

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less; With the exception when choosing the Sunrise Fresh Start - Daily Continental or the 'Breakfast of the Day', which is then only \$5.00 per person additional.

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SUNRISE FRESH START - DAILY CONTINENTAL Available on a Daily Basis	BUFFET SERVED ON OFF DAYS Applies when you choose a menu of the day that does not coincide with your event date
Local and Seasonal Sliced Fruits and Berries	
Deconstructed Yogurt Parfaits with Granola & Fresh Berry Compote	\$54 Per Guest
Chef's Selection of Assorted Pound Cakes and Butter Croissants	
Daily Infused Water	
Daily Assorted Juices	
Freshly Brewed Coffee and Palais des Thés Tea Selection	
\$48 Per Guest	
MONDAY CONTINENTAL AND MORE	TUESDAY CONTINENTAL AND MORE
Assorted Muffins and Danishes	Assorted Muffins, Petite Chocolate Scone and Butter Croissant
Sliced Fresh Local Fruits	Berry Medley and Sliced Cantaloupe
Almond Muesli with Banana, Toasted Coconut and Honey	Grapefruit Segments

Sliced Fresh Local Fruits

Berry Medley and Sliced Cantaloupe

Almond Muesli with Banana, Toasted Coconut and Honey

Grapefruit Segments

Whole Fuji Apples and Bananas

Cream of Wheat

Steel Cut Oatmeal

Toppings Include: Raisins, Brown Sugar, Honey, Fresh Blueberries and Sliced Almonds

Orange and Apple Juices

English Muffin with Fried Egg, Bacon and Cheese Sandwich

Strawberry Mint Infused Water

Orange and Grapefruit Juices

Freshly Brewed Coffee and Palais des Thés Tea Selection

Strawberry Mint Infused Water

Orange and Grapefruit Juices

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$51 Per Guest

WEDNESDAY CONTINENTAL AND MORE	THURSDAY CONTINENTAL AND MORE
Assorted Muffins, Blueberry Scone and Chocolate Croissant	Cinnamon Bun, Assorted Danish and Butter Croissant
Sliced Cantaloupe and Pineapple	Sliced Watermelon and Honeydew
Whole Peaches and Bananas	Bananas
Breakfast Flatbread With Virginia Ham, Cage Free Eggs, Smoked Paprika Aioli, Red Onions and Pepper Jack Cheese	Grapefruit Segments Steel Cut Oatmeal
Three Cheese Grits	Toppings Include: Raisins, Brown Sugar, Honey, Fresh Blueberries and Sliced Almonds
Blueberry and Mint Infused Water	Sausage, Egg and Cheese Brioche Sandwich
Orange and V8 Juices	Lemon Ginger Infused Water
Freshly Brewed Coffee and Palais des Thés Tea Selection	Orange and Apple Juices
\$51 Per Guest	Freshly Brewed Coffee and Palais des Thés Tea Selection
	\$51 Per Guest
FRIDAY CONTINENTAL AND MORE	WEEKEND CONTINENTAL AND MORE
FRIDAY CONTINENTAL AND MORE Scones, Assorted Danish and Butter Croissants	WEEKEND CONTINENTAL AND MORE Donuts and Chocolate Croissants
Scones, Assorted Danish and Butter Croissants	Donuts and Chocolate Croissants
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe Apples and Bananas Buttery Southern Grits	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe Apples and Bananas Buttery Southern Grits Served with Shredded Cheddar Cheese and Scallions	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe Apples and Bananas Buttery Southern Grits Served with Shredded Cheddar Cheese and Scallions Cage Free Egg, Bacon and Cheese on a Croissant	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes Served with Salsa on the Side
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe Apples and Bananas Buttery Southern Grits Served with Shredded Cheddar Cheese and Scallions Cage Free Egg, Bacon and Cheese on a Croissant Strawberry Lime Infused Water	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes Served with Salsa on the Side Orange Segments
Scones, Assorted Danish and Butter Croissants Sliced Pineapple and Cantaloupe Apples and Bananas Buttery Southern Grits Served with Shredded Cheddar Cheese and Scallions Cage Free Egg, Bacon and Cheese on a Croissant Strawberry Lime Infused Water Orange and Grapefruit Juices	Donuts and Chocolate Croissants Sliced Honeydew and Strawberries Bananas Breakfast Burrito with Cage Free Eggs, Cheese, Bacon and Potatoes Served with Salsa on the Side Orange Segments Grapefruit and Sage Infused Water

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

PARFAIT STATION

Trio of Individual Seasonal Greek Yogurt Parfaits:

- Berry Compote and Granola
- Pineapple and Mango
- Peach and Blueberry

\$15 Per Guest

BREAKFAST BAR

Choose any two options from the following:

Scrambled Cage Free Eggs with Brie Cheese on a Croissant

Fried Cage Free Eggs with Bacon and American Cheese on an English Muffin

Vegan Scrambled Tofu with Black Beans, Scallions and Bell Peppers in a Burrito

Served with Salsa and Sour Cream on the side

Cage Free Eggs with Sausage, Potato and Cheddar Cheese in a Burrito

Served with Salsa and Sour Cream on the Side

\$15 Per Guest

VEGAN SCRAMBLE

Scrambled Tofu with Black Beans, Onions, Mushrooms, Bell Peppers, Asparagus, Local Squash and Tomato

\$15 Per Guest

OMELET STATION

Chef Attendant Required. Fee of \$250.00 to apply for Attendant.

Guest Option of Beaten Eggs or Egg Whites

Toppings to Include Chopped Onion, Peppers, Scallions, Bacon, Ham, Sausage, Cheddar and Monterey Jack Cheese

\$25 Per Guest

STEEL CUT OATMEAL

Slow Cooked Steel Cut Oatmeal With Guests Selection of Toppings to include Brown Sugar, GoldenRaisins, Pecans, Honey, Chocolate Chips, Cinnamon, Fresh Blueberries and Sliced Almonds

\$15 Per Guest

OVERNIGHT OATS TWO WAYS

Almond Milk Overnight Oats with Flax Seed and Chia Seeds

Coconut Milk Overnight Oats with Flax Seed and Chia Seed

Toppings to include Shredded Coconut, Toasted Almonds, Granola, Fresh Berries, Honey, Brown Sugar and Dried Fruit

\$15 Per Guest

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. An additional \$5.00 per person will be added to the menu price for groups of 25 people or less

