

EVENT
MENU GUIDE



SOFITEL
HOTELS & RESORTS

WASHINGTON DC LAFAYETTE SQUARE

BUFFET BREAKFAST

LE PARISIEN - \$37

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin and French baguette
- Vermont butter and preserves
- Fresh seasonal sliced fruit and berries
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

SO HEALTHY - \$42

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin and multi grain bread
- Vermont butter and fruit preserves
- Morning smoothie shooters
- Fresh seasonal sliced fruit and berries
- Oatmeal, caramelized apples and bananas with brown sugar
- Homemade granola, dried fruit and vanilla soy milk
- Individual yogurts
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

L'AMERICAIN - \$44

- Freshly squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin and sesame bread
- Vermont butter and fruit preserves
- Organic scrambled eggs
- Breakfast potatoes with caramelized onions
- Applewood smoked bacon and chicken sausage
- Fresh seasonal sliced fruit and berries
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

SO NEW YORK - \$49

- Freshly squeezed orange, grapefruit and apple juice
- Fresh seasonal sliced fruit and berries
- Mini croissant, pain au chocolat, pain au raisin and English muffins
- New York style bagel bar: wheat, cinnamon raisin, blueberry and plain
- Butter, fruit preserves, cream cheese, peanut butter and Nutella
- Smoked salmon, lemon wedges, capers and red onions
- Organic scrambled eggs and Canadian bacon
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



SERVED BREAKFAST

SO PROFESSIONAL - \$44

Selections will be presented on one plate, please select one.

- Organic scrambled eggs
- Egg white frittata with vine ripened tomatoes, spinach, and Parmesan cheese
- Bourbon vanilla French toast, Vermont pure maple syrup

Includes sides:

- Fresh squeezed orange and grapefruit juice
- Mini croissant, pain au chocolat, pain au raisin and French baguette
- Vermont butter and fruit preserves
- Breakfast potatoes caramelized onions
- Applewood smoked bacon and chicken sausage
- Fresh seasonal sliced fruit and berries
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

À LA CARTE

- Seasonal whole fruit - \$6 each
- Assorted yogurts - \$7 each
- Granola bars - \$6 each
- Assortment of dry cereals with milk - \$7 each
- Yogurt berry parfaits - \$9 each
- Assortment of mini viennoiseries - \$50 per dozen
- Individual bags of trail mix - \$8 each
- Assorted energy bars - \$7 each
- Assorted candy bars - \$6 each
- Fresh seasonal sliced fruit and berries - \$15 per person
- Pork sausage or chicken sausage - \$7 per person
- Applewood smoked bacon - \$7 per person
- Pancake or waffles with Vermont maple syrup - \$9 per person
- Oatmeal, caramelized apples and bananas with brown sugar - \$10 per person



BREAKS

- Morning detox shooter – \$4 per person

TEA TIME - \$25

- Plain and raisin scones
- Lemon curd and assortment of fruit marmalades
- Assortment of tea sandwiches including:
 - smoked salmon
 - cucumber
 - egg salad
 - chicken salad
- Selection of mini cupcakes

COOKIE TIME - \$23

- Classic American Cookies: Chef's choice of assorted flavors
- Dark chocolate fudge brownies

SNACK TIME - \$23

- M&M's, Snickers, Oreos, and Kit Kats
- Mini bags of assorted chips and pretzels

AN AFTERNOON IN PARIS - \$27

- Cannelés
- Assortment of French macarons
- Assorted fruit tarts
- Madeleines
- Assorted French chocolate bonbons

FARMER'S MARKET - \$25

- Seasonal crudités with fresh herb yogurt dipping sauce
- Whole strawberries, sliced pineapple, melon and apples

- Chocolate and caramel dipping sauce

MEDITERRANEAN - \$38

- Selection of local and French cheeses
- Selection of cured meats
- Marinated olives, baby artichokes, caper berries and dried fruits
- Hummus with warm pita bread
- Artisanal bread basket

ALL AMERICAN - \$34

- Beef sliders, lettuce, tomato and cheddar cheese
- Mac & Cheese with Swiss, cheddar, and Parmesan cheese
- Soft pretzels
- Individual bags of chips
- Ketchup and mustard

TRAIL MIX BAR - \$23

Minimum of 20 guests.

