

1914 CONNECTICUT AVE NW | WASHINGTON DC 20009

202.797.2000 | www.thechurchillhotel.com

THE CHURCHILL HOTEL | EMBASSY ROW



THE CHURCHILL HOTEL

banquet menu

*Prices are not inclusive of 10% DC sales tax or 26% service charge.
Prices are subject to change without notice. Updated November 2019.*

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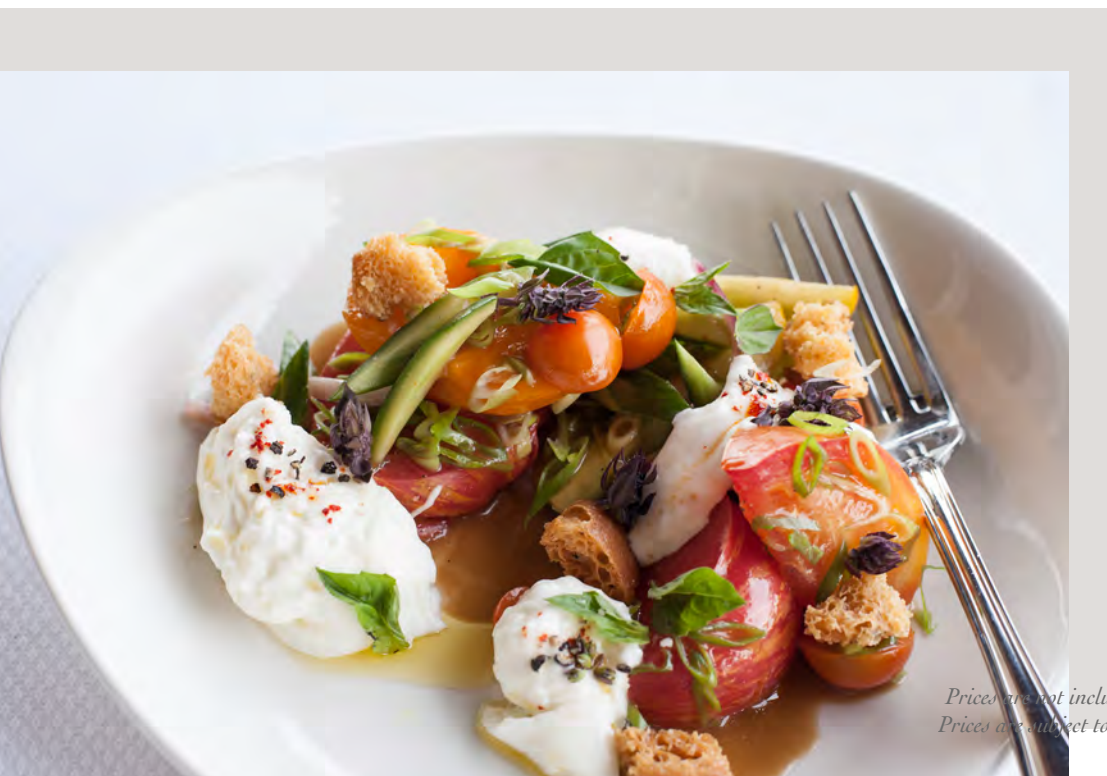
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breakfast

***Buffet Options** | Require a 15 person min.

Parties less than 15 ppl will be subject to an additional \$100 service fee.

CLASSICALLY CONTINENTAL

\$37 pp, buffet • \$47 pp, plated

cereal selections • yogurt & granola • choice of english muffin or assorted bagels

THE FRENCH TOAST EXPERIENCE

\$48 pp, buffet • \$53 pp, plated

freshly baked french bread dipped & toasted • fluffy scrambled eggs

• bacon & sausage • maple syrup & whipped cream

AMERICAN STYLE BREAKFAST

\$52 pp, buffet • \$57 pp, plated

fluffy scrambled eggs • homestyle breakfast potatoes • bacon & sausage

AN ENGLISH BREAKFAST

\$55 pp, buffet • \$60 pp, plated

fluffy scrambled eggs • bacon & sausage •

british-inspired beans • oven-roasted mushrooms & tomatoes

breakfast to-go...

