



HYATT REGENCY BETHESDA
MEETING & EVENT MENUS



Breakfast Plated & Continental Packages

All Plated Breakfast Menus Include Coffee and Hot Tea Service.

HIGH PROTEIN BREAKFAST

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

USD39 *Per Guest*

FRENCH TOAST STACK

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

USD39 *Per Guest*

SIGNATURE CONTINENTAL

Breakfast Breads and Pastries

Orange and Cranberry Juices

Seasonal Sliced Fruits and Fresh Berries

USD39 *Per Guest*

METRO CONTINENTAL

Apple, Grapefruit, Orange Juices

Seasonal Sliced Fruits and Fresh Berries

Donuts, Croissants, Blueberry Muffins

Hard Boiled Cage Free Eggs

Triple Berry Parfait with Granola

Assorted Individual Cereal

Breakfast Bread

VEGETABLE OMELET

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

USD43 *Per Guest*

HOUSEMADE COCONUT OR REGULAR PANCAKE

Pancake with Mango Flavored Syrup Served with Smoked Chicken Sausage

USD39 *Per Guest*

CLASSIC CONTINENTAL

Orange, Apple, Cranberry Juices

Seasonal Sliced Fruits and Fresh Berries

Hard Boiled Cage Free Eggs

Raisin Cinnamon Granola with Pineapple, Banana, Agave Nectar and Greek Yogurt

USD43 *Per Person*

QUICHE

Vegetable, Shrimp or Bacon Quiche (Select One)

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

Truffle Oil and Eggs, Bacon, Hash Browns

USD43 *Per Guest*

Croissants, Apple Cinnamon Muffin, Carrot

USD43 Per Person

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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. All Breakfast of the Day packages include freshly brewed coffee and decaffeinated coffee, international and herbal teas.

FALL IN BETHESDA - MONDAY

Selection of Chilled Juices

Fresh Cantaloupe and Berries **VGN GF**

Assorted Muffins, Freshly Baked Croissants and Raspberry Citrus Butter **V**

Three Cheese Quiche with Fresh Tomato Salsa **V**

USD44 Per Guest

FALL ON HAMPDEN - WEDNESDAY

Selection of Chilled Juices

Prosciutto Wrapped Cantaloupe **DF GF**

Yogurt Parfaits with House Made Granola, Raspberries, Honey Drizzle **V**

Scrambled Eggs with Spinach and Red Roasted Peppers, Feta on the Side **V GF**

Warm Cinnamon Rolls **V**

Assorted Muffins **V**

USD48 Per Guest

FALL ON WOODMONT - TUESDAY

Selection of Chilled Juices

Individual Chilled Watermelon and Feta **V GF**

Assorted Bagels with Plain and Vegetable Cream Cheese and Mini Assorted Fruit Breads **V**

Asparagus Frittata **V GF**

USD46 Per Guest

FALL ON WISCONSIN - THURSDAY

Selection of Chilled Juices

Sliced Fruit and Berries **DF VGN GF**

Maryland Crab Meat Scrambled Eggs **SF**

Crown Orchards Farm Grilled Peach Chutney with Homemade Pancakes with Blueberry Syrup **V**

Applewood Smoked Bacon **DF GF**

Firefly Farm Goat Cheese with Roasted Red Bliss Potatoes **V GF**

USD48 Per Guest

FALL ON OLD GEORGETOWN - FRIDAY

Selection of Chilled Juices

Orange Cinnamon Muffins **V**

Traditional French Toast with Maple Syrup **V**

Marinated Strawberries and Blueberries, Crème Fraîche **V GF**

Assorted Danishes **V**

Sausage with Asiago and Asparagus **GF**

USD49 Per Guest

CHEF JACK'S FAVORITES - AVAILABLE EVERY DAY

Selection of Chilled Juices

Assorted Whole Fruits: Apples, Oranges, Bananas

Chef Jack's Coffee Cakes

Applewood Smoked Bacon **DF GF**

Warm Strawberry Crêpes Drizzled with Honey **V**

Breakfast Sandwiches | USD20

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.

