion of your meeting/event.

We accept all major credit cards and personal/certified/company checks with prior authorization from management.

Cancellation Policy

In the event that a confirmed reservation is canceled within [30] days prior to the meeting/event all deposits will be considered non-refundable and any remaining charges will be billed immediately to the credit card on file.

Meeting/Event Assignments and Spatial Requirements

Our Banquet Staff will configure the assigned meeting/event space to ensure your guest's comfort. The hotel reserves the right to modify meeting/event space assignments when deemed necessary when attendance deviates significantly from the contractually agreed upon guest count.

Linen Selections

We provide a selection of elegant linens that compliments the décor and aesthetic of our vibrant venues. Specialty Linens are available upon request for a nominal fee.

Audio Visual Requirements

All Audio Visual requirements can be facilitated by our Catering Department. The hotel and restaurant will not assume responsibility for client provided Audio Visual equipment.

Cancellation and/or modifications to Audio Visual requests within [24] hours prior to your meeting/event will be billed accordingly. All Audio Visual Equipment is subject to 6% Sales Tax.

Entertainment

Our Catering Department will provide assistance in obtaining the perfect accompaniment to your meeting/event. The Hotel reserves the right to monitor the entertainment for the benefit and comfort of all our guests. An Entertainment Endorsement is required for all live entertainment and will be obtained by the Hotel on your behalf for a \$250 fee.

Floral and Designer Décor

Our Catering Department will provide assistance with creating custom event designs. Please note that affixing décor and signage to walls, floors, ceilings, furniture and fixtures is strictly prohibited.

Coat Check and Rest Room Attendants

For your convenience, both Coat Check and Rest Room Attendants are available upon request. A nominal fee of \$150.00 will be assessed for each attendant.

Valet and Event Parking

For your convenience valet parking services are available upon request. Our Catering Department will provide pricing based on your meeting/event and final guest count.

Security Personnel

The Hotel will take all necessary care to ensure guest safety, however we do not accept responsibility for the damage and/or loss of articles brought on to our premises prior, during, or after the conclusion of your meeting/event. For your convenience, our Catering Department will facilitate your request for Security Personnel at an additional cost.

Package Handling and Storage Fees

Special arrangements must be made for receiving any equipment, goods, displays or other materials that will be sent, delivered or brought into the Hotel/Restaurant.

A receiving and storage fee of \$10 per box will be added to the final bill.

Any materials being sent to the Hotel/Restaurant must be marked as follows:

- » Hold for arrival – Attention: Catering Department,
c/o Organization, Arrival Date
 - » Complete Return Address
 - » Number of Boxes (Example: 1 of 2, 2 of 2)

We request that all packages be sent and scheduled to arrive at least [3] business days in prior to your meeting/event.

Shipping Instructions

All parcels are to be addressed:

Hotel Rouge

1315 16th Street , NW

Washington, DC 20036