

BANQUET AND CATERING POLICIES

Food and Beverage Service

The Doubletree Hotel Washington DC is responsible for the quality and freshness of the 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 sale and service of alcoholic beverages are regulated by the state. 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.

Administrative Fees

All catering and banquet charges are subject to the customary administrative fees and state sales tax.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

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 for those additional meals.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business 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 guaranteed number for groups below 400 people and 3% for groups of 400 and above.

Menu Pricing

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Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

Package Handling

Please limit the delivery of packages or other items to three business days before your function. Please indicate on the packages the name of the group, days of function, and meeting planner. All packages should be directed to the following address:

DOUBLETREE HOTEL WASHINGTON, DC

1515 Rhode Island Avenue, NW

Washington, DC 20005

Attention: Your Catering Sales Manager

Hold for: <<Contact Person>>

Conference/Meeting: <<Meeting Name>>

Arrival Date: <<Date of first day of meeting>>

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left or sent into the hotel prior to, during, or following your function(s). The hotel cannot assume responsibility for storage of boxes +received more than three business (3) days prior to the scheduled program. Boxes may be delivered Monday through Friday from 8:00am-4:30pm. Any shipments of five (5) or more boxes

CANNOT be delivered more than 72 hours prior to the event. To check on the arrival of your shipments, please contact the Banquet manager on duty. After your event, any boxes to be shipped out of the hotel must be properly packaged and labeled with shipping address, return address, and method of payment and shipped out of the Business Center (daily hours of operation: 7am-10pm). The Hotel will accept up to five packages complimentary. Each additional package is subject to a \$10.00 per day handling fee per box.

Doubletree Hotel Washington, DC

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202 232 7000

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Revised 8/6/2012

FULL DAY MEETING PACKAGES (Page 1 of 3)

Designed for a minimum of 25 people

Package #1

The Continental

Freshly Baked Muffins, Breakfast Pastries and Croissants
Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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 Tomatoes, Cucumbers and Toasted Almonds
Marinated Mushroom and Roasted Pepper Salad



Please Choose 2 or 3 Entrees:

Grilled Chicken Breast with Fresh Mushrooms
Pan Roasted Chicken Breast stuffed with Goat Cheese & Spinach
Sliced Flank Steak with Prosciutto and Grilled Peppers, Demi Glace
Pan Sautéed Salmon with Leek Confit and Smoked Tomato Vinaigrette
Garlic Herb Pork Loin with a Rosemary Demi Glace
Vegetable Strudel with Sherry Mushroom Cream Sauce



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, Brownies and Bars

\$82.00 per person – Two Entrees

\$92.00 per person – Three Entrees

A surcharge of \$150.00 will apply for groups less than 25 people

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FULL DAY MEETING PACKAGES (Page 2 of 3)

Designed for a minimum of 25 people

Package #2

The Continental

Freshly Baked Muffins, Breakfast Pastries and Croissants
Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Mid Morning Refresh

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

Lunch Buffet

Soup of the Day



Baby Greens with Basil Cabernet Vinaigrette
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers
Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil Ripened
(This is a Seasonal Salad, only available during June - October months)
Pickles and Assorted Relishes



Selection of New York Style Deli Meats to Include: Sopresatta, Coppicola, Smoked Turkey and Ham
Selection of Sliced Cheeses to Include: Cheddar, Monterey Jack, Swiss and Mozzarella
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions,
Mayonnaise, Assorted Mustards and Horseradish
Assorted Breads and Rolls



Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented with Thousand Island Dressing,
Swiss Cheese and New York Rye Bread



Assorted Desserts



Coffee, Tea and Iced Tea

Afternoon Break

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

\$72.00 per person

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FULL DAY MEETING PACKAGES (Page 3 of 3)

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Package #3

The Continental

Freshly Baked Muffins, Breakfast Pastries and Croissants
Fresh Melon and Seasonal Berries, Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

\$42.00 per person

*Please feel free to order any plated or buffet lunch as listed on our menu pages to compliment the above meeting package
(lunch item provided at the price noted on the menu).*

Continental Breakfast Enhancements

Bottled Sparkling and Still Waters
\$5.00 each charged on consumption

Assorted Soft Drinks
\$4.50 each charged on consumption

Scrambled Eggs, Sugar Cured Ham and Cheese Croissants
add \$7.00 per person

Buttermilk Biscuits with Country Sausage Gravy
add \$8.00 per person

Smoked Salmon Display with Chive Cream Cheese, Diced Eggs, Red Onion, Capers and Mini Bagels
*add \$10.00 per person
(minimum 25 people)*

Assorted Individual Yogurts
Add \$4.00 per person

Hard Boiled Eggs
Add \$3.00 per person

A surcharge of \$150.00 will apply for groups less than 25 people

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CONTINENTAL BREAKFAST

The Continental

Freshly Baked Muffins, Breakfast Pastries and Croissants
Fresh Melon, Seasonal Berries, Bananas and Seasonal Whole Fruit
Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$23.00 per person

Deluxe Continental

Freshly Baked Muffins, Breakfast Pastries and Croissants
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$25.00 person

Continental Breakfast Enhancements

Bottled Sparkling and Still Waters
\$5.00 each charged on consumption

Assorted Soft Drinks
\$4.50 each charged on consumption

Scrambled Eggs, Sugar Cured Ham and Cheese Croissants
add \$7.00 per person

Buttermilk Biscuits with Country Sausage Gravy
add \$8.00 per person

Smoked Salmon Display with Chive Cream Cheese, Diced Eggs, Red Onion, Capers and Mini Bagels
add \$10.00 per person
(minimum 25 people)

Assorted Individual Yogurts
Add \$4.00 per person

Hard Boiled Eggs
Add \$3.00 per person

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BREAKFAST BUFFETS

Designed for a minimum of 25 people

American Breakfast

Chilled Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, 2% and Skim Milk
Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Preserves
Scrambled Eggs with Chives, Applewood Smoked Bacon, Sausage Links
Country Style Breakfast Potatoes
Fresh Seasonal Melons and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$30.00 per person

