



## BREAKFAST PLATED

All Plated Breakfast Menus Include Coffee and Hot Tea Service

### BREAKFAST MUFFIN

Scramble Eggs, Grated Mozzarella Cheese, Chives, and Onions Served in Crispy Bread Cup, Chicken Sausage and Hash Brown Potatoes

**\$37** Per Guest

### VEGETABLE OMELET

Eggs with Red Beans, Asparagus Tips and Feta Cheese, Hash Brown Potatoes and Roasted Tomato

**\$37** Per Guest

### FRENCH TOAST STACK

Three Slices of House Made French Toast Stack with Smoked Ham and Cheese, Strawberry Chutney and Maple Syrup

**\$37** Per Guest

### HIGH PROTEIN BREAKFAST

Seasoned Beef Patty Topped with Poached Egg and Sauteed Spinach, Whole Grain English Muffin

**\$37** Per Guest

### HOUSEMADE COCONUT PANCAKE

Coconut Pancake with Mango Flavored Syrup Served with Smoked Chicken Sausage

**\$37** Per Guest

### SHRIMP QUICHE

Spiced Baby Shrimp, Three Cheeses, Onions, Truffle Oil and Eggs, Bacon, Hash Browns

**\$41** Per Guest

25% service charge and 6% state tax applies to all pricing. Menu pricing may change based on availability and market conditions. Menus valid September 2023 - March 2024

## BRUNCH

Delight your guests with one of these delectable brunch menus. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. Pricing based on up to 90 minutes of service. Includes Coffee & Herbal Tazo Tea.

TERRACE I

Orange, Apple, Cranberry Juices

Whole Baby Apples, Peaches, Pears

Raisin Cinnamon Granola with Pineapple, Banana, Agave Nectar

Donuts, Croissants, Blueberry Muffins

Coffee and Hot Tea

**\$38** Per Guest

TERRACE III

Orange, Apple, Tomato Juices

Large Red Grapes, Blood Oranges, Red Delicious Apples

Specialties:  
Banana, Chocolate Fruit Bread

Assorted Maryland Farm Cheeses, Sliced Salami, Prosciutto

Hard Boiled Eggs, Baguettes, Croissants

Coffee and Hot Tea

**\$45** Per Guest

TERRACE V

Orange, Apple, Grapefruit, Tomato Juices

Trio of Apples

Quinoa, Raisins, Dried Pineapple

Banana Cinnamon Yogurt

Baked Maryland Crab Quiche, Topped with Onion Straws

Turkey Bacon, Sausage

Apple Cinnamon Coffee Cake, Croissants

Coffee & Hot Tea

**\$49** Per Guest

TERRACE II

Apple, Grapefruit, Orange Juices

Tangerines, Banana, Plums

Cream of Wheat with Raisins, Dried Fruits & Nuts

Triple Berry Parfait, Granola

Apple Cinnamon, Muffin, Carrot Breakfast Bread

Coffee and Hot Tea

**\$41** Per Guest

TERRACE IV

Apple, Cranberry, Orange, Grapefruit Juices

Peaches, Mix Berries, Pears

Steel Oat, Dried Fruits & Nuts

Scramble Eggs with Confetti Vegetables

Grilled Canadian Bacon, Smoked Chicken Sausage

Tri-Color Fingerling Potatoes

Assorted Muffins, Croissant

Coffee and Hot Tea

**\$47** Per Guest

# 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. Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. Selecting a menu not on its intended day will incur an additional charge of \$5.00 per person. Any modification(s) to the daily menu is subject to a fee. This does not include adding a Breakfast Enhancement.

## FALL IN BETHESDA - MONDAY

- Selection of Chilled Juices
- Agave Marinated Cubed Cantaloupe, Blueberries and Fresh Chopped Mint
- Assorted Muffins, Freshly Baked Croissants and Raspberry Citrus Butter
- Three Cheese Quiche with Fresh Tomato Salsa
- Coffee, Decaffeinated Coffee & Tazo Tea
- \$42** Per Guest

## FALL ON HAMPDEN - WEDNESDAY

- Selection of Chilled Juices
- Prosciutto Wrapped Melon
- Yogurt Parfaits with House Made Granola, Raspberries, Honey Drizzle
- Scrambled Eggs with Spinach and Red Roasted Peppers, Feta on the Side
- Warm Cinnamon Rolls
- Cherry Almond Muffins
- Coffee, Decaffeinated Coffee & Tazo Tea
- Breakfast Addition
- Choose 1 option Roasted Red Potatoes with Feta Cheese
- Fingerling Potatoes with Fresh Herbs and Garlic Traditional Shredded Hash Browns \$5.00/person
- \$45** Per Guest

## FALL ON OLD GEORGETOWN - FRIDAY

- Selection of Chilled Juices
- Orange Cinnamon Muffins
- Traditional French Toast
- Served with Asiago and Asparagus Breakfast Sausage
- Marinated Strawberries and Blueberries, Creme Fraiche
- Assorted Danishes

## FALL ON WOODMONT - TUESDAY

- Selection of Chilled Juices
- Individual Chilled Watermelon and Feta
- Assorted Bagels with Plain and Vegetable Cream Cheese and Mini Assorted Fruit Breads
- Asparagus Frittata
- Coffee, Decaffeinated Coffee & Tazo Tea
- \$43** Per Guest

## FALL ON WISCONSIN - THURSDAY

- Selection of Chilled Juices
- Melon and Mint with Agave Nectar and Cinnamon
- Maryland Crab Meat Scrambled Eggs
- Crown Orchards Farm Grilled Peach Chutney with Homemade Blueberry Pancakes
- Grilled Canadian Bacon
- Firefly Farm Goat Cheese with Roasted Red Bliss Potatoes
- Coffee, Decaffeinated Coffee & Tazo Tea
- \$45** Per Guest

## CHEF JACK'S FAVORITES - AVAILABLE EVERY DAY

- Selection of Chilled Juices
- Assorted Whole Fruits: Apples, Oranges, Bananas
- Chef Jack's Coffee Cakes
- Hard Boiled Eggs
- Warm Strawberry Crepes Drizzled with Honey

Sausage with Asiago and Asparagus

Coffee, Decaffeinated Coffee & Tazo Tea

**\$46** Per Guest

Coffee, Decaffeinated Coffee & Tazo Tea

Breakfast Sandwiches | \$19

Choose up to 2 options: Home Fried Eggs, Country Sausage, Cheddar Cheese and Caramelized Shallots on Bagels with Peach Chutney. Smoked Hickory Garlic Turkey Bacon, Egg, Swiss Cheese and Cranberry Relish on English Muffin. Open Face Sandwich of Herbed Scrambled Eggs Topped with Roasted Onions, Chopped Maple Ham and American Cheese on Whole Wheat English Muffin. Chicken Sausage Sandwich with Seasoned Egg Whites, Roasted Bell Peppers and Fresh Basil on French Rolls.

