



A MODUS HOTEL

BANQUETS & EVENTS

CATERING PROVIDED BY

circle bistro 

1 Washington Circle NW
202-872-1680
events@circlebistro.com

The most important meal of the day!

All Breakfast Buffets include Orange Juice, Coffee, & Tea

Rise & Shine!

Butter Croissants & Pastries

Individual Yogurts

\$10/person

Breakfast Power House

Assorted Cereals & Milk

Mint & Agave Marinated Fruit

Scrambled Eggs

Bacon

White or Wheat Toast

\$15/person

Rooster Booster Breakfast

Scrambled Eggs

Local Chicken Apple Sausage, Local Pork Sausage, or Bacon

Breakfast Potatoes

Mint & Agave Marinated Fruit

White or Wheat Toast

\$18/person

Time Out!

Snack Healthy

Yogurt Parfait Bar

*Greek Yogurt Chantilly, Granola, Strawberries,
Blueberries, Dried Cherries, Chocolate Chips, Honey*

Fresh Fruit-Infused Water

\$12/person

Going Nuts?

Trail Mix

Cracker Jacks

Assorted Sodas

\$10/person

Mediterranean Treats

Hummus with Pita & Crudité

Fruit Kabobs with Sweet Orange Yogurt Dip

Mint & Cucumber Infused Water

\$13/person

Quick Refresh

Granola Bars

Mint & Agave Marinated Fruit

Fresh Fruit-Infused Water

\$10/person

Coffee Connections

All-Day Coffee, Decaf, and Mighty Leaf Tea Service

\$10/person

+ Cookies \$3

+ Brownies \$3

+ Pastries \$5

The Bistro Deli Buffet

Appetizers

Select One

Caesar Salad

Garden Salad

Pasta Salad

Seasonal Soup

Sandwiches

Select Two

Roast Beef

Lettuce, Tomato, Horseradish Mayo, Ciabatta

Turkey

Lettuce, Tomato, Honey Dijon, Ciabatta

ABL

Avocado, Bacon, Arugula, Tomato, Parsley Aioli, Ciabatta

Hummus Veggie Wrap

Red Peppers, Cucumber, Carrots, Kalamata Olives, Feta Cheese, Mixed Greens

Served With

Zapp's Potato Chips

Assorted Cookies

Iced Tea & Lemonade

\$25/person

Additional selection available for \$5/person

Dinner's On! - Three Course Dinner Buffet

Appetizers

Select One

Caesar Salad

Garden Salad

Entrées

Select Two

Hanger Steak

Grilled Salmon

Airline Chicken Breast

Seasonal Vegetarian Ravioli

Sides

Select Two

Scalloped Potatoes | Rice Pilaf

Grilled Asparagus | Mac & Cheese

Roasted Brussels Sprouts

Desserts

Select One

Cheesecake with Blueberry Compote

Flourless Chocolate Cake

Mint & Agave Marinated Fruit

Served With

Dinner Rolls with Whipped Cream Butter

Iced Tea & Lemonade

Coffee & Tea

\$48/person

Additional entrée selection available for \$7/person

\$150 buffet fee applies for parties under 20 people

Get the Party Started

Skewers, Spoons, & Forks

Tomato Mozzarella Basil Fork
Honey Sriracha Chicken Meatballs
Grilled Shrimp Skewers with Remoulade
Scallops in Bacon

Bites & Delights

Wild Mushroom & Blue Cheese Tart
Smoked Gouda Arancini
House-Made Fries & Parsley Aioli
Grilled Chicken Wings
Mini Crab Cakes
Cheeseburger Sliders with Chipotle Sauce

Boards

Artisanal Cheese
Hummus with Crudite
Assorted Sweets

BETTER

Make your selection of 2
Skewers, Spoons, & Forks,
2 Bites & Delights, 1
Boards
\$25/person

BEST

Make your selection of 3
Skewers, Spoons, & Forks, 3
Bites & Delights, 2 Boards
\$32/person

It's 5 o'clock somewhere!

Build Your Own Bar

Start with one of our Wine & Beer packages and then select the add-on items you'd like to include!

