



MARRIOTT
WASHINGTON
GEORGETOWN



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

GEORGETOWN CONTINENTAL | \$35

Prices Are Per Person and Based On 1 Hour Of Service

Chef's Selection of House Baked Muffins and Croissants, Jams, Cream Cheese, Butter
Chocolate Chip and Blueberry Muffins, Mini Butter Croissants and Chocolate Croissants

Tyson's Plain and Everything Bagels

Honey Grain and Sourdough Bread

Seasonal Whole and Cubed Fruit

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice

GEORGETOWN DELUXE CONTINENTAL | \$42

Prices Are Per Person and Based On 1 Hour of Service

In addition to the offerings included in the Georgetown Continental:

Steel Cut Oatmeal

Toasted Coconut, Toasted Almonds, Golden Raisins, Cranberries, Brown Sugar, Honey

Greek Yogurt Bar

Berries, Granola, Nuts, Dried Fruit

Customary 25% taxable service charge and 10% sales tax added to food & beverage



WASHINGTON MARRIOTT GEORGETOWN

1221 22nd Street, NW, Washington, D.C. 20037

t: 202. 872. 1500 e: www.marriottgeorgetown.com

meetings  imagined

BREAKFAST BUFFET

ALL AMERICAN | \$44

Chef's Selection of House Baked Muffins and Croissants, Jams, Cream Cheese, Butter
Chocolate Chip and Blueberry Muffins, Mini Butter Croissants and Chocolate Croissants

Tyson's Plain and Everything Bagels

Honey Grain Bread and Sourdough Bread

Seasonal Whole and Cubed Fruit

Steel Cut Oatmeal

Toasted Coconut, Toasted Almonds, Golden Raisins, Cranberries, Brown Sugar, Honey

Cage Free Scrambled Eggs

Smoked Bacon and Pork Sausage

Fingerling Potatoes and Leeks

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice

A Fee of \$150.00 Will Be Added For Parties Less Than 20 People

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BREAKFAST BUFFET

THE ELLINGTON | \$49

Chef's Selection of House Baked Muffins and Croissants, Jams, Cream Cheese, Butter
Chocolate Chip and Blueberry Muffins, Mini Butter Croissants and Chocolate Croissants

Tyson's Plain and Everything bagels

Honey Grain Bread and Sourdough bread

Seasonal Whole and Cubed Fruit

Steel Cut Oatmeal

Toasted Coconut, Toasted Almonds, Golden Raisins, Cranberries, Brown Sugar, Honey

Greek Yogurt Bar

Berries, Granola, Nuts, Dried Fruit

Multigrain Pancakes

Sugar Free Syrup and Berries

Cage Free Scrambled Eggs

Chicken Apple Sausage

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice

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BREAKFAST ENHANCEMENTS

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Items Below To Be Added In Addition To an Existing Continental Breakfast or Breakfast Buffet

Breakfast Burrito | \$10

Cage-Free Scrambled Eggs, Peppers, Andouille Sausage, Cilantro, Pepper Jack Cheese served with Pico de Gallo & Salsa

Greek Yogurt Berry Parfait | \$8

Mixed Berries, Agave Syrup, Housemade Granola

Scrambled Egg Bites | \$7

Focaccia Bread, Roma Tomatoes, Cage-Free Eggs, Mozzarella Cheese

Healthy Breakfast Bowl Station | \$20

Quinoa, Farro, Brown Rice

Avocado, Almonds, Mushrooms, Spinach, Scallions, Pico de Gallo, Basil Pesto, Poached Eggs to Order

Open Face Smoked Salmon Bagel Bites | \$8

Mini Bagel, Herbed Cream Cheese, Smoked Salmon, Capers

Buttermilk Breakfast Tart with Bananas and Walnuts | \$9

Sundried Tomato Leek Quiche | \$10

Golden Malted Pancakes | \$9

Berries, Syrup, Whipped Cream

Fresh Cut Fruit | \$8

Buttermilk Waffles | \$9

Berries, Syrup, Whipped Cream

French Toast Brioche | \$9

Berry Compote, Whipped Cream

Omelet Station | \$18

Locally Sourced Tomatoes and Mushrooms, Onion, Peppers, Spinach, Diced Ham, Bacon, Cheddar Cheese, Cage-Free Eggs

Attendant required: \$175

Mini Waffle Station | \$16

Berries, Whipped Cream, Maple Syrup, Luxardo Cherries, Chocolate Chips, Nutella

Attendant required: \$175

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COFFEE BREAKS

All prices are per person and based on 30 minutes of service

All Breaks include the following beverages:

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks

MAKE A BRILLIANT DECISION | \$25

Build Your Own Trail

Mix M&M's, Raisins, Dried Cranberries, Peanuts, Almonds, Mini Marshmallows

Seasonal Whole Fruit Display

EDUCATE & LEARN | \$26

Naked Juices (GF, Vg)

