



KIMPTON
BANNERKER

WSH HOTEL DC

1315 16ST
NORTHWEST

BANQUETS & CATERING
2026 MENUS

WELCOME TO THE BANNEKER

*Thoughtfully curated by Executive Chef Andrew Chiou and our culinary team,
our menus celebrate the refined bounty of the Mid-Atlantic.*

*Showcasing the finest locally sourced ingredients at their seasonal peak, each dish is
prepared with understated elegance and presented with distinction.*

The experience is completed through our signature tradition of authentic hospitality.





THE FULL DAY MEETING
COLLECTION

The Full Day Meeting Package Collection

All collections include continuous service of La Colombe Drip Coffee and a curated selection of Dammann Frères Boutique Teas. Designed for a minimum of 15 attendees. 90-minute service.

The Signature Elite | 185

A thoughtfully curated full-day experience designed to keep guests refreshed, focused, and energized.

The 16th Street Breakfast

plated scrambled eggs, maple chicken sausage and herb-pressed fingerling potatoes, and artisanal pastry basket

The Banneker Wellness Juice Bar

The Green Standard

kale, cucumber, green apple, and lemon

Red Fruit Revive

seasonal blend of red fruits and beetroot

Carrot-Ginger Glow

carrot juice, spicy ginger kick, and turmeric

The Energizer

Mid-Morning Refresh

individual overnight oats with chia seeds and honey-macerated berries; chilled cold-brew coffee shots

The Meridian Grand Buffet

The Luncheon

herb-roasted amish chicken with lemon demi-glace, pan-seared ora king salmon with basil oil, red wine braised short rib and our signature vegan cassoulet

The Charcuterie Nibble

Afternoon Intermission

shaved prosciutto di parma, 18-month aged comté cheese, cornichons, and house-spiced marcona almonds



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The Vitality Executive | 170

A performance-heavy collection focused on metabolic health and sustained mental clarity.

The Meridian Breakfast

smoked salmon & avocado tartines on toasted sourdough with shaved radish and "everything" seed crunch

The Banneker Wellness Juice Bar

The Green Standard

kale, cucumber, green apple, and lemon

Red Fruit Revive

seasonal blend of red fruits and beetroot

Carrot-Ginger Glow

carrot juice, spicy ginger kick, and turmeric

The Protein Essentials

Mid-Morning Refresh

soft-steamed farm eggs, sliced heirloom tomatoes with sea salt, artisanal protein energy bars, and power jars of assorted nuts and dried fruit

The "Le Sel" Salad Market

The Luncheon

a custom curate-your-own salad bar with superfood toppings (hemp seeds, chia pumpkin seeds), grilled amish chicken and a selection of artisan wraps

The Garden Power Break

Afternoon Intermission

Superfood Minis

acai and dragon fruit bowls, fresh blueberries

Garden Vases

crisp market vegetables served with a zesty lemon tahini dip



The Continental Executive | 145

Our high-value artisan offering focusing on quality staples and efficient service.

The Parisian Continental

freshly baked butter and chocolate croissants, seasonal sliced fruit, and creamy coconut yogurt

The Power Break

Mid-Morning Refresh

individual jars filled with a curated mix of roasted nuts, dried exotic fruits, and dark chocolate shards; served with whole seasonal fruit

The Market Square Deli

The Luncheon

curated display of artisan sandwiches, a seasonal garden salad bar, chips, and an assortment of freshly baked cookies

Charcuterie and Cheese Table

Afternoon Intermission

selection of cured meats and artisanal cheeses served with house-made crackers, seasonal fruit preserves, and house-spiced nuts

The Mid-Day Intensive | 98

A streamlined, efficient package for fast-paced schedules without compromising luxury.

The Morning Refuel Starter

creamy coconut yogurt parfaits with fresh seasonal berries and toasted granola, whole hand-fruit from the orchard, and a selection of freshly baked morning pastries

The Le Marché Bistro Buffet

The Luncheon

poulet aux herbes with blistered tomatoes roasted blue catfish "almondine," and garden-fresh ratatouille crue

The Banneker Bakehouse

Afternoon Intermission

warm sea salt chocolate chip cookies, buttery traditional madeleines, and savory cheesy baguette crisps



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BREAKFAST DISPLAY COLLECTION

Breakfast Display Collection

All collections include continuous service of La Colombe Drip Coffee and a curated selection of Dammann Frères Boutique Teas. Designed for a minimum of 15 attendees. 90-minute service.