**\$45** Per Guest

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## BREAKFAST ENHANCEMENTS

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. Note Attendants are required for some enhancements and fees apply. Current attendant fees are \$150 per attendant. One attendant required per 75 guests.

### GLUTEN-FREE OFFERINGS

Cereal with Dairy and Plant Based Milk

Oatmeal with Brown Sugar, Raisins, Honey

Breakfast Quinoa

Assorted Dried Fruits, Cinnamon, Agave Nectar

Assorted Muffins

**\$23** Per Guest

### OMELET STATION

Made-to-Order Eggs or Omelets Whole Eggs, Easy Eggs, Egg Whites

Smoked Salmon

Diced Tomatoes

Chopped Bacon

Baby Shrimp

Shredded Cheddar Cheese

Scallions

Spinach

Sliced Mushrooms

\*25 Guest Minimum, Chef Attendant Required\*

**\$27** Per Guest

### GRIDDLE ME THIS

Chocolate Waffle or Ginger Cinnamon French Toast, Griddled in Front of Your Guests

Blueberry Compote

Chocolate Syrup

### SMOOTHIE SHOWCASE

Choose Two:

Banana, Almond Butter, Agave Syrup, Greek Yogurt

Strawberries, Bananas, Honey, Greek Yogurt

Strawberries, Blueberries, Blackberries, Vanilla Greek Yogurt

Whipped Cream  
.....  
Caramelized Pineapple Pieces  
.....  
Pineapple Pieces  
.....  
Fresh Strawberries  
.....  
Blueberries  
\*Minimum of 25 Guests Required. Chef Attendant Required\*  
\*Offer both Pancakes and French Toast for An Additional \$5\*  
.....  
**\$20** Per Guest

YOGURT FAVORITES  
\*Minimum of 10 Guests Required\*  
  
Greek Yogurt, Agave Nectar, Cinnamon, Chopped Pistachios  
.....  
Choose Three:  
Sliced Oranges, Strawberries, Blackberries, Gooseberries  
.....  
Choose Two:  
Chocolate Shavings, Assorted Dried Fruit, Toasted Coconut  
.....  
Choose One:  
Pistachios, Toasted Hazelnuts, Almond Silvers, Pecans  
\*Minimum of 10 Guests Required\*  
.....

BAKED APPLE DELIGHT  
  
Sweet McIntosh Apple Stuffed with Chopped Pecan, Dates,  
Cinnamon, Orange Zest and Filtered Apple Juice  
.....  
**\$17** Per Guest

EGG MUFFIN  
  
Sauteed Spinach with Garlic and Fennel Seed Topple with  
Whole Egg, Oven Baked for 12 minutes  
.....  
**\$17** Per Guest

BELGIAN WAFFLE  
  
Belgian waffle, whipped cream, berries, powder sugar,  
cinnamon, and coconut shaving  
.....  
**\$17** Per Guest

SABAYON  
  
Strawberry, Mango, Coconut, Agave Nectar, Lemon Juice, and  
Coconut Milk  
.....  
**\$15** Per Guest

SMOKED SALMON STATION- SELF SERVE  
  
Capers, Chopped Onions, Eggs, Chives, Lemon Oil, Sliced  
Tomatoes, Cream Cheese, Assorted Bagels, Pita Chips  
.....  
**\$23** Per Guest

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BREAKFAST BUFFET  
  
Heartier breakfast options will nourish your attendees as they begin their day. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. Pricing based on 60 minutes service maximum. All Breakfast Buffets include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

CONTINENTAL BREAKFAST I  
  
Selection of Chilled Juices  
.....

CONTINENTAL BREAKFAST II  
  
Selection of Chilled Juices  
.....

Agave Marinated Baby Pears, Clementines and Assorted Nuts

Assorted Muffins, Freshly Baked Croissants and Raspberry Citrus Butter

Hard Boiled Cage Free Eggs

Coffee and Herbal Tea Selection

**\$40** Per Person

CONTINENTAL BREAKFAST III

Selection of Chilled Juices

Locally Grown Lady Apples, Lemon Honey Dip

Mango Yogurt Parfaits with Granola

Warm Cinnamon Rolls

Hard Boiled Cage Free Eggs

Coffee and Herbal Tea Selection

**\$38** Per Person

BREAKFAST TABLE II

Selection of Chilled Juices

Individual Fresh Fruit Cup

Blackberry Yogurt Parfait with Granola

Olive and Tomatoes Scrambled Eggs

Apple Smoked Kielbasa Sausage

Crispy Potato Hash with Red Bell Peppers and Chives

Hot Breakfast Cereal:  
Quinoa with Dried Cherries, Toasted Almonds, Dried Pineapple, Fresh Strawberries, Blueberries, Agave Nectar, Brown Sugar, Ground Cinnamon

Coffee and Herbal Tea Selection

**\$49** Per Guest

Individual Gooseberry, Cinnamon Honey

Assorted Scones with Creme Fraiche

Mini Assorted Fruit Breads

Hard Boiled Cage Free Eggs

Coffee and Herbal Tea Selection

**\$41** Per Person

BREAKFAST TABLE I

Chilled Orange, Grapefruit and Tomato Juices

Assorted Whole Fruits

Assorted Bakery Muffins

English Muffins with Assorted Jams and Chutneys

Scrambled Eggs with Salmon and Onions

Sauteed Red Bliss Potatoes with Feta Cheese

Thick Maple Bacon

Coffee and Herbal Tea Selection

**\$47** Per Guest

BREAKFAST TAPAS BUFFET

Sweet Potato Pancake with Golden Raisin and Cinnamon Agave Nectar, Fresh Diced Strawberries

Chicken Sausage

Scrambled Eggs with Fennel Roasted Potatoes and Marinated Baby Shrimp

Assorted Berries and Banana, Cream of Wheat Served with Condiments and Toast Bread

Coffee and Herbal Tea Selection



# MORNING BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning break 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 options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 60 minutes.