RISE & SHINE, \$20 pp

organic hard boiled eggs •
cheese & tomato sandwich •
yogurt & granola • choice of
english muffin, croissant or wheat toast

CLASSIC CONTINENTAL, \$22 pp

organic plain yogurt • warm butter
croissant • selection of freshly baked pastries

THE LOX BOX, \$25 pp

smoked salmon (lox) • organic cream cheese
• freshly baked toasted bagel • choice of white,
everything or cinnamon raisin bagel

THE BREAKFAST SANDWICH, \$28 pp

scrambled eggs • cheddar cheese •
sausage or bacon • choice of english muffin,
croissant, or wheat toast

TO-GO BREAKFAST SELECTIONS INCLUDE:

Recycled To-Go Box
Warm Butter & Organic Preserves
Fresh Organic Whole Fruit
Bottled Juices
Lavazza Premium Italian Coffee
Gourmet Tazo® Teas

BREAKFAST SELECTIONS INCLUDE:

Freshly Baked Assorted Pastries

Lavazza Premium Italian Coffee

Gourmet Tazo® Tea Selections

Choice of Two Chilled Organic Juices:

orange, grapefruit, apple or cranberry

Sliced Organic Seasonal Fruit

Warm Butter & Preserves

beverages...

Freshly Brewed Lavazza Premium Italian Coffee	\$111 per gallon
Tazo® Teas + Hot Water	\$105 per gallon
Milk	\$12 per carafe
Soft & Fitness Drinks	\$6 each
Bottled Fruit Juices	\$5 each
Bottled Still or Sparkling Water	\$7 each
Freshly Brewed Iced Tea	\$20 per carafe
	\$40 per pitcher
Homemade Lemonade	\$20 per carafe
	\$40 per pitcher
Fresh & Chilled Organic Fruit Juice	\$25 per carafe
• choice of orange, cranberry, apple or grape	\$45 per pitcher

popular enhancements...

Selection of Freshly Baked Pastries	\$45 per dozen
• includes muffins, danishes & scones	
Assortment of Bagels with Cream Cheese	\$50 per dozen
• plain, everything or cinnamon raisin	
Specialty Granola Bars	\$40 per dozen
Organic Whole Fresh Fruits	\$35 per basket
Sliced Organic Seasonal Fresh Fruits	\$7 per person
Yogurt Selection	\$4 each

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morning & afternoon breaks

TEATIME WITH SIR WINSTON CHURCHILL

\$40 pp, buffet

freshly baked miniature pastries & scones •
assortment of seasonal delicate tea cakes • selection
of finger sandwiches [cucumber, ham & swiss, chicken
or tuna salad] • clotted cream • warm butter &
preserves • gourmet tazo® tea selection •
freshly brewed lavazza premium italian coffee

BREAK FOR HEALTH

\$37 pp, buffet

organic vegetable platter • sliced organic seasonal
fresh fruits • assortment of cheeses • organic fruit
smoothie shots • bottled still & sparkling water

ALL-STAR ALL DAY

\$35 pp, buffet

selection of gourmet potato chips • organic popcorn
& salted pretzels • homemade rice crispy treats •
assortment of soft drinks • still & sparkling waters

THE SWEET TOOTH

\$28 pp, buffet

freshly baked warm & gooey chocolate chip
cookies • semi-sweet chocolate fudge brownie bites
• gourmet tazo® tea selection freshly brewed
lavazza premium italian coffee



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working lunch buffets

BUFFET SELECTIONS INCLUDE:

**Buffet Options | Require a 15 person min. Parties less than 15ppl will be subject to an additional \$100 service fee.*

Lavazza Premium Italian Coffee
Gourmet Tazo® Tea Selections
Sliced Organic Seasonal Fruit
Chef's Daily Selection of Desserts

NO TIME TO WASTE

\$45 pp, buffet style

Choice of One:

Homestyle Chicken Noodle Soup
Creamy Tomato Bisque
Organic Beef Barley Soup
Cream of Broccoli

Choice of Two:

The Chartwell House Salad
with balsamic vinaigrette
Spinach Walnut Cranberry Salad
with raspberry vinaigrette
Grilled Chicken Caesar Salad
with herb & butter croutons
Tuscan Pasta Salad
Classic Tuna Salad

Choice of Two Wraps:

[Choice of: spinach or plain flour tortilla]

Oven Roasted Turkey Breast
Baked Ham with Cheese
Grilled Chicken Breast
with goat cheese & sundried tomatoes
Tomato, Basil & Mozzarella



DESIGNED FOR YOU

\$50 pp, buffet style

Choice of Two:

The Chartwell House Salad
with balsamic vinaigrette
Amish-Inspired Potato Salad
Italian Tuscan Pasta Salad

