

Now that you have said YES!



We Create Weddings of Distinction

Let us take you from concept to reality with an intimate Rehearsal Dinner, an elegant Wedding Reception or a refreshing Brunch Gathering for this once in a lifetime event.

Our Catering Sales Team assist's with reserving your dates, planning the schedule of events and coordinating all food and beverage. The Beacon Hotel has a host of preferred vendors to customize your wedding festivities. We will arrange your flowers, wedding cake, linen, décor, music and much more.

We are dedicated to create your vision and exceed your expectations.



Experience the Luxury of a Wedding in Downtown Washington, DC

Customized to Your Needs

Special Room Rates for out of town guests

Complimentary upgrade to a Luxury Suite for the Bride & Groom when fifteen rooms or more are actualized

Complimentary upgrade for the in-laws

Meal discounts for Lunch, Brunch or Dinner in Beacon Bar & Grill

A Champagne Toast during the Wedding Reception

Special Valet Parking Rates for your guest

*Contact: Van Claybrooks
Director of Conference Services
The Beacon Hotel Washington, DC
Phone: (202) 787-1786
Email: .claybrooks@capitalhotelswdc.com*

The following pages consist of menu selections from our Culinary Staff. We are always happy to accommodate special requests so please feel free to discuss this with our sales team. Please keep in mind that the menus were designed for a minimum of 20 guests and some menus require a higher minimum.



The innovative and critically acclaimed Chef of The Beacon Bar & Grill takes you from concept to reality with an intimate rehearsal dinner or an elegant banquet reception for this once in a lifetime event. The Beacon Bar & Grill prides itself on culinary creativity and delivers unforgettable cuisine and exceptional personal service.

HOT HORS D'OEUVRES

(Minimum of 50 Pieces per Selection)

POULTRY

Chicken Chili Lime Kabob

Tandoori Style Chicken State with Cilantro Chutney

Chicken Quesadilla with Jalapeno, Bacon, Salsa Picante Duck Spring Roll with Hoisin

\$ 3.75 per piece

BEEF AND PORK

Beef Wellington in Puff Pastry

\$4.50 per piece

Lollipop Lamb Chops

\$ 6 per piece

VEGETARIAN

Spinach and Cheese Miniature Quiche

Vegetable Spring Rolls served with Duck Sauce, Vegetable Samosa with Cilantro Chutney

Mozzarella Tofu, Artichoke, Sun-dried Tomato

\$ 3.75 per piece

SEAFOOD

Scallops Wrapped in Bacon

Grilled Marinated Shrimp

Crab Hush Puppies

Mini Crab Cake with Cajun Remoulade

Salmon Gravlox wrapped Asparagus

\$ 4.75 per piece

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

HOT DISPLAYS

BAKED SPINACH AND ARTICHOKE DIP

Served with Sliced French Baguettes
Small (Serves 20) **\$ 80**
Large (Serves 40) **\$ 150**

BAKED MARYLAND CRAB AND CORN DIP

Served with Toasted Pita Points
Small (Serves 20) **\$ 100**
Large (Serves 40) **\$ 190**

BAKED BRIE EN CROUTE

Baked with Dried Berries,
Brown Sugar and Pecans
Served with Sliced French Baguettes
(Serves 20 Guests) **\$ 75**

CARVING STATIONS

TENDERLOIN OF BEEF

Peppercorns Roasted with a Béarnaise
Sauce served with Miniature Rolls
(Serves 25 Guests)
\$ 330

STEAMSHIP ROUND OF BEEF

Served with Creamy Horseradish, Mustard
and Mayonnaise served with
Miniature Onion Rolls
(Serves 50 Guests)
\$ 200

HERB AND PEPPERCORN ROASTED PRIME RIB OF BEEF

Accompanied with Horseradish,
Mustard and Herbed Au Jus
served with Miniature Onion Rolls
(40 Servings)
\$425

HONEY GLAZED HAM

with Gourmet Mustard and Mayonnaise
served with Baked Buttermilk Biscuits
(Serves 40 Guests)
\$310

FRESH GOLDEN ROASTED TURKEY

Cranberry Relish and Mayonnaise
served with Miniature Rolls
(Serves 40 Guests)
\$ 260

