



PERFECTLY PLACED

BANQUETS & EVENTS

CATERING PROVIDED BY

CIRCLE BISTRO

1 WASHINGTON CIRCLE NW

(202) 872-1680

EVENTS@CIRCLEBISTRO.COM



Breakfast

CONTINENTAL

\$15 per person

Assorted Cereals with Milk
Individual Fruit Yogurts
Croissants
Whole Fruit
Orange Juice & Apple Juice
Coffee & Tea Service

AVOCADO TOAST BAR

\$20 per person

Scrambled or Hard-Boiled Eggs
Avocado Smash
Variety of Seasonal Toppings
Mixed Fruit
White & Honey Wheat Toast
Orange Juice & Apple Juice
Coffee & Tea Service

FULL BREAKFAST

\$25 per person

Scrambled Eggs
Breakfast Potatoes
Mixed Fruit
Choice of Locally Made Sausage: Chicken or Pork
Bacon
White & Honey Wheat Toast
Orange Juice & Apple Juice
Coffee & Tea Service

*BREAKFAST SERVICE PROVIDED FOR UP TO 2 HOURS



PERFECTLY PLACED
A MODUS HOTEL

Breakfast à la carte

Per Person

Scrambled or Hard-Boiled Eggs	\$5
Breakfast Potatoes	\$5
Locally Made Chicken Sausage	\$6
Locally Made Pork Sausage	\$6
Bacon	\$6
White & Honey Wheat Toast	\$3
Plain Bagels with Cream Cheese	\$4
Assorted Butter & Chocolate Croissants	\$5
Assorted Breakfast Pastries & Muffins	\$5
Individual Yogurts	\$4
Cereal with Milk	\$5
Mixed Fruit	\$6
Whole Fruit	\$3
Pancakes with Maple Syrup, Whipped Cream, & Fresh Strawberries	\$6



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Snack Breaks

All Day Beverage Service

Unlimited Coffee, Iced Tea, Lemonade
& Mighty Leaf Teas

\$15 per person

Going Nuts?

Kind Bars
Trail Mix
Cracker Jacks

\$12 per person

The Sweet Spot

Rice Crispy Treats
S'mores Bars

\$11 per person

Dip Trio

Dill Ranch Dip with Carrots & Celery
Roasted Pepper Hummus with Toasted Pita
Sweet Orange Yogurt Dip with Fruit Skewer

\$16 per person

Add-Ons

Per Person

Assorted Cookies	\$3
Chocolate Brownies	\$3
Zapp's Potato Chips	\$4
Assorted Sodas	\$3
Sparkling & Still Saratoga Waters	\$4
Assorted Flavored Sparkling Waters	\$4

Lunch

Soup & Salad Bar

\$23 per person

Romaine, Spinach, Mixed Greens

Sides of: Baby Tomatoes, Cucumbers, Julienned Carrots, Spring Peas, Dried Cranberries, Toasted Sunflower Seeds, Shredded Cheddar, Shaved Parmesan, Chopped Bacon, Diced Chicken

Caesar, Ranch, Balsamic Vinaigrette

Soups (Select Two): Creamy Tomato, Broccoli Cheddar, Minestrone, Chicken Noodle, Beef & Bean Chili

Artisan Rolls with Salted Sweet Cream Butter

Bistro Deli

\$25 per person

Soups & Salads (Select One): Caesar Salad, Garden Salad, Pasta Salad, Creamy Tomato Soup

Sandwiches (Select Two):

Roasted Turkey

Roast Beef

Avocado BLT

Hummus Veggie Wrap

**All sandwiches served on assorted artisan ciabatta except for the wrap*

Zapp's Potato Chips

Grilled Fajita Bar

\$28 per person

Choice of: Chicken or Shrimp Fajitas

Sautéed Peppers & Onions

Black Beans & Rice

Guacamole, Sour Cream, & Salsa

Tortilla Chips & Soft Flour Tortillas

Mediterranean Bar

\$30 per person

Soups & Salads (Select One): Caesar Salad, Garden Salad, Pasta Salad, Creamy Tomato Soup

