



EVENTS MENU



CONTINENTAL BREAKFAST

BASIC | \$25 PER PERSON

Individual Orange, Grapefruit and Cranberry Juices

Fresh Mini Bagels, Muffins and Croissants with Condiments to include: Butter, Cream Cheese & Preserves

McCann's Steel Cut Oatmeal with Brown Sugar and Raisins

Individual Dannon Yogurts with House-made Granola

Cubed Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

DELUXE CONTINENTAL | \$28 PER PERSON

Individual Orange, Grapefruit and Cranberry Juices

Assorted Breakfast Breads, Croissants, Mini Bagels with Butter, Cream Cheese & Preserves

Cubed Seasonal Fruit and Strawberries

Individual Dannon Yogurts with House-made Granola

McCann's Steel-cut Oatmeal with Brown Sugar, Dried Cranberries and Apples

Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

MARRIOT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

BREAKFAST BUFFET

PRESIDENTIAL BREAKFAST BUFFET | \$37 PER PERSON

Individual Orange, Grapefruit & Cranberry Juices

Freshly Baked Mini Bagels, Croissants, Warm Banana Bread with Butter, Cream Cheese & Preserves

Cubed Seasonal Fruits

Individual Yogurts

House-made Almond Raisins with Granola

Scrambled Eggs

Scrambled Egg Whites

Oven Roasted Paprika spiced Breakfast Potatoes with Peppers & Onions

Select (2):

Grilled Ham

Crisp Bacon

Country Sausage (locally sourced)

Chicken Apple Sausage (locally sourced)

Crunchy French Toast with Regular & Sugar-free Syrup

Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



BREAKFAST ENHANCEMENTS

Stations

*Station Attendant included

Omelet Station | \$14 Per Person

Ham, Onions, Tomatoes, Green Peppers, Mushrooms, Spinach, Cheddar & Jack Cheeses, Whole Eggs, Egg Whites and Egg Beaters

Belgian Waffle Station |\$14 per person

Toasted Pecans, Caramel, Chocolate & Strawberry Sauces, Whipped Cream, Butter, Regular & Sugar Free Syrup

Displays

Smoked Salmon & Asparagus Eggs Benedict | \$12 person Poached Egg, Smoked Salmon, Grilled Asparagus, Dill Hollandaise Sauce

Bethesda Smoked Salmon | \$14 per person Sliced Smoked Salmon, Cucumbers, Tomatoes, Red Onions, Chopped Eggs, Cream Cheese, Mini Bagels

a la carte

Bacon, Egg & Cheese croissant (substitute Turkey Bacon upon request) | \$7

Grilled Chicken, Eggs and Cheese Biscuit | \$7

Egg Whites, Tomato, Avocado on a Whole Wheat English Muffin | \$8

Breakfast Burrito with Roasted Potatoes, Green Chili, Pepper Jack Cheese, Tomatillo Salsa | \$6

Cheese Blintzes with Strawberry or Blueberry Sauce | \$7

Fruit Skewers with Honey Lime Dipping Sauce I \$4

House-made Almonds, Raisins, Granola & Greek Yogurt Parfait Shooters | \$5

1

MARRIOT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

BREAKS – A LA CARTE SELECTION





Large Croissants | \$36 per dozen

Blueberry, Banana Nut & Cranberry Muffins | \$36 per dozen

Large Plain, Sesame & Bran Raisin Bagels with Plain & Low-fat Cream Cheese | \$36 per dozen

Doughnuts | \$25 per dozen

Assorted Kind Bars | \$5 each

Individual Bags of Smart Popcorn, Pretzels, Potato Chips | \$4 each

Whole Seasonal Fruit | \$3 each

Seasonal Fruit Smoothie Shooters | \$5 each

Mixed Nuts Shooter | \$5 per shot

Assorted Freshly Baked Cookies, Brownies, Lemon Bar | \$36 a dozen

Vegetable Crudité Shots | \$5 each

Cheese Shooters | \$6 per person

Red Bull or Sugar Free Red Bull I \$6 each

Freshly Brewed House Coffee or Decaffeinated Coffee or Herbal Teas | \$65 per gallon

Freshly Brewed Starbucks Regular or Decaffeinated Coffee or Tazo Teas | \$75 per gallon

