



HYATT
PLACE®

WELCOME TO A *different* PLACE



meetings

AT HYATT PLACE®



Add *style & service* to your next meeting when you host it at Hyatt Place. Our *all-inclusive meeting package* includes a Hyatt Place Meeting Host dedicated to the success of your meeting, as well as a full day meeting room rental, audio/visual equipment and innovative food and beverage offerings. Have a more custom need in mind? *enjoy plenty of options* in everything from half day room rentals to a variety of food offerings.

HYATT PLACE WASHINGTON DC/US CAPITOL
33 New York Avenue NE • Washington, DC 20002 • 202 289 5585

HYATT PLACE ALL-INCLUSIVE

menu package

Add style & service to your next meeting when you host it at Hyatt Place. Our *all-inclusive meeting package* includes a Hyatt Place Meeting Host dedicated to the *success* of your meeting, as well as a full day meeting room rental, audio/visual equipment & innovative food & beverage offerings. (6 guest minimum)



AUDIO/VISUAL EQUIPMENT

Hyatt Place All-Inclusive Meetings include set-up to your specifications with our 72" conference tables & padded chairs, wired or wireless projectors & projection screen, 42" flat-panel HDTV, speakerphone*, 2 flipchart /easel combos, free Wi-Fi throughout the hotel & an executive briefcase with all essential meeting supplies.

*additional fees apply to non-local, outbound calls

A.M. KITCHEN SKILLET™

(public hotel guest breakfast in our Gallery Kitchen)

Complimentary a.m. Kitchen Skillet™, featuring freshly prepared Hot Breakfast items, Fresh Fruit, and more, available from 6:30 a.m. to 9:00 a.m. (Monday-Friday) & 7:00 a.m. to 10:00 a.m. (Saturday & Sunday) in our public Gallery Kitchen as a self-serve buffet for your guests.

A private Continental or Hot Breakfast can be served in the privacy of your meeting room for an additional fee: see attached Breakfast Menu for options.

MORNING BREAK

Freshly Brewed coffee (Regular & Decaf) & assorted Teas. Served with Whole Fresh Fruit & Granola Bars, Sodas & Chilled Bottled Water.

LUNCH

Served in our Gallery Kitchen at the time of your choosing. Please select from the attached Menu options.

AFTERNOON BREAK

Freshly Brewed coffee (Regular & Decaf) & assorted Teas. Served with Whole Fresh Fruit, assorted Sweet & Salty offerings, Chilled Bottled Water & Beverages.

The All-Inclusive Meeting Package also includes unlimited Bottled Water refills.
Please refer to page 14 and 15 for pricing

breakfast



A.M.
KITCHEN SKILLET™





breakfast

Whether it's *hot* breakfast sandwiches, oatmeal or *fresh* fruit, we know how *important* a good breakfast is to your meeting.

HYATT PLACE® A.M. KITCHEN SKILLET™

(public hotel guest breakfast in our Gallery Kitchen)

If you don't mind your meeting attendees jumping in line with our other hotel guests, let them enjoy our delicious a.m. Kitchen Skillet™ self-serve breakfast in our Gallery Kitchen.

Includes:

Freshly made Hot Breakfast Sandwiches or other Hot Items

Bowl Station with Cereal, Hot Kettle Offering, Yogurt, Fresh Cut Mixed Fruit & Toppings

Assorted Bagels, Thick Sourdough & Multigrain Breads

Cream Cheese, Butter & Assorted Preserves

Variety of Juices

Freshly Brewed coffee

(Regular & Decaf)

Assorted Teas

with Hot Water, Cut Lemons & Honey

CONTINENTAL BREAKFAST

(served in the privacy of your meeting room)

Perfect if you are looking for a light morning offering, served right in your meeting room.

