

events by Marriott



breakfast



breaks



lunch



reception

dinner



beverage

healthy



technology

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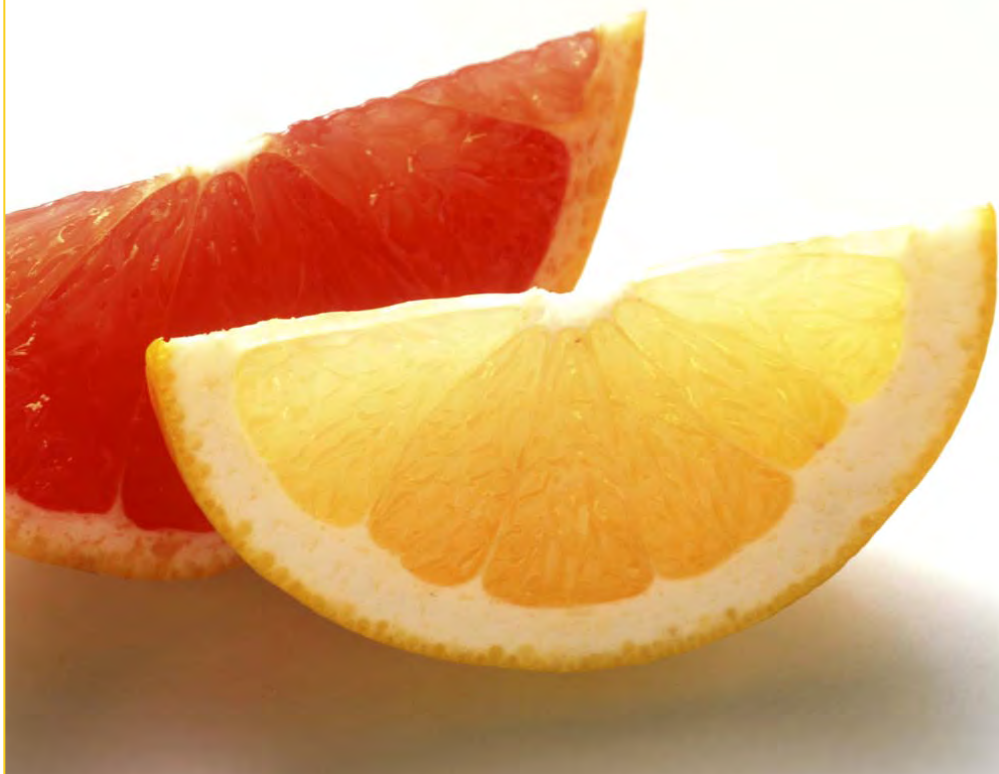
crafted for you

BETHESDA MARRIOTT - POOKS HILL

5151 POOKS HILL ROAD | BETHESDA | MD 20814

www.marriott.com/wasbt

breakfast

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SEASON

[cereals](#)[juices](#)[coffee](#)[teas](#)[pastries](#)[milk](#)[yogurt](#)[eggs](#)

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continental breakfast

quick | \$ 20

assorted juices

seasonal fruits and berries

plain & filled croissants, danish and muffins

assorted bagels with condiments

soft drinks and bottled water

deluxe | \$ 24

assorted juices

seasonal fruits and berries

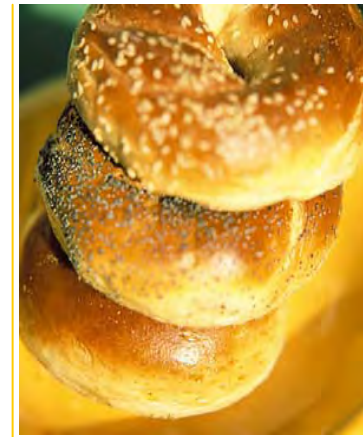
plain & filled croissants, danish and muffins

assorted bagels with condiments

homemade granola

assorted fruit and plain yogurts

soft drinks and bottled water



all breakfasts includes freshly brewed colombian coffee, specialty teas and tisanes

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plated breakfast

all plated breakfasts includes

orange juice

bakery basket of plain & filled
croissants, danish and muffins

potato | choose one

skillet potatoes

chive and onion potatoes

cheesy breakfast potatoes

classic fare | \$ 22

scrambled eggs with crisp
bacon and sausage

french toast | \$ 28

crunchy french toast with
warm fruit topping and sugar
free maple syrup with crisp
bacon, chicken-apple
sausage

frittata | \$ 26

frittata of asparagus, red
onions, sun-dried tomatoes
and prosciutto shards topped
with mozzarella and sharp
cheddar

eggs benedict | \$ 26

poached eggs over potato
pancakes and chive
hollandaise sauce



all breakfast includes freshly brewed colombian coffee, specialty teas and tisanes

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breakfast buffet

capital breakfast | \$ 28 per person

assorted juices

seasonal fruits and berries

plain & filled croissants, danish and muffins

assorted bagels with condiments

cold cereals served with whole, low fat and skim milk

individual fruit yogurt with almond granola topping

scrambled eggs

crisp bacon and sausage

skillet potatoes with onions and chives

soft drinks and bottled water

(25) person minimum for breakfast buffet and/or omelet

add \$150 for groups under 25

omelet station | \$ 8 each*

made to order eggs with diced ham, cheese, oyster mushrooms, peppers, tomatoes, spinach, asparagus spears, spring onions, bacon and chives

(1) attendant per (75) guests required,

\$ 150 per attendant fee will apply



all breakfasts includes freshly brewed colombian coffee, specialty teas and tisanes