Make-Your-Own Sandwich Bar:

Smoked Turkey
Roast Beef
Oven Baked Ham
Swiss, Cheddar, Provolone Cheese
Selection of Breads and Rolls
Various Sandwich Condiments

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lunch or dinner buffets

A TASTE OF MEXICO

\$60 pp, buffet style

Roasted Corn & Black Bean Salad

Homemade Authentic Salsa with Toasted Tortilla Chips

Creamy Refried Beans & Mexican Rice - "Arroz Rojo"

Make-Your-Own Fajita Station:

*specially seasoned ground beef • diced grilled chicken •
warm flour or corn tortillas • shredded lettuce • diced tomatoes •
fresh jalapeños • sour cream & guacamole*

A ROMAN HOLIDAY

\$68 pp, buffet style

Choice of One:

Traditional Caesar Salad with herb croutons & fresh parmesan cheese

Antipasto of tomatoes, mozzarella, basil, marinated mushrooms & roasted red peppers

Choice of Two:

Lightly Breaded Chicken Parmesan with fresh homemade tomato sauce topped with melted mozzarella cheese

Maine Lobster Stuffed Ravioli with garlic spinach cream sauce

Three Cheese Baked Polenta with italian sausage and sautéed wild mushrooms

Fresh Penne Pasta with organic tomatoes, eggplant, and sweet peppers topped with parmesan cheese

THE CHARTWELL

\$70 pp, choice of two entrées

\$90 pp, choice of three entrées

Choice of One:

Classic Caesar Salad with herb & butter croutons

The Chartwell House Salad with balsamic vinaigrette

Spinach Walnut Cranberry Salad with raspberry vinaigrette

Choice of Two or Three:

Garlic Pesto Primavera Linguine

Sautéed Boneless Chicken Breast in a creamy dijon mustard sauce

Grilled Salmon in tomato & basil sauce

Grilled Flank Steak served with sautéed tomatoes, red peppers & onions

Choice of Two:

Sautéed Organic Seasonal Vegetables

Perfect Rice Pilaf

Herb Roasted Potatoes

BUFFET SELECTIONS INCLUDE:

**Buffet Options | Require a 15 person min. Parties less than 15 ppl will be subject to an additional \$100 service fee.*

Lavazza Premium Italian Coffee

Gourmet Tazo® Tea Selections

Sliced Organic Seasonal Fruit

Chef's Daily Selection of Desserts

three-course plated lunch or dinner

FIRST COURSE | Select One

The Chartwell House Salad with balsamic vinaigrette
Spinach Walnut Cranberry Salad with raspberry vinaigrette
Classic Caesar Salad with herb & butter croutons

SECOND COURSE | Select One Entrée

Pesto Primavera Linguine, \$55 pp
garlic-infused olive oil, tomatoes, and sautéed fresh vegetables

Sundried Tomato & Wild Mushroom Risotto | \$60 pp
topped with crème fraîche and freshly grated parmesan cheese

Sautéed Chicken Breast in a Creamy Rich Dijon Mustard Sauce | \$80 pp
perfect rice pilaf and stir fry vegetables

Grilled Chicken with Pearl Onions and Mushrooms | \$80 pp
white wine cream sauce served with jasmine rice and sautéed vegetables

Rosemary Crusted Pork Loin | \$85 pp
with a port wine reduction served with steamed asparagus over wild rice

Broiled Maryland Crab Cakes | \$90 pp
with creamy garlic mashed potatoes and sautéed fresh vegetables

Pan-Seared Chilean Sea Bass | \$94 pp
with saffron cream sauce over a bed of sautéed spinach and creamy garlic mashed potatoes

Surf & Turf | \$110 pp
filet mignon medallions and broiled maryland crab cakes served with grilled asparagus and herb roasted rustic potatoes with sautéed vegetables

Tender Premium Cut Filet Mignon | \$115 pp
with roasted wild mushrooms & shallots, red wine reduction, creamy garlic mashed potatoes and balsamic-glazed baby carrots

THIRD COURSE | Desserts

Chef's Daily Selection of House Made Desserts
Lavazza Premium Italian Coffee & Gourmet Tazo® Tea Selections



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reception & hors d'oeuvres

All Carving Stations Require One Carving Attendant
\$50 per hour | Three Hour Minimum

DISPLAYS & CARVING STATIONS

Fresh Salsa & Homemade Guacamole Bar | \$15 per person
with queso, fresh jalapeños, blue & corn tortilla chips

