

Holiday
MENU



When an event demands luxurious surroundings, food and beverage of the highest order and unrivaled service, it is an event that demands The Hay-Adams. As a member of Leading Hotels of the World, The Hay-Adams offers five private reception areas, each with its own distinctive décor sure to exceed all of your expectations.

Prestigiously situated on Lafayette Square, in the center of the nation's capital, stands this oasis in a sea of power. With almost a century of rich history, this elite hotel has one of the finest reputations throughout the world. Its intimate Italian Renaissance ambiance, old world elegance and modern day sophistication is why many distinguished guests choose The Hay-Adams.

General BANQUET *Information*

Guarantees

The Catering Department must be notified of the exact number of guests attending a function by 12:00 pm at least 72 business hours prior to the day of the event. This will be considered a guarantee, for which you will be charged for even if fewer guests attend the function.

SERVICE *Charge*

A 21% service charge and 10% state tax will be added to all food and beverage charges. Please note that the service charge is taxable by District of Columbia law.

PLATED *Meals*

All plated meals must have a minimum of three courses.

Dinner menus offering a tableside choice of entrée are only available to groups of 50 or less and require a four-course menu priced at $175.00, inclusive of custom menu printing.

Parking

Valet parking is available at $36.00 per car. Please let your Catering Manager know if you would like to host parking for your guests.

DIETARY *Restrictions*

Common Allergens areidentified asnotedbelow.
G Gluten | **D** Dairy | **V** Vegetarian | **VV** Vegan

Additional NOTATIONS

Any group with 20 guests or fewer are subject to a small group fee of $75.00 per room, per day.

Bartenders will be billed at the rate of $200.00 per bartender, one bartender per 75 guests is required.

Chefs will be billed at the rate of $250.00 per attendant, per event.

Sushi Chef will be billed at the rate of $325.00 per attendant, per event.

Peking Duck Chef will be billed at the rate of $395.00 per attendant, per event.

A Coat Check Attendant is required for any group with 50 guests or more at the rate of $250.00 per attendant.

Billing

All events must be pre-paid in full at least 10 days prior to the day of the event, unless direct billing has been established.



Winter In WASHINGTON *Reception*

Premium Bar

Ketel OneVodka, Botanist Gin, Chivas Regal 12yr Scotch, Bowman Brothers Bourbon, Jefferson Rye, Ron Zacapa 23rd Solera Rum, Tequila Ocho Plata, Siete Misterios Doba Yej Mezcal, Martell Blue Swift Cognac, Dry and Sweet Vermouth; Imported and Domestic Beer, Soft Drinks and Sparkling Water; Far Niente Post & Beam Chardonnay and Cabernet Sauvignon; Scharffenberger Sparkling Wine

$300.00
*per person**
**Exclusive of 21% service charge and 10% tax*

Passed Hors D'oeuvres

Aged Gruyère Gougères

Grilled Baby Lamb Chops, Rosemary Jus

Tempura Prawns, Sweet Chili Sauce

Duck Confit, Port Soaked Cherry, Whipped Goat Cheese Tart

Mini Crab Cake, Old Bay Remoulade

*Beef Carving Station**

Niman Ranch Beef Tenderloin
Whipped Potatoes, Caramelized Brussel Sprouts

*Winter Pasta Station**

Butternut Squash Ravioli, Fresh Herbs
Extra Virgin Olive Oil, Toasted Walnuts

Gnocchi
Wild Mushrooms, Baby Kale, Lemon Zest, Olive Oil

Winter Greens, Grapefruit & Orange Supreme
Watermelon Radish, Champagne Vinaigrette

Shenandoah Picnic

Selection of Local Aged and Cured Smoked Meats, Aged Prosciutto

Artisanal American and International Cheeses

Greek Olives, House-Made Pickles, Grilled Asparagus

Spanish Fig Jam, Marcona Almonds, Farm Honeycomb, Green Tomato Jam

Selection of Artisan Rustic Breads and Crackers

Dessert Display

Festive Array of Pastries, Mini Desserts, French Macarons

Hand Decorated Holiday Cookies

(Croquembouche for parties of 30 or more guests)