USD48 Per Guest

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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.

BREAKFAST TABLE I

Orange, Grapefruit & Cranberry Juices

Seasonal Sliced Fresh Fruit And Berries

Assorted Cold Cereals

Farm Fresh Scrambled Eggs **DF GF**

Applewood Bacon Strips

Chicken Apple Sausage

Breakfast Potatoes

Gluten Friendly Steel Cut Oatmeal Served with Dried Cherries,

BREAKFAST TABLE II

Selection of Chilled Juices

Individual Fresh Fruit Cup

Blackberry Yogurt Parfait with Granola

Farm Fresh Scrambled Eggs, Olive and Tomato Toppings **DF GF**

Hot Breakfast Cereal:

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

Traditional Pancakes, Blueberry Compote, Whipped Butter and Maple Syrup

Raisins, Cinnamon & Brown Sugar **GF**

Assorted Breakfast Pastries and Bagels

Local Honey and Preserves

Butter and Cream Cheese

USD47 Per Person

BREAKFAST TABLE III

Chilled Orange, Apple and Grapefruit Juices

Fresh Peaches and Mixed Berries

Assorted Muffins, Butter Croissants

Scrambled Eggs with Confetti Vegetables

French Toast with Maple Syrup

Smoked Salmon

Plain and Everything Bagels

Butter, Garlic and Herb Cream Cheese

USD54 Per Person

Apple Smoked Kielbasa Sausage

Crispy Potato Hash, Red Bell Peppers and Chives **VGN**

USD51 Per Guest

BRUNCH

Chilled Orange, Grapefruit and Tomato Juices

A Selection of Seasonal Sliced Fruit and Berries

Triple Berry Parfait, Granola

Warm Cinnamon Rolls

Farm Fresh Scrambled Eggs **DF GF**

Sautéed Red Bliss Potatoes with Feta Cheese

Poached Salmon, Cucumber Lemon Dill Sauce

Omelet Station* Made to Order:

Smoked Salmon, Diced Tomatoes, Chopped Bacon, Baby Shrimp, Shredded Cheddar Cheese, Scallions, Spinach, and Sliced Mushrooms

Assortment of Breakfast Fruit Breads, Muffins and Danishes, Breakfast Breads, Butter and Cream Cheese

USD60 Per Person

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

Breakfast Stations

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.

OMELET STATION

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

GRIDDLE ME THIS

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

Smoked Salmon

Diced Tomatoes

Chopped Bacon

Baby Shrimp

Shredded Cheddar Cheese

Scallions

Spinach

Sliced Mushrooms

25 Guest Minimum, Chef Attendant Required

USD28 Per Guest

SMOOTHIE SHOWCASE

Choose Two:

Banana, Almond Butter, Agave Syrup, Greek Yogurt

Strawberries, Bananas, Honey, Greek Yogurt

Strawberries, Blueberries, Blackberries, Vanilla Greek Yogurt

USD22 Per Guest

BAKED APPLE DELIGHT

Sweet McIntosh Apple with Chopped Pecan, Dates, Cinnamon, Orange Zest and Filtered Apple Juice **DF VGN CN**

USD19 Per Guest

BREAKFAST SANDWICHES

Fried Eggs, Crispy Bacon, Pepper Jam, Aioli and White Cheddar on Brioche

Scrambled Eggs, Havarti and Canadian Bacon on Olive Oil Bread with Fig Chutney

Blueberry Compote

Chocolate Syrup

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

USD18 Per Guest

BELGIAN WAFFLE OR FRENCH TOAST

Whipped cream, berries, powdered sugar, cinnamon, and coconut shaving with Maple Syrup **V**

USD19 Per Guest

SMOKED SALMON DISPLAY

Capers, Chopped Onions and Cucumber, Chopped Hard Boiled Eggs, Chives, Lemon Oil, Sliced Tomatoes, Cream Cheese, Assorted Bagels, Pita Chips

USD24 Per Guest

HOT AND COLD CEREAL STATION

A Selection of Healthy and Fun, Gluten Free Cold Cereal with Dairy, and Plant Based Milk

Steel Cut Oatmeal (Gluten Free Oatmeal upon request), Brown Sugar, Raisins, Honey, Assorted Dried Fruits, Cinnamon, Agave Nectar **V GF**

Mushroom, Avocado, Monterey Jack Grilled Cheese **V**

USD20 Per Person

Individual Greek Yogurts: Plain, Blueberry, and Strawberry **V**

White, Wheat Toast, English Muffins

USD24 Per Person

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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 \$26 per person.

MONDAY & FRIDAY

Dark Chocolate Bar/Lady Apples **DF VGN GF**

Truffle Flavored Toast Points and Deviled Eggs in Shot Glasses **V GF**

Kale and Kiwi Smoothie **DF VGN GF**

\$28 Per Guest

TUESDAY & SATURDAY

Old Fashioned Blueberry & Boston Creme Donuts

Trail Mix: Create your own **CN**

Dried Cranberries and Cherries, Banana Chips, Diced Mango, Raisins, Almonds, Cashews, Pecans, Chocolate Chips, Chocolate M&M’s©, Granola

Triple Latte Draft

\$28 Per Guest

WEDNESDAY & SUNDAY

Apple Fritter

Ginger Marinated Apple Salad with Frisée Lettuce **VGN GF**

Strawberry and Banana Smoothie

\$28 Per Guest

THURSDAY

Coconut, Apricot Creamy Rice Pudding

Gooseberries, Raspberry Fruit Cup

Assorted Biscotti

Apple Juice

\$28 *Per Guest*

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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 \$26 per person.

MONDAY & FRIDAY

Spicy Naan Bread and Curried Hummus

Whole Peaches

Gluten Free Manifesto Brownies **GF**

\$28 *Per Guest*

TUESDAY & SATURDAY

Trio of Lady Apples

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

Housemade Cinnamon Lemonade

\$28 *Per Guest*

WEDNESDAY & SUNDAY

Individual Glass of Caesar Salad with Grilled Chicken

Strawberry & Banana Smoothie

Individual Bags of Terra Chips

\$28 *Per Guest*

THURSDAY

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

Caramelized Cinnamon Walnuts

Assorted Mini Dessert Bites

\$28 *Per Guest*

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

Coffee Break Enhancements

Variety of goods available during morning and afternoon breaks.

A LA CARTE BAKERIES, SNACKS & BEVERAGES

Nespresso Station | \$16 Per Person

Freshly Brewed Coffee, Decaf & Hot Herbal Teas | \$113 per gallon

Bottled Naked and Specialty Juices | \$10 Each

Assorted Pepsi Soft Drinks | \$8 each

Sliced Fruit and Berries | \$13 Per Person

Whole Seasonal Fruit | \$4.50 Per Piece

Hard Boiled Cage Free Eggs | \$6 Each

Egg Sandwich | \$12 Each

Breakfast Quesadilla | \$11 Each

Bagels with Regular and Vegetable Cream Cheese | \$51 Per Dozen

Coffee Cake, Muffins, Scones, Pastries | \$51 Per Dozen

Assorted Granola and Cereal Bars | \$8 Each

Assorted Organic Energy Bars | \$9 Each

Cold Cereals - Sweet and Whole Grain and Gluten Free | \$8 Each

Individual Yogurts | \$6 Each

Steel Cut Oatmeal with Brown Sugar, Honey, Agave Nectar, Dried Cranberries, Walnuts and Blueberries | \$12 Per Person

Assorted Afternoon Finger Sandwiches | \$51 Per Dozen

Chicken Salad with Grapes | Pimento Cheese | Cucumber Dill

Assorted Candy Bars or Pre-packaged Nuts | \$6 Each

Individual Bags of Potato Chips or Pretzels | \$7 Each

Warm Soft Pretzels | \$48 Per Dozen

With Beer Mustard and Cheese Sauce

Tortilla Chips with Housemade Guacamole and Pico de Gallo | \$12 Per Person

Ice Cream Bars | \$10 Each

Home-Style Cookies or Brownies | \$48 Per Dozen

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under the minimum. Break packages served for up to 1 hour, unless otherwise noted. All break offerings include freshly brewed coffee and decaffeinated coffee, international and herbal teas.

ALL DAY BEVERAGE PACKAGE

Includes Soft Drinks and Sparkling Waters

At Arrival

Mid Morning

Mid Afternoon

\$29 *Per Guest*

ALL DAY BREAK

Includes Soft Drinks and Sparkling Waters

Signature Continental Breakfast

Mid Afternoon Break with 1 snack

Mid Morning Break with 1 snack

\$75 *Per Person*

ALL DAY MEETING PACKAGE

Signature Continental Breakfast

Mid Morning Break

Lunch Buffet

Mid Afternoon Break

All Day Beverage Break

\$149 *Per Person*

COFFEE BREAK BY THE HOUR

Includes Soft Drinks and Sparkling Waters Beverages based on 1 hour of service

\$15 *Per Person*

THE BAKERY

A selection of Croissants, Danishes and Breakfast Breads, House made Chutneys, Jellies

\$18 *Per Person*

THE SWEET SHOP

An assortment of Donuts, Coffee Cake and Cinnamon rolls.

\$18 *Per Person*

POWER PROTEIN

Hard boiled Eggs, Nuts, Seed Bars, Dried Apricots, Dried Figs, or

COOKIE AND BROWNIE BREAK

A Selection of warm Chocolate Chip, Oatmeal Raisin and Sugar

Cranberries

.....
\$21 *Per Person*

SAVORY BREAK

Chef's Specialty Popcorn with Rosemary, Parmesan Cheese, Lime Juice, and Coconut Oil,
Fruit Punch Potato Chips with Olive and Tomato Salsa, Ranch Fennel Dip

.....
\$21 *Per Person*

BALLPARK BREAK

Pigs in a Blanket, Ballpark Mustard, All Beef Patti Sliders with Ketchup, Curly Fries

.....
Hot Pretzels

.....
Popcorn

.....
\$28 *Per Person*

AFTERNOON TEA

Finger Sandwiches

.....
Clotted Cream

.....
Local Honey

.....
Tea Cookies

.....
Freshly Baked Scones

.....
A Selection of International and Herbal Teas

.....
\$32 *Per Person*

Cookies with Chocolate Brownies, Blondies

.....
\$19 *Per Person*

INFUSED WATERS **DF VGN GF**

Select two:

Cucumber Lime

.....
Ginger, Lemon

.....
Raspberry, Orange

.....
Strawberry, Basil

.....
Mango, Pineapple

.....
\$8 *Per Person*

TRAIL MIX

Create your own:

Dried Cranberries and Cherries, Banana Chips, Diced Mango, Raisins, Almonds, Cashews, Pecans, Chocolate Chips, Chocolate M&M's®, Granola

.....
\$19 *Per Person*

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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
.....

\$61 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
.....

\$62 Per Guest

TABLE III

Chicken Noodle Soup
.....
Garden Fresh Spinach Salad with Fresh Strawberries, Crumbled Goat Cheese, Crumbled Bacon, Pine Nuts
Poppseed 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

\$58 *Per Guest*

25% service charge and 6% state tax apply to all pricing. Menu pricing may change based on availability and market conditions.

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

BBQ Meatloaf

Country Fried Chicken

Sweet Buttered Corn on Cob

Saffron Mashed Potatoes with Mushroom Gravy

Grannies Pecan Bread Pudding

\$61 *Per Guest*

WEDNESDAY & SUNDAY

Thai Chicken Soup

Asian Noodle Sesame Salad

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

Walnuts, Creamy Curry Lemon Dressing

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

\$62 *Per Guest*

THURSDAY

Italian Minestrone with Pesto

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

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

Anchovies, Creamy Caesar 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
.....

\$62 *Per Guest*

Choice of: Beef or Vegetable Lasagna
.....
Chicken Cacciatore
.....
Herbs Penne Pasta
.....
Fennel Buttered Zucchini
.....
Italian Cheesecake
.....

\$61 *Per Guest*

FRIDAY

Cinnamon Butternut Soup with Coconut Milk
.....
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
.....

\$62 *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.

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
.....

\$46 *Per Guest*

ITALIAN SUB

Julienne Salami, Ham, Provolone Cheese, Onions, Pickle Peppers, Iceberg Lettuce, Marinated with Olive Oil, Garlic, Vinegar

\$46 *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

\$46 *Per Guest*

VEGETABLE

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

\$46 *Per Guest*

CARIBBEAN TUNA SALAD

Grilled Pineapple, Diced Onions, Tomatoes, Bell Peppers, Sweet Relish, Lime Juice, Cajun Pepper, Julienne Lettuce, Mayonnaise

\$46 *Per Guest*

BLACKENED SALMON

Spiced Cream Cheese, Lettuce, Capers

\$46 *Per Guest*

TURKEY

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

\$46 *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.

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

Ginger Carrot Soup

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

DESSERTS

Housemade Brandied White Chocolate Mousse

Lemon Tart

Dark Chocolate Cake

Banana Bread Pudding, Mango Whipped Cream

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

ENTREES

Chicken | \$55 Per Guest
Stuffed Chicken Breast with Spinach and Raspberry and Creamy Citrus Sauce

Salmon | \$56 Per Guest
Marinated Seared Salmon, Lite Moroccan Pesto

Grilled Skirt Steak | \$57 Per Guest
Mexican Style Grilled Skirt Steak, Chipotle Sauce

Seafood | \$58 Per Guest
Jumbo Lemon Caper Shrimp

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.

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 Fraiche

Herbed Gnocchi with Lacinato Kale

Roasted Vegetable Turnover
Herb Dip

Vegetable Potstickers with Arugula
Soy Sauce

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.

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

Mini Shrimp and Grits on Tortilla

Potato Knishes

Peking Duck Spring Rolls

\$7.50 *Each*

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

Bleu Cheese Stuffed Figs with Candied Pecans

\$7.50 *Each*

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.

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

\$29 *Per Guest*

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

\$34 *Per Guest*

TAPAS

Roasted Baby Shrimp, Cipollini Onions, Mushrooms, Pimentos

DMV SLIDERS

and Lemon Oil

Spiced Beef, Roasted Garlic, Tomatoes, Scallions, Avocado, Fresh
Ginger, Balsamic Vinaigrette

Smoked Chicken, Sweet Peas, Toasted Walnuts, Onions, Black
Sesame Seed, Ghost Pepper, Chick Peas, Herb Oil

\$36 *Per Guest*

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

\$32 *Per Guest*

ARTISANAL CHEESE

Handcrafted Assorted Maryland Cheese with Assorted Breads and
Crackers, Seasonal Condiments, and Nuts

\$40 *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

\$25 *Per Guest*

LATE NIGHT SNACKS

Cheese Quesadillas | \$10 Per Guest

Chicken Tenders and Fries | \$17 Per Guest

Mini Deep Dish Pizzas | \$12 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.

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

SALMON

Louisiana Cajun Whole Salmon Sides, Lime Ghost Pepper Aioli

Balsamic, Garlic Roasted Brussel Sprouts

Caramelized Malibu Carrots with Fennel

Almond Crushed Saffron Mashed Potatoes

Creamy Horseradish

\$539 *Per 25 Guests*

CHICKEN ROULADE

Chicken Florentine with Cheese and Spinach

Chicken Stuffed with Cranberry and Sage

Lemon Buttered Broccoli with Roasted Olives

\$312 *Per 25 Guests*

Cajun Grilled Vegetable Salad

Creole Black Beans and Rice

\$426 *Per 25 Guests*

SMOKED BONELESS LEG OF LAMB

Moroccan Style Herb Roasted Lamb with Turmeric

Roasted Garlic Tomato Chutney

Roasted Artichoke, Spiced Spinach

\$510 *Per 25 Guests*

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.

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

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

\$46 *Per Guest*

CRESCENT TRAIL III

Chicken Yakitorai

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

\$79 *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

\$54 *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.

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

Snickerdoodles

Red Velvet Mini Cupcakes

Peanut and Raspberry Shortbread

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

MONTGOMERY STATION

Rum Balls

Salted Caramel Manifesto Cookies

Mini Fruit Tart

Assorted Macarons

Raisin Carrot Cake

Cannoli

Fresh Fruit in Shot Glasses

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$29 *Per Guest*

\$27 *Per Guest*

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

Graham Crackers, Marshmallows, Nutella and Dark

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$21 *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

\$27 *Per Guest*

CHOCOLATE BAR

Chocolate Flourless Mousse Cake

Raspberry Milk Chocolate Tart

White Chocolate Passion Brûlée

Chocolate Fondant Brownie

Chocolate Cherry Crumble Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$25 *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

\$21 *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.

Chef Action Stations

A live cooking experience where chefs prepare and serve dishes in front of guests, offering a personalized and interactive dining experience. Station Attendant Required - \$200 per attendant for up to three hours.

WING STATION

Served with Carrots & Celery Sticks and Tossed With:

Spiced Mango

Buttery Buffalo

Ginger BBQ

PASTA

Accompanied by Garlic Bread Sticks and Served with Alfredo, Marinara Pesto Sauces

Penne, Tortellini, Fusilli

Baby Shrimp, Chorizo Sausage, Chicken

Mushrooms, Spinach, Onions, Bell Peppers

\$37 *Per Person*

CRAZY STIR FRY

Julienne Chicken and Sliced Beef Tenderloin

Peppers, Onions, Bok Choy, Broccoli, Carrots, Peppers, and Mushrooms

White Steamed Rice

Fried Rice

Lo Mein Noodles

Garlic Sauce, Peanut Sauce, Sesame Sauce Sweet and Sour Sauce, and Soy Sauce

\$37 *Per Person*

\$37 *Per Person*

CHICKEN RICE PILAF

Prepared to Order

Cooked Saffron Rice, Diced Gilled Chicken, Chopped Scallions, Pineapple, Cashew Nuts, Golden Raisins, Cayenne Pepper, Coriander Seeds, Drawn Butter

\$37 *Per Person*

Each action station requires one Chef per 75 guests. Attendant fee of \$200 per Chef applies. 25% service charge and 6% state tax apply 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.

Late Night Snacks

Some treats to finish off the day.

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.

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

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

ENCRUSTED SALMON WITH...

Encrusted Salmon with Garlic Steamed Asparagus, Baby Carrots, Roasted Plum Tomatoes and Pesto Cream Sauce.

\$79 *Per Guest*

MARINATED GRILLED CHICKEN...

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

\$82 *Per Guest*

ENTRÉES

Grilled Sirloin Steak with Grilled Vegetables and Saffron Vegetable Risotto, Peppercorn Demi

\$85 *Per Guest*

Bagel Chips

DESSERTS

Homemade Peach and Pecan Cobbler

Red Velvet Bundt Cake

Passion Fruit and Chocolate Mousse Cake

Triple Chocolate Charlotte

GRILLED HERB CRUSTED...

Grilled Herb Crusted Sea Bass with Garlic Baby Tricolor Fingerling Potatoes, Lime Onion Sautéed Spinach and Sundried Tomatoes, Ginger Honey Glaze.

\$85 *Per Guest*

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

\$83 *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

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

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 90 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

Fall Risotto **DFV GF**

Carrot Bundt Cake

\$98 *Per Guest*

DINNER TABLE II

Roasted Cauliflower and Garlic Soup with Caramelized Onions

Tomato and Mozzarella Caprese Salad

Ginger Sesame Chicken Salad

Corn, Black Bean and Tomato Salad

Carving Stations: Choice of 1

Marmalade-Glazed Pork Belly with Spiced Apricot Chutney Herb-

Roasted Spring Vegetables OR 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

\$105 *Per Guest*

DINNER TABLE III

Hearty Vegetable Soup

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

Chocolate Fudge Cake

\$94 *Per Guest*

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.

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 Sautéed Spinach

Quail Legs Wrapped in Bacon with Risotto and Port Wine Demi

SALADS

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

Apple, Fennel, Beet Salad on a Bed of Baby Greens Topped with Toasted Walnuts and Citrus Lime Dressing

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

ENTRÉE

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

Grilled Lamb Chops Red Wine Peppercorn Demi

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

\$142 *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 2024 - August 2025

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 PAPILOTTE WITH SEASONAL ACCOMPANIMENTS

MEDITERRANEAN VEGETABLE STRUDEL WITH SEASONAL ACCOMPANIMENTS

VEGETABLE NAPOLEON WITH ROASTED PEPPER SAUCE AND SEASONAL ACCOMPANIMENTS

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 2024 - March 2025

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 | \$54

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:**

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.

Natura, by Emiliana, Sauvignon Blanc, Casablanca, Chile | \$48
Nature takes a hand in creating this 100% organic wine. Complex aromas of lime and grapefruit blended with herbs to create fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$45 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$45 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$52 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Merlot, California | \$48 Per Bottle
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

Canvas Cabernet Sauvignon, California | \$52 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.

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.

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.

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.

REDS

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

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.

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.

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.

Sage Margarita

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

\$16 *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

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

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.

\$16 *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 Jalapeño 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.

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.

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.

Open Bar - 1 Hour | \$24 Per Person

Open Bar - 2 Hour | \$34 Per Person

Open Bar - 3 Hour | \$45 Per Person

Open Bar - 4 Hour | \$52 Per Person

Each additional Hour | \$17 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 | \$14 Per Drink

Domestic Beer | \$9 Per Drink

Premium and Imported Beer | \$10 Per Drink

Select Wine | \$12 Per Drink

Mineral Water/Juices | \$7 Per Drink

Champagne | \$12 Per Drink

Cordials | \$14 Per Drink

Soft Drinks | \$7 Per Drink

TOP TIER HOST-SPONSORED BAR PER PERSON

Open Bar - 1 Hour | \$29 Per Person

Open Bar - 2 Hour | \$39 Per Person

Open Bar - 3 Hour | \$48 Per Person

Open Bar - 4 Hour | \$60 Per Person

Each Additional Hour | \$19 Per Person

SIGNATURE CASH BAR

*A minimum of \$500 is required for the cash bar. Any difference between the actual sales and the minimum will be charged to the master account.

Signature Cocktails | \$16 Per Drink

Premium and Imported Beer | \$12 Per Drink

Domestic Beer | \$11 Per Drink

Select Wine | \$15 Per Drink

Mineral Water/Juices | \$9 Per Drink

Soft Drinks | \$9 Per Drink

Cordials | \$17 Per Drink

Champagne | \$14 Per Drink

LABOR CHARGES

Bartender | \$200 Per Bartender

Up to three hours

Waiters | \$225 Per waiter

Up to three hours

TOP TIER HOST-SPONSORED BAR PER DRINK

Top Tier Cocktails | \$16 Per Drink

Domestic Beer | \$9 Per Drink

Premium and Imported Beer | \$10 Per Drink

Premium Wine | \$15 Per Drink

Mineral Water/Juices | \$7 Per Drink

Soft Drinks | \$7 Per Drink

Champagne | \$14 Per Drink

Cordials | \$16 Per Drink

TOP TIER CASH BAR

*A minimum of \$500 is required for the cash bar. Any difference between the actual sales and the minimum will be charged to the master account.

Signature Cocktails | \$20 Per Drink

Mineral Water/Juices | \$9 Per Drink

Premium and Imported Beer | \$12 Per Drink

Premium Wine | \$17 Per Drink

Domestic Beer | \$11 Per Drink

Soft Drinks | \$9 Per Drink

Cordials | \$20 Per Drink

Champagne | \$17 Per Drink

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.



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