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tier one | \$3 each

assorted cold cereals

tier two | \$4 each

smoothie (blackberry, strawberry, melon, kiwi)

fresh fruit and berry granola parfait

asparagus, red onions, sun dried tomato and prosciutto frittata

tier three | \$6 each

belgian waffles topped with fresh fruits and pure maple syrup

apple cinnamon pancakes with strawberry whipped cream

crunchy french toast with warm fruit topping and sugar free maple syrup

cheese blintzes with warm fruit topping and whipped cream

tier four | \$7 each

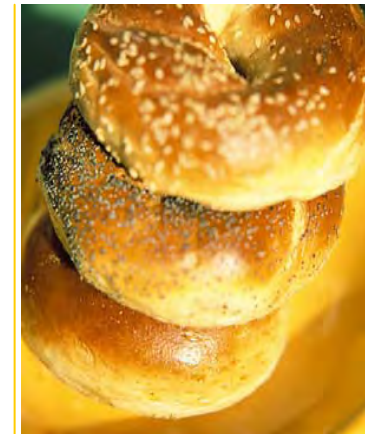
egg, turkey bacon, spinach and sharp cheddar panini

poached egg on potato hash, flavored hollandaise

smoked salmon, capers, diced onions, chopped egg display

sliced meats and artisan cheese display

tropical fruit with prickly pear nectar



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DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

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> pm - afternoon



am breaks

parfaits | \$ 13

individual fruit and granola parfaits
assorted gourmet breakfast bars

something for everyone | \$ 15

assortment of whole fresh seasonal fruit
"hummus trio" traditional, roasted red pepper, basil with pita chips
and bread planks
mini pistachio biscotti

savory and sweet | \$ 18

napoleon of goat cheese, sun dried tomato and olive tapenade
cruités of seasonal fresh vegetables
cucumber -yogurt dip
apple cinnamon pancakes topped with fresh fruits and raspberry
cream, passion fruit nectar

all breaks include assorted soft drinks, bottled waters, freshly brewed colombian coffee and tea service

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pm breaks

afternoon snack | \$15

assortment of mini chocolate desserts
outside - in cheddar sliders on mini buns
fresh seasonal berries with flavored whipped cream

the maryland twist | \$18

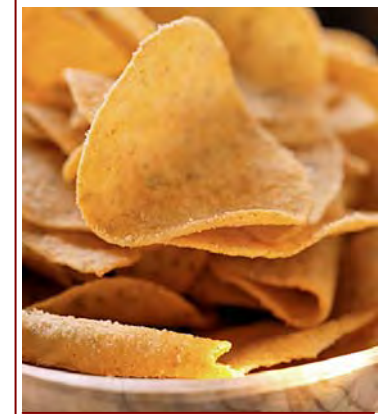
individual crudités with roasted pepper dip
roasted tomato, pesto & goat cheese
bruschetta with caramelized red onion
mini crab cake sliders with chives aioli
warm mini berry crumble

bethesda break | \$15

assorted ice cream and fruit yogurt bars
tropical chips & pita display with baba ganoush, hummus & herbed boursin cheese dip
grilled mini turkey reuben sandwiches

ballpark break | \$18

miniature hot dogs with condiments
tri-colored tortilla chips con queso
mini soft pretzels with mustard
fresh fruit smoothies



all breaks include assorted soft drinks, bottled waters, freshly brewed colombian coffee and tea service

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a la carte coffee breaks

am breaks

freshly brewed colombian coffee service	\$60 per gallon
assorted teas and tisanes	\$55 per gallon
orange or grapefruit juice	\$25 per gallon
apple, cranberry or tomato juice	\$25 per gallon
assorted pepsi® soft drinks	\$4 per bottle
bottled water	\$4 per bottle
starbucks® frappucino	\$6 per bottle
assorted energy drinks	\$6 per bottle
freshly baked croissants	\$45 per dozen
freshly baked danish	\$42 per dozen
freshly baked muffins	\$45 per dozen
assorted bagels with condiments	\$48 per dozen
warm cinnamon sticky buns	\$42 per dozen



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a la carte coffee breaks

pm breaks

individual bags of potato chips, popcorn and pretzels	\$3 per bag
individual fruit yogurts with granola	\$4 each
ice cream and frozen yogurt bars	\$4 each
assortment of whole seasonal fresh fruit	\$3 per piece
seasonal fresh cut fruits and berries	\$8 per person
tea cookies and biscotti selection	\$30 per dozen
freshly baked cookies or gourmet brownies	\$36 per dozen
soft pretzels with mustard and jalapeno cheese sauce	\$32 per dozen
assorted mini pastries	\$28 per doze
peanuts or bar mix	\$15 per pound
trail mix, mixed nuts or wasabi peas	\$18 per pound
spinach and cheese dip or artichoke and crabmeat dip with tortilla chips	\$8 per person
jalapeno cheese dip, guacamole or hummus with tortilla chips	\$7 per person
salsa, bleu cheese or onion dip with tortilla chips	\$8 per person



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plated lunch

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all plated lunches include
choice of house or caesar salad
bethesda bread basket service
chef's choice of seasonal vegetables and starch
chef's choice of dessert
iced tea, coffee and tea service



salad selections

house salad

frisee, treves, spinach, shaved fennel,
sun dried tomato, balsamic vinaigrette

pear, arugula and endive salad

with candied walnuts, dijon, may tag
blue cheese, dijon vinaigrette

caesar salad

romaine hearts, garlic croutons,
parmesan, caesar dressing

dessert selections

fresh fruit tart on painted plate

warm chocolate lava cake , whipped
cream

apple blossom with caramel sauce
and cinnamon cream

new york cheese cake with fruit coulis

chicken | \$ 30

grilled boneless chicken plum
tomato, caper berries &

lemon glaze

beef | \$ 34

grilled top sirloin with balsamic
demi glaze

salmon | \$ 31

herb crusted salmon old bay
buerre blanc

enhancements | \$4

assorted soft drinks

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light plated lunch



all light plated lunches include

choice of soup de jour or fruit plate
bethesda bread basket service
condiments and dessert
accompanied by iced tea, coffee and tea service

chicken caesar salad | \$ 27

grilled basil pesto chicken, hearts of romaine
shaved parmigiano cheese, focaccia croutons
caesar dressing

steak and blue cheese salad | \$ 30

sliced top sirloin with peppercorn maytag blue
cheese dressing

shrimp | \$ 30

rosemary shrimp with lime ginger dressing served
with a multi bean salad & micro green chiffonade

