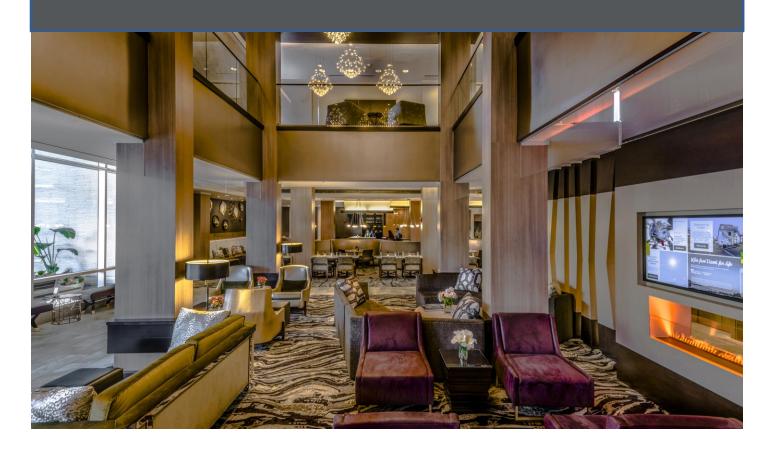


EXPLORE OUR FLAVORS





BREAKFAST

CONTINENTAL BREAKFASTS

THE CONTINENTAL

Assorted Bagels and Muffins with Butter & Preserves Assorted Cereals Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Orange, Apple and Cranberry Juice

\$20.00 per person++

THE EXECUTIVE

Sliced Seasonal Fresh Fruit Platter Yogurt, Berry & Granola Parfaits Granola Bars **Assorted Cereals** Assorted Bagels, Muffins and Croissants Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Herbal and Flavored Tazo® Teas Orange, Apple and Cranberry Juices

\$28.00 per person++

BREAKFAST BUFFETS

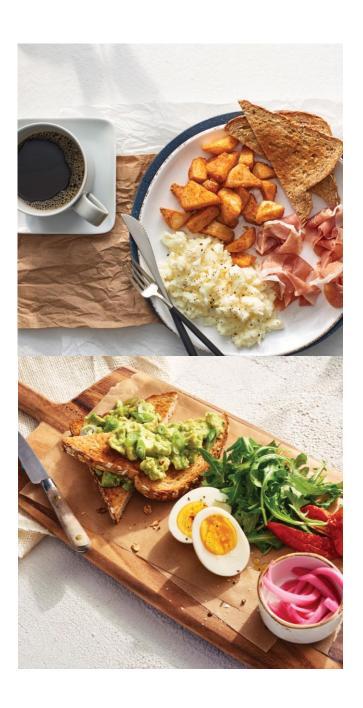
THE CLASSIC

Sliced Seasonal Fresh Fruit Platter Scrambled Eggs Bacon, Turkey Bacon or Sausage (select one) Home Fried Potatoes Assorted Bagels and Muffins with Butter & Preserves **Assorted Cereals** Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Orange, Apple and Cranberry Juices

\$30.00 per person++



A GOOD BREAKFAST INSPIRES A GREAT MORNING



THE COURTYARD

Sliced Seasonal Fresh Fruit Platter
Scrambled Eggs
Bacon or Turkey Bacon or Sausage Patties (select one)
Home Fried Potatoes
Waffles or Buttermilk pancakes with Maple Syrup
Assorted Bagels and Muffins with Butter & Preserves
Assorted Cereals
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Teas
Orange, Apple and Cranberry Juices

\$34.00 per person++

THE PREMIER

Sliced Seasonal Fresh Fruit Platter
Omelet Station with Omelets made to order
Buttermilk Pancakes
Bacon or Turkey Bacon or Sausage Patties (select one)
Home Fried Potatoes
Waffles with Maple Syrup
Yogurt, Berry & Granola Parfaits, Assorted Cereals
Assorted Bagels and Muffins with Butter & Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Tazo® Teas
Orange, Apple and Cranberry Juices

\$40.00 per person++

There is a 20 person minimum on Breakfast and Continental Breakfast Buffets.

++ indicates plus 20% service charge and 6% state sales tax



LUNCH

PLATED LUNCH

All plated Lunches are served with mixed green salad with Ranch and Balsamic Vinaigrette dressing, rolls & butter and dessert. Beverage service includes freshly-brewed regular and decaffeinated coffee, a selection of herbal and flavored hot teas or iced tea.