Choice of: Mediterranean Spiced Salmon or Lemon Herb Chicken

Red quinoa

Grilled Veggies

Artisan Rolls with Salted Sweet Cream Butter

Slider Bar

\$35 per person

Soups & Salads (Select One): Caesar Salad, Garden Salad, Pasta Salad, Creamy Tomato Soup

CB Beef Sliders with Smoked Gouda & Spicy Caramelized Onions

Buffalo Chicken Sliders with Blue Cheese & Pickled Celery

Pulled Pork Sliders with Cole Slaw

French Fries with Parsley Aioli



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Plated Dinner

Bistro Dinner

Soups & Salads (Select One): Caesar Salad, Garden Salad, Creamy Tomato Soup, or Minestrone

Airline Chicken Breast	\$40 per person
Hanger Steak	\$42 per person
Grilled Salmon	\$40 per person
Seasonal Risotto	\$35 per person

Sides (Select Two): Roasted Potatoes, Grilled Asparagus, Grilled Veggies, or Rice Pilaf

Served With: Artisan Rolls with Salted Sweet Cream Butter, Cheesecake with Seasonal Compote

*Max 50

Buffet Dinner

Italian Experience

\$48 per person

Bruschetta with Crostini Appetizer
Classic Caesar Salad
Grilled Salmon & Lemon Chicken
Gemelli Pasta with Marinara
Mixed Grilled Veggies

Served With: Artisan Rolls with Salted Sweet Cream Butter, Mini Italian Pastries

Perfectly Placed

\$52 per person

Mini Crab Cakes Appetizer
Garden Salad
Grilled Hanger Steak & Roasted Chicken
Rosemary Roasted Potatoes
Grilled Asparagus with Lemon Zest

Served With: Artisan Rolls with Salted Sweet Cream Butter, Mini Assorted Cheesecakes

\$150 BUFFET FEE APPLIES FOR PARTIES UNDER 20 PEOPLE



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Receptions

Priced Per Dozen:

Tomato Feta Basil Fork with Balsamic Reduction	\$26
Spanakopita	\$26
Smoked Gouda Arancini with Marinara	\$28
Chicken & Cheese Quesadilla with Avocado Crème	\$30
Ginger Chicken Pot Stickers with Gyoza Sauce	\$32
Honey Sriracha Chicken Meatballs	\$32
Coconut Shrimp Skewer with Thai Chili Sauce	\$32
Beef Sliders with Smoked Gouda & Spicy Caramelized Onions	\$36
Maryland Crab Cakes with Old Bay Aioli	\$36
Beef Satay with Spicy Peanut Sauce	\$36

Priced Per Person:

Artisanal Cheese & Crostini Board with Fig Jam	\$10
Fresh Fruit Platter	\$9
Crudité & Dill Ranch Dip	\$7
Hummus with Grilled Pita	\$6
Rosemary, Lemon Feta Dip & Grilled Veggies	\$9
Mini French Pastries	\$8

*PRICING IS REFLECTIVE OF PLATED DISPLAY ONLY



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Beverage Selections

The Bistro Selection

\$24 per person

House Red, White, Rosé Wines & a Selection of Bottled Beer

The Circle Selection

\$30 per person

Premium Red, White, Rosé Wines & a Selection of Bottled Beer

Add-ons

Per Person

Sparkling Wine	\$8
Bottled Beer (Selection of 3)	\$7
Rail Liquor	\$10
Premium Liquor	\$15

Service & Setup

Full Satellite Bar Set Up Fee	\$150
Soft Satellite Bar Set Up Fee	\$100
Bartender Service (2 hours)	\$145
Additional Bartender Hours	\$70/hour

*ALL BAR PRICING BASED ON 2 HOURS OF SERVICE

*BAR PACKAGES INCLUDE SOFT DRINKS & JUICES

All Day Meeting Packages

ALL DAY MEETING PACKAGE 1

\$55 per person

All Day Beverage Service

Unlimited Coffee & Mighty Leaf Tea

Continental

Assorted Cereals with Milk

Individual Fruit Yogurts

Croissants

Whole Fruit

Orange Juice & Apple Juice

Going Nuts

Kind Bars • Trail Mix • Cracker Jacks

Soup & Salad Bar

Romaine, Spinach, Mixed Greens

Sides of: Baby Tomatoes, Cucumbers, Julienned Carrots, Spring Peas, Dried Cranberries, Toasted Sunflower Seeds, Shredded Cheddar, Shaved Parmesan, Chopped Bacon, Diced Chicken