Farmer's Market Sliced and Whole Fruit	Local and Seasonally Inspired Sliced Fruits
Fresh Local Specialty Bakeries	Fresh Local Specialty Bakeries
Scrambled Cage Free Eggs	Low Fat Greek Yogurt Parfait with Fresh Mixed Berry Compte and Crisp Brown Butter Cinnamon Granola
All-Natural Smoked Bacon	
Apple Chicken Sausage	Sweet Potato Hash with Griddled Peppers and Onions
Roasted Breakfast Potato with Sauteed Onions and Peppers	Locally Inspired Quiches Mushroom Spinach and Cheddar Cheese Virginia Ham, Sweet Onion, and Swiss Cheese
Daily Infused Water	
Selection of Chilled Juices	Daily Infused Water
Freshly Brewed Coffee and Palais des Thés Tea Selection	Selection of Chilled Juices
	Freshly Brewed Coffee and Palais des Thés Tea Selection
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\$60 Per Guest	\$62 Per Guest
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\$60 Per Guest POTOMAC BREAKFAST BUFFET	\$62 Per Guest
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POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit	\$62 Per Guest
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries	\$62 Per Guest
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits	\$62 Per Guest
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits Scrambled Cage Free Eggs with Artisan Cheddar Cheese	\$62 Per Guest
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits Scrambled Cage Free Eggs with Artisan Cheddar Cheese Chicken Apple Sausage	
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits Scrambled Cage Free Eggs with Artisan Cheddar Cheese Chicken Apple Sausage All Natural Smoked Bacon	sh Herbs
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits Scrambled Cage Free Eggs with Artisan Cheddar Cheese Chicken Apple Sausage All Natural Smoked Bacon Roasted Fingerling Potatoes with Sautéed Onion, Peppers and Free	sh Herbs
POTOMAC BREAKFAST BUFFET Farmer's Market Sliced and Whole Fruit Fresh Local Specialty Bakeries Deconstructed Organic Yogurt and Berry Compote Parfaits Scrambled Cage Free Eggs with Artisan Cheddar Cheese Chicken Apple Sausage All Natural Smoked Bacon Roasted Fingerling Potatoes with Sautéed Onion, Peppers and Free Savory Breakfast Casserole with Chesapeake Lump Crab, Sautéed	sh Herbs

\$64 Per Guest

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Plated Breakfast

ALL AMERICAN BREAKFAST

All Breakfasts Include Chilled Orange Juice, Coffee and Tea Selections.

Pre-set Selection of Fresh Bakeries
Served with Sweet Butter, Jams, and Preserves

Fruit Salad with Yogurt

Scrambled Cage Free Eggs with All-Natural Smoked Bacon and Apple Chicken Sausage Breakfast Potato, Sautéed Onion and Peppers Roasted Grape Tomatoes

\$49 Per Guest

FRESH START FRITTATA

Pre-Set Selection of Gluten Free Breakfast Ice Tea Cakes Served with Butter and Preserve Selection

Mixed Berries with Yogurt

Egg White Fritatta with Asparagus and Spinach Served with Apple Chicken Sausage, and Signature Breakfast Potatoes with Roasted Tomato

\$50 Per Guest

MARYLAND THREE CHEESE QUICHE

Pre-Set Selection of Fresh Baked Croissants, Chocolate and Plain Croissants

Served with Butter and Preserve Selection

Fruit Salad with Mint Yogurt

Organic Cage Free Egg, Local Artisan Cheese, Onion and Spinach Quiche Served with Roasted Tomato, Apple Chicken Sausage, Grilled Asparagus and Roasted Fingerling Potatoes

\$50 Per Guest

VEGAN BREAKFAST VGN V

Pre-set Selection of Vegan Muffins & Bread Served with Vegan Butter

Fruit Salad

Vegan Tofu Scramble with Onions, Black Beans, Potatoes and Peppers

\$51 Per Guest

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Brunch

PRESIDENTIAL BRUNCH

Farmer's Market Sliced and Whole Fruit
Fresh Local Specialty Bakeries
Spinach and Mushroom Quiche
Signature Breakfast Potatoes
All-Natural Bacon and Chicken Apple Sausages
Maryland Crab Hash with Poached Eggs and topped with Hollandaise Sauce
Steak and Cage Free Eggs
Daily Infused Water Station
Freshly Brewed Coffee and Palais des Thés Tea Selection
\$75 Per Guest

Tarriers Market Francisched	Dates and Dried Apricots
Farmers Market Fruit Selection	Dip
Gluten Free Blueberry Muffins	Roasted Red Pepper Dip, Avocado Feta Dip and Peanut Butter
GLUTEN FREE GF	VIRGINIA GET-AWAY
\$26 Per Guest	\$26 Per Guest
Lemonade and Freshly Brewed Iced Tea	
Tomato Salsa	Spring Berry-Greek Yogurt Smoothie
Spring Onion Sour Cream Dip, Fresh Guacamole and Charred	Granola, Toasted Coconut, Golden Raisins, Dried Cherries, Mini Pretzels and Yogurt Covered Raisins
Fresh Local Vegetable Sampling	White & Dark Chocolate Chips, Roasted Almonds, House Made
Multigrain, Potato and Blue Corn Tortilla Chips	Build Your Own Trail Mix from these Super Proteins:
CRISP	DC SUPER PROTEINS
Morning & Afternoon Breaks	
All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are S	ubject to Change Without Notice.

Assorted Kind Fruit & Nut Bars	Served with Rustic Dipping Bread and Fresh Vegetables Display
Daily Infused Water	Local Virginia Peanut Brittle
\$26 Per Guest	Daily Infused Water
	\$26 Per Guest
MARYLAND REFRESH	
Watermelon Skewers with Balsamic and Sea Salt Drizzle	
Daily Rotation of Fruits and Strawberries	
Pineapple Yogurt Dip	
Chocolate Fondue Dip	
Daily Infused Water	
\$26 Per Guest	
A La Carte Beverages	
A variety of non-alcoholic libations are available throughout the day.	
COFFEE AND TEA	PEPSI SOFT DRINKS
Freshly Brewed Regular, Decaffeinated and Palais des Thés Tea \$130 Per Gallon with Assorted Creamer, Milk and Soy Milk	Assorted Regular & Diet Pepsi Soft Drinks \$8 Each
Fresh Brewed Iced Coffee \$130 Per Gallon	
Freshly Brewed Iced Tea \$130 Per Gallon	
COKE SOFT DRINKS	ENERGY DRINKS
Assorted Regular & Diet Coke Soft Drinks \$8.50 Each	Red Bull Regular and Sugar Free \$10 Each
DAILY INFUSED WATER	BOTTLED WATER