enhancements | \$4

assorted soft drinks

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themed buffets

all buffet lunch include bethesda bread basket, coffee and tea service

asian | \$ 38

hot and sour soup

vegetable spring roll
sweet chili dipping sauce

rice salad with ginger-soy dressing

green papaya slaw with chili-lime dressing

thai roast chicken

lemongrass alaskan cod with ginger glaze

mongolian beef

broccoli with garlic and shao hsing rice
wine

steamed jasmine rice

mandarin flan

coconut cream torte

tex-mex | \$ 36

black bean soup

traditional seafood ceviche in
yucatan citrus

tostada salad bar

with lettuce, grated cheese, roasted
peppers, relishes, tostada chips,
tomatoes, salsa and ranch dressing

build your own taco bar

seasoned shredded beef,
ancho-chilli chicken, warm flour
tortillas and appropriate condiments

poblano chili swordfish with tomatillo
salsa

mexican rice

southwestern succotash

key lime pie

caramel flan with seasonal berries

(25) person minimum for lunch buffets

add \$ 250 for groups under 25 guests



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lunch buffet

all buffet lunch include bethesda bread basket, coffee and tea service

italian | \$ 36

minestrone soup

traditional caesar salad

chilled pasta salad with hearts of palm
and olives

fresh mozzarella and plum tomato
display, balsamic reduction

agio bruschetta, grilled rustic bread

herb crusted halibut, lemon- pepper oil

chicken breast saltimbocca, light sage
gravy

roasted garlic and spinach tortellini
with roasted pepper pesto

sautéed seasonal vegetables

vanilla bean panna cotta

tiramisu with espresso sauce

(25) person minimum for all lunch buffets

add \$ 250 for groups under 25 guests

pooks hill bounty | \$ 35

chef crafted fresh soup

sonoma field greens, balsamic vinaigrette

fresh tuna nicoise salad

bok choy & pan-fried tofu salad

purple potato, green beans, edamame &
red onion salad

rustic breads and multi grain rolls

deli selections

country smoked ham

roasted turkey breast

horseradish crusted roast beef

grilled pesto chicken

wisconsin swiss

colby jack

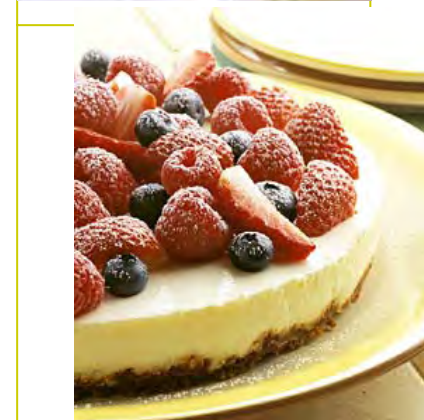
sharp cheddar

individual terra chips, sun chips

olives, tomatoes, lettuce, red onions, pickles

chocolate cake

sugar free fruit swirl cheese cake



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lunch buffet

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all buffet lunch include bethesda bread basket, chef crafted fresh soup, coffee and tea service

panini sandwich & salad buffet | \$ 39 per person

Salads | choose 2

caesar: romaine lettuce,

shaved asiago-parmesan, croutons
and tangy caesar dressing

asian: circus frisee, lollo rossa, baby
spinach shaved carrot, peanuts,
cellophane noodles and sesame soy
vinaigrette

fall: baby arugula, radicchio, endive
walnuts, gorgonzola cheese, and italian
herb vinaigrette

greek: baby arugula, radicchio, endive,
vine tomatoes, crumbled feta cheese,
kalamata olives and greek vinaigrette

traditional: romaine, grape tomatoes,
red onions, cucumbers and pepper
cream

paninis | choose 3

pancetta gorgonzola, apple, arugula
on ciabatta loaf

portobello, fresh mozzarella,
caramelized red onion on onion basil
focaccia

roast turkey, gruyere, on multi whole
grain bread

grilled chicken, watercress, sun dried-
tomato- pesto, smoked gouda on
rosemary focaccia

dessert

fresh fruit tart

sugar free chocolate cake



bistro box lunches | \$28 each

all box lunches includes

whole fruit

bag of chips

specialty salad

jumbo cookie

bottled water

sandwiches | choose 3

vegetarian

tomato and fresh mozzarella on focaccia

honey ham

ham and swiss on a brioche roll

grilled chicken

grilled chicken breast on ciabatta

roast turkey

roasted turkey breast and cheddar on farm house wheat roll

roast beef

roast beef and cheddar on onion roll

enhancements | \$4 each

trail mix

yogurt covered pretzels

chocolate covered raisins

energy bars

enhancements | \$6 each

fruit cup

mini crudité's with blue cheese dip



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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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cold hors d'oeuvres