- Make it your own from:
 - Selection of toasted almonds, walnuts, peanuts, pecans and hazelnuts
 - Selection of dried cranberries, golden raisins, apricots and black mission figs
 - Chocolate chips and mini M&M's



ENHANCEMENTS

BEVERAGE ENHANCEMENTS

- Continuous coffee service featuring Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas - \$15 - Half day
- Continuous coffee service featuring Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas, Coke, Diet Coke, Sprite and Evian - \$23 - Half day
- Lavazza coffee, decaffeinated coffee and assorted Harney & Sons teas - \$92 per gallon
- Assorted soft drinks - \$7 each
- Assorted bottled juices - \$9 each
- Small Evian, Perrier - \$7 each
- Espresso machine - regular & decaffeinated pods - \$10/pod and \$150 day rental
- Red Bull, Sugar Free Red Bull - \$10 each
- illy Cappuccino and illy Mochaccino - \$10 each
- Bottled smoothies - \$10 each
- Freshly squeezed orange and grapefruit juice - \$25 per pitcher
- Fresh fruit water - \$24 per pitcher

À LA CARTE

- Seasonal whole fruit - \$6 each
- Assorted organic yogurts - \$7 each
- Granola bars - \$6 each
- Yogurt berry parfaits - \$9 each
- Individual bags of trail mix - \$8 each
- Assorted energy bars - \$7 each
- Assorted candy bars - \$6 each
- Assortment of mini viennoiseries - \$50 per dozen
- Assorted cookies - \$50 per dozen
- Assorted brownies - \$50 per dozen
- Assorted mini French pastries - \$62 per dozen
- assortment of French macarons - \$58 per dozen
- Assorted French chocolate bonbons - \$48 per dozen
- Fresh seasonal sliced fruit and berries - \$15 per person



BUFFET LUNCH

WORKING LUNCH - \$60

SOUP, SALAD AND SANDWICHES. A FRENCH TWIST ON AN AMERICAN FAVORITE.

SOUP AND SALADS

- Seasonal vegetable soup
- Caesar salad with California romaine lettuce, focaccia croutons, Parmesan shavings
- Orange, fennel, black olives and arugula salad

SANDWICHES

Please select three sandwich options:

- **NY steak** - sliced marinated steak, shallot marmalade, baby spinach, Dijon spread on French baguette
- **BLT** - roasted chicken breast, bacon, lettuce, tomato, avocado, spicy mayonnaise on sun-dried tomato ciabatta
- **Mediterranean** - marinated artichoke, roasted pepper, garlic roasted shrimp, black olive tapenade on rosemary focaccia
- **Italian** - prosciutto, asparagus, roasted pepper pesto on sundried tomato ciabatta
- **The Scottish** - smoked salmon, chive cream cheese, cucumber, red onion on rye toast
- **Vegetarian** - fresh mozzarella, grilled vegetables, chickpea spread on whole wheat bread

DESSERTS

- Freshly baked chocolate chip, oatmeal and cherry cookies
- Assortment of mini cupcakes
- Fresh seasonal sliced fruit and berries

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



BUFFET LUNCH

SIMPLY LOCAL - \$64

SIMPLE, ORGANIC, AND SO DELICIOUS.

APPETIZERS

- Seasonal soup
- Maryland style crab cakes, Old Bay aioli and micro green mix
- Frisée and baby arugula salad, Vermont goat cheese, dried cranberries and toasted almonds
- Virginia style macaroni salad

ENTRÉES

Served with assorted artisanal breads

- Chesapeake Bay seared rockfish with zucchini and fennel, tomato basil cream sauce
- Amish chicken breast with mashed potatoes and mushroom fricassée
- Loaded vegetable medley with sautéed garlic

DESSERTS

- Fresh seasonal sliced fruit and berries
- Assorted pot de creme
- Assorted mini tarts

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

FRENCH RIVIERA - \$67

DISCOVER FRANCE THROUGH ITS TRADITIONAL DISHES FROM LA CÔTE D'AZUR!