Executive Breakfast Buffet

Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Tomato Juice, 2% and Skim Milk
Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Preserves
Assorted Yogurts, Dried Fruits and Assorted Cold Cereals
Seasonal Sliced Fruit and Berries
Carved Baked Country Ham with Cheddar Cheese Biscuits
Scrambled Eggs with Chives, Applewood Smoked Bacon, Sausage Links, Country Style Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$35.00 per person

Breakfast Buffet Enhancements

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 person

French Toast Station

Chef's Selection of Fruit Compotes, Fresh Cream, Powdered Sugar, Warm Syrup and Butter
add \$8.00 per person

Waffle Station

Malted Belgian Waffle Station with Assorted Fruit Compotes
Fresh Seasonal Berries, Butter and Warm Syrup
add \$8.00 per person

Traditional Eggs Benedict

add \$7.00 per person

*Chef fee of \$150.00 per chef required for action stations
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BRUNCH BUFFET

Designed for a minimum of 25 people

The 15 ria Brunch Delight

Selection of Chilled Juices, Tomato Juice, 2% and Skim Milk
Freshly Baked Muffins, Assortment of Breakfast Pastries and Croissants with Butter and Preserves
Assorted Yogurts, Fresh Fruits and Berries and Assorted Cold Cereals



House Cured Salmon

With Tomato, Bagel and Chive Cream Cheese

Baby Arugula with Strawberries, Goat Cheese and Candied Pecans



Carved Bourbon Glazed Ham

Scrambled Eggs with Chives, Applewood Smoked Bacon, Sausage Links,
Country Style Breakfast Potatoes



Chef's Selection of Seasonal Vegetables

Horseradish Mashed Potatoes



Assorted Desserts



Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$42.00 per person

Brunch Buffet Enhancements

Champagne, Mimosa's and Bloody Mary's

add \$9.00 per person per hour

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 person

French Toast Station

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

add \$8.00 per person

Waffle Station

Malted Belgian Waffle Station with Assorted Fruit Compotes

Fresh Seasonal Berries, Butter and Warm Syrup

add \$8.00 per person

Traditional Eggs Benedict

add \$7.00 per person

Chef fee of \$150.00 per chef required for action stations

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PLATED BREAKFAST

All American

Freshly Squeezed Orange Juice
Freshly Baked Croissants with Butter and Preserves
Scrambled Eggs with Chives
Choice of Hickory Smoked Bacon or Link Sausage
Herb Roasted Roma Tomato
Country Style Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$26.00 per person

Frittata

Freshly Squeezed Orange Juice
Baked Omelet Stuffed with Portobello Mushrooms, Spinach and Brie Cheese
Served with sliced Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$26.00 per person

Breakfast Quiche

Freshly Squeezed Orange Juice
Freshly Baked Croissants with Butter and Preserves
Breakfast Quiche with Mushrooms, Onions, Smoked Bacon and Gruyere Cheese
Country Style Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$27.00 per person

Traditional Eggs Benedict

Freshly Squeezed Orange Juice
Toasted Split English Muffin Topped with Grilled Canadian Bacon, Poached Eggs and Hollandaise Sauce
Country Style Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$27.00 per person
Eggs Chesapeake with Jumbo Lump Crab cake and a Citrus Hollandaise Sauce (additional \$3.00 per person)

Poached Eggs on Sausage and Sweet Potato Hash

Freshly Squeezed Orange Juice
Two Eggs Delicately Poached
Served on a House Made Spicy Sausage and Sweet Potato Hash
Accompanied with a Velvety Hollandaise
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$28.00 per person

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MEETING BREAKS

Ballpark Break

Warm Salted Pretzels,
Individual Bags of Popcorn
Mixed Nuts and Cracker Jacks
Lemonade and Iced Tea
\$14.00 per person

Chocolate Break

Hershey Chocolate Bars
Chocolate Covered Strawberries
Chocolate Covered Peanuts
Sliced Apple Dipped in Chocolate
\$16.00 per person

Healthy Station

Assorted Granola Bars, Trail Mix
Whole Fresh Fruit Assortment
Yogurt Fruit Smoothies
\$17.00 per person

Doubletree Cookies and Milk

Freshly Baked Doubletree Cookies Served with
Assorted Brownies and Bars
Skim Milk, 2% Milk and Chocolate Milk
\$ 15.00 per person

Embassy Break

Assorted Finger Sandwiches
Scones and Clotted Cream
Fruit Bars
Coffee, Iced Tea and Lemonade
\$17.00 per person

Strawberry Break

Fresh Strawberries with Whipped Cream
Chocolate Fondue
Frozen Strawberry Juice Bars
Berry Bread with Cream Cheese
Strawberry-Banana Smoothies
\$18.00 per person

- Add These Meeting Favorites To Any Break -

Ice Cream Bars

\$5.25 per person

Still or Sparkling Water

\$5.00 each (charged on a consumption basis)

Assorted Soft Drinks

\$4.50 each (charged on a consumption basis)

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BREAK A LA CARTE

The following items are for use specifically when arranging a custom designed break.