HALF DAY BEVERAGE SERVICE | \$7

ASSORTED SOFT DRINKS, ICED TEAS, STILL & SPARKLING WATERS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEAS

ALL DAY BEVERAGE SERVICE | \$14

ASSORTED SOFT DRINKS, ICED TEAS, STILL & SPARKLING WATERS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEAS

ALL PRICES ARE SUBJECT TO 25% TAXABLE SERVICE CHARGE AND 6% MD STATE SALES TAX



MARRIOTT BETHESDA SUITES

6711 Democracy Boulevard | Bethesda, Maryland 20817

BUILD YOUR COFFEE BREAK

*INCLUDES FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & HERBAL TEAS

*ALL BREAKS ARE PRICED FOR UP TO 90 MINUTES OF SERVICE

CHOICE OF (3) SWEET OR SAVORY ITEMS | \$12 CHOICE OF (4) SWEET OR SAVORY ITEMS | \$14 CHOICE OF (5) SWEET OR SAVORY ITEMS | \$16

Sweet Choices

Seasonal Whole Fresh Fruit

Mini Fresh Fruit Martini

Assorted Muffins

Chef made Fruit "Leather"

Frozen Coffee Shots

Mini Dark Chocolate Bars

Chilled Expresso Shooters

Yogurt covered Raisins

Assorted Dannon Yogurts

Assorted Freshly Baked Cookies

Chocolate Chip Brownies

Mini Greek and Banana Parfait Shooters

Assorted Doughnuts

Frozen Grapes

Assorted Candy Bars

Root Beer Floats

Savory Choices

Roasted Pistachio Shots

Granola Bars

Cliff Bars

Assorted Mini Bagels with Cream Cheese & Preserves

Individual Bags of Smartfood Popcorn

Individual Bags of Route 11 Chips

Individual Crudités Shooters with Ranch Dressing

Tortilla Chips & Salsa | add guacamole(\$3)

Assorted Roasted Virginia peanuts

Smoked Salmon Canapes

Dill & Cucumber Bites

Egg Salad Bites

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



PLATED LUNCH

ALL ENTRÉES INCLUDE:

- CHOICE OF SALAD
- ASSORTED FRESHLY BAKED ROLLS
- FRESH SEASONAL VEGETABLES AND STARCH
- DESSERT
- ASSORTED SOFT DRINKS, ICED TEAS, STILL & SPARKLING WATERS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEAS

SALAD (CHOOSE ONE)

CAESAR SALAD

HOUSE-MADE CROUTONS, SHAVED PARMESAN CHEESE CREAMY CAESAR DRESSING

ROASTED BEET & ARUGULA SALAD

ROASTED RED AND GOLDEN BEETS, CRISPY GOAT CHEESE CROUTONS | BALSAMIC VINAIGRETTE

TOMATO CAPRESE SALAD

MIXED GARDEN SALAD

CARROT SPIRALS, GRAPE TOMATO, SLICED CUCUMBER, RED WINE VINAIGRETTE DRESSING

CHICKEN

Herb Roasted ½ Chicken with Garlic Herb Sauce |\$36 Seared Chicken Breast with Mushroom & Pepper Relish |\$36 Maryland Fried Chicken(1 breast and 1 Leg) and White Gravy |\$38

BEEF

Grilled New York Strip Steak with Bacon Dijon Mustard Glaze |\$42 Seared Filet Mignon with Roasted Mushroom Sauce |\$42

SEAFOOD

Maryland Style Jumbo Lump Crab Cakes with Grain Mustard Cream Sauce I \$45 Roasted Mahi Mahi with Tomato & Roasted Pepper Sauce | \$41 Seared Salmon with Lemon Caper Relish | \$39

VEGETARIAN

Grilled Vegetable Tower | \$36 Portabello Mushrooms, Zucchini, Squash, Roasted Red Pepper, Eggplant with a Roasted Tomato Sauce | \$36

Quinoa and Lentil Cake, Leeks, Tomatoes & Mushrooms | \$36

DESSERT (choose one)

Red Velvet cake Chocolate Fudge Cake Fruit Tarts Sliced Fresh Fruits Lemon Cream Cake

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



6711 Democracy Boulevard | Bethesda, Maryland 20817

LUNCH BUFFET



All Lunch Buffets includes
Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Independence Express | \$39

Soup of the Day

Country Garden Salad Seasonal Greens with Sliced Cucumbers, Carrot Spirals, Grape Tomatoes, Balsamic & Ranch Dressings

Warm Farro & Kale Salad

Assorted Gourmet Potato Chips

Choice of 3 Sandwiches:

Turkey, Watercress, Brie, Tomato & Lemon Aoli Grilled Chicken, Roasted Pepper, Hummus, Olive Wrap Fried Tilapia with Arugula and Old Bay Mayo Roasted Tomato, Mozzarella, Basil Pesto & Herb Focaccia Bread Steak, Mushroom & Pepper Sandwich

Chef's Choice of Cake

Soup & Salad Creations | \$34

Chicken Noodle Soup

Assorted Freshly Baked Rolls

Watercress & Arugula, Romaine, Spinach

Salad Bar Toppings to include:

