Breakfast

**Continental Breakfast**
Danish and cinnamon rolls with artisan muffins, mini croissants and savory tarts of leek/Parmesan, spinach/Feta. Marmalade, berry jams and butter
Selection of fruit such as fresh melon, pineapple & strawberries
Individual yogurt with berry puree
Freshly brewed coffee, decaffeinated coffee and variety of herbal teas
Orange and cranberry juice
$25/pp

**Cured Salmon Display**
Dill gravlax served with bagel chips, toasted baguettes/black bread, cream cheese, capers, onions, and hard boiled eggs
$20/pp, minimum 25

*The following items can be added to your breakfast or ordered a la carte:*
- Selection of fruit tea breads, sliced
- Locally baked bagels with cream cheese
- Hard boiled eggs ($20/dozen)
- Muesli and milk
- Breakfast sliders with egg, sausage, and cheese on mini roll
- European cured meats and cold cuts
- International sliced cheeses

*With breakfast $3.25/pp, A la carte $5.50/pp

**American Breakfast: Station**
Fresh brewed coffee and tea, orange and cranberry juice, scrambled eggs with hash browns, bacon and sausage (turkey sausage available), sliced seasonal fruit, breakfast breads, marmalade, jams and butter.
$29/pp; minimum 25

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*
Beverages

Infused Water Station
Iced water infused with lemons
$30 per three-gallon dispenser

Coffee, Decaffeinated Coffee, Selection of Herbal and Black teas, Iced Tea or Lemonade
Includes dairy and plant based beverages, sweeteners, sugar and lemon wedges
$75 per gallon (~25 cups); or $40 per half-gallon (~12 cups)

Pitchers of Juice
Orange or cranberry $24 per pitcher (~10 juice glasses)

Soft Drinks
Coke products, Spindrift flavored sparkling water
$4.25 each. Assortment presented and charged by consumption

Sparkling & Still Waters
Saratoga effervescent or NPC still bottled water
$4.25 each. Assortment presented and charged by consumption

Assorted Bottled Teas
$4.25 each. Assortment presented and charged by consumption

Canned Cold Brew Coffee
$4.25 each. Assortment presented and charged by consumption

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Mid-Morning or Mid-Day Breaks

Healthy snack and fruit assortment
Breakfast, protein and other energy bar assortment; selection of dried fruit, peanut butter, carrot/celery sticks, hummus with pita, and trail mix
$16.50/per person

Petite sandwiches
Deli meat sandwiches including ham and cheese, turkey, roast beef, and grilled vegetables with lettuce and tomato on freshly made petite-croissants. Mustard and mayonnaise on the side
$65 per dozen

Mid-morning or afternoon tea
Selection of black and herbal teas, coffee and decaffeinated coffee, Chef's selection of savory bite-size sandwiches, tea cookies, chocolate dipped strawberries, and miniature French pastries
$27 /per person, minimum 25

Frosted mini cupcakes
Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon or German chocolate.
$65 per dozen

Miniature French pastries or French macarons
Chef's selection of mini French pastries
$55 per dozen
Assorted chocolate, almond, and lemon French macarons
$32 per dozen

Brownies and cookies
Chocolate chip, oatmeal, and sugar cookies; Brownies include chocolate and butterscotch blondies.
$48 per dozen
Custom logo cookies
$58 per dozen

Platters:

Cheese
American and International selection with fruit garnish and crackers on the side, including gluten free
Serves 25/ $375
Serves 50/$750
Serves 100/$1,500

Crudité
Assortment of sliced vegetables with seasonal dips
Serves 25/ $275
Serves 50/$550
Serves 100/$1,100

Fruit
Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries
Serves 25/ $350
Serves 50/$700
Serves 100/$1,400

Prices are subject to 20% Service Charge plus 10% D.C. tax
Luncheons

Selections, except box lunches and grain bowls, include locally made artisan rolls and butter, coffee/hot tea service, and dessert platters of assorted cookies/brownies or miniature French pastries. All selections may be modified to accommodate dietary restrictions such as gluten free, religious prohibitions, allergies, food intolerances and spice preferences.

Luncheon Buffets

Trio of salads buffet

Select 3:
- Mixed greens, smoked Gouda or blue cheese, cherry tomatoes and red onion
- Salmon (or chicken), spinach, fennel, red potatoes and peas
- Shrimp pasta salad with confetti vegetables
- Spicy Asian noodles with warm teriyaki
- Flank steak, water chestnuts and snow peas
- Greek salad with romaine, Feta cheese cucumbers, pepperoncini and olives

Includes choice of soup, rolls and assorted breads
$49 /pp, minimum 25

Soup and Deli Sandwich Buffet

Display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas.