APPETIZERS

- Roasted tomato and fennel soup
- Pissaladière
- Niçoise salad with pan seared ahi tuna

ENTRÉES

Served with assorted artisanal breads

- Pan seared Amish chicken breast with lemon and rosemary polenta and black olive jus
- Roasted sea bass with sweet mini peppers, zucchini and sauce vierge
- Seasonal vegetable risotto with Parmesan shavings
- Grilled vegetables with basil pesto

DESSERTS

- Lavender crème brûlée
- Lemon tart
- Assorted French macarons

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



SO FOCUSED - \$64

LONG DAY? THIS MENU HAS BEEN DESIGNED TO KEEP YOUR ATTENDEES ALERT AND FOCUSED

APPETIZERS

- Salmon tartar with cornichons, capers and chives
- Farmer's green salad, Vermont goat cheese crumbles, pickled shallots and toasted almonds

ENTRÉES

Served with assorted artisanal breads

- Chicken tajine, potatoes, pearl onions and cumin carrots
- Steamed Atlantic cod, fennel, mixed green vegetables, fresh squeezed orange reduction
- Penne pasta with olives, herbs, scallions, artichokes and roasted tomato sauce

DESSERTS

- Fresh sliced seasonal fruit
- Assorted mini tarts
- Floating island, crème anglaise

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

SO FRENCH - \$73

THE QUINTESSENTIAL SOFITEL EXPERIENCE

APPETIZERS

- Roasted wild mushrooms velouté
- Salad Lyonnaise
- Quiche Lorraine

ENTRÉES

Served with assorted artisanal breads

- Pan seared NY strip, roasted potato medley, béarnaise sauce
- Roasted halibut, French beans, sautéed mushrooms, lemon beurre blanc sauce
- Gratin Dauphinois
- Tian de légumes, Provençale vegetable Napoléon

DESSERTS

- Crème brûlée
- Opéra cake
- Assorted French macarons

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



30 MINUTE LUNCH

SO PROFESSIONAL - \$55

Maximum of 20 guests semi-private.

Served only in iCi Urban Bistro - Standard seating available for a maximum of 40 guests. Includes soft drinks, iced tea, hot coffee, and tea served with macarons. Please select one choice from each category. Selections will be presented on one plate.

APPETIZERS

- Maryland style crab cake, spicy Old Bay aioli
- Tuna tartar, scallions, soy sesame dressing
- Chicken and mushroom crêpes, tarragon velouté

SALADS

- Shrimp Caesar salad with Parmesan shavings
- Lyonnaise - frisée, poached egg, lardons, house-made croutons, Dijon mustard dressing
- Niçoise - seared Ahi tuna, French beans, tomatoes, hardboiled egg, anchovies, potatoes, olives
- Arugula and shaved baby vegetables, white balsamic dressing

ENTRÉES

Served with assorted artisanal breads

- Farm raised Amish chicken, roasted seasonal vegetables, herb jus
- Wild mushroom ravioli, sage and Parmesan cream sauce
- Grilled NY strip loin, mashed potatoes, asparagus, pepper sauce
- Pan seared rockfish, tomato risotte, pesto sauce

DESSERT

- Fraisier
- Lemon tart
- Crème brûlée
- Valrhona chocolate mousee

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



SERVED LUNCH

Please select one choice from each course.

Price of the main course includes your choice of appetizer and dessert.