Toasted Almonds, Sliced Red Onions, Bacon Bits Shredded Carrots, Goat Cheese, Sliced Grilled Chicken Sliced Grilled Steak, Croutons, Cucumbers, Tomatoes Kalamata Olives, Shredded Cheddar Cheese Vinegar Balsamic & Ranch Dressings

*Add Grilled Shrimp | \$3.00

Light Potato Salad Green Onion, Cilantro & Olive Oil

Roasted Cauliflower Salad

Mini Fruit Tarts & Chocolate Mouse Cups

All Lunch Buffets are prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum
All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax





All Lunch Buffets includes
Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Market Deli | \$35

Creamy Tomato Soup

Greek Pasta Salad Kalamata Olives, Feta Cheese, Pepperoncini, Roasted Red Pepper, Lemon Basil Dressing

Mixed Green Salad Sliced Cucumbers, Shredded Carrots, Grape Tomatoes Ranch & Red Wine Vinaigrette

Assorted Sun Chips

Beef Pastrami, Roasted Turkey Breast, Virginia Ham Grilled marinated Portabella Mushrooms

Mayo, Mustard, Horseradish, Lettuce, Tomatoes Pickles, Cheddar, Swiss and Provolone Cheeses Hoagie Rolls, Deli Rolls and Sliced Breads

Bites Size Napoleons & Mousse

Italian Buffet | \$45

Italian Wedding Soup

Romaine

Artichokes, Pepperoncini, Olives, Sliced Red Radishes Croutons, Parmesan Cheese, Italian Vinaigrette

Warm Garlic Bread Sticks

Roasted Tomato & Mozzarella Salad Chopped Basil, Extra Virgin Olive Oil, Balsamic Vinegar

Make Your Own Pasta Lunch

Chicken Meat Balls, Spicy Italian Sausage & Peppers Sliced Beef with Caper Butter, Roasted Tomato Tofu, Alfredo, Puttanesca, Pesto Sauces, Parmesan Cheese Linguini, Rigatoni

Cannoli & Eclair

All Lunch Buffets are prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum

MARRIOTT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



All Lunch Buffets includes
Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Chesapeake Buffet | \$48

Maryland Cream of Crab Soup

Arugula & Watercress Salad Roasted Tomatoes, Sliced Cucumber, Shredded Carrots, Old Bay Croutons, Ranch & Red Wine Vinaigrette

Warm Corn Bread

Corn Salad

Maryland - style Jumbo Lump Crab Cakes served with Whole Grain Mustard Cream Sauce

Old Bay Crusted Pan Fried Chicken Breast served with White Cream Gravy

Boiled Fingerling Potatoes

Buttered Green Beans & Baby Carrots

Berger Cookies

Fajita & more | \$44

Chicken Tortilla Soup with Crispy Tortilla Straws

Mixed Green Salad

Roasted Corn, Black Beans, Jicama, Ranch & Cilantro Lime Vinaigrette

Sliced Chicken with Pepper & Onions Sliced marinated Skirt Steak with Peppers & Onions Blackened Tilapia

Pico de Gallo, Pineapple Salsa, Cilantro Lime Cream Guacamole, Shredded Red & Green Cabbage, Shredded Cheddar Cheese, Pepper Jack cheese, Lime Wedges, House Pickled Jalapeno

White Corn Tortillas & Flour Tortillas

Cilantro Lime Rice

Caramel Flan Shooter

All Lunch Buffets are prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum

MARRIOTT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



All Lunch Buffets includes
Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Healthy Eats | \$44

Lentil Soup

Super Food Salad Spinach, Blueberries, Sliced Strawberries, Goat Cheese Pomegranate Vinaigrette

Warm Faro & Kale Salad Roasted Red Peppers, Green Onions, Asparagus

Cucumber & Honeydew Pickled Red Onions, Feta Cheese, Mint Lime Dressing

Grilled Flat Iron Steak with Chermoula Sauce

Seared Maryland Striped Bass

Roasted Chicken with roasted Brussel Sprouts

Cauliflower Rice

Roasted Sweet Potato Hash

Mint & Watermelon Salad

Cheesecake Pops

Noodle Bar | \$49

Assorted piece of California rolls (4 pieces per person)

Iceberg Lettuce, Shredded Carrots, Cucumbers, Green Onions, Ginger Dressings

Build your Ramen Noodle Bowl Fresh Ramen Noodle, Soft poached Eggs, Shredded Cabbage, Mushrooms, Bean Sprouts, Tofu, Poached Chicken, Sliced Jalapeno, Watercress, Sliced Radish seared Pork Belly, Sliced Ribeye Steak, Poached Shrimp, Savory Ramen Broth

