



EVENTS MENU

Bethesda Marriott

5151 Pooks Hill Road
Bethesda Maryland 20814
301-897-9400

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BETHESDA MARRIOTT
5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

CONTINENTAL

Pooks Hill Continental | \$32

- Fresh Squeezed Fruit Juices
- Fresh Baked Muffins | Croissants | Fresh Baked Danishes | Cream Cheese | Bethesda Honey | Salted Butter
- Breakfast Fruit Bars
- Bananas | Whole Seasonal Stone Fruits
- Freshly Brewed Illy Regular and Decaffeinated Coffee | Demmann® Assorted Teas
- Soft Drinks And Bottled Waters

Bethesda Continental | \$36

- Fresh Squeezed Fruit Juices
- Fresh Baked Muffins | Croissants | Fresh Baked Danishes | Cream Cheese | Bethesda Honey | Salted Butter
- Hard Boiled Eggs
- Seasonal Sliced Fruit | Bananas | Organic Honey Yogurt
- Assorted Individual Greek Yogurts | House Made Granola
- Whole Grain Cereals | Individual Whole, 2%, and Skim Milk
- Freshly Brewed Illy Regular And Decaffeinated Coffee | Demmann® Assorted Teas
- Soft Drinks And Bottled Waters

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%).



BETHESDA MARRIOTT

5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

BREAKFAST

For groups under 25, add \$10 per person.

Capital Breakfast Buffet | \$43

- Fresh Squeezed Juices
- Fresh Baked Muffins | Croissants | Danish | Cream Cheese | Bethesda Honey | Salted Butter
- Variety of New York Style Boiled Bagels | Cream Cheese and Fruit Preserves
- Seasonal Sliced Fruit | Bananas | Local Berries | Organic Honey Yogurt
- Variety of Whole Grain Cereals | Individual Whole, 2%, and Skim Milk
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon
- Spiced Chicken Breakfast Sausage or Logan's Pork Breakfast
- Sausage Mixed Skillet Breakfast Potatoes | Sweet Onions | Peppers
- Freshly Brewed Illy Regular and Decaffeinated Coffee | Demmann® Assorted Teas

Congressional Breakfast Buffet | \$45

- Fresh Squeezed Juices
- Fresh Baked Bran Muffins | Whole Wheat Croissants | Blueberry Banana Bread | Bethesda Honey | Almond Butter
- Seasonal Sliced Fruit | Bananas | Local Berries | Organic Honey Yogurt □ Seasonal Artisan Juice Shots
- Steel Cut Oatmeal | Blueberries | Bethesda Honey | Chia Seeds | Almonds
- Scrambled Egg White Skillet | Local Vegetables | Cherry Glen Farms Goat Cheese
- Petit Buckwheat Pancakes | Backbone Mountain Local Maple Syrup | Sorghum Butter
- Logan's Spiced Turkey Sausage
- Mixed Skillet Breakfast Potatoes | Sweet Onions | Peppers
- Freshly Brewed Illy Regular and Decaffeinated Coffee | Demmann® Assorted Teas

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BREAKFAST ENHANCEMENTS

Stations

Requires (1) Chef Attendant per 50 Guests \$175

Omelet Station | \$13

- Cage Free Eggs | Egg Whites | Egg Beaters
Diced Ham | Bacon | Cheddar | Swiss | Mushrooms | Peppers | Tomatoes | Spinach | Seasonal Green Vegetable | White Onion | Chives

Bell and Evans Fried Chicken and Waffles | \$15

- Bacon Maple Syrup | Bethesda Honey | Sorghum Butter

Breakfast Charcuterie & Cheese Display | \$15

- Assorted Olli Charcuterie | Local Maryland Cheesemakers Selection

Ivy City Smoked Salmon Station | \$16

- Variety of New York Style Boiled Bagels | Diced Tomatoes | Pickled Red Onion | Capers | Diced Hard Boiled Eggs | Charred Tomatoes | Shaved Cucumber | Cream Cheese

Avocado Toast Station | \$14

- Lyon's Bakery Sourdough | Whole Wheat Multi-Grain Toast
Avocado | Heirloom Tomato | Sliced Hard-Boiled Egg | Smoked Salmon | Shaved Radish | Applewood Bacon Crumble | Feta | Crushed Chili Pepper Flakes | Infused Olive Oil

Brioche French Toast Station | \$13

- Bananas | Seasonal Berries | Vanilla Mascarpone Whipped Cream | Dulce De Leche | Backbone Mountain Maple Syrup | Nutella | Sorghum Butter

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Additions

Individual Greek Yogurts | \$7

Plain | Blueberry | Strawberry

Individual Light Yogurt | \$7

Strawberry | Peach | Blueberry

Stone Ground Oatmeal | \$7

Blueberries | Bethesda Honey | Chia Seeds | Almonds

Stone Ground Grits | \$7

Tillamook Cheddar | Bacon | Chives

Seasonal Breakfast Smoothies | \$7

Overnight Oats | \$7

Chia | Local Berries | Crushed Pistachio | Almond Butter

Yogurt Chia Pudding Parfait | \$7

Organic Yogurt | House Made Vanilla Granola | Local Berries

Blueberry Oatmeal Croquettes | \$7

Local Berry Coulis

Breakfast Skillet Potatoes | \$7

Seasonal Vegetables | Herbs | Chimichurri

Egg Benedict | \$8

Chesapeake Crab Benedict | Market Price

Poached Egg | Spinach | Old Bay Remoulade

Oven Roasted Tomato & Spinach Quiche | \$8

Organic Spinach | Swiss | Feta Cheese

Egg White Frittata | \$8

Grilled Seasonal Squashes | Chive Ricotta

Breakfast Quesadillas | \$8

Egg | Smoked Bacon | Potato | Marmac Cheddar | Pico | Sour Cream

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Breakfast Sandwiches

House Smoked Brisket | \$10

Cage Free Egg | Marmac Cheddar | Garlic Aioli | Organic Arugula | Lyon Bakery Sour Dough

Fried Chicken Biscuit | \$9

Cage Free Egg | Pickled Fresno | Jalapeno Aioli

Breakfast Burrito | \$9

Chorizo | Scrambled Cage Free Egg | Cotija | Salsa Roja | Avocado

Stachowski's Bacon Bagel | \$10

Cage Free Egg | Mountain View Farms Lusk Gouda | House Roasted Tomato | Organic Arugula

Stachowski's Smoked Pastrami | \$10

Cage Free Egg | Swiss Cheese | Grain Mustard Aioli | Lyon Bakery Pumpernickel

Open-Face Avocado | \$9

Mashed Avocado | Mountain View Farms Feta Cheese | Sprouts | Chili | Lime | Fried Cage Free Egg