Select 3:
- Grilled chicken
- Turkey and cheese
- Ham and cheese
- Grilled vegetables
- Tuna salad

Includes soup du jour or mixed green salad and bags of potato chips (+$6 for both soup and salad) $49/pps, minimum 25

Boxed Lunch

Select 3:
- Grilled chicken
- Turkey and cheese
- Ham and cheese
- Grilled vegetables
- Tuna salad

Served with tomato/fettucce or spinach/sprouts, bag of chips, fruit and cookie/brownie
$34/pps, $36/pps replace cookie/brownie or fruit with peanut butter and celery sticks

Grain Bowls

Mixed greens, spinach, wild rice, quinoa, cucumbers, tomatoes, pickled red onion, dried cranberries, Feta cheese and herb vinaigrette. Served with pita bread and cookie/brownie
Grilled chicken or Portobello mushroom $38/pp, beef or salmon $43/pp

Prices are subject to 20% Service Charge plus 10% D.C. Tax
**Luncheon Buffets**

**Hot luncheon**

**Select 2:**
- Chicken piccata
- Grilled seasonal fish
- Vegetarian butternut squash lasagna
- Mediterranean pasta with kalamata olives, tomato and basil, portabella mushrooms

Includes choice of soup du jour or mixed green salad (+$6 for both soup and salad options)
Includes rice and seasonal vegetables

$54/pp, minimum 25

**Hot sandwich with soup du jour or mixed green salad**

Warm display of ready-to-eat sandwiches on assorted breads, rolls and flour tortillas

**Select 3:**
- Reuben with corned beef, Swiss and sauerkraut (turkey Reuben available)
- Grilled chicken, bacon and pepper-jack
- Ham and cheddar
- Southwest turkey melt
- Tuna melt
- Vegetarian chickpea falafel

Includes choice of soup du jour or mixed green salad, potato chips

$47/pp, minimum 25

**Two Course Luncheon**

*Price indicates service of entrée salad and dessert. Selections include locally made artisan rolls and butter, coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.*

**Grilled Chicken Cobb Salad**

Grilled chicken breast, trio of greens, hard boiled egg, red potatoes, avocado, bacon, blue cheese and scallions.
Choice of ranch dressing or herb vinaigrette.

$38/pp; substitute for salmon $43/pp

**Caesar Salad**

Romaine Lettuce, Parmesan cheese, herb croutons and house-made Caesar dressing.

Add grilled chicken $38/pp, marinated flank steak or salmon $43/pp

**Greek Salad**

Romaine Lettuce, Feta cheese, cucumbers, pepperoncini, olives and house-made Greek dressing.

Add grilled chicken $38/pp, marinated flank steak or salmon $43/pp

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*
Three Course Luncheon

Price indicates service of first course, entée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

First Course
Select first course from Soup or Salad

Soups - limit to 50 people
All soups are made from scratch. All are gluten free.
Choices include:
New England clam chowder  Chilled cantaloupe ginger
Coconut chicken soup  Potato and leek
Butternut squash cream  Roasted tomato
Lentil or bean with bacon (can be prepared without pork)

Salads
All available gluten free.
Spinach, seasonal fruit, Feta cheese and candied walnuts with balsamic vinaigrette
Arugula, cilantro marinated mushrooms, goat cheese, peppered almonds and mint vinaigrette
Array of greens, mandarin oranges, mozzarella, spiced pecans and citrus vinaigrette
Mixed greens with carrots, tomatoes, frisée, jicama, and herb vinaigrette

Main Course
Select one main course. $5 surcharge per person if more than one entrée option per person is selected for the event

Poultry $54 /pp
Leek and spinach stuffed chicken breast, red pepper sauce, potatoes and chickpea Swiss chard sauté
Moroccan chicken with fruit/vegetable couscous, olives and Mediterranean ratatouille
Peruvian roasted chicken, rice pilaf, Chimichurri sauce, roasted sweet onions and tri-color peppers
Oven-crisped boneless Parmesan chicken breast, tomato basil sauce, orzo and vegetables

Seafood $65 /pp
May substitute fish in season
Grilled salmon, lemon caper butter, grilled asparagus, rice pilaf
Grilled seasonal white fish, musroom risotto and grilled vegetables
Roasted cod, lemon couscous and Moroccan ratatouille with dates

