



# EVENTS MENU



# BREAKFAST

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## **CONTINENTAL | 22**

Assortment of Breakfast Breads with Butter and Preserves

Seasonal Fresh Fruit and Berries

Assorted Yogurts

Freshly Squeezed Orange Juice, Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Bottled Water, and Assorted Pepsi Products

## **BREAKFAST BUFFET | 27**

Assortment of Freshly Baked Breads with Butter and Preserves

Seasonal Fresh Fruit and Berries

Scrambled Eggs

Breakfast Potatoes

Crisp Bacon and Sausage Links

Oatmeal Station with Brown Sugar, Raisins, Cranberries, Walnuts

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Bottled Water, Assorted Pepsi Products

## **ENHANCEMENTS | 5 each item- per person**

Smoothie shooters (chef's selection)

Mini quiche

Hard Boiled Eggs

Breakfast burritos

## **ACTION STATION | 10 each**

Omelet Station with toppings to include: bacon, diced ham, onions, tomatoes, spinach, bell peppers, mushrooms, cheddar cheese

Fresh Waffle Station with toppings to include: whipped cream, strawberry topping, syrup

*All stations require uniformed attendant | 100 fee*

*All buffets under 15 people | 150 fee plus applicable sales tax and service charge*

\*Allergen Notes: If you have any concerns regarding food allergies, please contact your event Planner.\*

**\*Prices are subject to taxable 25% service charge and applicable sales tax\***



# COFFEE BREAK

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## **BEVERAGE BREAK | 16** *(based on 2 hour service)*

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Bottled Water, Assorted Pepsi Products

## **ALL DAY BEVERAGE BREAK (9am-5pm) | 28**

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Bottled Water, Assorted Pepsi Products

## **AM BREAK ENHANCEMENTS | 7 each (per person)**

Fresh Berries with Artisan Cheese and Multi-Grain Baguette

Whole Wheat Bagels and Croissants with Light Cream Cheese

Apple Empanadas, Cinnamon Sugar Donut Rounds

Warm Sticky Buns Topped with Glazed Pecans

Hummus and Pita with Cucumber and Carrots

Vegetable Crudité Shooters with White Bean Hummus

## **ASSORTED COOKIES AND BROWNIES | 19**

## **NATIONALS BALL PARK | 21**

Caramel Popcorn, Pretzel Sticks with Yellow Mustard

## **FARMERS MARKET | 20**

Vegetable Crudité, Fresh Garden Bruschetta with Grilled Breads

## **MEZZA ASSORTMENT | 23**

Basil Hummus with Toasted Pine Nuts, with Multi-Grain Flatbread Crackers and Cumin Dusted Pita, Sliced Cucumber and Mixed Olive Salad with Feta and Cracked Red Pepper

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## **BREAK** | CONSUMPTION ITEMS

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### **BEVERAGES**

Freshly Brewed Regular or Decaffeinated Coffee | 65 per Gallon

Freshly Brewed Regular or Decaffeinated Starbucks Coffee | 75 per Gallon

Assorted Teas | 55 per Gallon

Orange Juice | 25 per Gallon

Assorted Pepsi Products | 3 per Can

Iced Starbucks Frappuccino | 5 per Bottle

Pellegrino Sparkling Water | 5 per Bottle

Assorted Snapple Drinks | 5 per Bottle

Vitamin Water | 5 per Bottle

Red Bull and Diet Red Bull | 5 per Can

### **FOOD**

Individual Bags of Popcorn, Pretzels, or Chips | 3 per Bag

Seasonal Whole Fruit | 20 per Dozen

Tortilla chips and salsa | 7 per person

Apple slices with peanut butter dip | 7 per person

Assorted Cookies and Brownies | 25 per Dozen

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# PLATED LUNCH

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## SALADS

Garden Salad – mixed Greens, Cucumber, cherry Tomatoes, Shaved Carrots and Herb Croutons with Buttermilk Herb or Red Wine Vinaigrette