The Artisan Hearth | 40

A refined selection of hand-crafted breads and essential morning flavors.

The Morning Bakery

house-made pastries, everything-spice brioche knots, rosemary-infused focaccia and crusty sourdough, whipped butter, and our kitchen's triple berry preserves

Curated By You Yogurt Bar

choice of chilled greek or coconut yogurts
fresh berries, toasted almond granola and wildflower honey, dried fruits

The Seasonal Orchard

market-fresh sliced fruits and seasonal berries

Protein Essential

soft-steamed eggs, slices of vine-ripened tomatoes, and cracked black pepper

The Wellness Bound | 50

Thoughtfully prepared for a light yet energizing start to the day.

Kitchen-Baked Tea Breads

banana walnut and lemon-poppy loaves
whipped mascarpone

House-Made Energy Bars

our chef's protein-dense bars made with toasted nuts, seeds, and dark chocolate

Hand-Crafted Bagel Bites

miniature toasted bagels, smoked salmon, whipped cream cheese, and caper berries

Curated By You Yogurt Bar

choice of chilled greek or coconut yogurts
fresh berries, toasted almond granola and wildflower honey, dried fruits

Market Fruit Selection

seasonal sliced fruits and whole orchard fruits



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The European Reserve | 58

A sophisticated, savory-forward spread inspired by the classic continental larder.

Artisan Charcuterie & Fromage
prosciutto di parma, 18-month aged comté, and creamy camembert

Larder Accoutrements
marinated castelvetrano olives, toasted marcona almonds, and sweet dried apricots

The Morning Bakery
selection of our signature brioche knots, rosemary focaccia, and hearty multigrain loaves

Curated By You Yogurt Bar
choice of chilled greek or coconut yogurts
fresh berries, toasted almond granola and wildflower honey

The Seasonal Orchard
fresh and seasonal fruits

The Elevated Classic | 68

A warm, indulgent buffet featuring our kitchen's favorite morning staples.

The Perfect Scramble
fresh chives and crème fraîche

Petite Brioche French Toast
thick-cut brioche triangles, whipped chantilly cream, and warm grade (A) maple syrup

The Butcher's Table
applewood smoked bacon and savory maple-infused chicken sausage patties

Skillet Potatoes
crispy fingerling potatoes, garlic butter, and fresh rosemary

Warm Morning Grains
steel-cut oatmeal, slow-simmered cinnamon apples, and brown sugar

Chilled Accompaniments
build-your-own parfait station, coconut yogurt and toasted almond granola, and our signature seasonal fruit display



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Breakfast Reception | 45

An elegant, hand-held experience featuring a choice of six items. Ideal for networking.

Savory Morsels

petite quiche lorraine

maple bacon lollipops

citrus-marinated shrimp avocado

mini egg white frittatas with
spinach and tomato

Artisan Toasts

smashed avocado on sourdough with
heirloom tomato and lemon zest

smoked salmon bites on
toasted bagel rounds

mini crepe cones with
whipped ricotta, fig, and pistachio

Grain & Fruit

small-batch yogurt parfaits with
macerated berries

miniature grain bowls with
blueberry and avocado

individual overnight oats with chia
and coconut

fresh fruit skewers

Wellness Shooters

chilled "golden milk" with turmeric

cold-pressed green juice

carrot-ginger-cayenne elixirs



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Morning Enhancements

Enhancements are curated to complement and elevate your buffet experience and must accompany a buffet package.

Signature Brioche Sandwich | 12

eggs, aged cheddar, and house sausage on toasted brioche

Banneker Burrito | 12

Scrambled eggs, avocado, and fresh salsa verde

Kitchen-Made Quiche | 11

your choice of classic lorraine or spinach and sun-dried tomato

Smoked Salmon Display | 18

smoked salmon with cream cheese, capers, red onions, lemon, and mini bagels

Smashed Avocado Toast | 12

served on toasted sourdough with heirloom tomatoes and lemon zest

Crafted Juice Bar | 14

selection of freshly squeezed and cold-pressed seasonal juices



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MEETING & SOCIAL BREAK
COLLECTION

Meeting & Social Break Collection

All collections include continuous service of La Colombe Drip Coffee and a curated selection of Dammann Frères Boutique Teas. Designed for a minimum of 15 attendees. 30-minute service

The Morning Momentum | 34

A vibrant, high-performance start designed for clarity and sustained energy.