Includes:

Assorted Muffins & Bagels

Assorted Yogurts

Fresh Cut Mixed Fruit

Granola, Dried Cranberries, Raisins, & Brown Sugar with Milk

Cream Cheese, Butter & Assorted Preserves

Apple Juice & Orange Juice

Freshly Brewed coffee

(Regular & Decaf)

Assorted Teas

with Hot Water & Cut Lemons



breakfast continued...

SIGNATURE HOT BREAKFAST

(served in the privacy of your meeting room)

Looking for a satisfying hot breakfast served in the privacy of your meeting room? Then, this is the option for you.

Includes:

Assorted Muffins

Fresh Cut Mixed Fruit

Butter & Assorted Preserves

Apple Juice & Orange Juice

Freshly Brewed coffee
(Regular & Decaf)

Assorted Teas
with Hot Water, Cut Lemons & Honey

Also includes your choice of two of the following breakfast sandwiches served with roasted breakfast potatoes:

Gallery Breakfast Sandwich

Egg Patty, Applewood Smoked Bacon & Smoked Gouda Cheese on our Signature Potato Roll

Sante Fé Bagel (low carb option)

Egg Patty, Ham, Spinach, Diced Tomatoes, Muenster Cheese & Chipotle Mayo on an Open-Faced Whole Wheat Bagel

The Classic

Egg Patty, Ham & Cheddar Cheese on an English Muffin

Western Egg White

Garden Vegetable Egg White Patty, Ham, Fire Roasted Peppers, Onions & Cheddar Cheese on our Signature Potato Roll

Sunrise Croissant (low carb option)

Egg Patty, Spinach, Mushrooms & Muenster Cheese on an Open-Faced Croissant

Spinach & Ham Egg White

Garden Vegetable Egg White Patty, Ham, Spinach & Muenster Cheese on an English Muffin

lunch





market lunch

The Market Lunch Menu offers *delicious choices* sure to *satisfy* all your guests. (6 guest minimum)

SOUPS & GREENS

Please select two of the below for your group:

Tomato Basil Bisque ●

Ripe Tomatoes, Onions & Sweet Basil in rich Chicken Stock with a touch of Fresh Cream

Chicken Tortilla ●

Chicken, Roasted Corn & Poblano Peppers in a Zesty Tomato Broth, served with Tri-Colored Corn Tortilla Chips (Gluten free without Tortillas)

Creamy Portobello Mushroom with Brie

Rich Creamy Bisque with Portobello Mushroom & Brie Cheese

Spinach Salad ●●

Baby Spinach, Marinated Artichokes, Red Onions, Almonds & Dried Cranberries with Raspberry Vinaigrette Dressing on the side

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken Breast & Garlic Croutons with Creamy Parmesan Caesar Dressing on the side

Café Salad

Crisp Romaine, Turkey Breast, Smoked Ham, Applewood Smoked Bacon, Shredded Monterey Jack Cheese, Diced Tomatoes & Red Onions with Balsamic Vinaigrette Dressing on the side

Hyatt Place Chopped Salad

Crisp Romaine, Spinach, Fire Roasted Peppers, Bacon, Turkey, Red Onions, Tomato & Almonds with Buttermilk Ranch Dressing on the side

BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

SANDWICHES & WRAPS

Served with pickles & assorted premium chips.

Please select two for your group:

Ham & Swiss Sandwich

Smoked Ham, Swiss Cheese & Honey Dijon, on a Pretzel Roll

Turkey Club Sandwich

Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Diced Tomatoes & Garlic Aioli, served on Toasted Sourdough & Multigrain Breads

Open-Faced Turkey Melt

Roasted Turkey Breast, Applewood Smoked Bacon & Swiss Cheese on an Open Faced Potato Roll

Warm Veggie Pretzel Roll ●

Garlic Pesto, Carmelized Onions, Fire Roasted Peppers, Sautéed Mushrooms & Spinach, with Tomato & Smoked Gouda Cheese

Italian Wrap

Roasted Turkey Breast, Smoked Ham, Pepperoni, Provolone Cheese, Basil Pesto & Seasoned Diced Tomato Blend in a Flour Tortilla