- Food Selections -

Whole Fresh Fruit

Seasonal Selections
\$2.50 per piece

Doubletree Cookies

Freshly Baked Chocolate Chip
\$ 45.00 per dozen

Double Fudge Nut Brownies

\$45.00 per dozen

Assorted Pastries

Freshly Baked Muffins, Nut Breads and Croissants
\$45.00 per dozen

Soft Pretzels with Mustard

\$36.00 per dozen

Bagels with Cream Cheese

\$48.00 per dozen

Deluxe Mixed Nuts

\$20.00 per pound

Chips, Dips and Salsa

An Assortment of Potato Chips, Corn Chips and
Tortilla Chips
Served with French Onion Dip and Salsa Picante
\$6.00 per person

Individual Bags of Popcorn

\$4.00 each

Candy Bars or Granola Bars

\$3.50 each

- Beverage Selections -

Freshly Brewed Coffee

Regular or Decaffeinated
\$72.00 per gallon

Decanters of Assorted Juices

Freshly Squeezed Orange, Cranberry,
Red Grapefruit, Apple, Tomato,
\$30.00 per carafe

Freshly Brewed Iced Tea

\$30.00 per carafe

Lemonade

\$30.00 per carafe

The Following Items Will Be Billed on a Consumption Basis:

Assorted Soft Drinks

\$4.50 each

Bottled Water

Still, Carbonated, and Flavored
\$5.00 each

Starbucks Frappuccino®

\$6.00 each

Starbucks Doubleshot®

\$6.00 each

Red Bull® Energy Drink

\$6.00 each

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EXPRESS LUNCH BUFFETS

While all lunch buffets can be arranged to serve you lunch in your meeting room, the following selections were designed specifically with this arrangement in mind. Set-up, service and removal of an Express Lunch Buffet occur with a minimal amount of interruption. Express Lunch Buffets served in other locations are subject to an additional \$3.00 per person charge. Minimum of 25 people.

Dessert service must be at the same time and in the same room as the lunch.

The New Yorker

Broccoli-Cheddar Soup

Assorted Artisan Breads and Rolls



Red Bliss Potato Salad, Tri-Colored Tortellini Salad, Marinated Mushroom Salad

Tossed Garden Greens with Two Dressings



Deli Sliced Smoked Breast of Turkey, Cured Ham, Genoa Salami, Roast Beef and Pastrami

Swiss, Cheddar, Provolone and Mozzarella Cheeses

Lettuce, Tomato and Red Onion, Condiments and Relishes



Chef's Assortment of Cookies, Bars, Pies and Bread Pudding



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$38.00 per person

The 15 ria Business Lunch

Soup of the Day



Baby Greens with Balsamic Vinaigrette

Roasted Corn and Black Eyed Pea Salad

Potato Salad in Whole Grain Mustard



Smoked Turkey Breast with Roast Tomato Pesto on Cibatta Bread

Tuna Salad on Wheat Bread

Baked Ham and Sharp Cheddar with Apricot Mustard on Sourdough Pretzel Bread

Grilled Vegetable Roll-ups



Assorted Cakes and Pies



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$39.00 per person

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LUNCH BUFFETS (Page 1 of 2)

Designed for a minimum of 25 people.

Dessert service must be at the same time and in the same room as the lunch.

45th Street Deli

Soup of the Day



Baby Greens with Basil Cabernet Vinaigrette

Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers

Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil

(This is a Seasonal Salad, only available during June - October months)

Pickles and Assorted Relishes



Selection of New York Style Deli Meats to Include: Sopresatta, Coppicola, Smoked Turkey and Ham

Selection of Sliced Cheeses to Include: Cheddar, Monterey Jack, Swiss and Mozzarella

Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise,

Dijon and Whole Grain Mustards and Horseradish

Assorted Breads and Rolls



Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented
with Thousand Island Dressing, Swiss Cheese and New York Rye Bread



Assorted Desserts



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$42.00 per person

Italy

Minestrone Soup

Parmesan-Garlic Bread



Caesar Salad

Antipasto Platter



Spaghetti Pomodoro

Chicken Breast Picatta with Penne Pasta

Meat Lasagna

Italian Vegetable Sauté



Tiramisu

Assorted Pastries



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$44.00 per person

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LUNCH BUFFETS (Page 2 of 2)

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Dessert service must be at the same time and in the same room as the lunch.

Southwest

Tortilla Soup

Southwestern Corn Bread



Fresh Salad Greens with Black Olives, Avocado and Cheddar Cheese, Chipotle Dressing

Corn and Black Bean Salad, Jalapeno Vinaigrette



Grilled Chicken with Avocado, Jack Cheese, and Cilantro Cream

Grilled Beef Fajitas with Hot Flour Tortillas, Green Onion, Tomato, Jack and Cheddar Cheeses

Pico de Gallo and Sour Cream

Green Chili Rice

Refried Beans

Spicy Southwestern Vegetable Sauté



Key-Lime Pie

Cinnamon Dusted Sopapillas with Honey



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$44.00 per person

The Washington Power Luncheon

Soup of the Day

Rolls and Butter



Mixed Field Greens with Tomatoes, Cucumbers and Toasted Almonds

Marinated Mushroom and Roasted Pepper Salad



Please Choose 2 or 3 Entrees:

Grilled Chicken Breast with Fresh Mushrooms

Pan Roasted Chicken Breast stuffed with Goat Cheese & Spinach

Sliced Flank Steak with Prosciutto and Grilled Peppers, Demi Glace

Pan Sautéed Salmon with Leek Confit and Smoked Tomato Vinaigrette

Garlic Herb Pork Loin with a Rosemary Demi Glace

Vegetable Strudel with Sherry Mushroom Cream Sauce



Chef's Fresh Seasonal Vegetable Selection and Starch



Assorted Desserts



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$47.00 per person (2 entrée choice)

\$57.00 per person (3 entrée choice)

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LUNCH ENTREES

All lunches include choice of baby greens salad or Caesar salad, complimentary starch and vegetable, rolls and butter, choice of dessert. Iced tea, coffee and assorted hot teas.

Soup of the day may be substituted for salad for an additional \$1.75 per person.