Water Infused with Seasonally Inspired Ingredients \$92 Per Gallon	Still and Sparkling \$8 Each
PEPSI BUBLY	CHILLED BOTTLED BEVERAGES
Calorie Free Sparkling Water in Assorted Flavors \$8 Each	Chilled Bottled Juices, and Iced Teas \$8 Each
COLD BREW BOTTLES	
Black Unsweetened and Honey & Cocoa Flavors \$10 Each	
All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices ar	e Subject to Change Without Notice.
A La Carte Bakeries and Snacks Variety of goods available during morning and afternoon breaks.	
DAILY FRESH BAKERIES	HOME-STYLE COOKIES
Options Change Daily	Chocolate Chunk, Peanut Butter and Oatmeal Cookies
\$72 Per Dozen	\$72 Per Dozen
GLUTEN FREE COOKIES	BAKED BARS
Chocolate Chip	Chocolate Brownies, Blondie's, Cheesecake and Pecan Bars
\$80 Per Dozen	\$72 Per Dozen
ORGANIC ENERGY BARS	ASSORTMENT OF BAGELS
Assorted Power and Kind Bars	Served with Plain, Cinnamon Walnut and Vegetable Cream
\$8 Each	\$70 Per Dozen
INDIVIDUAL YOGURTS	GREEK YOGURT PARFAITS
Assorted Flavors	Layered Greek Yogurt, Seasonal Fruit Compote and Homemade
\$7 _{Each}	··· Granola

GRANOLA BARS	FOOD SHOULD TASTE GOOD CHIPS
Nature Valley ™ Chewy Granola Bars Chocolate Chunk and Fruit & Nut	Sweet Potato Tortilla Chips, Blue Corn Tortilla Chips and Multigrain Tortilla Chips
\$6 Each	\$8 Each
SLICED MARKET FRUITS	SEASONAL WHOLE FRUIT
Seasonal Selection, Fully Ripened	Seasonal Selection, Fully Ripened
\$16 Per Guest	\$5 Each
GLUTEN FREE CHIPS AND DIPS GF	ASSORTED DONUTS
Traditional Potato Chips and Blue Corn Tortilla Chips with Guacamole and Charred Tomato Salsa	Selection of Donuts
\$10 Per Guest	\$80 Per Dozen
WARM SOFT PRETZELS	
Sweet with Cinnamon and Sugar	
Salty with Yellow Mustard	
\$9 Per Guest	
All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are St	ubject to Change Without Notice.
Break Packages	
ALL DAY PACKAGE	ALL DAY BEVERAGE PACKAGE
Breakfast	8 Hour Maximum
Sunrise Fresh Start - Daily Continental	Continuous Refresh of:
Lunch Choose one of our 3-course Plated Lunches OR the Buffet of the	Regular and Decaffeinated Coffee, Palais des Thés Tea

Day	Assorted Regular & Diet Pepsi Soft Drinks	
AM or PM Break Choice of Any Break	Hydration Station with Daily Infused Water	
All Day Beverages to include: Regular and Decaffeinated Coffee, Tazo TeaAssorted Regular & Diet Pepsi Soft Drinks Still and Sparkling Bottled Water	\$52 Per Person	
\$160 Per Person		
HALF DAY BEVERAGE PACKAGE 4 Hour Maximum		
Continuous Refresh of:		
Regular and Decaffeinated Coffee, Palais des Thés Tea		
Hydration Station with Daily Infused Water		
Assorted Regular & Diet Pepsi Soft Drinks		
\$34 Per Person		
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Buffet Lunch of the Day		
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BUFFET WHEN SERVED ON OFF DAYS

Applies when you choose a menu of the day that does not coincide with your event date

\$77 Per Person

MONDAY - SEASONAL BBQ

Winter Seasonal Sweet Potato and Squash Bisque

Crisp Iceberg Lettuce Salad

Served with Cheddar, Tomato, Bacon, and Chipotle Ranch Dressing

Vegetable Grain Salad with Quinoa, Garbanzo, Green Kale, Edamame and White Balsamic Dressing

Grilled Dry Rub Pork Ribs with Chipotle BBQ Sauce

Maple-Bourbon Glazed Chicken with Skillet Peach Compote

	House Smoked Brisket Stew
	Mexican Street Corn Salad
	Roasted Marble Potatoes with Rosemary and Garlic
	Cornbread with Local Honey and Butter
	Bourbon Pecan Tart and Pear Frangipane
	Freshly Brewed Coffee and Palais des Thés Tea Selection
	\$72 Per Guest
TUESDAY - BUILD YOUR OWN PROTEIN BOWL	WEDNESDAY - TUSCANY BUFFET
Miso Soup	Classic Minestrone Soup
Peach, Orange and Grapefruit Salad with Bell Peppers in a Citrus Dressing	Caesar Salad with Herb Croutons, Freshly Grated Parmesan Cheese with traditional Caesar Dressing
Build Your Own Protein Bowl From the Following Ingredients:	Arugula, Mozzarella, Roma Tomatoes, Fresh Basil and Extra Virgin
Brown Rice, Quinoa and Soba Noodles with Sesame Oil and	Olive Oil
Green Scallions Grilled Korean Style Kalbi, Fire Roast Chicken Thighs, Miso Glaze	Orzo Pasta salad Served with Pine Nuts, Cherry Tomato, Mix of Exotic Mushrooms, Kalamata Olives and Roasted Artichokes
Atlantic salmon, and Tofu	Baked Gnocchi with Portobello Mushrooms and Asiago Cheese
Local Greens, Tomato, Onion, Cucumber, Sliced Carrots, Spicy Sprouts, and Roasted Corn	Flat Iron with Cipollini in Agro Dolce
Champagne and Sesame Ginger Dressings	Chicken Piccata with Lemon Caper Sauce
Mini Fruit Tart and Peach Cobbler	Assorted Beignets
Freshly Brewed Coffee and Palais des Thés Tea Selection	Freshly Brewed Coffee and Palais des Thés Tea Selection
\$72 Per Guest	\$72 Per Guest
THURSDAY - GLUTEN FREE HARVEST TABLE	FRIDAY - MEDITERRANEAN BUFFET
Wild Mushroom Soup with Barley, Baby Kale and Citrus	Lemon Orzo Chicken Soup
Crisp Lettuce and Herb Salad, Shallots, Radishes and Cherry Tomatoes with Cracked Mustard	Chopped Salad with Roasted Artichokes, Sundried Tomato, Hot Soppressata, Hericot Verts, and Oregano Dressing
Grilled Asparagus and Grilled Red Onion topped with Balsamic	Moroccan Cous Cous with Roasted Vegetables and Chickpeas