APPETIZERS

- Seasonal vegetable soup
- Arugula, marinated cherry tomatoes in aged balsamic vinegar, Parmesan shavings
- Romaine wedge, fresh mozzarella, roasted shrimp, tomatoes, aurora sauce
- Maryland style crab cake with spicy Old Bay aioli, house made coleslaw
- Beet salad with poached pears and Vermont goat cheese

ENTRÉES

Served with assorted artisanal breads

- Pan seared salmon, broccoli, cauliflower, shiitake mushrooms, soy brown butter sauce - \$62
- Butternut squash ravioli, sautéed squash and Parmesan sage cream sauce - \$55
- Roasted sea bass with arugula risotto, roasted asparagus, tomato coulis - \$75
- Braised beef short ribs, mashed potatoes, sautéed rapini, red wine sauce - \$68
- Roasted Amish chicken breast, mushroom fricassee, roasted baby carrots, herb jus - \$60

DESSERTS

- Fraisier
- Chocolate molten cake
- Lemon tart
- Cheesecake verrine

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



RECEPTION

COLD HORS D'OEUVRES - PER PIECE

One dozen minimum per selection

- Smoked salmon on blini, scallions, crème fraîche - \$8
- Caprese salad skewer, basil pesto sauce - \$7
- Duck rillettes on toasted baguette with cornichons - \$7
- Tuna tartar, black olives in a mini pesto cornet - \$9
- French baguette crostini, basil tomato conasseé, 18 month aged Serrano ham - \$7
- English pea soup, mint and goat cheese crumbles - \$7
- Mini beef tartlets, orange segment, local Cherry Glen Farms Monocacy Ash goat cheese - \$7
- Hudson Valley foie gras mousse, seasonal fruit compote, gingerbread cornet - \$8
- Mini quiche Lorraine - \$7
- Poached prawn, house made yuzu cocktail sauce - \$8
- Potato with dill crème fraîche and salmon roe - \$8
- Boiled potato, Mediterranean octopus, saffron aioli - \$8

HOT HORS D'OEUVRES - PER PIECE

One dozen minimum per selection

- Candied apple, Duroc pork belly, sweet Asian glaze - \$7
- Mini crab cakes, spicy Old Bay aioli - \$9
- Flat iron steak, Gorgonzola and bacon skewer - \$8
- Shitake mushroom crispy rolls - \$7
- Mini croquet monsieur - \$7
- Roasted shrimp and chorizo skewer - \$8
- Lamb merguez flat bread, harissa tomato sauce, za'atar herb blend - \$8
- Breaded sesame chicken skewer, soy sesame sauce - \$7
- Shrimp and grits, zesty Andouille sausage, Cajun spices - \$8
- Duck spring roll, passion fruit sweet and sour sauce - \$8
- Grilled Brie cheese on French baguette crostini, apple compote - \$8
- Roasted asparagus, Parmesan cheese in a quinoa cup - \$7

DELICACIES - \$7 PER PIECE

One dozen minimum per selection

- Classic madeleines
- Assortment of French macarons
- Choux à la crème
- Lemon meringue cone
- Raspberry tartlet
- Chocolate and caramel cornet
- Financier
- Selection of French chocolate bonbons



RECEPTION DISPLAYS

Minimum of 25 guests. Price is per person - Maximum of two hours.

LA MER - \$45

- 2 Jumbo crab claws, 3 poached shrimps and 2 local oysters on the half shell
- P.E.I mussels “marinières” with shallots, parsley and white wine broth
- Lemons and cocktail sauce
- Smoked salmon, gravlax and blinis
- Add fresh lobster - \$15

CHILLED JUMBO PRAWNS - 100 COUNT - \$680

Lemon wedges, vodka cocktail sauce, horseradish crème fraîche

CHEESES - \$24

Served with assorted artisanal breads

- Assortment of imported and domestic cheeses
- Grapes, nuts, dried fruits and fig almond cake

CURED MEATS - \$23

Served with assorted artisanal breads

- Saucisson sec, country pâté, prosciutto, coppa and garlic saucisson
- Balsamic cipollini onions, cornichons, grain mustard, marinated olives

L'AMÉRICAIN - \$36

- Mini Sliders
 - Ground beef burger with lettuce, tomato and cheddar cheese
 - Ground lamb burger with eggplant confit and spicy yogurt
- Mini grilled cheese sandwich
- Traditional mac & cheese



RECEPTION STATIONS

Minimum of 25 guests. Chef attendant required (1 for every 50 guests) - \$200 per station attendant.