Orange Mango | Strawberry Banana | Blast Berry | The Green Machine

Toasted Walnuts and Dark Chocolate Chunks

Protein Bars

Terra Chips

BRAINSTORM | \$24

Assorted Mini Donuts

Housemade Fruit & Nut Bars

Mixed Nuts

Starbucks Refreshers

MAKE A FRIEND | \$25

Chip & Dip Bar

Tortilla Chips, Traditional Guacamole, Black Bean Guacamole, Pico de Gallo,

Old Bay Potato Chips and Onion Dip

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ALL DAY BREAK PACKAGE

M STREET PACKAGE | \$77

All prices are per person and based on 1 hour of service

SUNRISE

Chef's Selection of House Baked Muffins and Croissants, Jams, Cream Cheese, Butter
Chocolate Chip and Blueberry Muffins, Mini Butter Croissants and Chocolate Croissants

Tyson's Plain and Everything Bagels

Honey Grain Bread and Sourdough Bread

Seasonal Whole Fruit

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice

Assorted Pepsi Soft Drinks and Energy Drinks

RECHARGE

Assorted Granola Bars and Protein Bars

Seasonal Whole Fruit

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Cranberry Juice, Apple Juice

Assorted Pepsi Soft Drinks and Energy Drinks

REFRESH

House Baked Cookies
Sugar, Chocolate Chunk, Caramel Praline

Brownie Bars

Seasonal Locally Sourced Whole Fruit

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Blueberry Rhapsody Iced Tea

Assorted Pepsi Soft Drinks

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ALL DAY BREAK PACKAGE

22ND STREET PACKAGE | \$87

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SUNRISE

Chef's Selection of House Baked Muffins and Croissants, Jams, Cream Cheese, Butter
Chocolate Chip and Blueberry Muffins, Mini Butter Croissants and Chocolate Croissants

Plain and Everything Bagels

Honey Grain Bread and Sourdough Bread

Seasonal Whole Fruit

Steel Cut Oatmeal

Toasted Coconut, Toasted Almonds, Golden Raisins, Cranberries, Brown Sugar, Honey

Greek Yogurt Bar

Berries, Granola, Nuts, Dried Fruit

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Cranberry Juice, Apple Juice

Assorted Pepsi Soft Drinks and Energy Drinks

LATE RISERS

Assorted Granola Bars and Protein Bars

Seasonal Whole Fruit

Cajun Spiced Peanuts and Milk Chocolate Morsels

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Cranberry Juice, Apple Juice

Assorted Pepsi Soft Drinks and Energy Drinks

REFRESH

House Baked Cookies
Sugar, Chocolate Chunk, Caramel Praline

Brownie Bars

Seasonal Whole Fruit

Toasted Walnuts and Dried Blueberries

Avocado Hummus Bites

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Blueberry Rhapsody Iced Tea



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COFFEE BREAK ENHANCEMENTS

ENHANCEMENTS

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Build Your Own Parfait | \$12 per person

Greek Yogurt, Berries, Granola, Nuts, Dried Fruit and Seeds

Build Your Own Trail Mix | \$12 per person

Peanuts, Almonds, Raisins, Dried Cranberries, Marshmallows, M&M's

Unsweetened Tea & Fresh Lemonade | \$16 per person

Berries, Mint Leaves, Sliced Citrus, Caramel and Vanilla Flavored Sugar Syrups

Served with Jar Glassware, Muddlers & Paper Party Straws

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BREAKS A LA CARTE

CHARGED ON CONSUMPTION | \$6 EACH

Seasonal Whole Fruit

Individual Bags of Popcorn, Potato Chips, Pretzels

Assorted Granola Bars

Assorted Candy Bars

Individual Fruit Yogurts

CHARGED ON CONSUMPTION | \$7 EACH

Assorted KIND Bars

Chocolate Covered Almond Shooters

CHARGED BY THE DOZEN | \$60

Tyson's Bagels with Jam & Cream Cheese

Assorted Cookies and Brownie Bars

ON CONSUMPTION BEVERAGES

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas | \$95 per gallon

Individual Freshly Squeezed Orange Juice, Cranberry Juice, Apple Juice | \$6 each

Assorted Pepsi Products | \$6 each

Bottled Sparkling Water | \$7 each

Bottled Still Water | \$6 each

Sobe Life Water | \$7 each

Pure Leaf Tea | \$7 each

VOSS Still or Sparkling Water | \$10 each

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PLATED LUNCH

PLATED LUNCH INCLUDES

Choice of One Each: Soup or Salad, Entrée and Dessert

Freshly Baked Breads

Illy Coffee, Dammann Tea and Iced Tea Service

STARTERS

Chef Crafted Soup: Tomato Cheddar (GF) (V), French Onion, Mushroom Barley (Vg), Tuscan Bean (GF) (Vg)

