



ALL DAY CONFERENCE MENU

Minimum 25 People



THE WATERGATE HOTEL

2650 Virginia Ave NW, Washington, DC 20037



THE WATERGATE HOTEL

MENU I

BREAKFAST BUFFET

Layered Omelet

spinach, mushrooms, gruyère & roasted tomatoes

Smoked Salmon & Bagels

cream cheese, sliced tomatoes, cucumbers & onions

Applewood Smoked Bacon

Croissant Bread Pudding

raspberries & blackberries

Roasted Yukon Gold Potatoes with Rosemary & Shallots

Fresh Fruit

seasonal fresh fruit & berries

\$65 per person

+24% service charge & 10% sales tax

MORNING BREAK

Handmade Granola Bars

dried fruits & almonds

Seasonal Whole Fruit

\$20 per person

+24% service charge & 10% sales tax



THE WATERGATE HOTEL

MENU I

LUNCH BUFFET

Beef Carpaccio, Arugula & Parmesan

Herb-Grilled Salmon

shaved fennel & leek salad, lemon-thyme aioli

Vidalia Onion Tart

Spring Buckwheat Salad

radishes, buckwheat groats, strawberries, parmesan,
rye croutons honey lemon vinaigrette

Oven Roasted Asparagus

lemon-parsley gremolata

Cucumber, Feta & Blueberry Salad

arugula, mint & white balsamic vinaigrette

Country Breads

pretzel, breadsticks, pumpernickel, olive bread & sourdough baguette

Trio of Dessert Bars

chocolate-peanut butter raspberry strudel with lemon icing maple walnut

\$80 per person

+24% service charge & 10% sales tax



THE WATERGATE HOTEL

MENU I

AFTERNOON BREAK

Trio of Goat Cheese

sun dried cranberry & toasted pistachio crusted
almond crusted
sun dried tomato crusted
crackers & french bread

Pommes Gaufrettes

homemade waffle-cut potato chips

\$30 per person
+24% service charge & 10% sales tax

Minimum 25 people
\$2,600 for fee and rental
+\$500 rental for every 10 additional people



THE WATERGATE HOTEL

MENU II

BREAKFAST BUFFET

Hard Boiled Eggs

Chicken-Apple Sausage

Steel Cut Oatmeal

toasted pecans, dried cranberries, brown sugar, bananas, 2% milk & maple syrup

Assorted Greek Yogurts Fresh Fruit

seasonal fresh fruit & berries

Assorted Danish

\$45 per person

+24% service charge & 10% sales tax

MORNING BREAK

Pretzels

Seasonal Whole Fruit

\$20 per person

+24% service charge & 10% sales tax



THE WATERGATE HOTEL

MENU II

LUNCH BUFFET

Tuscan Grilled Chicken

lemon-thyme ioli

Grilled Salmon

barberry, caper, olive & pine nut salsa

Grilled Vegetable Tart Lemon

Pistachio Pearl Couscous

preserved lemon, dried apricots & cherries

Sugar Snap Pea & Dill Salad

radishes & celery

Watercress, Arugula & Strawberry Salad

chopped hazelnuts & hazelnut vinaigrette focaccia

Salted Caramel Brownies

Lemon Meringue Bars

\$75 per person

+24% service charge & 10% sales tax



THE WATERGATE HOTEL

MENU II

AFTERNOON BREAK

Bruschetta & Breadsticks

roasted pepper dip, marinated parmesan & artichoke tapenade

Seasonal Crudités

lemon-dijon aioli

\$25 per person

+24% service charge & 10% sales tax

Minimum 25 people

\$2,600 for fee and rental

+\$500 for every 10 additional people