Chicken Asiago

Grilled Chicken Breast with Spinach, Artichokes
and Kalamata Olives
Risotto and Asiago Cream Sauce
\$40.00 per person

Garlic Roasted Lemon Chicken

Potato Gratin and Natural Pan Jus
\$40.00 per person

Pan Seared Chicken

Stuffed with Seasonal Mushrooms
Roasted Garlic Whipped Potatoes
Demi Glace
\$41.00 per person

Grilled Mahi Mahi

Grilled with a Balsamic Glaze
Served with a Lemon Herb Risotto Cake
\$42.00 per person

Seared Salmon

Pan Seared Fillet with Leek Confit
Served with Tomato Vinaigrette
\$44.00 per person

Grilled Herb Pork Loin

Sweet Potato Sticks, Rosemary Demi Glace
\$42.00 per person

Steak Saltimbocca

Pan Seared Proscuitto-Wrapped Top Sirloin Steak
with Melted Parmesan Cheese
Grilled Peppers and Demi Glace
\$44.00 per person

Roast New York Strip Sirloin

Sliced Strip Loin Topped with Sautéed Mushrooms
Whipped Potatoes and Natural Pan Juices
\$48.00 per person

Grilled Top Sirloin of Beef

Roasted Peppers, Shaved Red Onion and
Fingerling Potatoes Tossed in Balsamic Vinaigrette
\$50.00 per person

Vegetable Cannelloni

Filled with Seasonal Vegetables and Ricotta
Cheese
\$37.00 per person
add Chicken + \$4.00

Roasted Vegetable Napoleon

Fresh Basil with Mozzarella Cheese and Marinara
\$38.00 per person

Vegetable Strudel

Grilled Vegetables with Three Cheeses
Wrapped in Phyllo Dough and Baked
Sherry-Mushroom Cream Sauce
\$38.00 per person

You may pre-select up to two options for your lunch.

Additional pre-selections are available for a \$5 per person surcharge for each additional entrée choice.

Doubletree Hotel Washington, DC

1515 Rhode Island Avenue, NW
Washington, DC 20005

202 232 7000

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Revised 8/6/2012

SANDWICHES AND SALADS

All salads include rolls and butter.

All sandwiches and salads include chef's soup of the day, choice of dessert. Coffee, tea and iced tea.

Grilled Vegetable Wrap

With Grilled Yellow Squash Zucchini and Eggplant,
Crunchy Romaine Sliced Tomatoes and a Basil Mayonnaise
Accompanied by Mediterranean Pasta Salad
\$34.00 per person

Roast Beef and Boursin Wrapper

Shaved Roast Beef Wrapped in a Flour Tortilla with Bacon, Lettuce, Red Onion and Boursin Cheese Spread
Accompanied by Red Bliss Potato Salad
\$36.00 per person

New York Style Deli Sandwich

Sliced Honey Ham, Genoa Salami, Smoked Turkey, Provolone and Cheddar Cheese on an Herb Focaccia Roll
Accompanied by Tortellini Pasta Salad
\$38.00 per person

Grilled Chicken Caesar Salad

Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese with Caesar Dressing
Topped with Grilled Chicken
\$35.00 per person

Pan Seared Salmon on Arugula

Salmon on Peppery Arugula Roasted Red Peppers Shaved Red Onion Kalamata Olives
Tossed in a Balsamic Vinaigrette
\$38.00 per person

Grilled Steak Salad

Slices of Grilled London Broil on a Bed of Mixed Salad Greens with Tomato,
Sliced Cucumbers and Horseradish Aioli
Topped with Deep Fried Onions
\$39.00 per person

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LUNCHEON DESSERTS

*The following dessert selections are intended to accompany your "Lunch Entrée" and/or "Sandwich or Salad" selections. Dessert service must be at the same time and in the same room as the lunch.
Please make one selection from the choices below.*

Caramel Apple Granny

Buttery Caramel and Toffee-Studded Custard Hug Fresh Granny Smith Apples Piled High on a
"Melt in the Mouth" Shortbread Crust

Chocolate Sin Cake

A Giant Mouthful of Chocolate Pudding Between Two Layers of Dark, Moist Chocolate Drenched Chocolate Cake

Strawberry La Bomba

An Explosion of Strawberry and Amaretto Cream Sheltered in the Arms of an Almond Flecked Cake

Bourbon Street Pecan Pie

Mammoth Toasted Pecan Halves in an Intoxicating Filling, Laced with Kentucky Bourbon

Apple Crisp with Cinnamon Ice Cream

A Traditional End to any Great Meal
Available for an additional \$2.00 per person

Duo of Sorbet with Seasonal Berries

Simplicity Sorbets Made from Quality Ingredients Served with Available Berries
Available for an additional \$2.00 per person

Warm Molten Chocolate

With Berry Coulis and Clabbered Cream
Available for an additional \$2.50 per person

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DINNER BUFFETS

Designed for a minimum of 25 people,

The Georgetown

Soup of the Day Served



Mixed Greens with Caramelized Shallot Vinaigrette

Shaved Fennel and Citrus Salad

Barley Salad with Red Onions



Molasses BBQ Chicken Skewers

Mini Maryland Crabcakes



Pan Roasted Salmon with Sautéed Spinach

Grilled Chicken Breast with Spinach, Artichoke Hearts, Kalamata Olives with Risotto and Asiago Cream Sauce

Sliced Roast Beef with Exotic Herbed Mushrooms and Herbed Rice Pilaf, Seasonal Vegetables



Fruit Tart with Anglaise

Warm Bread Pudding



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$60.00 per person

Tuscan Bistro

Minestrone Soup

Garlic Bread, Rolls and Butter



Caesar Salad Station

Antipasto Display with Assorted Flatbreads

Tuscan Bread Salad



Chicken Breast Picatta

Portebello Stuffed Pork Loin with Red Pepper Coulis

Eggplant Parmigiana

Spaghetti Torta

Penne Pasta with Sauce Provencal

Italian Style Vegetable Sauté



Cannoli

Amaretto Mousse



Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$62.00 per person

A surcharge of \$150.00 will apply for groups less than 25 people

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DINNER BUFFETS

Designed for a minimum of 25 people

The Indian Cuisine

Mulligatawny Soup



Indian Mixed Salad



Vegetable Pakora Fritter with Cilantro Dipping Sauce

Vegetable Samosa with Tomato Chutney



Tandoorie Spiced Chicken

Beef Rogan josh

Goan Salmon Curry with Toasted Coconut



Saffron Basmati Rice with Peas and Carrots

Yellow Dal

Malai Kofi (curried seasonal vegetables)



