

PRIVATE HOLIDAY EVENTS

*The city is sparkling, our spaces are illuminated
with holiday cheer
Make joyous memories this holiday season
at Hotel Washington
with a modern luxury aesthetic and
downtown DC backdrop.*

HOTEL WASHINGTON



Holiday Plated

STARTER

LOBSTER BISQUE

Lemon Crème Fraiche

BUTTERNUT SQUASH SOUP (V)

Pumpkin Seed Oil, Cinnamon Toasted Pepitas, Crème Fraiche

BABY RED ROMAINE

Bloomed Cherries, Blue Cheese, Hazelnuts, Apple, Roasted Pear Dressing

SPINACH & BEETS SALAD

fFeta, White Grapes, Frisee, Crispy Quinoa, Honey Balsamic Vinaigrette

ENTREE

FILET MIGNON

Caramelized Brussels Sprouts, Truffle Mashed Potatoes, Red Wine Jus

122

BEEF SHORT RIB

Saffron Risotto, Roasted Carrots, Gremolata

115

PAN SEARED SALMON

Beluga Lentil Ragout, Charred Romanesco, Choron Sauce

100

ROASTED CHICKEN

Squash and Chestnut Stuffing, Prosciutto Wrapped Haricot Vets, Mushroom Marsala Wine Sauce

95

DESSERT

CHOCOLATE PEPPERMINT MOUSSE

Whipped Cream, Candy Canes

GINGERBREAD CHEESECAKE

Cinnamon, Whipped Cream

BREAD PUDDING

Cranberry, Cardamom Eggnog, Crème Anglaise



Holiday Buffet \$130

BUTTERNUT SQUASH SOUP

GRILLED LEMON ASPARAGUS, FETA

MESCLUN GREENS

Heirloom Cherry Tomato, Rainbow Carrots, Radish, Garlic Croutons, Champagne Vinaigrette

ROLLS & BUTTER

GRILLED PETIT FILET

Porcini Chestnut Cream, Wild Mushroom

SEARED ATLANTIC SALMON

Maple Thyme Glaze

HERB ROASTED TURKEY

Giblet Gravy, Orange, and Cranberry Marmalade

ROASTED HARICOT VERT

Shallot Puree, Almonds

ROASTED BRUSSELS SPROUTS

BAKED MAC & CHEESE

Herbed Crumbs, Cheese

ASSORTED MINI DESSERTS

Gingerbread Cheesecake, Mini Chocolate Peppermint Mousse, Truffles



Holiday Reception

HORS D'OEUVRES

CHICKEN SAMOSA

Cilantro Yogurt

9

MINI BEEF WELLINGTONS

10

SHRIMP COCKTAIL

Spicy Cocktail Sauce

12

PROSCIUTTO WRAPPED MANCHEGO

9

SMOKED SALMON MOUSSE

Caviar, Crispy Capers

13

SPICY TUNA

Avocado Mousse, Spicy Aioli, Rice Cracker

15

EMPANADAS

Selection of Short Rib, Vegetable, Beef, Chicken

10

STUFFED MUSHROOMS

Selection of Sausage & Herb or Spinach & Boursin

10

BACON WRAPPED DATES

Stuffed with Goats Cheese

11

CAPONATA PHYLLO STAR (V)

9

INDIAN SAMOSA (VG)

9



Holiday Reception

STATIONS

CHEESE & CHARCUTERIE BOARD

Assorted Cheese and Charcuterie, Dried and Fresh Fruits, Assorted Nuts, Cornichons, Cured Olives, Raw and Roasted Vegetables, Selection of Dips and Jams, Breads & Crackers

43

ROASTED TURKEY

Farm Raised Roasted Turkey, Orange Ginger Cranberry Marmalade, Giblet Gravy, Honey Butter Biscuits, Charred Brussels Sprouts

24

BOURBON MAPLE GLAZED HAM

Cranberry Pepper Relish, Honey Butter, Biscuits, Grilled Asparagus

30

BEEF TENDERLOIN

Horseradish Crème, Porcini Demi-Glace, Silver Dollar Roll, Orange Ginger Baby Carrots

40

MAC & CHEESE

Guests Selection of Toppings to include Herb Butter Toasted Breadcrumbs, Maryland Crab, Lobster, Peas, Applewood Smoked Bacon, Blue Cheese, Chives

39

GOURMET GRILLED CHEESE

Cranberry Chipotle Cheddar, Braised Short Rib, Brioche Bread, Chipotle Honey Truffle Pecan Goats Cheese, Charred Portobello, Multigrain Bread, Thick Nueske's Applewood Smoked Bacon, Heirloom Tomato, Brie, Basil, Olive Oil, Sourdough Bread (Chef attendant required @ \$200 per attendant)

39

SEAFOOD TOWER

*Selection of locally sourced Oysters
Accoutrements to include Mignonette, Cocktail Sauce, Horseradish, Lemons
Peruvian Style Ceviche
Corvina, Onions, Chilies, Leche de Tigre
Jumbo Shrimp, Cocktail Sauce
Yellowfin Tuna*

Edamame, Nori, Tangy Remoulade, Avocado

56



Okay, Just One...

DESSERT

WONDERLAND

Macarons, Gingerbread Cookies, Mini Cupcakes, Mini Assorted Holiday Cookies, Truffles
28

HOLIDAY WORLD OF SWEETS

Selection of Cheesecakes, Ginger Meringue Tart, Chocolate Eclairs, Salted dark Chocolate Tarts, Chocolate Peppermint Mousse, Raspberry Shortbread Cookies, Salted Pecans and Milk Chocolate Bark
32

CHRISTMAS IN A COOKIE JAR

Display of Gingerbread, Raspberry Shortbread, Mint & Chocolate & Spritz Cookies
25



COCKTAILS

24

WINTER NIGHTS

House Irish Cream, Coffee Liqueur, Hazelnut Liqueur, Coffee

PINE BARRENS

Grey Goose, Green Chartreuse, Lemon

MISTLETOE MOJITO

Bacardi Silver, Lime Juice, Cranberry Juice, Mint, Soda

SWEET CELEBRATION

Hennessy VS, Grand Marnier, Lemon, Champagne

HOME FOR THE HOLIDAYS

Tanqueray Gin, Lemon Juice, Cranberry Juice, Angostura Bitters

MIRACLE ON 15TH STREET

Rosemary infused Reposado Tequila, Lime, Honey Simple Syrup, Prosecco

WINTER SPICED OLD FASHIONED

Woodford Reserve Bourbon, Winter Spice Simple Syrup, Barrel Aged Vanilla Bitters, Cinnamon

NAUGHTY AND NICE

Jack Daniel’s Tennessee Fire, Hot Muddled Apple Cider

