



# EVENTS MENU



# **BREAKFAST**

#### **CONTINENTAL BREAKFAST**

#### **CONTINENTAL BREAKFAST II | \$32**

- · Orange, Grapefruit, and Cranberry Juice
- Freshly Cut Seasonal Fruits
- · Assorted Breakfast Breads, Muffins, and Seasonal Loaves
- · Sweet Butter, Jams, and Preserves
- Mini Bagels with Cream Cheese
- · Assorted Granola and Fruit Bars
- Assorted Fruit Yogurts
- Homemade Granola
- Freshly Brewed Coffee, Decaf Coffee, and Teas

#### **CONTINENTAL BREAKFAST I | \$27**

- · Orange, Grapefruit, and Cranberry Juice
- Freshly Cut Seasonal Fruits
- Assorted Breakfast Breads, Muffins, and Seasonal Loaves
- · Sweet Butter, Jams, and Preserves
- · Freshly Brewed Coffee, Decaf Coffee, and Teas

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **BREAKFAST BUFFET**

#### **BREAKFAST BUFFET II | \$39**

- · Orange, Grapefruit, and Cranberry Juice
- Freshly Cut Seasonal Fruits
- Assorted Breakfast Breads, Muffins, and Seasonal Loaves
- · Sweet Butter, Jams, and Preserves
- · Assorted Fruit Yogurts
- · Homemade Granola
- Mini Bagels with Cream Cheese
- Steel Cut Oatmeal with Brown Sugar, Golden Raisins, Toasted Almonds, and Honey
- · Cage Free Scrambled Eggs with Chives
- Hickory Smoked Bacon
- · Chicken Apple Sausage
- Roasted Yukon Gold Potatoes with Caramelized Peppers, Onions, and Herbs
- Freshly Brewed Coffee, Decaf Coffee, and Teas

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **BREAKFAST BUFFET**

#### **BREAKFAST BUFFET I | \$34**

- Orange, Grapefruit, and Cranberry Juice
- Freshly Cut Seasonal Fruits
- · Assorted Breakfast Breads, Muffins, and Seasonal Loaves
- · Sweet Butter, Jams, and Preserves
- Assorted Fruit Yogurts
- · Homemade Granola
- · Mini Bagels with Cream Cheese
- Cage Free Scrambled Eggs with Chives
- Hickory Smoked Bacon or Pork Sausage Links
- Roasted Yukon Gold Potatoes with Caramelized Peppers, Onions, and Herbs
- Freshly Brewed Coffee, Decaf Coffee, and Teas

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **BREAKFAST BUFFET**

#### **HEALTHY & FIT BREAKFAST BUFFET | \$44**

- · Orange, Grapefruit, and Cranberry Juice
- Freshly Cut Seasonal Fruits and Whole Bananas
- · Freshly Baked Wheat Croissants and Bran Muffins
- Organic Pomegranate Berry Smoothies
- · Greek Yogurt Parfaits
- Steel Cut Oatmeal with Brown Sugar, Golden Raisins, Toasted Almonds, and Honey
- · Cage Free Scrambled Eggs with Chives
- Egg White Frittata with Cage Free Egg Whites, Roasted Red Peppers, Spinach, Asparagus, and Goat Cheese
- · Turkey Bacon
- Chicken Apple Sausage
- Freshly Brewed Coffee, Decaf Coffee, and Teas

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **PLATED BREAKFAST**

#### All Plated Breakfasts Include:

- · Fresh Squeezed Orange Juice, Breakfast Breads, and Muffins
- Freshly Brewed Coffee, Decaf Coffee, and Teas

#### **EGGS BENEDICT | \$32**

 Toasted English Muffin, Canadian Bacon, Jumbo Asparagus, Grilled Tomato, and Roasted Fingerling Potatoes with Hollandaise

#### **EGG WHITE FRITTATA | \$30**

· Spinach, Tomato, Jumbo Asparagus, and Goat Cheese with Wild Mushroom Potato Hash

# **CRÈME BRÛLÉE FRENCH TOAST | \$29**

 Two Thick Cut French Baguette Slices with Warm Maple Syrup, Turkey Sausage Links, and Fresh Seasonal Berries

#### CLASSIC | \$28

 Cage Free Scrambled Eggs with Chives, Hickory Smoked Bacon, Spicy Red Bliss Potatoes, and Grilled Tomato



#### **ACTION STATIONS**

# OMELET STATION (made to order) | \$14\*

 Smoked Bacon, Virginia Ham, Red Onion, Tomato, Spinach, Bell Peppers, Mushrooms, Cheddar, Mozzarella, and Feta with Fresh Salsa

# BELGIAN WAFFLE STATION (made to order) | \$11\*

Mixed Berries, Powdered Sugar, and Chocolate Chips with Warm Maple Syrup

Action Station Attendant required | \$150 per 75 guests Prices include service for up to 3 hours \$75 for each additional hour

\*Can be added to continental and buffet only; not available à la carte



#### **BREAKFAST BRUNCH BUFFET**

# **TYSONS CORNER BRUNCH | \$50**

- Orange, Grapefruit, and Cranberry Juice
- · Assorted Breakfast Breads, Muffins, and Seasonal Loaves
- Sweet Butter, Jams, and Preserves
- Cage Free Scrambled Eggs with Chives
- Hickory Smoked Bacon or Pork Sausage Links
- Oven Roasted Fingerling Potatoes with Caramelized Mushrooms and Onions
- · Classic Caesar Salad
- Challah French Toast with Seasonal Berries and Vanilla Bean Whipped Cream
- · Penne Alfredo
- Spinach Stuffed Chicken Roulade
- Assorted Mini French Pastries and Petit Fours
- Freshly Brewed Coffee, Decaf Coffee, and Teas

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



# **BREAKS**

#### **AM BREAK PACKAGES**

#### **BAKERY SHOP BREAK | \$17**

- · Fresh Seasonal Berries with Citrus Cream
- · Assorted Doughnut Holes
- Assorted Fruit-Filled Croissants

#### **HEALTHY CHOICE BREAK | \$16**

- Assorted Greek Yogurts
- · Seasonal Whole Fruit
- · Seasonal Organic Smoothie
- All-Bran® Muffins

#### **REFRESHER BREAK | \$15**

- Assorted Granola Bars
- Assorted Cereal and Fruit Bars
- Greek Yogurt Parfaits

Prices include service for one hour

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **AM BREAKS**

#### AM BREAK ENHANCEMENTS

- Deep Dish Pancakes with Cranberries and Apples | \$8 per person
- Eggs Benedict | \$8 per person
- Bacon, Egg & Cheddar Croissant | \$7 per person
- Belgian Waffles with Warm Syrup and Powdered Sugar | \$7 per person
- Garden Egg White Frittata with Fresh Salsa | \$7 per person
- Sausage, Egg & Cheese Burritos with Fresh Salsa | \$7 per person
- Virginia Ham, Egg & Cheese Buttermilk Biscuits | \$7 per person
- Assorted Bagels with Cream Cheese | \$6 per person
- Steel Cut Oatmeal with Brown Sugar, Golden Raisins, Cinnamon, Toasted Almonds, and Honey | \$6 per person
- Yogurt Parfait | \$6 per person



#### PM BREAK PACKAGES

#### **VIENNA BREAK | \$19**

- Sweet and Savory Trail Mix
- · Chesapeake Crab Dip with Pita and Tortilla Chips
- Hummus with Celery and Carrots
- · Freshly Baked Cookies

#### **TYSONS BREAK | \$18**

- · White Cheddar Popcorn
- · Warm Mini Pretzels with Cheddar Fondue
- · Assorted Mini Chocolates and Hard Candies
- · Seasonal Whole Fruit

#### **LEESBURG PIKE BREAK | \$17**

- Fresh Fruit and Seasonal Berry Platter with Maple Vanilla Yogurt Dip
- Chocolate Chip Brownies
- Homemade Old Bay Chips with Malt Vinegar Onion Dip
- Honey Roasted Virginia Peanuts

#### **ENERGIZE BREAK | \$16**

- · Crudité with House-Made Guacamole in Shot Glass
- Terra Chips
- · Mixed Dried Fruit
- · Seasonal Whole Fruit
- Smoothie of the Day in Shot Glass

Prices include service for one hour

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **PM BREAKS**

#### PM BREAK ENHANCEMENTS

- Build Your Own Parfait: Yogurt, Seasonal Berries, Granola, Toasted Coconut, and Pistachios | \$10 per person
- Seasonal Sliced Fruit and Berries | \$10 per person
- Candy Bar with Gummi Bears, Fruit Slices, Mary Janes, and Mars Madness | \$9 per person
- Build Your Own Trail Mix Bar | \$7 per person
- Fire Roasted Salsa and Guacamole with Tortilla Chips | \$6 per person
- Sliced Apples in Peanut Butter Shooters | \$6 per person
- Granola and Power Bars | \$5 each\*
- Individual Bags of Potato Chips, Popcorn, and Pretzels | \$5 each\*
- Individual Bags of Trail Mix | \$5 each\*
- Seasonal Smoothie Shots | \$5 each
- Seasonal Whole Fruit | \$5 each\*

\* Items available on consumption



#### A LA CARTE

#### **BEVERAGES**

- Freshly Brewed Coffee | \$80per gallon
- Decaf Coffee | \$80 per gallon
- Specialty Hot Teas | \$72 per gallon
- Freshly Brewed Iced Tea | \$36 per gallon
- Lemonade | \$36 per gallon
- Assorted Chilled Starbucks Drinks | \$7 each
- Assorted Cold Pressed Juices | \$7 each
- Energy Drinks | \$7 each
- Assorted Pepsi Products | \$5 each
- Assorted Bottled Juices | \$5 each
- Bottled Water | \$5 each
- Assorted Bottled Milk | \$4 each

#### **BITES**

- Chocolate Chip Brownies | \$42 per dozen
- · Freshly Baked Jumbo Cookies | \$42 per dozen
- Freshly Baked Croissants | \$40 per dozen
- Freshly Baked Danishes | \$40 per dozen
- Freshly Baked Muffins | \$40 per dozen
- Old Bay Crab Dip with Pita and Tortilla Chips | \$10 per person
- Spinach & Fontina Dip with Tortilla Chips | \$7 per person

#### **CONTINUOUS BREAK I \$22\***

(9AM-11AM and 2PM-5PM)

- Freshly Brewed Coffee, Decaf Coffee, Tea, Sodas, and Bottled Water
- \* A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



# LUNCH

#### **COLD PLATED LUNCH**

#### All Plated Lunches Include:

· Fresh Bread Service, Choice of Soup or Dessert, Coffee and Hot Tea Service

#### SOUP

 Chicken Noodle Soup, Coconut Carrot Bisque, Maryland Corn Chowder, Tomato Basil Bisque, or Vegetarian Minestrone

#### ASIAN SOBA NOODLE SALAD | \$30

 Edamame, Snow Peas, Julienned Carrots, Shitake Mushrooms, Red Peppers, and Cilantro with Ginger Soy Vinaigrette

### **MEDITERRANEAN PENNE PASTA SALAD | \$30**

 Cucumbers, Olives, Sundried Tomatoes, Bell Peppers, Red Onion, Tomatoes, Feta, Lemon Oregano Vinaigrette

#### **CHOPPED SALAD | \$28**

Mixed Greens, Chopped Eggs, Tomatoes, Grilled Chicken, Grilled Corn, and Bay Blue
 Cheese with Ranch Dressing

### **FUJI APPLE SALAD | \$26\***

• Bibb Lettuce, Grilled Fuji Apple, Candied Pecans, and Goat Cheese with Citrus Vinaigrette

#### CAESAR SALAD | \$24

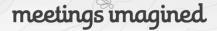
 Crisp Romaine Lettuce, Shaved Parmesan Cheese, and House-Made Croutons with Caesar Dressing

#### **ENHANCEMENTS**

- New York Strip Steak | \$13
- Pan Seared Salmon | \$11
- Grilled Shrimp | \$11
- Grilled Chicken | \$9







<sup>\*</sup> Indicates for parties fewer than 100 guests only

# **HOT PLATED LUNCH**

#### All Plated Lunches Include:

Fresh Bread Service, Choice Of Salad and Dessert, Coffee and Hot Tea Service

#### **PETITE FILET MIGNON | \$54**

 Herb Crusted Filet Mignon, Wild Mushroom Fingerling Hash, and French Beans with Thyme Infused Demi-Glace

#### **NEW YORK STRIP STEAK | \$48**

 Grilled Strip Steak, Caramelized Shallot Whipped Potatoes, and Grilled Asparagus with Bordelaise Sauce

#### PAN SEARED SALMON FILET | \$44

White Rice Pilaf and Sautéed Spinach with Dijon Beurre Blanc Sauce

# **OVEN ROASTED CHICKEN BREAST | \$40**

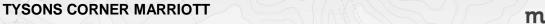
Whipped Yukon Potatoes and French Beans with Roasted Garlic Jus

#### **GRILLED VEGETABLE NAPOLEON (VEGAN) | \$36**

#### **VEGETABLE WELLINGTON (VEGETARIAN) | \$36**

· Roasted Seasonal Vegetables, Hummus, and Wilted Spinach





# SALADS (CHOICE OF ONE)

#### **BABY FIELD GREEN SALAD**

Baby Greens, Cucumbers, Teardrop Tomatoes, and Carrots with Balsamic Vinaigrette

#### **BIBB SALAD**

Bibb Lettuce, Cherry Tomatoes, Grilled Corn, Jicama with Chipotle Ranch Dressing

#### **CAESAR SALAD**

Crisp Romaine, Shaved Parmesan Cheese, and House-Made Croutons with Caesar Dressing

#### **CANDIED PECAN SALAD**

 Mixed Greens, Blue Cheese Crumble, Candied Pecans, and Dried Cherries with Maple Pear Vinaigrette

#### **KALE & QUINOA SALAD**

Kale, Quinoa, Candied Pecans, and Goat Cheese with Maple Pear Vinaigrette

### MANDARIN SALAD

Mixed Greens, Pomegranate Seeds, Mandarins, Walnuts, and Feta with Balsamic Vinaigrette

#### SPINACH & ARUGULA SALAD

Spinach, Arugula, Dried Cherries, Toasted Almonds, Feta Crumble with Champagne Vinaigrette

Salad Included in menu price



# **DESSERTS (CHOICE OF ONE)**

#### **BAKED APPLE TART**

· Granny Smith Apples, Almond Frangipane, and Cookie Short Dough

#### **SEASONAL FRESH FRUIT TART**

Seasonal Fresh Fruit with Pastry Cream Filling

#### STRAWBERRY SHORTCAKE

· Fresh Strawberries, Pastry Cream, Vanilla Cake, and Whipped Cream

#### **TIRAMISU**

 Mascarpone Cheese with Marsala Wine Mousse and Vanilla Cake Infused with Espresso

Dessert Included in menu price



# FEATURED DAILY BUFFETS | \$45

#### **MONDAY**

- · Tomato Basil Bisque
- Market Style Italian Chopped Salad with Cucumbers, Cherry Tomatoes, Olives, Feta Cheese, Italian Vinaigrette, and Sun-Dried Tomato Vinaigrette
- · Ancient Farro Salad with Lemon Basil Vinaigrette
- · Cremini Mushroom Ravioli alla Vodka
- Chicken Piccata with Lemon Caper Butter Sauce
- · Caprese Flatbread with Aged Balsamic
- Broccolini and Roasted Red Peppers
- Seasonal Cakes and Pies
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

#### **TUESDAY**

- Chicken Tortilla Soup with Crispy Tortilla Strips
- Market Style Mixed Greens Salad with Avocado, Grilled Corn, Roasted Red Peppers, Chipotle Ranch, and Lime Vinaigrette
- Confetti Bean Salad with Cilantro Vinaigrette
- Grilled Steak and Vegetable Quesadillas with Guacamole, Salsa, and Sour Cream
- Chili Lime Rubbed Chicken with Chimichurri
- · Saffron Rice
- Roasted Chayote Medley
- · Seasonal Cakes and Pies
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- · Assorted Soft Drinks and Bottled Water

No substitution with any featured menus

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.

Prices are per person. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.





meetings imagined

# FEATURED DAILY BUFFETS | \$44

#### **WEDNESDAY**

- Chicken Noodle Soup
- Market Style Garden Salad with Mixed Field Greens, Cucumbers, Carrots, Tomatoes, Ranch Dressing, and Balsamic Vinaigrette
- Roasted Red Bliss Potato Salad with Honey Mustard Vinaigrette
- · Beef Brisket with Virginia Whiskey BBQ Sauce
- Pan Seared Tilapia with Lemon Thyme Cream
- Baked Macaroni & Cheese
- Green Beans with Caramelized Onions and Blistered Tomatoes
- Seasonal Cakes and Pies
- · Freshly Brewed Coffee, Decaf Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

#### **THURSDAY**

- Corn Chowder Soup
- Market Style Baby Spinach Salad with Dried Cranberries, Candied Pecans, Blue Cheese, and Pear Vinaigrette
- Ancient Grain Quinoa Salad with Champagne Vinaigrette
- Roasted Turkey Breast with Natural Sage Gravy
- Spinach Tortellini with Mushrooms, Tomatoes, and Asiago Cream Sauce
- · Wild Rice Medley
- · Roasted Mixed Seasonal Vegetables
- · Seasonal Cakes and Pies
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- · Assorted Soft Drinks and Bottled Water

No substitution with any featured menus

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



# FEATURED DAILY BUFFETS | \$44

#### **FRIDAY**

- Szechuan Chicken Noodle Soup
- Market Style Asian Kale Salad with Toasted Peanuts, Carrots, Red Peppers, Mandarin, Sesame Ginger Dressing, and Citrus Soy Vinaigrette
- Crunchy Lo Mein Noodle Salad with Sesame
   Miso Vinaigrette
- General Tso's Chicken
- Grilled Flank Steak with Sweet & Spicy Hoisin Sauce
- Jasmine Rice
- Stir Fry Vegetables
- · Seasonal Cakes and Pies
- · Freshly Brewed Coffee, Decaf Coffee, and Tea
- · Assorted Soft Drinks and Bottled Water

No substitution with any featured menus

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **BUFFETS**

#### **TYSONS CORNER BUFFET | \$54**

- Lobster Bisque Soup
- Market Style Fuji Apple Salad with Bibb Lettuce, Candied Pecans, Goat Cheese Crumble, Cider Vinaigrette, and Raspberry Vinaigrette
- Cannellini Bean Salad with White Balsamic Vinaigrette
- Braised Short Rib with Thyme Demi-Glace
- Chesapeake Crab Cakes with Sizzled Spinach and Grain Mustard Cream Sauce
- Whipped Yukon Potatoes
- Grilled Asparagus and Blistered Tomatoes with Balsamic Vinaigrette
- · Assorted Mini French Pastries and Petit Fours
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

# FARMER'S MARKET BUFFET | \$46

- Minestrone Soup
- · Artisan Rolls and Butter
- Market Style Salad with Crisp Romaine, Mixed Field Greens, and Baby Spinach
- Toppings: Roasted Tomatoes, Cucumbers,
   Julienned Carrots, Caramelized Onions, Chopped
   Egg, Grilled Artichokes, Garbanzo Beans,
   Walnuts, Dried Cranberries, Goat Cheese,
   Shaved Parmesan, House-Made Croutons,
   Ranch Dressing, Balsamic Vinaigrette, and
   Raspberry Walnut Dressing
- Orzo Salad with Roasted Seasonal Vegetables, and Parmesan Cheese with Vinaigrette
- · Grilled Dijon Chicken Breast
- Grilled Balsamic Marinated Flank Steak
- Herb Crusted Atlantic Salmon with Citrus Vinaigrette
- Seasonal Cakes and Pies
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- · Assorted Soft Drinks and Bottled Water

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **SANDWICH BUFFETS**

#### **DELI SANDWICH BUFFET | \$47**

- Soup of the Day
- Market Style Greek Salad with Crisp Romaine, Tomatoes, Cucumbers, Olives, Pepperoncini, Feta, Balsamic Vinaigrette, and Honey Lemon Vinaigrette
- · Tomato Mozzarella Salad with Basil Pesto
- Tuna Salad, Ham, and Turkey
- · Marinated Grilled Vegetables
- Cheddar, Swiss, and Provolone Cheese
- Lettuce, Tomato, Pickles, Mayonnaise, and Dijon Mustard
- Artisan Breads and Kaiser Rolls
- Chips, Pretzels, and Popcorn
- Freshly Baked Cookies and Brownies
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- · Assorted Soft Drinks and Bottled Water

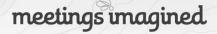
# **PANINI BUFFET | \$50**

- Minestrone Soup
- Market Style Caesar Salad with Crisp Romaine,
   Shaved Parmesan Cheese, Bacon Bits, Chopped
   Egg, House-Made Croutons, and Caesar
   Dressing
- Tomato Cucumber Salad with White Balsamic Vinaigrette
- Grilled Vegetable Panini with Portabella, Spinach, Tomato, Provolone, and Basil Pesto
- Short Rib Panini with Caramelized Onions,
   Vermont Cheddar Cheese, and Horseradish
   Cream
- Blackened Salmon Panini with Roasted Red Peppers, Havarti Dill Cheese, and Orange Marmalade
- · Homemade Seasoned Chips
- Luscious Lemon Bars, Raspberry Linzer Tarts and Macarons
- Freshly Brewed Coffee, Decaf Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.







#### **BOXED LUNCH**

#### **BOXED LUNCH | \$42**

# UNBOXED | \$38

- · Pasta Salad
- Whole Seasonal Fruit
- · Potato Chips
- · Freshly Baked Cookies

#### Choice Of:

- Grilled Vegetable Wrap with Spinach and Grilled Marinated Vegetables in Basil Pesto Tortilla
- Slow Roasted Turkey with Cranberry Aioli and Arugula on Croissant
- Ham and Cheddar with Lettuce and Tomato on Pretzel Bun
- Grilled Chicken Caesar Wrap with Shaved Parmesan,
   Romaine Lettuce, and Caesar Dressing
- · Choice Of Soft Drink or Mineral Water

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



# RECEPTION

#### \$7 PER PIECE

#### HORS D'OEUVRES

#### **VEGETARIAN**

- Asparagus Asiago Roll Up
- Boursin Cheese and Baby Spinach Phyllo
- Caprese Skewer with Aged Balsamic\*
- Cherry Blossom Tart
- · French Onion Soup Boule
- · Mini Deep Dish Pizzas
- Tomato Bisque Shooter with Grilled Cheese
- Vegetable Samosa
- Vegetable Spring Roll with Thai Chili Sauce

#### **CHICKEN**

- Buffalo Chicken Spring Roll with Blue Cheese Dip
- · Chicken Dijon Puff
- Chicken Lemongrass Pot Sticker
- · Chicken Quesadilla Triangle
- Sesame Crusted Chicken Tender with Wasabi Soy Sauce
- · Southwestern Chicken Empanadas

#### **SEAFOOD**

- Bacon Wrapped Salmon
- Cozy Shrimp with Sweet Thai Chili Sauce
- Malibu Coconut Shrimp with Honey Mustard
- Mini Maryland Crab Cake with Remoulade Sauce
- Potato Wrapped Shrimp with Sriracha Aioli

#### BEEF/PORK

- Arepes with Chorizo and Manchego
- · Beef Wellington
- Beef Barbacoa Taqutio
- Macaroni and cheese Poppers with Smoked Ham
- Mini Angus Beef Burgers
- Mini Cubano Pork Sandwiches
- · Southwestern Beef Empanadas

\* Cold Hors D'Oeuvres

Minimum required order of 25 pieces







#### SAVORY RECEPTION DISPLAY

### **CHARCUTERIE AND CHEESE DISPLAY | \$18**

Assortment of Smoked and Cured Meats with Crafted Local Cheeses,
 Marinated Olives, Chutney, and Flatbreads

# **ARTISANAL CHEESE DISPLAY | \$16**

Chef's Selection of Crafted Local Cheeses with Assorted Jams,
 Crackers, and Baguettes

#### DIPS, SPREADS, AND BREADS DISPLAY | \$16

 Warm Spinach Artichoke Dip, Warm Queso Dip, and Buffalo Chicken Dip with Focaccia, Ciabatta, Baguettes, Tortilla Chips, and Pita

#### **MEZZA DISPLAY | \$16**

Feta & Cracked Red Pepper, Fresh Mozzarella, Grilled Eggplant,
 Marinated Olives, Hummus, and Baba Ganoush with Grilled Pita, and
 Assorted Flat Breads

#### **SOUTHWESTERN DIPS DISPLAY | \$13**

 Guacamole, Pico de Gallo, Tomatillo Salsa Verde, Roasted Chipotle Salsa with Corn Tortilla Chips

# **VEGETABLE CRUDITÉ DISPLAY | \$13**

Malibu Carrots, Cauliflower Florets, Tri-Colored Bell Peppers,
 Asparagus, Cherry Tomatoes with Avocado Ranch Dressing and
 Roasted Red Pepper Pesto

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.





#### **SWEET RECEPTION DISPLAY**

#### **CHOCOLATE FONDUE DISPLAY | \$14**

· Cubed Seasonal Fruit, Pound Cake, Pretzels, and Marshmallows

### FRESH FRUIT DISPLAY | \$14

Seasonal Sliced Fresh Fruit and Berries with Vanilla Maple Yogurt Dip

#### **ULTIMATE ICE CREAM SUNDAE BAR DISPLAY | \$16**

 Chocolate and Vanilla Ice Cream with Hot Fudge, Strawberry Sauce, Caramel, Chopped Nuts, Maraschino Cherries, M&M's®, Crumbled Oreo's, Sprinkles, and Whipped Cream

#### **VIENNESE DISPLAY | \$14**

· French Pastries, Petit Fours, Fruit Tarts, Macaroons, and Biscotti

#### **COOKIES AND MILK DISPLAY | \$11**

Freshly Baked Cookies with 2%, Skim, Chocolate and Whole Milk

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **CARVING STATIONS**

#### GARLIC & HERB CRUSTED RACK OF LAMB | \$24

Mushroom Cabernet Sauce and Sliced French Baguette

#### PORCINI CRUSTED TENDERLOIN OF BEEF | \$22

· Cabernet Onions, Thyme Demi-Glace, and Artisan Bread

### **GRILLED SALMON | \$18**

Maple Soy Glaze and Pineapple Cucumber Relish

# **ROASTED TOP ROUND OF BEEF | \$16**

· Grain Mustard, Horseradish Cream, and Miniature Brioche Rolls

# **ROASTED TURKEY BREAST | \$14**

Citrus Cranberry Sauce, Dijon Mustard, Tarragon Aioli, and Mini Croissants

#### **VIRGINIA BOURBON GLAZED SPIRAL HAM | \$15**

Apple Walnut Marmalade and Buttermilk Biscuits

Carving attendant required | \$155 per 75 guests

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.







#### **INTERACTIVE STATIONS**

### SLIDERS | \$18

 Crispy Fried Chicken with Lettuce, and Mambo Sauce, Chargrilled Burger with White Cheddar, Pickle, and Mighty Mo Sauce, and Black Bean Burger with Pepper Jack, and Guacamole

#### FLATBREADS | \$16

Virginia Whisky BBQ Chicken with Caramelized Onion, and Bacon, Soppressata with Mozzarella, Marinara,
 Arugula, and Red Peppers, and Portobello Mushroom with Roasted Tomato, Spinach, Goat Cheese, and Truffle
 Aioli

#### **PASTA | \$18**

 Grilled Chicken Alfredo Penne, Roasted Vegetable Orzo with Basil Pesto, and Turkey Bolognese Rigatoni with Red Crushed Peppers with Parmesan Cheese and Artisanal Garlic Bread

#### FAR EAST | \$16

Mongolian Beef and Chicken Stir Fry with Asian Vegetables, Ginger Soy Glaze, and Steamed Rice

### POTATO BAR | \$15

Whipped Yukon Gold Potatoes, Mashed Sweet Potatoes, and Basil Red Skin Potatoes with Sour Cream,
 Scallions, Cheddar Cheese, Chopped Bacon, Demi-Glace, Marshmallows, Candied Pecans, Brown Sugar, and
 Dried Cranberries

#### **CHOPPED SALAD | \$15**

 Mixed Field Greens, Baby Spinach, Romaine Hearts, Parmesan Cheese, Blue Cheese Crumbles, Feta Cheese, Cherry Tomatoes, Julienne Carrots, Cucumbers, Red Onions, Mushrooms, Avocados, Dried Cranberries, Dried Apricots, Croutons, Candied Pecans, Walnuts, Chopped Bacon with Assorted Dressings

#### **FAJITA BAR | \$16**

 Seasoned Strips of Chicken and Beef with Caramelized Onions, Bell Peppers, Guacamole, Sour Cream, Pico de Gallo, Cheddar Blend, and Warm Flour Tortillas

Station attendant required I \$155 per 75 guests

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.







# DINNER

#### **PLATED DINNER**

#### Plated Dinners Include:

· Fresh Bread Service, Choice Of Salad and Dessert, Coffee and Hot Tea Service

#### **FILET MIGNON | \$66**

 Pan Seared Filet Mignon, Horseradish Whipped Potatoes, Pearl Onions, and Asparagus with Cabernet Sauce

### **NEW YORK STRIP STEAK | \$62**

 Grilled Strip Steak, Mushroom Barley Risotto, Sautéed Spinach, and Blistered Tomatoes with Caramelized Shallot Demi-Glace

#### **BRAISED BEEF SHORT RIB | \$60**

 Slow Braised Beef Short Rib, Sweet Potato and Kale Hash, and Roasted Red Peppers with Cabernet Sauce

# CITRUS SOY GLAZED MAHI MAHI | \$58

Forbidden Rice, Baby Bok Choy, and Shitake Mushrooms

#### **SAFFRON MARINATED SALMON FILET | \$58**

Garlic Roasted Petite Potatoes, French Beans, and Blistered Tomatoes with Lemon White Wine Sauce

# PAN SEARED CHICKEN BREAST | \$56

Truffle Parmesan Risotto and Asparagus with Grain Mustard Demi-Glace

#### **ROASTED CHICKEN BREAST | \$56**

Whipped Sweet Potato Mash and Heirloom Carrots with Fig and Port Wine Reduction

### QUINOA, KALE, AND SWEET POTATO RAVIOLI | \$52

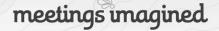
With Pomodoro Sauce

#### **VEGETABLE WELLINGTON | \$50**

With Roasted Seasonal Vegetables and Wilted Spinach







# **PLATED DINNER**

#### **DUET PLATES**

Petite Filet Mignon with Cabernet Sauce & Roasted Crab Cake with Grain Mustard Cream Sauce | \$72

Roasted Fingerling Potatoes, French Beans, and Blistered Tomatoes

Grilled New York Strip Steak with Caramelized Shallot Demi-Glace & Pesto Shrimp | \$68

· Whipped Yukon Gold Potatoes, Asparagus, and Roasted Red Peppers

Roasted Chicken Breast with Roasted Mushroom Demi-Glace & Seared Salmon Filet with Lemon White Wine Sauce | \$64

· Herb Risotto, Broccolini, and Malibu Carrots



# SALADS (CHOICE OF ONE)

#### **BABY FIELD GREEN SALAD**

Baby Greens, Cucumbers, Teardrop Tomatoes, and Carrots with Balsamic Vinaigrette

#### **BIBB SALAD**

Bibb Lettuce, Cherry Tomatoes, Grilled Corn, and Jicama with Key Lime Vinaigrette

#### **CAESAR SALAD**

· Crisp Romaine, Shaved Parmesan Cheese, and House-Made Croutons with Caesar Dressing

#### **KALE & QUINOA SALAD**

Kale, Quinoa, Candied Pecans, and Goat Cheese with Maple Pear Vinaigrette

#### PICKLED STRAWBERRY SALAD

Baby Field Greens, Pickled Strawberries, Cranberries, Pistachios, and Goat Cheese with Honey
 Balsamic Vinaigrette

#### **ROASTED PEAR SALAD**

• Baby Field Greens, Gorgonzola, Roasted Pear, and Candied Pecans with Maple Pear Vinaigrette

#### **SPINACH & ARUGULA SALAD**

 Spinach, Arugula, Toasted Pine Nuts, Shaved Parmesan Cheese, and Shaved Bermuda Onions with Sherry Vinaigrette

#### **TYSON'S GRAIN SALAD**

· Cannellini Beans, Haricot Vert, Pickled Radish, and Farro with Lemon Vinaigrette

Salad Included in menu price





# **DESSERTS (CHOICE OF ONE)**

#### CHOCOLATE MOUSSE CRÈME BRÛLÉE

Chocolate Mousse Wrapped Around Creamy Crème Brûlée

#### FRESH SEASONAL FRUIT TART

· Assortment Of Seasonal Fruit with Pastry Cream Filling

#### **MANGO MOUSSE CAKE**

· Fresh Mango Puree Cake Mousse with Vanilla Cake

#### **TIRAMISU**

 Mascarpone Cheese with Marsala Wine Mousse with a Vanilla Cake Infused with Espresso

#### WHITE CHOCOLATE MOUSSE RASPBERRY

· White Chocolate Mousse with Vanilla Cake and Fresh Raspberries

Dessert Included in menu price



#### **DINNER BUFFET**

#### **DINNER BUFFET II | \$69**

- · Assorted Artisan Rolls with Butter
- · Cream of Crab Soup
- Market Style Caesar Salad with Crisp Romaine, House-Made Croutons, Shaved Parmesan Cheese, and Caesar Dressing
- Market Style Field Greens Salad with Cucumbers, Carrots, Roasted Red Peppers,
   Chopped Egg, House-Made Croutons, and Assorted Dressings
- Barley and Black Eye Pea Salad with Grilled Seasoning Vegetable, Shaved Parmesan, and Balsamic Herb Vinaigrette
- · Porcini Mushroom Risotto
- Truffle Whipped Yukon Gold Potatoes
- Asparagus and Malibu Carrots
- Roasted Vegetable Strudel
- Slow Braised Short Rib with Cabernet Sauce
- Herb Crusted Salmon with Lemon White Wine Sauce
- · Assorted Mini French Pastries and Petit Fours
- Fresh Fruit Tarts
- · Freshly Brewed Coffee, Decaf Coffee and Tea
- · Assorted Soft Drinks and Bottled Water

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



#### **DINNER BUFFET**

# **DINNER BUFFET I | \$62**

- · Assorted Artisan Rolls with Butter
- · Tomato Basil Bisque
- Market Style Garden Salad with Mixed Field Greens, Cucumbers, Carrots, Tomatoes, Ranch Dressing, and Balsamic Vinaigrette
- Garlic Roasted Fingerling Potatoes
- · Wild Rice Pilaf Medley
- Roasted Seasonal Vegetables
- · Oven Roasted Chicken Marsala
- · Pan Seared Tilapia with Lemon Thyme Cream
- · Seasonal Cheesecake
- · Double Chocolate Cake
- · Fresh Seasonal Fruit Salad with Honey Citrus Yogurt Sauce
- · Freshly Brewed Coffee, Decaf Coffee and Tea
- · Assorted Soft Drinks and Bottled Water

A fee of \$150 plus applicable sales tax will apply for groups fewer than 20 people.



# **BEVERAGE BAR**

#### **HOUSE BRANDS**

#### **SPIRITS**

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

#### **WINES**

Canyon Road (Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon),
 Beringer Vineyards White Zinfandel

#### **DOMESTIC BEER**

Budweiser, Miller Lite, Bud Light, O'Doul's (Na)

#### **IMPORTED BEER**

· Corona Extra, Heineken, Stella Artois Lager

#### **NON-ALCOHOLIC**

Pepsi Products, Bottled Water

MARRIOTT

A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



meetings imagined

# **BEVERAGE BAR**

#### **CALL BRANDS**

#### **SPIRITS**

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

#### **WINES**

Canyon Road (Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon),
 Beringer Vineyards White Zinfandel, Freixenet Blanc de Blancs

#### **DOMESTIC BEER**

• Budweiser, Miller Lite, Bud Light, O'Doul's (Na)

#### **IMPORTED BEER**

· Corona Extra, Heineken, Stella Artois Lager

#### **NON-ALCOHOLIC**

· Pepsi Products, Bottled Water





## **BEVERAGE BAR**

## **PREMIUM BRANDS**

## **SPIRITS**

 Grey Goose Vodka, Bacardi Superior Light Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSOP

#### **WINES**

 Magnolia Grove (Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon), Beringer Vineyards White Zinfandel, Magnolia Grove by Chateau St Jean Rosé, LaMarca Prosecco

#### **DOMESTIC BEER**

Budweiser, Miller Lite, Bud Light, O'Doul's (Na)

#### **IMPORTED BEER**

Corona Extra, Heineken, Stella Artois Lager

#### **CRAFT**

· Blue Moon Belgian White, Samuel Adams Boston Lager

#### **REGIONAL CRAFT**

 Dogfish Head: 60 Minute IPA, DC Brau: The Public Pale Ale, Flying Dog: In-Heat Wheat Hefeweizen

## **NON-ALCOHOLIC**

· Pepsi Products, Bottled Water

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## **RED WINES**

CABERNET SAUVIGNON	
Canyon Road, Sonoma Valley, California	\$38
Avalon, California	\$42
Magnolia Grove by Chateau St Jean, California	\$42
Aquinas, North Coast, California	\$53
MERLOT	
Canyon Road, Sonoma Valley, California	\$38
Magnolia Grove by Chateau St Jean, California	\$51
Canoe Ridge "The Expedition," Washington	\$58
J. Lohr Estates "Los Osos," Paso Robles, California	\$62
PINOT NOIR	
Chalk Hill, Sonoma County, California	\$48
• La Crema, Sonoma Coast, California	\$52
• Line 39, California	\$62
BLUSH	
Beringer White Zinfandel, California	\$38
Magnolia Grove by Chateau St Jean Rose, California	\$51

Prices are per bottle. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



## WHITE WINES & SPARKLING WINES

## **PINOT GRIGIO** Canyon Road, California \$38 Magnolia Grove by Chateau St Jean, California \$42 \$52 Pighin, Friuli Grave, Fruili-Venezia Giulia, Italy **CHARDONNAY** Canyon Road, California \$38 Magnolia Grove by Chateau St Jean \$51 J. Lohr Estates "Riverstone," Monterey California \$52 Kenwood "Six Ridges," Sonoma County, California \$58 **SAUVIGNON BLANC** Kenwood Vineyards, Sonoma County, California \$49 Sea Pearl, Marlborough, New Zealand \$53 Brancott Estate, Marlborough, New Zealand \$58 **SPARKLING WINE** Freixenet Blanc De Blancs, Catalonia, Spain \$40 La Marca Prosecco, Veneto, Italy \$68 Moët & Chandon Imperial, Champagne, France \$105

Prices are per bottle. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



## **OPEN BAR**

#### **HOUSE OPEN BAR**

- \$22 First Hour
- \$14 Each Additional Hour
- \$55 For 4 Hours

#### **CALL OPEN BAR**

- \$25 First Hour
- \$16 Each Additional Hour
- \$62 For 4 Hours

#### PREMIUM OPEN BAR

- \$28 First Hour
- \$18 Each Additional Hour
- \$65 For 4 Hours

Bartender required | \$150 per 100 guests Prices include service for up to 3 hours \$55 for each additional hour

Prices are per person. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



## **CASH BAR AND HOST BAR**

HOUSE CASH BAR		HOUSE HOST BAR	
Cocktail	\$13	Cocktail	\$11
• Wine	\$12	• Wine	\$11
Imported Beer	\$10	Imported Beer	\$9
Domestic Beer	\$8	Domestic Beer	\$7
Soft Drinks and Water	\$6	Soft Drinks and Water	\$6
CALL CASH BAR		CALL HOST BAR	
Cocktail	\$14	Cocktail	\$12
• Wine	\$14	• Wine	\$12
Imported Beer	\$11	Imported Beer	\$9
Domestic Beer	\$8	Domestic Beer	\$7
Soft Drinks and Water	\$6	Soft Drinks and Water	\$6
PREMIUM CASH BAR		PREMIUM HOST BAR	
Cocktail	\$16	Cocktail	\$14
• Wine	\$16	• Wine	\$14
• Imported	\$12	<ul> <li>Imported</li> </ul>	\$11
Craft Beer	\$13	Craft Beer	\$12
Domestic Beer	\$8	Domestic Beer	\$7
Soft Drinks and Water	\$6	Soft Drinks and Water	\$6

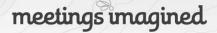
Bartender required | \$150 100 guests Prices include service for up to 3 hours \$55 for each additional hour

Cashier required for cash bar | \$150 for up to 100 guests
Prices include service for up to 3 hours
\$55 for each additional hour
Cash bar prices are inclusive of service charge and tax

Prices are per drink. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.







## **TECHNOLOGY**

#### **PROJECTION EQUIPMENT**

#### HD XGA PROJECTOR | \$575

Recommended For All Meeting Sizes

#### **PROJECTION SCREENS**

## SMALL SCREEN ACCESSORY PACKAGE | \$299

Includes up to 7ft Tripod Screen, Extension Cord,
Power Strip, Projection Cart, and Set-up Assistance
LARGE SCREEN ACCESSORY PACKAGE | \$350

Includes up to 10ft Cradle Screen, Extension Cord,
Power Strip, Projection Cart, and Set-up Assistance
GRAND SCREEN ACCESSORY PACKAGE | \$599

Includes 9x12 Wide-Format Fast Fold Screen, Extension Cord, Power Strip, Projection Cart, and Set-up Assistance (*minimum of 2 salons*)

Accessory Packages do not include projector

SET-UP ASSISTANCE | \$125 per hour AV CART | \$75

#### **HD LCD MONITORS**

65 Inch Monitor | \$299 32 Inch Confidence Monitor | \$249

#### OTHER PROJECTION EQUIPMENT

### CLICK SHARE TECHNOLOGY | \$175

Simple One Click Wireless Presentation System, Includes Equipment and Four Buttons

\$300 Non-refundable deposit for lost equipment

## VIDEO TO DATA SCAN CONVERTER SWITCHER | \$399

Required To Switch Between Multiple Presentation Devices (i.e. Laptops, Cameras, DVD Players)

## VGA DISTRIBUTION AMPLIFIER | \$225

Required For More Than One Display

VGA SWITCHER | \$225

Required for more than one laptop connection

#### **FLIP CHART PACKAGE**

## FLIP CHART PACKAGE | \$85

- Flip Chart Pads, Markers, Tape, and Flip Chart Easel
   PREMIUM FLIP CHART PACKAGE | \$95
- 3M Post-It® Flip Chart Pads, Markers, Tape, and Flip Chart Easel

FLIP CHART STAND | \$25 WHITE BOARD | \$60

· Dry Erase Markers and Eraser

Prices are per day. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.





#### **MICROPHONES & ACCESSORIES**

Wireless Microphone (Handheld or Lavaliere) | \$195

Wired Podium Microphone | \$170

Catchbox™ Throwable Microphone | \$200

6- Channel Mixer | \$85

8- Channel Mixer | \$120

12- Channel Mixer | \$170

16- Channel Mixer | \$225

24- Channel Mixer | \$270

#### SOUND

House Sound Patch (per salon) | \$75

Laptop Patch | \$65

15" JBL Powered Speakers (1) | \$399

15" JBL Powered Speakers (2) | \$599

Computer Amplified Speakers (2) | \$150

#### **MEETING ACCESSORIES**

Laptop | \$285

Wireless Presentation Advancer with Laser Pointer | \$60

Podium | \$75

HD DVD Player | \$200

Power Strip | \$25

Extension Cord | \$25

#### **PRINTING SERVICES**

Black & White Copies | \$0.15 each

Color Copies | \$0.75 each

#### **EVENT TECHNOLOGY A LA CARTE LIGHTING**

LED Up Light | \$80

Pin Spotting (per salon) | \$75

## PIPE AND DRAPE | \$20 per foot

Colors Include Black, Blue, and Ivory

Enhance Your Overall Presentation with Pipe and

Drape Backdrop

#### ROPE AND STANCHION | \$55 per unit

#### **GOBO LIGHT PACKAGE**

METAL GOBO | \$150

#### BLACK & WHITE GLASS GOBO | \$225

Create a Custom Gobo For Your Group For The

Duration Of Your Conference Starting At \$150.

Speak To Your Event Manager For Available

Options and Pricing. Three Week Advanced Notice

Required to Avoid Additional Charges

#### GOBO SPOTLIGHTS | \$150 per light

Required for projection

## STAGE WASH PACKAGE | \$425

4 Spotlights on Trusses with Control Panel

#### POWER DROP | \$300

Minimum 10 day notice

Prices are per day. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.





#### INSTALLATION AND LABOR

#### INSTALLATION AND LABOR

Any installation that requires more than thirty (30) minutes will be subject to the following charges

Setup/Teardown Technician Hourly Rate | \$120 AV Technician Hourly Rate (4 Hour Minimum) | \$150 AV Technician Holiday Hourly Rate (4 Hour Minimum) | \$225

AV Cancellation Policy: Any Equipment or Labor Cancellations Made within 24 hours of event are subject to a cancellation fee of 50% of total order.

Service set up fee of 25% plus applicable 6% Virginia state tax added to all equipment rentals

#### TYSONS CORNER MARRIOTT OUTSIDE AUDIO VISUAL SERVICES POLICY

The Tysons Corner Marriott Event Technology Department consists of trained and professional staff. We maintain a expansive and up to date inventory of technically advanced equipment and the award winning quality one expects from a Marriott hotel.

The Tysons Corner Marriott Event Technology Department is the hotel's preferred provider for all audio visual needs. the use of another audio visual provider will involve the Tysons Corner Marriott Event Technology Department's expertise including but not limited to power, storage, staging, set up, cleaning, logistics, breakdown, podium, and other equipment in the event that another audio visual provider is chosen, the hotel will levy a charge of \$550 per day plus applicable 6% Virginia state tax. This charge is to be paid to the hotel in the same method as all other services contracted.

A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.





## HIGH SPEED INTERNET ACCESS

	Daily Wireless Internet Usage		
Number of Participants (estimated bandwidth)	SUPERIOR	SIMPLE	
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing	
<25	29/person (up to 8 Mbps)	23/person (up to 3 Mbps)	
26–50	25/person (up to 12 Mbps)	19/person (up to 5 Mbps)	
51–100	20/person (up to 22 Mbps)	15/person (up to 8 Mbps)	
101+	We are happy to assess your large meetings to develop a customized solution.		

- Bandwidth ranges are for the entire group and not per person
- All pricing is exclusive of Service Charge
- · Wired access priced separately

## **TELEPHONE**

- Direct in dial line | \$120
- · Long distance call charges not included
- Polycom conference telephone packages | \$225
- Includes direct in dial line
- Long distance call charges not included

Pricing listed is per day

Prices are per day. A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



## **SHIPPING**

## **PACKAGE HANDLING FEES**

- 1-2 Packages | Complimentary\*
- 3-4 Packages | \$55
- 5-10 Packages | \$80
- Over 10 Packages | \$60 per 5 packages
- \*Oversized Packages and/or Packages Over 25 lbs. | \$30 per package
- \*Excessive Weight Packages Over 100 lbs. | \$110 per package

To ensure proper processing, please address all materials intended for events as follows:

**Tysons Corner Marriott** 

Attn: Client Name and Name of Group

C/O: Event Manager's Name

8028 Leesburg Pike

Vienna, VA 22182

Groups must inform their event manager of the number of packages coming into the hotel, as well as the necessary tracking numbers to ensure proper delivery to the meeting space(s).

Maximum amount to be charged will not exceed \$300.

A customary 25% taxable service charge and applicable sales tax, currently 6%, will be added to prices. Menu pricing valid through August 31st, 2019.



## **HOTEL POLICIES**

**FOOD & BEVERAGE GUARANTEES:** The guaranteed number of guests must be submitted to your Event Manager by 12:00 (noon) three (3) business days prior to the function. If the guarantee is not received by that time, the hotel will assume the expected number of guests is the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance exceed the guarantee, the customer will be charged for that number. If you have any concerns regarding food allergies, please contact your Event Manager.

CATERING FEES: There is a 24% service charge and a 6% Virginia Sales Tax added to all food and beverage charges and to all event technology charges. The 24% service charge is taxable. Labor fees are subject to 6% Virginia Sales Tax. All prices are quoted per person unless otherwise indicated. Any meal functions a \$150 small party fee if there is less than twenty (20) guests guaranteed.

**POLICIES:** Due to the liability and legal restrictions, no outside food and beverage of any kind may be brought in the hotel by the customer, guest or exhibitors. the Tysons Corner Marriott is the only licensed authority to sell and serve liquor for consumption on the premises. D.C. law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Tysons Corner Marriott reserves the right to refuse alcohol service to anyone.

**PORTERAGE:** Luggage porterage charges for group is \$5 per person round-trip. These charges will be posted directly to your master account and are subject to change without notice. Please refer to your Event Manager with any questions.

**SECURITY:** The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premise prior to or during an event.

**SIGNAGE:** The hotel reserves the right to have full control over signage and its placement in the hotel. Signage must be kept to a minimum and signage locations can be discussed with your Event Manager.

**DAMAGES:** The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.



## INFORMATION

#### **STAFF**

Our highly trained and engaged staff is dedicated to creating a positive and memorable event experience

#### **LOCATION**

Located equal distance between Washington Dulles International Airport (IAD) and Reagan National Airport (DCA). Conveniently located off the Capital Beltway (I-495) and Route 7. Easily accessible from Route 66 and Route 267(Dulles Toll Road)

#### **METRO RAIL**

Take the silver line train to the Tysons Corner Metro Station

## **DRIVING DIRECTIONS**

FROM WASHINGTON DULLES
INTERNATIONAL AIRPORT (IAD)

## INTERNATIONAL AIRFORT (IAD)

Follow the Dulles Airport Access
Road to I-495. From I-495 take exit
47, Route 7 West Leesburg
Pike/Tysons Corner. Stay in the
right lane, make a right onto
Towers Crescent Drive, and a right
into our parking lot

# FROM REAGAN NATIONAL AIRPORT (DCA)

Take the George Washington
Memorial Parkway to the Capital
Beltway (I-495). Follow the signs
to Virginia. Stay on I-495 to Exit
47, Route 7 West Leesburg
Pike/Tysons Corner. Stay in the
right lane, make a right onto
Towers Crescent Drive, and a right
into our parking lot

#### FROM 95-SOUTH - RICHMOND

Follow I-95 North to I-495 Capital Beltway. Take I-495 West. From I-495 take Exit 47, Route 7 West Leesburg Pike/Tysons Corner.
Stay in the right lane, make a right onto Towers Crescent Drive, and a right into our parking lot

#### FROM 95-NORTH - BALTIMORE

Follow I-95 North to I-495 Capital Beltway. Take I-495 West. From I-495 take Exit 47, Route 7 West Leesburg Pike/Tysons Corner.
Stay in the right lane, make a right onto Towers Crescent Drive, and a right into our parking lot

#### **PARKING**

Self-paid parking



#### **DINING**

## **SHUTTERS RESTAURANT**

Open for breakfast, lunch, dinner, and cool cocktails on a daily basis Proudly brewing Starbucks® Offers a casual atmosphere to relax and enjoy Booth, lounge area, and table seating available

#### PRIVATE DINING ROOMS

1 private room open to serve events for up to 40 people Full line of audio visual services available

Pre-fixed menu or a la carte order options

#### **FRESH BITES**

Fresh Bites dining available daily from 6:30am to 12:00am

## **GIFT SHOP**

Open from 6:30am to 11:00pm Beverages Snacks Gifts

#### **AUDIO VISUAL**

Fully trained and certified Marriott visual productions staff to handle all of your audio visual needs and put you at ease

## **HOTEL AMENITIES**

Indoor pool

Fitness center

Self-service business center

Concierge lounge

Complimentary local shuttle within a 2 mile radius

#### ARRIVAL AND DEPARTURE

Check in at 4:00pm

Check out at noon