Mediterranean Salad – Romaine, Feta Cheese, Kalamata Olives, Roasted Peppers, Pine Nuts, Balsamic Vinaigrette

Arugula Salad – Sunflower Seeds, Mandarin Oranges, Dried Cranberries, Blue Cheese, Lemon Thyme Vinaigrette

## ENTREES

Vegetable Wellington – with Red Pepper Pesto | 30

Seared Provence Chicken – with Forest Mushroom Au Jus | 34

Chardonnay Dill Scented Salmon – with Fennel Salad | 37

N.Y. Strip Steak – with Gorgonzola Demi-Glace | 40

## ACCOMPANIMENTS *(choice of two)*

Rosemary Roasted Red Bliss Potatoes

Roasted Shallot Mashed Yukon Potatoes

Jasmine Rice Pilaf

Summer Squash with Zucchini Sautéed with Garlic Oil, Lemon and Oregano

Green Beans with Red Bell Peppers

## DESSERTS

Strawberry Shortcake – Vanilla Pound Cake with Fresh Strawberries and Chantilly Cream

Pineapple Upside-Down Cake – Caramel Sauce and Maraschino Cherry

Tiramisu – a Classic Made with Mascarpone Mousse and Coffee Soaked Lady Fingers

Flourless Chocolate Cake – Dusted with Powdered Sugar and Raspberry Coulis Chef's

Seasonal Cheesecake

*Plated lunch under 15 people | 150 fee*

***ALL ENTREES INCLUDE CHOICE OF ONE SALAD, ONE DESSERT, COFFEE/TEA SERVICE***

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# SMALL GROUP A LA CARTE MENU | FOR 15 PEOPLE AND UNDER

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## ENTRÉE SALADS

Asian Chicken Chop - Napa Blend, Carrots, Red Peppers, Peanuts, Cilantro, Sugar Snap Peas, Sesame Crusted Chicken, Pan Asian Vinaigrette | 22

Chicken Caesar Salad – Crisp Romaine with Shaved Parmesan and Creamy Caesar with A Touch Lemon | 22

Mango Salmon Salad | 22

## SANDWICHES

*(each sandwich includes choice of, french fries, potato chips or pretzels)*

Turkey Club – House Roasted Turkey with Green Leaf Lettuce, Sliced Tomato and Smoked Bacon | 22

Marriott Burger – Angus Patty Topped with Sharp Cheddar Cheese, Green Leaf Lettuce, Sliced Tomato and Crispy Bacon on a Buttered Brioche Roll | 22

Chef's Seasonal Selection of Flatbread – Thin Crust Cooked on at Stone Hearth Topped with a Seasonal Selection of Toppings | 22

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# LUNCH BUFFET |

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## DELI BUFFET | 33

Potato Salad – Red Bliss Potatoes with Green Onion, Chopped Egg, Paprika and Creamy Dijon Mayonnaise

Chop House Salad – Chopped Romaine, Cucumbers, Carrots, Roasted Corn, Tomatoes and Blue Cheese, Garlic Croutons

CHOICE OF THREE SANDWICHES (*1 hot and 2 cold selections*)

### COLD

Chicken Salad with Lemon and Tarragon on Country Sourdough with Green Leaf Lettuce

Ham and Cheese sandwich with tomato and lettuce and mayo

Medium Rare Thinly Sliced Roast Beef with Creamy Boursin Spread, Roasted Tomatoes, and Crispy Onion Straws on Rosemary Focaccia Bread with Baby Spinach

Chickpea and Quinoa Wrap with Shredded Carrots and Cucumber Dill Greek Yogurt Sauce

### HOT

Turkey Rueben with Russian Dressing and Sauerkraut

Hot Bruschetta on Rosemary Ciabatta – Fresh Mozzarella and Basil

Assorted Cookies and Brownies

## ITALIAN | 35

Italian Green Salad – Pepperoncini, Olives, Tomatoes, Feta Cheese, Red Onion, Parmesan Peppercorn