RISOTTO CHEF STATION - \$38

Served with assorted artisanal breads

- Arborio rice, Mascarpone and Parmesan, prepared to order with your choice of:
 - Shrimp, prosciutto and grilled chicken
 - Wild mushrooms, baby tomatoes, artichokes, asparagus, arugula, olives and pesto
 - Chicken and vegetarian broths available
- Add fresh lobster - \$15

PASTA CHEF STATION - \$34

Served with assorted artisanal breads

- Penne and linguini prepared to order with your choice of:
 - Sauce:**
 - Artichoke cream and marinara sauce
 - Toppings:**
 - Shrimp, ground beef, grilled Amish chicken breast, prosciutto
 - Wild mushrooms, baby tomatoes, artichokes, asparagus, arugula, olives, Parmesan
- Add fresh lobster - \$15

ASIAN CHEF STATION - \$50

- Display of hand rolled sushi (maki) - 4 per person
 - California rolls, shrimp tempura rolls, spicy tuna rolls, battered soft-shell crab, smoked salmon with cream cheese
- Assorted dim sum and shumai served in bamboo steamers - 3 per person
- Noodle stir fry station
 - Choice of minced chicken or pork, carrots, green onions, soy sprouts. Served with wasabi, garlic, pickled ginger, soy dipping sauce, Sriracha and chopsticks



STATIONS

CARVING STATIONS

Chef attendant required (1 for every 50 guests) - \$200 per station attendant. Minimum of 40 guests. All displayed stations are guaranteed for the number of guests.

Served with assorted artisanal breads

- Roasted New Zealand rack of lamb, herb jus - \$45
- Braised beef short ribs - \$35
- Roasted black Angus prime rib, béarnaise sauce - \$42
- Black Angus beef tenderloin, green peppercorn sauce - \$42
- Slow roasted pork loin, caramelized onion jus - \$32
- Maple syrup glazed turkey breast, cranberry sauce- \$30
- Herb crusted Atlantic salmon, shallot and caper brown butter - \$35
- Almond crusted halibut, yuzu beurre blanc sauce - \$37

To include your choice of two sides from the following:

- Sautéed seasonal vegetables
- Roasted pee wee potatoes, Applewood smoked bacon and caramelized onions
- Sautéed spinach with garlic
- Roasted brussel sprouts, spiced yogurt
- Pan fried potato gnocchi
- Mushroom fricassée
- Truffle mashed potatoes

SWEET STATION

Chef attendant required (1 for every 50 guests) - \$200 per station attendant. Minimum of 25 guests.

- French crêpes à la minute - \$25
Homemade thin crêpes filled with choice of:
 - Chocolate sauce, Nutella, honey, roasted bananas, sautéed cinnamon apples, marinated strawberries, caramel sauce or classic crêpe Suzette with chantilly cream

DISPLAYS

Minimum of 20 guests.

- Chocolate fountain - \$32
 - Fresh seasonal sliced fruit and berries
 - Marshmallows and Rice Krispies treats
 - Dark chocolate
- Selection of traditional mini French pastries - \$62 per dozen
 - Classic madeleines
 - Assortment of French macarons
 - Lemon meringue cone
 - Raspberry tartlet
 - Choux à la crème
 - Chocolate and caramel cornet
 - Financier
 - Selection of French chocolate bonbons

Gluten free menu options available upon request.

Prices are per guest unless otherwise noted and subject to 23% administrative fee and appropriate sales tax.



SERVED DINNER

Please select one from each course.

Price of the main course includes your choice of appetizer and dessert.

Prices are per guests unless otherwise specified.