traditional | \$3.50 each

salmon mousse in endive blades

chicken au poivre, pumpnickel on toast point

edamame & cucumber roulade

oven dried tomato, crème fraich, onion marmalade on ciabatta

traditional humus on grilled pita chip

char grilled yellow pepper, roasted baby artichokes on onion focaccia

shrimp, cream cheese, dark rye

specialty | \$4.50 each

california rolls topped with seaweed salad

chili corn bread, oven dried pancetta, avocado mousse and micro-cilantro

prosciutto, asian pear, cream cheese, date with mint

beef tenderloin with horseradish cream, grilled cipollini onion

endive blades with roquefort cheese & micro greens

signature | \$5.50 each

ginger crusted tuna, bok choy & wasabi mayonnaise salad on fried lotus chip

minted date, scallions on jicama

cocktail blini, crème fraich and caviar

duck breast, sweet apricots with candied orange

coconut curry scallop, on asian pear, kumquat marmalade

fifty (50) pieces minimum for hors d'oeuvres

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hot hors d'oeuvres

traditional | \$3.50 each

spanakopita

chicken satay, pineapple basil chutney

coconut chicken, mandarin sauce

balsamic fig flatbread

miniature beef wellington, brandy sauce

vegetable pot stickers

assorted miniature quiches

spring roll, sweet chili sauce

apple & almond brie purse

teriyaki beef satay

chicken quesadilla triangle

wild mushroom empanada

beef empanada

mini shepherds pie

chicken chilito

beef hibachi

blue cheese & fig lollipops

buffalo chicken spring roll

crispy asparagus in phyllo

beef & mushrooms brochette



specialty | \$4.50 each

crab cake, pommery basil dip

goat cheese artichoke tart

plantain crusted shrimp, spicy

mustard sauce

beef tenderloin brochettes,
tomato jam

sweet potato & coconut chicken
fingers

tuscan chicken fontina bite

maple pecan chicken fingers

mushroom duxelle mini croissant

parmesan artichoke hearts

chicken marrakesh pyramid

fifty (50) pieces minimum for hors d'oeuvres

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signature | \$5.50 each

cocktail lamb chops, mint
chutney

shrimp shaomai, teriyaki sauce

somosas in fillo

olive & sun dried tomato mini
croissant

chicken marsala pot pie

ratatouille fillo star

mini cheese deep dish pizza

chipotle steak churrasco kabob

lobster & mango crisp

antipasto skewer

hazelnut crusted chicken fingers

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specialty display stations

seafood market display | \$19 per person

jumbo shrimp

crab claws

oysters on half shell

cocktail sauce

mango mustard

hot sauce & horseradish

jalapeño tarter sauce

sushi display | \$13 per person*

california rolls

cucumber rolls

spicy tuna rolls

shrimp rolls

spicy yellowtail rolls

sashimi

wasabi

pickled ginger

soy sauce

*sushi chef required | \$ 200



enhancement

ice craving | \$ 300 per block

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displays

middle east market | \$8.50 per person

tomatoes, cucumbers, kalamata olives, dill cucumber yogurt, hummus, tabbouleh, baba ghanoush & pita bread

dry snacks | \$5.25 per person

terra chips, pretzels, mixed nuts, tortilla chip, salsa & onion dip

dim sum station | \$13 per person

assortment of delicious small bites to include hargow, vegetable spring rolls, shao mai, thai money bags, potstickers, pork buns & shrimp twist

slider station | \$14 per person*

boneless buffalo chicken with blue cheese; carrot & celery slaw crab cake slider with remoulade sauce; old bay & vinegar chips

*\$150 attendant fee will apply

(1) attendant for every (50) guests required



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displays

grilled vegetables | \$6.25 per person

zucchini, yellow squash, portobello mushroom,
red pepper & asparagus

dip duo | \$9.50 per person

spinach & artichoke dip
maryland crab dip
baguette slices, pita & bagel chips

cheeseboard | \$7.50 per person

parmigiano reggiano, gorgonzola, brie, Montrachet,
cheddar cheese, crackers & sliced french bread

sweet brie en croute | \$115 per wheel

one kilo wheel with dried apples, apricots, cranberries
& walnut baked in puff pastry
(serves 30 people)

savory brie en croute | \$115 per wheel

one kilo wheel with roasted red peppers, kalamata olives
capers & sun dried tomatoes
(serves 30 people)



hanger steak station | \$10.50 per person

sliced grilled hanger steak with steak butter and agio's
signature grilled garlic ciabatta bread

smoked salmon | \$9.50 per person

capers, minced red onions, chopped eggs with
wesphalia rye

fruit fondue | \$8 per person

cubed fruit, pound cake & milk chocolate

vegetable crudite | \$6 per person

accompanied by dill, onion & pepper-cream dips

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risotto bar | \$10 per person*

traditional saffron or country style with cannellini beans, tomatoes, zucchini & onions

vegetarian pad thai | \$10 per person*

bok choy, carrots, bean sprouts, tofu, shiitake mushrooms, chiffonade of basil, cilantro, coarsely ground peanuts & lime wedges

add chicken \$3.25

add shrimp \$6.50

*\$150 attendant fee will apply

(1) attendant for every (100) guests required

take action

quesadilla station | \$12 person*

cheese, herbs, grilled vegetables, chicken or shrimp, in a grilled flour tortilla with pico de gallo, sour cream & guacamole in a flour tortilla

pasta | \$13 per person*

rigatoni with sweet italian sausage, rapini, tomatoes & parmesan shards; parparadelle with wild mushroom; pan brown potato gnocchi with sage butter sauce

guacamole station | \$8.50 per person*

blending your choice of orange segments, poached garlic cloves, reduced tomatoes, jalapenos, cilantro & minced red onions, pico de gallo, roasted corn, black beans & tortilla chips

korean beef lettuce wrap | / \$11 per person*

striploin thinly sliced, rubbed with sesame oil, salt & pepper, crispy scallions tossed in soy sauce & seasm oil served in butter lettuce cups rubbed with chili powder, sugar & toasted sesame seeds

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carved to order

rack of lamb | \$40 per rack

mint sauce

sliced french baguettes

(8 chops per rack)

tenderloin of beef | \$330 per loin

horseradish, dijon mustard & bearnaise sauce

cocktail rolls

(serves 25 people)

top round of beef | \$385 per round

whole grain mustard, mayonnaise & horseradish

cocktail rolls

(serves 40 people)

peking duck | \$14 per person

with scallions & plum sauce

wonton wrappers

bourbon glazed ham | \$300 per round

mustard, mayonnaise & horseradish

biscuits

(serves 40 people)



turkey breast | \$230 per breast

whole grain mustard, herbed mayonnaise

apricot –cranberry chutney & cocktail rolls

(serves 30 people)

vegetable strudel | \$185 per loaf

seasonal vegetables in puff pastry

(serves 20 people)

carved chicken roulade "di florenzia" | \$48 per roulade

two cheeses, pine nuts & roasted red peppers, madeira

sauce (serves 8 people)