ENTREES:

AMARETTO CHICKEN

Tender breast of chicken sautéed with a blend of spices, Garlic Mashed Potatoes and Seasonal Vegetables

\$28.00

PASTA PRIMAVERA

Penne pasta tossed with fresh vegetables in a creamy Alfredo or Marinara Sauce

\$28.00

RAVIOLI

Cheese filled ravioli in a rich, meaty Bolognese Sauce

\$28.00

MAHI PUTANESCA

Pan seared Mahi-Mahi seasoned with oregano & garlic then topped with a savory Mediterranean relish. Served with sautéed spinach and mushroom risotto

\$35.00

ARGENTINEAN BEEF

Juicy Prime Rib, slow-roasted in Argentinean spices. Served with herb-roasted red bliss potatoes and grilled zucchini

\$38.00

GRILLED ATLANTIC SALMON

Fresh, herb-crusted salmon grilled and served over saffron rice and Normandy Vegetables

\$38.00

DESSERTS (SELECT ONE)

Chocolate Mousse Cake, New York Cheesecake, Tiramisu, Berry Cups



A MIDDAY REFRESH



BUFFET LUNCH

There is a 20 person minimum for Lunch Buffets. Buffets are designed to be consumed at the time of service. Carry-out containers will not be available due to serve-safe considerations.

THAT'S A WRAP

Fresh Seasonal Fruit Salad
Tomato and Basil Soup
Pesto Pasta Salad and Coleslaw, A Platter of Assorted Wraps
including: Chicken Salad, Tuna Salad, Turkey Breast and Grilled
Vegetables rolled in Assorted Tortillas
Potato Chips and Cole Slaw
Fresh-baked Cookies and Brownies
Coffee, Tea and Soft Drinks

\$38.00 per person++

FRIENDSHIP HEIGHTS CORNER DELI

Choice of Soup (select one): Chicken Noodle, Tomato Basil or Minestrone

Tossed Salad with Ranch and Balsamic Vinaigrette dressing Platters of assembled Sandwiches: Tuna on Kaiser Rolls, Turkey & Swiss, Roast Beef & Cheddar, Chicken Caesar Wrap and Veggie Wrap

Terra Chips and Cole Slaw Fresh-baked Cookies and Brownies Coffee, Tea and Soft Drinks

\$42.00 per person++



DINNER

PLATED DINNERS

All plated Lunches are served with mixed green salad with Ranch and Balsamic Vinaigrette dressing, rolls & butter. Beverage service includes freshly-brewed regular and decaffeinated coffee, a selection of herbal and flavored hot teas or ired tea.

Dinner Entrees include a choice of Vegetables, Side Dish and Dessert

ENTREES:

CHICKEN PICCATA:

Grilled boneless chicken breast served with lemon caper wine sauce

\$48.00

SALMON ORLEANS:

Fresh served fillet of baked salmon smothered in a tangy seafood béchamel sauce

\$51.00

NEW YORK STRIP STEAK:

10 oz. NY Strip Steak presented with a Pinot Noir-wild Mushroom sauce

\$60.00

MARE E TERRA:

5 oz Filet Mignon topped with 3 Jumbo Shrimp in a roasted pepper sauce

\$58.00

SIDE DISH (SELECT ONE)

Roasted Red Potatoes, Garlic Mashed Potatoes, Risotto Basilico, Wild Rice Pilaf

VEGETABLES (SELECT ONE)

Mixed Seasonal Vegetables, Garlic Marinated Green Beans, Zucchini & Squash Medley, Grilled Asparagus or Steamed Broccoli

DESSERTS (SELECT ONE)

Chocolate Mousse Cake, New York Cheesecake, Tiramisu, Berry Cups



A MEAL BRINGS PEOPLE TOGETHER



BUFFET DINNERS

There is a 25 person minimum for Dinner Buffets. Buffets are designed to be consumed at the time of service. Carry-out containers will not be available due to serve-safe considerations.