APPETIZERS

- Mushroom and Madeira soup with truffle oil
- Lobster brandy bisque, lobster ravioli, chives
- Roasted beets, arugula, orange segments and toasted hazelnuts
- Lyonnaise salad, frisée, lardons, croutons, poached egg, bacon dressing
- Duo of salmon tartar, herb salad, lemon-caper dressing
- Tuna carpaccio, black olive chutney, arugula, fennel, basil pesto
- Wild mushroom ravioli, sage and Parmesan cream
- Marinated artichoke salad with tapenade and Vermont goat cheese crumbles
- French bean salad, shaved smoked duck breast, dried cranberries, toasted almonds
- Maryland style crab cake, spicy Old Bay aioli
- Quiche Lorraine, frisée salad, poached pear and aged blue cheese crumbles

ENTRÉES

Served with assorted artisanal breads

- Roasted Moulard duck breast, mixed radishes, reduced Port coulis - \$92
- Colorado rack of lamb, roasted Provençale vegetables, baby potato confit, thyme jus - \$102
- Beef tenderloin, truffle mashed potatoes, roasted asparagus, truffle jus - \$115
- Pan-seared Amish chicken breast, sautéed mushrooms, pan-fried gnocchi - \$86
- Roasted striped bass, parsnip purée, bok choy and baby carrots, romesco sauce - \$92
- Bone in pork chop, roasted brussel sprouts, sautéed apple, soy honey sauce - \$98
- Organic arugula risotto, poached egg, mushroom fricassée, aged Parmesan - \$78
- Seared scallops, cauliflower two ways, Spanish chorizo sauce - \$96
- Pan seared Arctic char, gingered cannellini beans and shitake stew - \$85
- Braised short rib, butternut squash risotto, toasted baby carrot, Bordelaise sauce - \$92

SELECTION OF ASSORTED IMPORTED AND DOMESTIC CHEESES IN ADDITION - \$15

DESSERTS

- Pistachio fraisier
- Exotic chocolate molten cake
- Tiramisu
- Deconstructed lemon tart
- Milk chocolate mousse and crunchy hazelnut "entremet" - Add \$10 supplement

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



RECEPTION DINNER BUFFET

RECEPTION - \$105

**Chef attendant required (1 for every 50 guests) - \$200 per station attendant. Minimum of 25 guests.
Price per person - Maximum of two hours.**

SOUP AND SALAD

- Lobster bisque
- Frisée and dried fig salad, Vermont goat cheese, toasted almonds, rosemary-orange dressing

SEAFOOD STATION

- Poached shrimp, snow crab claws, cocktail sauce, lemon wedges and spicy Old Bay aioli
- P.E.I mussels "marinières" with shallots, parsley and white wine broth

CARVING STATION AND SIDES

Requires additional chef attendant - \$200 per station attendant.

Served with assorted artisanal breads

- Roasted Black Angus prime rib, black peppercorn sauce
- Herb crusted Atlantic salmon filet, yuzu beurre blanc
- Roasted asparagus spears
- Garlic mashed potatoes
- Mushroom fricassée

DESSERTS

- Selection of traditional mini French pastries - Chef's Choice

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas

ADD CHARCUTERIE AND CHEESE DISPLAY - \$36

- Saucisson sec, country pâté, prosciutto, coppa and garlic saucisson
- Cornichons, olives and cocktail onions
- Assortment of domestic and imported cheese
- French baguette, artisanal bread, focaccia
- Extra virgin olive oil



DINNER BUFFET

LAFAYETTE SQUARE - \$80

Minimum of 15 guests. Maximum of two hours.

SOUP AND SALAD

- Chef's soup of the day
- Lyonnaise salad, frisée, lardons, croutons, poached egg, Dijon mustard dressing

ENTRÉES - SELECT TWO

Served with assorted artisanal breads

- Roasted Amish chicken, mashed potatoes, mushroom ragoût
- Pan seared Atlantic salmon, seasonal vegetable risotto
- Grilled NY strip steak, roasted asparagus, green peppercorn sauce

DESSERTS - SELECT TWO

- Mini molten chocolate cake
- Mango charlotte
- Cheesecake verrine

Lavazza coffee, decaffeinated coffee and assorted Harney & Sons fine teas



VINTAGE, BREWS AND BUBBLES

A bartender fee of \$200 will apply for every 50 guests. Up to 3 hours. \$50 per each additional hour

