



EVENTS MENU

BETHESDA NORTH MARRIOTT

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meetings imagined

BREAKFAST

Signature Continental Breakfast | \$34

- Orange, grapefruit & cranberry juices
- Freshly brewed Illy coffee, decaffeinated coffee & Dammann Hot teas
- Seasonal fresh fruit
- Assorted Dannon yogurts
- Gluten friendly steel cut oatmeal, brown sugar, dried fruits, nuts, maple syrup
- Croissants, muffins & danish
- Izy's bagels with cream cheese
- Fruit preserves, wildflower honey & butter

Bethesda North Breakfast Buffet | \$44

- Orange, grapefruit & cranberry juices
- Freshly brewed Illy coffee, decaffeinated coffee & Dammann hot teas
- Seasonal fresh fruit & berries
- Assorted cereals
- Scrambled eggs
- Applewood bacon strips
- Local Stachowski's chicken apple sausage
- Breakfast potatoes
- Gluten friendly steel cut oatmeal served with dried cherries, raisins, cinnamon & brown sugar
- Assorted breakfast pastries & Izy's bagels
- Local honey & preserves
- Sweet butter
- Cream cheese

All pricing is per person unless otherwise listed

All pricing is subject to 25% service charge and applicable MD state taxes

MARRIOTT

Additional \$205 service charge will apply for groups of less than 25 attendees

BETHESDA NORTH MARRIOTT

BREAKFAST

ENHANCEMENTS:

Hard Boiled Eggs | \$4.50

Assorted Greek Yogurts | \$6.50

Morning Grain Bowls | \$7.50 Apple quinoa, fresh berries, Greek yogurt, almonds

Overnight Oats | \$7.50 Fresh berries, almond milk, almonds

Assorted Parfaits I \$8.50 Organic citrus infused quinoa parfaits / vanilla yogurt, granola, mixed berry parfaits / Greek yogurt and seasonal fruit parfaits

Smoked Salmon | \$13 Assorted bagels, capers, hard cooked egg, tomato, onion, cream cheese

Individual Cage Free Egg Frittatas | \$9.50

Sundried tomato, mushroom, Gruyere cheese or applewood bacon, sausage, Monterey Jack cheese

Breakfast Burrito I \$8.50 Cage free eggs, sweet peppers, sausage, cheddar cheese

Or Cage free eggs, seasonal vegetables, Pepper Jack cheese

Served with Pico de Gallo, Guacamole & Sour Cream

Petite Croissant Sandwich I \$8.50 Cage free eggs, Cure 81 ham, Maryland white cheddar

Cinnamon French Toast I \$9.50 Seasonal fruit compote, Vermont butter, pure maple syrup

Pancake Tarts | \$8.50 Blueberry & granola / cranberry & apple, maple syrup, sweet butter

STATIONS:

Belgian waffles | \$13

Whipped cream, fruit toppings, chocolate curls, maple syrup, Vermont butter

Made to order omelets | \$16

Traditional breakfast meats, cheeses & vegetables

Hand carved Applewood bacon | \$14

Nueske's Applewood smoked pork belly, brown sugar, wholegrain mustard

A minimum guarantee of 25 guests is required for all buffets. A \$205 labor fee will be charged for all buffets with less than 25 guests. *We require one station attendant for every 75 attendees @ \$205 per attendant*

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BETHESDA NORTH MARRIOTT

5701 Marinelli Road North Bethesda, Maryland 20852 USA Phone:1-301-822-9200 Fax: 1-301-822-9201 Toll Free: 1-800-859-8003

meetings imagined

BRUNCH BUFFETT

Bethesda North Brunch | \$51 per person

- Breakfast Breads and Muffins
- Sliced Seasonal Fruits and Berries
- Scrambled Eggs
- Hickory Bacon
- Country Sausage Links
- Roasted Red Bliss Potatoes
- Caesar Salad
- Tomato and Fresh Mozzarella Salad
- Smoked Salmon Display with Bagels
- Challah French Toast with Berries and Whipped Cream
- Fettuccine Alfredo
- Grilled Chicken Florentine with Tomato-Dijon Cream
- Assorted Desserts, Cakes and Pastries
- Assorted Fruit Juices
- Coffee, Decaffeinated Coffee and Hot Tea Service

ENHANCEMENTS

Roasted Turkey Carving Station | \$16 per person

Served with Cranberry Sauce, Gravy and Mini Croissants

Strip Loin of Beef Carving Station | \$20 per person

Served with Bordelaise Sauce, Horseradish Cream and Silver Dollar Rolls

Pasta Station Prepared to Order | \$19 per person - Choose Two:

- Whole Wheat Penne Pasta with Turkey Bolognaise Sauce
- Orzo Pasta with Roasted Vegetables and Basil Pesto
- Fusilli Pasta with Herb Grilled Chicken Strips and Alfredo Sauce

Omelet Station Made to Order | \$16 per person

Omelets with Traditional Breakfast Meats, Cheeses, Vegetables, Egg Whites and Egg Beaters

Waffle or Pancake Station | \$15 per person

Belgian Waffles or Homemade Pancakes with Whipped Cream, Fruit Compote, Chocolate chips and Syrup

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BETHESDA NORTH MARRIOTT

BREAKS

Create your own

Service from 10:00am - 4:00pm

Choice of 4 items | \$21 Choice of 5 items | \$25 Choice of 3 items | \$17

*Prices are per person

Sweet

• Fresh Fruit "Martini" (Seasonal Berries,

Pomegranate Syrup)

- Seasonal Whole Fruits
- Assorted Muffins and Pastries
- Mini Organic Quinoa Parfait (Seasonal Berries,

Citrus Infused Greek Yogurt)

- Fresh Berries with Lemon Cream
- Assorted Individual Yogurts
- Assorted Freshly Baked Cookies
- Chocolate Fudge Brownies
- Mini Raspberry Shortcake
- Mini Cinnamon Buns
- Assorted Ice Cream and Fruit Bars
- Chocolate Hazelnut Beignets
- Assorted Cupcakes- Vanilla, Chocolate, Red Velvet
- Display of Petit fours and Truffles
- Dark Chocolate Bark, Dried Fruits, Pumpkin Seeds
- Chocolate Dipped Strawberries
- Chocolate Covered Pretzels & Raisins
- Sweet Station M&Ms, Mini Candy Bars,

Gummy Bears, Peanut Butter Cups, Sour Candy

Savorv

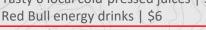
- Smoked salmon, bagels, classic condiments
- Carrot & Zucchini breads
- Granola bars
- Gluten friendly bars
- Variety of fresh bagels, cream cheese, honey & preserves
- Individual bags of popcorn
- Individual packages of trail mix
- Pretzel chards, cheese fondue
- Tortilla Chips, Pico de Gallo, Chili Con Queso
- Individual bags of gourmet roasted mixed nuts
- Individual assorted gourmet potato chips and vegetable chips
- Vegetable Crudité shooters, Ranch dressing
- Hummus, grilled Naan & seasonal vegetables
- Domestic & Imported Artisan Cheeses, flatbreads, baguette
- Domestic & Imported Artisan Charcuterie, Dijon,
- cornichons. artisan breads
- "Build Your Own Trail Mix" (granola, yogurt raisins, peanuts, toasted coconut, dried fruits, sunflower seeds, M&M's)