## DAILY MORNING BREAK MENU

You may add a break to an existing day package for \$24 per person.

## TUESDAY & SATURDAY

Old Fashioned Blueberry & Boston Creme Donuts

Marinated Peach Slices with Citrus Whipped Cream

Triple Latter Draft

**\$26** Per Guest

## THURSDAY

Coconut, Apricot Creamy Rice Pudding

## MONDAY & FRIDAY

Dark Chocolate Bar/Lady Apples

Truffle Flavored Toast Points and Deviled Eggs in Shot Glasses

Vanilla Latte Draft

**\$26** Per Guest

## WEDNESDAY & SUNDAY

Apple Fritter

Ginger Marinated Apple Salad with Frisee Lettuce

Mango Nectar

**\$26** Per Guest

Gooseberries, Raspberry Fruit Cup

Assorted Biscotti

Apple Juice

**\$26** *Per Guest*

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## AFTERNOON BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our afternoon break 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 options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 60 minutes.

### DAILY AFTERNOON BREAK MENU

You may add a break to an existing day package for an additional \$24 per person.

### MONDAY & FRIDAY

Spicy Naan Bread and Curried Hummus

Whole Peaches

Gluten Free Manifesto Brownies

**\$26** *Per Guest*

### TUESDAY & SATURDAY

Trio of Lady Apples

Chef’s Specialty Popcorn with Rosemary, Parmesan Cheese, Lime Juice, and Coconut Oil

Housemade Cinnamon Lemonade

**\$26** *Per Guest*

### WEDNESDAY & SUNDAY

Individual Glass of Caesar Salad with Grilled Chicken

Strawberry & Banana Smoothie

Individual Bags of Terra Chips

**\$26** *Per Guest*

### THURSDAY

Sweet Baby Carrots, Snap Peas, Jicama, Cannellini Beans and Kalamata Dip

Caramelized Cinnamon Walnuts

Assorted Mini Dessert Bites

**\$26** *Per Guest*

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## A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.



## A LA CARTE BAKERIES AND SNACKS

Coffee Cakes and Sliced Breakfast Breads | \$45 Per Dozen  
Seasonally Inspired Selection

Individual Fruit Yogurts | \$6 Each

Assorted Morning Pastries | \$45 Per Dozen  
Croissants, Danish, Muffins | Creamery Butter and Jams

Individual Cereals | \$7 Each  
Healthy and Nostalgically Sugary Selections | 2% Skim and Whole Milk

Assorted Granola and Cereal Bars | \$7 Each

Assorted Candy Bars or Prepackaged Nuts | \$5 Each

Assorted Mini Bagels | \$45 Per Dozen  
Salmon Cream Cheese, Jams, Butter

Assorted Organic Energy Bars | \$7 Each  
Larabar, Clif, and Other Local Selections Based on Availability

Warm Soft Pretzels | \$45 Per Dozen  
With Beer Mustard and Cheese Sauce

Cheese and Fruit | \$19 Per Guest  
Selection of Snack Style Cheeses Sauce and Fruits, Crackers

Tortilla Chips with Housemade Guacamole and Pico de Gallo | \$11 Per Guest

Assorted Afternoon Finger Sandwiches | \$48 Per Dozen  
Chicken Salad with Grapes | Pimento Cheese | Cucumber Dill

Ice Cream! | \$9 Each  
Assorted Haagen-Dazs Bars, Frozen Fruit Bars and Individual Ice Cream Cups

Jumbo Home-Style Cookies | \$45 Per Dozen  
Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut, Sugar Accompanied by Biscotti and Coconut Macarons

Chocolate Brownies and Lemon Bars | \$45 Per Dozen

Individual Bags of Chips or Pretzels | \$6 Each

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## A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

### A LA CARTE BEVERAGES

Quench your thirst with these selections!

Coffee | \$106 Per Gallon  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea Selection

Whole, 2% and Skim Milk | \$6 Each  
Presented in Individual Cartons

Infused and Herbal Water | \$37 Per Gallon  
Chef's Seasonally Inspired Infused Waters (Changes Daily)

Bottled Specialty Drinks | \$9 Each  
Iced Teas, Lemonade, Starbucks Frappuccino

Juices and Smoothies | \$9 Each  
Bottled Naked Smoothies and Specialty Juices

Bottled Juices | \$8 Per bottle  
Individually Bottled Orange, Apple, Cranberry and Grapefruit

Assorted Soft Drinks | \$8 Each  
Regular, Diet and Decaffeinated Pepsi Soft Drinks, Sparkling and Still Waters

Bubly Flavored Sparkling Waters | \$8 Each

All Day Beverages | \$27 Per Guest  
Regular and Decaffeinated Coffee, Herbal Teas, Assorted Regular, Diet and Decaffeinated, Pepsi Soft Drinks, Still and Sparkling Waters

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## LUNCH BUFFET

Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests. All buffet lunches include bread, coffee, hot tea and water service.