Glaze	Oven Baked Barramundi with Pinot Grigio Sauce, Onions, Tomatoes and Capers
Pan Roasted Breast of Chicken over Roasted Beets and Natural Jus	Mediterranean Chicken Skillet alla Cacciatora
Pan Roasted Salmon with Basil and Tomato Compote	Spinach and Cheese Ravioli with Sage Beurre Noir Sauce
Creamy Parmesan Polenta with Autumn Squash Medley	Dulce de Leche and Mini Spring Fruit Tarts
Seasonal Berry Cobbler and Flourless Chocolate Cake	Freshly Brewed Coffee and Palais des Thés Tea Selection
Freshly Brewed Coffee and Palais des Thés Tea Selection	\$72 Per Guest
\$72 Per Guest	•
SATURDAY - PACIFIC RIM	SUNDAY - SUSTAINABLE DELI BUFFET
Hot & Sour Soup	Chef's Choice Daily Soup
Bitter Leaf and Orange Salad with Citrus Poppy Seed Dressing	Organic Potato and Hericot Vert Salad with Cracked Mustard
Smashed Cucumber Salad with Ponzu Dressing	Dressing
Pork Dumplings	Organic Field Greens, Local Honey-Balsamic Vinaigrette
Steamed White Fish with Curry Sauce	Build Your Own Sandwiches with Following:
Roasted Cage Free Chicken Teriyaki	All Natural Smoked Breast of Turkey
Mixed Vegetable Fried Rice	Free Range Grilled Chicken Salad
Fried Vegetable Spring Roll	Black Forest Ham
Assorted Mini Desserts and Chef's Choice of Chocolate Truffles	Slow Roasted Medium Rare Roast Beef
Freshly Brewed Coffee and Palais des Thés Tea Selection	Sharp White Cheddar, Provolone and Swiss Cheeses
\$72 Per Guest	West Virginia Butter Lettuce, Organic Beefsteak Tomato, Shaved Sweet Onion
	Chive Mayo, Grain Mustard and Horseradish Cream
	Assorted Freshly Baked Cookies
	Freshly Brewed Coffee and Palais des Thés Tea Selection
	\$72 Per Guest

Grab 'n Go Lunch

Young Organic Spinach

With Radicchio, Local Goat Cheese, Shaved Fennel, Fresh

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

BOXED LUNCHEON	MEETING PLANNER CHOICE OF (1) SIDE:	
Specify # of Each Sandwich Smoked All Natural Turkey, Sharp New York Cheddar, Butter Lettuce with Beefsteak Tomato on Honey Wheat	Roasted Corn and Tomato Salad	
	Mixed Pee Wee Potato Salad, Spring Onion in a Honey-Grain Mustard Dressing	
Grilled Marinated Breast of Chicken, Spring Greens, Vine Ripened Tomato and Chipotle Pesto on Rosemary Foccacia	Seasonal Fruit Salad	
Black Forest Ham, Gruyere, Honey Mustard Spread and Bib Lettuce on Marbled Rye		
Grilled Vegetable with Arugula and Roasted Red Pepper Aioli on Spinach Tortilla		
Greek Style Salad with Romaine Lettuce, Spiced Chickpeas, Kalamata Olives, Shaved Red Onion, Grape Tomato, Cucumbers and Crumbled Feta Cheese with Oregano Dressing		
\$68 Per Guest		
INCLUDED IN BOX LUNCH		
Homestyle Cookie		
Assorted Individual Bags of Chips		
Soft Drink or Bottled Water		
All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are S	ubject to Change Without Notice.	
Plated Lunch		
Ideal for a lunch meeting, our composed plated lunches feature Chef's se	asonal specialties including a salad or soup, entrée, and dessert.	
FIRST COURSE (SELECT ONE)	ENTREES (SELECT ONE ITEM)	
Capitol Hill Cucumber Gazpacho	Spice Rubbed Natural Chicken Breast \$68 Per Guest	

With Thyme Bordelaise with Saffron Orzo, Broccolini and Baby

Carrot Medley

Strawberries and a Vanilla Orange Vinaigrette Sweet Gem Lettuce with Grape Tomatoes, Yellow Tomatoes, Shaved Spring Radish, White Cheddar Crostini with a Citrus-Chive Vinaigrette	Roasted All Natural Chicken Breast \$68 Per Guest With Herb Risotto, Spring Squash Medley and Natural Jus
	Grilled Salmon \$69 Per Guest With Charred Scallion Cream Sauce, Multigrain Rice Pilaf, Baby
Heirloom Tomato Salad with Burrata and Basil Vinaigrette	Carrots & Grape Tomato
Watermelon Salad with Feta Cheese, Arugula & Balsamic Reduction	House Smoked Beef Brisket \$69 Per Guest With Caramelized Onion Bourbon BBQ Glaze, French Beans and Cheesy Potato Risotto
	Vegan Mushroom Ravioli \$61 Per Guest In a Rustic Pomodoro Sauce, Wilted Spinach, Cherry Tomatoes, and Shaved Asparagus
	Seared Striped Bass \$69 Per Guest With Old Bay Cream Sauce, Parsley Diced Potatoes, Baby Summer Squash and Oven RoastedRoma Tomatoes
	Sliced Beef Tenderloin \$70 Per Guest With Onion Bordelaise Sauce, Potato Risotto and French Beans
DESSERT (SELECT ONE ITEM)	ALL LUNCHES INCLUDE:
Chocolate Sin Cake	Bread Service, Coffee and Tea Service.
Carrot Cake	
Pineapple Upside Down Cake	
Assorted Mini Pastry Plate (Choose 3 from the following) \$4.50 Upcharge Per Guest • Éclair • Fruit Tart • Key Lime Tart • Chocolate Bourbon • Pecan Tart • Cheesecake Bar	
ADD ICED TEA OR LEMONADE	
Preset on Table	