Food Stations Open for (2) Hours
**Chef Attendant Required*



White House HOLIDAY *Plated Dinner*

Premium Bar

Ketel OneVodka, Botanist Gin, Chivas Regal 12yr Scotch, Bowman Brothers Bourbon, Jefferson Rye, Ron Zacapa 23rd Solera Rum, Tequila Ocho Plata, Siete Misterios Doba Yej Mezcal, Martell Blue Swift Cognac, Dry and Sweet Vermouth; Imported and Domestic Beer, Soft Drinks and Sparkling Water; Far Niente Post & Beam Chardonnay and Cabernet Sauvignon; Scharffenberger Sparkling Wine

$300.00
*per person**
**Exclusive of 21% service charge and 10% tax*

Passed Hors D'oeuvres

Aged Gruyère Gougères

Grilled Baby Lamb Chops, Rosemary Jus

Tempura Prawns, Sweet Chili Sauce

Duck Confit, Port Soaked Cherry, Whipped Goat Cheese Tart

Mini Crab Cake, Old Bay Remoulade

Plated Menu

First Course
Creamy Wild Mushroom Soup
Fresh Herbs, Black Truffle Oil

Second Course
Red & Gold Beet Salad
Goat Cheese Mousse, Baby Greens, Candied Walnuts

Duet Entrée Course
Petit Filet Mignon and Chilean Sea Bass
Sweet Potato Pavé , Broccolini, Merlot Reduction, Lemongrass Sauce

Dessert Course
Fudge Chocolate Cake
Raspberry Coulis
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Tableside Service of Far Niente Post & Beam Chardonnay and Cabernet Sauvignon

Food Stations Open for (2) Hours



DC CHEER *Buffet*

$300.00
*per person**
**Exclusive of 21% service charge and 10% tax*

Premium Bar

Ketel OneVodka, Botanist Gin, Chivas Regal 12yr Scotch, Bowman Brothers Bourbon, Jefferson Rye, Ron Zacapa 23rd Solera Rum, Tequila Ocho Plata, Siete Misterios Doba Yej Mezcal, Martell Blue Swift Cognac, Dry and Sweet Vermouth; Imported and Domestic Beer, Soft Drinks and Sparkling Water; Far Niente Post & Beam Chardonnay and Cabernet Sauvignon; Scharffenberger Sparkling Wine

Passed Hors D'oeuvres

Aged Gruyère Gougères

Grilled Baby Lamb Chops, Rosemary Jus

Tempura Prawns, Sweet Chili Sauce

Duck Confit, Port Soaked Cherry, Whipped Goat Cheese Tart

Mini Crab Cake, Old Bay Remoulade

Dinner Buffet

Roasted Butternut Squash Soup
Spiced Pumpkin Seeds

Roasted Beet Salad
Burrata, Blood Orange, Baby Greens, Farro

Artisan Greens Salad
Persian Cucumber, Watermelon Radish, Heirloom Cherry Tomato, House Dressing

Wild Mushroom Agnolotti
Baby Spinach, Parmesan Cream

Maryland Jumbo Lump Crab Cakes
Roasted Peppers, Jalapeño Remoulade Sauce

Lemon Garlic Seared Chicken Breast
Crispy Pee Wee Potatoes, Fresh Herbs, Natural Jus

Seasonal Market Fresh Vegetables

Dessert

Festive Array of Pastries, Mini Desserts, French Macarons
Hand Decorated Holiday Cookies
(Croquembouche for parties of 30 or more guests)

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Tableside Service of Far Niente Post & Beam Chardonnay and Cabernet Sauvignon
Food Stations Open for (2) Hours