Caesar Salad - Crisp Romaine Lettuce, Shredded Parmesan Cheese, Housemade Croutons, Caesar Dressing

Spinach & Arugula Salad - Dried Cranberries, Red Wine Poached Beets, Crumbled Goat Cheese, Sherry Vinaigrette (GF) (Vg)

West End Salad - Field Greens, Baby Kale, Tomatoes, Dried Apricots, Candied Spiced Walnuts, White Balsamic Vinaigrette (GF) (Vg)

ENTREES

Herb Roasted Breast of Chicken with Thyme Marsala Sauce, Roasted Fingerling Potatoes, Charred Brussel Sprouts and Cranberries | \$50

Himalayan Sea Salt & Orange Brined Chicken with Honey Ginger Sauce, Steamed Rice, Grilled Broccoli (GF) | \$50

Chicken Tuscany - Pan Seared Chicken Breast Filled with Sautéed Spinach, Roasted Shallots, Feta Cheese & Roasted Pepper Coulis, Sweet Pea Risotto, Roasted Zucchini and Squash Medley | \$52

Rosemary Marinated Flat Iron Steak with Caramelized Onions and Roasted Mushroom Jus, Roasted Garlic Mashed Potatoes, Grilled Asparagus (GF) | \$53

Petite Grilled Filet Mignon with Tellicherry Peppercorn Demi, Roasted Mushroom Risotto, Roasted Root Vegetables (GF) | \$56

Seared Rockfish with Sweet Corn Relish, Wild Rice Pilaf with Sundried Tomatoes and Haricot Verts (GF) | \$54

Grilled Salmon with Eggplant Tomato Caponata, Roasted Sweet Potato Medley, Caramelized Cauliflower and Broccoli Florets (GF) | \$50

Maryland Crab Cake with Whole Grain Mustard Crème, Herb Roasted Red Bliss Potatoes, Charred Malibu Carrots | \$62

Gluten Friendly Sweet Potato, Kale and Quinoa Ravioli with Chunky Tomato Sauce (GF) (V) | \$47

Roasted Eggplant, Tomato, Mushroom Tart, Garlic Crème (V) | \$48

Garden Vegetable Ravioli, Chickpea Asparagus Chutney (GF) (Vg) | \$48

DESSERTS

Triple Chocolate Cake

Raspberry Marquis

Pistachio Cake

Rocky Road Cheesecake



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LUNCH BUFFETS

BUFFET YOUR WAY 1 | \$65

1 Soup, 2 Salads, 2 Entrees, 1 Starch, 1 Vegetable, 1 Dessert

BUFFET YOUR WAY 2 | \$75

1 Soup, 3 Salads, 3 Entrees, 1 Starch, 1 Vegetable, 2 Desserts

BEVERAGES

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks and Iced Tea

SOUP

Tomato Cheddar (GF)

Beef & Barley

Chicken & Wild Rice

SALAD

Caesar Salad: Crisp Romaine Lettuce, Shredded Parmesan Cheese, Housemade Croutons, Caesar Dressing

Field Greens Salad: Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Roasted Mushrooms, Roasted Cauliflower, Nuts, Seeds, Champagne Vinaigrette (GF) (Vg), Ranch Dressing (V)

Spinach & Kale Salad: Artichoke Hearts, Olives, Tomatoes, Cucumbers, Feta Cheese, White Balsamic Vinaigrette (GF) (Vg)

Heirloom Tomato Salad with Mozzarella Cheese and Basil (GF) (V)

Ancient Grains Salad– Quinoa, Farro, Roasted Corn, Asparagus, Tomato, Parmesan Cheese, Sundried Tomato Vinaigrette (V)

Fingerling Potato Salad with Sherry Mustard Vinaigrette (GF) (Vg)

Roasted Vegetable Salad– Zucchini, Squash, Malibu Carrots, Cremini Mushrooms, Lemon Vinaigrette (GF) (Vg)

Rigatoni Pasta Salad– Tomatoes, Basil, Pepperoncini Peppers, Olives, Herb Vinaigrette (Vg)

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LUNCH BUFFETS

CONTINUED FROM PREVIOUS PAGE

ENTREES

- Seared Chicken Breast with Mustard, Pepperoncini Peppers, Tomatoes (GF)
- Black and Bleu Roasted Chicken with Sundried Tomatoes and Carrot Slaw (GF)
- Honey Habanero Roasted Chicken with Cilantro Lime Butter (GF)
- Espresso Chili Rub Bistro Medallion with Caramelized Sweet Onions
- Grilled Flank Steak with Chimichurri (GF)
- Cola Braised Short Ribs
- Dry Roasted Salmon with Herb Oil (GF)
- Seared Bass with Dijon Caper Sauce
- Roasted Cod with Tomato Caponata Sauce (GF)
- Farmers Market Grilled Vegetables and Pickled Onions, with Herb Oil (GF) (Vg)

