Events at NORTH SQUARE
Located on the lobby level of the Washington Square Hotel, the Deco Room accommodates up to 24 seated guests and 35 standing guests. This elegant space is perfect for intimate cocktail receptions and dinners.
Located adjacent to the Dining Room on the ground level, the Lounge accommodates up to 35 seated guests, 45 standing guests. It can accommodate up to 16 guests for meetings in a board room set-up.

The lounge is ideal for small meetings and training sessions, showers, birthday brunches and wedding receptions.
Dinner

Minimum sales: Deco Room, $500; Lounge, $2500 (Sunday – Wednesday), $3500 (Thursday – Saturday)

Price per guest: $65, includes appetizer, main course, dessert, coffee and soft drinks

Gratuity: $185 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

**APPETIZERS** (choose four)
- Spring Pea Ravioli **Ricotta, Manchego, Parmesan, Carrots, Peas, Shallots, Mint Gremolata**
- Lobster & Crab Cakes **Seaweed & Vegetable Salad, Thai Curry Coconut Sauce**
- Tuna Tartare **Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette**
- Crab & Corn Salad **Blackened Corn, Crab Meat, Fennel, Tomatoes, Romaine, Basil, Mint, Parsley, Lemon Yogurt Dressing**
- Tuscan Kale Salad **Frisée, Treviso, Kumquats, Sunflower Seeds, Radishes, Manchego Cheese, Citrus Herb Vinaigrette**
- Endive Salad **Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing**
- Chopped Salad **Turnips, Jicama, Beets, Onions, Green Apples, Fennel, Yellow Peppers, Mushrooms, Quail Egg, Ginger Shallot Vinaigrette**

**MAIN COURSES** (choose four)
- Pistachio Crusted Salmon **Herb Roasted Fingerling Potatoes, Asparagus, Fennel Sauce**
- Coriander Crusted Yellowfin Tuna **Coconut Jasmine Rice, Carrots, Shiitake Mushrooms, Wakame Seaweed, Citrus Spiked Soy Sauce**
- Spice Rubbed Duck Breast **Egg Noodles with Carrots, Zucchini, Kumquat Relish, Cilantro, Scallions, Tamarind Sauce**
- Summer Grain Bowl with Grill Chicken **Freekeh, Quinoa, Wild Rice, Barley, Corn, Cherry Tomatoes, Avocado, Arugula, Feta Cheese, Sunflower Seeds, Lemon & Mint Yogurt Dressing**
- Herb Crusted Rack of Lamb **Brussels Sprouts with Bacon, Potato & Leek Galette, Rosemary Au Jus**
- Herb Roasted Free Range Chicken Breast **Slow Roasted Tomatoes, Herb Quinoa, Balsamic Au Jus (contains pork)**
- Vegetable Tagine **Carrots, Green Peas, Sugar Snap Peas, Tomatoes, Eggplant, Chick Peas, Cashews, Dried Apricots, Coriander, Coconut Rice (VEGAN, GLUTEN FREE)**
- Za'atar Crusted Sea Scallops **Green Tomatillo Rice With Corn, Sautééd Broccolini, Dried Chili Au Jus**
- Braised Short Ribs **Green Tomatillo Rice With Corn, Sautééd Broccolini, Dried Chili Au Jus**
- Parmesan Crusted Cod **Haricot Verts, Confetti Cherry Tomatoes, Relish, Mustard Cream Sauce**

**DESSERTS** (choose three)
- Pineapple Coconut Macaroon Tart **Vanilla Ice Cream, Passion Fruit & Blood Orange Sauces, Toasted Coconut**
- Strawberry Rhubarb Crisp **Vanilla Almond Milk Ice Cream (VEGAN, GLUTEN FREE)**
- Orange Ricotta Cheesecake **Whipped Cream, Kumquat Compote, Raspberry Sauce**
- Key Lime Pie **Creme Chantilly, Raspberry Chambord Coulis**
- Apple Blueberry Crumb Pie **Vanilla Ice Cream, Creme Anglaise, Blueberry Port Sauce**
- Chocolate Mousse Cake **Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar**
- Lavender Crème Brûlée **Pistachio Vanilla Wafer, Fresh Raspberry**
- Mixed Cookie Plate
- Ice Creams & Sorbets
Lunch served Monday through Friday