All-Powerful Egg White | \$9

Lyon Bakery Whole Grain Toast | Baby Spinach | House Roasted Tomato | Basil Pesto

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Plated Breakfast

All Plated Breakfasts Are Served With:

- Fresh Squeezed Orange Juice
- Basket Of Croissants and Danishes
- Family Style Fruit Platter
- Freshly Brewed Illy Regular and Decaffeinated Coffee
- Demmann ® Assorted Teas

All American | \$33

Scrambled Cage Free Eggs | Mixed Breakfast Potatoes | Seasonal Vegetables | Applewood Smoked Bacon | Choice of Logan's Pork Breakfast Sausage or Local Chicken Sausage

1855 Black Angus Steak & Eggs | \$40

Black Angus New York Strip | Scrambled Cage Free Eggs | House-Made Steak Sauce | Mixed Breakfast Potatoes

Fried Chicken & French Toast | \$35

Crispy Bell & Evans Chicken Breast | Vanilla Bourbon Soaked French Toast | Seasonal Berries | Backbone Mountain Maple Syrup

Frittata | \$34

Egg Whites | Grilled Seasonal Vegetables | Chive Ricotta | Simple Greens

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COFFEE BREAKS

AM Breaks

All breaks are priced for one hour of service include:

- Assorted Pepsi® Soft Drinks and Bottled Waters
- Freshly Brewed Illy Regular and Decaffeinated Coffee
- Demmann® Assorted Teas

Mid-Morning Break | \$20

- Coconut Yogurt Chia Pudding Parfaits
Organic Yogurt | House Made Vanilla Granola | Local Berries
- Warm Espresso Coffee Cake
- Seasonal Artisan Juice Shots
- Pineapple & Melon Shooters With Tajine

Donut Shop | \$22

- Assortment Of Fresh Donuts
- Seasonal Berry Shots Bethesda Honey
- Cold Caffè Latte Shots
Sweet Bourbon Whipped Cream
- Candied Bacon

Fruit Fondue | \$22

- Peanut Butter | Nutella | Chocolate
- Apple Slices | Chewy Granola Chunks | Churro | Sliced Melons | Pretzels □ Zucchini Bread
- Chocolate Dipped Macarons
- Fruit Infused Water Station

Brain Power | \$24

- Build Your Own Trail Mix
Peanuts | Cashews | Granola | Dried Blueberries | Banana Chips | Shaved Coconut | M&M's | Yogurt
Pretzels
- Energy Smoothie
Raspberry | Pomegranate | Acai
- Mini Double Chocolate Chip Bundt Cakes

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PM Breaks

All breaks are priced for one hour of service and include:

- Assorted Pepsi® Soft Drinks and Bottled Waters
- Freshly Brewed Illy Regular and Decaffeinated Coffee
- Demmann® Assorted Teas

Nationals Ball Park Break | \$25

- Lyons Bakery Soft Pretzels Spicy Cheddar Dip
- All Beef Franks In A Blanket Yellow Mustard
- Republic Capital Caramel Popcorn
- Cherry Honey Gourmet Licorice

Energizer Break | \$24

- Seasonal Handpicked Fruits
- Kind Bar®
- Roasted Garlic Hummus Jars Celery | Carrot | Spiced Pita Shards
- Spiced Ginger Cupcakes Cream Cheese Frosting

Afternoon Refresher | \$24

- Lemon Poppy Seed Cake Pops
- Blood Orange Spritzers
- Sea Salt Pistachio Bark
- Root Vegetable Chips

Thunder Beast Break | \$26

- Thunder Beast® Root Beer | Taharka Brother's Vanilla Bourbon Ice Cream
- Smoked Artisan Jerky
- Spicy Almond Shooters Dried Blueberries
- Kettle Cooked Chips
Sea Salt | BBQ | Jalapeno

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A La Carte Items

▪ Freshly Brewed Illy Coffee	\$85 Per Gallon
▪ Freshly Brewed Decaffeinated Coffee	\$85 Per Gallon
▪ Demmann® Assorted Teas	\$85 Per Gallon
▪ Orange Grapefruit Apple Cranberry Tomato Juice	\$40 Per Gallon
▪ Iced Tea or Lemonade	\$35 Per Gallon
▪ Assorted Pepsi® Soft Drinks	\$4 Per Can
▪ Bottled Water	\$4 Per Bottle
▪ Red Bull Energy Drink	\$5 Per Can
▪ Assorted Bottled Juices	\$4 Per Bottle
▪ Assorted Bottled Milk	\$4 Per Bottle
▪ Assorted Donuts	\$45 Per Dozen
▪ Freshly Baked Danish	\$45 Per Dozen
▪ Warm Cinnamon Rolls	\$45 Per Dozen
▪ Buttery Croissants	\$48 Per Dozen
▪ Fresh Baked Muffins	\$48 Per Dozen
▪ Sliced Coffee Cakes and Fruit Breads	\$45 Per Dozen
▪ Assorted Bagels Cream Cheese Butter Preserves	\$50 Per Dozen
▪ Individual Greek Yogurts	\$6 Each
▪ Individual Bags of Chips Pretzels and Popcorn	\$4 Each
▪ Individual Bags of Artisan Trail Mix	\$4 Each
▪ Seasonal Whole Fruit	\$48 Per Dozen
▪ Assorted Chewy Granola Bars	\$4 Each
▪ Kind® Energy Bars	\$5 Each
▪ Seasonal Fresh Sliced Fruits and Berries	\$9 Per Person
▪ Selection of Biscotti and Tea Cookies	\$36 Per Dozen
▪ Assorted Homemade Cookies	\$42 Per Dozen
▪ Freshly Baked Brownies	\$42 Per Dozen
▪ Soft Pretzel Sticks Whole Grain Mustard Cheddar Dip	\$40 Per Dozen
▪ Assorted Miniature French Sweets	\$40 Per Dozen
▪ Maryland Jumbo Lump Crab Dip Old Bay® Chips	\$13 Per Person
▪ Spinach And Artichoke Dip Grilled Pita	\$8 Per Person
▪ Tortilla Chips Guacamole Salsa Roja Salsa Verde	\$8 Per Person
▪ Assorted Cupcakes Buttercream	\$8 Per Dozen
▪ Cracker Jacks	\$4 Each
▪ Chocolate Dipped Macaroons	\$38 Per Dozen
▪ Cake Pops Chocolate Vanilla Red Velvet	\$42 Per Dozen
▪ Dark Chocolate Pistachio Bark	\$9 Per Person

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BETHESDA MARRIOTT
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Lunch

Plated Lunches

When Planning Your Menu, You May Select Up To Three Entrée Choices. You Will Pay The Highest Prevailing Price For All Selections.