The Banneker Wellness Juice Bar

The Green Standard

kale, cucumber, green apple, and lemon

Red Fruit Revive

pomegranate, beet, and red berry

Carrot-Ginger Glow

carrot juice, ginger, and turmeric

Provisions for Energy

house-pressed granola bars:

toasted seeds and sea salt

almond butter and raw cacao protein rounds

The Orchard Harvest

hand-picked whole seasonal fruits

Functional Hydration

coconut water, house-filtered water infused with fresh citrus, and garden herbs

The Banneker Bakehouse | 30

A nod to the French soul of Le Sel, featuring warm, comforting scents and textures.

The Warm Oven

sea salt chocolate chip cookies and lemon-lavender shortbread

Pâtisserie Bites

buttery madeleines, miniature seasonal fruit tarts, vanilla bean pastry cream

Savory Balance

18-month comté cheese baguettes
wildflower honey for drizzling

Hydration

cold press vanilla bean latte and galvanina sparkling mineral waters



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Break Enhancements & A La Carte

All collections include continuous service of La Colombe Drip Coffee and a curated selection of Dammann Frères Boutique Teas. Designed for a minimum of 15 attendees. 30-minute service.

The Artisan Trail Mix Bar | 16

Nuts

toasted marcona almonds, buttery pecans, and sea salt cashews

Fruit

sun-dried cherries and tropical dehydrated pineapple

Crunch & Sweet

dark chocolate coins, toasted coconut flakes
maple flax seeds, and roasted pumpkin seeds

Charcuterie & Fromage Table | 22

prosciutto di parma and saucisson sec
18-month comté and creamy camembert
house-pickled vegetables, grain mustard
and crusty baguette

Whole Orchard Fruit 42/Dozen

basket of seasonal hand-picked apples, pears, and citrus

The Mezze Display | 16

roasted garlic hummus, smoky babaganoush, crisp cucumber batons
heirloom radishes, and toasted pita points

Cookies & Brownies 60/Dozen

sea salt chocolate chip and seasonal cookies
fudge brownies

Packaged Provisions 72/Dozen

kettle chips, root vegetable crisps, or sea salt popcorn



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The Afternoon Peak | 32

Designed to eliminate the "3:00 PM crash" by focusing on healthy fats and savory proteins.

Savory Provisions

house-made rosemary focaccia fingers
mediterranean-style roasted garlic hummus
and marinated castelvetro olives

The Power Jar

toasted marcona almonds, dry-roasted
walnuts, and sun-dried apricots

Garden Vases

crudité individually served
bright lemon-tahini dip

Hydration

galvanina sparkling mineral waters and
ginger-lemon infused tea



Beverage Provisions

Based on à la carte pricing

La Colombe Drip Coffee | 110

regular or decaf per gallon

Dammann Frères Boutique Teas | 110

selection of herbal and
caffeinated per gallon

Chilled Vanilla Bean Latte | 120

la colombe cold-press, vanilla bean
dairy/oat per gallon

House-Brewed Iced Tea | 75

dammann frères jardin bleu with
fresh berries per gallon

Botanical Waters | 65

choice of cucumber-mint, citrus-rosemary
or strawberry-basil per gallon

Hydration

Coca-Cola Products | 7

San Pellegrino | 8

Acqua Panna | 8

Galvanina Italian Waters | 9

Galvanina Organic Fruit Sodas | 9
clementine, blood orange, or lemon

Zero-Proof | 14

Crimson Garden ^{each}
pomegranate, lemon, rosemary syrup
black tea, sparkling water

Le Jardin
berries, sage, lemon, sparkling water

Emerald Elixir
cucumber, lime, cane syrup, mint, soda water



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RECEPTION
COLLECTION

RECEPTION COLLECTION

90-minute service

Eclipse | 95

Passed Canapés

choice of four (4) selections from the garden, coastal, savory provisions, or pâtisserie royale collections