All breaks include; Illy coffee, decaffeinated coffee & Dammann hot teas and assorted Pepsi brand soft

Break Enhancements

drinks

- Individual Juices | \$5
 - Izzy's bottled sodas | \$6
- Naturally sparkling water | \$5 • Life water | \$5
 - Tasty 6 local cold-pressed juices | \$6
- Coco water | \$5
- Stubborn artisan root beers & cream sodas | \$6



Naked brand juice smoothies | \$6



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All breaks include; Illy coffee, decaffeinated coffee & Dammann hot teas and assorted Pepsi brand soft drinks

Break Enhancements

- Individual Juices | \$5
- Naturally sparkling water | \$5
- Life water | \$5
- Bubly Assorted Flavored Waters |\$5
- Assorted Kombucha Teas | \$6
- Vive Immunity Boost Shots | \$6
 - Red Bull energy drinks | \$6

Refreshment prices are by the each

•

By The Dozen A La Carte Break Items | \$45

- Muffins, croissants or scones
- Assorted Izy's bagels with cream cheese & preserves
- Cinnamon buns
- Assorted homemade cookies
- Chocolate chip brownies
- Blondies
- Cheesecake lollipops
- Soft pretzels, brown mustard & hot cheese sauce

Novelty ice cream cart | \$8

- Ice cream sandwiches
- Filled cones
- Éclair pops
- Fruit pops
- Mini cups

Prices are per person



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BETHESDA NORTH MARRIOTT

PLATED LUNCH | Spring and Summer Selections (April - September)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Starter Course Selections :

- Bibb & arugula salad | green beans, corn, tomato, pickled radish, feta, lemon dressing
- Baby greens | marinated tomatoes, basil mozzarella, balsamic vinaigrette
- Kale Caesar salad | romaine, radicchio, parmesan, garlic bread shards, Caesar dressing

Entrée Course Selections:

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Herb seared breast of chicken | tomato orzo, roasted chicken jus | \$48
- Chipotle peach grilled breast of chicken | crispy red potatoes | \$48
- Fennel glazed salmon | spinach risotto | \$49
- Jumbo lump Maryland style crab cake | corn & potato hash, Pommery sauce | Market Price
- Char grilled bistro steak | herbed petite potatoes, cilantro chutney | \$49
- Pan seared petite filet mignon | whipped Yukon potatoes, shallot pan jus | \$54

Dessert Course Selections:

- Strawberry shortcake | pound cake, fresh strawberries, whipped cream
- Key lime tart | custard, whipped cream
- Carrot cake | cream cheese icing, walnuts
- White chocolate raspberry cheesecake | chocolate crust
- Triple chocolate charlotte | chocolate sponge cake

(GF) = Gluten Free

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BETHESDA NORTH MARRIOTT

PLATED LUNCH | Spring and Summer Selections (April - September)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Vegetarian Entrée Course Selections | \$47 per person

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Roasted vegetable strudel, balsamic glaze
- Roasted cauliflower | snow peas, Marcona almonds, golden raisins, Thai curry sauce (V/GF)
- Charred Romanesco | tomato, pine nuts, trumpet mushroom, parmesan (GF)
- Quinoa stuffed pepper | seasonal vegetables, pepper coulis (V/GF)
- Roasted heirloom carrot | crushed sweet peas, garbanzo beans, pumpernickel (V)
- Butternut & sweet potato ravioli | sage brown butter cream, walnut gremolata

V= vegan | GF= Gluten Friendly

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BETHESDA NORTH MARRIOTT

PLATED LUNCH | Fall & Winter (October - March)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Starter Course Selections:

- Seasonal greens salad | dried cranberries, apricots, candied pecans, blue cheese, maple pear dressing
- Roasted apple salad | golden raisins, pickled red onion, walnuts, goat cheese, cider dressing
- Butternut squash salad | arugula, almonds, dried figs, parmesan, white balsamic dressing

Entrée Course Selections:

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- Braised breast of chicken | butternut farro, onion jam | \$48
- Bronzed breast of chicken | crispy red potatoes, roasted chicken jus | \$48
- Potlatch salmon | lentils, arugula, honey cider sauce | \$49
- Jumbo lump Maryland style crab cake | sweet potato & kale hash, Pommery sauce | Market Price
- Pan seared petite filet mignon | whipped Yukon potatoes, red wine sauce | \$54

Dessert Course Selections:

- Red velvet cake | cream cheese icing, chocolate curls
- Salted caramel cake | vanilla cake, caramel icing
- Tiramisu | mascarpone mousse, espresso
- Caramel apple cheesecake | graham cracker crust
- Chocolate marquis | dark chocolate mousse, chocolate sponge cake
- Chocolate revenge cake (GF)

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BETHESDA NORTH MARRIOTT

PLATED LUNCH | Fall and Winter Selections (October - March)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Vegetarian Entrée Course Selections | \$47 per person

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Roasted vegetable strudel, balsamic glaze
- Roasted cauliflower | snow peas, Marcona almonds, golden raisins, Thai curry sauce (V/GF)
- Charred Romanesco | tomato, pine nuts, trumpet mushroom, parmesan (GF)
- Quinoa stuffed pepper | seasonal vegetables, pepper coulis (V/GF)
- Roasted heirloom carrot | crushed sweet peas, garbanzo beans, pumpernickel (V)
- Butternut & sweet potato ravioli | sage brown butter cream, walnut gremolata

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BETHESDA NORTH MARRIOTT

To-Go Market Lunches | \$40 per person

• Choose 1 salad

- Chef's pasta salad | tomato, peppers, celery, fresh mozzarella, basil
- Ancient grain salad | dried fruits, almonds, celery, parsley, lemon dressing
- Couscous salad | feta, green beans, cucumbers, tomato, pine nuts

• One sandwich per box (choose up to 3 sandwich types)

- Slow roasted turkey | brie cheese, cranberry aioli, croissant
- Turkey BLT | avocado puree, bacon, lettuce, tomato, brioche roll
- Grilled chicken Caesar wrap | parmesan, romaine lettuce, pesto wrap
- Cure 81 ham & Gruyere | honey Dijon, lettuce, tomato, multigrain roll
- Roast beef & white cheddar wrap | horseradish crème, lettuce, tomato jam, whole wheat wrap
- Tomato & fresh mozzarella | pesto, romaine, focaccia bread
- Grilled vegetable wrap I brown rice, harissa hummus, spinach wrap

Includes: Local Virginia apple Route 11 chips Giant cookie Assorted Pepsi brand soft drinks | Vasa waters

