

★
KIMPTON
BANNER
WSH HOTEL DC

Banquet & Catering Menu



Morning Intentions.

Continental Breakfast

Freshly Squeezed Orange Juice and Grapefruit
Juice Sliced Fresh Seasonal Fruit
Baked Pastries, Bagels, Breakfast Breads and
Muffins, Sweet Butter, Jams and Marmalades
Regular and Decaffeinated Coffee
Selection of Fine Teas
26 per person**

Traditional Breakfast

Freshly Squeezed Orange Juice and Grapefruit
Juice Sliced Fresh Seasonal Fruit
Freshly Baked Pastries and
Croissants Scrambled Eggs
Fresh Herbs Home-Style
Potatoes Applewood Smoked
Bacon Regular and Decaffeinated
Coffee Selection of Fine Teas /per
38 per person**

Full Breakfast

Freshly Squeezed Orange Juice and Grapefruit
Juice Sliced Fresh Seasonal Fruit and Berries
Freshly Baked Pastries and Croissants
Bagels and Cream Cheese, Smoked Salmon Display
Traditional Eggs Benedict
Corned Beef Hash
Assorted Breakfast Quiche
Applewood Smoked Bacon and Sage Sausage
Links Griddle Cakes with Maple Syrup
Regular and Decaffeinated
Coffee Selection of Fine Teas
44 per person**

Breakfast Enhancements

Waffle Station*

Chef Attended Station to include Fresh
Berries, Chocolate Chips, Whipped
Butter, Maple Syrup, Whipped Cream
15 per person**

Omelet Station*

Chef Attended Station to include Cheese,
Onions, Ham, Peppers, Mushrooms,
Tomatoes, Arugula
15 per person**

*175 Chef Attendant Fee

A la Carte Enhancements**

Griddle Cakes, Maple Syrup
5 per person**
French toast
5 per person**
White Cheddar Cheese
Grits 5 per person**
Oatmeal & Assorted Non-Fat
Fruit Yogurt 6 per person**
Assorted Cereals and Milks
5 per person**
Breakfast Quiche
6 per person**
Ham, Sausage or Bacon
Biscuit 7 per person**

Mimosas and/or
Bloody Marys
14 per person**

10 person minimum | Room rental fees not included | Prices subject to change

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Daybreaker.

Executive All Day

(One hour of service for each break time)

Morning (Choice of 3):

Sliced Fresh Seasonal Fruit

Assorted Danish

Assorted Muffins

Bagels with Cream Cheese

Warm Croissants with Butter and Preserves

Served with Orange Juice, Regular and

Decaffeinated Coffee and a Selection of Fine Teas

28 per person**

Afternoon (Choice of 3):

Domestic Cheese Board with Crackers

Assorted Fresh Baked Cookies

Fudge Brownies

Chips and Salsa

Honey Roasted Peanuts

Served with Regular and Decaffeinated Coffee and
a Selection of Fine Teas, and Soft Drinks

25 per person**

All Day Beverages

Regular and Decaffeinated

Coffee Selection of Fine Teas

Soft Drinks and Bottled

Waters

15 per person ½ day**

26 per person all day**

Baker's Dozen

Fresh Baked Chocolate Chip

Cookies Double Fudge Brownies

Spiced Honey Roasted

Pecans 45 per dozen**

Early Morning

Assorted Danish and Homemade

Muffins Regular and Decaffeinated

Coffee Selection of Fine Teas

15 per person**

Health Nut

Fruit Kabobs with Yogurt Dip

Assorted Whole Seasonal

Fruit Health Bars

Individual Low Fat Fruit Yogurts

Granola and Sunflower Seeds

Regular and Decaffeinated

Coffee Selection of Fine Teas

22 per person**

Seventh Inning Stretch

Warm Jumbo Pretzel with Mustards

Tortilla Chips, Chili Con Queso, Salsa, Sour Cream

Spicy Chicken Wings with Blue Cheese Dressing

Honey Roasted Peanuts

Cracker Jacks

Regular and Decaffeinated

Coffee Selection of Fine Teas

28 per person**

Tuscan Country Side

Import and Domestic Cheese Display

Fresh Vegetable Crudit  with Ranch

Fresh Strawberries, Grapes and Chantilly

Cream 15 per person**

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A La Carte Items. **

Baked Goods

Freshly Baked Cookies	33/dozen
Assorted Danish	42/dozen
Croissant	54/dozen
Homemade Muffins	48/dozen
Brownies and Blondies	34/dozen
Homemade Buttermilk Biscuits	28/dozen