Garden Display

seasonal crudité "vases" served with green goddess and signature dipping sauces

Artisanal Boulangerie

mini baguettes and rosemary focaccia served with cultured sea salt, garlic-thyme and honey-espelette butters

Celestial | 135

Passed Canapés

choice of six (6) selections from the garden, coastal, savory provisions, or pâtisserie royale collections

Fromage Board

selection of 18-month comté, creamy camembert, and artisan cheeses with toasted marcona almonds

Artisanal Butter Display

an elevated artisan bread and cracker display featuring house-made salts and infused butters

Classic Charcuterie

prosciutto, soppressata salami, chorizo house-pickled vegetables and grain mustard

Zenith | 195

Passed Canapés

choice of six (6) selections, including premium options like King Crab or Scallops

Premium Charcuterie

prosciutto di parma, duck prosciutto, bresaola and foie gras mousse, crusty baguette

Fromage & Honey Station

18-month comté and creamy camembert served with wildflower honey and dried apricots

Petite Patisserie

choice of two selections from pâtisserie royale



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Passed Canapés

Garden Selection | Vegetarian

Roasted Tomato Tart
finished with a rich balsamic glaze and
micro-basil

Smoked Eggplant Profiterole
dusted with aromatic basil

Gougères
classic french cheese puffs served with a
warm gruyère fondue

Seasoned Popcorn
a light, artisan-inspired snack

Whipped Brie
served in delicate miniature crepe cones

Grilled Eggplant Skewers
finished with a savory miso brûlée

Fried Potato Mochi
with shiso truffle

Butternut Squash Soup Shooters
with a kiss of curry

Coastal Selection | Seafood

Tuna Poke
with soy truffle

Oysters on the Half Shell
with classic mignonette

Lobster Potpie Bite
hand-held savory pastry

Grilled Octopus & Potato Skewer
with signature aioli

Shrimp Spring Rolls
with sweet chili dipping sauce

King Crab | (+) 8/piece
with smoked butter and fresh herbs

Scallops | (+) 8/piece
pan-seared, charred beurre blanc



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Passed Canapés

Savory Provisions | Proteins

Duck Liver Mousse
with blueberry gastrique in a crispy cone

Prosciutto Croquettes
with a savory ham center

Short Rib Beef Skewers
with a smoked soy glaze

Braised Short Rib Profiterole
slow-cooked beef in a light pastry shell

Duck Breast Skewer | (+) 5/piece
with le sel's signature lavender and thyme

Candied Bacon
thick-cut and glazed

Rosemary Roast Beef Crostini
with horseradish crème fraîche
add shaved black burgundy truffle | (+) 5/piece

Pâtisserie Royale | Desserts

Fruit Tartlets
seasonal fresh fruits, rich vanilla bean custard

Mini Crème Brûlée
custard with a hand-torched sugar crust

Raspberry & Yogurt Mousse
with fresh berry coulis

White Chocolate & Citrus Danish
with a zesty citrus curd and white chocolate drizzle

Dark Chocolate Truffle Tartlets
with sea salt and espresso ganache

Lemon Meringue Tartlets
tangy lemon curd, toasted Italian meringue

Raspberry Pistachio Financier
traditional french almond cake, fresh berries



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HELM TO HEARTH
COLLECTION

Helm to Hearth Collection

All buffets include artisanal bread service with cultured sea salt butter and a selection of premium chilled beverages, including house-made lavender lemonade and mint-Infused iced tea. 15 persons minimum. Based on 90-minute service.

The Le Marché Bistro | 68

A lighter, French market-inspired selection focusing on seasonal freshness.