*A Service Fee of \$ 100 applies for two hours of service (One Attendant Required Per Carved Item)
All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.*

CHILLED DISPLAYS

CHILLED CANAPÉS

(Minimum of 50 Pieces per Selection)

CHEESE DISPLAY

A Selection of Imported and Domestic Cheeses
Gourmet Crackers and Sliced French Baguettes
Small (Serves 25) **\$ 190**
Medium (Serves 50) **\$ 360**
Large (Serves 100) **\$ 680**

DOMESTIC AND EXOTIC FRUITS

Served with Honey Yogurt Dipping Sauce
Small (Serves 25) **\$ 165**
Medium (Serves 50) **\$ 320**
Large (Serves 100) **\$ 625**

FRESH GARDEN CRUDITÉS

Served with Curry, Roasted Red Peppers and
Cucumber Dill Dips
Small (Serves 25) **\$ 160**
Medium (Serves 50) **\$ 290**
Large (Serves 100) **\$ 520**

ROASTED VEGETABLE DISPLAY

Red & Yellow Bell Peppers, Zucchini, Squash,
Asparagus, Sweet Onions, Mushrooms and
Scallions with Balsamic Vinaigrette
and Hummus Dip
Small (Serves 25) **\$ 190**
Medium (Serves 50) **\$ 375**
Large (Serves 100) **\$ 700**

DIPS AND BREADS DISPLAY

Fresh Hummus, Baba Ghanoush, Pico de Gallo,
Olive Tapenade, Tabbouleh, Feta Cheese, Fresh
Herbs and Radishes accompanied with French
Baguettes, Multi Grain Bread, Pita
and Sesame Flat Breads
Small (Serves 25) **\$ 240**
Medium (Serves 50) **\$ 450**
Large (Serves 100) **\$ 750**

CHILLED CANAPÉS

Asparagus Tips Rolled in Prosciutto Ham
Smoked Chicken on Rye Toast with
Hazelnut Mayonnaise Cucumber with
Smoked Salmon Mousse Prosciutto Di
Parma with Seasonal Melon
\$ 4 Each

SHRIMP DISPLAY

Jumbo Chilled Cocktail Shrimp Cocktail Sauce and Fresh Lemon
\$ 250 per 50 pieces

SUSHI DISPLAY

A Deluxe Assortment of Japanese Sushi and California Rolls
Served with Soy Sauce, Wasabi and Pickled Ginger
\$ Market 50 pieces

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

THEMED DINNER BUFFETS

All buffets include rolls and butter, freshly brewed coffee and a selection of herbal tea with Dessert.

TUSCAN

Appetizers

Traditional Caesar Salad
Penne Pasta with Spinach

Slow Roasted Tomatoes and White Wine Sauce

Entrees

Tuscan Grilled Flank Steak
with Tuscan Sauté Vegetables
Parmesan Crusted Chicken
with Ratatouille

Dessert

Tiramisu

Lunch \$ 35

Dinner \$ 42

SOUTHWESTERN FIESTA

Appetizers

Spinach Chicken Tortilla Soup
Spinach, Mandarin Orange and Jicama Salad
with Honey Lime and Mustard Dressing
Black Bean and Roasted Corn Salad
with Tortilla Chips

Entrees

Make Your Own Fajita Station:
Marinated Beef and Chicken
Grilled Onions and Sweet Peppers
Soft Flour Tortillas
Shredded Lettuce, Tomatoes, Jalapenos,
Salsa Picante, Sour Cream,
Guacamole and Jack Cheese
Spanish Rice and Beans

Dessert

Cinnamon dusted Mini Churros or Mexican Rice Pudding

Lunch \$ 39

Dinner \$ 46

LITTLE ITALY

Appetizers

Penne Pasta Salad

with Feta Cheese, Arugula, Olives and Grilled Pepper

Fresh Field Greens and Balsamic Vine Ripened Tomatoes
and Fresh Mozzarella Salad with Basil Vinaigrette

Entrees

Glaze Sautéed Breast of Chicken
with Wild Mushroom Marsala Sauce
Spinach Tagliatelle Pasta with Roasted Portobello Mushrooms
Grilled Peppers and Pesto

Vegetable Ratatouille with Parmesan Cheese and Basil
Rustic Tuscan Breads and Focaccia with Rosemary Olive Oil