VEGETABLE AND STARCH OPTIONS

- Roasted Fingerling Potatoes (GF) (Vg)
- Mashed Potatoes (GF) (V)
- Mushroom Risotto (GF) (V)
- Wild Rice with Sundried Tomatoes and Asparagus Tips (GF) (Vg)
- Brown Rice with Farro and Herbs (Vg)
- Grilled Vegetable Ravioli with Tomato Caponata Sauce (GF) (V)
- Roasted Seasonal Vegetables (GF) (Vg)
- Roasted Baby Carrots with Honey Butter (GF) (V)

DESSERTS

- Chocolate Cheesecake Drops
- Tiramisu
- Assorted Cookies & Brownie Bars
- Dessert Minis
 - Carrot Cake, Red Velvet, Black Forest Cheesecake*
- Assorted Cupcakes
 - Red Velvet, Chocolate Chocolate, Vanilla Bean, Chocolate Peanut Butter, Jelly Roll, Lemon Meringue*
- Mini Tarts
 - Strawberry, Chocolate Ganache, Key Lime*

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LUNCH BUFFETS

DELI BUFFET | \$58

Chef Crafted Soup: Tomato Cheddar (GF) (V), French Onion, Mushroom Barley (Vg), Tuscan Bean (GF) (Vg)

Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Roasted Mushrooms, Roasted Cauliflower, Housemade Croutons, Nuts, Seeds, Olives, Red Wine Vinaigrette (GF) (V), Avocado Ranch Dressing (V), Bleu Cheese Dressing (GF) (V)

Squash and Barley Salad—Tomatoes, Carrots, Toasted Almonds, Feta Cheese, Herb Vinaigrette (V)

Chickpea Hummus, EVOO (Vg)

Deli Meats: Shaved Turkey Breast, Sliced Salami, Roast Beef

Cheese: Aged Cheddar, Pepper Jack, Swiss, Provolone

Sliced Tomatoes, Caramelized Onions, Leaf Lettuce, Dijon Mustard (GF) (V), Horseradish Aioli (GF) (V)

House Brined: Cucumbers, Carrots and Cauliflower (GF) (Vg)

Sliced Kaiser Rolls, Multigrain Bread, Rye Bread

Assorted Bags of Chips

Assorted Cupcakes

Red Velvet, Chocolate Chocolate, Vanilla Bean, Chocolate Peanut Butter, Jelly Roll, Lemon Meringue

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Iced Tea

BUILD YOUR OWN SALAD | \$62

Warm Assorted Rolls, Butter

Chef Crafted Soup

Quinoa, Kale, Dried Cranberry, Goat Cheese Salad (V)

Orzo, Roasted Vegetables and Fresh Basil Pesto Salad (V)

Arugula, Spinach, Romaine & Mixed Greens

Tomatoes, Roasted Corn, Sliced Cucumbers, Shredded Carrots, Olives, Crispy Chickpeas, Shredded Parmesan Cheese, Shredded Cheddar Cheese, Candied Spice Pecans, Dried Cherries

Red Wine Vinaigrette (GF) (V), Avocado Ranch Dressing (V), Bleu Cheese Dressing (V)

Grilled Salmon (GF), Grilled Chicken (GF), Grilled Vegetable Platter (GF)

Assorted Cookies and Brownie Bars

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Iced Tea

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LUNCH BUFFETS

SANDWICH BUFFET | \$60

Chef Crafted Soup

Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Roasted Mushrooms, Roasted Cauliflower, Housemade Crou-
tons, Nuts, Seeds, Olives, Red Wine Vinaigrette (GF) (V), Avocado Ranch (V), Bleu Cheese (V)

Fingerling Potato Salad with Whole Grain Mustard (GF) (V)

Cuban Sandwich

Roasted Pork, Ham, Swiss Cheese, Pickles, Horseradish Mustard, Seeded Hero

Grilled Vegetable Hummus Wrap

Roasted Red Pepper, Grilled Eggplant, Grilled Yellow Squash, Hummus, Tomato, Lettuce, Spinach Wrap (Vg)

Turkey Cranberry Sandwich

Roasted Turkey Breast, Cheddar Cheese, Cranberry Horseradish Aioli, Spinach, Baguette

Assorted Potato Chips

Pickled Carrots, Cauliflower, Carrots (GF, V)