White Chocolate & Banana Fried Wontons

Coconut Cake

All Lunch Buffets are prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum

MARRIOTT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

All American Buffet | \$45

Country Garden Salad

Seasonal Greens with Sliced Cucumbers, Carrot Spirals, Grape Tomatoes, Balsamic & Ranch Dressings

Hamburgers

Hot Dogs

Beef Chili

Veggie Patties

Lettuce, Tomatoes, Sliced Red Onion, Diced White Onion, Chef made Pickles, Mayo, Mustard, Ketchup

Sliced Cheeses, Rolls, Buns

Mac & Cheese

Apple Tarts

Root Beer Floats served in Running Man Glasses

All Lunch Buffets are prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum



All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

BOXED LUNCH

\$30 EACH

includes:

Tomato & Mozzarella Salad

Route 11 Potato Chips

Whole Fruit

House-made Pickle Spear

Freshly Baked Cookie

Choice of Soft Drink or Bottle Water

Select up to (3) of the following:

Virginia Ham & Swiss Sandwich Lettuce, Tomato, Dijon Mustard & Rye Bread

Roasted Turkey Watercress, Sliced Tomatoes, Brie, Pesto & Croissant

Herb Roasted Beef & Goat Cheese Wrap Arugula, Pickled Onions, Marinated Tomato

Chick Pea & Spinach Wrap Mashed Cauliflower, Asparagus, Cucumber & Avocado

Grilled Chicken Greek Salad Olives, Feta Cheese, Pepperoncini, Cucumbers



RECEPTION - HORS D'OEUVRES

*COLD

\$4 each piece

Smoked Salmon Mouse Tartlets
Mini BLT Bites with a Cherry Tomato
Tomato Basil Bruschetta over Garlic Crostini
Smoked Salmon with Dill Cream Cheese, Caper toasted Rye Bites
Mozzarella & Blistered Tomato Skewers
Curry Chicken, Almonds & Raisin on Pita Crisp

\$5 each piece

Salmon Poke on a Spoon Smoked Chicken Salad Tartlets Smoked Salmon Pinwheel & Rye Crostini Deviled Eggs & Bacon with Jumbo Lump Crab Meat

\$7 each piece (display only)

Shrimp Cocktail on ice with Cocktail Sauce and Lemon Caper Rémoulade Sushi Old Bay spiced Jumbo Lump Crab Salad in a Phyllo Cup

*HOT

\$6 each piece

Vegetable Spring Roll with Sweet Thai Chili Sauce (display only)
Braised Short Rib wrapped with Applewood Smoked Bacon
Beef Bourguignonne Puff
Chicken Cordon Bleu Puff with Smoked Ham & Swiss
Red Beets & Goat Cheese Flower Pastry with Walnuts
Pork Carnita Taquito with Cilantro & Lime
Broccoli & Vermont Cheddar Puff
Raspberry, Toasted Almonds & Brie Puff
Sesame Chicken Skewers with sweet Thai chili sauce (display only)
Chicken & Lemon Grass Pot Stickers with Soy Sauce

\$7 each piece

Bacon wrapped Scallops with Bourbon Barbeque Glaze Smoked BBQ Pulled Pork encased in a miniature Southern-style Biscuit Mini Roasted Sirloin wrapped in Bacon with Gorgonzola Mini Cuban Sandwich with Pork, Ham, Swiss & Pickles Pulled Jerk Chicken Sandwich on a Sweet Potato Biscuit Risotto Croquettes + Asparagus & Wild Mushrooms Macaroni and Cheese Poppers(vegetarian) Mini Crab Cakes with Old Bay Tartar Sauce

\$8 each piece

Lobster Arancini
Peking Duck Ravioli dusted with Sesame Seeds & Panko Bread Crumb
Dragon Shrimp, Curry & Coconut Milk in a braided Wonton Wrapper
Shrimp Tempura

*must be order in groups of 50 pieces



All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



RECEPTION - DISPLAYS

Fresh Fruit Display | \$8 per person

Cubed Seasonal Fruit with Vanilla Yogurt Dipping Sauce

Vegetable Crudité I \$8 per person

Cucumbers, Red Peppers, Carrots, Baby Tomatoes, Celery, Broccoli Radishes, Buttermilk Ranch & Cilantro Lime Dressings

Spinach, Crab & Artichoke Dip I \$12 per person

served with House-made Tortilla Chips & Grilled Ciabatta Bread

Flat Bread Pizzas | \$13 per person (6 pieces per person)
*Pepperoni, Sausage & Beef, *Tomato, Basil & Mozzarella
*BBQ Bacon Chicken, *Buffalo Shrimp

Antipasto | \$12

Genoa Salami, Prosciutto, Roasted Peppers, marinated Artichoke Hearts, Olives, Balsamic marinated Mushrooms, Mozzarella Baguettes

Charcutier Display Board | \$15

Assorted Local Sausage & Pate (featuring Stachowski & Island Bwoy) Orange Marmalade, Dried Cranberries, Pickled Onions toasted Baguettes.