On Display

Sliced Fresh Seasonal Fruit	5/per person
Imported and Domestic Cheese	7/per person
Crudités and Dressing	7/per person

Snacks

Assorted Candy Bars	4/each
Individual Bags of Pretzels	3/each
Granola Bars	4/each
Trail Mix	22/per pound
Peanuts	22/per pound
Honey Roasted Peanuts	22/per pound
Whole Seasonal Fruit	2/each
Giant Warm Pretzels, Mustards	36/dozen
Pita Chips and Hummus	4/each
Potato Chips and Dip	4/each
Chips and Salsa	4/each

Beverages

Regular & Decaffeinated Coffee	85/gallon
Selection of Fine Teas	5 per person
Sweet or Unsweet Ice Tea	5 per person
Hot Chocolate or Hot Apple Cider	5 per person
Lemonade	6 per person
Fruit Punch	6 per person
Freshly Squeezed Orange Juice	6 per person
Assorted Soft Drinks	5/each
Bottled Water	5/each
Gatorade	6/each
Assorted Milks	5/each



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Nourish.

Lunch Buffet Options

All Lunch Buffets are served with Iced Tea, Water, Regular and Decaffeinated Coffee and Selection of Fine Teas

Sandwich Board

Soup du Jour
Baby Greens, Tomato, Cucumber,
Olives House Made Dressings Potato
Salad and Coleslaw
Assorted Deli Tray to include Ham,
Turkey, Roast Beef and Grilled Chicken
Sliced Cheeses, Onions, Tomatoes,
Bibb lettuce, Pickles, Whole Grain and
Dijon Mustards, Creamed
Horseradish, Mayonnaise
Assorted Rolls and Breads
Chef's Choice Dessert
35 per person**

Picnic by the River

Iceberg Lettuce Wedges, Cucumbers,
Tomatoes, Bacon and Bleu Cheese Dressing
Potato Salad with Whole Grain Mustard
Pasta Salad
Pulled BBQ Pork
Hamburgers and Hot Dogs with Buns
Lettuce, Tomatoes, Onions, Pickles &
Cheese Baked Beans
Freshly Baked Bread and
Butter Warm Peach Cobbler
39 per person

Italian Flare

Caesar Salad with Croutons
Thin Crust Gourmet Pizzas to Include
Salami, Basil, Tomato, Olive, Ricotta, Arugula, Ham
Mushrooms, Fontina Cheese, Candied Onions
Lasagna
Garlic Bread
Tiramisu
42 per person**

Fiesta, Fiesta

Tortilla Soup with Cilantro and Sour Cream
Salad of Hearty Greens, Corn and Pepper
Relish, Orange Dressing
Shredded Pork Barbacoa with Soft Flour Tortillas
Tortilla Chips, Salsa Verde, Guacamole, Sour
Cream Cheese Enchiladas with Tomatillo Sauce
Spanish rice
Fruit Empanadas and Flan
39 per person

Social

Salad of Mixed Leaves, Jalapeno Ranch
Dressing Southern Fried Chicken
Sliced Skirt Steak with Melon Relish
Green Bean Sautee with Country Ham and
Onions Creamed Potatoes with Gravy Macaroni
and Cheese
Corn Cobettes
House Made Buttermilk Biscuits
Georgia Pecan Pie
42 per person



Lunch Box Options.