All plated lunch selections are served with:

- Fresh Baked Rolls
- Choice of Starter
- Chef's Selection of Starch and Freshest Seasonal Vegetables in the Region □ Choice of Dessert
- Beverage Service to Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Starters

- Roasted Tomato Bisque | Arugula | Pecorino Croutons
- Ribollita | Tuscan Kale | Cannellini Bean
- Lobster Bisque | Crème Fraiche | Chive
- Chicken Noodle Soup | Local Vegetables | Herbs
- Simple Greens | Heirloom Tomatoes | Shaved Carrots | Watermelon Radish | Balsamic Vinaigrette □ Organic Kale Caesar | Baby Kale | Home-Style Croutons | Shaved Parmesan
- Butter Lettuce | Heirloom Tomato | Firefly Farm's Black And Blue | Bacon Lardon | Buttermilk Dressing
- Wild Arugula | Pickled Peach | Smoked Marcona Almonds | Mountain View Farm's Merry Goat Round | Apple Cider Vinaigrette

Dessert

- Fresh Fruit Tart | Seasonal Fruit | Vanilla Custard
- Vanilla Bean Cheesecake | Fresh Strawberry Coulis
- Dulce De Leche Tiramisu | Mascarpone | Sea Salt
- Dark Chocolate Bomb | Chocolate Cake | Peanut Butter Mousse
- Mango Mousse | Vanilla Cake | Mango Coulis
- Hazelnut Crunch Bar | Caramel Brittle | Apricot Coulis

Poultry

- **Citrus-Brined & Grilled Chicken Breast \$44** | Garlic Herb Roasted Potatoes | Seasonal Vegetables | Chipotle Apricot Glaze
- **Dijon-Herb Roasted Chicken Breast \$43** | Garlic Ancient Grains | Seasonal Squash | French Green Beans | Thyme Infused Pan Jus

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Beef

- **12-Hour Braised Short Rib \$48** | Chive Whipped Kennebec Potatoes | Roasted Seasonal Vegetables | Maryland Red Wine Demi | Crispy Shallot
- **1855 Black Angus New York Strip \$49** | Crispy Fingerling Potatoes | Charred Broccoli | Smoked Chimichurri

Seafood

- **Striped Bass \$46** | Tri-Colored Quinoa | Summer Squash | Spinach, Sherry Saffron Vinaigrette
- **Crispy Skin Norwegian Salmon \$46** | Pearl Barely Risotto | Grilled Vegetable Succotash | Chili Lemon Infused Olive Oil

Vegetarian

- **Charred Cauliflower Steak \$42** | Ginger Turmeric Rice | Spiced Heirloom Carrots | Green Zhoug
- **Roasted Vegetable Ravioli (Vegan) \$41** | Local Vegetables | Sweet Basil | Roasted Tomato Pepper Coulis

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Lunch Buffet

Deli Buffets

For groups under 25, add \$10 per person.

Executive Sandwich Buffet \$41

- Seasonal Pasta Salad
- Chopped Garden Salad | Green Goddess Dressing | Red Wine Vinaigrette
- House Made Potato Chips
- Choose Up To Three Sandwiches:
 - Mozzarella Fresca | Fresh Mozzarella | Tomato | Arugula | Lemon Olive Oil | Basil Pesto
 - Lemon Tarragon Chicken Salad | Chicken Breast | Lemon Tarragon Aioli | Green Leaf
 - Italian | Salami | Capicola | Prosciutto | Provolone | Tomato | Iceberg | Red Wine Vinegar | Olive Oil | Oregano
 - Roasted Turkey | Garlic Mayo | Marmac Cheddar | Tomato | Green Leaf
 - Peppered Roast Beef | Horseradish Cream | Smoked Cheddar | Applewood Smoked Bacon
 - Honey Ham | Swiss | Tomato | Leaf Lettuce | Whole Grain Mustard Aioli
- Lemon Bars | Cookie Bars | Chocolate Fudge Brownies
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Market Style Deli Buffet \$42

- Seasonal Pasta Salad
- Chopped Garden Salad | Carrots | Heirloom Tomato | English Cucumber | Green Goddess Dressing | Red Wine Vinaigrette
- House Made Potato Chips
- Grilled Chicken Breast | Peppered Roast Beef | Roast Turkey | Honey Ham
- Sharp Cheddar | Pepper Jack | Provolone | Swiss
- Green Leaf | Tomato | Pickles | Red Onion | Pickled Pepper Mix
- Spicy Brown Mustard | Tarragon Aioli
- Assorted Lyon Bakery Breads | Potato Roll | Sourdough | Whole Grain Bun
- Lemon Bars | Cookie Bars | Chocolate Fudge Brownies
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Coffee

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Daily Buffet Lunches \$53 per person

For groups under 25, add \$10 per person.

You may select any menu on any day of the week. If you choose to serve the menu of the day, a \$3 per guest discount will be applied.

Monday

- Oven Roasted Corn Chowder | Oyster Crackers
- Simple Green Salad | Shaved Heirloom Carrot | English Cucumber | Cherry Tomato | Balsamic Vinaigrette | Honey Mustard Vinaigrette
- 12-Hour Braised Short Rib | Maryland Red Wine Demi | Crispy Shallot
- Bell & Evans Buttermilk Fried Chicken | DC Mumbo Sauce
- Truffle Mac & Cheese | Mountain View Farms Marmac Cheddar |
- Grilled Seasonal Baby Vegetables
- Warm Bread Pudding | Strawberry Mousse Cake
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Tuesday

- Pasta E Fagoli
- Warm Rosemary Focaccia | Roasted Garlic Infused EVOO
- Italian Chopped Salad
Spinach | Arugula | Romaine | Pepperoncini | Olli Toscano Salami | Cherry Tomato | Shaved Parmesan | Red Wine Vinaigrette | Lemon Basil Vinaigrette
- Panzanella Salad | Pecorino Romano | Fresh Herbs
- Roasted Salmon | Charred Lemon | Caper Emulsion | Oven Roasted Tomato
- Tuscan Grilled Chicken | Stewed Cannellini Beans | Crispy Kale | Charred Red Pepper
- Asparagus Risotto | Mother Earth Farms Mushroom | Pecorino
- Roasted Seasonal Vegetables
- Lemon Ricotta Cheesecake | Dulce De Leche Tiramisu
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Wednesday