### TABLE I

- Mulligatawny Soup with Crusty Bread
- Radish, Carrot and Mesclun Salad with White Wine Mustard Vinaigrette
- Chef's Selection of Pasta with Marinated Roasted Artichokes, Julienne Sundried Tomatoes, Carrots, Asparagus Tips and Herbed Oil
- Cajun Chicken with Light Raspberry Demi, Wild Rice
- Cod Fish Blackened with Lemon Butter
- Spiced Green Beans and Peas with Mint Leaves
- Chef Jack's Spring Dessert Display

**\$57** Per Guest

### TABLE II

- Onion Soup with Croutons
- Marinated Spring Lima Beans, Cauliflower, Cherry Tomatoes, Fresh Herbs, Chopped Scallions with Champagne Dressing
- House Caesar Salad of Romaine, Bagel Croutons, Parmesan Cheese, Cracked Black Pepper and Caesar Dressing
- Bethesda BBQ Beef Ribs
- Apple Roasted Chicken with Tomato and Olive Salsa
- Steamed Broccoli and Baby Carrots
- Roasted Red Bliss Parsley Potatoes
- Strawberry Cheesecake

**\$58** Per Guest

### TABLE III

Chicken Noodle Soup

Garden Fresh Spinach Salad with Fresh Strawberries, Crumbled Goat Cheese, Crumbled Bacon, Pine Nuts  
Poppyseed Vinaigrette

Red Bliss Potato Salad Topped with Roasted Walnuts

Build Your Own Sandwiches:  
Caramelized Onions, Tomatoes, Crisp Iceberg Lettuce, Assorted Sliced Cheeses, Crisp Bacon, Truffle Lime Aioli, Wasabi Spread, Sundried Tomato Spread, Pickle Wedges, Olives and Cherry Peppers Sliced Meats of Smoked Turkey, Brown Sugar Honey Ham, Roasted Marinated Skirt Steak and Julienne Roasted Breast of Chicken Chef's Choice of Specialty Breads

Individual Bags of Chips

Assorted Cookies, Brownies and Lemon Cupcakes

**\$54** Per Guest

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Menus valid September 2023 - March 2024

## LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch 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 options. All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$5 per guest. Allow your attendees to experience our wonderful cuisine while still managing your budget. Pricing based on 90 minutes service maximum. Minimum of 25 guests; Service Fee of \$150 will be applied to groups between 15 - 24 guests.

### MONDAY

Creamy Cauliflower Soup, Topped with Apricot

Marinated Red Beet Carrot, Fennel Salad

Chopped Romaine Julienne Red Onions, Orange Section,  
Grumble

Feta Cheese, Dried Pineapples, Lime Vinaigrette Dressing

Whiskey Bottom BBQ Pork Ribs

Country Fried Chicken

Sweet Buttered Corn on Cob

Country Biscuits, Cinnamon Honey

Grannies Pecan Bread Pudding

**\$57** Per Guest

### WEDNESDAY & SUNDAY

Thai Chicken Soup

Asian Noodle Sesame Salad

Fresh Bean Sprout, Bok Choy, Red Bell Peppers, Scallion, Fresh

### TUESDAY & SATURDAY

Mary Crab Chowder, Fennel Straws

Marinated Tomato, Olive, Onions, Chickpea Salad

Chopped Kale, Pecan, Cucumber, Julienne Carrots, Tomato  
Wedges, Maple Vinaigrette

Baked Ginger Marinated Salmon, Mango Salsa

Caribbean Curried Chicken Thigh

Steamed White Rice with Vegetable Confetti

Spiced Steam Broccoli with Toasted Almonds

Individual Coconut Tart

**\$58** Per Guest

### THURSDAY

Italian Minestrone with Pesto

Artichoke, Green Peas, Onions, Olive, Tomato, Fennel, Garlic  
Herbs and Virgin Olive Oil

Ginger,

Walnuts, Creamy Curry Lemon Dressing

Stir-Fry Beef and Broccoli, Chili Peppers

Stir-Fry Chicken, Onions, Bell Peppers and Hoisin Sauce

Vegetable Fried Rice

Chilled Grilled Pineapple, Leech Nut, Ginger Honey, Toasted Coconut

**\$58** Per Guest

Chopped Romaine, Croutons, Cherry Tomatoes, Julienne Red Onions,

Anchovies, Creamy Caesar Dressing

Beef Cannelloni, Savory Tomato and Cream Sauce

Chicken Cacciatore

Herbs Penne Pasta

Fennel Buttered Zucchini

Italian Cheesecake

**\$57** Per Guest

FRIDAY

Chilled Tomato Soup

Mix Green Lettuce, Dried Cranberries, Crumble Goat Cheese,

Sundried Tomatoes, Honey Mustard Dressing

Maryland Home Red Potato Salad, Chopped Bacon

Boneless Beef Short Ribs, Dark Guinness Demi

Maryland Crab Cake, Old Bay Aioli

Homemade Truffle Macaroni and Cheese

Roasted Vegetable Medley

Carrot Bundt Cake

**\$58** Per Guest

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GRAB ‘N GO LUNCH

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

HOAGIE ROLLS

Served with Individual Bag of Chips, Whole Fruit, Chef’s Choice of Brownie, Cookie, or Chocolate Bar and Bottled Water

EGG SALAD

Housemade Truffle Egg Salad, Shredded Iceberg, Sliced Tomato

**\$43** Per Guest

ITALIAN SUB

Julienne Salami, Ham, Provolone Cheese, Onions, Pickle

CARIBBEAN TUNA SALAD

Grilled Pineapple, Diced Onions, Tomatoes, Bell Peppers, Sweet

Peppers, Iceberg Lettuce, Marinated with Olive Oil, Garlic, Vinegar

**\$43** Per Guest

BISTRO WRAPS

Served with Individual Bag of Chips, Whole Fruit, Chef's Choice of Brownie, Cookie, or Chocolate Bar and Bottled Water

ROAST BEEF

Sliced Roasted Beef, Lettuce, Tomatoes, Garlic Goat Cheese Spread

**\$43** Per Guest

VEGETABLE

Smoked Grilled Asparagus, Red Bell Peppers, Lettuce, Artichoke Spread

**\$43** Per Guest

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PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Plated lunch includes bread, coffee, hot tea and water service

STARTERS

Cucumber, Dill Gazpacho

Chopped Swiss Chard, Fresh Raspberries, Toasted Almond, Fresh Mint Vinaigrette

Marinated Jicama, Mango on Bed of Kale, Champagne Vinaigrette

Chopped Romain Lettuce, Parmesan Crisp, Cherry Tomato, Dried Pineapple with Ginger Lime Vinaigrette