Dessert

Tiramisu

Lunch \$ 39

Dinner \$ 46

MEDITERRANEAN

Appetizers (Please Select Two)

Bruschetta

Attipasto Platter of Prosciutto

Marinated Artichokes

Mushrooms Olives and Fresh Mozzarella

White Bean Salad

Hummus with Pita Points and Grilled Vegetables

Calamari and Shrimp

Marinated Seafood Salad of Mussels

Caesar Salad Tossed with Herbed Croutons Roma Tomatoes

Fresh Mozzarella and a Basil Vinaigrette

Entrees (Please Select Two)

Lemon-Oregano Chicken with Jasmine Rice and Tomato Coulis

Shrimp, Littleneck Clams and Chicken Paella

Thyme-Roasted Beef Sirloin with Sweet Garlic New Potatoes
and a Whole-Grain Mustard Sauce

Dill-Crusted Salmon with Artichokes and Olives, Saffron
Couscous with a Lemon-Caper Sauce

Chicken Parmesan and Linguini

Jumbo Shrimp Scampi and Penne with a Tomato Vodka Sauce

Mushroom Ravioli with Pesto Cream

Tricolor Cheese Tortellini topped with Pesto and Pine Nuts

Desserts (Please Select Two)

Strawberries with Zabaglione Sauce

Classic Tiramisu

Walnut Baklava with Orange Honey

Amaretto Cheesecake

Mini Chocolate Éclairs

Lunch \$ 48

Dinner \$ 58

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

CREATE YOUR OWN THREE COURSE DINNER BUFFET SELECTIONS

All buffets include rolls and butter, freshly brewed coffee and a selection of herbal tea with Dessert.

TWO ENTREES \$ 49
THREE ENTREES \$ 55

SOUP AND SALADS

(Please Select Two)

SOUP OF YOUR CHOICE
CHEF'S SEASONAL SOUP

VEGETARIAN, VEGAN, GLUTEN and DAIRY FREE

CARROT GINGER SOUP

BLACK BEAN SOUP

CLASSIC CEASAR

Romaine, Parmesan Cheese and Herbed Croutons

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots, and House Dressing

GREEK SALAD

Cucumber, Red Onion, Yellow and Red Peppers, Kalamata Olives and Feta Cheese with a Lemon-Oregano Dressing

WEDGE SALAD

Iceberg Wedge with Gorgonzola Dressing, Chopped Bacon and Diced Tomato

FRESH MOZZARELLA, VINE RIPENED TOMATO AND BABY ARUGULA

Served with Balsamic Dressing and Ciabatta Crostini

(Additional \$3)

ENTREES

GRILLED HANGER STEAK

With Shallots-Merlot Demi with Olives and Provençal Herbs

CAJUN ROASTED PORK LOIN

Dirty Rice and Roasted Sweet Peppers

CAJUN MAHI MAHI

Seared Mahi Mahi with Red Creole Sauce

ATLANTIC SALMON

Baby Spinach with a Lemon-Caper Sauce

PARMASAN CRUSTED CHICKEN BREAST

Oven Roasted Tomato Sauce

CHICKEN MARSALA

Wild Mushrooms

ROASTED PORTOBELLO STEAK

Served on Herbed Couscous Balsamic-Port Reduction

TOURNEDOS OF BEEF

with a Hunter Sauce

(Additional \$10)

DESSERT

CHEF'S SELECTION OF CAKES, PIE AND TARTS

Served with Regular and Decaffeinated Coffee and a Selection of Teas

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.



SPECIALTY ACTION STATIONS

We recommend one chef per 80 guests.