Buffalo Chicken Wrap

Classic Chicken with a Splash of Hot Sauce, Blue Cheese, Tomato & Shredded Lettuce in a Flour Tortilla

*Your choice of warm or cold sandwiches when buffet is served in the Gallery Kitchen

SWEETS

Freshly Baked Cookies

Chocolate Chunk & Reese's® Peanut Butter

● Vegetarian ● Gluten Free

Please refer to page 14 and 15 for pricing



executive lunch

For the larger crowd, the Executive Lunch Menu offers *plenty of choices* to help you ensure to leave every guest's mouth *watering*. (10 guest minimum)

APPS

Please select one for your group:

Chips & Dips

Tri-Colored Corn Tortilla Chips with Guacamole & Zesty Tomato Salsa

Flatbread Margarita Triangles ●

Warm Herb Flatbread, Zesty Marinara, Topped with Melted Mozzarella

Hummus Flight Trio ●

Trio of Red Pepper, Roasted Garlic & Basil Pesto Hummus, served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread & Crackers

SOUPS

Please select two for your group:

Tomato Basil Bisque

Ripe Tomatoes, Onions & Sweet Basil in Rich Chicken Stock with a touch of Fresh Cream

Chicken Tortilla ●

Chicken, Roasted Corn & Poblano Peppers in a Zesty Tomato Broth, served with Tri-Colored Corn Tortilla Chips (Gluten free without Tortillas)

Roadhouse Chili

Chili made with Ground Beef, Kidney Beans, Tomatoes, Onions, Peppers & Spices, served with Shredded Cheddar Cheese

GREENS

Please select two for your group:

Spinach Salad ● ●

Baby Spinach, Marinated Artichokes, Red Onions, Almonds & Dried Cranberries with Raspberry Vinaigrette Dressing on the side

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken Breast & Garlic Croutons with Creamy Parmesan Caesar Dressing on the side

Mediterranean Salad

Baby Spinach, Artichokes, Kalamata Olives, Red Onions, Pepperoncini, Mushrooms, Pepperoni, Fire Roasted Peppers, Garlic Croutons, with Balsamic Vinaigrette Dressing on the side.

SANDWICHES & WRAPS

Served with pickles & assorted premium chips.

Please select two for your group:

Tuscan Sandwich

Ham, Pepperoni, Provolone Cheese, Zesty Italian Dressing, Fire Roasted Red Peppers, Lettuce & Tomato on a Pretzel Roll

Grilled Chicken Club Wrap

Grilled Chicken Breast, Applewood Smoked Bacon, Lettuce, Diced Tomatoes & Garlic Aioli in a Flour Tortilla

Toasted Old English

Sliced Warm Turkey and Ham topped with Creamy Cheese Sauce & Chopped Bacon served on an Open-Faced English Muffin

Open-Faced Grilled Veggie Sandwich

Roasted Red Pepper Pesto, Sauteed Spinach, Mushrooms, Red Onions, Swiss & Smoked Gouda Cheese, with a dash of Oregano & Garlic Aioli on Whole Wheat

SWEETS

New York Style Mini Cheesecake Bites

Assorted Gourmet Cupcakes

BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

● Vegetarian ● Gluten Free

Please refer to page 14 and 15 for pricing



the deli

Let your guests make their favorite *salad* their *sandwich* or *sandwich* their *salad* with this *mix & match bar*.
(10 guest minimum)

APPS

Please select one for your group:

Cheese Plate ●

Sliced Smoked Gouda, Provolone, Swiss & Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Peppers, Herb Flatbreads & Crackers

Tomato Bruschetta ●

Tomato, Garlic, Basil & Olive Oil Bruschetta, topped with Parmesan Cheese, served with Fire Roasted Peppers, Herb Flatbread & Crackers

Hummus Flight Trio ●

Trio of Red Pepper, Roasted Garlic & Basil Pesto Hummus, served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread & Crackers

