

## BAR MENU

OPEN BAR	One Hour/pp	Two Hours/pp	Three Hours/pp	Four Hours/pp
Standard Beer & Wine only	\$16	\$24	\$31	\$39
Standard	\$19	\$27	\$35	\$43
Premium Beer & Wine only	\$22	\$31	\$40	\$48
Premium	\$26	\$35	\$46	\$55
Deluxe	\$32	\$44	\$55	\$65

\* Deluxe brands may include any of the packages products\*

\* All bottled beer selections may vary based on seasonal selections and availability\*

STANDARD BRANDS				
LIQUOR - HOUSE		BEER (bottles)		WINE
• Vodka	• Whiskey	• Miller Lt.	• Michelob Ultra	• Camelot Pinot Grigio
• Gin	• Tequila	• Coors Lt.	• Kaliber NA	• Treana White Blend
• Rum				• Camelot Cab Sauv
				• Troublemaker Red Blend

PREMIUM BRANDS				
LIQUOR		BEER (bottles)		WINE
• Vodka - Absolut	• Scotch - Johnnie Walker Red	• Heineken Lt.	• Avery White Rascal	• Ruffino Pinot Grigio
• Gin - Beefeater	• Whiskey - Jameson	• Corona	• Brooklyn Lager	• Pepi Sauv Blanc
• Rum - Bacardi	• Tequila - Olmeca Plata	• Amstel	• New Belgium Fat Tire	• Layer Cake Chard
		• Becks	• Sierra Nevada	• Troublemaker Red Blend
		• Harp	• Yuengling	• Hahn Pinot Noir
		• Woodchuck Cider		• Layer Cake Shiraz

DELUXE BRANDS				
LIQUOR		BEER (bottles)		WINE
• Vodka - Grey Goose	• Scotch - Chivas	• Angry Orchard Ginger Apple		• Ruffino Pinot Grigio
• Gin - The Botanist	• Whiskey - JP Weisers	• Bell's Two Hearted Ale		• Nobile Sauv Blanc
• Rum - Meyers	• Tequila - Avion Silver	• Devils Backbone 8 Point IPA		• Stone Cap Reisling
		• Flying Dog Raging Bitch		• Layer Cake Chard
		• Lagunitas Lil Sumpin Sumpin		• Troublemaker Red Blend
		• Sam Smith Oatmeal Stout		• Acacia Pinot Noir
		• Sam Smith IPA	• Leffe Blonde	• Layer Cake Malbec
		• Boddingtons	• Hoegaarden	• McManis Lodi Zinfandel
		• Rogue Dead Guy Ale	• Magners Cider	

### DRINK TICKETS

Drink tickets are a great way to keep track of how much you are spending on alcohol for company events, private parties, and receptions. Tickets are purchased in advance and are available at three various price points. Each drink ticket is valid for one drink and can be bought in any quantity 10 to 200. The drink tickets are non-refundable and only good for select items as described in the deluxe, premium and standard break downs.

Drink tickets are bought in only one of the following denominations per event:

Standard Ticket Package: \$7

Premium Ticket Package: \$8

Deluxe Ticket Package: \$9

### CONSUMPTION BARS

Consumption bars are paid for by the drink and do not have any set price. Drinks are either purchased by the guests on a cash and carry basis, or by the host as a credit tab that can be settled at the end of the event. If the host chooses to pick up the tab they can also set a limit of how much they wish to spend by putting a cap on the open bar. Any of our bottled beers, wines and liquors are available for a consumption-based bar.

ALL BAR PACKAGES CAN BE MADE AVAILABLE IN OUR PUB AREA AND WILL INCLUDE SPECIFIC IMPORT, DOMESTIC AND CRAFT DRAUGHT BEER!!

\*\*All food and beverage packages are subject to sales tax, 18% gratuity, and 3% banquet service charge.\*\*

# BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.



**ELEPHANT & CASTLE**  
PUB AND RESTAURANT

Elephant & Castle: Penn Ave, Washington, DC • 1201 Pennsylvania Ave. NW • 202-347-7707

Elephant & Castle: Eye St, Washington, DC • 900 19th St. NW • 202-296-2575

### Hours of Operation

Sunday 10:00 am - 10:00 pm • Monday to Wednesday: 11:00 am - 11:00 pm  
Thursday & Friday: 11:00 am - 12:00 am • Saturday 10:00 am - 12:00 am

ElephantCastle.com



#ElephantCastle

# GROUP DINING

Whatever the occasion  
Elephant & Castle is  
happy to host your party.

Depending on the  
size of your group we are  
able to customize a menu  
to meet your needs for  
lunch or dinner.

One of our managers  
will work with you  
to choose from our  
extensive menu of  
offerings and we will  
put together a pre-set  
menu tailor made for  
your group.