Fresh Mozzarella, Kalamata Olives, Blistered Baby Tomatoes Tossed with Balsamic

Seared Basil Chicken with Rustic Tomato Olive Ragout

Balsamic Marinated Flank Steak with Gorgonzola Demi-Glace

Grilled Zucchini and Squash Tossed with Lemon and Oregano

Cavatappi Pasta Bake with a Three Cheese Blend and Marinara

Cannolis, Mini Napoleons, Tiramisu

*All buffets under 15 people will be incur a \$150 charge*

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## LUNCH BUFFET | CONTINUED

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### THE ALL AMERICAN | 35

Summer Pasta Salad with Roasted Corn, Broccoli, Cherry Tomatoes, and Shredded Cheddar Cheese with Creamy Buttermilk Herb Dressing

Mixed Baby Greens with Peppered Bacon, Crumbled Blue Cheese and Blistered Tomatoes, Maple Walnut Vinaigrette

Roasted Chicken with Honey-Thyme Gravy

Homestyle Meatloaf with Roasted Shallot Demi-Glace

Yukon Gold Mashed Potatoes

Sautéed Broccoli and Cauliflower Garnished with Honey Glazed Carrots

Warm Bourbon Pecan Pie

House-made Peach Cobbler

### MEXICAN BUFFET | 36

Roasted Corn and Poblano Soup

Mexicali Chop – Roasted Corn, Diced Tomatoes, Sliced Olives, Jack Cheese, Avocado, Chili Spiced Croutons, Cilantro Vinaigrette

Jicama Slaw – with Red Cabbage Cumin and Cilantro

Cod Veracruz – Chili Spiced Cod Topped with Tomato Olive Compote

Carne Asada – Coriander Dry Rubbed Skirt Steak Grilled with Limes and Red Onion with Chimichurri Sauce Topped with Sautéed Peppers, Onions and Sliced Portobellos

Arroz Con Gandules – Spanish Rice with Chickpeas and Cilantro

Cinnamon Churros

Mexican Flan

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# PLATED DINNER | APPETIZERS AND SALADS

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## APPETIZERS

Parmesan Risotto, Sun-Dried Tomatoes | 8

Wild Mushroom Agnolotti with Marsala Reduction and Fried Shiitake Mushrooms | 9

Lemon Ricotta Ravioli with Tarragon Crème and Watercress | 9

Crab Cake, Old Bay Remoulade | 13

Classic Shrimp Cocktail | 13

## SALADS

Arugula Salad - with Sunflower Seeds, Golden Raisins, Mandarin Oranges with Lemon Thyme Vinaigrette

Spinach Salad – with Merlot Braised Onions, Boursin Cheese, Sun-Dried Cherries, Shaved Fennel, and Garlic Crostini with Champagne Vinaigrette

Traditional Greens – with Cucumbers, Blistered Tomatoes, Shaved Carrots, and Herb Croutons with Buttermilk Herb or Red Wine Vinaigrette

Mediterranean Salad – Crisp Romaine, Feta Cheese, Kalamata Olives, Roasted Red Peppers, Toasted Pine Nuts, Cucumbers, with Balsamic Vinaigrette

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# PLATED DINNER | ENTREES

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## ENTREES

Vegetable Wellington with Red Pepper Pesto | 32

Mediterranean Couscous with Roasted Vegetables Wrapped in Phyllo, Curry Tomato Compote | 32

Wild Mushroom and Asiago Polenta Cakes with Crispy Beans and Fire Roasted Peppers | 32 Grilled

Chicken with Lemon Tarragon Cream | 38

Seared Rosemary Chicken with Forest Mushroom Au Jus | 38

Chardonnay Dill Scented Salmon with Lemon Thyme Sauce | 44

Old Bay Butter Crumb Crusted Rockfish with Tomato Fennel Ragout | 45

Ginger Infused Grilled Swordfish with Ponzu Sauce and Green Onions | 45

New York Strip Loin with Green Peppercorn Au Poive | 55

Grilled Filet Mignon with Chianti Demi-Glace and Balsamic Button Mushrooms | 63

## DUET ENTREES

Hoisin Barbeque Braised Short Ribs with Grilled Shrimp in a Spicy Plum Sauce | 64

