

BLT **PRIME**
BY DAVID BURKE

PRIVATE EVENTS
DINING OPTIONS
Menu Pricing

-EVENTS-

AT THE TRUMP INTERNATIONAL HOTEL WASHINGTON D.C.

BOOKING REQUIREMENTS

To confirm any event a contract must be written and a 50 % non-refundable deposit is required.

Sales Tax (10%), Optional Gratuity (15%, 17% 20% or other), and 7% Administrative Fee will be added to the food & beverage total for each event.

The final balance is due the day of your scheduled event.

ADMINISTRATIVE FEE:

All event charges are subject to a 7% administrative fee which is based on the total cost of the event including food and beverage and any associated Food and Beverage minimum.

The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event and serves to offset ancillary expenses associated with the planning, executing and administration of this event.

SEATING CAPACITIES / MINIMUM FEES

| PDR 1 | F&B Minimums | December Minimums | Sit-Down Meal | Reception |
|-----------|--------------|-------------------|---------------|-----------|
| Breakfast | \$500 | \$550 | 8-10 guests | - |
| Lunch | \$750 | \$1,000 | 8-10 guests | - |
| Dinner | \$1,750 | \$2,000 | 8-10 guests | - |

| PDR 2 | F&B Minimums | December Minimums | Sit-Down Meal | Reception |
|-----------|--------------|-------------------|---------------|-----------|
| Breakfast | \$800 | \$850 | 40 guests | 75 guests |
| Lunch | \$1,500 | \$2,000 | 40 guests | 75 guests |
| Dinner | \$2,500 | \$3,000 | 40 guests | 75 guests |

Please contact

Samantha Moore, Events Manager

202.868.5100

smoore@bltprime.com

The following is a variety of menus that are priced per person.

We customize menus and welcome special requests.

-BREAKFAST-

-Continental #1-

Buffet Service

FRUIT SALAD

Chef's Selection of Seasonal Fruit

ASSORTED MUFFINS & PASTRIES

ASSORTED BAGELS

Served with: A Selection of Cream Cheeses, Butter & Jam

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FRESHLY SQUEEZED JUICES

Orange and Grapefruit

FRESHLY BREWED COFFEE & TEAS

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\$32 per person

-Continental #2-

Buffet Service

FRUIT SALAD

Chef's Selection of Seasonal Fruit

STEEL CUT OATS

Brown Sugar, Steamed Milk

ASSORTED MINI FRITTATAS

Chef's Selection of 3 Assorted

ASSORTED BAGELS

SLICED PASTRAMI SALMON

ASSORTED MUFFINS & PASTRIES

Served with: A Selection of Cream Cheeses, Butter & Jam

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FRESHLY SQUEEZED JUICES

Orange and Grapefruit

FRESHLY BREWED COFFEE & TEAS

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\$45 per person

-BREAKFAST-

-Hot Buffet-

FRUIT SALAD

Chef's Selection of Seasonal Fruit

ASSORTED MUFFINS & PASTRIES

ASSORTED BAGELS

Served with: A Selection of Cream Cheeses, Butter & Jam

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FARM FRESH SCRAMBLED EGGS

CRISPY FINGERLING POTATOES

BACON & SAUSAGE

Nueske's Smoked Bacon and Pork Sausage,
Chicken-Apple Sausage

STEEL CUT OATS

Brown Sugar, Steamed Milk

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FRESHLY SQUEEZED JUICES

Orange and Grapefruit

FRESHLY BREWED COFFEE & TEAS

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\$55 per person

-Enhancements-

ASSORTED MINI FRITTATAS

Chef's Selection of 3 Assorted (+\$6 per person)

SLICED PASTRAMI SALMON (+\$8 per person)

GARDEN SCRAMBLE

Baby Kale, Spinach, Fennel, Parsley (+\$6 per person)

SMOKED SALMON SCRAMBLE

Smoked Salmon, Crème Fraîche, chives (+\$10 per person)

-PASSED HORS D'OEUVRES-

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|--|---|
| TUNA TARTARE Soy Lime Dressing | ROCK SHRIMP TEMPURA Siracha, Sesame Oil |
| CURRIED CHICKEN Yuzu Vinaigrette | OVEN DRIED CHERRY TOMATO Pesto, Parmesan Wafer |
| MINI CRAB CAKE Old Bay Aioli | MINI GRILLED CHEESE Truffle Oil |
| GOAT CHEESE CROSTINI Sundried Tomato, Olive Crouton | CHEESE GOUGERES Mornay Sauce |
| SMOKED SALMON Grain Mustard, Brioche | MINI LOBSTER ROLL Sauce Américaine |
| CREEKSTONE PRIME HANGER STEAK Fresh Horseradish, Crostini | PICKLED BEETS Fresh Horseradish |

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CHOICE OF 4 - \$25 per person for 1 hour

CHOICE OF 6 - \$30 per person for 1 hour

CHOICE OF 8 - \$35 per person for 1 hour

-STATIONARY PLATTERS-

(The following items can be added to any package. Based on 1 hour)

OYSTERS

Finest Selection of East & West Coast
18pc / \$72 30pc / \$120

JUMBO SHRIMP COCKTAIL

Classic Cocktail Sauce
15pc / \$90 30pc / \$175

LOBSTER COCKTAIL

Yuzu Aioli / \$18 per person

PRESTIGE RAW BAR PLATTER

East& West Coast Oysters, Littleneck Clams,
Jumbo Shrimp Cocktail, Tuna Tartare, 1 1/2 Lobster
serves 8-10 / \$160

SEASONAL CRUDO

Chef's Selection / \$18 per person

CRUDITE PLATTER

serves 20 / \$160

CHARCUTERIE PLATTER

serves 20 / \$160

ARTISANAL CHEESE PLATTER

serves 20 / \$300

LUNCH OPTION A

3 Course Sit-Down Lunch Menu \$65.00 Per Person

Please Note: All menu items are served for the table to share.