Dessert Minis

Carrot Cake, Red Velvet, Black Forest Cheesecake

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Iced Tea

DMV BUFFET | \$63

Warm Biscuits with Honey Butter

Cream of Crab Soup

Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Roasted Mushrooms, Roasted Cauliflower, Housemade Crou-
tons, Nuts, Seeds, Olives, Red Wine Vinaigrette (GF) (V), Avocado Ranch (V), Bleu Cheese (V)

Red and White Quinoa, Brown Rice, Roasted Corn, Carrots, Cilantro Vinaigrette (Vg)

Tomato, Radish Salad, Basil, Mozzarella Cheese (GF) (V)

Chicken & Waffles, with Bourbon Syrup

Seared Striped Bass with Blistered Tomatoes (GF)

Roasted Vegetables with Fried Garlic Slivers (GF) (Vg)

Parmesan Potato Wedges (GF) (V)

Warm Apple Tart

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Iced Tea

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LUNCH

BOXED LUNCH | \$48

UP TO 3 SELECTIONS:

SANDWICHES

Cuban

Roasted Pork, Ham, Swiss Cheese, Pickles, Horseradish Mustard, Seeded Hero

Asiago Turkey

Roasted Turkey, Asiago Cheese, Sautéed Onion, Spinach, Artichoke Hearts, Plain Hero

Black Forest Ham

Black Forest Ham, Muenster Cheese, Green Leaf Lettuce, Tomato, Horseradish Mustard, Multigrain Square

Buffalo Chicken

Buffalo Chicken, Green Leaf Lettuce, Blue Cheese Dressing, Brioche

Honey Turkey

Honey Turkey, Green Leaf Lettuce, Roasted Pepper Aioli, Brioche

Roast Beef & Cheddar

Roast Beef, Cheddar Cheese, Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Hero

Grilled Vegetable Hummus Wrap

Roasted Red Peppers, Grilled Eggplant, Grilled Yellow Squash, Hummus, Tomato, Lettuce, Spinach Wrap (Vg)

SALAD

Gluten Free Chicken Milanese Salad

Nordic Lettuce Blend, Chicken Breast, Cucumber, Carrots, Grape Tomato, Champagne Dressing (GF)

SIDES

Choice of Baked Potato Chips (Vg) or Lays Potato Chips

Choice of Fresh Baked Cookie, Brownie Bar, or Seasonal Fruit

Napkins and Disposable Utensils

Assorted Pepsi Soft Drink or Bottled Water



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PLATED DINNER

ALL ENTREES INCLUDE

Choice of One Each: Soup or Salad, Entrée and Dessert

Freshly Baked Bread

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Iced Tea Service

CHOOSE ONE SOUP OR SALAD

Chef Crafted Soup

Caesar Salad—Crisp Romaine Lettuce, Baby Kale, Shredded Parmesan Cheese, Housemade Croutons, Caesar Dressing

Grilled Asparagus Spinach Salad—Spinach, Jumbo Asparagus, Mandarin Oranges, Tomatoes, Toasted Marcona Almonds, Sweet Onion Basil Vinaigrette (GF) (VG)

Ward Street Salad—Red Leaf Lettuce, Arugula, Frisee, Mache, Tomatoes, Cucumbers, Shredded Carrots, Candied Spiced Peanuts, Dijon Vinaigrette (GF) (V)

CHOOSE ONE ENTREE

Herb Roasted Chicken Breast with Thyme Marsala Sauce, Roasted Fingerling Potatoes, Charred Brussel Sprouts and Cranberries | \$70

Sea Salt & Orange Brined Chicken with Honey Ginger Sauce, Steamed Rice, Grilled Broccoli (GF) | \$70

Bells and Evans Roasted Chicken Breast with Poivrade Sauce, Sweet Pea Risotto, Haricot Verts | \$72

Cabernet Sauvignon Braised Short Rib, Creamy Bleu Cheese Polenta, Grilled Asparagus | \$73

Grilled Filet Mignon with Tellicherry Peppercorn Demi, Au Gratin Potatoes, Roasted Root Vegetables | \$76

Seared Halibut with Sweet Pea Citrus, Wild Rice Pilaf with Sundried Tomatoes, Haricot Verts (GF) | \$74

Grilled Salmon with Eggplant Caponata, Roasted Sweet Potato Medley, Caramelized Cauliflower and Broccoli Florets (GF) | \$70

Maryland Crab Cake Duo with Whole Grain Mustard Crème, Herb Roasted Red Bliss Potatoes, Malibu Carrots | \$82

Gluten Friendly Sweet Potato, Kale and Quinoa Ravioli with Chunky Tomato Sauce (GF) (V) | \$68