SALAD & SANDWICH BAR

Bowls & Bread

- Bowls of Romaine/Spinach
- Sourdough Bread
- Wheat Bread
- Flour Tortilla
- Signature Potato Roll

Proteins

- Bacon Bits
- Turkey
- Ham
- Pepperoni
- Roast Beef
- Pastrami

Cheeses

- Cheddar
- Swiss
- Smoked Gouda

Fixings

- Lettuce
- Diced Tomatoes
- Mushrooms
- Pickles
- Onions
- Red Onions
- Artichokes
- Kalamata Olives
- Pepperoncini
- Dried Cranberries
- Almonds
- Garlic Flatbread Croutons

Dressings

- Blue Cheese
- Caesar
- Balsamic Vinaigrette
- Honey Mustard

SWEETS

- Assorted Gourmet Cupcakes
- Frozen Candy Bar Bites

OTHER

- Premium Chips
- Tri-Colored Tortilla Chips

BEVERAGES

- Chilled Bottled Water
- Assorted Pepsi® Beverages
- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

● Vegetarian

Please refer to page 14 and 15 for pricing



the bbq

Give your guests *variety* and the *satisfaction* of lunch their way with this *build your own option*.
(10 guest minimum)

APPS

Please select one for your group:

Cheese Plate ●

Sliced Smoked Gouda, Provolone, Swiss & Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Red Peppers, Herb Flatbreads & Crackers

Tomato Bruschetta ●

Tomato, Garlic, Basil & Olive Oil Bruschetta, topped with Parmesan Cheese, served with Fire Roasted Red Peppers, Herb Flatbread & Crackers

Hummus Flight Trio ●

Trio of Red Pepper, Roasted Garlic & Basil Pesto Hummus, served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread & Crackers

SANDWICH BAR

Served with pickles & assorted premium chips.

Stack it high with...

Proteins

Grilled Char Burgers

BBQ Pulled Pork

Tender Shredded Pork Shoulder tossed in a Tangy Sweet Baby Ray's® BBQ sauce

Grilled Chicken Breast

Breads

Ciabatta Buns

Signature Potato Rolls

Flour Tortillas

Cheeses

Smoked Gouda

Provolone

Swiss

Cheddar Cheese

Fixings

Lettuce

Diced Tomato

Sliced Red Onions

Assorted Condiments

Ketchup, Mayo, Mustard, Sliced Jalapeños & Guacamole

SIDES

Please select two for your group:

Roasted Redskin Potatoes ●

Redskin Potatoes seasoned with Fire Roasted Red Peppers & Onions

Potato Salad ●

Tender Cooked Diced Potatoes, Sweet Pickles, Crunchy Fresh Celery & Onions blended with a Rich Mayo Dressing

Coleslaw ●

Chopped Green Cabbage with Diced Onions, Carrots & Celery tossed in a Sweet Vinegar Dressing