- Chicken Tortilla Soup | Corn Tortilla Strips
- Crispy Romine & Cilantro Salad | Grilled Corn | Cotija | Spiced Pepitas | Fire Roasted Red Pepper | Bethesda Honey Lime Vinaigrette | Chipotle Ranch Dressing
- Chili Lime Tortilla Chips | Salsa Roja | Salsa Verde | Avocado Crema | Chiles
- Ancho-Coffee Rubbed Flank Steak | Grilled Corn Salsa
- Grilled Cilantro Lime Chicken | Peppers | Onions | Lime | Poblano Vinaigrette
- Stewed DC Brau Pinto Beans | Queso Fresco
- Spanish Rice
- Warm Flour Tortillas
- Tres Leches Cake
- Caramel Flan
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

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Thursday

- Chicken Noodle Soup
- Asian Chopped Salad | Napa | Romaine | Red Cabbage | Carrots | Cilantro | Bean Sprout | Cherry Tomato | Sesame Citrus Vinaigrette
- Miso-Ginger Glazed Seasonal Fish | Bok Choy | Red Chili
- Hoisin Ponzu-Glazed Flank Steak | Bell Peppers | Spring Onion
- Lemongrass Infused Coconut Jasmine Rice | Garlic | Ginger
- Charred Broccoli Stir Fry
- Mango Mousse Cake | Green Tea Cheesecake
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Friday

- Warm Naan | Spiced Dusted | Lemon Hummus
- Arugula Salad | Fried Chickpeas | Feta Cheese | Baby Heirloom Tomato | Shaved Carrots | Olives, Red Wine Vinaigrette
- Roasted Bell & Evans Chicken
- Grilled Lime Shrimp
- Ancient Grain Medley | Garlic | Fresh Herbs | Lemon Zest
- Roasted Vegetables | Pickled Onion | Grilled Corn | Diced Tomato
- Assorted Hot Sauces | Dill Yogurt Sauce
- Banana Bread | Taharka Brothers Fruit Sorbet
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

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BETHESDA MARRIOTT

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Bistro Boxed Lunches | \$41 per person

You must provide quantities of each selection when providing your final guarantee number to your Event Manager.

All boxed lunches include:

- Choice Of Sandwich
- Bag Of Chips
- Whole Fruit
- Deli Salad
- Jumbo Cookie
- Pepsi Soft Drink or Bottle Water

Choose up to three sandwiches

- Mozzarella Fresca | Fresh Mozzarella | Tomato | Arugula | Lemon Olive Oil | Basil Pesto
- Lemon Tarragon Chicken Salad | Chicken Breast | Lemon Tarragon Aioli | Green Leaf
- Italian | Salami | Capicola | Prosciutto | Provolone | Tomato | Iceberg | Red Wine Vinegar | Olive Oil | Oregano
- Roasted Turkey | Garlic Mayo | Marmac Cheddar | Tomato | Green Leaf
- Peppered Roast Beef | Horseradish Cream | Smoked Cheddar | Applewood Smoked Bacon
- Honey Ham | Swiss | Tomato | Leaf Lettuce | Whole Grain Mustard Aioli

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Dinner

Plated Dinners

When Planning Your Menu, You May Select Up To Three Entrée Choices. You Will Pay The Highest Prevailing Price For All Selections.

All Dinner Selections Are Served With:

- Fresh Baked Rolls
- Choice of Soup or Salad
- Chef's Selection of Starch and Freshest Seasonal Vegetables in the Region □ Choice of Dessert
- Beverage Service to Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Starters

- Oven Roasted Corn Chowder
- Roasted Tomato Bisque | Arugula | Pecorino Croutons
- Ribollita | Tuscan Kale | Cannellini Bean
- Lobster Bisque | Crème Fraiche | Chive
- Chicken Noodle Soup | Local Vegetable | Herbs
- Simple Greens | Heirloom Tomatoes | Shaved Carrots | Watermelon Radish | Balsamic Vinaigrette
- Organic Kale Caesar | Baby Kale | Home-Style Croutons | Shaved Parmesan
- Butter Lettuce | Heirloom Tomato | Firefly Farm's Black And Blue | Bacon Lardon | Buttermilk Dressing
- Wild Arugula | Pickled Peach | Smoked Marcona Almonds | Mountain View Farm's Merry Goat Round | Apple Cider Vinaigrette
- Local Farm Greens | Shenandoah Apple | Dried Cranberries | Tri-Colored Quinoa | Spicy Candied Pecans | Maple Pear Vinaigrette
- Baby Tri-Colored Beet Salad | Burrata Cheese | Roasted Pistachio | Watermelon Radish | Lemon Vinaigrette

Desserts

- Fresh Fruit Tart | Seasonal Fruit | Vanilla Custard
- Vanilla Bean Cheesecake | Fresh Strawberry Coulis
- Dulce De Leche Tiramisu | Mascarpone | Sea Salt
- Dark Chocolate Bomb!!! Chocolate Cake | Peanut Butter Mousse
- Mango Mousse | Vanilla Cake | Mango Coulis
- Hazelnut Crunch Bar | Caramel Brittle | Apricot Coulis

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Plated Dinners

When Planning Your Menu, You May Select Up To Three Entrée Choices. You Will Pay The Highest Prevailing Price For All Selections.

Chicken

- **Roasted ½ Chicken \$59** | Garlic Whipped Kennebec Potato | Baby Spinach | Lemon Thyme Pan Jus
- **Roasted Crispy Skin Chicken Breast \$61** | Tuscan Herb Risotto | Roasted Mushroom | Red Wine Sauce
- **Hardwood Grilled Bone-In Chicken Breast \$59** | Smoky Aleppo Pepper Sauce | Ancient Grains | Seasonal Squash
- **Citrus-Brined & Grilled Chicken Breast \$59** | Wild Rice | Herb Roasted Seasonal Vegetables | Honey Gastrique

Seafood

- **Maryland Jumbo Lump Crab - Market Price** | Celery Root Puree | Grilled Corn Succotash | Poblano Mustard Remoulade
- **Striped Bass \$66** | Tri-Colored Quinoa | Summer Squash | Spinach | Sherry Saffron Vinaigrette
- **Crispy Skin Norwegian Salmon \$65** | Pearl Barley Risotto | Grilled Vegetable Succotash | Chili Lemon Infused Olive Oil
- **Grilled Seasonal Fish \$63** | Ancient Grains | Charred Asparagus Medley | Lemon Saffron Beurre Blanc