PREMIUM OPEN BAR

One hour - \$27 per person

Each additional hour - \$18 per person

- Tito's vodka
- Gordon's gin
- José Cuervo tequila
- Bacardi rum
- Jim Beam bourbon
- Dewar's White Label
- Johnnie Walker Red scotch
- Domestic and imported beers
- Selection of French and California wines
- Assorted sodas, juices, still and sparkling water

ULTRA PREMIUM OPEN BAR

One hour - \$30 per person

Each additional hour - \$22 per person

- Grey Goose vodka
- Tanqueray gin
- Don Julio tequila
- Ron Zacapa rum
- Johnnie Walker Black scotch
- Knob Creek bourbon
- Jameson Whiskey
- Domestic and imported beers
- Selection of French and California wines
- Assorted sodas, juices, still and sparkling water

OPEN BAR OF CHOICE WITH LAURENT PERRIER BRUT CHAMPAGNE

One hour - \$15 per person

Each additional hour - \$12 per person

HOSTED CONSUMPTION BAR

Priced per drink

- Premium cocktails - \$15
- Ultra premium - \$18
- Laurent Perrier Brut - \$25
- House wine - \$55 per bottle
- Domestic and imported beers - \$12
- Mineral water - \$7
- Assorted sodas - \$7
- Fruit juice - \$7
- Cordials - \$15 - \$32

Gluten free menu options available upon request.

Prices are per guest unless otherwise noted and subject to 23% administrative fee and appropriate sales tax.



SPECIALTY BARS

MARTINI BAR

In addition to open bar - \$12/hour per person

One Hour open bar specialties - \$27 per person

- Asian Pear
- The Blue Parisian
- La Pomme Noire
- The Classics (neat, rocks, dirty etc)

LE BAR SEASONAL COCKTAIL ADD ON

Choose 1-3 cocktails from Le Bar menu

- One - \$15/hour per person
- Two - \$20/hour per person
- Three - \$25/hour per person

CORDIALS BAR

Choose three - \$13/hour per person

- Bailey's Irish Cream
- Cointreau, Grand Marnier
- Kahlua
- Romana Sambucca
- Southern Comfort
- Amaretto Disaronno

SPECIALTY CAFÉ BAR

Choose three - \$20/hour per person

- Made to order specialties, hazelnut, French vanilla, seasonal syrups, whipped cream, shaved chocolate
- Add assorted cordials - \$10 per person



WINE LIST

SPARKLING WINE

Poema Cava Rosé	\$45
Caposaldo Prosecco D.O.C.	\$55
Joseph Salasar Crémant de Limoux Brut	\$60
Chandon Brut Classic	\$75
Chandon Rosé	\$75

CHAMPAGNE

Veuve Clicquot Yellow Label	\$128
Moët & Chandon Impérial Brut	\$110
Moët & Chandon Rosé Impérial Brut	\$185
Laurent-Perrier Brut	\$110

WHITE WINE

Trinity Oak Chardonnay, St. Helena, California	\$55
Well balanced with citrus and pineapple flavors and a note of sweet oak A tree will be planted for every bottle sold	
Trinity Oak Pinot Grigio, St. Helena, California	\$55
Crisp and fresh with plenty of juicy melon, citrus and pear flavors A tree will be planted for every bottle sold	
Château du Cèdre Blandine Le Blanc, IGP Côtes de Gascogne, France	\$55
Crunchy and aromatic, with slightly spicy and delicate aromas	
Terra d'Oro, Chenin Blanc Viognier, Amador County, California	\$58
Crisp, refreshing, well balanced but very dry, with juicy tropical fruits, fresh lemon aromas and pink grapefruit, papaya, sweet mango flavors	
Folie à Deux, Russian River Chardonnay, California	\$65
Rich, seductive, full-body with aromas of warm shortbread, cinnamon, pear and melon, flavors of Fuji apple, tangerine and pineapple, hints of vanilla	
Louis Jadot, Chardonnay, Burgundy, France	\$65
Elegant, rich and round with fresh floral aromas and rich fruit on the palate	
Joël Gott, Pinot Gris, Willamette Valley, Oregon	\$65
Balanced and refreshing with bright acidity, white peach aromas, floral notes and refreshing Meyer lemon citrus flavors	
Echo Bay, Sauvignon Blanc, Marlborough, New Zealand	\$70
Clean and refreshing with zesty citrus and floral aromas, balanced flavors of passion fruit, melon, fig and gooseberry Certified by Sustainable Winegrowing New Zealand	
Yann Chave, Crozes-Hermitage, Rhône Valley, France	\$92
Complex and powerful, dominated by almond and stone fruit aromas with rich and full flavors	
Domaine Laporte Sancerre Le Rochoy, Loire Valley, France	\$88
Rich, well-balanced with a fine flinty tang, delicate and exclusive mineral notes and fruity, juicy lemon flavors	
Domaine Berthet-Rayne, Châteauneuf-du-Pape, Rhône Valley, France	\$105
Rich, elegant and perfectly balanced with notes of white flowers and stony minerality	