CAESAR SALAD ENHANCEMENTS

- Grilled Jumbo Shrimp, based on 2 pieces per person, **\$ 10**
- Oregano Grilled Chicken, based on 3 oz per person, **\$ 9**
- Grilled Flank Steak, based on 3 oz per person, **\$ 12**
- Seared Salmon, based on 3 oz per person, **\$ 12**

PASTA STATION

(Please Select Two of the Following)

Your Choice of Sauce Served with Penne and Orrechetti Pasta

- Sun Dried Tomato Pesto*
- Chardonnay-Pesto Sauce and Pancetta*
- Vodka Cream and Portobello Mushrooms*
- Spicy Cajun Sauce and Grilled Chicken*
- White Clam Sauce*
- Shrimp and Wild Mushroom Neptune Sauce*

All served with Freshly Grated Parmesan Cheese,
Pine Nuts, Fresh Basil, Cracked Black Pepper

Garlic Bread

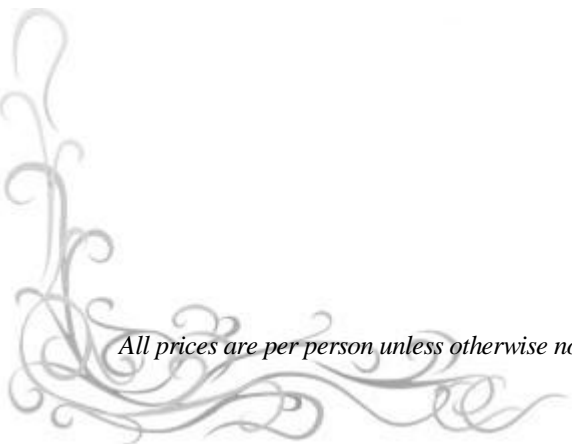
Grissini Bread Sticks

(30 Guests Minimum)

\$ 22

For Three Sauces Add **\$ 3**

A Service Fee of \$ 100 applies for two hours of service (One Attendant Required Per Station)



All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

SUGGESTED PLATED DINNERS WITH WINE PAIRING

All Plated Dinner Selections are served with Regular and Decaffeinated Coffee and a Selection of Teas with dessert

SOMETHING OLD

Appetizer

CLASSIC CAESAR

Romaine, Parmesan Cheese and Herbed Croutons

Entrée

PEPPERCORN CRUSTED ROASTED TENDERLOIN

Sliced Roasted Beef Tenderloin
with a Sherry Tarragon Reduction

*Paired with Domaine Dupeuble, (France),
Beaujolais - The best of Beaujolais...a quaffable classic!*

Desert

NEW YORK STYLE CHEESECAKE

\$ 65

SOMETHING NEW

Appetizer

CLASSIC CAESAR

Romaine, Parmesan Cheese and Herbed Croutons

Entrée

MARYLAND CRAB CAKE

Pan Roasted Crab Cake with Sweet Onions Confit

*Paired with Santa Julia (Argentina) Viognier
Aromas of tropical fruits and a refreshing finish.*

Desert

TIRAMISU

\$ 60



SOMETHING BORROWED

Appetizer

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots
and Buttermilk Ranch

Entrée

MEDITERRANEAN GRILLED CHICKEN BREAST

Roasted French Cut Chicken Breast with Marsala Tarragon Sauce

*Paired with Markham, (Napa Valley) Sauvignon Blanc
A wonderful juicy texture, with clean crisp flavors.*

Desert

DOUBLE CHOCOLATE CAKE

\$ 60

SOMETHING BLUE

Appetizer

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots
and Buttermilk Ranch

Entrée

HERB CRUSTED SEA BASS

Herb Crusted Sea Bass with a Balsamic Port Reduction

*Paired with Barone Fini, (Italy) Pinot Grigio
A crisp dry wine from northern Italy, fresh and fruity.*

Desert

FRUIT TART

\$ 60

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

CREATE YOUR OWN PLATED DINNER SELECTIONS

*Dinner Menu prices are based on the entrée selection for a three course menu.
Entrée prices include your selection of soup or salad and one dessert.*

SOUP AND SALAD

(Please Select Two)

CHEF'S SEASONAL SOUP CARROT GINGER SOUP

GARDEN SALAD

Mixed Greens, Red Onion, Cherry Tomato, Carrots
and House Dressing

BLACK BEAN SOUP CARROT GINGER SOUP CLASSIC CAESAR

Romaine, Parmesan Cheese and Herbed Croutons

PLATED HOT ENTRÉE

(Please Select One)