*\$150 attendant fee will apply

(1) attendant for every (50) guests required

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sweet treasures

[a little sweet](#) | \$9.75 per person

miniature french pastries

cubes of fresh fruit with chocolate fondue & honey yogurt dip

[cascading chocolate fountain](#) | \$14.75 per person*

choice of dark, milk or white chocolate

dipping treats of strawberries, honeydew

cantaloupe, pineapple, grapes,

marshmallows & rice crispy treats

[the sweet tooth](#) | \$14.50 per person

new york style cheesecake with strawberry & blueberry sauces

carrot cake, chocolate truffle torte, mini french pastries

cubed fruits fondue & honey yogurt dip

[ultimate ice cream sundae bar](#) | \$9 per person*

chocolate, vanilla bean & strawberry ice cream with

butterscotch, strawberry & chocolate sauces, crushed

peanut butter cups, m&m's, chocolate sprinkles, whipped

cream, walnuts & maraschino cherries

*\$150 attendant fee will apply

(1) attendant for every (50) guests required

dinner

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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[house wine service](#) | \$ 28 per bottle

starters

[shrimp cocktail](#) | \$ 8

roasted corn -jicama relish, micro greens & cocktail sauce

[chesapeake crab napoleon](#) | \$ 10

jumbo lump in basil emulsion, thin savory pastry sheets, old bay remoulade

[spinach and garlic tortelloni](#) | \$ 8

roasted pepper pesto sauce

[lobster bisque](#) | \$ 10

lobster meat with crème fraiche and sherry wine

[cream of asparagus](#) | \$ 7

oyster mushroom cream

[carrot, red lentil soup](#) | \$ 7

orange liquor flavored, plain yogurt swirl, parsnip chips garnish

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plated entrees



all entrees include

garden, caesar or spinach salad
fresh vegetables
starch
bread basket service
dessert
coffee and tea service

poultry

seared chicken breast | \$ 42
sweet corn, fava bean ragout

free range breast of chicken | \$ 45
fresh herb marinade, stewed
artichoke, saffron-charred tomato
vinaigrette

roasted cornish game hen | \$ 44
pearl couscous stuffed, juniper berries,
fresh dill bordelaise-pan jus, trumpet
mushrooms



seafood

broiled salmon | \$ 48
herb crusted, green pea coulis and
chardonnay cream sauce

crab crusted halibut | \$ 47
essence of tomato sauce, eggplant
ragout

pan seared lump crab cakes | \$ 52
over melted leeks, lemon wine
and caper beurre blanc

meats

grilled filet mignon | \$ 55
ancho chili glaze, red onion confit

herb crusted rack of lamb | \$ 51
dijon herb crusted, pot- wine glaze, mint
chutney

veal saltimbocca | \$ 51
fresh sage, provolone cheese, mushrooms,
light pan gravy, prosciutto chards

highest entrée price will apply for all pre-selected entrée choices

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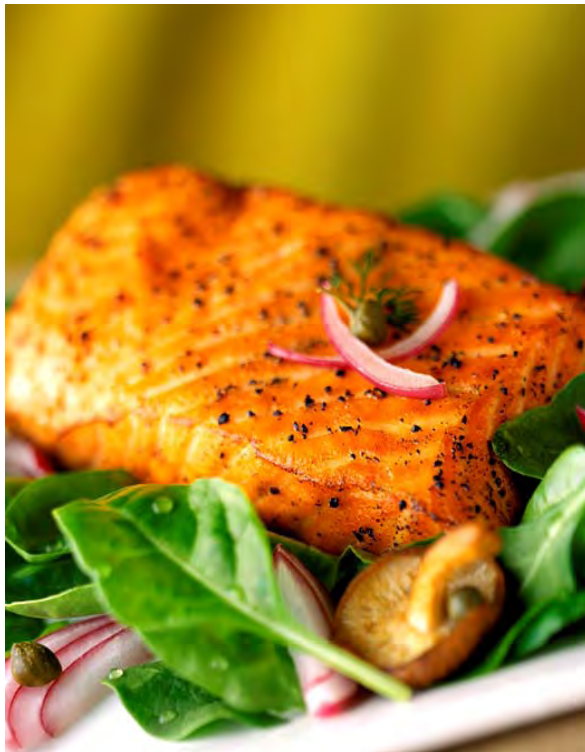
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duet plates

filet mignon and seared chicken | \$ 54

petite filet mignon, trumpet mushroom sauce
herb marinated chicken, chardonnay beurre blanc

filet mignon and maryland lump crab cake | \$ 58

petite filet mignon, roasted tomato bordelaise
crab cake, pommery mustard beurre blanc

sirloin and seared diver scallops | \$ 49

sirloin, roasted shallots demi glaze, scallops,
chardonnay beurre blanc, yellow pepper coulis

chicken and grilled halibut | \$ 52

seared chicken, rosemary port wine, artichoke
halibut, green pea coulis and chardonnay cream sauce

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desserts | choose one

lemon poppy seed cake

with lemon curd and raspberry sorbet

praline supreme

praline bavarian with amaretto ganache center

new york style cheesecake

graham cracker crust topped with huckleberry
compote crème fresch

upgraded desserts | \$ 5 each

fresh fruit buche

golden pastry tartlet with vanilla curd filling, fresh
seasonal fruits and fruit coulis

crème brulee

with caramelized raspberries

green tea delight

layers of pistachio cake, jasmine and green tea
mousse served with mango sorbet

chocolate caramel dome

with lemon brittle sauce, fresh raspberries garnish

chocolate lava cake

warm chocolate cake with white chocolate mousse



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dinner buffet

land and sea | \$ 60

maryland crab and corn chowder
onion and tropical fruit salad
mixed bean salad with spicy dressing
market blend of field greens
assorted garden vegetables and dressings
mushroom crusted flank steaks, port wine sauce
pan seared halibut, lime, caper berry, tomato beurre blanc
spiced rubbed chicken, light pan gravy, red onion marmalade
new potatoes
seasonal vegetables
carrot cake and mixed berry tart

fifty (50) person minimum for dinner buffets

add \$350 for groups under 50 guests

* (1) carver for every (75) guests required, \$150 per carver for two hours will apply

bethesda market | \$ 63

tomato basil soup
display of chef's market style salad of seasonal greens, variety of toppings
peel and eat shrimp
wild mushroom salad
couscous salad with chickpeas
carved to order roasted top round of beef*
wild salmon with mustard beurre blanc
roasted breast of chicken with balsamic glaze
garlic roasted fingerling potato
grilled vegetables
double chocolate cake
duo cup cake display



