



Events at North Square

The Deco Room



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.

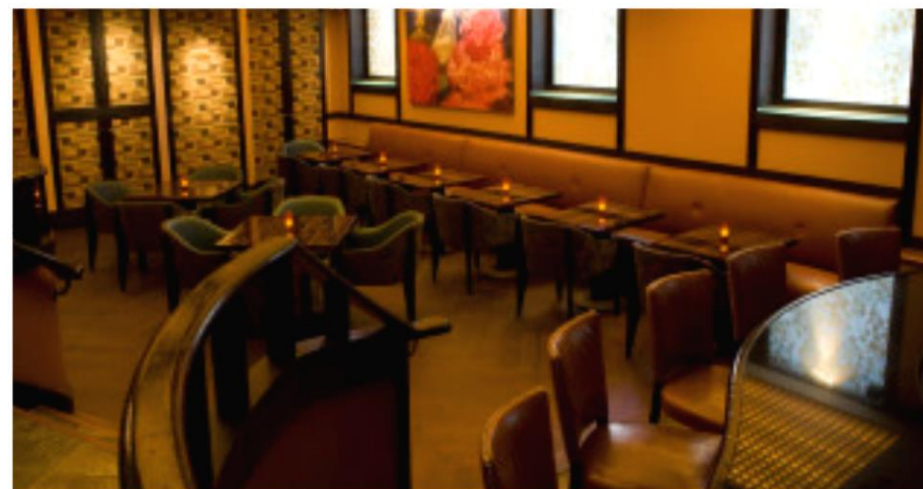


The Lounge



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):

- Crab Cake *Spicy Tartar Sauce*
- Salmon Tartare* *Ginger Cured Vegetables, Avocado, Citrus*
- Fried Calamari *Spicy Tomato Sauce*
- Housemade Guacamole & Chips
- Caesar Salad *Romaine, Kale, Parmesan, Croutons, Anchovy Dressing*
- Endive Salad *Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing*

Entrees (choose four)

- Coriander Crusted Salmon* *Coconut & Wakame Rice Timbale, Shiitake Mushrooms, Citrus Soy Sauce*
- Vegan Thai Curry *Bok Choy, Peppers, Tomatoes, Squash, Bamboo Shoots, Peanuts, Coconut Jasmine Rice*
- Parmesan Crusted Halibut *Herbed Coucous, Roasted Cauliflower with Raisins & Almonds, Orange and Mustard Cream Sauce*
- Grilled Skirt Steak *Sautéed Spinach, Roasted Sweet & Fingerling Potatoes, Bourbon Au Jus*
- Marinated Free-Range Chicken Breast *Root Vegetable and Dried Fruit Ragout, Creamy Polenta, Thyme Au Jus*
- Rack of Lamb *Brussels Sprouts, Potato & Leek Galette, Rosemary Au Jus*

DESSERTS (choose three)

- Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*
- Apple Walnut Tart *Vanilla Gelato and Crème Anglaise*
- Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*
- Pear and Cranberry Crisp (Vegan) *Vanilla Vegan Ice Cream*
- Cookie Plate
- Gelato/Sorbet



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*

Salmon Tartare* *Ginger Cured Vegetables, Avocado, Citrus*

Fried Calamari *Spicy Tomato Sauce*

MAIN COURSES (choose five)

Mixed Grain Bowl with Grill Chicken *Barley, Wild Rice, Quinoa, Roasted Market Vegetables, Pomegranate Seeds, Curry Labne*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips*

Marinated Free-Range Chicken Breast *Root Vegetable and Dried Fruit Ragout, Creamy Polenta, Thyme Au Jus*

Sirloin Burger *Cheddar, French Fries*

Lamb Burger *Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries*

Hot Roasted Turkey Sandwich *Cranberry Pecan Bread, Provolone Cheese, Sliced Apples, Watercress, Honey Mustard Aioli; Served with an apple and Radish Slaw, Toasted almonds, and Fresh Herbs*

Coriander Crusted Salmon *Coconut & Wakame Rice Timbale, Shiitake Mushrooms, Citrus Soy Sauce*

Farmer's Omelet *Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & French Fries*

DESSERTS (choose three)

Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*

Apple Walnut Tart *Vanilla Gelato and Crème Anglaise*

Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*

Pear and Cranberry Crisp *(Vegan) Vanilla Vegan Ice Cream*

Cookie Plate

Gelato/Sorbet





Brunch served Saturday and Sunday

Minimum sales: Deco Room, \$350; Lounge, \$500 (Saturday), \$1800 (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)

Buttermilk Blueberry Pancakes *Choice of Apple Wood Smoked Bacon or Chicken & Apple Sausage*

Eggs MacDougal* *Two Poached Eggs on an English Muffin with Canadian Bacon Or With Spinach & Cured Salmon ;Served with Saffron Aioli Served with French Fries & Mesclun Salad*

Brunch Tasting *Baby Buttermilk Blueberry Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage, French Fries*

Challah French Toast *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*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips*

Sirloin Burger *Cheddar, French Fries*

Lamb Burger *Pickled Vegetables, Lettuce, Tomato, Onion, Lemon Aioli, Fries*

Grain Bowl *Barley, Wild Rice, Quinoa, Roasted Market Vegetables, Pomegranate Seeds, Curry Labne*

DESSERTS (choose three)

Chocolate Mousse Cake *Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato*

Apple Walnut Tart *Vanilla Gelato and Crème Anglaise*

Key Lime Pie *Chantilly Cream, Raspberry Chambord Sauce, Fresh Raspberries*

Pear and Cranberry Crisp *(Vegan) Vanilla Vegan Ice Cream*

Cookie Plate

Gelato/Sorbet



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)

Artisanal Cheese Plate	\$5 per guest
Crudités	\$4 per guest
Housemade Guacamole and Chips	\$30 per platter (serves ten)
Shrimp Cocktail	\$30 per dozen
Crostini Three Ways <i>Tomato & Basil Bruschetta,</i> <i>Cured Salmon Crostini with Dill Crème Fraîche,</i> <i>Herb Pesto & Goat Cheese Crostini</i>	\$30 per platter (serves ten)
Cured Meat Plate <i>Serrano Ham, Dried Sausage,</i> <i>Turkey Ham, Country Bread</i>	\$40 per platter (serves ten)

PASSED HORS d’OEUVRE (choose five)
(only available for evening events)
\$10 per guest per half hour, minimum duration 1-1/2 hours

Fresh Vegetable Spring Rolls *Citrus Spiked Soy Sauce*
Crispy Goat Cheese, Tomato & Basil Ravioli *Roasted Tomato Dipping Sauce*
Jalapeño Cheese Puffs
Lobster & Crab Cakes *Lemon & Mustard Aioli*
Salmon Tartare *Crisp Corn Tortilla*
Shrimp & Mango Spring Roll *Ginger Sesame Dipping Sauce*
Steak Crostini *Truffle Creamed Spinach*
Chicken & Mushroom Empanaditas *Tomatillo Dipping Sauce*