Roasted Eggplant, Tomato, Mushroom Tart, Garlic Crème (V) | \$68

Garden Vegetable Ravioli, Chickpea Asparagus Chutney (GF) (Vg) | \$68

DUET ENTRÉE OPTIONS

Petite Grilled Filet Mignon with Blackberry Demi and Maryland Crab Cake | \$96

Cabernet Sauvignon Braised Beef Short Rib and Seared Frenched Chicken | \$94

Dry Rub Roasted Salmon and Seared French Chicken, Cabernet Sauvignon Jus | \$92



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PLATED DINNER CONTINUED

DESSERTS | CHOOSE ONE

Triple Chocolate Cake

Raspberry Marquis

Marble Cheesecake

Ganache Tart

Strawberry Shortcake

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DINNER BUFFETS

THE WEST END | \$90

Warm Baked Rolls

Chef Crafted Soup

Seasonal Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots, Marinated Artichoke Hearts, Spiced Olives, Cotija Cheese, White Balsamic Vinaigrette (GF) (Vg) and Ranch Dressing (V)

Rotelle Pasta Salad, Basil, Roasted Brussel Sprouts, Heirloom Tomatoes, Feta Cheese (V)

Herb Roasted Chicken Breast, Mushroom Jus

Seared Salmon, Dijon Mustard Sauce (GF)

Charred Seasonal Vegetables (GF) (Vg)

Roasted Tri-Color Fingerling Potatoes (GF) (Vg)

Assorted Mini Pastries

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Bottled Still Water

THE FOGGY BOTTOM | \$95

Warm Baked Rolls

Chef Crafted Soup

Mesclun Greens tossed with Gorgonzola Cheese, Asparagus and Roasted Red Peppers with Champagne Walnut Vinaigrette (GF) (Vg)

Quinoa Salad, Black Bean, Roasted Corn, Tomatoes, Cilantro Vinaigrette (Vg)

Roasted Black Bass with Saffron Tomato Olive Jus (GF)

Grilled Chicken with Black Cherry Demi

Marinated Tenderloin of Beef with Roasted Shallot Cabernet Sauce

Garden Vegetables (GF) (Vg)

Mashed Potatoes (GF) (V)

Fresh Fruit Tarts (V)

Opera Cake

Freshly Brewed Illy Coffee, Regular and Decaffeinated, Selection of Dammann Teas

Assorted Pepsi Soft Drinks & Bottled Still Water

A fee of \$150.00 will be added for parties less than 25 people

Customary 25% taxable service charge and 10% sales tax added to food & beverage



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RECEPTION

Minimum of 50 Pieces of Each Must Be Ordered For Each Selection

BEEF AND PORK | \$7 PER PIECE

Braised Short Rib wrapped in Applewood Smoked Bacon

Grilled Skirt Steak on Crostini with Caramelized Onions

Beef Barbacoa Taquito

Beef Wellington

Philadelphia Cheesesteak Roll

CHICKEN | \$7 PER PIECE

Chicken Cashew Spring Roll

Chicken Marsala Pot Pie

Honey Sriracha Chicken Meatball

Chicken Satay (GF)

Coconut Chicken with Malibu Rum

Chicken, Walnut and Grape Tart

SEAFOOD | \$8 PER PIECE

Lobster & Corn Spring Roll

Bacon Wrapped Scallop (GF)

Crispy Pecan Shrimp

Plantain Shrimp Skewer

Mini Crab Cakes

VEGETARIAN | \$6 PER PIECE

Vegetable Spring Roll (Vg)

Edamame Pot sticker

Wild Mushroom & Artisan Cheese Tart

Cherry Blossom Tart

Spanakopita

Risotto Croquettes with Asparagus and Wild Mushrooms

Mac & Cheese Bites

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RECEPTION DISPLAYS

Minimum of 25 for each selection. Prices are per person unless noted otherwise

SEASONAL CRUDITÉ DISPLAY | \$13

with Hummus, Ranch Dressing and Olive Tapenade

JUMBO SHRIMP | \$22

Cocktail Sauce, Lemon Wedges (2 pieces per person) (GF)

ARTISAN IMPORTED AND DOMESTIC CHEESE | \$18

Spiced Nuts, Local Jam, Fresh Baguette, Assorted Crackers

CHARCUTERE DISPLAY | \$20

Prosciutto, Mortadella, Capicola, Salami, Assorted Condiments, Crostini, Local Jam, Olives

FRESH FRUIT DISPLAY | \$17

Seasonal Fruit served with Honey Yogurt Dip (GF) (V)

MEZZA DISPLAY | \$22

Chickpea Hummus, Baba Ghanoush, Tabbouleh, Shirazi Salad, Marinated Olives, Cucumber Mint Sauce, Pita Bread

GRILLED CHEESE STATION | \$23

Attendant Required (\$175)