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dinner buffet

two entrees | \$ 56

three entrees | \$ 60

salads | choose three

garden salad

signature caesar salad

spinach salad

potato salad

five bean salad

accompaniments | choose one

garlic mashed potatoes

roasted red bliss potatoes

caviar blend rice

seasonal vegetables

entrees

maryland crabcakes

eggplant parmesan

grilled chicken

grilled ny strip

barbeque salmon

vegetable lasagna

chicken florentine

porkloin

dessert | choose three

ny cheesecake

seasonal fruit

carrot cake

chocolate tuxedo

apple brown betty

french pastries



fifty (50) person minimum for dinner buffets
add \$350 for groups under 50 guests

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enhancements

salads | \$ 4 each

italian salad

circus frisee, baby arugula, watercress, shaved fennel prosciutto planks, kalamata olives, cucumbers balsamic vinaigrette

caprese salad

fresh mozzarella and tomato, basil aioli and balsamic vinaigrette

mediterranean salad

mixed greens, feta cheese, artichoke hearts, kalamata olives
lemon oregano vinaigrette

harvest salad

salad of bibb lettuce, trevese, curly endive, saga blue cheese, candied pecans, champagne vinaigrette



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ENJOY

- martinis
- champagne
- cordials
- margaritas
- red wine
- white wine
- cosmopolitans
- beer
- non-alcoholic

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[bartender fee](#)

\$ 175 for 4 hours minimum per bar

\$ 25 for each additional hour

[cocktails](#)

[hosted bar](#)

premium bar cocktails	\$ 7 per drink
top shelf bar cocktails	\$ 8 per drink
imported beer	\$ 6 per bottle
domestic beer	\$ 5.50 per bottle
house wine	\$ 8 per glass
soft drinks	\$ 3.50 per drink
vasa bottled water	\$ 3 per bottle
cordials	\$ 7 per glass

[premium bar](#)

gordon's vodka
gordon's gin
myers's light rum
j&b scotch
jim beam bourbon
jose cuervo gold tequila

[top shelf bar](#)

absolut vodka
tanqueray gin
barcardi light rum
dewars scotch
jack daniels bourbon
seagram's v.o whiskey
jose cuervo 1800 tequila

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cocktails

open bar

	premium	top shelf
one hour	\$ 16	\$ 18
two hours	\$ 20	\$ 22
three hours	\$ 24	\$ 26
four hours	\$ 28	\$ 30
five hours	\$ 32	\$ 34

premium bar

gordon's vodka
gordon's gin
myers's light rum
j&b scotch
jim beam bourbon
jose cuervo gold tequila

top shelf

absolut vodka
tangeray gin
barcardi light rum
dewar's scotch
jack daniels bourbon
seagram's v.o. whiskey
jose cuervo 1800 tequila

bartender fee

\$ 175 for 4 hours minimum per bar
\$ 25 for each additional hour



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[bartender/cashier fee](#)

\$ 175 for 4 hours minimum per bar

\$ 25 for each additional hour

[cash bar prices include taxes](#)

[cocktails](#)

[cash bar](#)

premium bar - cocktails	\$ 9 per drink
top shelf bar - cocktails	\$ 10 per drink
imported beer	\$ 8 per bottle
domestic beer	\$ 7 per bottle
House wine	\$ 10 per glass
soft drinks	\$ 4 per drink
vasa bottled water	\$ 4 per bottle
cordials	\$ 10 per glass

[premium bar](#)

gordon's vodka
gordon's gin
myers's light rum
j&b scotch
jim beam bourbon
jose cuervo gold tequila

[top shelf bar](#)

absolut vodka
tanqueray gin
barcardi light rum
dewars scotch
jack daniels bourbon
seagram's v.o whiskey
jose cuervo 1800 tequila

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[bartender fee](#)

\$ 175 for 4 hours minimum per bar

\$ 25 for each additional hour

cocktails

[martini bar](#) | \$ 10 per drink

cosmopolitan's

chocolate martini

pomegranite martini

classic gibson

sour apple martini

russian raspberry

dirty martini

lemon drop

[frozen drink bar](#) | \$ 10 per drink

[non-alcoholic](#) | \$ 7 per drink

banana daiquiri

traditional margaritas

strawberry daiquiri

strawberry margaritas

mudslide

pina colada

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champagnes and sparkling wines

Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia \$37

Mumm Cuvee Napa "Brut Prestige" (Chef de Caves), Napa \$85

Moet & Chandon "Imperial", Epernay \$115

Blush/Rose

White Zinfandel, Beringer Vineyards (Special Select California) \$39

White Wines

Chardonnay, La Terre, California \$28

Chardonnay, Clos du Bois (Special Select), North Coast \$49

Chardonnay Sebastiani Vineyards & Winery, Sonoma County \$44

Chardonnay, Meridian Vineyards, Santa Barbara County \$44

Chardonnay Sterling Vintner's Collection, Limited Release, California \$46

Sauvignon Blanc, Casa Lapostolle, Rapel Valley \$39

Sauvignon Blanc, Kenwood Vineyards, Sonoma County \$41

Pinot Grigio, Meridian Vineyards, California \$44

Pinot Grigio, Pighin, Grave del Friuli \$44

Riesling, Chateau Ste. Michelle, Columbia Valley \$39



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wines

red wines

cabernet sauvignon, avalon, california	\$37
cabernet sauvignon, estancia, paso robles	\$58
cabernet sauvignon, aquinas, napa valley	\$38
merlot, beaulieu vineyard (BV), century cellars	\$34
merlot, meridian vineyards, california	\$38
merlot, clos du bois (special select), north coast	\$51
pinot noir, mark west, california	\$44
pinot noir, kim crawford, marlborough	\$62
shiraz, rosemount, diamond label, south eastern australia	\$44



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fit for you

food to fit your lifestyle

breakfast

all entrees include:

pepsi & diet pepsi products

snapple & diet snapple iced tea

[fresh fruit plate / 13.00](#)

fresh cantaloupe, honeydew, watermelon,

strawberries, banana, kiwi & blueberry

(low fat/low cholesterol)