Gajar ka Halwa

Carrot Custard, Spiced with Cardamom, Dried Fruits and Almonds

Kheer

(Rice Pudding)

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$63.00 per person

The Pennsylvania Avenue

Soup of the Day Served with Rolls and Butter



Mixed Garden Greens

Tri Colored Tortellini Salad

Grilled Marinated Vegetable Salad



Please Choose 2 or 3 Entrees:

Sautéed Breast of Chicken with Reggiano Soft Savory Grits and Garlic Jus

Garlic Infused Sliced Sirloin with Basil Bread Pudding and Whole Grain Mustard Demi Glace

Herb Crusted Salmon with Vegetable Rice Pilaf and Chervil Sauce

Apple Stuffed Pork Loin with Roasted Sweet Potatoes and Sweet Onion Demi Glace

Chicken Agnolotti with Sweet Peppers, Artichokes and Fennel Cream

Vegetable Strudel with Sherry Mushroom Cream Sauce

Chef's Choice of Seasonal Vegetable



Chocolate Sin Cake

Crème Brulée Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$65.00 per person (2 entrée choice)

\$70.00 per person (3 entrée choice)

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DINNER OPTIONS - STARTERS

*Appetizers are optional and may be added as an additional course to your dinner entrée.
Salad and dessert is included in the price of each plated dinner entrée.*

Appetizers

Molasses BBQ Chicken Skewers

Tender Strips of Marinated Chicken Grilled
Than Slathered with Our Own House Made BBQ Sauce
\$9.50 per person

Shrimp Cocktail

Jumbo Prawns with Chili Horseradish Sauce
\$10.50 per person

Maryland Crab Cake

Crab Cakes atop Freshly made Crunchy Cole Slaw with a Tangy Whole Grain Mustard Dressing
\$11.00 per person

Starter Salads

Mixed Greens

With Slivered Almonds in Caramelized Shallot Vinaigrette

Caesar Salad

With Garlic Bread Croutons and Reggiano Cheese

Baby Spinach Salad

Roasted Peppers, Red Onions, Balsamic Dressing

Baby Arugula

With Seasonal Fruit, Goat Cheese and Candied Pecans with Raspberry Vinaigrette

Hearty Greens

Watercress, Endive and Romaine with Gorgonzola and Glazed Walnuts

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Revised 8/6/2012

DINNER OPTIONS – ENTREES (Page 1 of 2)

All dinner entrees include a salad, complimentary starch and vegetable, warm dinner rolls and butter, dessert and coffee, tea and iced tea.

Chicken Reggiano

Reggiano Soft Polenta
Sautéed Garlic Jus
\$50.00 per person

Chicken Oscar

Grilled Chicken Breast Topped with Crab Meat
Asparagus and Béarnaise Sauce, Served with Roasted
Fingerling Potatoes
\$53.00 per person

Braised Short Rib

Red Wine Braised
Garlic Mashed Potatoes
\$53.00 per person

Roasted New York Strip Loin

Pepper Crusted Strip Loin with Caramelized Onions,
Gorgonzola Whipped Potatoes and Cabernet Sauce
\$59.00 per person

Prime Rib of Beef

Horseradish Infused Prime Rib of Beef
Herb Bread Dressing
Whipped Buttermilk Potatoes and Beef Jus
\$65.00 per person

Grilled Filet of Beef

With a Merlot Reduction
Gratin Potatoes
\$62.00 per person

Herb Crusted Salmon

Vegetable Rice Pilaf and Chervil Sauce
\$51.00 per person

Grilled Rainbow Trout

Lemon Chive Risotto
Roasted Red Pepper Coulis
\$55.00 per person

Maryland Crab Cakes

Jumbo Lump Crab Meat Mixed
with a Blend of Spices,
Rice Pilaf and a Red Pepper Coulis
\$60.00 per person

Apple Stuffed Roast Pork Loin

Roasted Sweet Potatoes, Sweet Onion Demi Glace
\$51.00 per person

Vegetable Strudel

Grilled Vegetables with Three Cheeses Wrapped in
Phyllo Dough and Baked
Sherry-Mushroom Cream Sauce
\$46.00 per person

Penne Pasta

Mushrooms, Broccoli and Tomatoes Tossed in a
Roasted Garlic Cream Sauce
\$48.00 per person
add Chicken +\$4.00

You may pre-select up to two options for your dinner.

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DINNER OPTIONS – ENTREES (Page 2 of 2)

All entrees include a salad, complimentary starch and vegetable, warm dinner rolls and butter, dessert and coffee, tea, iced tea or milk.

