

# MENUS



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MANDARIN ORIENTAL

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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.

## **Continental Breakfast**

*All Breakfasts include Orange, Grapefruit and Cranberry Juice  
Freshly Brewed Coffee and Organic Teas*

### **CONTINENTAL**

Seasonal Sliced Fresh Fruits and Berries  
Warm Croissants, Pastries and Muffins of the Day Straight From the Bakery  
Flavored Organic Yogurts  
Stone-Rolled Honey Roasted Granola with Sunflower Seeds, Nuts and Dried Fruits

### **THE NEW YORKER**

Seasonal Sliced Fresh Fruits and Berries  
Warm Croissants, Pastries and Muffins of the Day Straight From the Bakery  
Flavored Organic Yogurts  
Individual Boxed Cereals with Whole, 2% and Skim Milk  
Assorted Bagels  
Smoked Salmon, Onions, Capers and Tomatoes  
Berry, Regular and Low Fat Cream Cheese and Fruit Preserves

### **HEALTHY BREAKFAST**

Fruit and Soy Milk Smoothies  
Seasonal Sliced Fresh Fruits and Berries  
Low Fat Cottage Cheese  
Select Greek Yogurts  
Assorted Low Fat Muffins  
Stone-Rolled Honey Roasted Granola with Sunflower Seeds, Nuts and Dried Fruits  
Hot Oatmeal with Raisins, Brown Sugar and Cinnamon

## **BREAKFAST BUFFET**

*All Breakfasts include Orange, Grapefruit and Cranberry Juice  
Freshly Brewed Coffee and Organic Teas*

### **AMERICAN BREAKFAST**

Seasonal Sliced Fresh Fruits and Berries  
Warm Croissants, Pastries and Muffins of the Day Straight From the Bakery  
Flavored Organic Yogurts  
Scrambled Eggs with Chives  
Crisp Apple Wood Smoked Bacon and Country Sausage  
All American Breakfast Potatoes

### **ORIENTAL BREAKFAST**

Mandarin Fruit Salad  
Flavored Organic Yogurts  
Traditional Congee with Ginseng Poached Chicken Breast  
“Long Life” Stir Fried Noodles with Vegetables  
Steamed Shrimp Sui Mai and Pork Dumplings

### **CHESAPEAKE BREAKFAST**

*(100 Guests Maximum)*  
Seasonal Sliced Fresh Fruits and Berries  
Warm Biscuits, Croissants, Cornbread Muffins and Apple Butter  
Crab Eggs Benedict  
Sliced Virginia Ham  
Old Bay Spiced Roasted Breakfast Potatoes

## **Plated Breakfast**

*All Plated Breakfasts include Fresh Baked Pastries, Butter & Preserves  
Seasonal Fruit Salad, Orange or Grapefruit Juice  
Freshly Brewed Coffee and Organic Teas*

Zucchini and Fontina Cheese Quiche  
Charred Tomato Eggplant Fondue  
Chicken Apple Sausage

Three Eggs Scrambled, Lightly Scented with Cream Cheese  
Roasted Tomatoes and Mushrooms  
Apple Wood Smoked Bacon  
Yukon Golden Breakfast Potatoes

Frittata with Spinach, Bacon and Pine Nuts  
Buttered Asparagus

Two Eggs Scrambled with Roasted Sirloin  
Grilled Mushrooms and Tomatoes  
Rosemary Scented Breakfast Potatoes

### **TO GO BREAKFAST**

*(Available for Take-Away Only)*

Freshly Baked Bagel with Cream Cheese  
Flavored Organic Yogurt  
Banana  
Bottled Orange Juice  
Freshly Brewed Coffee and Organic Teas

## ***Breakfast Enhancements***

\*Chef Attendant Fee \$150 Each

All Per Person Enhancements Must Be Ordered for the Guaranteed Number of Guests

Assortment of Bagels

Regular and Low Fat Cream Cheese, Berry Cream Cheese and Preserves

Lox and Bagels- Smoked Salmon, Cream Cheese, Red Onions, Capers and Tomatoes

Fresh Berry, Granola and Yogurt Parfait

Flavored Organic and Greek Yogurts

Glazed and Frosted Doughnuts

Selection of European Breakfast Cheese, Truffle Honey and Fig Jam

Charcuterie Display with Cornichions and Whole Grain Mustard

Grilled Mushrooms and Sauteed Tomatoes

Scrambled Eggs with Cream Cheese

Pork Sausage, Chicken Apple Sausage,  
Turkey Sausage Patties or Apple Wood Smoked Bacon  
(Choose One)

Hot Oatmeal, Raisins, Brown Sugar, Cinnamon Sugar

French Toast with Maple Syrup, Berry Compote, Whipped Butter

Potato and Truffle Miniature Quiche

## ***Continued Breakfast Enhancements***

\*Chef Attendant Fee \$150 Each

All Per Person Enhancements Must Be Ordered for the Guaranteed Number of Guests

Butter Croissant with Ham, Scrambled Eggs and Cheese  
Sourdough English Muffin with Bacon, Eggs and Cheese  
Buttermilk Biscuit, Sausage, Egg and Cheese  
(Choose One)

### Omelet Station\*

Farm Fresh Eggs, Ham, Mushrooms, Onions, Cheese, Herbs, Baby Spinach,  
Asparagus, Tomato, Roasted Peppers and Chorizo

### Waffle Station\*

Belgian or Maracalbo Chocolate, Whipped Cream, Raspberry Compote, Maple Syrup