Gluten free menu options available upon request.

Prices are per guest unless otherwise noted and subject to 23% administrative fee and appropriate sales tax.



Cakebread Cellars Chardonnay, Napa Valley, California	\$120
Rich, smooth and beautifully balanced with fresh, fragrant apple, melon, pear aromas and yellow apple, nectarine and honeydew melon flavors	
ROSÉ WINE	
Bieler Père et Fils, Rosé, Côteaux d'Aix-en-Provence, France	\$55
Light, crisp and refreshing with a delicate balance of savory lavender, rosemary and rose petal notes with citrus, wild raspberry, and tart cherry	
RED WINE	
Trinity Oak Cabernet Sauvignon, St Helena, California	\$55
Fruit forward full body with delicious aromas and flavors of blackberry and black cherry, notes of green olive, cedar, dried herbs and vanilla	
A tree will be planted for every bottle sold	
Trinity Oak Merlot, St Helena, California	\$55
Aromas of bright red cherry and sweet black plum, notes of spice, tea, and vanilla with soft tannins	
A tree will be planted for every bottle sold	
Château du Cèdre, Marcel Malbec, IGP Côte du Lot, France	\$55
Robust and well balanced with notes of Cassis and fresh fig	
Angove Family Crest, Shiraz, Australia	\$58
Spice, pepper, red cherry and black chocolate aromas, palate of dark chocolate, licorice, red cherry and raspberry with mouth-filling presence and soft lingering tannins	
Joël Gott 815, Cabernet Sauvignon, California	\$65
Elegant with mocha, roasted blue fruits, plum, and cherry spice aromas	
Seeker, Pinot Noir, Puy de Dôme & Méditerranée, France	\$55
Sweet cherry, red fruit and spice aromas with fine tannins	
Féraud-Brunel, Côtes du Rhône Villages, France	\$65
Crushed blueberry, boysenberry and blackberry fruit, layered with graphite, wood spice and tobacco notes, long and racy finish of graphite and licorice	
Masi Campofiorin, Rosso Verona, Italy	\$75
Full bodied, smooth and velvety with ripe cherry and sweet spice aromas, red fruit flavors	
Kenwood Jack London, Merlot, Sonoma Mountain, California	\$75
Vibrant aromas of fig and ripe plum with exotic notes of licorice, roasted cocoa bean and toasted vanilla	
Carmen Gran Reserva, Cabernet Sauvignon, Maipo Valley, Chile	\$80
Rich, well-spiced with luscious flavors of tar, licorice and dark plum, supported by ample acidity and firm tannins	
Complicated, Pinot Noir, Sonoma Coast, California	\$85
Bright red cherry, strawberry, plum and subtle toasty oak aromas with raspberry and ripe red cherry flavors	
Kenwood Jack London, Cabernet Sauvignon, Sonoma Mountain, California	\$95
Red fruit aromas of cherry and plum with complex spicy and aromatic notes of hazelnut, mint and cardamom	
Château Clarisse, Puisseguin Saint-Emilion, France	\$115
Coffee bean, cocoa, plum and cherry with soft, round textures and a forward personality	