- Combination Plates -

Boursin Chicken and Garlic Prawns

Grilled Chicken Breast with Boursin Cream Sauce and Sautéed Garlic Prawns
Angel Hair Pasta and Freshly Chopped Herbs
\$65.00 per person

Beef Medallions and Stuffed Chicken

Sautéed Mushrooms and Parmesan Crescent Potatoes
Madeira Jus
\$70.00 per person

Grilled New York Strip and Garlic Prawns

Served with Roasted Garlic Mashed Potatoes, Asparagus and a Wild Mushroom Demi
\$80.00 per person

DINNER DESSERTS

*The following desserts are intended to accompany your dinner entrée selection.
Please make one selection from the choices below.*

Crème Brulée Cheese

The Marriage of Two Great Classics...Crème Brulée Layered with the Lightest of Cheesecakes.
Hand-Fired and Mirrored with Burnt Caramel

Chocolate Sin Cake

A Giant Mouthful of Chocolate Pudding Between Two Layers of Dark, Moist Chocolate Drenched Chocolate Cake

Strawberry La Bomba

An Explosion of Strawberry and Amaretto Cream Sheltered in the Arms of an Almond Flecked Cake

Marble Chocolate Chip Cheese Brulée

White, Milk and Dark Chocolate Cheese with Semi-Sweet Chocolate Chips on
Velvet Ribbons of Dark Chocolate Mousse

Warm Molten Chocolate

With Berry Coulis and Clabbered Cream
Available for an additional \$2.50 per person

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HORS D'OEUVRES

*All prices are per piece unless otherwise noted.
(a minimum of 25 must be ordered at a time)*

Cold Selections

- Eggplant Coins with Fresh Mozzarella \$5.00
- Balsamic Marinated Grilled Vegetable with Chevre Cheese in Puff Pastry \$5.00
- Whipped Brie Cheese with Apple Chutney and Candied Walnuts in Phyllo Cup \$5.00
- Garlic and Tomato Bruschetta \$5.00
- Fresh Goat Cheese and Olive Caper Tapenade \$5.00
- Strawberries with Brie \$5.50
- Tuna Tartare on Rice Crackers \$5.50
- Smoked Salmon Pinwheels Filled with Herbed Cream Cheese \$5.50
- Asparagus Spears Wrapped in Prosciutto \$6.00
- Blue Cheese Stuffed Figs \$6.00
- Bourbon Cured Salmon and Chive Crème Fraiche on Black Bread \$6.50

Hot Selections

- Breaded Artichoke Stuffed with Boursin Cheese \$5.00
- Sun-Dried Tomato & Feta in Phyllo \$5.00
- Wild Mushroom Palmiers with White Truffle Oil \$5.00
- Black Bean Spring Roll with a Salsa Dip \$5.00
- Vegetable Empanada \$5.00
- Cheese and Vegetable Quesadilla \$5.00
- Pear & Brie in Phyllo \$5.50
- Coconut Chicken Strips with Orange Marmalade Dip \$6.00
- Chicken Satay with Peanut Thai Sauce \$6.00
- Beef Teriyaki Skewer \$6.00
- Miniature Beef Wellington \$6.00
- Mini Maryland Crab Cakes with Cayenne Aioli \$6.50
- Coconut Shrimp with Horseradish Marmalade \$6.50
- Bacon Wrapped Scallops with Honey Balsamic Drizzle \$6.50

Snacks

- Deluxe Mixed Nuts \$20.00 per pound
- Bar Mix \$20.00 per pound
- Hummus & Garlic Pita Crisps \$6.00 per person
- Chips, Dips and Salsa \$6.00 per person
- (An Assortment of Potato Chips, Corn Chips and Tortilla Chips
Accompanied by French Onion Dip and Salsa Picante)

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RECEPTION ENHANCEMENTS

(Minimum of 15 people per station)

Reception Displays

Warm Artichoke and Spinach Dip

Served with Pita Triangles

\$8.00 per person

Fresh Seasonal Fruits and Berries

Fresh Seasonal Fruits and Berries with

Spiced Honey Yogurt Dip

\$9.00 per person

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses

Served with Assorted Breads and Crackers

\$11.00 per person

Smoked Salmon

Side of Smoked Salmon with Capers, Onion,

Chopped Egg and Assorted Breads

\$210.00 per side

Seasonal Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment of

Dips to Include Bleu Cheese and Ranch

\$9.50 per person

Fire Roasted Vegetables

An Assortment of Seasonal Vegetables Seasoned

with Olive Oil, Cracked Pepper and Basil

\$10.00 per person

Antipasto Platter

An Array of Sliced Meats, Cheeses, Vegetables and

Relishes with Fresh Artisan Breads and Crackers

\$12.00 per person

Baked Brie en Croute

Wheel of Brie Filled with Sliced Apples and

Pecans wrapped in Puff Pastry and Baked

\$135.00 per 2 pound wheel

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

Tenderloin of Beef

Stuffed with Forest Mushrooms

Horseradish Cream and a Variety of Rolls

\$425.00 (serves approximately 15 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

\$600.00 (serves approximately 50 people)

1 Chef Attendant Required at \$150

Sugar Cured Virginia Ham

Served with Rolls, Mustards and Mayonnaise

\$325.00 (serves approximately 40 people)

1 Chef Attendant Required at \$150

BBQ Glazed New York Strip Loin

Basted with Spicy BBQ Sauce and Slow Roasted

Served with a Variety of Rolls

\$450.00 (serves approximately 50 people)

1 Chef Attendant Required at \$150

Roasted Leg of Lamb

Berberé Spiced Roasted Leg of Lamb

Tomato Chutney and Cucumber Tatziki

Variety of Petite Rolls

\$425.00 (serves approximately 20 people)

1 Chef Attendant Required at \$150

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RECEPTION THEME STATIONS

All theme stations are priced per person based on a one hour reception.

Theme stations are intended to be served with additional items to provide substantial fare for your guests.