Beef

- **12-Hour Braised Asian Short Rib \$65** | Sesame Soy Glaze | Sticky Rice | Garlic Boy Choy
- **Grilled Filet Mignon \$70** | Truffle Whipped Kennebec Potato | Baby Vegetables | Maryland Red Wine Demi
- **1855 Black Angus New York Strip \$68** | Herb Roasted Marble Potato Hash | Smoked Chimichurri

Vegetarian

- **Charred Cauliflower Steak \$48** | Ginger Turmeric Rice | Spiced Heirloom Carrots | Green Zhoug
- **Roasted Vegetable Ravioli (Vegan) \$48** | Local Vegetables | Sweet Basil | Roasted Tomato Pepper Coulis
- **Crispy Gochujang Tofu \$48** | Korean Fried Rice | Wok Fried Seasonal Vegetables

Duet Entrées

- **12-Hour Braised Asian Short Rib | Crispy Skin Chicken Breast \$66** | Sesame Soy Glaze | Sticky Rice | Garlic Boy Choy
- **1855 Black Angus New York Strip | Ancho-Lime Rubbed Shrimp \$72** | Herb Roasted Marble Potato Hash | Smoked Chimichurri
- **Striped Bass | Hardwood Grilled Bone-In Chicken Breast \$69** | Tri-Colored Quinoa | Summer Squash | Spinach | Sherry Saffron Vinaigrette
- **Grilled Filet Mignon | Maryland Jumbo Lump Crab – Market Price** | Truffle Whipped Kennebec Potato | Baby Vegetables | Maryland Red Wine Demi | Poblano Mustard Remoulade

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Buffet Dinners

For groups under 25, add \$10 per person.

Oaxaca | \$75

- House-Made Tortilla Chips | Salsa Roja | Salsa Verde | Guac | Chipotle Sour Cream
- Chicken Pozole Soup | Hominy | Shredded Chicken Breast | Cilantro | Chile Peppers | Avocado
- Organic Greens | Heart Of Palm | Radish | Cucumber | Spiced Pepitas | Heirloom Tomato | Ancho Coriander Vinaigrette
- Oaxacan Salad | Tossed Butter Lettuce | Mango | Candied Almond | Avocado | Cherry Pepper | Chipotle Lime Vinaigrette
- Ancho-Coffee Rubbed Flank Steak | Grilled Corn Salsa
- Grilled Cilantro Lime Chicken | Peppers | Onions | Lime | Poblano Vinaigrette
- Stewed DC Brau Pinto Beans | Queso Fresco
- Spanish Rice
- Warm Flour Tortillas
- Tres Leches Cake
- Caramel Flan
- Churros | Cinnamon Sugar | Dulce De Leche
- Beverage Service To Include Freshly Brewed® Illy Coffee | Hot Tea | Iced Tea

Beltway \$80

- Warm Artisan Dinner Rolls
- Oven Roasted Corn & Crab Chowder
- Simply Greens | Simple Greens | Heirloom Tomatoes | Shaved Carrots | Watermelon Radish | Balsamic Vinaigrette | Ranch Dressing
- Grilled Shrimp & Cannellini Bean Salad | White Balsamic Vinaigrette
- Roasted Organic Half Chicken | Citrus Brined | Spiced Sugar Cane Rubbed | Citrus Honey Gastrique
- 12-Hour Braised Short Rib | Maryland Red Wine Demi | Crispy Shallot
- Crispy Skin Salmon | Arugula | Lemon Infused Olive Oil
- Gruyere Mac & Cheese | White Truffle
- Seasonal Baby Vegetables
- Vanilla Bean Crème Brûlée | Salted Caramel Mousse Cake | Chocolate Raspberry Marquise

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%).



BETHESDA MARRIOTT

5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

Buffet Dinners (Continued)

For groups under 25, add \$10 per person.

Tuscan \$75

- Warm Artisan Dinner Rolls
- Zuppa Toscana | Tuscan Kale | Cannellini Bean
- Kale And Romaine Caesar Salad | Cherry Tomato | House Made Crotons | Shaved Pecorino Cheese | Caesar Dressing
- Burrata Salad | Oven Roasted Tomato | Organic Arugula | Aged Balsamic | Lemon Infused EVOO
- Crispy Skin Bass | Fennel | Charred Citrus | Chiles
- Chicken Piccata | Maryland White Wine | Caper Emulsion | Roasted Garlic Butter
- Rigatoni | Sweet Italian Sausage | Braised Greens | Roasted Tomato Ragu
- Mother Earth Farm Roasted Mushroom Flatbread | Fontina | Truffle Oil | Arugula
- Asparagus | Broccolini | Seasonal Squash | Eggplant
- Seasonal Gelato | Lemon Berry Mascarpone Mousse Cake

Mediterranean \$77

- Warm Pita Bread
- Housemade Hummus | Tahini | Spicy Chickpea
- Smoked Eggplant & Muhammara Dip | Roasted Garlic | Aleppo
- Chopped Salad | Mesclun | Baby Kale | Shaved Red Onion | Cucumber | Crispy Spiced Chickpeas | Cherry Tomato | Feta | Harissa Vinaigrette | Lemon Vinaigrette
- Ginger Turmeric Rice | Fresh Cilantro
- Moroccan Spiced Cauliflower | Carrots | Fresh Dill
- Chicken Souvlaki Skewers | Mild Green Zhoag | Harissa Aioli
- Grilled Bistro Steak | Red Wine Marinade | Charred Tomato | Fingerling | Aleppo
- Seasonal White Fish | Orzo | Preserved Lemon Vinaigrette
- Tahini Cookies | Chocolate Olive Oil Cake | Lemon Pistachio Cake

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%)



BETHESDA MARRIOTT

5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

Reception

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Hors D' Oeuvres

All items must be purchased in multiples of 50.

One butler passed attendant required per 50 guest. Each butler passing attendant is \$175.00.