Cajun Dusted Seared Chicken with Chesapeake Crab Cake, Old Bay Lemon Butter Sauce and Capers Cream | 64

## ACCOMPANIMENTS *(choice of two)*

Rosemary Roasted Red Bliss Potatoes

Roasted Shallot Mashed Potatoes

Jasmine Rice Pilaf

Wild Rice

Grain Mustard Fingerling Potatoes Chef's

Selection of Seasonal Vegetables

Summer Squash with Zucchini Sautéed with Garlic Oil Tossed With Lemon and Oregano

Green Beans with Red Bell Peppers

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# PLATED DINNER | DESSERTS

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## DESSERTS

### **Strawberry Shortcake**

Vanilla Pound Cake Layered with Fresh Strawberries and Chantilly Cream

### **Tiramisu**

A Classic Made with Mascarpone Mousse and Coffee Soaked Lady Fingers

### **Flourless Chocolate Cake**

Dusted with Powdered Sugar and Raspberry Coulis

### **Chef's Seasonal Cheesecake**

### **Tres Leches Cake**

### **Fluted Chocolate Mousse Cup**

Served with Fresh Berries and Whipped Cream

*ALL ENTREES INCLUDE CHOICE OF ONE SALAD, ONE DESSERT, COFFEE/TEA SERVICE*

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# DINNER BUFFET |

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Assorted Artisan Rolls

Mixed Green Salad - Pear Tomatoes, Carrots, Cucumbers, Onion, Garlic Croutons, and Buttermilk Ranch

## **COMPOSED SALADS** *(choice of one)*

Pear Tomato and Fresh Mozzarella Salad

Red Bliss Potato Salad with Whole Grain Mustard Vinaigrette

Caesar Salad

Roasted Root Vegetables with Quinoa and Citrus Vinaigrette

Spinach Salad with Goat Cheese, Shaved Red Onion, Walnuts, Blistered Tomatoes, and Champagne Vinaigrette

## **VEGETABLES** *(choice of one)*

Asparagus Spears, Baby Carrots, Roasted Red Peppers

Grilled Zucchini, Yellow Squash, Plum Tomatoes

Sautéed Green Beans, Garlic Butter Broccoli and Cauliflower

Carrots with Broccolini and Red Pepper Medley

## **STARCH** *(choice of 1)*

Mashed Yukon Gold Potatoes

Rosemary Roasted Red Bliss Potatoes

Jasmine Rice Pilaf

Five Grain Quinoa Medley with Herbs and Tossed Herbs and Drizzled with Olive Oil

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# DINNER BUFFET | CONTINUED

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## **ENTRÉES** *(choice of two or three)*

Tri-Colored Tortellini with Pesto Cream, Diced Tomatoes and Parmesan

Seared Blackened Rockfish with Cheddar Chive Grits and Braised Greens

Grilled Salmon with Dill Chardonnay Cream

Seared Frenched Chicken with Apple Cider Au Jus

Grilled Rosemary Chicken with Mushroom Au Jus

Balsamic Marinated Skirt Steak with Roasted Garlic Bordelaise

Flank Steak with Roasted Shallot Demi-Glace

## **DESSERTS** *(choice of one)*

Assorted Mini Chocolate Mousse Cups

Miniature Pastries – an Assortment of Miniature Fruit Tarts, Chocolate Eclairs, Cream Puffs, Napoleons, Cheesecake, Mousse Cups

Assorted Chef's Selection of Seasonal Cakes and Pies

## **TWO ENTRÉE SELECTIONS | 52**

## **THREE ENTRÉE SELECTIONS | 55**

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# RECEPTION | HORS D'OEUVRES