Fresh Cut Mixed Fruit ●

Mix of Fresh Pineapple, Oranges, Cantaloupe, Honeydew & Grapes

SWEETS

Freshly Baked Cookies

Chocolate Chunk & Reese's® Peanut Butter

New York Style Cheesecake Bites

Assorted Gourmet Cupcakes

BEVERAGES

Chilled Bottled Water

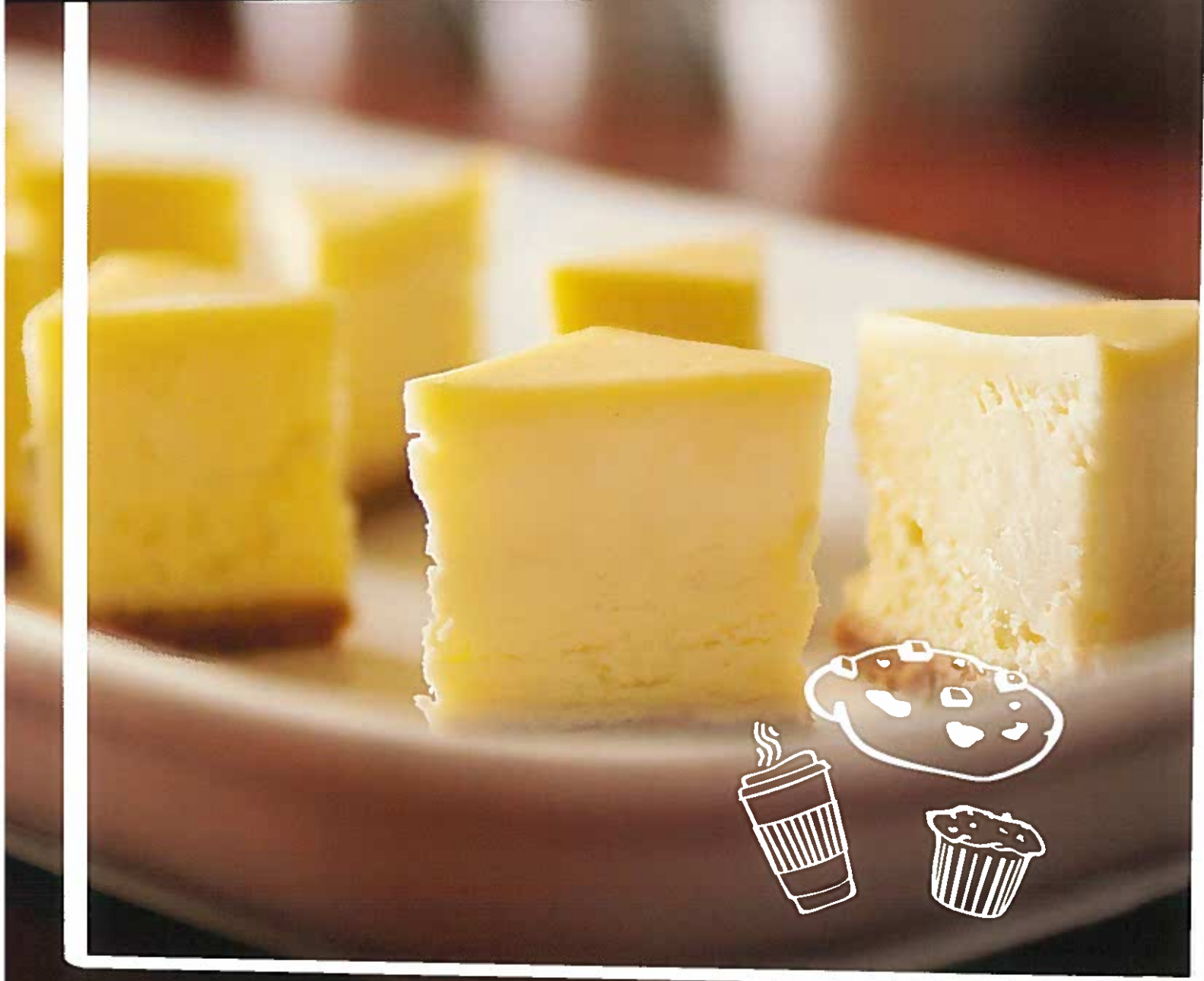
Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

● Vegetarian

Please refer to page 14 and 15 for pricing

*light breaks
& receptions*





light breaks

Need a *refuel* for your meeting? Build a light afternoon break by selecting any items from the below list, *or maybe several*.

Choose from the following selections, each option is priced separately.