## PLATTERS

	Full	Half
• Cheese & crackers	\$65	\$40
• Hummus & naan or veggies	\$40	\$25
• Pub pretzels with spiced red ale mustard	\$55	\$30
• Chicken wings served buffalo style or naked with buttermilk bleu cheese	\$55	\$30
• Chicken tenders served with honey mustard	\$40	\$25
• Beer battered shrimp	\$60	\$35
• Shrimp cocktail	\$55	\$30
• Bangers in blankets	\$35	\$20
• Truffle parm potato crisps with malt vinegar aioli	\$40	\$25
• Panko crusted fried pickles with roasted red pepper aioli	\$35	\$20
• Chicken or veggie lettuce wraps with chow mein noodles in a hoisin peanut sauce	\$55	\$30
• Mini stuffed yorkies with sliced roast beef, rich gravy and horseradish aioli	\$55	\$30
• Standard burger sliders with house made burger sauce and american cheese	\$40	\$25
• Dessert Platter with cookies, dessert bars and bread pudding	\$35	\$20
• Fresh cut seasonal fruit add yogurt dip for additional \$10	\$40	\$25
• Vegetables & Ranch Dip	\$40	\$20
• Cookie Platter	\$35	\$20

## BREAKFAST BUFFETS

### Quick Pick \$10/person

- Fresh brewed coffee and selection of teas.
- Fresh cut seasonal fruit and assorted muffins.

### The Continental \$15/person

- Fresh brewed coffee, selection of teas and assorted juices.
- Fresh cut seasonal fruit, assorted muffins and danishes with butter and preserves.
- Selection of yogurts and cereals.

### The American \$20/person

- Fresh brewed coffee, selection of teas and assorted juices.
- Fresh cut seasonal fruit and assorted breakfast breads and bagels with cream cheese, butter and preserves.
- Scrambled eggs, crisp bacon, breakfast sausages and potatoes.

## LUNCH BUFFETS

<b>The George</b>	1 Salad	1 Entree	1 Side	\$16/person
<b>The William</b>	1 Salad	2 Entrees	1 Side	\$19/person
<b>The Charles</b>	2 Salad	2 Entrees	2 Side	\$23/person
	Each additional Salad or Side			\$2/person
	Each additional Entrée			\$4/person
	Dessert Bites (brownies, cheesecake and bread pudding)			\$3/person

### SALADS

- **Mixed Greens** field greens, fresh tomato, red onion slivers, shredded carrot, cucumber matchsticks and red wine vinaigrette
- **Caesar** romaine, crisp croutons, bacon bits and shaved parmesan
- **Rocket** baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette and crumbled goat cheese

### ENTREES

- **Castle Club** roasted turkey, tomato, lettuce, aged cheddar, mayo and bacon on multigrain toast
- **Turkey Club Wrap** roasted turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole, chipotle mayo on sundried tomato flour tortilla
- **Cajun Caesar Wrap** cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon and shaved parmesan cheese on sundried tomato flour tortilla
- **Veggie Wrap** assorted grilled seasonal vegetables and guacamole on sundried tomato flour tortilla
- **French Dip** with sautéed mushrooms, onions, horseradish aioli and swiss cheese served with au jus
- **Standard Burger Sliders** with house made burger sauce and american cheese
- **Lettuce Wraps** chicken, vegetables and chow mein noodles in a hoisin peanut sauce (can be done veggie)
- **Jalapeno Mac & Cheese** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)
- **Applewood Salmon** applewood marinated wild Pacific salmon
- **Fish & Chips** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce

### SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Basmati rice
- Market soup

## DINNER BUFFETS

<b>The Kate</b>	1 Salad	1 Entree	1 Side	\$20/person
<b>The Diana</b>	1 Salad	2 Entrees	1 Side	\$24/person
<b>The Elizabeth</b>	2 Salad	3 Entrees	2 Side	\$30/person
	Each additional Salad or Side			\$2/person
	Each additional Entrée			\$5/person
	Dessert Bites (brownies, cheesecake and bread pudding)			\$3/person

All dinner buffets include dinner rolls, coffee, and soda.

### SALADS

- **Mixed Greens** field greens, fresh tomato, red onion slivers, shredded carrot, cucumber matchsticks and red wine vinaigrette
- **Caesar** romaine, crisp croutons, bacon bits and shaved parmesan
- **Rocket** baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette and crumbled goat cheese

### ENTREES

- **Fish & Chips** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce
- **Shepherd's Pie** seasoned ground beef, lamb and vegetables topped with garlic mashed potatoes, crisp onions and rich beef gravy
- **Stuffed Yorkshire Pudding** with tender roast beef and rich beef gravy
- **Butter Chicken** curried tomato cream sauce topped with chopped cilantro and lightly spiced yogurt
- **Tomato Basil Linguini** roasted tomato sauce, with shaved parmesan, toasted panko crumb and fresh basil
- **Grilled Salmon** Atlantic salmon with garlic herb butter, fresh dill, and sliced lemon; served with mashed potatoes and seasonal vegetables
- **Marinated Sirloin** grilled tender bloody mary marinated sirloin steak
- **Lemon Herb Chicken** lemon herb marinated roasted chicken
- **Bacon Wrapped Meatloaf** house made bacon wrapped meatloaf topped with peppercorn beef gravy
- **Jalapeno Mac & Cheese** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)

### SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Basmati rice
- Market soup

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**