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS	HOT SELECTIONS
Local Brie and Cranberry Jam on a Crostini	Asiago Arancini
Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup	Beef Empanada with Salsa Verde
Sesame Seared Tuna on Cucumber Coin with Wasabi Mayo and	Beef Wellington Bites
Tobiko	Sriracha Chicken Meatball
Sweet Chili Grilled Shrimp Topped with Micro Cilantro	Za'atar Chicken Satay
Antipasto Skewer with a Pesto Drizzle	Mac N' Cheese Bites with Buttermilk Ranch Dipping Sauce
Heirloom Tomato Bruschetta with Basil and Mozzarella Cheese	Cheddar Jalapeno Poppers
Maryland Crab with Old Bay Aioli on a Cucumber Cup	\$9 Per Piece
\$9 Per Piece	73 Fel Piece
VEGAN/GLUTEN FREE SELECTIONS	
Roasted Root Vegetable Kabob Sweet Potato, Red Beet, Carrot and	Parsnip VGN V GF
Samosa with Spiced Potato and Green Peas V	

Vegetarian Summer Roll Rice Noodle, Organic Carrot, Radish Sprout and Green Papaya, Ginger-Sweet Chili Dipping Sauce VGN V

\$9 Per Piece

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Presentation Stations

Plant Based Meatball with Marinara Sauce VGN V

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Minimum Guarantee of 25 Guests per station/display

CRUDITÉS Carrot and Celery Points, Tri Color Cauliflower and Cherry Tomatoes Grilled Bell Peppers, Zucchini, Portobello, Asparagus and Sugar Snap Peas Roasted Garlic Hummus and Tzatziki Dips \$26 Per Guest	ARTISAN CHEESE Cheese selection may change based on availability Farmstead Gouda Local Brie Cheese Sharp White Cheddar Manchego Cheese Served with Fig Jam, Organic Honey, Seasonal Spoon Fruits and Hearth Breads \$35 Per Guest
QUESADILLA STATION Traditional Monterey Jack Cheese, Diced Chicken, Sautéed Peppers and Onions	CHINATOWN STATION Served Dim Sum Style Crab Rangoons
Ancho Carne Pepper Jack Cheese, Dry Rub Steak, Sautéed Peppers and Onions	Maui Shrimp Vegetable Spring Rolls
Vegetarian Sharp Cheddar Cheese, Sautéed Peppers, Onions and Spinach	Chicken Potsticker
Served with Sour Cream, Picante Salsa, Chipotle Ranch, Tomatillo Salsa and Guacamole	Pork Potstickers Vegetable Dumplings
\$28 Per Guest	Dipping Sauce Selection of: Sesame Vinegar Soy Sauce and Sweet Chili Sauce
	\$32 Per Guest
DIPS, DIPS Grilled Pita, Tortilla Chips, and Sliced French Baguette	CHESAPEAKE SEAFOOD KITCHEN Clam Chowder with Oyster Crackers
Crisp Carrot and Cucumber Points	Rockfish Fritters with Old Bay Remoulade
Green Goddess Dip, Spring Onion Dip and Black Bean Hummus	Garlic Bread
Hot Maryland Crab Dip, Three Cheese Dip and Spinach and Artichoke Dip	Maryland Blue Crab Sliders
\$28 Per Guest	Shrimp, Chorizo and Corn Potato Boil

Assorted Flavored Hummus and Baba Ganoush with Crunchy Pita and Lavosh Tabbouleh Salad Build Your Own Creation from a Selection of: Dry Rubbed Chicken Shawarma, Grilled Lamb Kebabs and Vegan Falafel Fresh Toppings to include: Lebanese Tomato Salsa, Persian Cucumber Yogurt, Olives, Radish, Aleppo Pepper and Middle Eastern Rice	FLATBREAD STATION All Flatbreads with a Traditional Flatbread Crust Pomodoro Sauce, Fresh Mozzarella and Micro Basil Artichoke, Chicken, Pesto Sauce and Shaved Asiago Topped with Arugula Chevre, Red Onion, Spinach and Roasted Red Peppers \$28 Per Guest
\$26 Per Guest	
CHILLED SHELLFISH DISPLAY 100 Pieces per Display	SUSHI ASSORTMENT DISPLAY Based on 3 Pieces Per Person50 Piece Minimum
Jumbo Lemon-Thyme Poached Shrimp Oysters	Assorted Variety of Sushi Rolls to include: Traditional California RollsVegetarian RollsChef's Specialty Rolls
Green Lip Mussels	Creatively displayed with wasabi, ginger and soy sauce
Cocktail Sauce, Meyer Lemon Tartar and Tabasco	\$28 Per Guest
\$980 Per Display	
BUILD YOUR OWN MASHED POTATO BAR	BUILD YOUR OWN TACO BAR
Mashed Russet, Sweet Potatoes and Purple Potatoes	Warm Flour Tortillas and Hard Corn Shells
Guest Choice of Toppings Include: Shredded Cheddar Cheese, Blue Cheese Crumbles, Parmesan, Sour Cream, Chives, Ranch, Bacon Bits, Broccoli Crumbles, and	Protein Choices to include: Chipotle Chicken, Pork Al Pastor, Blackened Mahi Mahi and Sofrito Tofu
\$28 Per Guest	Guest Choice of Toppings Include: Salsa Verde, Cilantro-Citrus Slaw, Sliced Radish, Pickled Red Onions, Cilantro, Avocado Crema and Cotija Cheese

Tortilla Chips with Salsa and Fresh Guacamole

\$28 Per Guest

BUILD YOUR OWN SALAD STATION BUILD YOUR OWN BAO BUNS Guests Choice of Lettuce Base: Braised Pork Belly, Char Siu Duck, Teriyaki Chicken Iceberg, Romaine, or Mixed Baby Spinach and Frisee Guest Choice of Toppings Include: Guest Choice of Protein: Julienne Daikon, Radish, Cucumber, Scallions, Hoisin Glaze and Grilled Chicken, Grilled Tofu, or Grilled Salmon Char Siu Sauce Guest Choice of Toppings: \$28 Per Guest Cucumbers, Carrots, Grape Tomatoes, Sliced Mushrooms, Fresh Roasted Corn, Shaved Red Onion, Fresh Bell Peppers, Shaved Parmesan, Crumbled Goat Cheese, Toasted Almonds and **Dried Cherries** Guest Choice of Dressing: Balsamic Vinaigrette, Ranch or Raspberry Vinaigrette \$36 Per Guest MAC & CHEESE STATION I A PASTA Fusilli with Creamy Cheese Sauce Black Truffle Sacchetti with a Light Cream Sauce and Shaved Asparagus Guest Choice of Toppings Include: Bacon, Chicken, Italian Sausage, Roasted Mushrooms, Green Rigatoni Bolognese with Shaved Parmesan and Fresh Basil Peas, Broccoli, Jalapenos, Spinach, Panko Bread Crumbs, Shaved Parmesan, Blue Cheese Crumbles, BBQ Sauce, and Buffalo Sauce Penne Caprese Style with Red and Yellow Teardrop Tomatoes, Fresh Basil, Fresh Mozzarella and Extra Virgin Olive Oil and Aged Balsamic Drizzle \$30 Per Guest