Domestic Cheese Display | \$13

Cheddar, Swiss, Provolone, Apex Bee Honey, Dried Fruit, Focaccia Bread &

Local Maryland Cheese Display | \$15

Chef's Selection of Local Maryland & Virginia Cheeses Sliced Apples, Orange Marmalade, Crackers, Sliced Baguettes Apex Bee Honey

South of the Border Display | \$16 (based on 1 piece per person)

Beef Barbacoa Taquito

Tri Colored Vegetable Tortillas with Rice and Black Beans Grilled and Marinated Steak Quesadilla Triangle with Pepper Jack House made tortilla chips and salsa

Middle Eastern Display | \$18 (based on 1 piece per person) Red Beets & Goat Cheese Flower Pastry with Walnuts

Gorgonzola, Mediterranean Fig, Caramelized Onion in a Profiterol **Hummus Pastry Star**

Sushi Nigiri | \$24 (based on 4 pieces per person)

Salmon Roll Tuna Roll California roll Cucumber roll Shredded Ginger, Wasabi, Soy Sauce

VIP Coffee Station | \$11 per person

Regular, Decaffeinated Coffee, Herbal Tea Station served with Whipped Cream, Cinnamon Sticks, Sugar Cubes, Chocolate Shavings

VIP Starbucks Coffee Station | \$13 per person

Regular, Decaffeinated Starbucks Coffee, Tazo Tea Station served with Whipped Cream, Cinnamon Sticks, Sugar Cubes, **Chocolate Shavings**

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax





6711 Democracy Boulevard | Bethesda, Maryland 20817 Telephone: 301.897.5600

RECEPTION - STATIONS

"Bethesda" Carving Station (includes attendant)

Bourbon Glazed Ham | \$14 Whole Roasted Turkey Breast | \$15 Herb Crusted New York Strip of Beef, Natural Jus | \$17 Lemon Roasted Filet of Salmon | \$18

"Chevy Chase" Pasta Station | \$17 (includes attendant)

Grilled Chicken, Bay Shrimp, Green Onions, Parmesan Cheese, Chopped Garlic, Spinach, Diced Tomatoes, Capers, Mushrooms, Marinara, Alfredo, Rigatoni, Linguini, Potato & Truffle Tortellini

"Annapolis" Chilled Station | \$22

Classic Shrimp Cocktail Crab Claws Oysters on the Half Shell Cocktail Sauce, Horseradish, Lemon Wedges

"Suites" Sweet Indulgences Station | \$14 (based on 3 pieces per person)

Assortment of Miniature French Pastries Mini Chocolate Mousse Fresh Fruit Tarts Profiteroles Petit Fours

Ultimate Ice Cream Sundae Bar | \$11 (requires attendant per 100 Guests)

Chocolate, Vanilla, Strawberry Ice Cream Caramel, Strawberry, Chocolate Sauces, Chopped Walnuts, Sprinkles, Whipped Cream, Maraschino Cherries

MARRIOT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

WINE BY THE BOTTLE

RED WINES

Line 39, Pinot Noir, CA	\$40.00
Mark West, Pinot Noir, CA	\$44.00
Erath, Pinot Noir, OR	\$52.00
Mohua, Pinot Noir, Central Otago, New Zealand	\$60.00

Merlot

Magnolia Grove by Chateau St. Jean, Merlot, CA	\$36.00
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, CA	\$44.00
St Francis Vineyards, Merlot, CA	\$52.00
Raymond, Merlot, "Reserve Collection", CA	\$85.00

Cabernet Sauvignon

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, CA	\$36.00
Avalon, Cabernet Sauvignon, CA	\$40.00
Aquinas, Cabernet Sauvignon, North Coast, CA	\$56.00
Franciscan, Cabernet Sauvignon, CA	\$64.00
The Hess Collection, Cabernet Sauvignon, CA	\$72.00

M

All Prices are subject to 25% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax

WINE BY THE BOTTLE - CONTINUED

WHITE WINES

Champagne	& Sn	arkling	Wines
CHampagne	<u> </u>	<u> </u>	VVIIICS

Freixenet, Blanc de Blanc, San Sadurni d'Anoia, Spain	\$40.00
La Marca, Extra Dry Prosecco, Veneto, Italy, NV	\$50.00
Mumm Napa, Brut, "Prestige", Napa Valley, CA, NV	\$60.00

