



Rouge Washington D.C.



Wedding Menu



Rouge Washington D.C.
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Step Inside....

Searching endless Washington DC wedding locations to find the perfect venue for your perfect day can be a challenge, but why settle for bland reception halls and boring food? You want your wedding event to be a special and memorable occasion and so do we.

WHAT'S INCLUDED

- Cocktail Hour
- Dinner Service or Stations
- Beverage Service
- Additional Accompaniments

Menu pricing subject to change. All food and beverage charges shall be subject to a 16.5% gratuity and a 6.5% administrative fee. Please advise catering of any food allergies prior to event.

Hors d'oeuvres

□ HOT

- Fresh Fried Oysters with Crispy Parsley with Chipotle Sauce
\$195 per order
- 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

□ COLD

- 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

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Plated Dinner

SALAD

(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

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Dinner Entrees

(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.)

VEGETARIAN

Butternut Squash Ravioli, Sautéed Spinach,
Sun-dried Tomato, Mascarpone Cheese

\$45.00 per guest

SEAFOOD

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



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

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STEAK

Grilled Bistro Steak

Served with Roasted Yukon Gold Potatoes and Garlic-Herb Butter

\$57.00 per guest

PORK

Grilled Pork Tenderloin, Sun-dried Tomato Beurre Blanc

Served with Rosemary-Garlic Mashed Potatoes

\$52.00 per guest

CHICKEN

Pesto Crusted Chicken with Roasted Garlic Aioli,

Crispy Leeks and Smashed Potatoes

\$48.00 per guest

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Dessert

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

WEDING CAKE ENHANCEMENT

Enhance Your Cake Service with a
Chocolate Covered Strawberry,
Truffle and Mixed Berries
\$12 per person

SWEET ADDITIONS

Assorted Miniature Pastries & Macaroons
\$14 per person
(Presented to each Table)

GOURMET COFFEE STATION

Caffé Vita Regular & Decaffeinated Coffee, House Made
Syrups,
Flavored Whipped Cream, Sprinkles, Miniature Cookies
\$10 per person

DESSERT TABLE

Chocolate Dipped Strawberries
Assorted Pastries Petite Fours, Truffles,
Seasonal Fruits and Berries
\$18 per person

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Stations & Displays

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

STATIONS

ROASTED TURKEY

With Cranberry Relish and a Variety of Rolls
\$200.00

PRIME RIB OF BEEF

Horseradish Crusted and Slow Roasted
Served with Natural Jus and a Variety of Rolls
\$475.00

Chef Attendant Required: \$150 Each

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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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BEVERAGE

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 per person
Standard Brands (2 hour minimum required)	\$20.00 per guest per hour (minimum of 25 guests)	\$9 per person

Beverage Brands

• Liquor	Tranquility	Infinity
• <i>Vodka</i>	<i>Stoli</i>	<i>Grey Goose</i>
• <i>Gin</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i>
• <i>Rum</i>	<i>Bacardi</i>	<i>Bacardi</i>
• <i>Bourbon</i>	<i>Jim Beam</i>	<i>Makers Mark</i>
• <i>Tequila</i>	<i>Jose Cuervo</i>	<i>Patron</i>
• <i>Scotch</i>	<i>Dewars</i>	<i>Dewars</i>

Open Bar Based on Consumption

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

•	Hosted	Cash
• 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