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## VEGETARIAN

Caribbean Risotto Cake  
Vegetable Empanada with Avocado Sour Cream  
Kale and Vegetable Dumplings with Spring Onions  
Raspberry, Toasted Almonds, and Brie in a Phyllo Roll

## SEA

Miniature Crab Cakes  
Bacon Wrapped Scallops Tossed with Maple Teriyaki Glaze  
Butter Pecan Crusted Shrimp  
Coconut Shrimp with Mango Chutney  
Scallop Phyllo Stars with Ginger and Leeks

## LAND

Dijon Chicken Puffs  
Chicken and Lemongrass Potstickers  
Sriracha Chicken Meatballs  
Macadamia Chicken Skewers  
Cajun Andouille Sausage and Pepper Jack Cheese Puff  
Candied Apple with Bacon  
Beef Bourguignon  
Beef Wellington  
Beef Barbacoa Taquito  
Braised Short Rib Pierogi

PRICED PER PIECE | \$4.50 PER PIECE (minimum 50 pieces ordered)

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# RECEPTION | RECEPTION DISPLAYS

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## DIPS & CHIPS | 9

House-made Potato Chips and Tri-Colored Tortilla Crisps with Green Onion Dip and Garden Fresh Salsa

## VEGETABLE CRUDITES | 10

Celery, Carrots, Tomatoes, Cucumbers, and Squash with Buttermilk Ranch

## BUILD YOUR OWN BRUSCHETTA | 11

Traditional Tomato Basil  
Grilled Vegetable Balsamic  
Mushroom and Artichoke

## ASSORTMENT OF CHEESES | 12

Cheddar, Smoked Mozzarella, Swiss, Maytag Bleu, and Pepper Jack with Crackers and Breads

## WHOLE BAKED BRIE | 12

Stuffed with Pecans and Brown Sugar Wrapped in Puff Pastry Drizzled in Caramel Sauce

## CHESAPEAKE CRAB DIP | 14

Lump Crab Meat, Cream Cheese, Old Bay Seasoning, Cheddar Cheese, Jack Cheese, and Chopped Chives with Bread and Crackers

## SUSHI | 450 (100 pieces)

Assortment of Sushi, California Rolls, Dark Soy Sauce, Pickled Ginger, Wasabi

## SHRIMP COCKTAIL | 500 (100 pieces)

Jumbo Shrimp Sprinkled with Old Bay, Lemon, and Cocktail Sauce

## DESSERT

### MINIATURE PASTRY DISPLAY | 9

Assortment of Miniature Fruit Tarts, Chocolate Eclairs, Cream Puffs, Napoleons, Cheesecake, Mousse Cups

### SEASONAL CAKES AND PIES | 9

Chef's Selection of Assorted Mini Cakes and Pies

**\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Foodborne Illness\***

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# RECEPTION | RECEPTION STATIONS

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## CARVING STATIONS

### **HONEY GLAZED SPIRAL SLICED HAM | 325 (serves 30 guests)**

Honey Glazed with Honey Dijon, Herb Mayonnaise, and Soft Rolls (Buttermilk Biscuits?)

### **ROASTED TURKEY BREAST | 325 (serves 30 guests)**

Sage Honey Butter Turkey Breast with Thyme Gravy, Cranberry Sauce, and Soft Rolls

**TENDERLOIN OF BEEF | 375 (serves 20 guests)** Rosemary Garlic Rubbed Tenderloin, Silver Dollar Rolls, Herb Mayonnaise, Dijon Mustard, and Horseradish Cream

### **ROASTED STRIP LOIN OF BEEF | 375 (serves 30 guests)**

Peppercorn Crusted in a Bordelaise Sauce with Soft Rolls and Horseradish Cream

*All stations require uniformed attendant | 125 fee*

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# RECEPTION |

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## STATIONS

**MASHED POTATO BAR | 9** Buttery Mashed Potatoes  
Bacon, Cheddar Cheese, Sour Cream, Chives

### **PASTA STATION | 17**

Cheese Tortellini with Torn Basil and Blush Sauce  
Butternut Squash Ravioli with Sage Cream  
Cavatappi Pasta with Red Peppers and Italian Sausage in a Rustic Red Sauce  
Toasted Garlic Bread Sticks