Choose Two

- Old-Fashioned – Cheddar, Turkey, Arugula Pesto, Provolone
- The Brie & Fig
- The Shorty – Short Rib, Horseradish, Onion Jam, White cheddar
- The BBQ – Pepper Jack with Bacon and BBQ Chips

CHOPPED SALAD STATION | \$22

Romaine, Kale, Spinach, Tomatoes, Cucumbers, Shredded Carrots Roasted Red Peppers, Kalamata Olives, Green Olives, Roasted French Beans, Cucumber, Nuts and Seeds Parmesan, Gorgonzola, Bacon, Dried Cranberries

Dressing: White Balsamic Vinaigrette (GF) (Vg), Caesar, Champagne Vinaigrette (GF) (V)



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RECEPTION DISPLAYS CONTINUED

Minimum of 25 for each selection. Prices are per person unless noted otherwise

SLIDER DISPLAY | \$24

CHOICE OF TWO

- Braised Short Rib, Smoked Mozzarella, Horseradish Aioli
- Grilled Buffalo Chicken, Ranch Slaw
- Jumbo Lump Crab Cake, Chipotle Remoulade
- Teriyaki Turkey, Grilled Pineapple
- Black Bean, Soy Ginger Glaze (V)

FLATBREAD STATION | \$24

- Bruschetta, Mozzarella (V)
- BBQ Chicken, Red Onion, Red pepper, Cilantro, Shredded Cheddar, Pepper Jack Cheese
- Shrimp, Pepperoncini Peppers, Basil Pesto, Mozzarella Cheese

FAJITA DISPLAY | \$24

Marinated Grilled Chicken, Beef, Portabella Mushrooms, Flour Tortillas, Pepper Jack Cheese, Salsa, Sour Cream, Guacamole, Sautéed Onions and Peppers

PASTA DISPLAY | \$24

Cheese Tortellini with Spinach and Garden Tomato Sauce

Rigatoni with Basil Pesto, Served with Chicken

Cavatappi Pasta with Caramelized Onions, Sausage, Fresh Mozzarella, Arugula

SMALL PLATES | \$26

Choose Two

- Jumbo Lump Crab Cake Succotash— Sautéed Corn, Lima Beans, Peppers, Onions, Bacon
- Braised Short Ribs – Cola Braised Short Ribs, 3-Cheese Polenta
- Mac & Cheese – Traditional, Bacon, Crab
- Crispy Chicken and Cornbread with Bourbon Butter
- Housemade Meatballs— Marinara, Shredded Parmesan, Chard Baguette

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CARVING STATIONS

An Attendant Fee of \$175 is Required for Each Station

One Attendant for Every 50 People

All Prices Are Per Person, Minimum of 25 People for Each Selection

ROASTED BONELESS SMOKED TURKEY BREAST | \$21

Cranberry Sauce, Lemon Herb Mayonnaise, Brioche Rolls

BOURBON GLAZED HAM | \$21

Mango Chutney, Dijon Mustard, Biscuits

DRY RUB CARVED SALMON | \$26

Cucumber Dill Chutney (GF)

ROAST STRIP LOIN OF BEEF | \$26

Horseradish Cream, Dijon Mustard, Brioche Rolls

TRIPLE PEPPERED TENDERLOIN OF BEEF | \$28

Caramelized Onion Relish, Horseradish Cream, Brioche Rolls

SOUS VIDE WAGYU BEEF BRISKET | \$28

Whole Grain Dijon Mustard, Lemon Pepper Mayonnaise, Brioche Rolls

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DESSERT STATIONS

Minimum of 25 for each selection.

CHOCOLATE DECADENCE | \$23

Chocolate Truffles, Chocolate Fudge Cake, Milk Chocolate and Dark Chocolate Caramel Popcorn, Chocolate-Dipped Cookies

THE CLASSICS | \$23

Chocolate Éclair, Strawberry Pistachio Tart, Vanilla Crème Brulee, Napoleon

DOUGHNUT DISPLAY | \$24

Assorted Doughnuts Creatively Displayed on Doughnut Wall

THE STRAWBERRY | \$25

Strawberry Panna Cotta, Strawberry Tart, Chocolate-Covered Strawberries, Strawberry Lemon Shortbread

SODA SHOPPE | \$25

Moorenkoo's Vanilla Ice Cream (GF)

Choose 3 Soda Floats

- Orange Hibiscus
- Lemon Berry Acai
- Agave Vanilla Cream
- Classic Root Beer
- Wild Cherry

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OPEN BAR PACKAGES

BARTENDER

One bartender required for every 75 guests

\$175.00 for 4 hours of service per bar

\$50.00 for each additional hour

LUXURY BAR - \$29 PER PERSON FIRST HOUR / \$12 PER PERSON EACH ADDITIONAL HOUR

Liquor - Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Whiskey, Jack Daniels Whiskey, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