The Bistro Selection

House Red Wine, White Wine, Rosé Wine
& Beer, plus a soft drink selection
\$24/person for 2 hours

The Circle Selection

Premium Red Wine, White Wine, Rosé
Wine & Beer, plus a soft drink selection
\$30/person for 2 hours

Get Your Add-ons Here!

Based on 2 hours

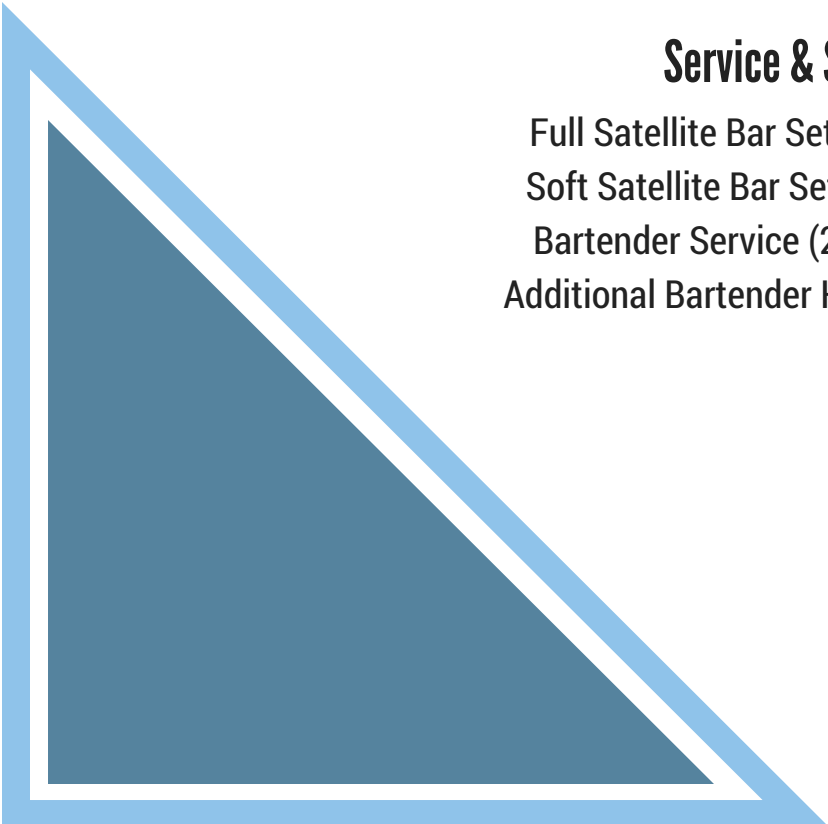
Sparkling wine.....	\$8/person
Bottled Beer (Selection of 3).....	\$7/person
Rail Liquor.....	\$10/person
Premium Liquor.....	\$15/person

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

Please talk to our event manager if you would prefer an on-consumption bar instead of a beverage package (available only for events of 50 guests or less)

**All items listed are subject to change depending on seasonal availability*





**NOT FINDING EXACTLY WHAT
YOU'RE LOOKING FOR?**

LET US KNOW!

**OUR TEAM IS HAPPY TO BUILD A CUSTOM
MENU TO FIT YOUR EVENT NEEDS.**

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, and return with their signature prior to the date of the function.

Guaranteed Attendance

For all catered functions, a final attendance must be specified three business days prior to the date of the function by 12:00 noon. This figure will be considered a final guarantee and not subject to reduction. If the original guarantee is not given by the specified deadline, the initial expected attendance figure will be considered the guarantee. One Washington Circle Hotel/Circle Bistro will set up and 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, and time of day. All room rental, food and beverage, and A/V charges are subject to a 22% service charge as well as 10% sales tax for food and beverage and A/V.

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 and Liquor Codes, all food and beverages must be purchased from the hotel and consumed on property during events. Food items cannot be removed from any function space to prevent potential spoiling and illness for which we would be held liable.

Hotel will not allow outside Food and Beverage on premises.

*One Washington Circle Hotel/Circle Bistro reserves the right to inspect and 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.