FRUIT & VEGGIE OPTIONS ●

- Assorted Yogurts
- Granola Bars
- Nutri-Grain® Bars
- Whole Fresh Fruit
- Vegetable Crudité
with Blue Cheese & Ranch Dressings
- Hummus Flight Trio
with Herb Flatbreads
- Fresh Cut Mixed Fruit
- Cheese Plate
- Yogurt Parfait

SWEET & SALTY OPTIONS

- Mini Cheesecake Bites
- Assorted Gourmet Cupcakes
- Muffins
- Frozen Candy Bar Bites
- Cinnamon Rolls
- Chocolate Chunk Cookies
- Reese's® Peanut Butter Cookies
- Bagels with Cream Cheese
- Tri-Colored Corn Tortilla Chips
& Zesty Tomato Salsa ●
- Tomato Bruschetta ●
with Herb Flatbreads
- Popcorn
- Assorted Premium Chips

BEVERAGE OPTIONS

- Freshly Brewed coffee
(Regular & Decaf)
- Assorted Tea
with Hot Water, Cut Lemons & Honey
- Chilled Bottled Water
- Assorted Pepsi® Beverages
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

UNLIMITED HALF DAY BEVERAGE BREAK

Extra thirsty? Our Unlimited Half Day Beverage Break gives you plenty to choose from. Including:

- Freshly Brewed coffee
(Regular & Decaf)
- Assorted Tea
- Chilled Bottled Water & Assorted Pepsi® Beverages
(4 hr unlimited refill)

● Vegetarian

Please refer to page 14 and 15 for pricing



receptions

Hosting a reception with your meeting? Try one or several of our *delicious options* for guests to enjoy as they *mingle*.

Choose from the following selections, each option is priced separately.

GOLD OPTIONS

Cheese Plate ●

Sliced Smoked Gouda, Provolone, Swiss & Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Red Peppers, Herb Flatbreads & Crackers

Tomato Bruschetta ●

Tomato, Garlic, Basil & Olive Oil Bruschetta, topped with Parmesan Cheese, served with Fire Roasted Red Peppers, Herb Flatbreads & Crackers

Hummus Flight Trio ●

Trio of Red Pepper, Roasted Garlic & Basil Pesto Hummus, served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbreads & Crackers

Ham & Cheese Crostini With Honey Mustard Sauce

Chips & Dips

Tri-Colored Corn Tortilla Chips with Warm Queso & Zesty Tomato Salsa

Fresh Cut Mixed Fruit ●

Celery & Carrot Crudité ●
with Blue Cheese & Ranch Dressings

HOT OPTIONS

Build Your Own Nacho Bar

Tri-Colored Corn Tortilla Chips, Ground Beef & Bean Chili, Diced Grilled Chicken Breast, Warm Queso & Diced Tomatoes, Jalapeños, Zesty Tomato Salsa, Guacamole & Shredded Lettuce

Southwestern Chicken Quesadilla

Flour Tortilla, Grilled Chicken Breast, Fire Roasted Peppers & Onions, Monterey Jack & Cheddar Cheese, served with sides of Guacamole, Zesty Tomato Salsa & Sour Cream

Flatbread Wedges

Spinach & Artichoke ●, Italiano, & BBQ Chicken Flatbread Wedges

Mini Monte Cristo Toast Points

Miniature, Warm Quartered French Toast Bites with Smoked Ham, Roasted Turkey Breast & Swiss Cheese served with Maple Syrup

Turkey Melt Canapé On Pretzel Bread

SWEETS

New York Style Cheesecake Bites

Freshly Baked Cookies

Chocolate Chunk & Reese's® Peanut Butter

Assorted Gourmet Cupcakes

● Vegetarian

Please refer to page 14 and 15 for pricing

Use of audio/visual equipment & meeting rooms not included unless indicated below.
 Prices shown do not include tax. Please know our purposeful service comes with no service charge.

ALL-INCLUSIVE MEETING PACKAGE

\$105 per person (6 guest minimum)

Includes the a.m. Kitchen Skillet™ featuring hot breakfast items & more, Market Menu Lunch, Morning & Afternoon Break as well as use of A/V equipment & full day meeting room rental. A Hyatt Place Meeting Host is also provided to ensure a successful meeting.