Salads & Starters

French Lentil & Frisée Salad
du puy lentils and shaved shallots in a
stone-ground dijon vinaigrette

Classic Nicoise-Style Salad
haricots verts, fingerling potatoes, soft-boiled
eggs, and olives over butter lettuce with a
lemon-herb vinaigrette

Main Selections

Poulet aux Herbes
roasted chicken thighs marinated in lemon
and garlic, served with a light natural jus and
blistered cherry tomatoes

Roasted Blue Catfish "Almondine"
sustainable local white fish prepared with
browned butter, toasted almonds, and
fresh lemon

Vegetable Garden Sides

Roasted Root Vegetables
seasonal carrots and parsnips with
a honey-thyme glaze

Fingerling Potatoes
finished with cold-pressed
olive oil and fresh chives

Ratatouille Crue
garden-fresh summer squash
eggplant, and bell peppers

The Petite Patisserie

Apple Tarte Tatin Bites
caramelized apples on buttery puff pastry

Classic Chocolate Mousse
with a hint of orange zest and a wafer crisp

The Market Square Deli | 62

A customizable, chef-inspired salad and artisan sandwich experience.

Craft Your Garden Bowl

The Greens

little gem lettuce, artisan oak leaf, and baby spinach

The Lux Toppings

shaved comté, crumbled feta, avocado wedges chickpeas, crispy shallots, heirloom tomatoes english cucumbers, toasted sunflower seeds and brioche croutons

The Dressings

vegan lemon-kimchi vinaigrette creamy caesar, caramelized shallot yogurt dressing, extra virgin olive oil and aged balsamic

Artisan Sandwich & Wrap Display

The Le Sel Club

herb-roasted chicken, smoky bacon, gem lettuce and lemon-anchovy aioli on toasted brioche

Shaved Roast Beef

rare roast beef, sharp white cheddar, and horseradish crème fraîche on a crusty baguette

The Garden Tartine | (V)

roasted portobello mushrooms, pickled red onions, and a smoky white bean purée on multigrain

Smoked Turkey & Avocado

shaved turkey, smashed avocado, roasted tomatoes, and caramelized onions in a spinach wrap

The Petite Patisserie

Banneker's Cookies

freshly baked sea salt chocolate chip lemon-lavender shortbread, and oatmeal raisin



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The 16th Street Brasserie | 115

A classic French brasserie-inspired menu celebrating seasonal ingredients and timeless techniques.

Salads & Starters

Nicoise-Style Salad

haricots verts, fingerling potatoes, soft-boiled eggs, and olives over butter lettuce

Banneker Caesar

shaved 18-month comté and house-made brioche croutons

Main Selections

Poulet aux Herbes

roasted bone in chicken thighs marinated in lemon and garlic with blistered cherry tomatoes

Steak Frites Station

sliced hanger steak with peppercorn sauce and truffle fries

Roasted Blue Catfish "Almondine"

sustainable local white fish with browned butter and toasted almonds

Vegetable Garden Sides

Ratatouille Crue

a garden-fresh sauté of summer squash, eggplant and bell peppers

Dauphinois Potatoes

sliced potatoes baked in cream and gruyère

The Petite Patisserie

Vanilla Bean Crème Brûlée

rich custard with a crisp caramelized sugar crust

Salted Caramel Chocolate Tarts

dark chocolate ganache and sea salt caramel in a shortbread crust



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The Meridian Grand Buffet | 155

A chef-curated culinary experience showcasing refined classics, artisan charcuterie, and indulgent French-inspired desserts.

Salads & Starters

Le Sel Artisan Greens

shaved radish and heirloom tomatoes with lemon-kimchi vinaigrette

Roasted Beets & Chèvre

local beets and whipped goat cheese with honey-balsamic reduction

Charcuterie & Fromage

selection of cured meats and 18-month comté with house-pickled vegetables.

Main Selections

select two (2)

Slow-Roasted Prime Rib*

carved to order with au jus and horseradish cream

Grilled Swordfish "Vert"

finished with a vibrant herb chimichurri of parsley, chives, tarragon, lemon zest and olive oil

Herb Roasted Amish Chicken

slow-roasted with garden herbs, lemon demi-glace, and butter-braised pearl onions

Red Wine Braised Short Rib

slow-cooked with aromatics and a rich natural reduction

Wild Mushroom Orecchiette

roasted maitake and shiitake mushrooms in a light truffle-parmesan cream

Vegetable Garden Sides

Roasted Root Vegetables

seasonal carrots and parsnips with a honey-thyme glaze

Whipped Yukon Gold Potatoes

finished with cultured butter and sea salt

The Petite Patisserie

Grand Patisserie Station

Vanilla Bean Crème Brûlée, Salted Caramel Chocolate Tarts, and a warm crêpe station with seasonal toppings

*A \$250 chef attendant fee applies for chef-attended stations. The fee includes up to 90 minutes of service; additional time will be billed at prevailing rates. *

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Family-Style

Designed for sharing, our family-style service features chef-crafted dishes presented on the table for guests to enjoy together. Maximum of 30 people.