MARRIOTT

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BETHESDA NORTH MARRIOTT

Artisan sandwich buffet | \$42 per person

Chef crafted seasonal soup Country garden salad | buttermilk ranch & red wine vinaigrette Roasted potato salad | caramelized onions & Dijon aioli Power blend slaw | sunflower seeds, poppy-dill dressing Seasonal vegetable salad | balsamic dressing

A variety of gourmet sandwiches & wraps (Choose 3)

- Slow roasted turkey | brie cheese, Dijon sage aioli, lettuce, tomato, croissant
- Grilled chicken Caesar wrap | parmesan, romaine lettuce, sun dried tomato wrap
- Cure 81 ham & Gruyere | honey Dijon, lettuce, tomato, multigrain roll
- Roast beef & white cheddar wrap | horseradish crème, lettuce, tomato, whole wheat wrap
- Tomato & fresh mozzarella | pesto, romaine, focaccia bread
- Grilled vegetable wrap | brown rice, harissa hummus, spinach wrap
- Turkey BLT I avocado aioli, bacon, lettuce, tomato, brioche roll

Individual bags of assorted chips Brownies & blondies Gluten friendly cookie bars Illy coffee and decaffeinated coffee | herbal teas Assorted Pepsi brand soft drinks | Vasa waters

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BETHESDA NORTH MARRIOTT

Grain bowl & flatbread buffet | \$55 per person

- Soup | white bean & oven roasted tomato soup
- Greens | romaine, radicchio, baby spinach & frisee
- Grains | brown rice, quinoa tabbouleh
- Toppings | marinated tomatoes, hot house cucumbers, pickled kale slaw, country olives, garbanzo beans, roasted beets, walnuts, harissa tzatziki, red pepper hummus, roasted eggplant spread, feta, crispy pita shards
- Dressings | Greek vinaigrette, champagne mustard vinaigrette, peppercorn dressing
- Proteins | Lemon oregano grilled Bell & Evans chicken, Falafel, Braised Beef
- Flatbreads | Wild mushroom, Parmesan & roasted garlic & fig, Prosciutto, Arugula & goat cheese
- Sweet | mini lemon meringue tarts, cheesecakes & chocolate cakes
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

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BETHESDA NORTH MARRIOTT

PACKAGES

DMP – LUNCH BUFFET OPTIONS

MONDAY

Chesapeake Buffet | \$55

- Corn chowder
- Artisan rolls | sweet butter
- Orecchiette Pasta salad I seasonal vegetables, olives, pesto
- Cucumber salad | roasted tomatoes, dill, red onion, vinaigrette
- Farmer's salad | heirloom carrots, avocado, grape tomatoes, almonds, buttermilk dressing
- Old Bay roasted chicken | shallot jus
- Maryland style crab cakes | spinach, Pommery sauce
- Cheese tortellini | tomato, mushrooms, peas, parmesan
- Herbed new potatoes
- Roasted carrots | pearl onions, parsley
- Raspberry bars | chocolate truffles | key lime tarts
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

TUESDAY

Mid-Atlantic Buffet | \$55

- Minestrone soup
- Focaccia bread l pesto
- Greek salad I romaine, feta, pepperoncini, olives, cherry tomatoes
- Roasted beet salad I arugula, kale, walnuts, goat cheese, honey citrus dressing
- Cous cous salad I zucchini, squash, cucumber, parsley, lemon
- Seared breast of chicken I lemon caper
- Grilled mahi mahi l artichoke, tomato, fennel
- Broccolini I garlic, parmesan, lemon
- Crispy gnocchi I spinach, pine nuts
- Samosa I cucumber sauce
- Lemon bars l eclairs l cannoli
- Illy coffee and decaffeinated coffee I herbal teas
- Assorted Pepsi brand soft drinks I Vasa waters

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*\$15 per person up-charge will be applied if a different lunch menu option is required.

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BETHESDA NORTH MARRIOTT

PACKAGES

DMP – LUNCH BUFFET OPTIONS

WEDNESDAY

Old Dominion Buffet | \$55

- Chicken & vegetable soup
- Sweet corn bread | yeast rolls
- Mixed greens salad | lima bean succotash, cider dressing
- Broccoli salad | dried cranberries, pickled onion, sunflower seeds, poppy dressing
- Black eyed peas | bell peppers, sweet onion dressing
- Shenandoah style BBQ chicken
- Low country shrimp & rice | green onions
- Grilled beef sirloin | mushroom demi-glace
- Roasted sweet potatoes | pecans, honey
- Green beans | roasted red peppers
- Mocha bars | raspberry diamonds | mini apple crumbles
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

THURSDAY

New England Buffet | \$55

- New England clam chowder
- Parker house rolls | sweet butter
- Marinated mushroom salad
- Super food salad | spinach, strawberries, blueberries, walnuts, raspberry dressing
- Frisse salad | kale, croutons, bacon, egg, feta herb dressing
- Grilled flank steak | rosemary jus
- Roasted swordfish | tomato, olive
- Vegetable strudel | balsamic
- Potatoes lyonnaise
- Roasted cauliflower | brussel sprouts, dried cranberries, pine nuts
- Carrot cake | Cheesecake | Napolean
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

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MARRIOTT

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BETHESDA NORTH MARRIOTT

PACKAGES

DMP – LUNCH BUFFET OPTIONS

FRIDAY DMV Buffet | \$55

- Tomato basil bisque
- Sweet rolls
- Power slaw | cashews, cider dressing
- Kimchi potato salad | green onion, lime
- Ancient grain salad | dried fruits, almonds, celery, parsley, lemon dressing
- Hunters chicken | tomato, mushroom
- Slow cooked beef brisket | chipotle sauce
- Cedar roasted salmon | grain mustard sauce
- Fingerling potatoes | brown butter, sage
- Farmer's market vegetables
- Assorted mini cupcakes | mini fruit tarts
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

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MARRIOTT

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BETHESDA NORTH MARRIOTT

PLATED DINNER | Spring and Summer selections (April - September)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Starter Course Selections

- Grilled asparagus salad | mixed greens, cherry tomatoes, fennel, almonds, mustard dressing
- Heirloom tomato salad | ricotta salada, olives, lemon thyme dressing
- Baby greens salad | shaved carrots, charred corn, tomato, green beans, feta, sweet onion dressing
- Baby spinach salad | pickled strawberries, blueberries, blackberries, pecans, raspberry dressing

Entrée course selections

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Pesto crusted breast of chicken | farro ratatouille, balsamic pan jus | \$65
- Grilled breast of chicken | rosemary roasted fingerling potatoes, apricot chutney | \$65
- Coriander crusted salmon | pearl couscous, mango salsa | \$68
- Ginger seared striped bass | coconut rice, ponzu sauce | \$70
- Jumbo lump Maryland style crab cake | corn & potato hash, Pommery sauce | Market Price
- Grilled NY strip steak | horseradish whipped Yukon potatoes, Cipollini onions | \$73
- Pan seared filet mignon | fontina potato tort, peppercorn sauce | \$74