### **MACARONI AND CHEESE BAR | 18**

Traditional Macaroni and Cheddar Cheese Sauce Topped with Butter Crumb Crust  
Macaroni Carbonara with Maple Bacon, Caramelized Onion and Peas in a Parmesan Cheese Sauce  
Smoked Gouda Macaroni with Andouille Sausage

### **SEAFOOD BAR | 25**

Shrimp Cocktail Poached in Old Bay with Lemon and Cocktail Sauce  
Sautéed Mussels with Chardonnay Butter and Tomatoes  
Chilled Scallop Seafood Salad  
Coconut Lobster Skewers

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# BEVERAGES

CHAMPAGNE AND WHITE WINE (by the bottle)

<b>SPARKLING WINES AND CHAMPAGNE</b>	
Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain NV	<b>30</b>
LaMarca, Prosecco, Extra Dry, Veneto, Italy, NV	<b>38</b>
<b>EXCEPTIONAL WHITES</b>	
Brancott, Sauvignon Blanc Marlborough, New Zealand	<b>40</b>
Provenance, Sauvignon Blanc Napa Valley, California	<b>52</b>
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	<b>40</b>
<b>CHARDONNAY</b>	
Magnolia Grove by Chateau St. Jean, Chardonnay, California	<b>33</b>
Chateau St. Jean Chardonnay, North Coast	<b>38</b>
J.Lohr Estates, Chardonnay, "11 Riverstone", Arroyo Seco, Monterey, California, USA	<b>38</b>
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California, USA	<b>42</b>
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California, USA	<b>40</b>
<b>SWEET WHITE AND BLUSH WINES</b>	
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	<b>33</b>
CasaSmith, Pinot Grigio, "VINO", Ancient Lakes Washington	<b>40</b>
Magnolia Grove by Chateau St. Jean, Rose, California, USA	<b>33</b>
<b>PINOT NOIR</b>	
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California	<b>45</b>
Mohua Wines, Pinot Noir, Central Ortago, New Zealand	<b>42</b>
Erath,, Pinot Noir Oregon,	<b>46</b>
Line 39, Pinot Noir, California, USA	<b>40</b>
<b>MERLOT</b>	
Magnolia Grove by Chateau St. Jean, Merlot, California, USA	<b>33</b>
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California, USA	<b>45</b>
Canoe Ridge Vineyards, Merlot, "Reserve Selection", Napa Valley, California, USA	<b>45</b>
Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, California, USA	<b>55</b>
<b>CABERNET SAUVIGNON</b>	
Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California	<b>33</b>
Aquinas Cabernet Sauvignon, Napa Valley	<b>33</b>
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills	<b>38</b>
Estancia, Cabernet Sauvignon "Keyes Canyon Raches" Paso Robles California	<b>45</b>
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA	<b>33</b>
Avalon, Cabernet Sauvignon, California, USA	<b>40</b>
<b>MALBEC</b>	
Alamos, Malbec, Mendoza, Argentina	<b>40</b>

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# BEVERAGES | BAR

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**CALL BAR SELECTIONS** Absolut Vodka | Bacardi Superior Light Rum | 1800 Silver Tequila | Captain Morgan Original Spiced Rum | Tanqueray Gin | Dewar's White Label Scotch | Maker's Mark | Jack Daniels Tennessee Whiskey | Canadian Club Whiskey | Courvoisier VS Brandy

**WELL BAR SELECTIONS** Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Traditional Silver Tequila | Courvoisier VS Brandy

## INCLUDED IN ALL BAR SELECTIONS

### *Imported and Domestic Beer*

Heineken | Budweiser | Miller Lite | O'Douls | Sam Adams

### *Regional*

Flying Dog\*

\*Additional Regional and Specialty Beers May be Added to Enhance Your Beer Selection\*