Chilled Hors D' Oeuvres \$6

- Smoked Salmon Sesame Cone | Dill Crème Fraiche
- Burrata Crostini | Tomato | Basil | Lemon Oil
- Tomato Bruschetta | Aged Balsamic
- Ancho Lime Shrimp | Tortilla Cup | Avocado Aioli
- California Roll | Ponzu Sauce
- Caprese Skewers | Sweet Basil Pesto
- Ricotta | Prosciutto | Fig | Crostini

Premium Chilled Hor D' Oeuvres \$7

- Ahi Tuna Wonton Crisp | Sriracha Aioli
- Crab Salad Toast | Jalapeno Aioli
- Tuna Poke | Wonton Crisp | Seaweed Salad

Hot Hor D' Oeuvres \$6

- Thai Chicken Spring Roll | Ginger Chili Sauce
- Vegetable Spring Roll | Ginger Chili Sauce
- Ginger Chicken Meatballs Skewer
- Beef Sirloin Satay | Hoisin Glaze □ Moroccan Spiced Chicken Satay
- Four Cheese Arancini | Smoked Tomato
- Short Rib & Roquefort Hand Pie
- Mini Beef Wellington
- Chorizo & Manchego Arepas
- Coconut Coated Chicken Tenders | Honey Mustard Aioli
- Green Chili Arepas | Cilantro Aioli
- Fire Roasted Vegetable Empanadas
- Spanakopita

Premium Hot Hor D' Oeuvres \$7

- Lamb Lollipop | Horseradish Cream
- Mini Maryland Crab Cakes | Spicy Mustard Aioli
- Peking Duck Dumpling | Ginger Chili Sauce
- Grilled Beef Sirloin Skewer | Bay Blue Cheese □ Bacon Wrapped Scallop | Lemon Garlic

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%).



BETHESDA MARRIOTT 5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897 9400

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Displays

Maryland Cheesemakers Board | \$13 per person

- Cherry Glenn Goat Cheese | Firefly Black N Blue | Mountain View Farms Gouda | Meadow Creek Dairy Appalachian Cheddar | Spicy Almonds | Bethesda Honey | Pickled Vegetables

Vegetable Crudités | \$9 per person

- Raw And Roasted Vegetables | Olives | Pickled Peppers | Paprika Hummus | Green Goddess Dressing

Antipasto Display | \$14 per person

- Assorted Olli Salami | Pickled Vegetables | Olives | Garlic Marinated Artichokes | Smoked Provolone | Grilled Lyon Bakery Breads

Sliced Seasonal Fruit and Berries | \$9 per person

- Bethesda Honeycomb | Lemon Greek Yogurt

Mezze Display | \$11 per person

- Roasted Garlic Hummus | Baba Ganoush | Pickled Pepper And Olive Salad | Tabbouleh | Grilled Pita Bread | Dill Cucumber Yogurt

Sushi Display | \$25 per person

- Chef's Selection of Assorted Hand Rolls | Soy Sauce | Pickled Ginger | Wasabi

Chilled Seafood Display | Market Price/ per person

- Jumbo Shrimp | Raw Chesapeake Oysters | Cracked Seasonal Stone Crab Claws | Mignonette | Cocktail | Mustard Aioli | Lemon | Tabasco

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%).



BETHESDA MARRIOTT
5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

Stations

Chopped Salad Station | \$18 per person

- Romaine, Baby Kale | Arugula | Bell & Evans Chicken | Grilled Atlantic Shrimp | Shredded Carrots | Cherry Tomato | Olives | Pickled Onions | Bacon | Blue Cheese | Cheddar | Hard Boiled Egg | Grilled Corn | Green Goddess Dressing | Lemon Vinaigrette

Slider Station | \$19 per person (Choice of Three)

- Angus Beef | White Cheddar | Grilled Pulled Pork | Vinegar Slaw
- Buttermilk Fried Chicken | Spicy Aioli
- Impossible Burger | Sautéed Mushroom | Truffle Aioli
- Maryland Lump Crab Cake | Spicy Mustard Aioli
- Lemongrass Chicken Banh Mi | Pickled Vegetable | Sriracha Lime Aioli | Cilantro

Maryland Station | Market Price/ per person

- Maryland Crab And Corn Chowder
- Lyons Bakery Sourdough Rolls
- Roasted Crab Cakes | Old Bay Remoulade
- Bay Shrimp Cocktails

Pasta Station | \$18 per person

- Selection Of Two Pastas | Orecchiette | Penne | Rigatoni | Gluten Friendly Pasta
- Selection Of Two Sauces | Alfredo | Roasted Tomato | Pesto Cream | Turkey Bolognese
- Served With Grilled Chicken | Grated Parmesan | Rustic Artisanal Bread

Street Taco Station | \$19 per person

- Pulled BBQ Chicken | Pork Carnitas | Barbacoa Beef | Mini Flour Tortillas | Salsa Roja | Salsa Verde | Queso Fresco | Chefs Assorted Pepper Sauces

Flatbread Station | \$20 per person (Choice of Three)

- Buffalo Chicken | Monterey Jack | Firefly Black N Blue | Ranch
- Grilled Shrimp | Fontina | Roasted Garlic | Sweet Basil | Chile
- Mother Earth's Farm Roasted Mushroom Flatbread | Truffle Oil | Arugula | Shaved Parmesan
- Firefly Farm's Tomato | Oven Roasted Tomato | Fresh Mozzarella | Sweet Basil

Dim Sum Station | \$20 per person

- Vegetable Spring Rolls
- Bulgogi Beef Dumpling
- Chicken Sui Mei
- Vegetable Pot Sticker
- Chicken Lemongrass Pot Sticker
- Ginger Chili Sauce | Ponzu Sauce | Wasabi Soy

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%).

Stations

Slow Braised Pork Shoulder | \$326 Each (Serves 35)

- Pepper Sauce | Mini Tortillas

Rosemary Roasted Breast of Turkey | \$301 Each (Serves 35)

- Pan Gravy | Artisan Rolls

Cajun Spiced Turkey Breast | \$301 Each (Serves 35)

- Red Eye Pan Gravy

New York Strip Loin of Beef | \$401 Each (Serves 45)

- Green Peppercorn Sauce | Yeast Rolls

Herb-Rubbed Tenderloin of Beef \$501 (Serves 30)

- Maryland Red Wine Demi | Artisan Rolls

Slow Roasted Crusted Prime Rib of Beef | \$451 Each (Serves 35)

- Lyon Bakery Potato Rolls | Pan Jus

Cedar Plank Salmon \$351 (Serves 30)

- Grain Mustard Burre Blanc | Citrus Cucumber Relish

Dessert Stations

Chocolate Station | \$19 per person

- Chocolate Dipped Strawberries | Chocolate Eclairs | Black Forest Torte | Dark Chocolate Decadence | Petite Chocolate Mousse | Chocolate Pot De Crème

Classic American Dessert Station | \$17 per person

- Strawberry Shortcake | Mini Bread Pudding | Chocolate And Pecan Tartlets | Lemon Meringue Tartlets | New York Cheesecake | Classic Devil Food Sour Cream Cake

Italian Dessert Station | \$19 per person

- Lemon Hazelnut Tiramisu | Ricotta And Pistachio Cannolis | Panna Cotta With Berries | Citrus Olive Oil Cake | Chocolate Dipped Biscotti