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$250 Chef Attendant Fee for each Station for up to 2 Hours of Service. \$50 for Each Additional Hour (These fees are labor and will not count towards your F&B minimum) Minimum Guarantee of 25 Guests per station

ROAST BREAST OF TURKEY

CEDAR PLANK SALMON

Served with Herb Focaccia Bread

\$35 Per Guest

	Sauce
Rocket Salad with Goat Cheese Crumble, Strawberries and Raspberry Vinaigrette	Organic Mesclun, Tomato, Shredded Carrots, Cucumber Topped
Soft Whole Wheat Roll	with Dill-Dijon Vinaigrette
	Quinoa Pilaf, Roasted Asparagus, Sweet Potato and Dried Cherry
\$27 Per Guest	\$30 Per Guest
ALL NATURAL BEEF TENDERLOIN	SMOKED BEEF BRISKET
Slow Cooked All Natural Beef Tenderloin	House Smoked Beef Brisket with Caramelized Onion BBQ Sauce Served with side of Pickled Pepper Relish
Smoked Gouda Mac N' Cheese	Creamy Potato Salad
Chopped Iceberg Lettuce & Radicchio Salad with Blue Cheese Dressing	Bourbon Ranch Style Beans
Roasted Local Mushroom and Truffle Demi-Glace	Soft Mini Rolls
\$38 Per Guest	\$30 Per Guest
Chef Attendant Fee \$250	
Up to two hours *These fees are labor and will not count towards	your F&B minimum*
Up to two hours *These fees are labor and will not count towards Each Additional Hour After the First Two \$50	your F&B minimum*
Each Additional Hour After the First Two \$50	
Each Additional Hour After the First Two \$50 All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are	
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	Subject to Change Without Notice.
Each Additional Hour After the First Two \$50 All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Sweet Stations Minimum Guarantee of 25 Guests per station/display SWEET ENDINGS Assorted Mini Pastries, Fruit Tarts, Eclairs, and Chocolate Dipped	Subject to Change Without Notice. ICE CREAM BAR *Station Attendant Required -\$250 Attendant Fee for up to 2

M&Ms, Peanut Butter Chips, Oreo Crumbles, Gummy Bears and

\$24 Per Guest

NAUGHTY AND NICE

Chocolate Fondue with Strawberries, Marshmallows and Graham
Crackers

Assorted French Macaroons

Spiced Truffles served with Spice Garnishes

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$23 Per Guest

CUPCAKE AND POPS

Assortment of Locally Sourced Cupcakes

Assorted Cake Pops

Freshly Brewed Coffee and Palais des Thés Tea Selection

\$27 Per Guest

All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are Subject to Change Without Notice.

Plated Dinner

Meeting Planner to Select One First Course, One Entree & One Dessert for Entire GroupAll Dinners Include: Bread Service, and Coffee and Tea Service

FIRST COURSE (SELECT ONE)

Fire Grilled Asparagus over Butter Lettuce with Tomato Julienne with Toasted Pine Nuts and Champagne Vinaigrette

Baby Kale and Romaine with Boccancini, Fresh Basil, Red and Yellow Teardrop Tomatoes, Parmesan Crostini, with an Aged Balsamic Vinaigrette

Iceberg Wedge with Candied Bacon, Local Blue Cheese, Cherry Tomato and Gorgonzola Dressing

Local Organic Mesclun Mix with Firefly Farms Goat Cheese, Fresh Raspberry, Micro Brioche Crouton and Raspberry Vinaigrette

Truffle Sacchetti with Light Cream Sauce

Maryland Blue Crab Cake with Heirloom Tomato Concasse and Light Old Bay Cream

ENTREES (SELECT ONE)

Roasted Garlic Rubbed Organic Chicken with Potato Hash, Squash Medley and Natural Jus | \$90 Per Person

Plank Roasted Organic Salmon with Artichoke Mash, Maryland Old Bay Crab and Shrimp Chowder with Sauteed Spinach | \$93 Per Person

Herb Crusted Filet of Market Fish with Saffron, Turmeric Pilaf and Pinot Grigio Beurre Blanc | \$95 Per Person

Braised Short Rib With a Port Wine Reduction, Roasted Corn Polenta, and Vegetable Medley | \$95 Per Person

Grilled Filet Mignon with Truffle Mashed Potatoes, Wilted Baby Spinach, Heirloom Baby Tomatoes and a Bordelaise Sauce | \$115 Per Person

DESSERTS (SELECT ONE)

Key Lime Tart with Whipped Cream	
Raspberry Cheesecake with a Organic Oat Streusel and Spring Fruit	Coulis
Flourless Chocolate Cake with Raspberry Coulis and Fresh Berries (Gluten Free)
Apple Lattice with a Caramel Swirl	
All Prices Subject to 26% Service Charge and 10% State Sales Tax.All Prices are S	ubject to Change Without Notice.
Personal Preference	
This Dinner Service can only be provided for 25 to 150 attendees.All Dinner Four Course MenuWith this option, Guests choose their own entrees in a lapreferences.	ers Include: Bread Service, and Coffee and Tea Service. Personal Preference banquet setting. An option designed to satisfy individual tastes and
TO CREATE YOUR PERSONAL PREFERENCE MENU	PLANNER'S CHOICE APPETIZER
1. The planner chooses the groups Appetizer, Salad, Starch and Dessert in advance.	Maryland Crab Cake, Succotash and Remoulade Sauce
	Seared Scallops with Romesco Sauce and Basil Oil
2. The Planner then chooses up to Three Entree Selections, the Fourth will be Chef's Choice of Vegetarian Entree	Truffle Sacchetti with Potato Cream and Paprika Oil
3. A custom printed menu featuring the four entree selections is provided for your guests	
4. Specially trained servers take your guests' orders as they are seated.	
PLANNER'S CHOICE SALAD	PLANNER'S CHOICE STARCH
Local Organic Field Greens with Heirloom Tomato, Parmesan Crisp and Pignola with Aged Balsamic Vinaigrette	Wild Mushroom Risotto
Organic Baby Spinach with Raspberries, Crumbled Chevre, Candied Pecan and Honey-Balsamic Vinaigrette	Grain Pilaf
	Creamy Grits
Baby Kale Caesar Salad with Vine Ripened Tomatoes, Shaved Parmesan, Herb Croutons and Caesar Dressing	Roasted Garlic Yukon Gold Mashed Potatoes
Watermelon Feta and Arugula Salad with Balsamic Reduction	