THE MAYFAIR DINNER BUFFET

Mixed Green Salad with Ranch and Balsamic Vinaigrette Dressings

Rolls and Butter

Entrees (Select Two):

Seafood Pasta, Chicken Piccata, Chicken Chesapeake, Salmon Lymone, Sliced Prime Rib of Beef with wild Mushroom Sauce

Side Dishes (Select Two): Saffron Rice, Mushroom Risotto, Garlic Mashed Potatoes, Herb-roasted Red Bliss Potatoes, Grilled Asparagus, Broccoli Au Gratin, Seasonal Fresh Vegetables

Dessert (Select One)

Caramel Cake, Chocolate Tuxedo Cake, Lemoncello Cake, Chocolate Mousse Cups or Tiramisu

Freshly brewed regular and decaffeinated coffee, hot or ice tea

\$45.00 per person++

THE COURTYARD DINNER BUFFET

Mixed Green Salad with Ranch and Balsamic Vinaigrette Dressings

Rolls and Butter

Entrees (Select Three):

Agnolotti Alla Panna, Chicken Rosmarino, Chicken Parmesan, Salmon Piccata, Roast Beef Bordelaise Side Dishes (Select Two): Jasmin Rice, Garlic Mashed Potatoes, Herb-roasted Red Bliss Potatoes, Penne Pasta in Tomato-Basil Sauce, Steamed Broccoli, Sauteed Spinach, Seasonal Fresh Vegetables

Dessert (Select One): Caramel Cake, Chocolate Tuxedo Cake, Lemoncello Cake, Chocolate Mousse Cups or Tiramisu Freshly brewed regular and decaffeinated coffee, hot or ice tea.

\$52.00 per person++



MEETING

THE PREMIUM ALL-DAY PACKAGE

THE CONTINENTAL

Assorted Bagels and Muffins with Butter & Preserves Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Bottled Juices including Orange, Apple and Cranberry

MID-MORNING REFRESH

Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Bottled Juices including Orange, Apple and Cranberry

TWO ENTRÉE LUNCH BUFFET (SELECT TWO)

Garden Fresh Tossed Salad Rolls and Butter Entrees (select Two):

- Chicken Franchaise OR Baked Citrus Salmon
- Penni Pasta Primavera OR Tuscany Style Roast Beef

Select One:

Roasted Redskin Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf

Select One

Mixed Seasonal Vegetables or Broccoli Au Gratin Assorted Cakes and Pies

PM SNACK BREAK

Cake Pops ,Terra Chips ,Hummus and Pita Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas

\$68.00 per person++



FOCUS, CONCENTRATE ON YOUR MEETING



THE FRIENDSHIP HEIGHTS ALL-DAY PACKAGE

THE CONTINENTAL

Assorted Bagels and Muffins with Butter & Preserves Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Bottled Juices including Orange, Apple and Cranberry

MID-MORNING REFRESH

Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas

CHOOSE YOUR BUFFET (SELECT ONE)

BETHESDA WRAP BUFFET

Tomato and Basil Soup Pesto Pasta Salad and Coleslaw A Variety of Wraps: Chicken Salad, Tuna Salad, Turkey Breast and Grilled Vegetables rolled in Assorted Tortillas Assorted Cakes

WISCONSIN DELI BUFFET:

The Chef's Selection of Soup Platters of Assorted Sandwiches Coleslaw and Pasta Salad Potato Chips and Pretzels The Chef's Selection of Desserts

PM SNACK BREAK:

Assorted Cookies including Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar Freshly Brewed Regular and Decaf Coffee Assorted Herbal and Flavored Teas Assorted Soft Drinks and Bottled Water

\$60.00 per person++



Coffee and Refreshment Breaks

AM COFFEE BREAK

Freshly Brewed Regular and Decaffeinated Coffee Assorted Herbal and Flavored Teas Apple and Cranberry and Orange Juices

\$15.00 per person++

AM EXECUTIVE BREAK

Assorted Granola and Nutri-grain Bars Fresh Whole Fruits Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Herbal and Flavored Tazo® Teas Bottled Juices including Orange Apple and Cranberry

\$20.00 per person++

AM ENERGIZER

Fresh Whole Fruit
Shortbreads
Chocolate Dipped Biscottis
Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Tazo® Teas
Assorted Soft Drinks and Bottled Water
\$25.00 per person++

PM COFFEE BREAK

Freshly Brewed Starbucks
Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Teas
Assorted Soft Drinks and Bottled Water