Caesar, Ranch, Balsamic Vinaigrette

Soups (Select Two): Creamy Tomato, Broccoli Cheddar, Minestrone, Chicken Noodle, Beef & Bean Chili

Served With: Artisan Rolls with Salted Sweet Cream Butter

ALL DAY MEETING PACKAGE 2

\$75 per person

All Day Beverage Service

Unlimited Coffee & Mighty Leaf Tea

Continental

Assorted Cereals with Milk

Individual Fruit Yogurts

Croissants

Whole Fruit

Orange Juice & Apple Juice

Going Nuts

Kind Bars • Trail Mix • Cracker Jacks

Bistro Deli

Soups & Salads (Select One): Caesar Salad, Garden Salad, Creamy Tomato Soup, or Minestrone

Sandwiches (Select Two):

Roasted Turkey

Roast Beef

Avocado BLT

Hummus Veggie Wrap

**All sandwiches served on assorted artisan ciabatta except for the wrap*

Zapp's Potato Chips

Dip Trio

Dill Ranch Dip with Carrots & Celery

Roasted Pepper Hummus with Toasted Pita

Sweet Orange Yogurt Dip with Fruit Skewer

All Day Meeting Packages

ALL DAY MEETING PACKAGE 3

\$80 per person

All Day Beverage Service

Unlimited Coffee & Mighty Leaf Tea

Full Breakfast

Scrambled Eggs
Breakfast Potatoes
Mixed Fruit
Choice of Locally Made Sausage: Chicken or Pork
Bacon
White & Honey Wheat Toast
Orange Juice & Apple Juice

Going Nuts

Kind Bars • Trail Mix • Cracker Jacks

Dip Trio

Dill Ranch Dip with Carrots & Celery
Roasted Pepper Hummus with Toasted Pita
Sweet Orange Yogurt Dip with Fruit Skewer

Bistro Deli

Soups & Salads (Select One): Caesar Salad, Garden Salad,
Creamy Tomato Soup, or Minestrone

Sandwiches (Select Two):

Roasted Turkey
Roast Beef
Avocado BLT
Hummus Veggie Wrap

**All sandwiches served on assorted artisan ciabatta except for the wrap*

Zapp's Potato Chips

THE NITTY GRITTY

Terms & Conditions

Banquet Event Order

A Banquet Event Order (BEO) will be submitted for your approval at least 72 hours in advance of your event. It is the guest's responsibility to review all arrangements, notify the hotel of any changes, & return with their signature prior to the date of the function.

Guaranteed Attendance

For all catered functions, a final attendance must be specified three (3) business days prior to the date of the function by 12:00 noon. This figure will be considered a final guarantee & not subject to reduction. If the guarantee is not given by the specified deadline, the initial expected attendance figure will be considered the final guarantee. One Washington Circle Hotel/Circle Bistro will set up & prepare food for 5% above the guaranteed number.

Room Rental & Service Charge

Meeting/Banquet room rental is based on the amount of space needed, number of people, & time of day. All room rental, food & beverage, & A/V charges are subject to a 22% service charge as well as 10% sales tax for food & beverage & 6% sales tax for A/V & room rental.

Food & Beverage Policy

One Washington Circle Hotel/Circle Bistro is required to abide by the liquor regulations in the District of Columbia. Per District of Columbia Health & Liquor Codes, all food & beverages must be purchased from the hotel & consumed on property during events. Food items cannot be removed from any function space to prevent potential spoiling & illness for which we would be held liable.

Hotel will not allow outside Food & Beverage on premises.

*One Washington Circle Hotel/Circle Bistro reserves the right to inspect & control all private functions including Hospitality Suites. Liability for damage to premises will be charged accordingly.

*One Washington Circle Hotel/Circle Bistro does not assume responsibility for items lost or stolen from any of the conference rooms, hallways, public areas, or dining rooms.