The Shared Table | 145

A communal dining experience served on large platters for the table to share

First Course

The Premium Board

prosciutto di parma, duck prosciutto bresaola, and foie gras mousse with house-pickled vegetables and crusty baguette

Artisanal Boulangerie Basket

mini baguettes and rosemary focaccia served with garlic-thyme and honey-espelette butters

Second Course

Roasted Beets & Chèvre

local beets, whipped goat cheese and toasted pistachios

French Lentil & Frisée Salad

du puy lentils and shaved shallots in a stone-ground dijon vinaigrette

Main Course

choice of two (2)

Chateaubriand of Beef

sliced thick and served with a peppercorn au poivre

Whole Roasted Branzino

finished with lemon, capers and brown butter

Lavender-Honey Glazed Duck Breast

infused with le sel's signature lavender and thyme.

Whole Roasted Amish Chicken

glazed root vegetables and a white wine demi-glace

Accompaniments

Whipped Yukon Gold Potatoes

finished with cultured butter and sea salt

Charred Haricots Verts

tossed with toasted almonds and shallot confit

The Sweet Finale

Grand Shared Dessert Board

freshly baked brown butter madeleines
salted caramel tarts
assorted banneker cookies
dark chocolate mousse



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Plated Entrées

A chef-crafted entrée, elegantly plated and served individually to each guest.

The Experience | 100

A thoughtfully curated three-course dining experience.

Starters

select one (1)

Le Sel Onion Soup Gratinée
classic beef broth and caramelized onions topped with melted gruyère and a sourdough crouton

Banneker Garden Salad
artisan green oak and frisée with shaved radish, heirloom tomatoes, and a vegan lemon-kimchi vinaigrette

Burrata & Heirloom Beet
roasted local beets and whipped goat cheese with toasted pistachios and a honey-balsamic reduction

Le Sel Caesar
little gem lettuce shaved 18-month comté and house-made brioche croutons, creamy lemon-anchovy dressing

Entrées

select two (2)

Herb-Crusted Filet Mignon (+) 65
potato purée, roasted asparagus, and a rich bordelaise sauce

Pan-Seared Ora King Salmon (+) 40
served over braised leeks with a silky onion soubise and vibrant basil oil

Roasted Amish Chicken Grand-Mère (+) 32
slow-roasted with garden herbs, served with wild mushrooms, bacon lardons, and fingerling potatoes

Banneker Vegan Cassoulet (+) 24
slow-simmered stew of french green lentils, cannellini beans, roasted celeriac, honeynut squash, and forest-floor oyster mushrooms

Dessert

select one (1)

Valrhona Chocolate Gateau Basque
rich almond-crust cake with dark chocolate chantilly cream and maraschino cherries

Vanilla Bean Crème Brûlée
custard with a crisp caramelized sugar crust and seasonal berries

Apple Tarte Tatin
caramelized apples on buttery puff pastry with crème fraîche



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Sunset Enhancements

Enhancements are curated to complement and elevate your buffet experience and must accompany a buffet package.

The Pasta Provision | 16

Wild Mushroom Orecchiette
roasted maitake and shiitake mushrooms
with a light truffle-parmesan cream

Le Sel Beef Bolognese
slow-simmered ragu of prime beef and
san marzano tomatoes over rigatoni

Artisanal Boulangerie | 8

mini baguettes and rosemary focaccia served
with cultured sea salt, garlic-thyme, and
honey-espelette butters

The "Le Sel" Bespoke | 25

a collaborative consultation with our
executive culinary team to design a
completely unique, off-menu narrative
for your event



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COCKTAIL
COLLECTION

Cocktail Collection

175 Bartender Fee

Signature

Vodka | Smirnoff
Gin | Beefeater
Rum | Don Q Cristal
Tequila | El Jimador Blanco
Scotch | Dewar's White Label
Whiskey/Bourbon | Jim Beam
Wines | C.K. Mondavi