Taharka Brothers Ice Cream Sundae Bar | \$17 per person

- Chocolate | Vanilla And Strawberry Ice Cream with A Selection of Toppings To Include Strawberries | Chocolate Sauce | Crushed Peanut Butter Cups | M&M's | Sprinkles | Whipped Cream | Walnuts | Maraschino Cherries

Le Petit Dessert | \$13 per person

- Petit Fors | Chocolate Éclair | Vanilla Madeline | Mixed Macaroons | Opera Cake

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 6%)

Beverages

Wine List

ROSE

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

WHITE

- Magnolia Grove by Chateau St. Jean Chardonnay, California \$44
- Chateau St Jean Chardonnay, North Coast \$60
- Pighin Friuli Pinot Grigio, Grave del Friuli \$60
- Merryvale "Starmont" Chardonnay, Napa \$60
- Provenance Sauvignon Blanc, Napa \$61
- Sterling "Vintner's Collection" Chardonnay, Central Coast \$53
- Magnolia Grove by Chateau St. Jean , Pinot Grigio ,California \$44
- Dashwood Sauvignon Blanc, Marlborough \$ 63

RED

- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon , California \$44
- Magnolia Grove by Chateau St. Jean Merlot , California \$44
- Line 39 Pinot Noir, California \$48
- Alamos Malbec, Mendoza \$51
- Columbia Crest H3 Cabernet, Horse Heaven Hills \$59
- La Crema Pinot Noir, Sonoma Coast \$85
- Mark West Pinot Noir, California \$55
- St. Francis Vineyards Merlot, Sonoma Coast \$65
- Black Stallion Cabernet Sauvignon, Napa Valley- \$65

SPARKLING

- Freixenet Blanc De Blancs - San Sadurni d'Anoia \$44
- Domaine Ste. Michelle, Brut, Washington - \$72 Mionetto, Prosecco, Brut, Veneto, Italy, NV- \$69

CHAMPAGNE

- Moet & Chandon "Imperial" Champagne - Epernay \$140

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 9%).



BETHESDA MARRIOTT

5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-940

Host Bars

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 9%).

Silver Host Bar

Cocktails \$9 per drink
Cordials \$12 per drink
Domestic Beer \$7 per bottle
Specialty Beer \$8 per bottle
Wine \$11 per glass
Soft Drinks and Bottled Water \$4 per bottle

Silver Bar Includes:

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 Traditional Silver Tequila
Courvoisier VS
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston

Imported Beer: Corona Extra

Corona Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Non-Alcoholic Beer: Heineken 0.0

Assorted Pepsi Soft Drinks and Bottled Water

Gold Host Bar

Cocktails \$10 per drink
Cordials \$12 per drink
Domestic Beer \$7 per bottle
Import Beer \$8 per bottle
Specialty Beer \$8 per bottle
Wine \$11 per glass
Soft Drinks and Bottled Water \$4 per bottle

Gold Bar Includes:

Liquor:

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Canadian Club Whiskey
Don Julio Blanco Tequila
Courvoisier VS
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston

Imported Beer:

Corona Extra
Amstel Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Non-Alcoholic Beer: Heineken 0.0

Assorted Pepsi Soft Drinks and Bottled Water

***Bartender Fee \$175,
1 Bartender per 75 Guest***

Platinum Host Bar

Cocktails \$11 per drink
Cordials \$14 per drink
Domestic Beer \$7 per bottle
Specialty Beer \$8 per bottle
Wine \$11 per glass
Soft Drinks and Bottled Water \$4 per bottle

Platinum Bar Includes: 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 Whisky
Jack Daniels Tennessee Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Cognac
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer :

Budweiser
Miller Lite
Samuel Adams Boston

Imported Beer:

Corona Extra
Amstel Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Non-Alcoholic Beer: Heineken 0.0

Assorted Pepsi Soft Drinks and Bottled Water

Open Bars

All Food and Beverage items are subject to a 25% taxable service charge and applicable taxes (currently 9%).

Silver Open Bar

0-1 Hour \$20 Per Person
0-2 Hour \$28 Per Person
0-3 Hour \$36 Per Person
0-4 Hour \$44 Per Person
0-5 Hour \$52 Per Person

Cocktails
Cordials
Domestic Beer
Specialty Beer

Wine

Soft Drinks and Bottled Water

Silver Bar Includes:

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 Traditional Silver Tequila
Courvoisier VS
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth Hiram
Walker Triple Sec

Wine:

Magnolia Grove by Chateau St. Jean
Chardonnay
Magnolia Grove by Chateau St.
Jean Cabernet
Magnolia Grove by Chateau
St. Jean Merlot

Domestic Beer: Budweiser

Miller Lite
Samuel Adams Boston

Imported Beer: Corona Extra
Corona Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Non-Alcoholic Beer: Heineken 0.0

Assorted Pepsi Soft Drinks and Bottled Water

Gold Open Bar

0 -1 Hour \$22 Per Person
0 -2 Hour \$30 Per Person
0 -3 Hour \$39 Per Person
0-4 Hour \$48 Per Person
0-5 Hour \$56 Per Person

Cocktails
Domestic Beer
Specialty Beer

Wine

Soft Drinks and Bottled Water

Gold Bar Includes:

Liquor:

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Canadian Club Whiskey
Don Julio Blanco Tequila
Courvoisier VS
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth
Hiram Walker Triple Sec

Wine:

Magnolia Grove by Chateau St.
Jean Chardonnay
Magnolia Grove by Chateau
St. Jean Cabernet
Magnolia Grove by Chateau
St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston

Imported Beer:

Corona Extra
Amstel Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Non-Alcoholic Beer: Heineken 0.0

Assorted Pepsi Soft Drinks and Bottled Water

*Bartender Fee \$175, 1
Bartender per 75 Guest*

Platinum Open Bar

0 -1 Hour \$24 Per Person
0 -2 Hour \$33 Per Person
0 -3 Hour \$42 Per Person
0-4 Hour \$51 Per Person
0-5 Hour \$60 Per Person

Cocktails
Domestic Beer
Specialty Beer

Wine

Soft Drinks and Bottled Water

Platinum Bar Includes:

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 Whisky
Jack Daniels Tennessee
Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP
Cognac
Martini & Rossi Extra Dry
Vermouth
Martini & Rossi Rosso
Vermouth
Hiram Walker Triple Sec

Wine:

Magnolia Grove by Chateau St.
Jean Chardonnay
Magnolia Grove by Chateau
St. Jean Cabernet
Magnolia Grove by Chateau St.
Jean Merlot