Blush and White Specialties

Magnolia Grove by Chateau St. Jean, Rose, CA	\$36.00
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	\$36.00
Magnolia Grove by Chateau St. Jean, Pinot Grigio, CA	\$36.00
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	\$40.00
Brancott, Sauvignon Blanc, New Zealand	\$44.00
Pighin, Pinot Grigio, Grave del Friuli, Italy	\$48.00

Chardonnay

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, CA	\$44.00
Chateau St. Jean, Chardonnay, CA	\$44.00
Meiomi, Chardonnay, Monterey, Santa Barbara, CA	\$48.00
Sonoma-Cutrer, Chardonnay, "Russian River Ranches", Sonoma, CA	\$56.00
Kenwood, Chardonnay, "Six Ridges", Sonoma, CA	\$60.00

All Prices are subject to 25% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax



BEVERAGE BAR

HOSTED BAR

Top Shelf Cocktail	\$9.00 per drink
Premium Cocktail	\$8.00 per drink
Imported Beer	\$7.00 per bottle
Domestic Beer	\$6.00 per bottle
Top Shelf Wine	\$10.00 per glass
Premium Wine	\$9.00 per glass
Assorted Pepsi Products, Fruit Juices	\$4.00 per glass
Still & Sparkling Bottle Waters	\$3.00 per bottle

TOP SHELF CALL BAR

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

TOP SHELF CALL WINES

Stone Cellars by Beringer: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

PREMIUM WELL BAR

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac

PREMIUM WELL WINES

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

DOMESTIC & IMPORTED BEERS

Sam Adams Boston Lager, Bud Light, Miller Lite, Heineken, Dogfish Head 60-Minute IPA, Yeungling

*Bartender Fee

\$175 for 4 hours minimum per bar \$50 for each additional hour

All Prices are subject to 25% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax



MARRIOTT BETHESDA SUITES

6711 Democracy Boulevard | Bethesda, Maryland 20817

BEVERAGE BAR - CONTINUED

OPEN BAR

Top Shelf Bar \$20 (1 hour)

\$27 (2 hour)

\$34 (3 hour) \$40 (4 hour)

Premium Bar \$17 (1 hour)

\$23 (2 hour)

\$29 (3 hour)

\$35 (4 hour)

Champagne Toast \$5.00 per person

Continuous House Wine Service with Dinner \$15 per person

TOP SHELF CALL BAR

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

TOP SHELF CALL WINES

Stone Cellars by Beringer: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

PREMIUM WELL BAR

Smirnoff Vodka, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac

PREMIUM WELL WINES

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

DOMESTIC AND IMPORTED BEERS

Sam Adams Boston Lager, Bud Light, Miller Lite, Heineken, Dogfish Head 60-Minute IPA, Yuengling

*Bartender Fee

\$175 for 4 hours minimum per bar \$50 for each additional hour

All Prices are subject to 25% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax



BETHESDA MARRIOTT SUITES

6711 Democracy Boulevard | Bethesda, Maryland 20817

BEVERAGE BAR - CONTINUED

CASH BAR

Top Shelf Cocktail	\$11.00 per drink
Premium Cocktail	\$10.00 per drink
Imported Beer	\$9.00 per bottle
Domestic Beer	\$7.00 per bottle
Top Shelf Wine	\$10.00 per glass
Premium Wine	\$9.00 per glass
Assorted Pepsi Products, Fruit Juices	\$4.00 per glass
Still & Sparkling Bottled Waters	\$3.00 per bottle

TOP SHELF CALL BAR

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

TOP SHELF CALL WINES

Stone Cellars by Beringer: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

PREMIUM WELL BAR

Smirnoff Vodka, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac

PREMIUM WELL WINES

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

DOMESTIC & IMPORTED BEERS

Sam Adams Boston Lager, Bud Light, Miller Lite, Heineken, Dogfish Head 60-Minute IPA, Yeungling

- *Bartender Fee (each)
- *Cashier Fee (each)

\$175 for 4 hours minimum per bar \$50 for each additional hour

Cash Bar Prices includes 24% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax



6711 Democracy Boulevard | Bethesda, Maryland 20817 Telephone: 301.897.5600

BEVERAGE BAR - CONTINUED

OPEN BEER & WINE BAR

PREMIUM WELL	TOP SHELF CALL
One Hour - \$14	One Hour - \$16
Two Hours - \$20	Two Hours - \$22
Three Hours - \$26	Three Hours - \$28
Four Hours - \$32	Four Hours- \$34
Five Hours- \$38	Five Hours - \$40

PREMIUM WELL WINES

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

TOP SHELF CALL WINES

Stone Cellars by Beringer: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

DOMESTIC & IMPORTED BEERS

Sam Adams Boston Lager, Bud Light, Miller Lite, Heineken, Dogfish Head 60-Minute IPA, Yeungling