[steak & eggs / 19.25](#)

ny strip steak served over mushroom & bacon

hash & grilled tomatoes with eggs

(carb conscious)

[crunchy grilled french toast / 15.00](#)

corn flake crusted whole wheat bread slices

topped with fresh strawberries & banana slices

(low cholesterol)



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fit for you

food to fit your lifestyle

morning & afternoon coffee break / 31.00

all breaks include:

pepsi & diet pepsi products

snapple & diet snapple iced tea

early morning

fresh fruit

(low fat/low cholesterol)

hard cooked eggs

(carb conscious)

an assortment of croissants, muffins, bagels, danish & coffee cakes, fruit preserves, butter, margarine & cream cheese



afternoon delight

an assortment of cookies & brownies

sourdough pretzels with grain mustard

international cheese display

parmigano reggiano, gorgonzola, brie

montrachet & cheddar cheese

(carb conscious)

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fit for you

food to fit your lifestyle

boxed lunch / 25.00

shrimp nicoise

grilled shrimp served over boston lettuce,
haricot vert, kalamata olives & tomatoes
with mustard vinaigrette
(carb conscious)

bagel chips
(low fat)

whole fresh fruit
(low cholesterol/low fat)

chocolate chip cookie

pepsi & diet pepsi products
snapple & diet snapple iced tea



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fit for you

food to fit your lifestyle

lunch & dinner

shrimp nicoise / 29.00 lunch 34.00 dinner

grilled shrimp served over boston lettuce
haricot vert, kalamata olives & tomatoes
with mustard vinaigrette
(carb conscious)

charmoula swordfish / 32.00 lunch 38.00 dinner

charmoula crusted served over israeli cous cous
(low cholesterol)



miso glazed salmon / 41.00 lunch 46.00 dinner

served over baby bok choy with lemongrass broth
(low fat/low cholesterol)

seared grouper / 46.00 lunch 51.00 dinner

grilled & served with roasted fingerling
potatoes, broccoli rabe & tomatoes

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fit for you

food to fit your lifestyle

reception

fresh fruit display / 6.50

an assortment of fresh sliced fruit
to include cantaloupe, honeydew, pineapple
(low fat/low cholesterol)

cheeseboard / 7.50

parmigano reggiano, gorgonzola, brie,
montrachet, cheddar cheese, crackers &
sliced french bread
(carb conscious)

crudite with hummus / 7.00

fresh vegetables with chick peas dip
(low fat/low cholestrol/carb conscious)

breast of turkey / 7.00

served with mustard & mayonnaise
(carb conscious)

(minimum guarantee of 30 people)



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projector and screens

lcd projector package

includes projection stand, 4' vga cable, power strip & extension cord & 3000 lumens lcd projector

5' – 8' tripod screen projection package / 650.00

10' cradle screen projection package / 750.00

7.5' x 10' fast fold w/ full dress kit projection package / 1000.00

guest support packages – required when bringing your own lcd

includes projection stand, 4' vga cable, power strip & extension cord & technician assistance

5' – 8' tripod screen support package / 125.00

10' cradle screen support package / 175.00

7.5' x 10' fast fold w/ full dress kit projection package / 280.00

projectors & screens a la carte – screens must be combined with a hotel lcd

5' – 8' tripod screen / 55.00

10' cradle screen / 95.00

7.5' x 10' fast fold w/ full dress kit / 190.00

3000 lumens lcd / 600.00

4500 lumens lcd / 650.00

5500 lumens lcd / 700.00

High intensity overhead package / 120.00

Includes projection stand, power strip & extension cord

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video

monitor packages / 210.00

includes vhs or dvd player, 54" projection cart & 40" LCD TV

visual / a la carte

vcr / 70.00

dvd / 80.00

lcd computer monitor / 150.00

40" color monitor / 175.00

50" plasma display / 300.00

vga switcher / 95.00

seamless video switcher / 150.00

vga distribution amplifier / 95.00

vga extension cable – 25' / 30.00

video camcorder with tripod / 450.00



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audio

microphones

- wireless lavalier microphone / 150.00
- wireless handheld microphone / 150.00
- podium with microphone / 95.00
- tabletop microphone / 55.00
- standing microphone / 55.00
- push to talk microphone / 75.00
- push to talk control unit / 155.00

mixers

- 4 channel audio mixer / 95.00
- 8 channel audio mixer / 150.00
- 16 channel audio mixer / 200.00

sound patches

- hotel av equipment sound patch / 75.00
- laptop sound patch / 75.00
- outside av equipment sound patch / 200.00

audio recorders

- Digital MP3 recorder / 250.00
- cassette player/record / 75.00

speakers

- Small personal speaker / 65.00
- jbl powered speaker / 150.00
- 2 jbl speaker system / 275.00
- 4 jbl speaker system / 500.00

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technology

laptop / 250.00

(standard word/excel/powerpoint included)

black & white laser printer / 250.00

color laser printer / 300.00

wireless powerpoint slide advancer / 50.00

wired mouse / 15.00

blank cd / 5.00

high speed internet

high speed Internet / 125.00 per connection

Static ip address / 200.00

T1 line / please call



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connectivity - prices do not include cost of calls

conference style speaker phone / 150.00

direct dial phone line / 100.00

dial 9 phone line / 75.00

lighting

up lighting/ 125.00

(choice of color: blue; yellow; green & red)

personalized gobo / 200.00

(minimum 2 week notice required)