Pasta Station

Tri-Colored Tortellini, Farfalle, and 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

\$19.00 per person

1 Chef Attendant Required at \$150

Risotto Station

Creamy Risotto Garnished with
A Choice of Four Seasonal Vegetables
Shrimp and Diced Chicken

\$20.00 per person

1 Chef Attendant Required at \$150

Shrimp Scampi Sauté

Jumbo White Shrimp Marinated in Fresh Herbs,
Sautéed in Butter, Shallots, White Wine and Garlic
Focaccia Bread and Extra Virgin Olive Oil

\$25.00 per person

1 Chef Attendant Required at \$150

Fiesta

Chicken and Beef Fajitas with Grilled Onions and
Peppers, Warm Flour Tortillas
Condiments Include Shredded Lettuce, Cheddar
and Jack Cheeses, Diced Tomatoes, Pico de Gallo,
Sour Cream and Guacamole
Blue and Yellow Corn Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers

\$20.00 per person

1 Chef Attendant Required at \$150

Asian Station

Lettuce Wrap with Seasoned Chicken and
Vegetables Stir Fried to Order Served with Dim
Sum and Spring Rolls

\$20.00 per person

1 Chef Attendant Required at \$150

Maryland Crab Cake

Delicately Made and Cooked to Order
Served with Remoulade

\$25.00 per person

1 Chef Attendant Required at \$150

Raw Bar

Jumbo Shrimp, Cracked Crab Claws,
Seasoned Oysters and Littleneck Clams on the Half Shell
Presented on a Bed of Ice
Served with Cocktail, Remoulade, Herb, Mignonette and
Garlic Herb Sauces

\$40.00 per person

1 Chef Attendant Required at \$150

(Minimum Order of 20 People)

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DESSERT STATIONS

Dessert Stations are priced per person based on a 1 hour reception

Gourmet Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream,
Chocolate Shavings and Cinnamon Sticks
Served with a Selection of Fine Teas
\$12.00 per person

Strawberry Short Cake Station

Freshly Baked Buttermilk Biscuits Seasonal Berries or Available Fruit
\$12.00 per person

Dessert Finale

A Dessert Table Consisting of
Double Chocolate Layer Cake
Cinnamon Carrot Cake
Vermont Mascarpone Cheesecake
Fruit Tart with Anglaise
Warm Bread Pudding
\$14.00 per person

Viennese Station

An Assortment of French Pastries, Mini Éclairs, Truffles and Petit Fours
Freshly Brewed Coffee and Decaffeinated Coffee Displayed with Flavored Syrups, Whipped Cream,
Chocolate Shavings and Cinnamon Sticks
Served with a Selection of Fine Teas
\$18.00 per person

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BEVERAGES

*The sales and service of alcoholic beverages are regulated by the state.
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.*

Beverage Service – Per Drink Pricing

Host Bar

Super Premium	\$13.00
Prestige Labels	\$10.00
Call Labels	\$8.50
House Wine	\$8.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
Cordials and Liquors	\$12.00
Sparkling and Still Waters	\$5.00
Soft Drinks	\$4.50

Cash Bar

Super Premium	\$16.00
Prestige Labels	\$12.00
Call Labels	\$10.00
House Wine	\$10.00
Imported Beer	\$8.50
Domestic Beer	\$7.50
Cordials and Liquors	\$13.00
Sparkling and Still Waters	\$5.50
Soft Drinks	\$5.00

Cocktail Package – Per Person Per Hour Pricing

Unlimited beverage service charged per person (based on guaranteed attendance).

Call Labels

First Hour	\$20.00
Additional Hours	\$12.00

Prestige Labels

First Hour	\$22.00
Additional Hours	\$14.00

Other Beverage Options

Champagne or Wine Punch	\$75.00 per gallon
Fruit Punch	\$65.00 per gallon

Margarita	\$25.00 per carafe
Bloody Mary	\$25.00 per carafe

Martini Bar

Classic Vodka Martini, Sour Apple Martini,
Cosmopolitan, and White Chocolate Raspberry
Martini Prepared with Absolut® Vodka and
DeKuyper Cordials
\$20.00 per person per hour

Lemonade Bar

Lemonade for Adults...
Electric “Homemade” Lemonade
Tennessee Sippin’ Lemonade and
Homemade Sodas with Natural Flavorings -
Raspberry, Blueberry, Cherry
\$16.00 per person per hour

Bartender and Cashier Charges

Bartender Fee - \$150.00 per bartender
Cashier Fee - \$150.00 per cashier

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WINE SELECTION

(Due to the nature of the wine list - quantities need to be reconfirmed)

Champagne & Sparkling

Chandon Brut NV ~ California	\$40
Moet White Star NV ~ Epernay, France	\$85
Krug Grand Cuvee ~ Reims, France NV	\$150
Dom Perignon 1996 ~ Epernay, France	\$265

Riesling

BV Coastal Estates ~ California	\$38
Trimbach Reserve ~ Alsace, France	\$45

Pinot Grigio

Stellina di Notte ~ Della Venezie, Italy	\$38
Livio Felluga Pinot Grigio ~ Friuli, Italy	\$51

Sauvignon Blanc

Sterling ~ Napa, California	\$38
Sacred Hill ~ Marlborough, New Zealand	\$41
Chateau Sancerre ~ Sancerre, France	\$49

Chardonnay

Jade Mountain ~ Napa, California	\$38
Chalone Estate ~ Chalone, California	\$61

Malbec

Navarro Correas Privada ~ Mendoza, Argentina	\$38
Terrazas Reserve ~ Mendoza, Argentina	\$59

Zinfandel

Rosenblum Vintners Cuvee XXX	\$38
BV ~ Beaulieu Vineyards ~ Napa, California	\$51

Pinot Noir

Chalone ~ Monterey, California	\$44
Cloudy Bay ~ Marlborough, New Zealand	\$69

Shiraz / Syrah

Greenpoint Shiraz ~ Yarra Valley, Australia	\$48
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Merlot

Jade Mountain ~ Napa, California	\$38
Sterling ~ Napa, California	\$49
Casa Lapostolle Cuvee Alexandre ~ Chile	\$54
Provenance ~ Caneros, California	\$68

Cabernet Sauvignon

Dynamite ~ North Coast, California	\$44
BV ~ Beaulieu Vineyards ~ Napa, California	\$48
Casa Lapostolle Cuvee Alexandre ~ Chile	\$54
Chateau Greysac ~ Bordeaux, France	\$61
Jordan ~ Alexandria Valley	\$79
Simi "Reserve" ~ Alexander Valley 2000	\$98
Caymus ~ Napa Valley	\$130