(Choose between 1-2 sandwich options below)

Chicken Caesar Wrap

Hearts of Romaine, Asiago Cheese,
Creamy Dressing

Veggie Wrap

Baby Spinach, Grilled Onions, Grilled
Portabella Mushrooms, Tomato Mozzarella,
Balsamic Dressing

Roast Beef or Turkey or Ham Hoagie

Bibb lettuce, Vine Ripe Tomato, Swiss
Cheese Horseradish Cream

Bacon, Lettuce and Tomato

Avocado Spread, Hard Boiled Egg, Chipotle Mayo

Club Sandwich

Oven Roasted Turkey and Ham, Crisp Applewood-
Smoked Bacon, Vine Ripe Tomato, Lettuce

Mezze Turkey Wrap

Oven Roasted Turkey, Hummus, Roasted
Peppers, Spinach, Red Onion, Lemon
Vinaigrette In a Flour Tortilla

Selection of Breads: (Please Choose 1) Whole
Wheat Wrap, Spinach Wrap, White Bread, Whole
Grain, Sourdough, Hoagie Roll, Kaiser Roll

Selection of Sides: (Please Choose 1)

Bacon Pasta Salad, Red Bliss Potato Salad,
Sweet Potato Apple and Pecan Salad, Small
Green Salad, Coleslaw

Box Lunch pricing

22 per person

25 per person with Non-Alcoholic
Beverage Included
(Select from Bottled Water or Soft Drink)

Each box lunch includes a sweet bite and whole fruit
or bag of chips



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Plated and personal.

Plated Meals can be served for lunch or dinner. Cold Entrees will be served with a dessert. All meals will be served with Freshly Baked Bread and Butter, Iced Tea and Water, Regular and Decaffeinated Coffee and Selection of Fine Teas.

Cold Entrees

Chef Salad

Chopped Eggs, Tomatoes, Sliced Turkey, Ham Cheddar and Swiss Cheese over a Bed of Mixed Greens
30 per person**

Soup and Salad Lunch

Soup and salad option on next page.
28 per person**

Grilled Shrimp Arugula Salad

Bed of Fresh Arugula with Red Onion, Bacon, Mushroom with Warm Mushroom Bacon Vinaigrette
33 per person**

Dessert (Choose 1)

Cheesecake with Praline Sauce
Pecan Pie, Bourbon Caramel
Double Chocolate Mousse Cake
Key Lime Pie
Petite fours
Apple Crisp
Carrot Cake

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Plated Entrees.

Plated Meals can be served for lunch or dinner. Warm Entrées will be served with your choice of a first course of soup or salad and dessert. Warm Entrées includes selection of a starch and a vegetable side. All meals will be served with Freshly Baked Bread and Butter, Iced Tea and Water, Regular and Decaffeinated Coffee and Selection of Fine Teas.

Soup (Choose 1)

Leek and Potato
Cream of Mushroom
Corn Chowder
Classic Gazpacho, Herb Oil
She Crab Soup
Tomato Bisque
Butternut Squash Soup
Clam Chowder

Salad (Choose 1)

BLT Chopped Salad
Mixed Leaves, Freshly Chopped
Vegetables, House Dressing
Baby Iceberg Wedge, Candied
Bacon, Pecans, Blue Cheese
Classic Caesar, Garlic Croutons,
Shaved Parmesan

Dessert (Choose 1)

Cheesecake with Praline Sauce
Pecan Pie, Bourbon Caramel
Double Chocolate Mousse Cake
Key Lime Pie
Tuille Basket w/ Fresh Berries
Apple Crisp
Warm Fruit Cobbler
Carrot Cake

Warm Entrees

Herb Roasted Salmon, Lemon Buerre Blanc

48 per person

Baked Local Grouper or Roasted Red Snapper

48 per person

Grilled Pork Chop, Peppercorn Sauce

58 per person

Herb Crusted Chicken, Lemon Buerre Blanc

48 per person

Roasted Chicken, Porcini Cream Sauce

48 per person

Flat Iron Steak", Demi

66 per person

Filet Mignon, Jumbo Lump Crab

78 per person

Selection of Starches

Basmati Rice with Fresh
Herbs Herb Crushed Potatoes
Whipped Potatoes
Stone Ground Cheese Grits
Roasted Fingerling Potatoes
Polenta Cakes
Sweet Potato Soufflé

Selection of Vegetables

Seasonal Vegetable Medley
Roasted Broccolini
Charred Asparagus
Sautéed Green Beans
Rosemary-Orange Carrots
Patty Pan Roasted Squash

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Reception Items.

All Hors D 'Oeuvres are Priced by 100 Pieces and presented on stations.