leko light / 150.00

pinspots / 35.00

meeting accessories

podium without microphone / 55.00

Easels / first 3 free, 10.00 after

laser pointer / 45.00

flipchart package / 50.00

flipchart package with post-it pad / 65.00

projection carts & stands / 25.00

white board (3'x4') / 50.00

extension cord / 15.00

powerstrip / 15.00

double sided posterboards / 125.00

black or white pipe & drape / 15.00 per foot



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In Room Technician

All in room technicians requires a minimum of 4 hrs per day

Monday – Friday 6am – 5pm / 75.00 per hour

Monday – Friday 5pm – 12am / 110.00 per hour

Weekends / 110.00 per hour

Installation and Removal

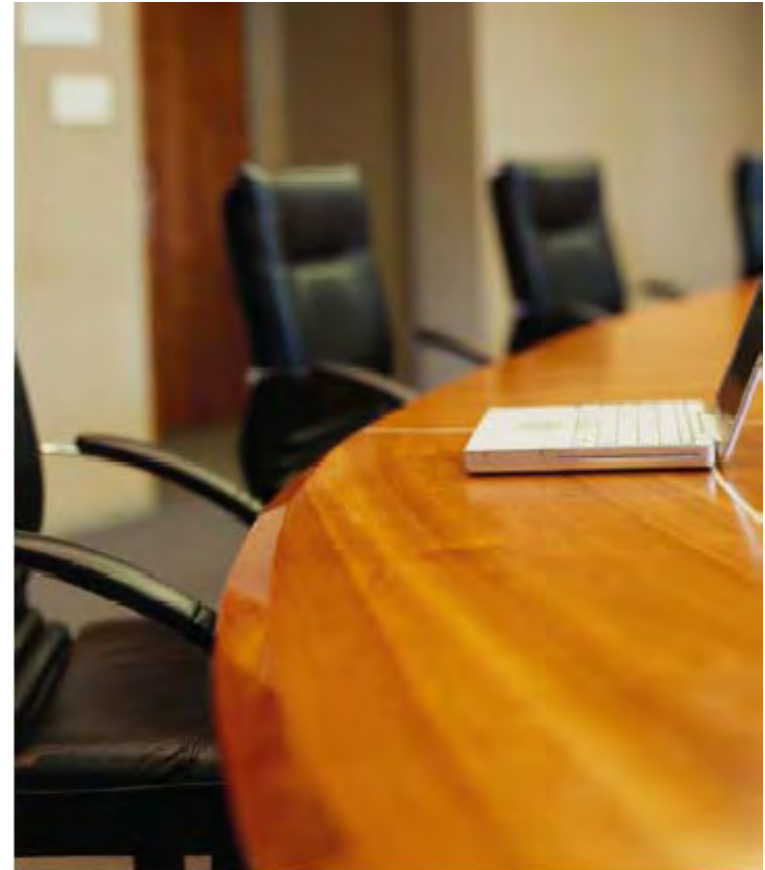
All equipment is subject to a 22% service charge

Cancellation

There will be a 50% charge applied to all Event Technology Equipment that is cancelled within 72 hours prior to the event date.

Bethesda Marriott Outside AV Policy

The Bethesda Marriott Event Technology department is the preferred provider for all your audio visual needs. With a fully trained professional staff and an extensive in house inventory, your event will be planned and executed flawlessly. However, if you choose to use another audio visual company, you and your AV company must sign and agree to the Bethesda Marriott Outside AV Policy. Any fee occurred by the AV company will be charged to your account.



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Agreement to Banquet Event Policies

GUARANTEES ON ALL FOOD/ BEVERAGE:

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your counts, time, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS:

Cash, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid by the following credit cards: American Express, Diner's Club, Master Card and Visa. Completion of a credit authorization is required.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill

CANCELLATION POLICY:

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverages & room rental charges. This cancellation fee will be charged if this function is cancelled less than thirty (30) days from the event date.

CONFIRMATION OF SETUP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to the function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

TAX EXEMPT STATUS:

The State of Maryland requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return on their own with the State of Maryland in order to receive a refund.

FOOD/BEVERAGE OUTSIDE OF HOTEL:

All food/beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate food/beverage that is brought into the hotel in violation of this policy without prior agreements with the Events Department.

ALCOHOL & MINORS:

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or in accordance with the Maryland State Beverage Control Regulations. The organization understands and upholds the laws of the State of Maryland.

TAX & SERVICE CHARGE:

All food, beverage, room rental and audio visual equipment prices are subject to a taxable service charge of 22%. All charges including food, beverage, audio/visual equipment

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TAX & SERVICE CHARGE :

and hotel service charge are subject to 6% Maryland State Sales tax.

CONDITIONS OF AGREEMENT:

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time indicated on the Banquet Event Order. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage, payments, other expenses or damages incurred because of the organization or its attendee's failure to comply with Hotel regulations.

In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing the agreement for such entity represents to the Hotel that he/she has full authority to sign such contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

SIGNS/DISPLAYS/DECORATIONS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval.

All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

LABOR CHARGES:

Resetting of meeting rooms from previously agreed set-ups per your Banquet Event Order (s) may result in an additional cost to the group in the form of meeting room rental.

MATERIALS SENT TO THE HOTEL:

Due to the limited storage available at the Hotel we ask that items be sent no more than three (3) business days prior to function date. Please follow the instructions below: Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one (1) working day in advance of the delivery. Each piece received must be labeled with Name of Function, Date of Function and Event Manager's Name. Catering Services will be responsible for the delivery of your packages to your designated room.

*The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

* The Hotel will store properly sealed and labeled materials for up to two (2) days following the function.

SECURITY:

Routine security services are provided by the Hotel. However the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of any event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

MEAL OPTIONS FOR BANQUET EVENTS:

As the host, you may pre-select a maximum of three (3) entrees for your guests to choose from. We will need the final

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MEAL OPTIONS FOR BANQUET EVENTS:

count for each entrée at the time the guarantee number of attendance is due which is three business days prior to the event.

Please note place cards are necessary the evening of the event to denote the selection each guest has made. The prevailing priced entrée will be applied to all entrees offered.

As the host, you may also pre-select a maximum of three (3) entrees for your guest to choose from which will be listed on a printed menu and placed at each place setting at the event. Your guest will be able to make their selection with the server. Tableside service requires an intermezzo course to be added at an additional 3.00 per person. The prevailing priced entrée plus an additional 5.00 per person will be applied.

For a more casual dining experience, family style service is also offered. Please ask your Sales or Event Manager for a menu tailored to your group.

GUESTS RESPONSIBILITY:

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual & equipment books, etc.) being shipped to the Hotel.

HOLD HARMLESS AGREEMENT:

The organization assumes the entire responsibility and liability of losses, damages and claims arriving out of injury or damage to the organization's display, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.