PEPPERCORN CRUSTED ROASTED TENDERLOIN

Sliced Roasted Beef Tenderloin
with a Sherry Tarragon Reduction

\$ 59

HERB CRUSTED SEA BASS

Herb Crusted Sea Bass with a Lemon-Caper Sauce

\$ 50

MEDITERRANEAN GRILLED CHICKEN BREAST

Roasted French Cut Chicken Breast with Marsala Tarragon Sauce

\$ 48

ROASTED FILET MIGNON OF BEEF

Peppercorn Crusted Roasted Filet with Hunter Sauce

\$ 64

MARYLAND CRAB CAKE

Pan Roasted Crab Cake with Cajun Remoulade

\$ 50

ROASTED NY STRIP LOIN

Sliced Beef Strip Loin with a Port Demi Glace

\$ 57

CHICKEN PARMESAN

Chicken Breast Breaded in Parmesan Cheese with a Tomato

Pomodoro Sauce

\$ 48

RED SNAPPER VERA CRUZANA

Red Snapper

\$ 50

TUSCAN CHICKEN

Chicken with Citrus-Thyme Sauce

\$ 50

PAN SEARED SALMON

Pan Seared Salmon with Ginger Sauce

\$ 50

CAJUN MAHI MAHI

Seared Mahi Mahi with a Créole Red Sauce

\$52

VEGETARIAN, VEGAN, GLUTEN AND DAIRY FREE ENTERES

GARLIC CHICKEN ROASTED BREAST

GLASS NOODLE & SWEET PEPPER STIR FRY

WHOLE WHEAT PENNE WITH POMODORO

ROASTED PORTOBELLO AND SPINACH STACK

CORN SAUTEE W/ TOMATOES, SQUASH AND OKRA

SIMPLY STEAMED VEGETABLE BASKET, DIPPING SAUCE

\$ 50

STARCH AND VEGETABLE SIDES

(Please Choose Two)

JASMINE RICE

ROASTED GARLIC MASHED POTATOES

STEAMED ASPARAGUS

STEAMED BROCCOLINI

ROSEMARY ROASTED YUKON POTATOES

TRADITIONAL RATATOUILLE

DESSERT

(Please Select One)

All desserts include freshly brewed coffee and a selection of herbal teas

CHEF'S SEASONAL CHOICE

NEW YORK STYLE CHEESECAKE

SORBETS

CLASSIC APPLE PIE

CROISSANT & GOLDEN BROWN RAISIN BREAD PUDDING

DOUBLE CHOCOLATE CAKE

TIRAMISU

CARROT CAKE

FRUIT TART

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

BEVERAGE INFORMATION

HOSTED BAR

FULLY STOCKED OPEN BAR: *Minimum is required. See below.*

Absolut, Bombay, Bacardi, Jim Beam and Dewars, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water
First Hour 16.00 per person, per hour
Each Additional Hour 12.50 per person, per hour

SPECIALTY BAR DRINKS: *Minimum is required. See below.*

Grey Goose, Bombay Sapphire, Bacardi, Johnny Walker Red and Jack Daniels, Domestic Beer, Imported Beer, House Wine, Assorted Soda, Bottled Water
First Hour 18.00 per person, per hour
Each Additional Hour 13.00 per person, per hour

BEER AND WINE BAR: *Minimum is required. See below.*

First Hour 15.00 per person, per hour
Each Additional Hour 10.00 per person, per hour

SPECIALTY DRINKS:

Martini Bar 25.00 per person, per hour
Choose From Up to 20 Different Specialty Martinis. Ask Your Catering Manager for Details

HOSTED OPEN BARS BASED ON CONSUMPTION:

Hosting organization pays based on per drink consumption and bartender fee. Minimum is required. Prices do not include tax and gratuity.

Domestic/Imported Beer	6.00 each
House Wine	7.00 each
Call Brand Cocktails	8.00 each
Premium Bar Cocktails	9.00 each
Assorted Sodas	3.50 each
Bottled Waters	3.50 each

CASH BAR

Guest will purchase their beverages and the hosting organization pays bartender fee and guarantees the minimum. Prices include tax and gratuity.

