

Rouge

Holiday Menu



Rouge

1315 16th St NW, Washington, DC 20036

202-232-8000

202-667-9827

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

CHOICE OF 4 PASSED HORS D' OEUVRES

Chilled Hors d' Oeuvres Selections

Deviled Eggs topped with spicy Crab Salad
Shrimp Cocktail
Antipasti Skewer with fresh mozzarella, olive, and pear tomato
Chicken Salad with Almond and Grape on Crostini
Tomato Bruschetta with Mozzarella on Crusty Bread
Goat Cheese and Olive Tapenade on Crostini

Warm Hors d' Oeuvres Selections

Crispy Artichokes stuffed with Parmesan with Lemon Aioli
Coconut Chicken with Mango Chutney
Baby Back Ribs
Beef Empanada with Sautéed Onion and Cumin
Mini Smoked Ham & Gruyère Cheese Bites on Brioche
Crab Cakes with Sauce Remoulade
Vegetable Pot Stickers with Plum Sauce
Beef Sliders
Fried Crab Balls
Meatballs
Sweet Potato Tots

2 Hour Open Hosted Bar

Absolute Vodka
Tanqueray
Dewars Scotch
Jim Beam
Jose Cuervo
House Wine
Imported & Domestic Beer

\$ 55.00 per guest

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

CHOICE OF 6 PASSED HORS D' OEUUVRES

Chilled Hors d' Oeuvres Selections

- Deviled Eggs topped with spicy Crab Salad
- Shrimp Cocktail
- Antipasti Skewer with fresh mozzarella, olive, and pear tomato
- Chicken Salad with Almond and Grape on Crostini
- Tomato Bruschetta with Mozzarella on Crusty Bread
- Goat Cheese and Olive Tapenade on Crostini

Warm Hors d' Oeuvres Selections

- Crispy Artichokes stuffed with Parmesan with Lemon Aioli
- Coconut Chicken with Mango Chutney
- Baby Back Ribs
- Beef Empanada with Sautéed Onion and Cumin
- Mini Smoked Ham & Gruyère Cheese Bites on Brioche
- Crab Cakes with Sauce Remoulade
- Vegetable Pot Stickers with Plum Sauce
- Beef Sliders
- Fried Crab Balls
- Meatballs
- Sweet Potato Tots

Culinary Displays

Please select one

Vegetable Crudité; including bell pepper, broccoli, zucchini, cucumber, and cauliflower

With Blue Cheese & Buttermilk-Herb Dressings

Display of Domestic and Imported Cheeses; including Blue, Camembert, Chèvre, Smoked Cheddar

Served with water crackers and crusty bread

2 Hour Open Hosted Bar

- Absolute Vodka*
- Tanqueray*
- Dewars Scotch*
- Jim Beam*
- Jose Cuervo*
- House Wine*
- Imported & Domestic Beer*

\$ 65.00 per guest

RECEPTION ACTION & CARVING STATIONS

Select 2 Stations

Rustic Breads and Spreads

Olive Tapenade
Cranberry & Walnut Spread
Herbed Boursin & Red Pepper
Garlic Hummus & Babaghanoush
Served with Rustic Breads

Mashed Potato Bar

Build Your Own
Cheddar & Bleu Cheese
Butter & Sour Cream
Smoked Applewood Bacon
Chives & Creamy Horseradish

Sliders

**Select Two*
Classic Cheeseburger
Pulled BBQ Pork
Crab Cake & Red Pepper Aioli
Beef Brisket & Caramelized Onion
Buffalo Mozzarella with Tomato and Basil

PASTA

**Select Two*
Penne Pasta in a Tuscan Tomato Sauce with Fresh Basil
Tri-Colored Tortellini in a White Wine Garlic Cream
Cavatappi , Broccoli, and Diced Tomatoes with Shaved Parmesan
Rigatoni and Crispy Eggplant in a Vodka Sauce
Served with Focaccia Bread

Holiday Desserts

Cheesecake Minis
Holidays Cookies
Chocolate Covered Strawberries
To include Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Sachets

3 Hour Open Hosted Bar

Standard Brands, Wine and Beer

\$95.00 per person

Warm Dinner Buffet Selections

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)

(Special Note: A 3rd selection is available for a nominal charge of \$7 per person)

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

Holiday Desserts

Cheesecake Minis
Holidays Cookies
Chocolate Covered Strawberries
To include Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Sachets

\$58.50 per person

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

Rouge

Beverage Service

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	\$13.00 per person
Standard Brands (2 hour minimum required)	\$20.00 per guest per hour	\$11.00 per person
Wine and Beer Only	\$18.00 per guest per hour	\$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	\$12.00	\$13.00
Premium	\$12.00	\$13.00
Standard	\$9.50	\$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

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