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Three Course Luncheon

Vegetarian $54 /pp

Vegan modifications available
Butternut squash lasagna with ricotta, cranberries, spinach, béchamel over braised greens
Eggplant Napoleon with goat cheese, tomato oregano sauce & soy meat, orzo & lemon/garlic green beans
Fiery marinated tofu stir-fry, sesame spinach, ginger, broccoli, edamame rice pilaf (vegan)
Roasted acorn squash, wild rice, quinoa, apricots, sautéed greens and apple cider reduction

Dessert Course
Select a final course from the following individual plated desserts

Individual pastries
- Dark chocolate mousse “swag” bag
- Mocha royale with French macaron
- Flourless chocolate volcano
- Napoleon
- Chocolate raspberry mousse cake

Comfort
- Crème brulee with berries -Limit to 100
- House made bread pudding with caramel sauce (warm)
- Flourless chocolate torte with hazelnut anglaise
- Warm apple, berry, peach or pear crisp (seasonal)

Cakes and pies
- Key lime tart
- Passion fruit tart
- French tarts: apple, lemon or pear
- New York style cheesecake
- Pumpkin cheesecake
- Strawberry fraisier

Platters for the table
- Assorted frosted cupcakes
- Miniature French pastries or French macarons
- Brownies and cookies (available without nuts)
- Custom logo cookies, $1 surcharge/pp

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Passed Hors d’Oeuvres

Items placed on buffet after successive passings
Minimum order 25 Pieces

Vegetarian $4.50 /per piece
- Caprese skewers with mozzarella, basil & cherry tomatoes
- Wild mushroom phyllo triangles
- Crispy mac and cheese
- Mushroom risotto cakes with truffle oil
- Poblano and jalapeno cheese poppers
- Mushroom profiteroles
- Phyllo triangles with spinach and feta cheese (Spanakopita)

Vegan $4.50 /per piece
- Crispy egg rolls with hot mustard
- Edamame dumplings
- Kale and vegetable potsticker
- Fresh Asian vegetable garden rolls
- Sweet pea crostini
- Cauliflower fritters

Poultry $5.00 /per piece
- Jamaican-style jerk chicken skewers with ginger sauce
- Chicken satays with tamarind sauce
- Chicken and lemongrass pot stickers
- Mini chicken Cordon Bleu
- Traditional Peking duck with sweet bean sauce

Beef, Pork, Lamb $6.00 /per piece
- Pear and Blue cheese wrapped with prosciutto
- Dates stuffed with Spanish Manchego, cream cheese, bacon
- Beef Wellington
- Mexican beef empanadas with fresh tomato salsa
- Petite lamb chops on the bone with au jus
- Beef teriyaki satay
- Beef steak with Gorgonzola skewers

Seafood $6.00 /per piece
- Bacon wrapped scallops with scallion rémoulade
- Fresh shrimp & vegetable garden roll
- Prosciutto wrapped shrimp with mango chutney
- Mini Chesapeake crab cakes with remoulade sauce
- Smoked salmon in cucumber cup with dill cream
- Sesame crusted sushi tuna

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Hors d’Oeuvres Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner.

**Seasonal soup tasting**
Two fresh and flavorful soups in demitasse cup portions with artisan breads and accompaniments. All soups are made from scratch including coconut chicken soup, butternut squash, chilled cantaloupe ginger, potato leek, roasted tomato, lentil & bean with bacon
Ask about other seasonal suggestions. $11 /per person (Chef recommended: $100/3hrs)

**Bruschetta**
Seasonal tapenades on grilled baguette crisps such as Kalamata olive, sundried tomato or artichoke spread

**Quesadillas**
Griddled flour tortillas with south of the border chicken, beef, or cheese fillings with condiments on the side.

**Sandwiches**
Deli style warm finger sandwiches such as Reuben or ham and cheese
$11 /per person

**Charcuterie**
European style cured meats, such as soppressetta, capicola, salami and mortadella; cheeses such as smoked provolone, Havarti or Gouda; roasted and grilled vegetables, marinated olives, cured peppers and garlic bread
$22 /per person, minimum 25 (non-pork options available)

**Pizza**
House crafted Neapolitan thin crust pizzas featuring marinara, pesto or Alfredo sauces. Toppings: pepperoni, sausage, mushrooms, tomatoes, peppers and onions; Parmesan and mozzarella cheeses
$16 /per person, minimum 25

**Platters:**

**Cheese**
American and International selection with fruit garnish and crackers on the side, including gluten free options
Serves 25| $375  Serves 50|$750  Serves 100|$1,500