Elevated

Vodka, | Grey Goose
Gin | Tanqueray
Rum | Appleton Estate Reserve
Tequila | Herradura Blanco
Scotch | Glenlivet
Whiskey/Bourbon | Maker's Mark
Rye | Wild Turkey Rye
Wines | Seeker

Consumption Bars

priced each

Signature

Spirits | 14
Wines | 13
Beer | 10

Elevated

Spirits | 16 each
Wines | 15 each
Beer | 10 each

Hosted Bars

priced per person

Signature

Two (2) Hours | 52
Additional Hours | 12 per person

Elevated

Two (2) Hours | 65
Additional Hours | 13 per person

Beer and Wine

priced per person

Signature

Two (2) Hours | 32
Additional Hours | 11 per person

Elevated

Two (2) Hours | 36
Additional Hours | 12 per person

Mimosa Bar

priced per person

Signature

Two (2) Hours | 34
Additional Hours | 11 per person

Elevated

Two (2) Hours | 38
Additional Hours | 13 per person

Menu pricing subject to change. All food and beverage charges shall be subjected to a 17% gratuity and an 8% administrative fee. For events less than 15 guests, an additional 20% surcharge will apply to final bill. Please advise Event Services Manager of any food allergies prior to event.



EVENT GUIDELINES



TAX & SERVICE CHARGES

All pricing is subject to 10% f&b tax, a 17% gratuity and an 8% administrative fee.



FOOD & BEVERAGE STANDARDS

The Kimpton Banneker is the sole supplier of food & beverage for all events on property. No outside Food & Beverage products will be allowed into the hotel and/or consumed in the private event space.

Seasonal foods sourced locally from farmers along the Chesapeake Bay watershed. Occasionally, availability can change due to seasonality and the unknown. Should this occur, we will communicate this at our earliest availability with some alternatives of equal or greater quality.

Food for events is intended to be consumed on property during the event. Due to health regulations, food may not be taken off premise after it has been prepared and served to guests.

STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted, all prices are subject to a 25% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice).

Labor fees are subject to 10% sales tax.

SERVICE & TIMING

All buffets are priced for 90 minutes of service. Any delay or extension of service may jeopardize quality of food and incur additional costs.

Please note for events less than ten (10) guests, an additional 20% surcharge will apply to final bill. Breaks are based on 30-minutes of service, unless an all-day package is purchased.

Chef attendants: \$150 per attendant per station

Bartenders: \$175 for four (4) hours, 1 bartender for every 75 guests

Cash bar attendant: \$100 for four (4) hours, required for events with 50+ guests

Coat check attendant: \$100 for four (4) hours

Corkage fee: \$75.00 per bottle (prior approval required)

PARKING

The Kimpton Banneker offers valet parking only for events at \$35 per vehicle, inclusive of tax. Overnight guest parking is \$60 per vehicle.

B

EVENT TECHNOLOGY

Quality a/v, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Encore, our in-house event technology provider, has a full range of state-of-the-art audio-visual equipment and looks forward to servicing all your technological needs.



LINEN & EQUIPMENT

The Banneker offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is the perfect accompaniment to our elegant table setting.

TABLE SIDE SELECTIONS

We are pleased to offer a table side choice of entrée for an additional \$10 per person. There is an additional \$12 per person charge for first course and dessert table side selection. Table side selection over 30 guests, an advanced selection is required..

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the group. Please note that chef attendant and bartender fees may apply based upon menu selections.

CANCELATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

MENU SELECTION

Menus and details for your event should be finalized at least fourteen (14) business days - prior to your event date. To expand the variety our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

B



BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event.

The Kimpton Banneker does not permit alcohol, beer, or wine to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event.

Bartender fees will apply to all bars.

The Kimpton Banneker has the right to refuse service to any guest it feels is unfit to consume alcohol.

DAMAGE & LIABILITY

The Kimpton Banneker does not assume any responsibility for the damage or loss of any property brought into the hotel or left in the hotel. To ensure compliance with the local fire department, no open flames are allowed without prior approval. Room sets, equipment or any other items cannot impede the egress of any emergency or fire exit.

Any decor that required additional deep cleaning such as glitter and confetti is subject to a \$2,000 cleaning fee.