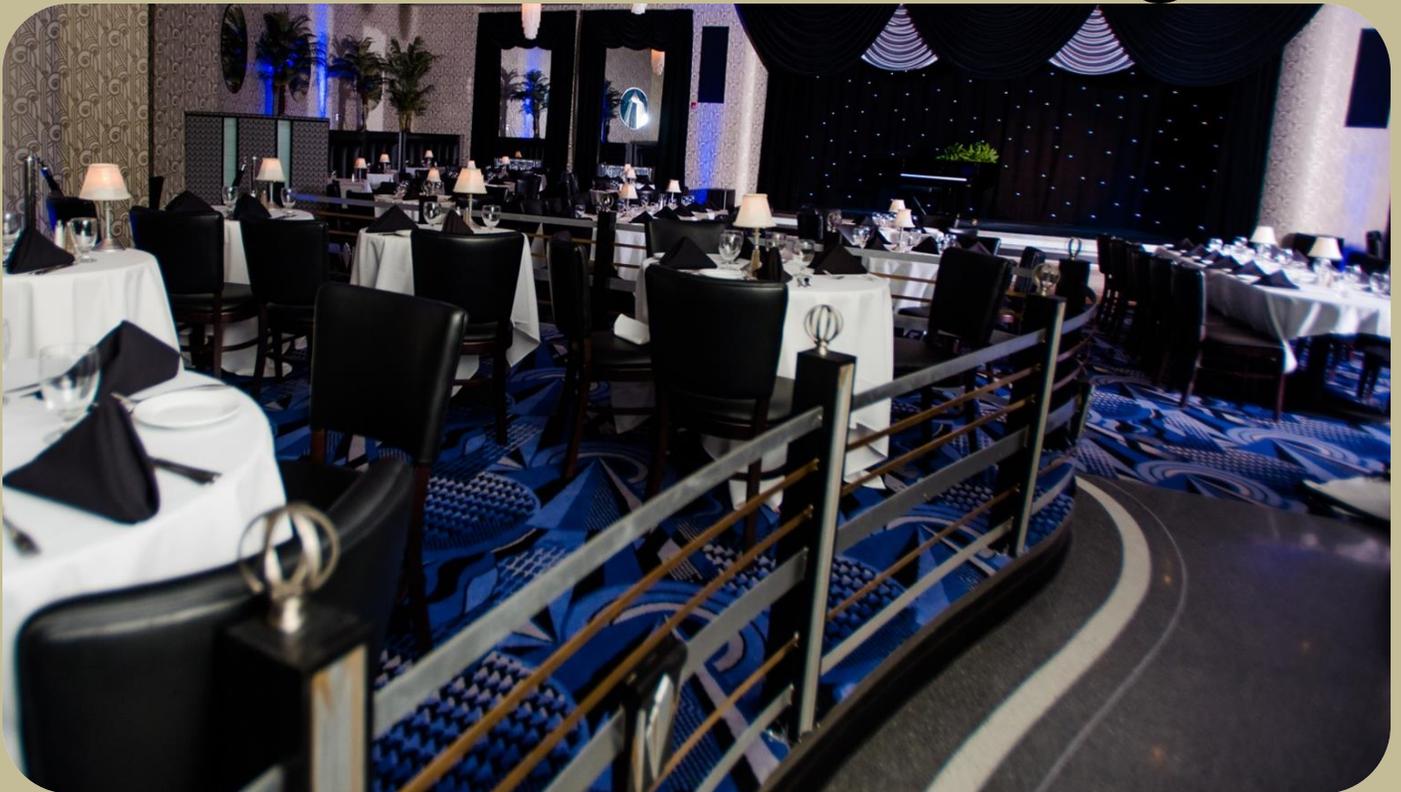




Private Dining



Menus

Cocktail Reception Menus





Cocktail Reception

Butler Passed hors d'Oeuvres

Assortment of:

*Bacon Wrapped Sea Scallops
Mini Crab Cakes
Tomato Basil Bruschetta
Sliced Beef Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce
Vegetable Spring Rolls
Dijon Chicken Puff Pastry*

~

Artisan Cheese Display

Imported and domestic cheeses, assorted breads, crackers, and sauces... all presented in magnificent style.