OUR CHEF RECOMMENDS

Pre-Tossed Julienne Red Beet and Apple Fennel Salad, Red Wine Balsamic Vinaigrette

Braised Short Rib with Smashed Red Bliss Potatoes and Roasted Zucchini and Bell Peppers

Relish, Lime Juice, Cajun Pepper, Julienne Lettuce, Mayonnaise

**\$43** Per Guest

BLACKENED SALMON

Spiced Cream Cheese, Lettuce, Capers

**\$43** Per Guest

TURKEY

Smoked Sliced Turkey, Swiss Cheese, Sundried Tomatoes, Lettuce, Truffle Aioli

**\$43** Per Guest

DESSERTS

Housemade Brandied White Chocolate Mousse

Lemon Tart

Dark Chocolate Cake

Banana Bread Pudding, Mango Whipped Cream

ENTREES

Chicken | \$51 Per Guest  
Garlic Roasted Chicken Breast, Ground Mustard Demi

Salmon | \$50 Per Guest  
Marinated Seared Salmon, Lite Moroccan Pesto

Pork | \$50 Per Guest

Grilled Bone-in Pork Chop, Roasted Mushroom Salsa

Grilled Skirt Steak | \$50 Per Guest  
Mexican Style Grilled Skirt Steak, Chipotle Sauce

Seafood | \$54 Per Guest  
Jumbo Lemon Caper Shrimp

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## ALTERNATIVE OPTIONS

Enjoy a vegetarian/vegan option from the list below for your guests! Choose one item to be offered as the specialty for your event.

### ALTERNATIVE OPTIONS

Butternut Squash, Goat Cheese and Apple Ravioli  
Walnut Cream Sauce

Truffle Polenta, Mascarpone Pea Shoots, Eggplant

Israeli Couscous Salad with Grilled Mushrooms  
Accompanied by Sautéed Greens

Crispy Quinoa Cake with Roasted Carrots  
Lemon Crème Fraîche

Herbed Gnocchi with Lacinato Kale

Roasted Vegetable Turnover  
Herb Dip

Vegetable Potstickers with Arugula  
Soy Sauce

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## 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. Minimum order of 50 pieces per selection.

### HOT

Honey BBQ Meatballs

Franks in Blanket

Mini Maryland Crab Cakes

Beef Satays with Peanut Sauce

Baby Lamb Chops with Fig Demi

### COOL

Granny Smith Apples with Brie, Almonds and Honey Drizzle

Seared Tuna with Wasabi Aioli, Seaweed Salad

Tiny Tomato Caprese with Balsamic Glaze, Micro Greens

Butternut Squash, Ricotta, Fried Sage Crostini

Portobello and Goat Cheese Crostini

Mini Shrimp and Grits on Tortilla

Potato Knishes

Peking Duck Spring Rolls

\$6.25 Each

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PRESENTATION DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

EMPEROR'S RICE BAR - BLACK RICE OR RISOTTO

Truffle Oil Flavored  
Add ins of: Diced Red Pepper, Sautéed Mushrooms,  
Caramelized Onions, Sweet Peas, Baby Shrimp, Scallions

\$27 Per Guest

TAPAS

Roasted Baby Shrimp, Cipollini Onions, Mushrooms, Pimentos  
and Lemon Oil  
  
Spiced Beef, Roasted Garlic, Tomatoes, Scallions, Avocado,  
Fresh Ginger, Balsamic Viniagrette  
  
Smoked Chicken, Sweet Peas, Toasted Walnuts, Onions, Black  
Sesame Seed, Ghost Pepper, Chick Peas, Herb Oil

\$34 Per Guest

ARTISANAL CHEESE

Handcrafted Assorted Maryland Cheese with Assorted Breads  
and Crackers, Seasonal Condiments, and Nuts  
  
\$37 Per Guest

Bleu Cheese Stuffed Figs with Candied Pecans

\$5.25 Each

CRUDITÉS

Whole Baby Carrots, Squash, Zucchini and Snow Peas Served  
"Up" in Shot Glasses  
  
Bagel Chips and Pita Chips  
  
Spicy Black Bean Dip  
  
Red Pepper Hummus

\$32 Per Guest

DMV SLIDERS

Cajun Black Bean, Fruit Chutney  
  
Maryland Crab Aioli, Picked Ginger  
  
Grilled Chicken, Avocado, Olive Spread  
  
BBQ Smoked Shredded Pork  
  
Sweet Potatoes Truffle Fries  
  
Asian Coleslaw  
  
\$30 Per Guest

PRE-MADE SALADS IN SHOT GLASSES

Traditional Caesar Salad  
  
Tomato, Olive, Lemon Zest, Chopped Fennel, Garlic, White  
Balsamic Vinaigrette  
  
Mixed Greens, Diced Strawberries, Toasted Almonds, Crumbled

Feta Cheese, Champagne Dressing

**\$23** Per Guest

## LATE NIGHT SNACKS

Cheese Quesadillas | \$9 Per Guest

Chicken Tenders and Fries | \$16 Per Guest

Mini Deep Dish Pizzas | \$11 Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions.  
Menus valid September 2023 - March 2024

## CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

### BEEF

Herb Crusted Top Round of Beef, Leek, Mushroom Salsa

Balsamic, Garlic Roasted Brussel Sprouts

Caramelized Malibu Carrots with Fennel

Almond Crushed Saffron Mashed Potatoes

Creamy Horseradish

**\$504** Per 25 Guests

### SALMON

Louisiana Cajun Whole Salmon Sides, Lime Ghost Pepper Aioli

Cajun Grilled Vegetable Salad

Creole Black Beans and Rice

**\$398** Per 25 Guests

### CHICKEN ROULADE

Chicken Florentine with Cheese and Spinach

Chicken Stuffed with Cranberry and Sage

Lemon Buttered Broccoli with Roasted Olives

**\$292** Per 25 Guests

### SMOKED BONELESS LEG OF LAMB

Moroccan Style Herb Roasted Lamb with Turmeric

Roasted Garlic Tomato Chutney

Roasted Artichoke, Spiced Spinach

**\$477** Per 25 Guests

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Menus valid September 2023 - March 2024