Domestic/Imported Beer	8.00 each
House Wine	8.00 each
Call Brand Cocktails	9.00 each
Premium Bar Cocktails	11.00 each
Assorted Sodas	4.00 each
Bottled Waters	4.00 each

ALL BARS REQUIRE A MINIMUM GUARANTEED REVENUE

50 people or less	\$ 600.00
50 people to 100 people	\$ 1,000.00
100 people or more	\$ 1,500.00

Bartender fee is \$ 65 per bartender per hour

HOSPITALITY OPTIONS FOR OVERNIGHT GUESTS

BREAKFAST BUFFET SELECTIONS

Menu Selections are served with Butter and Preserves, Fresh Orange, Grapefruit or Cranberry Juice and Freshly Brewed Regular/Decaffeinated Coffee and Herbal Teas

ALL AMERICAN BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit and Berries
Croissants, Muffins and Danish Pastries
Fluffy Scrambled Eggs with Fresh Herbs breakfast Potatoes
Smoked Bacon and Breakfast Sausage
\$ 28

HOUSE CONTINENTAL

Display of Freshly Baked Croissants, Danish and Muffins
Sliced Fresh Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
\$ 22

THE VIRGINIAN

Assorted Fruit Flavored Yogurt
Sliced Fresh Seasonal Fruit and Berries
Croissants, Muffins and Danish Pastries
Individual Cereals with chilled Regular and Skim Milk
Fluffy Scrambled Eggs with Fresh Herbs Breakfast Potatoes
Cinnamon French toast served with Warm Maple Syrup
Smoked Bacon and Breakfast Sausage
\$ 34

THE HEALTH BUFFET

Sliced Fresh Seasonal Fruit and Berries
Display of Freshly Baked Low Fat Muffins
Individual Cereals with chilled Regular and Skim Milk
Assorted Fruit flavored Yogurts with Granola
Egg White Portobello, Asparagus, Spinach and Fresh Herb Frittata
\$ 35

BREAKFAST BUFFET ENHANCEMENT STATION

OMELET STATION

Omelets Cooked to Order with Compliments to Include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and Mushrooms
Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)
\$ 9

EXPRESS BUFFET ENHANCEMENTS

BREAKFAST SANDWICH

Layered with Scrambled Eggs, Fresh Herbs & Peppers, Provolone
Cheese and Bacon on Croissant
\$ 4 each (Minimum 15)

BREAKFAST SANDWICH

Layered with Scrambled Eggs, Fresh Herbs & Peppers, Provolone
Cheese and Bacon on Croissant
\$ 4 each (Minimum 15)

Breakfast Buffet Selection Packages

Based on one hour of service. A service fee of \$150.00 for groups fewer than 20 guests apply.

Breakfast Buffet Enhancement Station Packages

Based on one hour of service and priced according to full expected guarantee of guests.

Only available in addition to a full buffet or plated breakfast

All prices are per person unless otherwise noted and are subject to a taxable 20% service charge and a 10% sales tax.

BRUNCH BUFFETS

Brunch Menu Selections are served with

Fresh Orange, Grapefruit or Cranberry Juice and Regular/ Decaffeinated Coffee and Herbal Teas, Sliced Fresh Seasonal Fruit and Berries, Croissants, Muffins and Danish Pastries, Fruit Preserves and Sweet Butter, Fluffy Scrambled Eggs with Fresh Herbs breakfast Potatoes, Smoked Bacon and Breakfast Sausage

Choice of 2 Entrees:

Fried Chicken	Chicken & Biscuits
Flank Steak	Grilled Salmon
Tilapia with Caper Cream Sauce	

Sides

Freshly Baked Breads with Butter
Mixed Field Green Salad with Balsamic Vinaigrette
Basmati Rice Steamed Vegetables

Dessert

Assortment of Pies and Cakes

BRUNCH I

All the Breakfast items above with no Entrée and Dessert options
\$ 30 (Minimum 20 guests)

BRUNCH II

Includes all the Breakfast items above

Your Choice of 2 Entrees

\$ 35 (Minimum 20 guests)

BRUNCH III

Includes 2 glasses of Champagne or Mimosas
and all the Breakfast items above

Your Choice of 2 Entrees

\$ 40 (Minimum 20 guests)

BRUNCH IV

Includes unlimited Champagne, Mimosas, and Bloody Mary's
and all the Breakfast items above

Your Choice of 2 Entrees

\$ 49 (Minimum 70 guests)

BRUNCH V

Includes unlimited Champagne, Mimosas, and Bloody Mary's
and all the Breakfast items above