*Bartender Fee

\$175 for 4 hours minimum per bar \$50 for each additional hour

All Prices are subject to 25% Taxable Service Charge, 9% Alcohol Sales Tax and 6% Maryland State Sales Tax



PLATED DINNER

all entrées include:

Choice of Salad Soup (\$2.00) Assorted Dinner Rolls Chef's Choice of Fresh Seasonal Vegetables and Starch Dessert Assorted Soft Drinks, Iced Teas, and bottled waters coffee and Taylor of Harrogate hot tea service

Salads

Caesar Salad with House-made Croutons, Shaved Parmesan Cheese with Creamy Caesar Dressing Spinach & Baby Arugula Salad with Almonds, Blueberries, Blue Cheese with Pomegranate Vinaigrette Mixed Garden Salad with Teardrop Tomatoes, Cucumber with Balsamic Dressing

Dinner Duo's

Petit Seared Filet Mignon & Lump Crab Cake with Garlic Mushrooms, Lemon Beurre Blanc | \$62 Petit Grilled Filet Mignon with Garlic Mushrooms and Jumbo Shrimp Scampi | \$60 Grilled Chicken Breast & Oven Roasted Salmon with Dill Tomato Butter | \$56

Meat Entrée

Seared Beef Filet topped with Port Wine Gorgonzola Reduction | \$ 54 Grilled New York Steak with Garlic Mushrooms | \$52

Poultry Entrée

Crispy Maryland Chicken Breast stuffed with Lump Crabmeat topped with Lemon Butter Sauce | \$48
Tuscan Grilled Chicken stuffed with Wild Mushrooms, Asparagus and Artichoke Hearts with a Blister Tomato & Basil Sauce | \$46

Seafood Entrée

Maryland-style Jumbo Lump Crab Cakes with Grain Mustard Sauce | \$50 Grilled Salmon, White Wine & Basil Reduction topped with a Fresh Tomato and Red Onion Relish | \$46

Vegetarian Entrée

Grilled Vegetable Tower, Zuchini, Squash, Roasted Red Pepper, Eggplant with a Roasted Tomato Sauce | \$46 Quinoa & Lentil Cake, Leeks, Tomatoes & Mushrooms | \$46

Desserts

Chocolate Mousse Tart with Strawberry Compote Traditional Crème Brulee with Fresh Berries White Chocolate Raspberry Cheesecake

Dessert Enhancements

Tiramisu | \$3 Chocolate Crème Brulee with Fresh Berries | \$3 Triple Chocolate Cake | \$3 Trio of Sorbets | \$3

MARRIOT

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax

6711 Democracy Boulevard | | Bethesda, Maryland 20817 Telephone: 301.897.5600

DINNER BUFFET

Soup (choose one)

Minestrone Maryland Crab Creamy Roasted Tomato Bisque Italian Wedding

Salads (choose one)

Country Green Salad: Radicchio, Romaine, Arugula Greens tossed with Cucumbers, Tomatoes, Bermuda Onions, Garlic Croutons Spinach Salad: Baby Spinach tossed with Fresh Berries, toasted Pine-nuts, Shaved Red Onions Caesar Salad: Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Tear-drop Tomatoes

Dressings

Buttermilk Ranch Balsamic Vinaigrette

Proteins & Seafood

*choose (2 Items) \$65 | choose (3 Items) \$68

Poultry

Chicken Florentine stuffed with Spinach, Asiago Cheese with Lemon Butter Sauce Tuscan Chicken with Wild Mushrooms, Asparagus, Artichokes

Meat

Grilled Skirt Steak with Mushroom Glaze di Viande Roasted Prime Rib with Caramelized Onions, Bacon, Blue Cheese Butter

Pork

Seared pork chop with Caramelized Apple Relish

Fish

Salmon with Pineapple Salsa Maryland Striped Bass

Starches (choose one)

Garlic Herb roasted Fingerling Potatoes Garlic Mashed Potatoes Cauliflower Rice Cranberry Wild Rice Pilaf

Vegetables (choose one)

Green Beans Almondine Butter tossed Asparagus Roasted Brussels Sprouts Baby Carrots

Desserts (choose two)

Classic New York Cheesecake
White Chocolate Cheesecake
Red Velvet Cake
Chocolate Fudge Cake
Lemon Layer Cake
Carrot Cake with Cream Cheese Frosting
Tiramisu

Assorted Soft Drinks, Iced Teas, Still & Sparkling Waters, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

The Dinner Buffet is prepared for a minimum of 10 Guests. Additional Charge of \$5 per person if below the minimum