~

Assorted Sliders Station

*Beef, Barbecue Chicken, Crab Cake and Meatball
mini bite-size sliders w/appropriate condiments*

~

Mashed Potato Bar

Served in Martini Glasses with assorted toppings: diced red and orange bell peppers, broccoli, grated cheeses, sautéed mushrooms, corn and butter

~

Coffee and Tea Service

*\$58 per guest ++
++ tax and gratuity additional*

See Available Beverage Options Below



Cocktail Reception

Butler Passed hors d'Oeuvres

Assortment of:

*Bacon Wrapped Sea Scallops
Mini Crab Cakes
Tomato Basil Bruschetta
Sliced Beef Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce
Vegetable Spring Rolls
Dijon Chicken Puff Pastry
Cocktail Shrimp*

~

Caesar Salad Station

*Crisp salad greens tossed with Caesar dressing and topped with grated Parmesan cheese, and
buttery-toasted garlic-Parmesan Croutons*

~

Chafing Dish Selections

Choose Two:

*Cherry Pepper Filet Tips, Roasted Peppers, Garlic Toast
Fried Calamari, Fiery Tomato Sauce
Swedish Meatballs
Tortellini
Stuffed Mushrooms
Pancetta and Sage Wrapped Chicken, Garlic Broth, Lemon Oil*

~

Pasta Station

*Cheese Tortellini with a Pesto Alfredo
Rigatoni Pasta Tossed with Arugula and Tomato Concassé
Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese*

~

Coffee and Tea Service

\$74 per guest ++

++ tax and gratuity additional

See Available Beverage Options Below



Cocktail Reception

Stationary Decorated Sushi Display

An assortment of fresh sushi, California roll and sashimi served with ginger, wasabi and soy sauce.

~

Artisan Cheese Display

Imported and domestic cheeses, assorted breads, crackers, and sauces... all presented in magnificent style.

~

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

~

Butler Passed hors d'Oeuvres

Assortment of:

Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce

Bacon Wrapped Sea Scallops

Mini Crab Cakes

Tomato Basil Prosciutto

Vegetable Spring Rolls

Dijon Chicken Puff Pastry

~

Chef Attended Seafood Station

choice of two:

Chilled Prawns, Spicy Horseradish Cocktail Sauce and Lemon

Oysters on the shell with Peppery Mignonette

Crispy Calamari with Horseradish Cocktail Sauce and Lemon

Jumbo Shrimp with Cocktail Sauce and Lemon

~

Carving Station

beef tenderloin w/whipped potatoes and seasonal vegetables

~

Coffee and Tea Service

\$88 per guest ++

++ tax and gratuity additional

See Available Beverage Options Below



Plated Dinner Menus



~To Start~

Carlyle Salad

mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette

~Entrée~

Choice of:

***New York Strip Steak**

Cooked to perfection with a wine demi-glace on a bed of whipped potatoes, with fresh seasonal vegetables

***Grilled Salmon**

fresh salmon grilled with rice pilaf, seasonal fresh vegetables and topped with a corn, tomato and avocado salsa

Chicken Marsala

Roasted chicken breast topped with a marsala cream sauce with sliced mushrooms, fresh seasonal vegetables and whipped potatoes

Butternut Squash Ravioli

topped with a lite sage butter sauce and served with fresh seasonal vegetables

~Dessert~

Choice of:

Crème Brule

Mixed Berries & Cream

\$48 per person ++

++ plus tax and gratuity

See Available Beverage Options Below



First Course

Choice of:

Lobster Bisque

Our own creamy recipe with chunks of fresh lobster meat

Carlyle Salad

mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette

~

Entrée

Choice of:

Red Snapper

with rice pilaf, seasonal fresh vegetables and topped with a red pepper sauce

Grilled Lamb Chops

with a mint cabernet sauce on a bed of whipped potatoes with grilled asparagus

Filet Mignon

Cooked to perfection with a wine demi-glace on a bed of whipped potatoes and grilled asparagus

Jumbo Lump Crab Cake

with rice pilaf, seasonal fresh vegetables and topped with a remoulade sauce

~

Finale

Choice of:

Chocolate Decadence Cake

Fresh Berries and Cream

Crème Brule

\$59 per person++

++ plus tax and gratuity

See Available Beverage Options Below



First Course

Choice of:

Beef Carpaccio

Lobster Bisque

~

Second Course

Carlyle Salad

~

Sorbet Intermezzo

~

Entrée

Choice of:

Red Snapper and Grilled Lamb Chops

with rice pilaf and seasonal fresh vegetables

Filet Mignon and Jumbo Lump Crab Cake

With whipped potatoes and grilled asparagus

Portabella Stack and Butternut Squash Ravioli

With seasonal fresh vegetables

~

Finale

Pick 2 to be offered:

Chocolate Decadence Cake

Fresh Berries and Cream

New York Cheesecake w/Strawberry drizzle

Crème Brule

\$82 per person++

++ plus tax and gratuity





Buffet Dinner Menus





Carlyle Buffet

Stationary Hors D'oeuvre Display (Choose Two)

Crudites Display

Imported and domestic cheeses, assorted breads, crackers, sauces and fresh sliced seasonal fruits... all presented in magnificent style.

