

The most romantic day of your life should be historic!

That's why the National Press Club in downtown DC is the perfect venue to celebrate your wedding and ensure your big day will go down in history! It's not just the place where news happens, it's where memories are made. Overlooking the White house at the top of the National Press Building, the Club has a wonderful atmosphere, terrific food, and excellent service.



NPC Ballroom has a capacity of 225 with dancefloor. Standard set includes tables, banquet chairs, white linen, silver/glass/china, budvase & rose, votives. Room rental of \$7650 is waived with \$15000 in food and beverage sales, excluding tax and gratuity. Additional fees are dancefloor \$550 and bartender at \$60/hr each w/2hr minimum. Gratuity is 20% and DC tax is 10%.

To discuss your plans and arrange a visit,
please call an event specialist at 202-662-7587, events@press.org.



Expert Event Hosting and Planning

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

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

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

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





Expert Event Hosting and Planning

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 leaek, 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

Crudit 

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



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Hors d'Oeuvres Displays

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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



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Expert Event Hosting and Planning

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)



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Expert Event Hosting and Planning

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 fashion 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

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Expert Event Hosting and Planning

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, frisee, 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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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



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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 Relleno, 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

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 fraiser



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

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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 \$6.50
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



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Banquet Wines

White

NPC Private Label Chardonnay or Pinot Grigio, Round Hill, California \$32
Soft and varietally correct.

Sager & Verdier Sancerre, Loire Valley, France \$45
Sancerre is the world's favorite Sauvignon Blanc. Dry, with racy acidity and a silky texture.

Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand \$34
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 \$32
Armoas of citrus, white blossoms, apples, and meadow grass. Fresh and crisp.

Vins Auvigue, Macon-Villages, Burgundy, France, Chardonnay \$36
From South of France, buttery and complex.

Morgan Chardonnay, Santa Lucia Highlands, California \$42
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 \$34
Light and bright. Very intense of greedy aromas of orange peels and red currant. Smooth with a nice acidulous freshness.

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Banquet Wines

Red

NPC Private Label Cabernet Sauvignon or Red Blend, Round Hill, California <i>Soft and varietally correct.</i>	\$32
Le Charmel Pinot Noir, Languedoc, France <i>From the south of France with luscious cherry and berry flavors.</i>	\$34
High Note Malbec, Uco Valley of Mendoza, Argentina <i>Aromas of ripe red fruits with hints of spices and violets. Hints of vanilla. Round tannins lead into a ripe fruit finish.</i>	\$32
Cousino Macul Cabernet Sauvignon, "Antiguas Reservas", Buin Valley, Chile <i>One of the world's best Cabernet Sauvignon values. Good body with aromas of chocolate, berries and vanilla, velvety tannins and a delicate finish.</i>	\$38
Twenty Bench Cabernet Sauvignon, Napa Valley, California <i>Full bodied red, loaded with luxurious red fruit and vanilla flavors.</i>	\$40

Sparkling

La Marca Prosecco, Italy <i>The most popular sparkling wine in America. Soft, fruity, and not too sweet. Aromas of citrus, honeysuckle, and apple.</i>	\$36
Bodegas Pinord Dibon Brut Reserve Cava, Spain <i>From one of the most respected Cava producers in Spain. Crisp, light and dry.</i>	\$33
Henri Champliou Blanc de Blancs Brut Champagne, France <i>Dry and apple scented.</i>	\$45

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

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