



## Rouge Banquet Menu



### Rouge

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

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
- Crispy Fried Chicken Wings with Blue Cheese Dressing and Honey Mustard Sauce  
\$210.00 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

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

## 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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# 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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# **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)  | \$28.00 per guest per hour | \$13.00 per person   |
| Standard Brands (2 hour minimum required) | \$25.00 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