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BETHESDA NORTH MARRIOTT

PLATED DINNER | Duet and Vegetarian Entrées

Duet Entrées

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Breast of chicken & seared salmon | \$78
- Petite filet mignon & trio of grilled shrimp | \$ 86

Vegetarian Entrées | \$55 per person

- Roasted vegetable strudel, balsamic glaze
- Roasted cauliflower | snow peas, Marcona almonds, golden raisins, Thai curry sauce (V/GF)
- Charred Romanesco | tomato, pine nuts, trumpet mushroom, parmesan (GF)
- Quinoa stuffed pepper | seasonal vegetables, pepper coulis (V/GF)
- Roasted heirloom carrot | crushed sweet peas, garbanzo beans, pumpernickel (V)
- Butternut & sweet potato ravioli | sage brown butter cream, walnut gremolata

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PLATED DESSERT | Spring and Summer selections (April - September)

Dessert course selections

- Seasonal fruit tart | pastry cream, apricot glaze
- Raspberry mango royal | alternating raspberry & mango mousse
- Mixed berry daiquiri | toasted almond cake
- Chocolate royal | dark rum, feullitine chocolate mousse



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BETHESDA NORTH MARRIOTT

PLATED DINNER | Fall and Winter selections (October - March)

INCLUDES:

Artisan bread service | sweet butter Starter course selection | entrée course | dessert course Iced tea | Illy coffee and decaffeinated coffee & herbal teas *Pricing based on entrée selection

Starter Course Selections:

- Poached pear salad | dried cherries, nut granola, gorgonzola, maple dressing
- Roasted beet salad | whipped ricotta, candied walnuts, balsamic dressing
- Heirloom carrot salad | pickled onions, roasted fennel, goat cheese, champagne dressing
- Spinach & frisse salad | roasted mushrooms, red peppers, pine nuts, parmesan, sherry dressing

Entrée Course Selections:

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Pan seared breast of chicken | boursin polenta, madeira wine sauce | \$65
- Roasted breast of chicken | roasted garlic whipped potatoes, pearl onions, mushroom jus | \$65
- Roasted salmon | gruyere potato cake, tomato & onion chutney | \$68
- Miso glazed Mahi Mahi | brown rice, rainbow chard | \$70
- Winter spiced beef short rib | parsnip whipped potatoes, natural pan jus | \$70
- Jumbo lump Maryland style crab cake | sweet potato & kale hash, whole grain mustard sauce | Market Price
- Seared filet mignon | barley risotto, shallot & port wine sauce | \$74



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BETHESDA NORTH MARRIOTT

PLATED DINNER | Duet and Vegetarian Entrées

Duet Entrées

*Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées

- Breast of chicken & seared salmon | \$74
- Petite filet mignon & trio of grilled shrimp | \$ 86

Vegetarian Entrées | \$52 per person

- Roasted vegetable strudel, balsamic glaze
- Roasted cauliflower | snow peas, Marcona almonds, golden raisins, Thai curry sauce (V/GF)
- Charred Romanesco | tomato, pine nuts, trumpet mushroom, parmesan (GF)
- Quinoa stuffed pepper | seasonal vegetables, pepper coulis (V/GF)
- Roasted heirloom carrot | crushed sweet peas, garbanzo beans, pumpernickel (V)
- Butternut & sweet potato ravioli | sage brown butter cream, walnut gremolata

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PLATED DESSERT | Fall and Winter selections (October - March)

Dessert Course Selections:

- Vanilla bourbon mousse | sponge cake, chocolate ganache
- Caramelized pear tart | almond cream
- Chocolate macaron | large macaron stuffed with chocolate

mousse & fresh raspberries

• Cinnamon apple tart | caramel whipped cream

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BETHESDA NORTH MARRIOTT

DINNER BUFFET | \$87 per person

Includes:

- Farmer's seasonal salad | herb dressing, buttermilk dressing
- Spinach salad | frisee, prosciutto, radish, roasted mushroom, egg, garlic crouton, balsamic
- Toasted potato salad | caramelized onions, celery, sour cream
- Farro salad | sweet peppers, cherry tomatoes, arugula, parmesan, cider dressing
- Artisan bread assortment | sweet butter
- Maryland fried chicken | pepper gravy
- Seared Halibut | white bean, preserved tomato, olive
- Grilled flat iron steak | chimichurri
- Whipped Yukon potatoes | roasted shallots
- Fava bean succotash | carrots, corn, roasted shallots
- Hazelnut cakes | tiramisu | strawberry tear drops

Coffee and decaffeinated coffee | herbal teas Assorted Pepsi brand soft drinks | Vasa waters

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BETHESDA NORTH MARRIOTT

COASTAL DINNER BUFFET | \$90 per person

Includes:

- Baby arugula salad | heirloom carrots, golden raisins, goat cheese, pickled onion, candied pecans, Dijon dressing
- Classic Caesar salad | romaine, radicchio, garlic croutons, shaved parmesan
- Shrimp pasta salad | seasonal vegetables, tarragon dressing
- Seasonal roasted vegetable salad | kale, cider dressing
- Artisan bread assortment | sweet butter
- Chili roasted diver scallops | shallot jus
- Pan seared striped bass | lemon caper sauce
- Crispy chicken Milanese | balsamic herb jus
- Beef tenderloin medallions | roasted mushrooms, red wine sauce
- Chef crafted seasonal vegetables
- Parsley marble potatoes | butter sauce
- Assorted artisan mini desserts

Coffee and decaffeinated coffee | herbal teas Assorted Pepsi brand soft drinks | Vasa waters

A minimum guarantee of 25 guests is required for all buffets. A \$205 labor fee will be charged for all buffets with less than 25 guests.

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

HORS D'OEUVRES

Hot Hors D'oeuvres - \$6.50 Each

- French onion mini boule
- Wild mushroom & artisan cheese phyllo
- Spinach & feta spanakopita
- Raspberry almond brie phyllo
- Cherry blossom puff
- Shrimp panang spring roll
- Chicken marsala cottage pie
- Beef yakatori, tortilla, chili pepper
- Korean short rib tart
- Beef Reuben spring roll
- Risotto & sun dried tomato croquette

Hot Hors D'oeuvres - \$7.50 Each

- Day boat scallop wrapped in bacon
- Mini Maryland style crab cake, remoulade
- Lobster arancini, risotto, artisan cheese

Cold Hors D'oeuvres - \$6.50 Each

- Caprese skewer, basil, balsamic
- Goat cheese peppadew, pistachio, honey
- Roasted vegetable, cream cheese, quinoa tart
- Curry chicken phyllo cup, mango chutney
- Spiced shrimp, avocado, tortilla cup
- Deviled egg mousse, hickory smoked bacon, green onion

Cold Hors D'oeuvres - \$7.50 Each

- · Peppered beef tenderloin crostini, blue cheese, onion jam
- Smoked salmon, cucumber onion salsa, rye
- Tuna poke, wasabi crème, wonton crisp

(V) = Vegan

One butler passing attendant required per 50 guests. Each butler passing attendant is \$85. A minimum of 50 pieces is required for all hors d'oeuvres.