\$15.00 per person++





CHEVY CHASE PM BREAK

Fresh Berries and side of Whip Cream
Pomegranate – Passion Fruit Juice
Pomegranate and Chocolate Cupcakes
Cake Pops
Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Tazo® Teas
Assorted Soft Drinks and Bottled Water
\$28.00 per person++

PM HEALTHY BREAK

Fresh Fruit Skewers
Roasted Red Pepper Hummus with Pita Chips
Roasted Garlic Hummus with Pita Chips
Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee
Assorted Herbal and Flavored Tazo® Teas
Assorted Soft Drinks and Bottled Water
\$24.00 per person++

ENHANCEMENTS:

Omelet Station* \$8 per person Made to Order

Waffle Station* \$8 per person Prepared to Order

Oatmeal, Brown Sugar and Raisins \$6 per person

Parfaits \$4 each Seasonal Berries

Citrus Greek Egg and Cheese Croissant Sandwich \$5 each

Ham English Muffin Sandwich \$5 each

Breakfast Burrito \$5 each

Grilled Vegetable Frittata \$6

Eggs Benedict \$6 each

Short Rib Hash, Poached Egg, Hollandaise \$8

Smoked Salmon Display \$12 per person Bagels with Tomato, Onion, Capers



HORS D'OEUVRES

HORS D'OEUVRES

Prices based on 50 pieces. Appetizers can be passed by a server for an additional fee of \$100.

Caprese Sticks*^ Chicken Kabobs Crab Cakes Miniature Assorted Quiche Scallops wrapped in Bacon Shrimp Kabobs* Shrimp Spring Rolls Spanikopitas^	\$220++ \$220++ \$225++ \$175++ \$240++ \$225++ \$235++ \$200++
Vegetable Spring Rolls	\$170++

(*Gluten Free, ^Vegetarian, *^Both)

PRESENTATION PLATTERS

All presentations accommodate approximately 25 guests

HUMMUS PLATTER

Verity of Fresh hummus to include with pita triangles and garnished with olives and red peppers \$100++

VEGETABLE CRUDITÉS

A medley of seasonal fresh vegetables and dips \$100++

SEASONAL FRESH FRUIT DISPLAY

Sliced seasonal fresh fruits presented with sweet yogurt dip \$125++

DESSERTS

Items priced by quantity or per piece.

MINIATURE DESSERTS

Eclairs, Petit Fours, Tiramisu, Napoleons, Mini Chocolate Mousse Cups, Strawberry or Blueberry Tarts, Chocolate Covered Strawberries (white or milk chocolate)

\$45 per dozen++

PLATED DESSERTS

Chocolate Cake, New York Style Cheesecake, Tres Leches Cheesecake, Chocolate Mousse, Apple Tarts \$4.50 each++

Whole Cakes and Pies available upon request





CARVING AND ACTION STATIONS

All stations are priced per person and designed for two hours of service. One chef-attendant per 50-75 quests

HERB-CRUSTED PRIME RIB OF BEEF

with Au Jus, Horseradish Cream Sauce and miniature rolls - \$18.00 per person++ plus a Chef-Attendant at \$150.

SMOKED TURKEY BREAST (all white meat)

with Homemade Gravy, Cranberry Chutney and miniature rolls - \$15.00 per person++ plus a Chef-Attendant at \$150.

ROASTED LEG OF LAMB

with Rosemary Demi-glace, Mint Jelly and miniature rolls - \$15.00 per person++ plus a Chef-Attendant at \$150.

HONEY BAKED HAM

with Horseradish Cream Sauce, Dijon Mustard, Mayonnaise and miniature rolls - \$15.00 per person++ plus a Chef-Attendant at \$150.

POSITIVELY PASTA

Penne and Fettuccini Pastas with Meatballs and Julienned Grilled Chicken, Tomato-Marinara and Alfredo Sauces; condiments including Mushrooms, Bell Peppers, Olives and Shredded Parmesan Cheese - \$20.00 per person++ plus a Chef-Attendant at \$150.