Minimum sales: Deco Room, $350; Lounge, $500

Price per guest: $45, includes appetizer, main course, dessert, coffee and soft drinks

Gratuity: $145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

APPETIZERS (choose three)
Mesclun Salad  Grape Tomatoes, Lemon Shallot Vinaigrette
Spring Pea Ravioli  Ricotta, Manchego, Parmesan, Carrots, Peas, Shallots, Mint Gremolata
Tuna Tartare  Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette
Classic Caesar Salad  Parmesan, Crisp Garlic Croutons, Caesar Dressing

MAIN COURSES (choose five)
Crab & Pear Salad  Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette
Tuscan Kale Salad With Steak  Frisée, Kumquats, Freekeh, Sunflower Seeds, Radishes, Manchego, Citrus Herb Vinaigrette
Cobb Salad  Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing
Classic Caesar Salad  Chicken, Smoked Trout or Cured Salmon or Grilled Shrimp
Vegetable Tagine  Carrots, Green Peas, Sugar Snap Peas, Tomatoes, Eggplant, Chick Peas, Cashews, Dried Apricots, Coriander, Coconut Rice (VEGAN, GLUTEN FREE)
Summer Grain Bowl with Grill Chicken  Freekeh, Quinoa, Wild Rice, Barley, Corn, Cherry Tomatoes, Avocado, Arugula, Feta Cheese, Sunflower Seeds, Lemon & Mint Yogurt Dressing

DESSERTS (choose three)
Pineapple Coconut Macaroon Tart  Vanilla Ice Cream, Passion Fruit & Blood Orange Sauces, Toasted Coconut
Strawberry Rhubarb Crisp  Red Wine Poached Apples, Housemade Buttermilk Syrup, Cinnamon-Infused Whipped Cream (VEGAN, GLUTEN FREE)
Orange Ricotta Cheesecake  Whipped Cream, Kumquat Compote, Raspberry Sauce
Key Lime Pie  Crème Chantilly, Raspberry Chambord Coulis
Apple Blueberry Crumb Pie  Vanilla Ice Cream, Crème Anglaise, Blueberry Port Sauce
Chocolate Mousse Cake  Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar
Lavender Crème Brûlée  Pistachio Vanilla Wafer, Fresh Raspberry
Mixed Cookie Plate
Ice Creams & Sorbets
Brunch served Saturday and Sunday
Minimum sales: Deco Room, $350; Lounge, $500 (Saturday), $1750 (Sunday)
Price per guest: $40, includes main course, dessert, coffee and soft drinks
Gratuity: $145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

MAIN COURSES (choose six)
- Citrus Cured Salmon Plate: Toasted Bagel, Tomato, Onions, Capers, Mixed Greens
- Classic Eggs Benedict: With Canadian Bacon OR Cured Salmon & Spinach OR Crab Meat & Fennel
- Challah French Toast: Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage Or Fresh Fruit
- Pumpkin Pecan Pancakes: Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage Or Fresh Fruit
- Mediterranean Omelet: Eggplant, Tomatoes, Feta Cheese; Served with Mesclun & French Fries
- Farmer’s Omelet: Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & French Fries
- Cobb Salad: Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing
- Classic Caesar Salad: Chicken, Smoked Trout or Cured Salmon Or Grilled Shrimp
- Lentil & Vegetable Burger: Mesclun Salad, Chive Aioli
- Grilled Chicken Club: Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips
- Sirloin Burger: Cheddar, French Fries
- Crab & Pear Salad: Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette
- Lobster & Crab Cakes: Seaweed & Vegetable Salad, Thai Curry Coconut Sauce
- Tempura Shrimp Sandwich: Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad

DESSERTS (choose three)
- Pineapple Coconut Macaroon Tart: Vanilla Ice Cream, Passion Fruit & Blood Orange Sauces, Toasted Coconut
- Strawberry Rhubarb Crisp: Vanilla Almond Milk Ice Cream (VEGAN, GLUTEN FREE)
- Orange Ricotta Cheesecake: Whipped Cream, Kumquat Compote, Raspberry Sauce
- Key Lime Pie: Crème Chantilly, Raspberry Chambord Coulis
- Apple Blueberry Crumb Pie: Vanilla Ice Cream, Crème Anglaise, Blueberry Port Sauce
- Chocolate Mousse Cake: Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar
- Lavender Crème Brûlée: Pistachio Vanilla Wafer, Fresh Raspberry
- Mixed Cookie Plate
- Ice Creams & Sorbets
## Cocktail Hours
Minimum sales: Deco Room, $500; Lounge, $2500 (Sunday – Wednesday), $3500 (Thursday – Saturday)
Gratuity: $145 or $185 per server, or 20% depending on event total and duration; Tax: 8.875%; other fees may apply

## STATIONARY PLATES for receptions or a cocktail hour before dinner (only available for evening events)

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
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<tbody>
<tr>
<td>Artisanal Cheese Plate</td>
<td>$5 per guest</td>
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<tr>
<td>Cruditées</td>
<td>$4 per guest</td>
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<tr>
<td>Housemade Guacamole and Chips</td>
<td>$30 per platter (serves ten)</td>
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<tr>
<td>Shrimp Cocktail</td>
<td>$30 per dozen</td>
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<tr>
<td>Oyster Stands</td>
<td>$2.25 per oyster (minimum order one dozen)</td>
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<tr>
<td>Malpeque Oysters served on the half shell</td>
<td>$30 per platter (serves ten)</td>
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<tr>
<td>Crostini Three Ways</td>
<td>$40 per platter (serves ten)</td>
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<tr>
<td>Tomato &amp; Basil Bruschetta</td>
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<tr>
<td>Cured Salmon Crostini with Dill Crème Fraîche</td>
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<tr>
<td>Herb Pesto &amp; Goat Cheese Crostini</td>
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<tr>
<td>Cured Meat Plate</td>
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<tr>
<td>Serrano Ham, Dried Sausage</td>
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<tr>
<td>Turkey Ham, Country Bread</td>
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## PASSED HORS D’OEUVRE (choose five) (only available for evening events)
$10 per guest per half hour, minimum duration 1-1/2 hours

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
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<tbody>
<tr>
<td>Fresh Vegetable Spring Rolls</td>
<td>Ginger Sesame Dipping Sauce</td>
</tr>
<tr>
<td>Crispy Goat Cheese, Tomato &amp; Basil Ravioli</td>
<td>Roasted Tomato Dipping Sauce</td>
</tr>
<tr>
<td>Jalapeño Cheese Puffs</td>
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<tr>
<td>Lobster &amp; Crab Cakes</td>
<td>Lemon &amp; Mustard Aioli</td>
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<tr>
<td>Tuna Tartare</td>
<td>Crisp Corn Tortilla</td>
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<tr>
<td>Shrimp &amp; Mango Spring Roll</td>
<td>Ginger Sesame Dipping Sauce</td>
</tr>
<tr>
<td>Duck Confit on Sesame Crouton</td>
<td>Red Cabbage &amp; Tamarind Sauce</td>
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<tr>
<td>Steak Crostini</td>
<td>Truffle Creamed Spinach</td>
</tr>
<tr>
<td>Chicken &amp; Mushroom Empanaditas</td>
<td>Tomatillo Dipping Sauce</td>
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</tbody>
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