-Appetizers-

CHOPPED VEGETABLE SALAD
feta cheese, avocado, oregano-mustard vinaigrette

CAESAR SALAD
lemon, parmesan

-Entrees-

GRILLED HANGER STEAK
maitre d' hotel butter

ATLANTIC SALMON
roasted baby beets, herbed farroto,
horseradish crema

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STEAMED BROCCOLI garlic & chili
MUSHROOMS & SHALLOTS ~ FRENCH FRIES

-Dessert-

CARAMELIZED APPLE TART
cinnamon spice ice cream, goat milk caramel

DINNER OPTION 1

3 Course Sit-Down Dinner Menu \$90.00 Per Person

Please Note: All menu items are served for the table to share.

- Appetizer -

CHOPPED VEGETABLE SALAD
feta cheese, avocado, oregano-mustard vinaigrette

CAESAR & CRAB CAKE CROUTONS
lemon, parmesan

"CLOTHESLINE" CANDIED BACON
maple, black pepper, pickles

- Entrees -

GRILLED HANGER STEAK
sauce bordelaise

ATLANTIC SALMON
roasted baby beets, herbed farroto,
horseradish crema

"SALT BRICK" CRISPY SKIN CHICKEN
spring mushroom succotash

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CREAM SPINACH ~ MUSHROOMS & SHALLOTS
WHIPPED POTATOES

- Dessert -

CARAMELIZED APPLE TART
cinnamon spice ice cream, goat milk caramel

CHOCOLATE &
PEANUT BUTTER MOUSSE
tahitian vanilla ice cream, brandy tuile

DAVID BURKE'S CHEESECAKE
LOLLIPOP TREE
bubblegum whipped cream

DINNER OPTION 2

3 Course Sit-Down Dinner Menu \$110.00 Per Person

Please Note: All menu items are served for the table to share.

-Appetizer-

TUNA TARTARE
avocado, soy-lime dressing

"CLOTHESLINE" CANDIED BACON
maple, black pepper, pickles

MARYLAND STYLE LUMP CRAB CAKE
spiced tomato jam

-Entrees-

PAN SEARED SCALLOPS
roasted romanesco, braised pine nuts, blistered shishitos,
miso beurre blanc

NEW YORK STRIP STEAK
dry aged 30 days, green peppercorn sauce

"SALT BRICK" CRISPY SKIN CHICKEN
spring mushroom succotash

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MUSHROOMS & SHALLOTS ~ BRUSSELS SPROUTS honey mustard seed
WHIPPED POTATOES

-Dessert-

CARAMELIZED APPLE TART
cinnamon spice ice cream, goat milk caramel

CHOCOLATE &
PEANUT BUTTER MOUSSE
tahitian vanilla ice cream, brandy tuile

DAVID BURKE'S CHEESECAKE
LOLLIPOP TREE
bubblegum whipped cream

DINNER OPTION 3

3 Course Sit-Down Dinner Menu \$145.00 Per Person

Please Note: All menu items are served for the table to share.

-Appetizer-

SHRIMP COCKTAIL
cocktail sauce

CHOPPED VEGETABLE SALAD
feta cheese, avocado, oregano-mustard vinaigrette

"CLOTHESLINE" CANDIED BACON
maple, black pepper, pickles

TUNA TARTARE
avocado, soy-lime dressing

-Entrees-

ATLANTIC SALMON
roasted baby beets, herbed farroto,
horseradish crema

SHENANDOAH VALLEY LAMB CHOP
spinach and pea risotto, asparagus, red wine sauce

COWBOY RIB EYE
dry aged 30 days, horseradish sauce

NEW YORK STRIP STEAK
dry aged 30 days, green peppercorn sauce

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BRUSSELS SPROUTS honey mustard seed ~ MUSHROOMS & SHALLOTS
WHIPPED POTATOES ~ GRILLED ASPARAGUS

-Dessert-

CARAMELIZED APPLE TART
cinnamon spice ice cream, goat milk caramel

CHOCOLATE &
PEANUT BUTTER MOUSSE
tahitian vanilla ice cream, brandy tuile

BROWNIE A LA MODE
vanilla ice cream, chocolate sauce, sprinkles

DAVID BURKE'S CHEESECAKE
LOLLIPOP TREE
bubblegum whipped cream

-Beverage Service-

Beverages are kept on a consumption tab or a beverage package can be added.

Please Note: Coffee, Tea, and Bottled water are not included in the beverage packages below.

The PREMIUM

- MIXED DRINKS
- RED & WHITE WINES
Sommelier Selection
- BOTTLED BEER
Imported and Domestic Selections
- SODA & JUICE

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PREMIUM - \$30 per person for 1 hour

The BASIC

- RED & WHITE WINES
Sommelier Selection
- BOTTLED BEER
Imported and Domestic Selections
- SODA & JUICE

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BASIC - \$24 per person for 1 hour