MARRIOTT

All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

PRESENTATIONS

Vegetable Crudité | \$ 13 Buttermilk ranch, guacamole & peppercorn dip

Grilled vegetable presentation | \$13 Basil pesto, sun-dried tomato pesto, extra virgin olive oil, roasted garlic cloves

Fresh fruit presentation | \$ 13 Seasonal fruits, berries, vanilla honey Greek yogurt

Artisanal domestic and imported cheese presentation | \$ 16 A selection of artisan cheese from local & international creameries Mango chutney, dried fruits, crusty baguette, flatbreads

Antipasto presentation | \$ 17

Local artisan charcuterie featuring Olli salami, Prosciutto, marinated feta, grilled vegetables, hummus, grain mustard, flatbreads, lavosh

Classic jumbo shrimp cocktail presentation | \$ 22 (3 pieces per person) Mustard sauce, cocktail sauce, remoulade sauce, lemon



All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

STATIONS

Tex-Mex fajitas | \$18

Carne asada beef, chili lime chicken, grilled onions & peppers, queso fresco, cheddar, pico de gallo, sour cream, guacamole, warm flour tortillas

Roasted crab cake & grilled shrimp | \$ 24

Grain mustard butter sauce, sautéed spinach, cocktail sauce, old bay remoulade, lemon

East coast sliders | \$ 20

(choose 3 styles)

- Chargrilled beef, Marriott Mighty Mo sauce, white cheddar, caramelized onion
- Carolina pulled pork, creamy slaw, pickle
- Shredded banh mi chicken, sriracha aioli, pickled vegetables, cilantro
- Maryland style crab cake, old bay tartar sauce, cabbage
- Black bean burger, jack cheese, roasted red pepper pesto

Sushi Nigiri | \$27

(4 pieces per person)

Assorted rolls | California, salmon, tuna, cucumber Pickled ginger, wasabi, soy dipping sauce

Dim Sum | \$19

(1 of each per person)

Steamed BBQ pork buns, crispy fresh spring rolls, chicken pot stickers, shrimp shumai, traditional condiments

Artisan flat bread | \$20

(choose 3 styles)

Balsamic fig, Duroc bacon, goat cheese Wild mushroom, caramelized onion, mozzarella, truffle arugula Fresh mozzarella, tomato, fresh basil, garlic oil Shrimp alfredo, mozzarella, chili flakes Sausage, tomato, smoked mozzarella, fennel, basil BBQ chicken, cheddar, pickled onion

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

CHEF ATTENDED STATIONS

Cooked to order pastas | \$19

(choose 2 styles) Whole wheat penne, traditional beef bolognaise Orecchiette pasta, roasted vegetables, basil pesto Gemelli pasta, grilled chicken, roasted garlic cream sauce

Rice & noodle bowls | \$20 Ginger marinated beef, crispy orange chicken, Asian vegetables Steamed Jasmine rice, lo mein noodles Peanuts, chili flakes, green onion, sriracha

Chef attended station require 1 Chef attendant per 75 guests. Each attendant is \$205

All pricing is subject to 25% service charge and applicable MD state taxes





CARVING STATIONS

Brown sugar pork loin | \$17 Country biscuits, sweet corn bread, honey mustard

Boneless breast of turkey | \$16 Cranberry sauce, herb mayonnaise, mini croissants

Cedar roasted salmon | \$19 Tarragon aioli, cucumber & tomato salad

Slow roasted NY strip | \$20 Peppercorn sauce, Dijon aioli, silver dollar rolls

Crispy rock fish | \$22 Salsa verde, pico de gallo, napa cabbage, chipotle cream, jalapenos, warm flour tortillas

Spiced tenderloin of beef | \$26 Crispy onions, horseradish aioli, mini brioche rolls

Rack of lamb | \$28 Honey-thyme demi-glace, mint pesto, crispy potatoes

Chef attended station require 1 Chef attendant per 75 guests. Each attendant is \$205

MARRIOTT

All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

SWEET ENDINGS

Ice cream sundae bar | \$17

Vanilla & chocolate ice creams, hot fudge, caramel sauce, strawberries, peanuts, cherries, crumbled toffee, crushed Oreo's, M&M's, & Snickers

Artisan mini desserts | \$16

French pastries, macaroons, chocolate dipped strawberries, petit fours

Fire & Ice | \$16 Vanilla Crème Brulee Mocha Crème Brulee Seasonal Taharka Brothers sorbets

Cupcakes & cake pops | \$13 Assorted fun flavored mini cupcakes & cake pops



All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

BAR PACKAGES – OPEN BARS

Top Shelf Open Bar

- 0-1 Hour \$21 Per Person
- 0-2 Hour \$29 Per Person
- 0-3 Hour \$37 Per Person
- 0-4 Hour \$45 Per Person
- 0-5 Hour \$55 Per Person
- Cocktails
- Domestic Beer
- Specialty Beer
- Wine
- Assorted Pepsi Soft Drinks, Bottled Water and Juices

Liquor:

- Smirnoff Vodka
- Cruzan Aged Light Rum
- Captain Morgan Original Spiced Rum
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Jose Cuervo Tradicional Silver
- Courvoisier VS
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite

Import Beer:

- Heineken
- Stella Artois
- Corona Extra

Craft Beer:

- Blue Moon Belgium White
- Regional Beer:
- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA
- Hard Seltzer:
- Truly Hard Seltzer

Non-Alcoholic Beer:

O'Douls

Luxury Open Bar

- 0-1 Hour \$27 Per Person
- 0-2 Hour \$36 Per Person
- 0-3 Hour \$45 Per Person
- 0-4 Hour \$54 Per Person
- 0-5 Hour \$62 Per Person
- Cocktails
- Domestic Beer
- Specialty Beer
- Wine
- Assorted Pepsi Soft Drinks, Bottled Water and Juices

Liquor:

- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Crown Royal Whiskey Jack Daniel's Tennessee Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Cognac
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite
- Import Beer:
- Heineken
- Stella Artois
- Corona Extra
- Craft Beer:
- Blue Moon Belgium White Regional Beer:
- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA
- Hard Seltzer:
- Truly Hard Seltzer
- Non-Alcoholic Beer:
- O'Douls

Bartender \$205 - One bartender is recommended per 75 guests

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

BAR PACKAGES – HOST BARS

Top Shelf Host Bar

- Cocktails \$11 per drink
- Martini \$15
- Domestic Beer \$7 per bottle
- Import Beer \$8 per bottle
- Craft & Regional Beer \$8 per bottle
- Hard Seltzer \$8 per can
- Wine \$11 per drink
- Assorted Pepsi Soft Drinks, Bottled Water and Juices \$5

Liquor:

- Smirnoff Vodka
- Cruzan Aged Light Rum
- Captain Morgan Original Spiced Rum
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Jose Cuervo Tradicional Silver
- Courvoisier VS
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite

Import Beer:

- Heineken
- Stella Artois
- Corona Extra

Craft Beer:

Blue Moon Belgium White

Regional Beer:

- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA

Hard Seltzer:

Truly Hard Seltzer

Non-Alcoholic Beer:

O'Douls

Luxury Host Bar

- Cocktails \$13 per drink
- Martini \$18 per drink
- Domestic Beer \$7 per bottle
- Import Beer \$8 per bottle
- Craft & Regional Beer \$8 per bottle
- Hard Seltzer \$8 per can
- Wine \$11 per drink
- Assorted Pepsi Soft Drinks, Bottled Water and Juices \$5

Liquor:

- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Crown Royal Whiskey Jack Daniel's Tennessee Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Cognac
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite
- Import Beer:
- Heineken
- Stella Artois
- Corona Extra
- Craft Beer:
- Blue Moon Belgium White Regional Beer:
- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA
- Hard Seltzer:
- Truly Hard Seltzer
- Non-Alcoholic Beer:
- O'Douls

Bartender \$205 - One bartender is recommended per 75 guests

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

BAR PACKAGES – CASH BARS

Top Shelf Host Bar

- Cocktails \$13 per drink
- Martini \$16
- Domestic Beer \$9 per bottle
- Import Beer \$10 per bottle
- Craft & Regional Beer \$10 per bottle
- Hard Seltzer \$10 per can
- Wine \$13 per drink
- Assorted Pepsi Soft Drinks, Bottled Water and Juices \$5.5

Liquor:

- Smirnoff Vodka
- Cruzan Aged Light Rum
- Captain Morgan Original Spiced Rum
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Jose Cuervo Tradicional Silver
- Courvoisier VS
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite
- Import Beer:
- Heineken
- Stella Artois
- Corona Extra

Craft Beer:

- Blue Moon Belgium White Regional Beer:
- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA
- Hard Seltzer:
- Truly Hard Seltzer
- Non-Alcoholic Beer:
- O'Douls

Luxury Host Bar

- Cocktails \$16 per drink
- Martini \$20 per drink
- Domestic Beer \$9 per bottle
- Import Beer \$10 per bottle
- Craft & Regional Beer \$10 per bottle
- Hard Seltzer \$10 per can
- Wine \$16 per drink
- Assorted Pepsi Soft Drinks, Bottled Water and Juices \$5.5

Liquor:

- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon
- Crown Royal Whiskey
 Jack Daniel's Tennessee Whiskey
- Patron Silver Tequila
- Hennessy Privilege VSOP Cognac
- Hiram Walker Triple Sec
- Martini & Rossi Extra Dry Vermouth
- Martini & Rossi Rosso Vermouth

Wine:

 Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay Merlot, Cabernet Sauvignon

Domestic Beer:

- Budweiser
- Miller Lite
- Import Beer:
- Heineken
- Stella Artois
- Corona Extra
- Craft Beer:
- Blue Moon Belgium White Regional Beer:
- Heavy Seas Loose Cannon IPA
- Flying Dog The Truth IPA
- Hard Seltzer:
- Truly Hard Seltzer
- Non-Alcoholic Beer:
- O'Douls

Bartender \$205 - One bartender is recommended per 75 guests. Cashier attendants \$205. Cashier attendants are required for cash bars. Speak to your event manager for more details

BETHESDA NORTH MARRIOTT

All pricing includes 25% service charge and applicable M

MARRIOTT

BAR PACKAGES – BEER & WINE BAR

Top Shelf Beer & Wine Bar - per Person

One Hour - \$21 Two Hours - \$29 Three Hours - \$37 Four Hours - \$45 Five Hours - \$55

Domestic Beer: Budweiser, Miller Lite

Imported Beer: Corona Extra, Heineken and Stella Artois

Craft Beer: Blue Moon Belgium White

Regional Beer: Heavy Seas Loose Cannon IPA, Flying Dog The Truth IPA

Non - Alcoholic: O'Douls

Hard Seltzer: Truly Hard Seltzer

Wine:

Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon

Bartender \$205 - One bartender is recommended per 75 guests



All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

SPECIALTY BAR

Martini Bar - \$13 per Drink

Classic/Dirty - Vodka or Gin, Vermouth and Olive Cosmopolitan - Vodka, Triple Sec, Cranberry Juice and Lime Wedge Cherry Limeade - Vodka, Grenadine, Lime Juice and Lime Wedge Grape Ape - Vodka, Gin, Blue Curacao, Grenadine and Cherry Hawaiian Sunset - Vodka, Pineapple Juice, Orange Juice, Grenadine and Orange Wedge Blue Moon - Gin, Blue Curacao and Lime Juice

Bourbon/Whiskey Bar - \$16 per Drink

Knob Creek , Bulleit, Buffalo Trace Featured Cocktails: Manhattan, Old Fashion, Mint Julep, Whiskey Sour, Sazerac Unique Ice Options: Stones, Block, Ball Includes: Garnishes, Bitters, Chocolate, Aromatic, Decanting

Bubbly Bar - \$12 per Drink

Freixenet Blanc De Blancs, San Sadurni d'Anoia, Spain

Wycliff Champagne Brut, California LaMarca Extra Dry Prosecco, Veneto, Italy Garnish: Fruit & Frozen Berries

Sangria Bar - \$12 per Drink

Rosé Sangria – Rosé, Berry Liqueur, Lime, Peaches, Blackberries, Lemon Lime Soda White Sangria – Dry White Wine, Elderflower Liqueur, Grapefruit, Grapes, Raspberries, Seltzer Red Sangria – Red Wine, Ginger Liqueur, Lemon, Pineapple, Cherries, Grape Juice

Spiked Hot Bar – \$13 per Drink

Spirits: Baileys, Kahlua, Irish Whiskey, Runchata, Frangelico Hot Beverages: Coffee, Cappuccino, Hot Cocoa, Hot White Chocolate Garnish: Fresh Whipped Cream, Miniature Marshmallows, White & Dark Chocolate Shavings, Cinnamon Sticks, Peppermint Sticks, Pirouettes, Sugar Sprinkles

Bartender \$205 - One bartender is recommended per 75 guests

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BETHESDA NORTH MARRIOTT

BEVERAGE

WINE

Red Wine - Price per Bottle

Line 39 Pinot Noir, California - \$45

Mohua Pinot Noir, Central Otago, New Zealand - \$62

Erath Pinot Noir, Oregon - \$66

Magnolia Grove by Chateau St. Jean Merlot, California - \$44

J. Lohr Estates "Los Osos" Merlot, Paso Robles, California - \$60

Alamos Malbec, Mendoza, Argentina - \$51

Magnolia Grove by Chateau St. Jean Magnolia Grove Cabernet Sauvignon, California - \$44

Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills, Washington - \$557

Avalon Cabernet Sauvignon, California - \$50

Estancia Cabernet Sauvignon, Paso Robles, California - \$63

Kosher Red Wine - Price per Bottle

Barkan Classic Merlot - \$44

Yarden MT Herman Red - \$49

Barkan Cabernet - \$44

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

BEVERAGE SPECIALTY WINE

White Wine - Price per Bottle

Brancott Sauvignon Blanc, Marlborough, New Zealand - \$46 Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand - \$57 Kenwood Vineyards Sauvignon Blanc, Sonoma County, California - \$49 Magnolia Grove by Chateau St. Jean Magnolia Pinot Grigio, California - \$44 Casa Smith Pinot Grigio "vino," Ancient Lakes, Washington - \$54 Chateau Ste. Michelle Riesling, Columbia Valley, Washington - \$50 Magnolia Grove by Chateau St. Jean Magnolia Chardonnay, California - \$44 J. Lohr Estates "Riverstone" Chardonnay, Arroyo, Monterey, California - \$44 Chateau St. Jean Chardonnay, North Coast, California - \$60 Meiomi Chardonnay, Monterey, Sonoma, Santa Barbara, California - \$58 **Rose and Sparkling Wine - Price per Bottle** Magnolia Grove by Chateau St. Jean Magnolia Rose , California - \$44 LaMarca Extra Dry Prosecco, Veneto, Italy - \$57 Domaine Ste. Michelle Brut, Columbia Valley, Washington - \$67

Kosher White Wine - Price per Bottle

Carmel Moscato Di Carmel - \$44

Yarden MT Herman White - \$49

Barkan Chardonnay - \$44

All pricing is subject to 25% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT



Meeting Packages



BETHESDA NORTH MARRIOTT

MEETING PACKAGES

Full Day Meeting Package with Lunch * | \$167 per person

Dedicated general session meeting space Continental breakfast, continuous beverage and afternoon coffee break service Lunch buffet from DMP menus Personalized conference service manager Garage Parking Service charge on all package items

Full Day Meeting Package without Lunch * | \$127 per person

Dedicated general session meeting space Continental breakfast, continuous beverage and afternoon coffee break service Lunch buffet from DMP menus Personalized conference service manager Garage Parking Service charge on all package items

Half Day Meeting Package without Lunch | \$115 per person

Dedicated general session meeting space AM coffee break OR PM coffee break Continuous Beverage Service Personalized conference service manager Garage Parking Service charge on all package items

A minimum of 25 guests is required for a DMP Package

\$15 per person if additional event space is required for lunch service

\$15 per person up-charge will be applied if a different lunch menu option is required.



Tax, if applicable, is additional

BETHESDA NORTH MARRIOTT

BREAKS

DAY MEETING PACKAGE – AM BREAK

Continental Breakfast |

Fresh cut fruits Breakfast bakery basket | Croissants, breakfast pastries, sweet breads Assorted Bagels | Cream cheese, jams Greek yogurt | granola, honey Chilled fruit juices Illy brand coffee and decaffeinated coffee | herbal teas

Chef crafted specialty items

Monday I Gruyere & leek breakfast quiche

Assorted Pepsi brand soft drinks | Vasa waters

Tuesday I slow cooked oatmeal, brown sugar, raisins

Wednesday I ham, cheese & egg croissants

Thursday I breakfast burrito, salsa rojo, salsa verde

Friday I egg white frittata, spinach, roasted tomato



BETHESDA NORTH MARRIOTT

BREAKS

DAY MEETING PACKAGE – PM BREAK

Afternoon Break |

Farmers market crudité | Olive tapenade, onion dip

Trail mix | Dried fruits, yogurt covered raisins, M&M's, mixed nuts, granola

Granola bars | gluten friendly granola bars

Whole fresh fruit | apples, bananas

Illy brand coffee and decaffeinated coffee | herbal teas

Assorted Pepsi brand soft drinks | Vasa waters

Chef crafted specialty items

Monday I bruschetta bar, tomato basil, mushroom white bean, whipped feta

Tuesday I power bowl bar, apple quinoa, coconut farro, Greek yogurt, strawberries, dried fruit, almonds, honey

Wednesday | Maryland style crab & artichoke dip

Thursday I charcutiere display, assorted mustards, seasonal accompaniments

Friday I dim sum, assorted dumplings, soy dipping sauce



BETHESDA NORTH MARRIOTT

DMP – LUNCH BUFFET OPTIONS

MONDAY

Chesapeake Buffet

- Corn chowder
- Artisan rolls | sweet butter
- Orecchiette Pasta salad I seasonal vegetables, olives, pesto
- Cucumber salad | roasted tomatoes, dill, red onion, vinaigrette
- Farmer's salad | heirloom carrots, avocado, grape tomatoes, almonds, buttermilk dressing
- Old Bay roasted chicken | shallot jus
- Maryland style crab cakes | spinach, Pommery sauce
- Cheese tortellini | tomato, mushrooms, peas, parmesan
- Herbed new potatoes
- Roasted carrots | pearl onions, parsley
- Raspberry bars | chocolate truffles | key lime tarts
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

TUESDAY

Mid-Atlantic Buffet

- Minestrone soup
- Focaccia bread | pesto
- Greek salad I romaine, feta, pepperoncini, olives, cherry tomatoes
- Roasted beet salad I arugula, kale, walnuts, goat cheese, honey citrus dressing
- · Cous cous salad I zucchini, squash, cucumber, parsley, lemon
- Seared breast of chicken I lemon caper
- Grilled mahi mahi l artichoke, tomato, fennel
- Broccolini I garlic, parmesan, lemon
- Crispy gnocchi l spinach, pine nuts
- Samosa I cucumber sauce
- Lemon bars l eclairs l cannoli
- Illy coffee and decaffeinated coffee I herbal teas
- Assorted Pepsi brand soft drinks I Vasa waters

*A minimum guarantee of 25 guests is required for all buffets.

*\$15 per person up-charge will be applied if a different lunch menu option is required.



All pricing is subject to 25% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

DMP – LUNCH BUFFET OPTIONS

WEDNESDAY Old Dominion Buffet

- Chicken & vegetable soup
- Sweet corn bread | yeast rolls
- Mixed greens salad | lima bean succotash, cider dressing
- Broccoli salad | dried cranberries, pickled onion, sunflower seeds, poppy dressing
- Black eyed peas | bell peppers, sweet onion dressing
- Shenandoah style BBQ chicken
- Low country shrimp & rice | green onions
- Grilled beef sirloin | mushroom demi-glace
- Roasted sweet potatoes | pecans, honey
- Green beans | roasted red peppers
- Mocha bars | raspberry diamonds | mini apple crumbles
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

THURSDAY

New England Buffet

- New England clam chowder
- Parker house rolls | sweet butter
- Marinated mushroom salad
- Super food salad | spinach, strawberries, blueberries, walnuts, raspberry dressing
- Frisse salad | kale, croutons, bacon, egg, feta herb dressing
- Grilled flank steak | rosemary jus
- Roasted swordfish | tomato, olive
- Vegetable strudel | balsamic
- Potatoes lyonnaise
- Roasted cauliflower | brussel sprouts, dried cranberries, pine nuts
- Carrot cake | Cheesecake | Napolean
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

*A minimum guarantee of 25 guests is required for all buffets. *\$15 per person up-charge will be applied if a different lunch menu option is required.