## RECEPTION PACKAGES

Take your guests on a tour with a taste of Bethesda's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

### CRESCENT TRAIL I

### CRESCENT TRAIL III

Chicken Yakitorai



Red Thai Curry Beef Satay

Shrimp and Grits Tortilla Cup with Pico de Gallo

Individual Vegetable Crudite

Spinach and Artichoke Dip with Bagel Chips, Tri-Color Tortilla Chips and Garlic Bread Sticks

**\$43** Per Guest

Vegan Mandarin Vegetable Spring Roll with Thai Sweet Chili Sauce Scallops Wrapped in Bacon

Local Cheese Display:  
Appalachian Meadow Creek - Virginia, Amber 16 Cheddar  
Chapel Hill Creamery - Maryland, Piedmont Everona Dairy - Virginia, Homemade Chutneys, Assorted Dried Fruits, Cinnamon Honey, Candied Pecans, Assorted Breads and Crackers

Antipasti Display:  
Assorted Cured Meats, Marinated Cheeses with Dried Apricots, Assorted Marinated and Grilled Vegetables

Carving Stations:  
Please choose one: Thyme Roasted Pork Loin with Sundried Cherry Demi, Shrimp and Cheese Grits, Wilted Spinach, Homemade Cornbread, Spring Pea Salad -Or- Rosemary Crusted Boneless Leg of Lamb with Raspberry Demi, Roasted Parsley Red Bliss Potatoes, Honey Glazed Mint Flavored Carrots, Cauliflower and Roasted Olives

**\$74** Per Guest

CRESCENT TRAIL II

Vegetable Samosas

Peking Duck in Asian Pancakes with Hoisin Sauce and Bean Sprouts

Edamame Potstickers with Ginger Soy Sauce

Wild Mushroom Tart

Spiced Sunburst Squash with Maryland Lump Crabmeat

Local Alder Farms Deviled Eggs with Truffle Oil

**\$50** Per Guest

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Menus valid September 2023 - March 2024

SWEET STATIONS

Sweeten your event with one of Chef's Sweet Presentations.

BETHESDA STATION

Devil's Food Chocolate Cake

Cream Cheese Buttermilk Cake

Sour Cherry Compote

Lemon Meringue Tart

Chocolate Banana Bread Pudding

MONTGOMERY STATION

Rum Balls

Salted Caramel Manifesto Cookies

Mini Fruit Tart

Assorted Macarons

Raisin Carrot Cake

Snickerdoodles

Red Velvet Mini Cupcakes

Peanut and Raspberry Shortbread

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$25** Per Guest

CHEF'S PRE-MADE S'MORES IN SHOT GLASSES

Graham Crackers, Marshmallows, Nutella and Dark

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$20** Per Guest

CHEESECAKE BAR

Plain and Chocolate Cheesecake

Assorted Toppings: Strawberries, Blueberries, Raspberries, Cherries, Whip Cream, Chocolate Sauce, Caramel Sauce, Crushed Graham Crackers, Marshmallow Fluff, Crushed Oreo's

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$25** Per Guest

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CHEF ACTION STATIONS

Chicken Rice PilafCooked Saffron Rice, Diced Gilled Chicken, Chopped Scallions,Pineapple, Cashew Nuts, Golden Raisins, Cayenne Pepper, CorianderSeeds, Drawn Butter ~ Prepared to Order\$35.00 Per Person PastaPenne, Tortellini, FusilliBaby Shrimp, Chorizo Sausage, ChickenMushrooms, Spinach, Onions, Bell PeppersServed with Alfredo, Marinara Pesto SaucesAccompanied by Garlic Bread Sticks\$35.00 Per Person Wing StationCrispy Wings Tossed with:Spiced MangoButtery BuffaloGinger BBQServed with Carrots & Celery Sticks\$35.00 Per Person Crazy Stir FryJulienne Chicken and Sliced Beef TenderloinPeppers, Onions, Bok Choy, Broccoli, Carrots, Peppers,and MushroomsWhite Steamed RiceFried RiceLo Mein NoodlesGarlic Sauce, Peanut Sauce, Sesame SauceSweet and Sour Sauce, and Soy Sauce\$35.00 Per Person Each action station requires one Chef per 75 guests. Attendant fee of \$150 per Chef applies.25% service charge and 6% state tax applies to all pricing.Menu pricing may change based on availability and market conditions.

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions. Menus valid September 2023 - March 2024

LATE NIGHT SNACKS

Cannoli

Fresh Fruit in Shot Glasses

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$27** Per Guest

CHOCOLATE BAR

Chocolate Flourless Mousse Cake

Raspberry Milk Chocolate Tart

White Chocolate Passion Brulee

Chocolate Fondant Brownie

Chocolate Cherry Crumble Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$23** Per Guest

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream

with Strawberry and Hot Fudge Sauce, Whipped Cream, Rainbow Sprinkles, Mini M&M's, and Crumbled Oreo's

Warm and Goey Brownie and Chocolate Chip Cookie

**\$20** Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing and selections may change based on availability and market conditions.

## ALTERNATIVE OPTIONS

Hyatt Regency Bethesda has the pleasure of offering vegetarian/vegan options for those with dietary restrictions.

WILD MUSHROOM RAVIOLI WITH WALNUT CREAM SAUCE	CHICKPEA, MUSHROOM AND CARROT QUINOA GRILLED WITH STACKED VEGETABLES, SAUTEED SPINACH
VEGETARIAN SAMOSAS WITH BASMATI RICE AND STEAMED ASPARAGUS	FALL VEGETABLE PAPILLOTTE WITH SEASONAL ACCOMPANIMENTS
MEDITERRANEAN VEGETABLE STRUDEL WITH SEASONAL ACCOMPANIMENTS	VEGETABLE NAPOLEON WITH ROASTED PEPPER SAUCE AND SEASONAL ACCOMPANIMENTS

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Menus valid September 2023 - March 2024

## PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendees’ taste buds.

### PLATED DINNER

Please select one starter, one salad, one entrée, and one dessert. All dinners include bread service, coffee, and tea selection.