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to *three* entrée selections, the fourth will be a

PLANNER'S CHOICE DESSERT

vegetarian plate	Chocolate Dome with Caramel Mousse
Local Organic Cage Free Breast of Chicken over Madeira Sauce	Key Lime Tart
Golden Seared Cod with Lemon Butter Sauce	Red Berry and Mascarpone Cake
Pan Seared Organic Salmon with Tomato Confit	With Caramel Sauce, Cream Cheese Icing & Candied Pecan
Herb Crusted Rack of Lamb with Roasted Asparagus, Baby	Orange Brulee Tart
Carrots and Mint Jus	<i>\$125</i> Per Guest
Meyer Ranch Sirloin Steak with Forest Mushroom Ragout and Pinot Noir Glaze	

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service Groups of 25 guests and under are subject to a \$5.00 per guest surcharge for buffet service

UNION STATION	PENNSYLVANIA AVE
Chef's Seasonally Inspired Soup	Chesapeake Bay Seafood Chowder
Grilled Asparagus and Frisée Salad, Roasted Cherry Tomatoes, Feta and White Balsamic Dressing	Organic Mesclun Greens, Fresh Cherry Tomato, Cucumber and Sweet Red Onion and Cabernet Sauvignon Vinaigrette
Organic Baby Romaine Salad, Brioche Croutons, Aged Parmesan Cheese and Classic Caesar Dressing	Heirloom Tomato Salad, Fresh Mozzarella and Basil Vinaigrette Dressing
Pan Seared Organic Salmon, Shaved Baby Fennel and Champagne Beurre Blanc	Peppered All Natural Sirloin of Beef, Roasted Foraged Mushrooms and Natural Jus
Grilled Pepper Crusted Bistro Steak with Peppercorn Shallot Cream	Sustainable Striped Bass with Citrus Cream and Wilted Spinach
Roasted French Breast of Chicken, Local Mushroom Ragout and	Maryland Crab Cakes with Spicy Creole Remoulade
Natural Jus	Herbed Mashed Potatoes
Confit Garlic and Golden Potato Puree with Snipped Chive	Grilled Asparagus and Summer Squash
Seasonal Roasted Vegetables	Miniature French Pastry
Smith Island Cake and Key Lime Tarts	Freshly Brewed Coffee and Palais des Thés Tea Selection
Freshly Brewed Coffee and Palais des Thés Tea Selection	<i>\$125</i> Per Guest

\$120 Per Guest

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal**: Chardonnay**Silver Medal**: Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal**: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$55 Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$55 Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$55 Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$55 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc De Blancs, Italy | \$55 Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

 $All\ Prices\ Subject\ to\ 26\%\ Service\ Charge\ and\ 10\%\ State\ Sales\ Tax. All\ Prices\ are\ Subject\ to\ Change\ Without\ Notice.$

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco, Italy | \$60 Bottle
This dry, well-structured sparkling Prosecco stands out for its
luminous straw yellow hue and for its emphatic yet stylish
mousse. The bouquet is redolent of Golden Delicious apple,

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$60 Per Bottle

Tropical flavors of pineapple, mango and papaya, with citrus notes. Aromas of vanilla and honey create a depth and balance

while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

throughout. A hint of toasted oak and butter rounds out the lingering finish.

Mer Soleil, Chardonnay, Monterey County, California | \$62 Per Bottle

Layered aromas and flavors. Hints of citrus on the nose, with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant. A refreshing, clean finish.

Whitehaven Sauvignon Blanc, New Zealand | \$58 Per Bottle Showcases vibrant tropical notes underpinned by a crisp, herbaceous edge. Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish.

Chateau Ste. Michelle, Columbia Valley, Riesling | \$56 Per Bottle Lively and supple, with spirited lemon zest and grapefruit flavors that persist with fresh acidity.

ROSF

La Vieille Ferme Rosé, France | \$55 Per Bottle
Pretty pale powder-pink color with shiny reflections. Fresh, fruity
and delicious, the nose reveals seductive notes of strawberries,
peaches and lychees. Lively and fresh, the palate shows a
beautiful balance with gorgeous aromas of crunchy red fruit,
combined with a fine bitterness on the finish which gives this
wine a lot of flavor.

RFDS

Rodney Strong, Cabernet Sauvignon, Sonoma County | \$72 Per Bottle

Flavors rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis. The palate has medium tannins, lingering spicy oak flavors with a velvety lush finish.

DAOU, Cabernet Sauvignon, California | \$76 Per Bottle
This wine displays black cherry, Zante currant, plum and
blackberry up front, complemented by dark chocolate, tobacco
leaf and cool menthol. Rounding out the nose are aromas of
black olives, briarwood, fig and dried thyme.

Elouan, Pinot Noir, Oregon | \$73 Per Bottle Wine opens with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice. The palate is rich and well-balanced with notes of raspberry jam, candied cranberry, wild bramble, and a lingering pepper finish.

Cantena Vista Flores, Malbec, Argentina | \$62 Per Bottle
The nose offers ripe, concentrated dark and red fruit aromas with
the delicate floral notes of lavender and violet, and mocha. The
mouthfeel is rich and full with notes of sweet spice and a touch of
leather.

Joel Gott, Red Blend, California | \$58 Per Bottle

Aromas of raspberry, plum, black currant, leather, toasted vanilla and anise. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

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Hand Crafted & Alcohol Free Cocktails

Transform an ordinary bar experience! Enhance your bar with a selection of Hand Crafted Cocktails and Alcohol Free Cocktails. Cheers!