BETHESDA NORTH MARRIOTT

DMP – LUNCH BUFFET OPTIONS

FRIDAY DMV Buffet

- Tomato basil bisque
- Sweet rolls
- Power slaw | cashews, cider dressing
- Kimchi potato salad | green onion, lime
- Ancient grain salad | dried fruits, almonds, celery, parsley, lemon dressing
- Hunters chicken | tomato, mushroom
- Slow cooked beef brisket | chipotle sauce
- Cedar roasted salmon | grain mustard sauce
- Fingerling potatoes | brown butter, sage
- Farmer's market vegetables
- Assorted mini cupcakes | mini fruit tarts
- Illy coffee and decaffeinated coffee | herbal teas
- Assorted Pepsi brand soft drinks | Vasa waters

*A minimum guarantee of 25 guests is required for all buffets.

*\$15 per person up-charge will be applied if a different lunch menu option is required.



BETHESDA NORTH MARRIOTT

Marriott Hotels in Close Proximity:

Bethesda Marriott (Pooks Hill) - Approx. 2 Miles Bethesda Suites - Approx. 2 Miles

Local Attractions within Walking Distance:

Bethesda North Market Whole Foods, Seasons 52, Quincy's Bar & Grill

Pike & Rose Neighborhood:

iPic Theater, &pizza, BIBIBOP Asian Grill, Baked Bear Ice Cream Sandwiches, Chipotle, City Perch, Del Frisco's Grille, Jinya Ramen Bar, Kung Fu Tea, Kusshi Sushi Bar, Central Farm Market, Nada, Pinstripes, Roti Mediterranean Grill, Starbucks, Stella Barra Pizzeria, Summer House, Tutti Frutti, Nando's, Owen's Ordinary

Short Metro Ride:

Downtown Bethesda (2 Stops) 200 Restaurants, Shopping and Theater Washington D.C. (20 Minutes) Monuments and Museums, Shopping, Theater, National Zoo and Hundreds of Restaurants



BETHESDA NORTH MARRIOTT

SHIPPING & RECEIVING

Delivery Information:

Forklift for loading and unloading heavy equipment to be provided by the receiving guest and/ or the delivery company. Items shipped to the hotel should arrive no more than (3) days before the event.

Shipments being delivered to the Bethesda North Marriott MUST be addressed as follows:

Bethesda North Marriott Hotel & Conference Center 5701 Marinelli Road North Bethesda, MD 20852 Attn: Event Managers Name Hold For: Group Name, On Property Contact Name Arrival Date: Contact Arrival Day and Date

Handling Fees:

Flat Envelopes | No Charge 0.0-1.0 lbs. | No Charge 1.1 – 10 lbs. | \$10.00 10.1 – 20 lbs. | \$20.00 20.1 – 30 lbs. | \$30.00 30.1 – 40 lbs. | \$40.00 40.1– 50 lbs. | \$50.00 50.1 – 60 lbs. | \$50.00 Over 60 lbs. | \$70.00 Pallet & crates | \$0.75 / lb. (\$200.00 Min)

Storage Fees:

Packages delivered more than (3) days before your function date will be assessed a storage fee of \$25.00 per item, per day. This applies to packages left on property (2) days after the function/ event has ended. Packages, equipment, signs etc., will be disposed of after two days.

Load In/ Load Out

Staffing requirements for Load In / Load Out are as follows:

- One (1) officer at loading dock location
- One (1) officer per utilized floor
- One (1) officer per outdoor venue

Bethesda North Marriott Conference Center Safety Officers

- \$50.00 per hour per officer (with 14 day advance notice)
- \$60.00 per hour per officer (with 13 day or less notice)
- \$75.00 per supervisor
- *(4) hour minimum per officer





ADDITIONAL HOTEL INFORMATION

Performance License:

The guest or organization will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit or display any copyrighted works (including without limitation, music, audio or video recordings, art, etc.) that they may use or request to be used at the hotel.

Liquor License:

The hotel's liquor license requires that beverages only be dispensed by hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

Use of Outside Vendors:

If the guest or organization wishes to hire outside vendors to provide any goods or services at hotel during the event, hotel may, in its sole discretion, require that such vendor provide hotel, in form and amount reasonably satisfactory to hotel, an indemnification agreement and proof of adequate insurance.

Cancellation Policy:

If your function is cancelled with advance notice of 5 business days or more, 50% of estimated revenue will be the cancellation fee. If function is cancelled with advance notice of less than 5 business days: 100% of the hotel revenue estimate will be the cancellation fee. Cancellation Policy is subject to change - refer to your contract for your event.

Outside Food & Beverage:

All food and beverages served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises.

Tax & Service Charge:

All food & beverage, room rental & audio visual equipment prices are subject to a taxable service charge of 25%. All charges including food, beverage, audio/ visual equipment & hotel service charge are subject to a 6% Maryland State Sales tax. All charges related to alcohol service for catered events are subject to a 9% Maryland State Beverage tax.

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.



BETHESDA NORTH MARRIOTT

ADDITIONAL HOTEL INFORMATION

Bus / Oversized Truck Parking:

Tractor trailers will not be permitted to park on the hotel premises. Bus parking is limited to availability; please check with your Event Manager. Buses will be required to park in the Conference Center Executive Boulevard lot against the rear fence but please contact hotel security upon arrival for any clarification. The hotel is not liable for any damage or theft to any vehicle in the hotel parking lots. The hotel security reserves the right to go over hotel rules of conduct with any group upon their arrival and prior to their exit from buses. Oversized vehicles (including but not limited to) buses or trucks will be charged \$75 per vehicle per day. Buses are restricted from the hotel front circle entrance. Bus drop-offs and pick-ups should take place at the hotel side entrance near the fitness center. In order to access, buses should enter parking lot from Executive Blvd. entrance and exit via the Marinelli Rd. gate.

Handling Fee

\$3 per item for chiavari chairs & chair covers.

In-House Equipment

Hotel will provide, at no charge, a reasonable amount of meeting equipment (for example: chairs, tables, etc.).These complimentary arrangements do not include special set-ups or extraordinary formats that would deplete the hotel's present in-house equipment to the point of requiring rental or an additional supply to accommodate the client's needs. If such special set-ups or extraordinary formats are requested, the hotel will present the client with 2 alternatives: (1) charging the client the rental cost for additional equipment, or (2) changing the extraordinary set-up to a standard format, avoiding the additional cost.

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 an event.



BETHESDA NORTH MARRIOTT