Hors D 'Oeuvres (Cold Selections)

Roma Tomato Bruschetta	300
Candied Jalapeno Crostini	350
Pimento Cheese, Green Tomato Chutney Relish Tartlet	150
Goats Cheese Mousse, Speck Ham, Sundried Tomato, Phyllo Shell	170
Herbed Beef Baguette with Asher Blue Cheese	175
Charred Asparagus, Prosciutto	190
Grape Tomato, Mozzarella, Balsamic Pipettes	250
Smoked Salmon Mousse, American Caviar, Pastry Basket	275
Georgia Shrimp with Cocktail Sauce	300

Hors D 'Oeuvres (Hot Selections)

Chicken Wings	175
Chicken Fingers, Assorted Sauces	175
Chicken Satay with Thai Dipping Sauce	200
Bouchees, Georgia Shrimp Gratin	250
Grouper Fingers with Tartar Sauce	220
Crab Stuffed Mushrooms	250
Shrimp Lollipops	275
Crab Cakes, Smoked Tomato Remoulade	350
Lamb Lollipops, Ancho Honey Mustard	375

Carving Stations

Whole Roast Turkey with Cranberry Relish (Serves 35)	375
Honey Glazed Ham with a Bourbon Mustard (Serves 50)	575
Beef Tenderloin with Horseradish Sauce (Serves 35)	875
Cajun Pork Tenderloin, Caramelized Apples and Onions (Serves 20)	175
Carved Prime Rib of Beef with Rosemary Jus (Serves 35)	950

A chef attendant fee of 150+ will be applied for any action food station requiring an attendant, such as a carving station.

Butler Passed Hors D 'Oeuvres will require a server fee of 50+ per server,

1 server per 50 guests is required.





Reception Displays and Stations.

All stations are intended to be served as receptions or enhancements to buffet meals. Multiple stations can be combined to create a custom buffet.

Crudités Display

Display of fresh cut in-season vegetables with Mixed Dressings to include Bleu Cheese, Garlic Herb Aioli, Jalapeno Ranch 3 per person

Seasonal Fruit Display

Sliced Seasonal fresh fruit with berries 6 per person

Antipasto Display

Assorted Cured Meats and Cheese with Grilled and Roasted Vegetables, Hummus and Pita Chips
12 per person

Salad Bar

Romaine Lettuce and Mixed Artisanal Leaves
Assorted Freshly Chopped Vegetables, Toppings and Cheeses, Assorted House Made Dressings 9 per person

Mashed Potato Station

Georgia Grown Yukon Gold Potatoes with self-served assorted toppings to include Cheese, Bacon, Sour Cream, Chives and Whipped Butter 10 per person

Chips and Dips

Artichoke Dip, Pimento Cheese Spread, Hummus, Cream Cheese and Chives 8 per person

Artisanal Cheese Display

Domestic and Imported Cheeses with Breads and Crackers
6 per person

Pasta Station

(Selection of Two Pasta and Two Sauces Tossed)
Cheese Tortellini, Penne, Bowtie, Fettuccini
Marinara, Roasted Garlic Alfredo, Pesto
Sautéed with Fresh Herbs & Grated Asiago Cheese
Artichokes, Olives, Tomatoes, Broccoli, Bacon Pieces, Peppers
Add Chicken +4 Add Shrimp +9
22 per person

Shrimp and Grits Display

Georgia Shrimp, Andouille
Sausage, Stone Ground Grits
12 per person

Indigo Slider Station (Select 2)

Indigo Burgers, Caramelized Onion
Bleu Cheese Crab Cake, Smoked Tomato
Remoulade Pulled Pork, Jicama Slaw
Fried Green Tomato BLT with Pimento
Cheese 15 per person

Make Your Own Sundae Bar

Vanilla Ice Cream with Hot Fudge, Whipped Cream, Chopped Pecans, Cherries, Candy Toppings, Coconut Pieces
12.50 per person

Sweet Dreams

Dessert Table with Assorted Cakes and Pies
Macaroons, Freshly Baked Cookies and Brownies 12 per person



Dinner Buffet Menus.

