

MENUS



MANDARIN ORIENTAL

WASHINGTON D.C.

DESIGNED BY
HEAD CHEF ANUPAM BANERJEE

1330 Maryland Ave S.W.
Washington, D.C. 20024
202-787-6178

General Information

Guarantees:

To ensure adequate preparation, a guarantee of the number of persons attending is required by 9:00am, three working days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for billing. The hotel does will not overset meeting rooms by more than 5% of the food and beverage guarantee associated with said meeting.

Service and Labor:

For events of 25 or less, all menus are subject to additional labor fees of \$150. If a host requires extra service personnel in excess of our normal staffing, a \$50 per hour charge will be applied for each additional server (4 hour minimum for each server). For events requiring a Chef attendant, a fee of \$150 will be applied for the first 2 hours and \$50 per hour for each additional hour. For events requiring a Bartender, a fee of \$150 will be applied for the first 3 hours and \$15 per hour for each additional hour. Coat Check Attendants are available upon request at \$150 per attendant. We recommend 1 Attendant per 100 guests.

Taxes and Service Charge:

Client agrees to pay, in addition to the prices agreed upon, all District taxes (currently 10% and subject to change) and service charges (currently 21% and subject to change). Please note that service charges are taxable. Labor fees are not.

Serve Time:

All breakfast, lunch and dinner buffets are priced for 90 minutes of service. All breaks are priced for 1 hour of service.

In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

Special Meal Orders:

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian selections are available upon request. Please notify your catering representative of any other special dietary requests.

Outside Food & Beverage:

Neither the Client, his/her guests or invitees will be permitted to bring food and/or beverages of any kind into the Hotel without written permission of the Hotel. In the event such permission is granted, the Hotel is authorized to charge for the service of food and beverage.

Special Services:

Should you require entertainment, photography, floral, specialty linen, décor or ice carvings, your catering representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

Shipping:

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 3 days prior to the event start date. Items shipped or handled by Hotel staff will be billed at \$10.00 per box for handling and storage or \$250 per pallet.

Parking:

Valet parking is available for all events. Day and evening parking is available for \$30.00 per car. Overnight parking charges are \$42.00 per night (prices are subject to change). The hotel has limited parking for larger events. Self-parking arrangements can be made available for these events with sufficient notice.

Signage:

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Signage is allowed anywhere on the Ballroom Level. Please refrain from taping any signage to hotel property.

Billing:

Payment shall be made 10 days in advance of the function, unless approved credit has been established with the hotel. Payments may be made by credit card, personal check, wire transfer or cash.

Damage:

The hotel is not responsible for any damage or loss of any merchandise articles or valuable belonging to the host or their guests located in the hotel prior to, during, or subsequent to any function.

Breaks

*Our Creative Breaks are Designed to Increase Energy,
Touch the Senses and Revitalize the Body and Spirit.*

All Breaks are for 1 Hour of Service and Include Freshly Brewed Coffee and Organic Teas.

Cookies & Cream Break

Chocolate Chip, Cinnamon and Peanut Butter Cookies
Brownies and Blondies
2% Milk, Skim Milk and Whole Milk

Chesapeake Bay Break

Seasoned Virginia Peanuts
Crab Chips
Shrimp Dip and Crackers
Chocolate Caramel Peanut Clusters

Fruit & Veggie Stand

Crudit  Shooters
Energy Bars
Fruit Skewers
Chocolate Chip and Banana Bread

From the Garden

Grilled Seasonal Vegetables
Traditional Hummus, Baba Ganoush and Pita Chips
Terra Chips
Fresh Baked Zucchini Bread

Tea & Coffee Break

Traditional Coffee Cake, Morning Pastries
A Selection of Biscotti
English Scones with Devonshire Cream and Jam
Jing Tea

Continued Breaks

The Cover-Up

Yogurt Pretzels, Chocolate Graham Cracker Squares
Yogurt Raisins, Chocolate Peanuts

Near the Ballpark

Beef Sliders with Ketchup, Mustard, Pickles and Diced Onions
Soft Pretzels with Yellow Mustard or Cheese Sauce
Warm Salted Nuts and Cracker Jacks

Sweet & Salty

Fudge and Caramel Brownie Bites
Miniature Cookie Assortment
Individual Bags of Pretzels, Popcorn, Chips

Trail Mix Bar

Create Your Own Blend with Peanuts, Chocolate Chips, Raisins, Dried Fruit,
Marshmallows, Sunflower Seeds, Sesame Crisps, M&Ms and Granola Clusters
Whole Seasonal Fruit
Power Bars and Luna Bars

Break Enhancements

Soft Drinks; Coke, Diet Coke, Sprite
Still and Sparkling Mineral Water

Freshly Brewed Coffee and Organic Teas (1 Hour of Service)

Odwalla Energy and Protein Drinks
Red Bull and Sugar Free Red Bull
Vitamin Waters
Starbucks Frappucinos
Lipton Bottled Iced Tea

Terra Chips, Potato Chips and Pretzels

Granola Bars
Assorted Candy Bars

Whole Seasonal Fruit

Assorted Fresh Baked Cookies

Fudge Brownies and Blondies

Individual Trail Mix Bags

Fresh Fruit Skewers

Individual Ice Cream Novelties