Baked Brie en Croûte | \$105 per order, serves 20
with honey and preserves

Cheesy Dip of Maryland Lump Crab Meat | \$120 per order, serves 20
with artichoke served with sliced freshly baked french breads

Hummus Table | \$225 per order, serves 20
featuring traditional and roasted red pepper hummus, freshly baked naan bread and assorted organic raw vegetables

Crudités of Sliced & Whole Organic Vegetables | \$475 per order, Serves 50
with house vinaigrettes and creamy boursin cheese and onion dip

Fresh Seasonal Organic Fruits | \$475 per order, serves 50
with honey & yogurt dip

Hand Carved Oven Roasted Turkey Breast | \$1,100 per order, serves 50
with honey mustard and freshly baked french baguette

Hand Carved Honey Glazed Ham | \$1,100 per order, serves 50
with spicy mustard and warm sliced french baguette

Smoked Norwegian Salmon | \$1,200 per order, serves 50
with lemon, capers, red onions & tomatoes

Poached Whole Salmon | \$1,200 per order, serves 50
with sliced cucumbers, lemon, butter & herbs

Chef's Choice of Imported Cheeses | \$1,250 per order, serves 50
with assorted fresh fruit, roasted mixed nuts, honey, and warm french breads & crostini's

Hand Carved Slow Roasted Beef Tenderloin | \$1,450 per order, serves 50
with spicy mustard, horseradish, and warm sliced french baguette

HORS D'OEUVRES

minimum three dozen per order

Marinated Artichoke Tapenade
artichoke hearts, kalamata olives,
garlic & capers tapenade on toasted crostini
\$60 per doz

Asian Inspired Crispy Spring Rolls
[select thai chicken or vegetable]
with ginger, lemongrass and sweet chili sauce
\$60 per doz

Fresh Tomato & Mozzarella Skewers
\$60 per doz

Wild Caught Gulf Shrimp Cocktail
served on ice with cocktail sauce
\$72 per doz

Miniature Quiche Lorraine or Spinach Quiche
\$60 per doz

Cajun or Sriracha Chicken Wings
with celery sticks & blue cheese dressing
\$60 per doz

Miniature Home-Made Crab Cakes
with spicy remoulade
\$72 per doz

Grilled Chicken Skewers
with sesame ginger sauce
\$60 per doz

Beef Empanada
yellow corn flour masa dough half-moon
crescents filled with mexican seasoned
shredded beef, vegetables & beans
\$60 per doz

the bar experience

Bartenders are required for all Bar Experiences

\$50 per hour | Three Hour Minimum

DELUXE

\$20 per person | first hour

\$15 per person | additional hour(s)

House Red and White Wines

Domestic and Imported Beers

Assorted Sodas and Mineral Water

Liquor Selections:

Seagram's 7 Whiskey • Smirnoff Vodka •
McGregor's Scotch Whiskey • Seagram's Gin •
Early Times Bourbon • Montezuma Tequila •
Assorted Sodas, Still & Sparkling Waters

PREMIUM

\$25 per person | first hour

\$18 per person | additional hour(s)

House Red and White Wines

Domestic and Imported Beers

Assorted Sodas and Mineral Water

Liquor Selections:

Jack Daniels Whiskey • Kettle One Tito's Vodka •
Johnnie Walker Black Scotch Whiskey •
Tanqueray Gin • Captain Morgan Rum •
Bulleit Bourbon • Hornitos Tequila • Assorted Sodas,
Still & Sparkling Waters

CASH BAR EXPERIENCE

priced per consumption and inclusive of taxes and service fees

Cashier required for all Cash Bars

Cashier Fee, \$40 per hour | 3 hour min.

\$12.00 House Liquors

\$14.00 Premium Liquors

\$14.00 Cordials

\$12.00 House Red & White Wines

\$10.00 Domestic Beers

\$11.00 Imported Beers

\$5.00 Bottled Fruit Juices

\$6.00 Soft & Fitness Drinks

\$7.00 Bottled Still or Sparkling Water

[For upgraded selections, please contact your event specialist for a personalized quote.]

WINE & BEER EXPERIENCE

wine list and upgrades available upon request

\$18 per person | first hour

\$14 per person | additional hour(s)

Carefully Curated Selections of
House Red & White Wines

Domestic & Imported Beers

Assorted Sodas

Still & Sparkling Waters



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