Include Freshly Baked Bread & Butter, Iced Tea, Water, Regular & Decaffeinated Coffee, Selection of Fine Teas

Mexican Cantina

Seasonal Greens, Mixed Dressings
and Condiments
Roasted Corn and Grilled Vegetable
Salad Tortilla Chips and Chili Con Queso
Beef and Chicken Fajitas
Mixed Peppers and Onions
Pico de Gallo, Guacamole, Sour Cream
Shredded Lettuce, Cheeses and
Jalapeno Peppers Spanish Rice and
Pinto Beans Tres Leches and Flan
45 per person

Little Sicily

Classic Caesar Salad Bowl, Creamy
Caesar Dressing
Antipasti Platter, Cured Meats, Cheese,
Marinated Vegetables, Olive Selection
Pasta Salad, Asparagus, Piquillo Peppers,
Artichokes
Chicken Parmesan
Flat Iron Steak, Marsala Mushroom Sauce
Risotto Milanese, Italian Green Beans
Rosemary Focaccia and Italian Bread
Tiramisu
55 per person

Traditional Charm

House Salad with Assorted
Dressings Tomato and Cucumber
Salad Vegetable Pasta Salad
Sautéed Chicken Breast, Natural
Sauce Southern Pot Roast
Rosemary Roasted Red Bliss
Potatoes Sautéed Green Beans Apple
Crisp
48 per person

Southern

Pimento Cheese with Assorted Crackers
Mixed Greens, Jicama and Corn, Ranch
Dressing Potato Salad with Smoked Bacon and
Cheddar Smoked Brisket with Pinto Beans
Pulled Pork
Barbecue Chicken
Home Style Baked Beans and Corn
Cobettes Sweet Potato Soufflé
Warm Peach Cobbler w/
Blueberries Pecan Pie
48 per person

Coastal

She Crab Soup
Tossed Salad with Assorted Dressings
Peel and Eat Shrimp, Horseradish Cocktail
Sauce Public House Fried Chicken Beef Brisket
Shrimp and Grits
Squash Casserole, Collard Greens with Bacon
House Made Mac n' Cheese
Corn Bread
Traditional Lemon Tart and
Cheesecake
55 per person

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Beverage Packages

Additional Selections May Be Added at An Additional Cost

Cold Beverage Package

Assorted Soda's, Juices, Bottled Flat & Sparkling Water

Upgraded juices available for an additional charge
15/per person – 1 Hour

Hot Beverage Package

Regular & Decaf Coffee, Assorted Teas, Soft Drinks, Bottled Flat & Sparkling Water

15/per person – 1 Hour

Beer & Wine Package

Domestic, Imported or Craft Beer
One White Wine & One Red Wine
65/per person – Two Hour Open Bar
5/per person Each Additional Hour

Select Beverage Package

Finlanda Vodka, Bombay Gin, Bacardi Rum, Casamigos Tequila, Dewars Scotch Whisky & Old Forester Bourbon
One White Wine & One Red Wine
75/per person – Two Hour Open Bar
10/ per person Each Additional Hour

Premium Beverage Package

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Casamigos Tequila, Johnnie Walker Black Label, Macallan 12 yr & Woodford Reserve Bourbon
Two Specialty Cocktails, Two White Wines, Two Red Wines & One Sparkling Wine
85/per person – Two Hour Open Bar
20/per person Each Additional Hour



CONTACT US

Sales Team

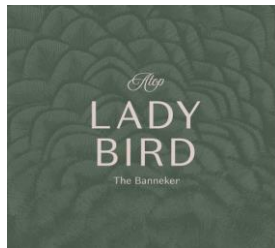
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Kimpton Banneker Hotel

1315 16th Street NW

Washington, DC 20036

Whether you're hosting an intimate dinner party or something a little more grand, the Kimpton Banneker Hotel offers boutique settings befitting of any important occasion. The highly flexible meeting spaces allow for nearly endless customization — choose from indoor rooms or the rooftop bar, an unbeatable location for outdoor weddings and other alfresco gatherings. Locally sourced food catered from our on-site French bistro and conversation-worthy art curation add those extra touches that make meetings and events memorable long after the last guest departs.



Story: SENSE OF PLACE