### STARTERS

- Cheese Tortellini with Pesto
- Green Tomato, Chicken and Chive Soup
- Chilled Cucumber Red Bell Pepper Soup
- Local Artisan Cheese Plate with Seasonal Chutney and Assorted Bagel Chips

### SALADS

- Arugula Salad with Julienne Red Bell Peppers, Onions, Carrots, Cherry Tomato Wedges, Quail Eggs and Champagne Vinaigrette
- Wedges, Sliced Black Olives, Toasted Almond Slices and Citrus Lime Dressing
- Marinated Artichokes, Tomatoes and Olives on a Bed of Boston Bibb Lettuce, Sundried Cherry Dressing

### DESSERTS

- Homemade Peach and Pecan Cobbler
- Red Velvet Bundt Cake
- Passion Fruit and Chocolate Mousse Cake
- Triple Chocolate Charlotte

### ENCRUSTED SALMON WITH...

Encrusted Salmon with Garlic Steamed Asparagus, Baby

### GRILLED HERB CRUSTED...

Grilled Herb Crusted Sea Bass with Garlic Baby Tricolor

Carrots, Roasted Plum Tomatoes and Pesto Cream Sauce.

**\$74** Per Guest

MARINATED GRILLED CHICKEN...

Marinated Grilled Chicken Breast with Artichoke, Sweet Peas and Fennel, Wild Rice Pilaf, Madeira Cream Sauce.

**\$77** Per Guest

ENTRÉES

Herb Crusted Marinated Beef Tenderloin Brochette Truffle Oil, with Grilled Vegetables and Saffron Vegetable Risotto, Peppercorn Demi

**\$79** Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions. Menus valid September 2023 - March 2024

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

Guest Choose their: Guests choose their own entrées in banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad, and dessert in advance.

2. A custom printed menu featuring up to four entree selections is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

SALADS

Arugula, Cherry Tomato Roasted Grape Salad with Chopped Egg, Capers Julienne Carrots and Poppysseed Vinaigrette

Apple, Fennel, Beet Salad on a Bed of Baby Greens Topped

Fingerling Potatoes, Lime Onion Sautéed Spinach and Sundried Tomatoes, Ginger Honey Glaze.

**\$79** Per Guest

CAJUN GRILLED LAMB CHOPS, COCONUT MASHED PARSNIPS, ROASTED VEGETABLE MEDLEY, FIG MINT DEMI

**\$78** Per Guest

SPECIALTY OFFERINGS

Dinner  
Monday - Stuffed Yellow Squash Tuesday - Spinach and Potatoes with Pine Nuts Wednesday - Mung Beans with Potatoes and White Rice Thursday - Greek Lasagna Friday - Parmesan Crepes with Fresh Vegetable Salsa Saturday - Artichoke and Confit of Shallot Risotto Sunday - Golden Beet, Leek, Thyme and Barley Cake with Sweet Potato and Olive Oil Purée

STARTERS

Braised Lamb and Vegetable Soup with Spring Vegetables and Saffron

Mini Maryland Crab Cakes with Herbed Cheese Polenta, Asparagus Tips

Ricotta Gnocchi with Sundried Tomato Sauce and Blue Cheese

Braised Beef Panini with White Cheddar, Port Wine and Caramelized Red Onions

Parmesan Breaded Artichokes Hearts with Cream Sherry and Sauteed Spinach

Quail Legs Wrapped in Bacon with Risotto and Port Wine Demi

ENTRÉE

Sea Bass en Papillote with Sweet Bermuda Onions, Olive, Fennel and Sundried Tomatoes

Grilled Lamb Chops Red Wine Peppercorn Demi

with Toasted Walnuts and Citrus Lime Dressing

Asparagus and Frisee Salad with Shaved Parmesan Cheese, Blueberries, Julienne Pepper, Plum Tomato Wedges and Champagne Vinaigrette

Maryland Crab Cake with Ginger Citrus Aioli

Beef Tenderloin Tournedos, Smoked Chili Demi

Asian Spiced Roasted Boneless Duck Breast with Ginger Hoisin Sauce

Truffle Polenta, Mascarpone Pea Shoots, Eggplant

DESSERT

Passion Fruit and Chocolate with Fresh Whipped Cream, Strawberries and Caramel Sauce

Raspberry Mango Mousse Cake

Champagne and Strawberry Hexagon

Triple Chocolate Charlotte

**\$133** Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions. Menus valid April 2023 - August 2023

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 & Hot Tea Service Up to 60 minutes of service

BUFFET DINNER

Minimum of 25 Guests. Service Fee of \$150 will be applied to groups between 15-24 guests. Pricing based on 90 minutes service maximum. Seasonal stations require an attendant at \$150 each, per 75 guests.

DINNER TABLE I

Pea Edamame Mint Soup

Quinoa Tomato Salad Bites

Deviled Eggs

Basil Pesto Pasta Salad

Hanger Steak with Lemon Citrus Demi

Grilled Chicken with Apple Fennel Chutney

Roasted Asparagus with Balsamic Glaze

Potatoes Au Gratin

Spring Risotto

Carrot Bundt Cake

**\$92** Per Guest

DINNER TABLE II

Cream of Asparagus Soup

DINNER TABLE III

Chilled Beet and Fennel Soup

Roasted Cauliflower and Garlic Soup with Caramelized Onions

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Tomato and Mozzarella Caprese Salad

.....

Ginger Sesame Chicken Salad

.....

Corn, Black Bean and Tomato Salad

.....

Carving Stations:  
Marmalade-Glazed Pork Belly with Spiced Apricot Chutney  
Herb-Roasted Spring Vegetables Spice-Rubbed Leg of Lamb  
with Mint Pesto Johnny Cake with Honey Butter Braised Baby  
Artichokes with Olives Dessert Station to Include: Build Your  
Own Layered Shortcake with Homemade Biscuits, Fresh  
Strawberries, Blueberries and Mango and Fresh Whipped  
Cream.