Antipasto Display

Bountiful array of Italian meats & cheeses, olives, pepperoncinis, artichokes and crusty Italian bread.

Market Fresh Vegetable Display

Seasonally inspired vegetables with three dipping sauces

Smoked Salmon Display

Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served With Mini Bagels

~

Caesar Salad Station

Crisp salad greens tossed with Caesar dressing and topped with grated Parmesan cheese, and buttery-toasted garlic-Parmesan Croutons

~

Pasta Station

Cheese Tortellini with a Pesto Alfredo

Rigatoni Pasta Tossed with Arugula and Tomato Concassé

Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

~

Carving Station ~ choice of one

Served by a uniformed chef

Beef Tenderloin, bordelaise sauce, chimichurri, mini silver dollar rolls,

Golden Roast Turkey, Carlyle stuffing, giblet gravy & cranberry aioli, Petit rolls

~

Classic Assorted Dessert Station with Coffee and Tea Service

\$78 per person++

++ plus tax and gratuity

See Available Beverage Options Below

Carlyle Club Amenities Included at No Charge:

The most beautiful dining room in the D.C. area

~

Large, inlaid and gently curved dance floor

~

Raised stage with full production capabilities

~

Uniformed wait and bar staff

~

Coat Room Attendant

~

Professional sound and lighting system

~

VIP lounge for your most important guests

~

Ladies Lounge with individual seated make up stations

~

**Covered garage parking with private elevator
(parking fee will apply per vehicle from outside vendor)**

~

Walking distance to the King Street Metro Station

~

Discounted room rates at several Partner Hotels



Bar Package Pricing

	Deluxe <i>Per Guest</i>	Supreme <i>Per Guest</i>	Platinum <i>Per Guest</i>
First Hour	\$16	\$19	\$24
Second Hour	\$11	\$14	\$17
Each Additional Hour	\$8	\$10	\$13



DELUXE OPEN BAR

Wine

House chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and White Zinfandel will be available at the bar.

~

Liquor

House Brands: Vodka, Gin, rum, Scotch, Bourbon, Tequila, Sweet and dry Vermouth

~

Beer

Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light, Yeungling, Corona and Bug Light

~

Non-Alcoholic

Sodas, Mixers, Juices, Bottled water, NA Beer

SUPREME OPEN BAR

Wine

House Chardonnay and Cabernet Sauvignon will be offered to your guests tableside during dinner. All of the above plus Pinot Grigio, Pinot Noir and White Zinfandel will be available at the bar.

~

Liquor

House Brands: Vodka, Gin, rum, Scotch, Bourbon, Tequila, Sweet and dry Vermouth

Name Brands: Dewar's scotch, Tanqueray Gin, Smirnoff vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jim Beam, Barcardi Rum, Captain Morgan's Spiced Rum, Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec

~

Beer

Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light, Yeungling, Corona and Bug Light

~

Non-Alcoholic

Sodas, Mixers, Juices, Bottled water, NA Beer

PLATINUM OPEN BAR

Wine

Please select one white and one red wine from our banquet wine list.

~

Liquor

Absolut vodka, Grey Goose Vodka, Beefeater gin, Tanqueray Gin, Dewar's Scotch, Johnnie Walker Red, Seagram's 7 Blended Whiskey, Crown Royal, Jack Daniels, Jim Beam, Maker's Mark Bourbon, Bacardi White Rum, Myers Dark Rum, Captain Morgan's Spiced Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Tequila, Triple Sec

~

Beer

Premium Beers: Guinness, Blue Moon, Sam Adams, Amstel Light, Yeungling, Corona and Bug Light

~

Cordials

B&B, cognac, Amaretto, Frangelico, Chambord, Grand Marnier, Tia Maria, Bailey's Anisette, Sambuca, Green Crème de Menthe

~

Non-Alcoholic

Sodas, Mixers, Juices, Water, NA Beer