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



MARRIOTT BETHESDA SUITES

6711 Democracy Boulevard | Bethesda, Maryland 20817 Telephone: 301.897.5600

TECHNOLOGY A LA CARTE EQUIPMENT

SCREENS	
6'x6' Screen 8'x8' Screen 7'x12' Screen	\$100 \$125 \$300
VIDEO EQUIPMENT	
LCD Projector 2500 Lumens LCD Projector 4000 Lumens LCD Support Package includes Screen, Power Strip & Extension Cord, VGA or HDMI Cables, Technical Assistance	\$500 \$700 \$200
42" Flat Screen Monitor with Stand 60" Wall Mounted Flat Screen Monitor Laptop	\$285 \$325 \$300
AUDIO EQUIPMENT	
Wireless Handheld Microphone Wireless Lavaliere Microphone Push to Talk Microphone Push to Talk Control Unit 4 Channel Mixer 6 Channel Mixer House Sound Patch Polycom Speaker Phone Getner Box System	\$165 \$165 \$110 \$170 \$100 \$125 \$115 \$215 \$250
MEETING ACCESSORIES	
Lucite Podium Lucite Podium with Podium Microphone POST-IT Flipchart Package Additional POST-IT Flipchart Pad Flipchart Stand (only)	\$100 \$180 \$90 \$30 \$15
White Board Package Easel (each) Power Strip & Extension Cord	\$70 \$12 \$16
Wireless Clicker	\$30
OTHER ITEMS	
Uplight (each) Webcasting Outside AV Fees	\$60 Call Call
LABOR	

All Prices are subject to 25% Taxable Service Charge and 6% Maryland State Sales Tax



MARRIOTT BETHESDA SUITES

*Monday thru Friday - (6) Hours minimum

*Saturday & Sunday - (6) Hours minimum

6711 Democracy Boulevard | Bethesda, Maryland 20817

Telephone: 301.897.5600

Audio Visual Technician

\$90 per hour

\$110 per hour

TECHNOLOGY – WIFI, CONTINUED



WiFi Quick Guide

The Property Quick Guide is a resource available for each hotel outlining its internet capabilities, pricing structure and available support. This guide will assist in ensuring the WiFi needs for each and every meeting is thoughtfully planned shead of time to allow for a seam ess execution.

品 NETWORK HIGHLIGHTS

The installed wireless network supports up to 100 devices.

Additional capacity is available with advance notice.

The Meeting Network is iso ated from the Public and Guest Room networks.

Bandwidth Packages are built to ensure each user has the same experience and cannot be influenced by other groups on the network.

PORTAL/LOGIN PAGE

Internet Access is provided through a Captive Portal webbage with passoode prompt.

The portal page can be bypassed and should be discussed with the Hotel.

BANDWIDTH

Available bandwidth in the Meeting Space is

Additional bandwidth requires advance notice and may be an additional charge.

QUALIFYING BASIC WIFI ACCESS

Question	To offer Basic WiFi pricing without further discovery:	
How many people (or devices if known)?	Must be less than or equal to 100	
Will the group be using internet for more than just general internet browsing and simple email?	Answer should be NO	
Will any wired connections be required?	Answer should be NO	
Is internet critical to the success of the meeting?	Answer should be NO	

TECHNOLOGY

- Public IP Addresses
- Custom VLANs (dry if necessary)
- Custom Security
- Custom Wireless Network Names
- Custom Portal Page Graphics
- Content Management Services
- Audience Response Systems
 Streaming Content and Webcasting
- Services

SUPPORT

On-site technical support is provided by the Hotel.

The network is managed and monitored 24/7/365 by Hotel Network Provider.

What happens if I want to bring my own network?

Please work with your on-site technician.



TECHNOLOGY – WIFI, CONTINUED

Marriott Bethesda Suites WiFi Grid

MEETINGS OF 1 TO 100 ATTENDEES

	Daily Wireless Int	y 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	\$20/person (up to 8 Mbps)	\$15/person (up to 3 Mbps)	
28-50	\$15/person (up to 12 Mbps)	\$10/person (up to 5 Mbps)	
51-100	\$10/person (up to 22 Mbps)	\$5/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
 Bandwidth is based on an estimated 2.5 devices per person
- · All pricing is exclusive of Service Charge
- Wired access priced separately



ARRIOTT Group Bandwidth Reports are available at this property.

MEETINGS OF 101+ ATTENDEES

Bandwidth is sold as a dedicated block for a group to share and will be served for unlimited users for a single price. Additional rental equipment is added as essentia, labor is added and required for wired connections. Additional fees may be applied for equipment, labor and wired connections.

Glossary of Terms

Customer FAQ

CONTACT INFORMATION

For further questions, assistance or additional customization with your Internet Services, please contact Event Management Team, 301.897.5600.