### *Wine | (Choice of One Red and One White)*

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

### *Non-Alcoholic*

Assorted Soft Drinks, Sparkling and Still Water, and Appropriate Mixers

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# BEVERAGES | BAR

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## **OPEN BAR PRICING** (PER PERSON)

Subject to Taxable 24% Service Charge and Sales Tax

### **PREMIUM**

One Hour | 16  
Two Hour | 26  
Three Hour | 35  
Four Hour | 43

### **TOP SHELF**

One Hour | 19  
Two Hour | 29  
Three Hour | 38  
Four Hour | 46

## **HOST-BAR PRICING** (CHARGED PER BEVERAGE ON CONSUMPTION TO MASTER)

Subject to Taxable 24% Service Charge and Sales Tax

**Cocktails** | 8 (Premium) | 10 (Top Shelf)

**Imported Beer and Craft Beer** | 6

**Domestic Beer** | 5

**Wine** | 7

**Non-alcoholic** | 4

## **CASH BAR PRICING**, (CHARGED PER BEVERAGE TO INDIVIDUAL)

Inclusive of Taxable 24% Service Charge and Sales Tax

**COCKTAILS** | 9 (Premium) | 11 (Top Shelf)

**IMPORTED BEER** | 8 **DOMESTIC BEER** | 7

**WINE** | 9

**NON-ALCOHOLIC** | 5

**BARTENDER** | 125 per Bar

*One Bartender for Every 75 Guests*

*\*A Cashier is Required for All Cash Bar Set Ups | \$125 per Cashier\**

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# Technology | audio visual equipment

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## **MICROPHONES**

Wireless Microphone (*Hand/Lavaliere*) | 175  
Push to Talk Microphone | 175  
Push to Talk Sound Board | 200

## **SOUND**

4-Channel Mixer | 80  
8-Channel Mixer | 150  
DVD Player | 50  
House Sound Patch | 150

*Technical operator is mandatory when three (3) or more microphones in use*

## **PROJECTION**

LCD Projector | 500

## **SCREENS**

8x8 Screen | 70  
10x10 Cradle Screen | 200  
7.5'x10' Fastfold Screen (*Front/Rear*) | 300

## **CONNECTIVITY**

Polycom Teleconference Phone | 200  
(*Local and Long Distance Charges will be Applied*)  
High Speed Internet up to 25 Connections | 15 per Connection

## **LABOR**

Technician Rate: Monday – Friday | 95 per Hour  
Technician Rate: Weekend and Holiday | 105 per Hour  
Set up and Breakdown fee \$300

## **MISCELLANEOUS**

Black Velour Pipe and Drape | 17/Foot  
Power Strip w/ Extension Cord | 25/power strip

## **OUTSIDE AV FEE**

Bring in own AV | \$125  
Outside AV company | \$600

*Please contact the event team if there are any items not listed for a detailed quote*

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# HOTEL INFORMATION | WASHINGTON DULLES AIRPORT MARRIOTT

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## LOCATION

Washington Dulles Airport (on Airport Property)

## MEETING & FACILITY SERVICES

11 Meeting Rooms, 13,500 Square Feet of Total Meeting Space  
Bar-B-Q and Picnic Area with Pavillion

## ACCOMMODATIONS

3 Floors with 364 Sleeping Rooms.  
4 Suites  
Indoor/Outdoor Pool  
Fitness Center  
Guest Room Wireless High Speed Internet | \$12.95 per Day  
Enhanced High Speed Wireless Internet, Download Large Files + Stream Video | \$15.95 per Day

## RESTAURANTS & LOUNGES

Aviate Bar & Grille  
Starbucks Kiosk

## GUEST SERVICES

A La Carte Room Service  
Business Center  
Concierge Services and Lounge

## PARKING

Complimentary On-Site Parking