Domestic Beer :

Budweiser, Miller Lite
Samuel Adams Boston

Imported Beer:

Corona Extra
Amstel Light

Specialty:

DC Brau Public
Truly Hard Seltzer

Cash Bars

Silver Cash Bar

Cocktails \$10 per drink
Domestic Beer \$7 per bottle
Specialty Beer \$8 per bottle
Wine \$12 per glass
Soft Drinks and Bottled Water \$5 per bottle

Silver Bar Includes:

Liquor:

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Canadian Club Whiskey
Jose Cuervo Especial Gold Tequila
Korbel Brandy

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston Lager

Specialty Beer:

Heineken
Amstel Light
Corona

Non-Alcoholic Beer: O'Doul's
Assorted Pepsi Soft Drinks and Bottled Water

Gold Cash Bar

Cocktails \$11 per drink
Domestic Beer \$7 per bottle
Specialty Beer \$8 per bottle
Wine \$12 per glass
Soft Drinks and Bottled Water \$5 per bottle

Gold Bar Includes:

Liquor:

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon
Jack Daniel's Whiskey
Seagram's VO
Jose Cuervo 1800 Silver Tequila
Courvoisier VS

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston Lager

Specialty Beer:

Heineken
Amstel Light
Corona

Non-Alcoholic Beer: O'Doul's
Assorted Pepsi Soft Drinks and Bottled Water

Cashier Fee \$175

Bartender Fee \$175, 1 Bartender per 75 Guest

Platinum Cash Bar

Cocktails \$12 per drink
Domestic Beer \$7 per bottle
Specialty Beer \$8 per bottle
Wine \$12 per glass
Soft Drinks and Bottled Water \$5 per bottle

Platinum Bar

Includes:

Liquor:

Grey Goose Vodka
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Crown Royal Whisky
Jack Daniels Tennessee Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Cognac

Wine:

Magnolia Grove by Chateau St. Jean Chardonnay
Magnolia Grove by Chateau St. Jean Cabernet
Magnolia Grove by Chateau St. Jean Merlot

Domestic Beer:

Budweiser
Miller Lite
Samuel Adams Boston Lager

Specialty Beer:

Heineken ; Amstel Light
Corona

Non-Alcoholic Beer:

O'Doul's
Assorted Pepsi Soft Drinks and Bottled Water



BETHESDA MARRIOTT
5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

Technology

All Audio Visual items are subject to a 25% taxable service charge and applicable taxes (currently 6%).

Screen and Video Projector Packages

Includes LCD projector

Tripod Screen Projection Package | \$795

7.5' x 10' Fast Fold Screen Package | \$1150

Dual 7.5' x 10' Fast Fold Screen Package | \$2400

Screen Support Package

Includes projection stand, power strip & extension cord & technical assistance

Tripod Screen Support Package | \$200

7.5' x 10' Fast Fold Support Package | \$395

Monitors

50"- Boardroom Only | \$375

55" Monitor | \$475

75" Monitor | \$650

Internet and Telephone

High Speed Wireless Access - *Email and standard web browsing*

1 Connection | \$20

Up to 10 Connections | \$125

Up to 20 Connections | \$225

Up to 30 Connections | \$325

Up to 40 Connections | \$425

Up to 50 Connections | \$525

Up to 60 Connections | \$625

Up to 100 Connections | \$1000

Up to 200 Connections | \$1500

Up to 300 Connections | \$2000

Dedicated Wired Connection | \$150

Polycomm Phone and Direct Inward Dial Phone Line | \$350*

*Phone Charges not included

Programs or Special Events Requiring Dedicated Bandwidth, Custom SSID, Web Casting, Video Conferencing, or any other requirements, please contact the Event Operations Department at 301.564.5473

FOR A CUSTOMIZED QUOTE, PLEASE CONTACT OUR DIRECTOR OF EVENT OPERATIONS AT 301.564.5473



BETHESDA MARRIOTT

5151 Pooks Hill Rd, Bethesda, MD 20814 T. (301) 897-9400

Sound Systems

Wireless Lavalier Microphone | \$195*

Wireless Handheld Microphone | \$195*

Delegate Push to Talk Microphone | \$115*

Delegate Push to Talk Controller | \$215*

Podium with Wireless Microphone | \$225*

Laptop Audio Sound Patch | \$95*

6 Channel Audio Mixer | \$200

12 Channel Audio Mixer | \$250

24 Channel Audio Mixer | \$350

*Microphone or other audio sources will require speakers and mixer.

Speakers

JBL Powered Speaker | \$195

(2) JBL Powered Speaker System | \$375

(4) JBL Powered Speaker System | \$575

Outside AV Equipment Sound Patch to Speakers | \$300

Lighting

Up to 4 LED Up Lights | \$300

Up to 8 LED Up Lights | \$575

Over 8 LED Up Lights | please contact Event Operations Department

Basic Stage Wash Package - includes Lekos Lights, Dimmer & Control Board | \$400

Pro Stage Wash Package - includes Lekos Lights, Dimmer & Control Board | \$700

Meeting Accessories

Easel | \$15 each

Post it Flipchart with Markers | \$95

Wireless Advancer with Laser Pointer | \$95 small room | \$285 large room

220V Power Drop Box | \$275

Power Strip | \$30

Pipe & Drape, Black | \$30 per foot

Laptop | \$275

Podium | \$30

Installation and Labor

Technician Rate per hour, minimum 4 hours

Monday – Friday | \$115 per hour

Weekends- Holidays | \$150 per hour

Audio Operator | \$115 per hour

Video Operator | \$150 per hour

Camera Operator | \$150 per hour

All Audio Visual items are subject to a 25% taxable service charge and applicable taxes (currently 6%).

Cancellation

Should any AV Items and/or Labor be cancelled 24 Hours or less in advance of the program, 100% of the cost will be applied to the master account

(cancellation of item(s)/labor must be in writing).

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.



BETHESDA MARRIOTT
5151 Pooks Hill Rd, Bethesda, MD 20814
T. (301) 897-9400

EVENT POLICIES

GUARANTEES ON ALL FOOD AND BEVERAGE:

To insure the success of your event, we require that you confirm your attendance at least three (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 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.

CANCELLATION POLICY:

If the hotel is advised that a definite booking is cancelled, 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 tenders 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 25%. All charges including food, beverage, audio/visual equipment and hotel service charge are subject to 6% Maryland State Sales tax

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 count for each entree 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 entree 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 \$5 per person. The prevailing priced entree plus an additional \$5 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.

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 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

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.