**Crudité**
Assortment of sliced vegetables with seasonal dips
Serves 25| $275  Serves 50|$550  Serves 100|$1,100

**Fruit**
Fresh, sliced seasonal fruits, to include honeydew, cantaloupe, pineapple and strawberries
Serves 25| $350  Serves 50|$700  Serves 100|$1,400

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Hors d'Oeuvres Displays

The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner

Spanish Tapas
Spain’s small plate appetizers such as: Spanish tortillas, calamari, garlic sautéed shrimp, bravas potatoes, Spanish cheeses, pomegranate glazed quail, assorted olives and relishes
$29/per person, minimum 25

Paella
Saffron Arborio rice mélange featuring seafood, shellfish, chicken, chorizo, roasted peppers and tomatoes
$22/per person, minimum 25

Cured Salmon
Dill gravlax served with bagel chips, toasted baguettes/black bread, cream cheese, capers, onion and hard boiled eggs
$20/per person, minimum 25

Shrimp
Jumbo shrimp served in an assortment of styles: a mix of cocktail shrimp on ice, skewered and grilled, bacon wrapped roasted and/or garlic sautéed (approx. 4 pieces/pp)
$27/per person, minimum 25

Sushi and Sashimi
Expertly crafted assortment of freshly made sushi, sashimi and California rolls with ginger, wasabi and soy sauce. Vegetarian assortment available.
Select from four sizes: $250 /50pcs; $460 /100pcs; $675 /150pcs; $895 /225pcs

Asian Dumplings
Assortment of dumplings, pot-stickers, spring rolls, satays, skewered vegetables and other delights with soy-sesame or peanut chile sauce (approx. 3 pieces/pp)
$22/per person, minimum 25

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Hors d’Oeuvres Stations

The following offerings are meant to be served as appetizer portions. We suggest choosing 4-5 choices if selecting in lieu of a seated dinner

Pasta and Risotto Stations require two Chefs each $100/3hrs ($25 each additional hour)

Beef/Turkey Stations can be pre-carved or feature a carver, $100/3hours ($25 each additional hour)

Pasta
Two types of pasta such as fusilli, orecchiette or vermicelli and two sauces such as marinara, Alfredo or pesto sauce and add ins to include mushrooms, peas, peppers and olives
$18 /per person, minimum 25

Risotto
Creamy arborio rice, white wine, cheese and butter prepared to order in rounds of Parmigiano Reggiano.
Includes add-ins such as chicken, sausage, mushrooms, peas, scallions, peppers and asparagus
$18 /per person, minimum 25

Steamship Round of Beef
Whole wheat rolls, horseradish cream sauce and mustards
$1,200 (~150 portions)

Pepper Crusted Beef Tenderloin
Rosemary rolls, horseradish and chimichurri sauces
$500 (~25 portions)

Smoked and roasted whole turkey
Challah knot rolls, cranberry sauce, country mustard selection
$375 (~40 portions)

Prices are subject to 20% Service Charge plus 10% D.C. Tax
**Dessert Displays**

**Ice Cream Sundae Station**
- Chocolate and vanilla ice cream with syrups, sauces, nuts, candies, fruit, marshmallows, cookie pieces and/or jimmies with dairy free sorbet available
- *$16 per person, minimum 50 (chef attendant required $100 /3hrs)*

**Splendid Dessert Buffet**
- Assortment of layer cakes, pies, tarts, cupcakes, French pastries and cookies; selections such as old fashioned chocolate cake, American apple pie, frosted cupcakes, Key lime tarts, mini-Napoleons, cream puffs and sugar cookies (approx. 3 pieces/pp)
- *$20 /per person, minimum 100*

**Miniature French Pastries or French Macarons**
- Chef’s selection of mini French pastries *$55 per dozen*
- Assorted chocolate, almond, and lemon French macarons *$32 per dozen*

**Frosted Cupcakes**
- Flavors: chocolate, vanilla, yellow, red velvet, black forest, coconut, lemon, or German chocolate.
- *$65 per dozen*

**Brownies and Cookies**
- Chocolate chip, oatmeal, and sugar cookies; Brownies include chocolate and butterscotch blondies.
- *$48 per dozen*
- Custom logo cookies *$58 per dozen*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*
Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