DON JULIO BLANCO TEQUILLA

Spicy Paloma | \$17

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

Paloma Fresca | \$17

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini | \$17

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Don Collins | \$17

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of Fever Tree Soda Water

Sage Margarita | \$17

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

BACARDI SUPERIOR RUM

City Park Swizzle | \$15

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler | \$15

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash Fever Tree Soda Water

Sweet Arnold | \$15

Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight | \$15

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

Blueberry Lemonade Cooler | \$15

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

TITO'S HANDMADE VODKA

TeaTo's Passion | \$15

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset | \$15

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Island Splash | \$15

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

ALCOHOL FREE COCKTAILS

Mango Spritz | \$10

Sweet & Fizzy Combination of Mango Finest Call Syrup & Fever Tree Soda Water with a Lime Garnish

Prickle Me Pink | \$10

A Refreshing combination of Prickly Pear Finest Call Syrup, Blood Orange Sour Finest Call Premium Juice, Cranberry Juice, Lemon Juice All Topped with Starry & a Lemon Wheel Garnish

Spill the Tea | \$10

Relax with a Fresh Glass of Hibiscus Tea, Honey Syrup, Grapefruit

Strawberry Mule | \$15

Tito's Handmade vodka, muddled mint and strawberries with Fever Tree ginger beer

Mockingbird Ginger | \$15

Tito's Handmade vodka and fresh lime juice with agave nectar and Fever Tree ginger beer

Watermelon Jalapeno Cooler | \$15

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Classic Bloody Mary | \$15

Tito's Handmade vodka with Zing Zang Bloody Mary Mix and a few shakes of Worcestershire Sauce, Tabasco & a Lemon Wedge

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and arecharged based on the guarantee or actual attendance, if higher. A \$750.00 minimum is required per Bar.

Signature Bar | \$31 First Hour | \$15 Second Hour | \$10 Each Additional Hour

Premium Bar | \$36 First Hour | \$15 Second Hour | \$10 Each Additional Hour

Super Premium Bar | \$38 First Hour | \$15 Second Hour | \$10 Each Additional Hour

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. A \$750.00 minimum is required per bar.

Cocktails | \$14 Signature Brands | \$15 Premium Brands | \$17 Super Premium Brands

Select (1), Priced per Drink

Canvas Wines by Michael Mondavi | \$14

Super Premium Wine and Featured Seasonal Wines | \$17 *Added to bar when Super Premium Brands are selected

Domestic, Import, Local and Non-Alcoholic Beers | \$11

High Noon Vodka Hard Seltzer & White Claw Hard Seltzers | \$11

Alcohol Free Cocktails | \$10

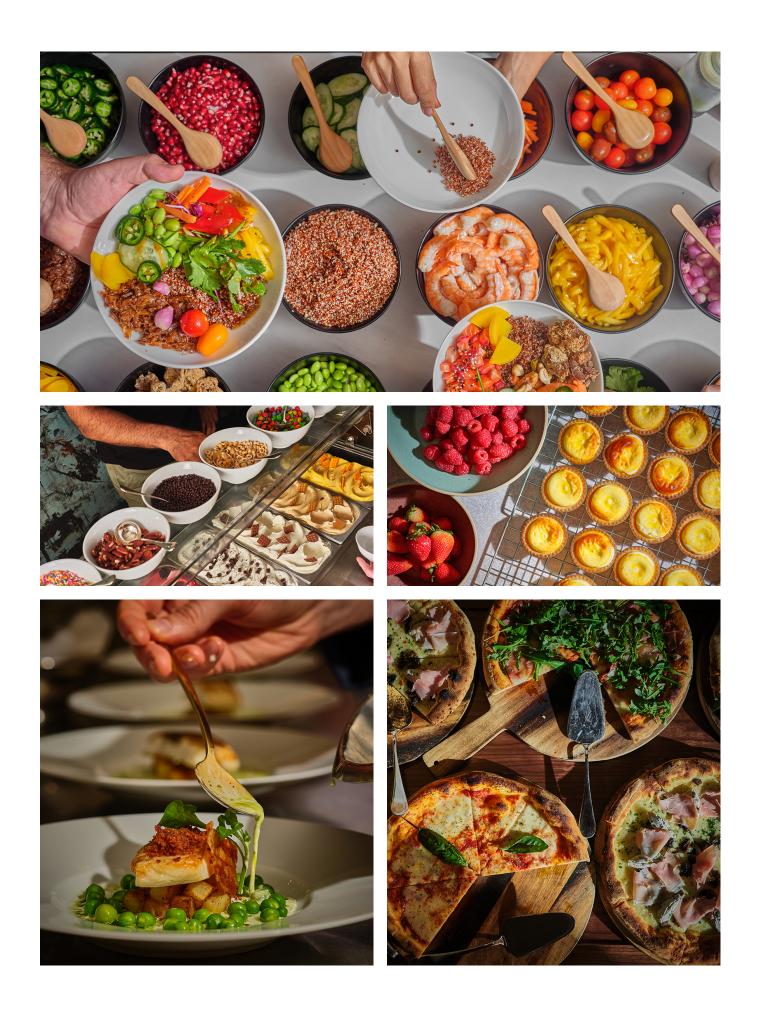
Regular and Sugar Free Red Bull | \$10

Fever Tree Beverages | \$9

	Soft Drinks & Bottled Water \$8
	Cordials (added to bar upon request) \$17
GUEST PAY CASH BAR \$750.00 minimum is required per bar. Includes full bar set ups. Gredit card only. Cashier Required Gocktails \$15 Signature Brands \$16 Premium Brands \$18 Guper Premium Brands	BAR BRANDS Signature Bar Spirits Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec and DeKuyper
	Premium Bar Spirits
Canvas Wines by Michael Mondavi \$15	Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label
Super Premium Wine and Featured Seasonal Wines \$18 SAdded to Bar when Super Premium Brands are selected	Bourbon, Sazerac Straight Rye Whiskey, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch
Oomestic, Import, Local and Non-Alcoholic Beers \$12	Super Premium Bar Spirits Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don
ligh Noon Vodka Hard Seltzers & White Claw Hard Seltzers \$12	Julio Silver Tequila, Marker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniel's
lcohol Free Cocktails \$11	American Whiskey, Del Maguey Vida Mezcal, Johnnie Walker Black Scotch
egular and Sugar Free Red Bull \$10	Beer Brands
ever Tree Beverages \$9	Stella Artois, Heineken, Heineken 0.0 Non-Alcoholic, Corona Extra, Michelob Ultra, Bud Light, Coors Light, Dogfish Head 60
oft Drinks & Bottled Water \$8	Minute IPA, DC Brau- The Public Pale Ale, DC Brau- The
Cordials (added to bar upon request) \$18	Corruption (IPA), Devil's Backbone Eight Point IPA, Athletic Brewing Run Wild IPA - Non-Alcoholic, White Claw Black Cherry, High Noon Mango
ABOR CHARGES Pricing covers up to 2 hours. These fees are labor and will not count	t towards your F&B minimum
Partender \$225	
Sashier Fee \$200	

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Each Additional Hour After the First Two | \$60



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian