



# EVENTS MENU

A light gray topographic map background with contour lines and various symbols like squares and triangles.

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BREAKFAST

26 PER PERSON

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## buffet

### includes:

orange and cranberry juice  
coffee, decaffeinated coffee, herbal teas  
sliced seasonal fruit  
croissants, muffins, yogurt breakfast loaves  
bagels with condiments  
scrambled eggs (whole eggs or egg whites)  
roasted Yukon gold potatoes with peppers and onions  
choice of two breakfast meats

### breakfast meats – choose 2

grilled ham steaks  
turkey sausage  
pork bacon  
pork sausage  
chicken apple sausage  
Canadian bacon

### cold enhancements | 3 each

assorted cold cereals with milk  
cinnamon pecan granola, plain yogurt, berries  
banana, honey yogurt parfaits with granola  
hard boiled eggs  
flavored yogurts

### hot enhancements | 4 each

oatmeal with raisins, brown sugar  
cinnamon French toast, maple syrup  
ham and swiss cheese croissants  
egg, ham and cheese burrito, tomato salsa  
mini egg white frittata florentine  
biscuits and gravy

### other enhancements | 6

selection of cured meats and local soft cheeses  
smoked salmon display with condiments  
omelet station- made to order \*\*  
waffle station- made to order \*\*

\*\* \$150 attendant fee required

\*pricing is subject to 22% taxable service charge and 6% state tax.

\*for buffets under 50 people, please add \$3 per person to the stated prices

\*for functions under 25 people, a \$45 banquet service charge will apply.



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**COLLEGE PARK MARRIOTT HOTEL AND CONFERENCE CENTER**

3501 University Blvd East, Hyattsville MD 20783 T. 301 985 7300

meetings  imagined

# COFFEE BREAKS

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## **continental express | 15**

freshly brewed coffee, decaffeinated coffee, herbal teas  
assorted Pepsi soft drinks and bottled water  
orange juice  
assorted yogurt breakfast loaves  
bagels with condiments

## **continental breakfast | 18**

freshly brewed coffee, decaffeinated coffee, herbal teas  
assorted Pepsi soft drinks and bottled water  
orange juice  
assorted yogurt breakfast breads  
bagels with condiments  
your choice of one cold enhancement

## **cold enhancements | 3**

diced seasonal fruit  
assorted cold cereals with milk  
cinnamon pecan granola, yogurt, berries  
hard boiled eggs  
flavored yogurts  
banana, honey yogurt parfaits with granola

## **hot enhancements | 4**

oatmeal with raisins, brown sugar  
scrambled eggs with cheddar cheese  
ham and Swiss cheese croissants  
vegetable and egg burrito (gluten free), tomato salsa  
mini egg white frittata florentine  
egg, ham and cheese burrito, tomato salsa  
cinnamon French toast, maple syrup  
biscuits and gravy  
crispy bacon and/ or pork sausage  
turkey sausage  
chicken apple sausage

## **other enhancements | 6 each**

selection of cured meats and local soft cheeses  
smoked salmon display with condiments  
omelet station- made to order\*  
waffle station- made to order\*  
**\*\$150 attendant fee required**

## **beverage enhancements | 4 each**

sparkling water  
assorted bottled fruit juices: orange juice, cranberry juice,  
V8 and apple juice

**\* pricing is subject to 22% taxable service charge and  
6% state tax.**

## **all day package | 34 per person**

-includes continental breakfast, mid-morning and midafternoon  
breaks

## **continental breakfast**

mid-morning refresh with one sweet or savory  
enhancement  
afternoon break with one sweet enhancement

## **mid morning | 12 (\*based on 2 hour duration)**

coffee, decaffeinated coffee and herbal teas  
assorted Pepsi soft drinks and bottled water  
your choice of one sweet or savory enhancement  
apples and bananas

## **mid afternoon | 14 (\*based on 2 hour duration)**

coffee, decaffeinated coffee and herbal teas  
assorted Pepsi soft drinks and bottled water  
your choice of one sweet enhancement  
assorted cookies

## **sweet enhancements | 3 each**

warm banana and caramelized walnut bar  
warm glazed cinnamon rolls  
assorted cookies  
assorted dessert bars  
cupcakes  
assorted yogurt loaf breads  
assorted mini muffins  
raspberry and blueberry health bars  
cinnamon pecan granola, plain yogurt, berries  
assorted petite choux- caramel ,vanilla, raspberry, lemon  
and pistachio  
assorted cake pops  
assorted mini berry, plain, mocha and chocolate  
cheesecake bites

## **savory enhancements | 3 each**

eggs, Canadian bacon, English muffin sandwich  
tortilla chips, salsa, guacamole and sour cream  
vegetables and ranch dip  
hummus and pita chips  
mixed nuts, trail mix and dried apricots  
house made potato chips and onion dip  
warm soft pretzels, melted cheese and mustard  
individual bags of chips and popcorn

## **beverage break (\*pricing based on 2 hour duration)**

## **coffee service | 5**

coffee, decaffeinated coffee, herbal teas

## **coffee and soft drinks service | 8**

coffee, decaffeinated coffee, herbal teas  
assorted Pepsi soft drinks and bottled water



# COFFEE BREAKS

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## THEMED BREAKS

**\*\*all themed breaks include, coffee, decaffeinated coffee, speciality teas, soft drinks and spring water**

**\* pricing based on 2 hour duration**

### **cookie madness | 14**

oatmeal and raisin, caramel and sweet and salty cookies

warm chocolate chunk cookies

assorted biscotti

### **health nut | 14**

hummus, celery and carrot sticks

peanut butter, celery and apple

seasonal sliced fruit

raspberry and blueberry health bar

mixed nuts

(\* this break only includes diet sodas)

**\*\* upgrade your "all day package" break with any of these themed breaks for only half the price**

**\* pricing is subject to 22% taxable service charge and 6% state tax.**

**College**



# SANDWICH LUNCH

36 PER PERSON

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## pre-made sandwich buffet

**\*includes: homemade potato chips, coffee, decaffeinated coffee, hot tea and iced tea**

### salads- choose 2

Spring mix, tomatoes, cucumber, carrots, ranch and red wine vinaigrette dressings

Caesar salad

spinach, strawberries, almonds, goat cheese salad, red wine vinaigrette

Yukon gold potato salad

brown rice and kidney bean

tortellini pasta salad

mozzarella, basil and tomato salad

quinoa, raisins, sweet potatoes, kale salad with olive oil

bulgur wheat, tomatoes, parsley, and onion salad, lemon vinaigrette

tomato, cucumber and olive salad, lemon vinaigrette

bowtie pasta, sundried tomatoes and basil pesto salad

### sandwiches- choose 3

ham and gruyere cheese on plain baguette

roasted turkey club wrap

roast beef and cheddar cheese on ciabatta bread

grilled vegetables and hummus wrap

chicken salad on croissant

egg salad sandwich, whole grain bread, bibb lettuce

### desserts- choose 2

assorted cookies

lemon bars

cupcakes

crème brulee

black forest cheesecake bars

carrot cake squares

red velvet squares

toffee crunch blondie bars

### \*\*enhancements (hot sandwiches) | 3

(add \$150 attendant fee with panini press)

Cuban panini sandwich

grilled cheese panini

grilled barbecue chicken, cheddar cheese on baguette

roast beef, caramelized onions and dijon mustard on baguette

\* for functions under 50 people, add \$3.00 per person to the stated prices

\* for functions under 25 people a \$45.00 banquet service charge will apply

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meetings imagined

# HOT BUFFET LUNCH

\* two salads, two entrees, seasonal vegetables, one starch, rolls and two desserts | 39

\* three salads, three entrees, seasonal vegetables, one starch, rolls and three desserts | 43 (not included in "day meeting package")

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## your buffet, your way

### salads

Spring mix, tomatoes, cucumbers, carrots, ranch and red wine vinaigrette dressings  
Caesar salad  
spinach, strawberries, almonds, goat cheese salad, red wine vinaigrette  
Yukon gold potato salad  
brown rice and kidney bean  
tortellini pasta salad  
mozzarella, basil and tomato salad  
quinoa, raisins, sweet potatoes, kale salad, olive oil  
bulgur wheat, tomatoes, parsley, onion salad, lemon vinaigrette  
tomato, cucumber and olive salad, lemon vinaigrette  
bowtie pasta, sundried tomatoes and basil pesto salad

### starches

mashed potatoes  
roasted fingerling potatoes  
roasted quinoa with vegetables and raisins  
chef crafted mac and cheese  
rice pilaf

### entrees

arctic char filet, lemon caper sauce  
pan seared salmon filet, sauted arugula and tomatoes  
grilled chicken breast, lemon oregano vinaigrette  
jerk spiced chicken breast, pineapple cilantro salsa  
roasted chicken breast, rosemary au jus  
mushroom ravioli, butter sauce, pecorino shaves  
rigatoni pasta, tomato, basil, goat cheese  
sliced flank steak, bordelaise sauce  
Peruvian style "lomo saltado"- beef strips, tomatoes, onions, potatoes  
beef stroganoff  
shepherd's pie  
roasted pork loin, orange glaze  
bbq pork ribs

### desserts

assorted cookies  
black forest cheesecake bars  
carrot cake squares  
red velvet squares  
toffee crunch blondie bar  
lemon bars  
cupcakes  
crème brulee

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# HOT BUFFET LUNCH

45 PER PERSON

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## Eastern shore buffet

(\*this buffet is not included in "Day Meeting Package", is available at an additional \$8.00 per person)

Maryland crab soup

field greens, carrots, cucumbers, cherry tomatoes, red wine vinaigrette and ranch dressing  
old bay potato salad with corn kernels and green onions

broiled crab cakes, tartar sauce  
your choice of grilled chicken breast, lemon oregano vinaigrette OR country style fried chicken  
cheese ravioli, tomato vodka sauce

mac-n-cheese  
roasted seasonal squash medley

rolls and butter

black forest cheesecake bars  
carrot cake squares  
red velvet squares

coffee, decaffeinated coffee, hot tea and iced tea

## enhancements

bbq ribs | 6  
braised short ribs, fried onions | 6  
cream of crab and corn soup | 3  
maryland ice cream sundae bar | 5

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meetings imagined

# HOT BUFFET LUNCH

45 PER PERSON

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## Italian buffet

tomato florentine soup

tomato and mozzarella salad  
Caesar salad

parmesan chicken, tomato basil sauce  
roasted filet of cod, lemon, olives and capers  
cheese ravioli, alfredo sauce  
rosemary potatoes  
zucchini medley

tiramisu  
gelato and biscotti

coffee, decaffeinated coffee and hot tea  
iced tea

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# SANDWICH LUNCH

**33 PER PERSON**

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## **cold deli buffet**

**\*all lunches are included in the "Day Meeting Package" with the exception of those noted.**

includes:

assorted sliced breads  
tomatoes, lettuce and pickles  
mayonnaise and dijon mustard  
homemade potato chips  
coffee, decaffeinated coffee, hot tea and iced tea

## **salads- choose 2**

Spring mix, tomatoes, cucumbers, carrots, ranch dressing and red wine vinaigrette  
Caesar salad  
spinach, strawberries, almonds, goat cheese salad, red wine vinaigrette  
Yukon gold potato salad  
tomato, cucumber and olive salad, red wine vinaigrette  
brown rice and kidney bean  
tortellini pasta salad  
mozzarella, basil and tomato salad  
bowtie pasta, sundried tomatoes and basil pesto salad  
quinoa, raisins, sweet potatoes, kale salad with olive oil

## **meats- choose 3**

ham  
roasted turkey breast  
roast beef  
chilled shaved chicken brea  
\* chilled grilled portobello mushroom available for vegetarian option

## **cheeses- choose 2**

cheddar  
provolone  
swiss  
american  
pepper jack

## **desserts- choose 2**

assorted cookies  
lemon bars  
cupcakes  
crème brulee  
black forest cheesecake bars  
carrot cake squares  
red velvet squares  
toffee crunch blondie bar

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# PLATED LUNCH

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## PRICED PER PERSON

### **all entrees include:**

choose one starter, one side and one dessert  
rolls and butter

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coffee, decaffeinated coffee, hot tea and iced tea

### **starters- choose one**

house salad- mixed greens, tomatoes, carrots, cucumbers and choice of two dressings  
Caesar salad- chilled romaine tossed in Caesar dressing, parmesan cheese and croutons  
spinach salad, strawberries, almonds, goat cheese, red wine vinaigrette

### **entrees**

#### **\* choose your sauce and protein**

#### **fish**

grilled salmon filet | 35  
herb roasted filet of cod | 32  
seared red snapper | 40  
broiled jumbo lump crab cake | 40  
\* choice of sauce: dill cream sauce, pineapple cilantro salsa, or lemon thyme butter sauce

#### **chicken**

pan seared chicken breast | 32  
grilled chicken breast | 32  
\* choice of sauce: spinach and tomato compote, balsamic reduction or mustard cream sauce

#### **beef**

bacon wrapped meatloaf (groups of 50 ppl or less) | 32  
sliced petite tender | 35  
grilled flat iron steak | 36  
braised short ribs | 38  
\* choice of sauce: mushroom demi, peppercorn cognac cream sauce or bordelaise sauce

#### **vegetarian**

sweet potato, quinoa and kale ravioli, tomato sauce (gf/v) | 29  
mushroom ravioli, tomato basil sauce (vegan) | 29  
mushroom, corn, spinach medley (vegan/gluten free) | 29

#### **sides**

roasted sweet potato, butternut squash, carrots and raisin medley  
roasted red and golden beets, carrots and yams  
quinoa, kale, sweet potato medley  
brussel sprouts, bacon and raisins  
Yukon gold potatoes, cipollini onions, asparagus, cherry tomatoes  
mashed potatoes and green beans

#### **desserts- choose one**

lemon rosemary cake, raspberry sauce  
chocolate decadence cake  
NY cheesecake, strawberry sauce  
carrot cake, caramel sauce  
chocolate hazelnut polenta cake (gluten sensitive)

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meetings *imagined*

# BOX LUNCH

29 PER PERSON

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## box lunch

**\*\*all box lunches include whole fruit, bag of chips, chocolate chip cookie and Pepsi soft drink or bottled water**

## Sandwiches- choose one

roast beef and cheddar on brioche bread

ham and swiss on sub roll

turkey and provolone on multigrain bread

grilled chicken and cheddar on brioche

grilled vegetable wrap in spinach tortilla

\* any of the listed sandwiches can be made with gluten free bread/wrap

## Add Ons:

side caesar salad \$4

side pesto pasta salad \$4

side potato salad \$4

mixed fruit cup \$4

\* pricing is subject to 22% taxable service charge and 6% state tax.



# HOT BUFFET DINNER

\* two salads, 1 soup, two entrees, one vegetable, one starch, rolls and two desserts | 50

\* three salads, 1 soup, three entrees, one vegetable, one starch, rolls and three desserts | 58

\*\* both include coffee, decaffeinated coffee, hot tea and iced tea

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## your buffet, your way

### soups

Maryland crab soup  
minestrone  
tomato Florentine  
chicken gumbo

### salads

Spring mix, tomatoes, cucumbers, carrots, ranch and red wine vinaigrette dressings  
spinach, candied walnuts, oranges, goat cheese salad  
Caesar salad  
grilled vegetable salad, balsamic vinaigrette  
panzanella salad, tomato lime dressing  
marinated mushroom with herbed oil  
fresh mozzarella, tomato and basil platter  
fruit salad, curry syrup

### starches

garlic mashed potatoes  
rice pilaf  
rosemary fingerling potatoes  
sweet potato puree  
chef crafted mac and cheese

### vegetables

roasted sweet potato, butternut squash, carrots and raisin medley  
roasted red and golden beets, carrots and yams  
roasted cauliflower, apricots, potatoes and curry  
green beans, roasted peppers  
ratatouille  
brussel sprouts, bacon and raisins

### entrees

mushroom ravioli, butter sauce, pecorino cheese  
rigatoni pasta, tomato, basil, goat cheese and pine nuts  
pan seared chicken breast, whole grain mustard reduction  
grilled chicken oregano, lemon thyme beurre blanc  
pecan crusted chicken breast, marsala sauce  
roasted cod filet, olives, rosemary and lemon compote  
pan seared salmon filet, sauteed arugula and tomatoes  
sliced roasted pork tenderloin, dijon mustard sauce  
sliced pepper crusted tenderloin of beef, mushroom demi bordelaise sauce  
sliced grilled flank steak, shallot demi sauce  
braised boneless short ribs, au jus

### desserts

tiramisu  
creme brulee  
chocolate crunch bar  
chocolate pot d'creme  
opera cake  
black forest cheesecake bars  
carrot cake squares  
red velvet squares  
assorted mini pastries



# HOT BUFFET DINNER

60 PER PERSON

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## East Coast Buffet

Maryland crab soup

field greens, carrots, cucumbers, cherry tomatoes, red wine vinaigrette and ranch dressings  
old bay potato and corn salad with green onions

broiled crab cakes, cream of sweet corn  
your choice of grilled chicken breast, lemon oregano or country style fried chicken  
braised short ribs, fried onions  
steamed mussels, garlic, white wine reduction

chef crafted mac-n-cheese  
roasted seasonal squash medley

rolls and butter

\*choose three desserts

tiramisu  
creme brulee  
chocolate crunch bar  
chocolate pot d'creme  
opera cake  
black forest cheesecake bars  
carrot cake squares  
red velvet squares  
assorted mini pastries

coffee, decaffeinated coffee, hot tea and iced tea

**\* for functions under 50 people, add \$3.00 per person to the stated prices.**

**\* for functions under 25 people a \$45.00 banquet service charge will apply.**

**\* pricing is subject to 22% taxable service charge and 6% state tax.**



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3501 University Blvd E, Hyattsville MD 20783 T. 301 985 7300

meetings imagined

# PLATED DINNERS

## PRICED PER PERSON

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### **\*all entrees include:**

choice of one starter, one side, one dessert, bread service, coffee and tea service

### **starters- choose one**

house salad- mixed greens, tomatoes, carrots, cucumbers and choice of two dressings  
Caesar salad- chilled romaine tossed in Caesar dressing, parmesan cheese and croutons  
beets and goat cheese, arugula, candied walnut salad, sherry vinaigrette  
bibb lettuce wedge, bacon, blue cheese, tomatoes, and bread shard salad, ranch dressing

### **entrees**

#### **fish**

grilled salmon filet | 46  
roasted corvine | 50  
pan seared red snapper | 50  
broiled jumbo lump crab cakes | 55  
sauces: lemon thyme butter sauce, tomato caper relish or sunchokes-leeks coulis

#### **poultry**

##### **pan seared chicken breast | 46**

grilled chicken breast | 46  
half roasted cornish hen | 50  
sauces: white wine and tomato-spinach reduction, balsamic-red wine reduction or mustard cream sauce

#### **beef**

sliced petite tender | 46  
braised short ribs | 45  
grilled filet mignon | 55  
sauces: mushroom demi, peppercorn, cognac cream sauce or bordelaise sauce

#### **vegetarian**

sweet potato, quinoa and kale ravioli, tomato sauce (gf/v) | 29  
mushroom ravioli, tomato basil sauce (vegan) | 29  
mushroom, corn, spinach medley (vegan/gluten free) | 29

#### **duet entrees**

grilled filet mignon and crabcake, cognac cream sauce | 60  
pan seared chicken and roasted salmon filet, lemon caper beurre blanc | 50  
sliced petite tender and roasted corvine, bordelaise sauce | 55

#### **sides**

roasted sweet potato, butternut squash, carrots and raisin medley  
roasted red and golden beets, carrots and yams  
quinoa, kale, sweet potato medley  
brussel sprouts, bacon and raisins  
Yukon gold potatoes, cipollini onions, asparagus, cherry tomatoes  
mashed potatoes and green beans  
rosemary fingerling potatoes, asparagus and malibu carrots

#### **desserts**

lemon rosemary cake  
chocolate decadence cake  
chocolate hazelnut polenta torte (gluten sensitive)  
granny's apple crumb cake (vegan)  
raspberry cheesecake

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meetings  imagined

# RECEPTION



## PRICED PER PIECE/25 PIECE MINIMUM PER ITEM

### vegetarian | 3.5

indian samosas \*  
roasted root vegetable skewer  
breaded artichoke and boursin cheese bites  
cranberry gorgonzola tart (contains walnuts)  
spinach artichoke tart  
gruyere and leek tart  
asparagus risotto ball  
manchego quince tart  
truffled mac-n-cheese tart

### seafood | 4.5

Malibu coconut shrimp  
shrimp tempura  
lobster newburg tart  
bbq scallops wrapped in bacon  
mini crab cake

### beef, poultry & pork | 4.5

buffalo chicken springroll  
chicken and lemongrass potsticker  
chicken sesame skewer  
chicken cashew springroll  
peking duck springroll  
chipotle beef in blue corn dough  
braised short rib pot pie  
beef short rib wrapped in bacon  
beef tenderloin, bacon, gorgonzola skewer

### sweet | 4

mini cheesecake assortment  
chocolate truffles  
banana foster ravioli, toasted walnuts  
macaroon assortment

\*pricing is subject to 22% taxable service charge and 6%



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# RECEPTION DISPLAYS

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## \*priced per person

hummus, pita bread and celery | 6  
classic onion dip, fresh made chips | 4  
sliced seasonal fresh fruit, yogurt dip | 6  
market vegetables, ranch dip | 6  
antipasto of marinated vegetables, olives and crostini | 8  
artisan local cheeses, condiments, sliced baguettes | 9  
cured meats, salami, artisan cheeses and condiments | 14  
jumbo lump crab dip, flatbread and sliced baguette | 11  
chilled shrimp, cocktail sauce, lemon wedges, horseradish | 18 (4 pieces per person)  
grilled flatbread display: fontina, sausage and tomato; mushroom, goat cheese and spinach | 11

## reception stations

### carving board | \$250 each\*

\*serves 30-40 people each

house roasted breast of turkey , mini egg buns, cranberry sauce and gravy  
peppercorn crusted NY striploin, mini egg buns, horseradish sauce, dijon mustard  
bone-in honey ham, buttermilk biscuits, applesauce  
roasted salmon filet, lemon thyme cream sauce, sliced crusty baguette  
**\*attendant required at \$150.00 each**

### tostada station | 14

beef carnitas, pulled pork, pulled chicken on crispy corn tortillas, refried beans,  
pickled onions, queso fresco, cilantro, lime wedges

### mini sliders station | 16

cheeseburgers, crabcakes and bbq pulled pork sliders  
ketchup, mustard, tartar sauce  
coleslaw and homemade potato chips

### pasta station | 16

-rigatoni pasta, italian sausage, mushrooms, tomato basil sauce  
-cheese tortellini, alfredo sauce and chicken  
-bowtie pasta, garlic, artichokes, spinach, tomato and pesto  
Served with garlic bread and shredded parmesan cheese  
**\* additional \$150 attendant fee optional**

### panini station | 14

(choose 2 sandwiches)

chicken panini with roasted red peppers and lemon pepper mayo  
grilled cheese panini, tomato fondue  
French dip panini, au jus  
**\*served with homemade potato chips**

### sweet finale | 15

a combination of mini chocolate and vanilla cupcakes, macaroons, chocolate covered cheesecake drops and  
mini French pastries, coffee, decaffeinated coffee and herbal teas served with whipped cream, chocolate  
shavings, cinnamon sticks and cubed sugar

**pricing subject to 22% service charge and 6% state tax.**





# BEVERAGE BAR

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**premium package bar** / first hour \$19.00 per person

\* 6.00 per person for each additional hour

**top shelf package bar** / first hour \$21.00 per person

\* 7.00 per person for each additional hour

**host bar \*priced per drink**

top shelf brands 8.00

premium brands 7

imported beer 6

domestic beer 5.5

wine by the glass 6.5

soft drinks & bottled water 3.5

juices 3.5

**cash bar \*priced per drink**

top shelf brands 9.5

premium brands 8.5

imported beer 7.5

domestic beer 6.5

wine by the glass 8

soft drinks & bottled water 4

juices 4

**bartender fee | 150.00 each**

**cashier fee | 30.00 per hour (4 hour minimum)**

**\* host/package bar pricing is exclusive of 9% alcohol tax and 22% service charge**

**\* premium bar includes the following:**

Smirnoff Vodka

Beefeater Gin

Cruzan Aged Light Rum

Jim Beam White Label Bourbon

Dewars White Label Scotch

Canadian Club Whiskey

Jose Cuervo Especial Gold

Korbel Brandy

Domestic Beer- Budweiser, Bud Light, Miller Lite

Imported Beer- Heineken, Corona Extra, Amstel Light

Craft Beer- Samuel Adams Boston Lager

Wines-

Stone Cellars by Beringer: Chardonnay, Cabernet

Sauvignon and Merlot

Beringer, White Zinfandel

**\* top shelf includes the following:**

Absolut Vodka

Tanqueray Gin

Bacardi Superior

Captain Morgan Original Spiced Rum

Maker's Mark Bourbon

Jack Daniels Bourbon

Johnnie Walker Red Label Scotch

Seagram's VO Whiskey

1800 Silver Tequila

Courvoisier VS

Domestic Beer- Budweiser, Bud Light, Miller Lite

Imported Beer- Heineken, Corona Extra, Amstel Light

Craft Beer- Samuel Adams Boston Lager

Wines-

Stone Stellars by Beringer: Chardonnay, Cabernet

Sauvignon and Merlot

Beringer, White Zinfandel



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**COLLEGE PARK MARRIOTT HOTEL AND CONFERENCE CENTER**

3501 University Blvd E, Hyattsville MD 20783 T. 301 985 7300

meetings imagined

# BEVERAGE – CHAMPAGNE AND WINES

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## sparkling

(listed from milder to stronger)

Freixenet, Blanc de Blanc, Brut, Cava, Catalonia, Spain, NV | 35

Mionetto, Prosecco, Organic, Veneto, Italy, NV | 48

## sweet white/blush wines

(listed from sweetest to least sweet)

Beringer, White Zinfandel, California, 2013 | 25

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2011 | 40

## lighter intensity white wines

(listed from milder to stronger)

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy 2011 | 45

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand, 2013 | 35

Stone Cellars by Beringer, Pinot Grigio, California, 2012 | 30

## fuller intensity white wines

(listed from milder to stronger)

Chateau St. Jean, Chardonnay, North Coast, California, 2012 | 38

Clos du Bois, Chardonnay, North Coast, California, 2010 | 45

Century Cellars by BV, Chardonnay, California, 2013 | 32

Stone Cellars by Beringer, Chardonnay, California, 2012 | 30

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast California, 2012 | 66

## lighter intensity red wines

(listed from milder to stronger)

La Crema, Pinot Noir, Sonoma Coast, California, 2011 | 65

Mark West, Pinot Noir, California, 2010 | 35

Century Cellars by BV, Merlot, California, 2011 | 38

Stone Cellars by Beringer, Merlot, California, 2010 | 30

Century Cellars by BV, Cabernet Sauvignon, California, 2012 | 38

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California, 2009 | 45

Stone Cellars by Beringer, Cabernet Sauvignon, California, 2010 | 30

## fuller intensity red wines

(listed from milder to stronger)

Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2010 | Not Available

Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills", Washington, 2010 | 38

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2011 | 75

pricing subject to 22% service charge and 9% state alcohol tax.



# ENERGIZE

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## continental breakfast | 14

diced and whole seasonal fruit  
whole grain bagels, low fat cream cheese, peanut butter, reduced sugar jellies  
coffee, decaffeinated coffee, herbal teas fruit juices

## cold enhancements | 3

cinnamon pecan granola, greek yogurt, berries  
hard boiled eggs  
assorted flavor yogurts, Activia and Greek yogurt

## hot enhancements | 4

oatmeal with raisins, brown sugar, bananas and strawberries  
crunchy French toast, strawberries, bananas [a low cholesterol option]  
scrambled egg whites  
mini egg white frittata Florentine

## your coffee break, your way | 12

\* your choice of one savory, one sweet and two beverages.

\* any additional add ons | 3 each

### savory options:

natural almonds  
vegetables and garbanzo –basil dip  
hummus, soft pita, celery  
cheese display, fresh fruit

### sweet options:

granola parfait with berries  
housemade energy bars with chia seeds  
whole fresh fruit and dried fruit  
granola and protein bars

### beverages:

very berry smoothies  
"0 calorie" flavored waters  
diet sodas  
coffee, decaffeinated coffee, herbal teas

pricing is subject to 22% taxable service charge and 6% state tax.



# ENERGIZE

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## plated lunch and dinner options

### cold plated:

**cobb salad [carb conscious selection] - romaine lettuce, grilled chicken, blue cheese, tomatoes, avocado, bacon, egg, choice of dressing | 18**

**Greek salad with grilled chicken, fresh lemon juice, olive oil | 18**

### hot plated:

\*all entrees include garden salad with low fat vinaigrette, hummus and vegetable crudite [to replace bread service], dessert and coffee and tea service

### entrees:

grilled lemon chicken paillard, arugula salad, blistered tomatoes | 35  
whole grain pasta with spinach, tomatoes, portobello mushrooms | 25  
poached salmon filet, broccoli and asparagus, lemon vinaigrette | 35  
vegetables kebab, lentil stew | 20

### desserts:

fresh berries  
Greek yogurt and honey parfait  
fruit plate

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# TECHNOLOGY

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## video equipment |

32" LCD monitor 140  
37" LCD monitor 225  
42" LCD monitor 350  
VHS/DVD player 80  
50" LCD monitor 500  
video camcorder 350

## screens |

tripod screen (6' or 8') 60  
6 x 8 fastfold with dress kit 180  
7.5 X 10 fastfold with dress kit 200  
9 X 12 fast fold with dress kit 300  
LCD monitor package | 220  
package includes 32" monitor on a rolling cart with either a DVD player and all connection cables.

## LCD projector packages |

**\*\*package includes LCD projector on a power cart with a VGA cable. packages vary by projector brightness.**

LCD projector (4000 lumens) 400  
LCD projector (5000 lumens) 550  
LCD projector (6000 lumens) 700 (Large Venue)

## connectivity |

wired internet connection (up to 100Mbps) 175  
analog phone connection (fax, DID, speakerphone) 175

## meeting accessories |

laptop computers 195  
polycom speakerphone 160  
projector cart with power 30  
flipchart package 65  
extension cord 15  
power strip (5-outlet) 15  
laser pointer 25  
brass easel/tripod style 10  
whiteboard package 40  
pipe and drape (blue, black, white) 15/ft

**pricing is subject to 22% taxable service charge and 6% state tax.**



# TECHNOLOGY

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## audio |

4 channel audio mixer 50  
6 channel audio mixer 65  
12 channel audio mixer 150  
16 channel audio mixer 180  
5-Disc CD changer 80  
digital audio recording 150  
sound patch to house sound 150  
wired microphone (tabletop, lectern) 55  
handheld UHF wireless microphone 150  
lavalier UHF wireless microphone 150

## sound packages |

house sound package 150  
deluxe ballroom sound package 450  
\* includes (4) 15" powered JBL speakers and mixer

## lighting packages |

lectern lighting package 300  
LED uplight 45  
\*\*event or decorative lighting, please call

## video conferencing | please call

point-to-point and multi point  
webcasting (please call)

## technical support |

weekday 75 per hour  
weekend/evenings/holidays 85 per hour

**\*pricing is exclusive of 6% tax and 22% service charge**



# GENERAL INFORMATION

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**GUARANTEES ON ALL FOOD AND BEVERAGES:** We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

**PAYMENT ARRANGEMENTS:** Cash, Check and Credit Card Payments: All functions must be paid for 3 Business Days in advance of event date unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If paying by personal check, then the check must be received 10 Business Days in advance of event date. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid with 30 days are and one half (1.5%) per month of the unpaid balances, which is an annual percentage of 18%.

**CANCELLATION POLICY:** If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

**CONFIRMATION OF SET UP REQUIREMENTS:** Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

**TAX AND SERVICE CHARGE:** All food, beverage, room rental and audio/visual equipment prices are subject to a 22% hotel service charge. All charges, including food, beverage, audio/visual equipment and hotel service charges are subject to 6% Maryland State Sales Tax.

**TAX EXEMPT STATUS:** The State of Maryland requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Maryland in order to receive a refund.

**FOOD & BEVERAGE OUTSIDE OF THE HOTEL:** All food and beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscated food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

**ENTERTAINMENT AND NOISE:** Meeting rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Ballrooms: Due to the proximity of the Ballroom most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty.

**ALCOHOL AND MINORS:** The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Maryland.



# GENERAL INFORMATION

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**CONDITIONS OF AGREEMENT:** The organization agrees to begin the function at its scheduled time and to have guest and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the Hotel because of the organization or its attendee's failure to comply with hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to the Hotel that he/she has full authority to sign such contract and, in the event that he/she is not authorized, that he/she will be personally liable for the faithful performance of this contract.

**GUEST RESPONSIBILITY:** The organization scheduling on event agrees to assume full responsibility for the conduct of its members. The organizations assume liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the Hotel.

**SIGNS/DISPLAYS/DECORATIONS:** All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior Hotel approval.

**LABOR CHARGES:** Resetting of meeting rooms from previously agreed set-ups per your banquet event order (s) may result in additional cost to the group in the form of meeting room rental.

**MATERIALS SENT TO THE HOTEL:** Due to the layout of the Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are used to be shipped to the hotel in advance of your function, please follow the instructions below: •The Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance to delivery. •Each piece received must be labeled with Name of function, date of function, Catering or Convention Service manager responsible for you function. Groups must make arrangements to ship their materials out of the hotel. •The guest or organization is responsible for sending and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. •The hotel will store properly sealed and labeled materials for up to two (2) days following the function.

**SECURITY:** Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangement will be made by the Hotel and charged to the organization or guest.

**HOLD HARMLESS AGREEMENT:** The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servant and employees from any and all such losses, damages and claims.