ADD SEAFOOD: Scallops or grilled Shrimp for an additional \$5 per person++

FANTASTIC FAJITAS

Marinated slices of Beef and Chicken grilled to order; with Fresh Onions, Bell Peppers, Lettuce, Pico de Gallo, Guacamole, Sour Cream, Fiesta Rice, Black Beans and Flour Tortillas at \$22.00 per person++ plus a Chef-Attendant at \$150

ADD SEAFOOD: Scallops or grilled Shrimp for an additional \$5 per person++

TOTALLY TEX-MEX

Build your own Taco and Nacho plate with Seasoned Ground Beef, Fresh Onions, Bell Peppers, Shredded Cheeses, Guacamole, Sour Cream, Fresh Salsa, Jalapenos and Tricolor Nacho Chips, Flour and Corn Tortillas and Taco Shells - \$20.00 per person++



MEETING SPACE

MEETING & EVENT SPACE

Four Meeting Rooms totaling 3072 square feet | Built-in LCD Projectors and Screens and Flat Panel TV's | FREE WiFi

LOCAL COMPANIES

Microsoft 2 blocks | GEICO 3 blocks | National Institutes of Health 3 mi | National Naval Medical Center 3 mi | Sibley Memorial Hospital 3 mi | American University 3 mi | Washington College of Law 3 mi | Fannie Mae 3 mi | Reagan National Airport (DCA) 10 mi | Dulles International Airport (IAD) 25 mi | Baltimore Washington International Airport (BWI) 37 mi

DIRECTIONS

FROM THE NORTH Follow I-95 S and I-495 W to Exit 33 MD-185 S/Connecticut Ave 2 miles. Turn Right on Bradley Boulevard. Turn Left on Wisconsin Avenue. Hotel is 1 mile on right. FROM THE SOUTH Follow I-95 N and I-395 N to I-495 N to Exit 39 MD-190 E/River Rd toward Washington 2.5 miles. Turn left onto Goldsboro Rd 1 mile. Turn right onto Bradley Blvd 1 mile. Turn right onto MD-355 S/Wisconsin Ave 1 mile. Hotel is 1 mile on right.

ABOUT THIS VENUE

A successful meeting or conference is made possible in our venues in Chevy Chase, Maryland

Our culinary team and event planners are ready to help bring your event to life near Bethesda

Enhance your event with the help of our AV equipment and complimentary high-speed Wi-Fi

Grab drinks from The Bistro and indulge in a happy hour under the sky on our outdoor terrace

Gather in our Mayfair Ballroom for a successful conference with up to 300 of your colleagues

Reserve a block of 10 or more rooms for your company meeting and receive a special group rate



LOCATION

The Courtyard by Marriott Chevy Chase is just three blocks from the Friendship Heights Metro Station (red line) in the shopping and dining district of Chevy Chase. Our amenities include complimentary, high speed, wireless Internet access in all guestrooms and meeting space, a full service restaurant, 24 hour lobby market, 24 hour business center and 24 fitness room.



	DIM. (L X W)	AREA(FT²)	HEIGHT	BANQ.	THTR.	CONF.	REC.	CLASS	U-SHAPE	H SQ.	DINNER DANCE
GRAND BALLROOM	130.0' x 115.0'	15,001	22.1′	800	1000	XX	900	604	XX	XX	XX
SOUTH CONVENTION LOBBY COATROOM	XX	350	XX	XX	XX	XX	XX	XX	XX	XX	XX
GRAND BALLROOM 1	130.0' x 57.5'	7,500	22.1′	350	500	XX	500	302	XX	XX	XX
GRAND BALLROOM 2	130.0' x 57.5'	7,500	22.1′	350	500	XX	500	302	XX	XX	XX
GRAND BALLROOM FOYER	167.0' x 18.0'	1,200	10.1′	XX	XX	XX	XX	302	XX	XX	XX
SOUTH CONVENTION LOBBY	120.0' x 54.0'	6,000	22.0′	250	XX	XX	450	302	XX	XX	XX
NORTH CONVENTION LOBBY	80.0' x 46.0'	4,600	22.0′	XX	XX	XX	XX	302	XX	XX	XX
TOWER COURT A	36.0' x 28.0'	1,000	19.0′	60	66	34	70	50	34	40	XX
TOWER COURT B	36.0' x 28.0'	1,000	19.0′	60	66	34	70	50	34	40	XX
TOWER COURT C	36.0' x 28.0'	1,000	19.0′	60	66	34	70	50	34	40	XX
TOWER COURT D	46.0' x 28.0'	1,200	19.0′	80	84	34	90	65	34	40	XX
WINDOWS	70.0' x 45.0'	3,150	20.0'	170	180	50	200	100	44	50	XX