Your Choice of 2 Entrees

Smoked Salmon Display

Thinly Sliced Salmon with Cream Cheese, Chives, Red Onions,
Tomatoes, Capers and Chopped Egg,

OMELET STATION

Omelets Cooked to Order with Complements to Include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and
Mushrooms, Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

\$ 55 (Minimum 70 guests)

OMELET STATION

Omelets cooked to order with complements to include:
Onions, Ham, Peppers, Jalapenos, Fresh Herbs, Tomatoes and
Mushrooms, Cheddar, Swiss and Feta Cheeses
(Uniformed Attendant Required at \$100)

All Brunch Buffet prices are per person unless otherwise noted and are subject to a 20% service charge and a 10% sales tax



LIGHT LUNCHEON ENTRÉE MENU

START OFF WITH A SOUP OF YOUR CHOICE

CHEF'S SEASONAL SOUP
VEGETARIAN, VEGAN, GLUTEN and DAIRY FREE
CARROT GINGER SOUP
BLACK BEAN SOUP

ENTRÉE SALADS

CHOP CHOP SALAD

Grilled Chicken, Chopped Greens, Fresh Vegetables, Shaved Parmesan,
Asian Dressing Served in a Chinese Food Box.
\$ 35

SALMON SALAD

Grilled Salmon, Mixed Baby Spinach, Endive, Oranges, Grape Tomatoes
And Citrus Vinaigrette
\$ 36

GRILLED SHRIMP SALAD

Mediterranean Mixed Greens, Mango, Cucumber, Feta, Kalamata Olives,
Tomato, Red Onion, with Greek Vinaigrette
\$ 36

BBG STEAK SALAD

Grilled and Seasoned Beef Steak with Iceberg Wedge,
Balsamic Reduction, Crumbled Blue Cheese and Grape Tomatoes
\$ 35

DESSERT

CHEF'S SEASONAL CHOICE

CHOCOLATE MARQUIUS WITH RASPBERRIES AND VANILLA SAUCE

DOUBLE CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE


TIRAMISU

SORBETS

CARROT CAKE

CLASSIC APPLE PIE

FRUIT TART



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Banquet and Catering Terms and Conditions

Food and Beverage Service

The Beacon Hotel is responsible for the quality and freshness of food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The District regulates the sales and service of alcoholic beverages. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore that alcoholic beverages cannot be brought into the hotel from the outside.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 3 selections. There may be an additional charge for this service. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying those additional meals.

Destruction of Property

Client will be responsible for any theft, damage, or added cleanup expense deemed necessary and caused by attending guests.

Time Limits

Events are scheduled to end at specific times in order to coordinate cleanup and reset the function space for the next event. Client must vacate room on schedule or late fees may apply to cover overtime and any related expenses. Client will be notified if another event is booked immediately there after so that proper arrangements can be made to confirm departure on time. Since this affects other clients hotel cannot make any exceptions.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guarantee for groups 70 and below and 3% for groups 71 and above.

Cancellations

It is agreed that in the event of a cancellation partial or full including an individual meeting room or expected meal, the client agrees to pay the Beacon Hotel cancellation fees equal to the full amount of the anticipated total catering revenue and meeting room rental. Payment would be due upon notice of cancellation.

Decoration

Your catering representative will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit affixing anything to walls, floors, ceilings or other equipment with nails, staples, or any other substances without prior approval.

Billing

All catering and banquet charges are subject to customary administrative fees and local sales tax. An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposit, direct billing (subject to approval) or completed credit card authorization form. The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc.

Taxes and Gratuity

All food and beverage prices are exclusive of taxes and gratuity charges.

Grand Ballroom

Accommodates 110 people to host a reception with dancing
or a flow of 170 people

Rooftop Penthouse

Accommodates up to 50 comfortably to host a dinner reception
or a flow of 75 people

Presidential Library

Accommodates up to 50 comfortably to host a dinner reception

Beacon Room

Accommodates 80 people to host a reception
or a flow of 160 people

Beacon Overlook and Patio

Accommodates up to 50 comfortably to host a dinner reception
and 75 with joining covered patio
or a flow of 100 people for a reception

Main Dining Room with Beacon Room

Accommodates 200 people to host a reception with dancing
and 100-120 for a dinner reception with dancing