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Revised 8/6/2012

AUDIO-VISUAL PRICE LIST

POWERPOINT DATA PACKAGE	700.00	SCREENS	
XGA Data Projector		6' Tripod Screen with Skirt	60.00
Skirted 6' Screen		8' Tripod Screen with Skirt	70.00
Skirted Cart		* 10' Cradle Screen	75.00
Draped A/V Cart, VGA Cable		* 6' x 8' Tensioned Front Screen	175.00
All cables safety taped		(With Dress Kit)	
Laser Pointer	ADD 50.00	* ☺ Pipe and Drape (per linear foot)	15.00
High Bright XGA Projector	ADD 100.00		
Wireless RF Trackball Mouse	ADD 50.00	PROJECTION EQUIPMENT	
		Overhead Projector	65.00
* LCD VIDEO PROJECTOR PACKAGE	650.00	High Bright Overhead Projector	115.00
High Bright LCD Video Projector		☺ Document Camera	150.00
4 Channel Mixer / House Audio Patch		35mm Bright Light Projector Ekta III	95.00
VHS or DVD Player with remote			
Skirted Tripod Screen, Skirted Cart		VIDEO EQUIPMENT	
All A/C cords safety taped		½" VHS Video Cassette Recorder	80.00
High Bright Projector	ADD 100.00	DVD Player	70.00
		27" Monitor w/Cart	150.00
PRESENTER'S PACKAGE	200.00	High Bright LCD Video Projector	550.00
<i>For client's bringing their own projector</i>		Video Camcorder w/Tripod	165.00
Skirted 6' Tripod Screen			
Up to ½ hour of computer support labor		TELEPHONES	
Skirted Cart, AC Power		Audio Telco Unit (line extra charge)	100.00
25' VGA extension cable		Audio Telco Unit with External Microphones	
All A/C cords safety taped		(line extra charge)	150.00
Wireless Mouse	ADD 50.00	Set Up Fee for "Dial 9" Phone Line	125.00
House Audio Patch with Mixer	ADD 100.00	Daily Fee for "Dial 9" Phone Line	150.00
		Set Up Fee for DID Phone Line	125.00
VIDEO PACKAGE	250.00	Daily Fee for DID Phone Line	125.00
27" Monitor, ½" VHS Player			
Draped TV Cart, Unified Remote		AUDIOVISUAL ACCESSORIES	
All A/C cords safety taped		35mm Wireless Remote	35.00
		35mm Lenses (long/short throw)	40.00
OVERHEAD PACKAGE	150.00	35mm Slide Trays	5.00
Overhead Projector (4000 Lumens)		Projection Safelock Stand	20.00
With Lamp Changer		Laser Pointer	55.00
Skirted AV Cart, Skirted 6' Tripod Screen		Whiteboard (3' x 4') with Markers	40.00
All A/C cords safety taped		Flip Chart with Pad & Markers and Tape	65.00
With High Bright Overhead	ADD 50.00	Additional Pads sold with rental (each)	18.00
		Tripod Easels	12.00
HIGH BRIGHT 35mm PACKAGE	150.00	AC Extension Cords (each)	10.00
Kodak Ekta III Slide Projector w/Tray		AC Power Strips (each)	10.00
Skirted 6' Tripod Screen			
Draped Projector Stand		COMPUTER / DATA PROJECTION	
Wireless Remote Control		* SVGA Data Projector	500.00
All A/C Cords safety taped		* XGA High Bright Projector	650.00
		☺ Laptop Computer	150.00
DELEGATE MICROPHONE SYSTEM	**50.00	VGA Computer Extension Cables	25.00
<i>** Pricing is per microphone station and includes amplifier and cabling. 21 stations or more requires at least one weeks notice prior to event.</i>		☺ Computer Distribution Amp	75.00
Chairman's Control Mic Station	ADD 50.00	☺ Computer Switcher	75.00
House Audio Patch with Mixer	ADD 100.00	Hard Wired Internet Connection (per line)	100.00
☺ Audio Taping with Technician	PLEASE CALL	Wireless Internet Connection (per room)	500.00
☺ = Requires a minimum 3-day notice prior to event			
AUDIO PACKAGE	250.00	SOUND REINFORCEMENT	
Microphone Mixer		UHF Wireless Handheld / Wireless Lavalier	200.00
Two Powered Speakers w/Stands		Wired Handheld Microphone	35.00
One Microphone w/Stand		Deluxe Podium with Microphone	150.00
All A/C cords safety taped		Cassette Deck	60.00
		DVD/CD Player	65.00
SET-UP AND IN ROOM TECHNICIAN LABOR CHARGES ☺		4 Channel Microphone Mixer	60.00
Mon-Fri 7a-5p: 100.00/hr Mon-Fri 5p-Midnight : 100.00/hr		8 Channel Microphone Mixer	90.00
Mon-Fri Midnight-7a: 100.00/hr Sat-Sun 7a-5p: 100.00/hr		16 Channel Microphone Mixer	175.00
Sat-Sun 5p-Midnight: 100.00/hr All Holidays: 100.00/hr		Powered Speaker w/Stand	85.00
		Audio Patch Fee	50.00
		Power and Patch Fee Per Room	75.00
		Audio Direct Box	20.00
		☺ Press Patch Multi Box	150.00

☺ = Requires a minimum 3-day notice prior to event. * = Equipment requires operator and/or set-up personnel.
Complicated or multiple set-ups will require and additional labor. Pricing subject to applicable service charge and taxes.

Doubletree Hotel Washington, DC

1515 Rhode Island Avenue, NW
Washington, DC 20005

202 232 7000

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc.

Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Pricing does not include 21% service charge and 10% Washington DC Sales Tax.

Revised 8/6/2012