.....

**\$98** Per Guest

Strawberry Mango Salad on Spinach

.....

Moscato Fruit Salad

.....

Seared Organic Chicken Breast with Apricot Glaze

.....

Grilled Salmon with Fresh Sorrel Sauce

.....

Orzo with Peas and Asparagus Tips

.....

Grilled Marinated Vegetables

.....

Roasted Carrots

.....

Citrus Tart

.....

**\$88** Per Guest

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Menus valid September 2023 - March 2024

## SIGNATURE WINE SERIES

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

### GREAT WINES FOR THE SEASON

The new season evokes memories of gatherings with family and friends, food at the peaks of freshness and aromas from the grill. We drew inspiration for this season's menu from these ideas. Fresh fruits, vegetables and grilled meats will be greatly enhanced by pairing them with these exciting new wines from South America.

Trivento Reserve Malbec, Mendoza, Argentina | \$50  
Wines from Argentina have deep European roots, but style and personality all their own. Deep red and violet in color with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

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Natura, by Emiliana, Sauvignon Blanc, Casablanca, Chile | \$45  
Nature takes a hand in creating this 100% organic wine. Complex aromas of lime and grapefruit blended with herbs to created fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

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### HYATT 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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$42 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

.....

Canvas Chardonnay, California | \$42 Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

.....

Canvas Pinot Noir, California | \$49 Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

.....

Canvas Merlot, California | \$45 Per Bottle  
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

.....

Canvas Cabernet Sauvignon, California | \$49 Bottle  
Subtle hints of oak and spice married with lively tannins.

.....

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions.

## 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.

### BUBBLES

Pascual Toso, Brut, Argentina Soft Fresh-smelling floral notes with a light citrus fruit finish.

### WHITES

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, NZ Aromas of snow peas, zest limes and freshly picked herbs with flavors of melon, passion fruit and ruby grapefruit.

### HANDCRAFT, CHARDONNAY, CALIFORNIA LOVELY...

HandCraft, Chardonnay, California Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.

### REDS

"Nielson" by Byron, Pinot Noir, Santa Barbara County Flavors of dark berry and cherry with hints of floral and mineral notes.

### J. LOHR LOS...

J. Lohr Los Osos, Merlot, Paso Robles Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

### WILLIAM HILL, CABERNET...

William Hill, Cabernet Sauvignon, Central Coast A touch of sweetness from the ripe, dark fruit, accented by Bing cherries and ripe plums.

### PASCUAL TOSO, MALBEC

Pascual Toso, Malbec, Argentina Aromas of plum and quince with a slight of elegant oak.

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Menus valid September 2023 - March 2024

## HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### DON JULIO TEQUILA

Paloma Fresca  
Don Julio Blanco tequila shaken pink grapefruit juice, agave nectar and strawberry puree.

The Don's Martini  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut.

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

Don Collins  
Don Julio Blanco tequila with fresh lemon juice and agave nectar with a splash of soda water.

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and refined. In 1862, he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler  
Bacardi Superior rum with muddled blueberries with fresh mint and lemonade.

Pineapple Basil Cooler  
Bacardi Superior rum with muddles basil and agave nectar, topped with pineapple juice and a splash of soda water.

City Park Swizzle  
Bacardi Superior rum with fresh lime juice and simple syrup with a dash of orange bitters.

Grapefruit Delight

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

**\$15** Per Drink

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

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

Sweet Arnold  
Bacardi Superior rum and raspberry puree with iced tea and lemonade.

**\$15** Per Drink

TITO'S HANDMADE VODKA

Titos' Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Mockingbird Ginger  
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer.

TeaTo's Passion  
Tito's Handmade vodka with passion herbal infused iced tea.

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

Watermelon Jalapeno Cooler  
Tito's Handmade vodka with muddled with fresh lime juice, jalapeños and watermelon puree.

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

Strawberry Mule  
Tito's Handmade vodka with muddled mint and strawberries with ginger beer.

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Menus valid September 2023 - March 2024

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.

SIGNATURE 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 are charged on the guarantee or actual attendance, if higher.

First Hour | \$22 Per Person

Second Hour | \$16 Per Person

Each additional Hour | \$13 Per Person

SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails | \$13 Per Drink

Domestic Beer | \$8 Per Drink

Premium and Imported Beer | \$8 Per Drink

Mineral Water/Juices | \$6 Per Drink



Champagne | \$11 Per Drink

Select Wine | \$10 Per Drink

Cordials | \$13 Per Drink

Soft Drinks | \$6 Per Drink

## TOP TIER HOST-SPONSORED BAR PER PERSON

First Hour | \$26 Per Person

Second Hour | \$19 Per Person

Each Additional Hour | \$16 Per Person

## TOP TIER HOST-SPONSORED BAR PER DRINK

Top Tier Cocktails | \$15 Per Drink

Domestic Beer | \$8 Per Drink

Premium and Imported Beer | \$8 Per Drink

Premium Wine | \$14 Per Drink

Mineral Water/Juices | \$6 Per Drink

Soft Drinks | \$6 Per Drink

Champagne | \$13 Per Drink

Cordials | \$15 Per Drink

## SIGNATURE CASH BAR

Signature Cocktails | \$15 Per Drink

Domestic Beer | \$10 Per Drink

Premium and Imported Beer | \$11 Per Drink

Select Wine | \$14 Per Drink

Mineral Water/Juices | \$8 Per Drink

Soft Drinks | \$8 Per Drink

Cordials | \$16 Per Drink

Champagne | \$13 Per Drink

## TOP TIER CASH BAR

Signature Cocktails | \$19 Per Drink

Domestic Beer | \$10 Per Drink

Mineral Water/Juices | \$8 Per Drink

Soft Drinks | \$8 Per Drink

Cordials | \$19 Per Drink

Premium and Imported Beer | \$10.5 Per Drink

Select Wine | \$16 Per Drink

Champagne | \$16 Per Drink

## LABOR CHARGES

Bartender | \$159 Per Bartender  
Up to three hours

Waiters | \$159 Per waiter  
Up to three hours