First Course

Salads
Avocado, greens, oranges, mango, scallions and sesame brittle garnish
Forest mushrooms in balsamic vinaigrette, grilled asparagus, edamame and shaved Parmesan
Endive, blue cheese, spinach, walnuts and pomegranates seeds (seasonal) or apple/pear bites
Fresh mozzarella and heirloom tomato Caprese salad, bibb lettuce and extra virgin olive oil (seasonal)
Arugula, tri-colored pickled beets, grapes, herb goat cheese and cinnamon maple roasted walnuts
Mixed greens, frisée, mandarin oranges, jicama, tomatoes, herb vinaigrette
Chardonnay poached pear, baby greens, blue cheese, walnuts and peppercorn vinaigrette

Additional Courses

Soups
All soups are made from scratch. All are gluten free.
Choices include clam, roasted tomato, coconut chicken, curried butternut squash, chilled cantaloupe ginger, potato leek, lentil or bean with bacon.
+$6/pp

Starters
Lobster, crab or three cheese ravioli, sage brown butter and capers
Snapper or salmon crudo with chile citrus sauce and sesame seeds
+$8/pp

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Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

Main Course
Select one main course. $5.00 surcharge per person if more than one entrée option is selected for the event

Duets $100 /pp
Seasonal fish may be substituted for any fish option; all beef is Certified Angus
Butter sautéed halibut or cod, grilled filet mignon or sirloin, horseradish mashed potatoes and squash
Grilled salmon or lobster tail, boneless NY strip, red pepper polenta, sautéed spinach with tomatoes
Seasonal fish and filet au poivre, mushroom risotto and Roman artichokes
Jumbo lump crab cake, rosemary grilled sirloin, chive mashed potatoes and asparagus

Poultry $75/pp
All chicken served is Halal
Roasted chicken, pan gravy, mashed country potatoes, and tarragon green beans
Peruvian roasted chicken, Chimichurri sauce, purple potatoes, black beans and yucca crisps
Spanish spice-rubbed chicken, lentil rice with olives and dates, roasted squash with mint
Chicken piccata, mushroom risotto and ginger-garlic Feta green beans
Grilled herb marinated chicken breast, saffron scallion couscous, peppers and zucchini sauté
Moroccan chicken with fruit or vegetable cous cous

Beef and Lamb $90/pp
All beef served is Certified Angus Beef
Filet mignon au poivre, almond potatoes and spinach Parmesan soufflé
Grilled filet or strip steak, merlot demi-glace, roasted potatoes and creamed cauliflower
Roasted rack of lamb chops, mushroom rice pulao and butter crumb-topped tomatoes
Bison strip steak, blackberry demi-glace, soft polenta, green beans with oranges and pistachios

Seafood and Shellfish $90/pp
Seasonal fish may be substituted for any fish option
Seared scallops or lobster tail, coconut ginger sauce, basmati rice, baby bok choy, shiitakes, edamame
Jumbo lump crab cakes, balsamic green beans, potatoes and carrots
Layered salmon Napoleon in leek wrap, creamy cheese polenta and zucchini sauté
Grilled salmon, new potatoes, tomato caper sauce, sautéed spinach and greens

Prices are subject to 20% Service Charge plus 10% D.C. Tax
Dinners

Price indicates service of first course, entrée and dessert. Selections include locally made artisan rolls and butter and coffee/hot tea service. All selections may be modified to accommodate dietary restrictions such as allergies, food intolerances, gluten free, religious prohibitions and spice preferences.

Vegetarian and Vegan $75/pp
Vegan Modification available on all options
Eggplant Provençale, almonds and saffron rice, Romesco sauce and lemon garlic artichokes
Baked Chile Rellenos, goat cheese filling, apricots, pecan, tomatillo sauce, rice and tostones
Fiery marinated tofu stir-fry, sesame spinach, ginger broccoli and edamame rice pilaf (Vegan)
Acorn squash, quinoa, wild rice, cranberries and pecans, braised greens, cider reduction (Vegan)

Dessert Course
Select a final course from the following individual plated desserts

Individual pastries
Dark chocolate mousse “swag” bag
Mocha royale with French macaron
Flourless chocolate volcano
Napoleon
Chocolate raspberry mousse cake

Cakes and pies
Key lime tart
Passion fruit tart
French tarts: apple, lemon or pear
New York style cheesecake
Pumpkin cheesecake
Strawberry fraisier

Platters for the table
Assorted frosted cupcakes
Miniature French pastries or French macarons
Brownies and cookies (available without nuts)
Custom logo cookies, $1 surcharge/pp

Comfort
Crème brûlée with berries -Limit to 100
House made bread pudding with caramel sauce (warm)
Flourless chocolate torte with hazelnut anglaise
Warm apple, berry, peach or pear crisp (seasonal)

Prices are subject to 20% Service Charge plus 10% D.C. Tax
# Bar and Wine Service

## Bartenders

Recommended: one per 75 guests for $120/two hour minimum; $60 each additional hour
If guests under 21 years are anticipated, hired security guards required to check IDs and apply wrist bands

## Spirits

Tito's vodka, Grey Goose vodka, Tanqueray gin, Jack Daniels whiskey, Dewar's scotch, Bacardi rum

## Wines

National Press Club private label Round Hill Winery include:
- Pinot Grigio, Chardonnay, Red Blend, Cabernet Sauvignon. $32 per bottle.
- Upgraded imported, domestic and sparkling wines available on attached list; additional selections available
- Wholesale distributor shortages are subject to substitution at NPC discretion.
- Outside wines subject to corkage fee. $20 per 750ml bottle.

## Beer

Rotating selection of D.C. Brau IPA, Right Proper Senate Beer, Corona Extra, Amstel Light

## Bar Service details

(1) **Unlimited Rate**
The unlimited rate is charged for the number of guests 21 years and older.
Selection of spirits, wine, craft, imported, and domestic beer, sodas, bottled teas, bottled waters, canned cold brew coffee
$20 per person/first hour and $13 each additional hour
Beer/Wine Unlimited $16 first hour and $11 each additional hour

(2) **Hosted Bar charged by consumption**
Cocktails $9.75
NPC House Wine $32/bottle
Beer $5.50
Sodas, bottled teas, bottled waters, canned cold brew coffee $4.25

(3) **Drink Tickets**
Host provides drink tickets to guests, $9 each
Non-alcoholic beverage tickets, $4.25 each. Non-redeemed tickets are refunded to host

(4) **Cash Bar**
Guests pay for each drink in cash

(5) **Wine with Dinner/Lunch**
Table-side wine service during lunch/dinner is available, charged by consumption

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*
Banquet Wines

White

**NPC Private Label** Chardonnay or Pinot Grigio, Round Hill, California
*Soft and varietally correct.*

Sager & Verdie Sancerre, Loire Valley, France
*Sancerre is the world’s favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.*

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand
*A very fresh and zesty Sauvignon Blanc. With a mélange of citrus, passionfruit and hints of herbaceousness on the finish. Great as an aperitif or with seafood dishes.*

Tiefenbrunner Pinot Grigio, Trentino-Alto Adige, Italy
*Armoas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.*

**Vins Auvgue, Macon-Villages, Burgundy, France, Chardonnay**
*From South of France, buttery and complex.*

Morgan Chardonnay, Santa Lucia Highlands, California
*Elegant, rich flavors complemented by light toasty oak, refreshing citrus and bright acidity. Perfect with cream-sauced pastas, chicken, pork and seafood.*

Rose

**Chateau Minuty M Rose, Provence, France**
*Light and bright. Very intense of greedy aromas of orange peels and red currant. Smooth with a nice acidulous freshness.*

*Prices are subject to 20% Service Charge plus 10% D.C. Tax*
Banquet Wines

Red

**NPC Private Label** Cabernet Sauvignon or Red Blend, Round Hill, California  
*Soft and varietally correct.*  
$32

Le Charmel Pinot Noir, Languedoc, France  
*From the south of France with luscious cherry and berry flavors.*  
$34

High Note Malbec, Uco Valley of Mendoza, Argentina  
*Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.*  
$32

Cousino Macul Cabernet Sauvignon, “Antiguas Reservas”, Buin Valley, Chile  
*One of the world’s best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.*  
$38

Twenty Bench Cabernet Sauvignon, Napa Valley, California  
*Full bodied red, loaded with luxurious red fruit and vanilla flavors.*  
$40

Sparkling

La Marca Prosecco, Italy  
*The most popular sparkling wine in America. Soft, fruity, and not too sweet.*  
*Aromas of citrus, honeysuckle, and apple.*  
$36

Bodegas Pinord Dibon Brut Reserve Cava, Spain  
*From one of the most respected Cava producers in Spain. Crisp, light and dry.*  
$33

Henri Champliau Blanc de Blancs Brut Champagne, France  
*Dry and apple scented.*  
$45

For additional wine requests, please contact your catering sales associate  
Wines are subject to substitution at Club’s discretion if unavailable from distributors

Prices are subject to 20% Service Charge plus 10% D.C. Tax