Upgrade your All-Inclusive Meeting Package with any of the below options:

Private Continental Breakfast	\$4 upcharge per person
Private Signature Hot Breakfast	\$7 upcharge per person
Executive Lunch Menu	\$7 upcharge per person
The Deli Lunch Menu	\$5 upcharge per person
The BBQ Lunch Menu	\$8 upcharge per person
Custom Afternoon Break	Please refer to page 15 for pricing

If you are purchasing the All-Inclusive Meeting Package without booking hotel rooms for your attendees there will be an additional fee for the a.m. Kitchen Skillet™ shown below in the Breakfast Menu.

BREAKFAST MENU

a.m. Kitchen Skillet™ (public hotel guest breakfast in our Gallery Kitchen)	\$15 per person
Private Continental Breakfast (6 guest minimum)	\$16 per person
Private Signature Hot Breakfast (6 guest minimum)	\$20 per person

MARKET LUNCH MENU

\$35 per person (6 guest minimum)

Includes your choice of two Soups or Salads, two Sandwiches, Chips, Pickles & Freshly Baked Cookies, & served with a selection of Beverages.

EXECUTIVE LUNCH MENU

\$42 per person (10 guest minimum)

Includes your choice of an Appetizer, two Soups, Salads, two Sandwiches, Chips, Pickles & Sweets, & served with a selection of Beverages.

BOXED LUNCH

\$20 per person (6 guest minimum)

Includes your choice of a Ham & Swiss sandwich or Italian Wrap, served with a bag of assorted Premium Chips, a Freshly Baked Cookie, & served with a selection of Beverages.

Add an additional side for \$3 per person

THE DELI

\$35 per person (10 guest minimum)

Includes your choice of an Appetizer, a mix & match Salad & Sandwich Bar, Chips & Sweets, & served with a selection of Beverages.

Add an additional side for \$3 per person

THE BBQ

\$43 per person (6 guest minimum)

Includes your choice of an Appetizer, a build-your-own Sandwich Bar with variety of Hot Proteins, Breads, Cheeses & Fixings, two Sides, Chips, Pickles & Sweets, & served with a selection of Beverages.

menu pricing continued...

LIGHT AFTERNOON BREAKS & RECEPTIONS

Items priced per piece

Assorted Fruit Yogurt	\$3
Nutri-Grain® Bar	\$3
Granola Bar	\$3
Whole Fresh Fruit	\$3
Yogurt Parfait	\$4
Mini Cheesecake Bites	\$4
Gourmet Cupcake	\$4
Muffin	\$4
Candy Bar	\$3
Cinnamon Roll	\$4
Chocolate Chunk Cookie	\$5
Reese's® Peanut Butter Cookie	\$5
Bagel with Cream Cheese	\$4
Assorted Premium Chips	\$3
Turkey Melt Canapé	\$5
Ham & Cheese Crostini	\$5

Items priced per platter (serves 10)

Vegetable Crudité	\$35
Hummus Flight Trio	\$40
Fresh Cut Mixed Fruit	\$35
Cheese Plate	\$35
Tortilla Chips & Zesty Tomato Salsa	\$35
Tomato Bruschetta	\$35
Popcorn	\$30
*Build Your Own Nacho Bar	\$40
*Southwestern Chicken Quesadilla	\$40
*Flatbread Wedges	\$40
*Chips & Dips	\$35

BEVERAGES (serves 10)

Freshly Bréwed coffee (Regular & Decaf)	\$50
Assorted Teas with Hot Water, Cut Lemons & Honey	\$50
Chilled Bottled Water	\$5
Assorted Pepsi® Beverages	\$5
Unlimited Half Day Beverage Break (4 hr unlimited refill, serves 10)	\$99

ROOM RENTAL

Meeting Place 1	\$600 day \$300 half day
Meeting Place 2	\$600 day \$300 half day

AUDIO VISUAL

LCD Projector	\$250
Screen	\$75
42" Flat-Panel TV	\$75
Speakerphone	\$75
Easel / Flipchart / Markers	\$30