Wine - Meiomi, Chardonnay; CasaSmith, VINO Pinot Grigio; Casa Smith, Expedition Merlot; Columbia Crest, H3 Cabernet Sauvignon

PREMIUM BAR - \$28 PER PERSON FIRST HOUR / \$11 PER PERSON EACH ADDITIONAL HOUR

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

Wine - Sea Pearl, Sauvignon Blanc; J. Lohr Estates, Riverstone Chardonnay; Line 39, Pinot Noir; Avalon, Cabernet Sauvignon; J. Lohr Estates, Los Osos Merlot

BASIC BAR - \$27 PER PERSON FIRST HOUR / \$10 PER PERSON EACH ADDITIONAL HOUR

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

Wine - Magnolia Grove, Rosé; Magnolia Grove, Pinot Grigio; Magnolia Grove, Chardonnay; Magnolia Grove, Merlot; Magnolia Grove, Cabernet Sauvignon

BEER & WINE- \$23 PER PERSON FIRST HOUR / \$10 PER PERSON EACH ADDITIONAL HOUR

Wine - Magnolia Grove, Rosé; Magnolia Grove, Pinot Grigio; Magnolia Grove, Chardonnay; Magnolia Grove, Merlot; Magnolia Grove, Cabernet Sauvignon

DOMESTIC AND IMPORTED BEER FOR ALL BAR TIERS

Blue Moon Belgian White, Sam Adams Boston Lager, Bud Light, Heineken, Modelo Especial

REGIONAL CRAFT BEER FOR ALL BAR TIERS

Port City Integral, IPA (Alexandria, VA)

DC Brau (Washington DC)

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HOST BAR

LUXURY BRANDS

Cocktail	\$12.00 per drink
Wine	\$14.00 per glass
Imported & Regional Craft Beer	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle

PREMIUM BRANDS

Cocktail	\$11.00 per drink
Wine	\$12.00 per glass
Imported & Regional Craft Beer	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle

BASIC BRANDS

Cocktail	\$10.00 per drink
Wine	\$10.00 per glass
Imported & Regional Craft Beer	\$8.00 per bottle
Domestic Beer	\$7.00 per bottle

NON-ALCOHOLIC BEVERAGES FOR PREMIUM, CALL AND WELL BRANDS

Pepsi Soft Drinks	\$6 per item
Bottled Spring Water	\$6 per item

BARTENDER

One bartender required for every 75 guests

\$175.00 for 4 hours of service per bar

\$50.00 for each additional hour

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CASH BAR

LUXURY BRANDS

Cocktails	\$13.00 per drink
Wine	\$15.00 per glass
Imported & Regional Craft Beer	\$9.00 per bottle
Domestic Beer	\$8.00 per bottle

PREMIUM BRANDS

Cocktails	\$12.00 per drink
Wine	\$13.00 per glass
Imported & Regional Beer	\$9.00 per bottle
Domestic Beer	\$8.00 per bottle

BASIC BRANDS

Cocktails	\$11.00 per drink
Wine	\$11.00 per glass
Imported & Regional Beer	\$9.00 per bottle
Domestic Beer	\$8.00 per bottle

NON-ALCOHOLIC BEVERAGES FOR PREMIUM WELL, TOP SHELF & LUXURY BRANDS

Pepsi Soft Drinks	\$6 per item
Bottled Spring Water	\$6 per item

BARTENDER

One bartender required for every 75 guests

\$175.00 for 4 hours per bar

\$30.00 for each additional hour

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WHITE WINES

CHAMPAGNE

SPARKLING WINES AND CHAMPAGNE

La Marca, Extra Dry, Prosecco \$60

Mumm Napa Brut Prestige, Champagne \$93

WHITE WINES

SWEET WHITE/BLUSH WINES

Magnolia Grove, Chateau St. Jean \$43

LIGHTER INTENSITY WHITE WINES

Sea Pearl, Sauvignon Blanc \$43

Magnolia Grove, Pinot Grigio \$43

LIGHTER INTENSITY WHITE WINES

CasaSmith, VINO Pinot Grigio \$60

FULL INTENSITY WHITE WINES

Magnolia Grove, Chardonnay \$43

Meiomi, Chardonnay \$60

J. Lohr Estates, Riverstone Chardonnay \$60

Customary 25% taxable service charge and 10% sales tax added to food & beverage



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RED WINE

LIGHTER INTENSITY RED WINES

Line 39, Pinot Noir \$43

Magnolia Grove, Merlot \$43

FULLER INTENSITY RED WINES

J. Lohr Estates, Los Osos Merlot \$60

Canoe Ridge Vineyard, The Expedition Merlot \$60

Avalon, Cabernet Sauvignon \$43

Columbia Crest, H3 Cabernet Sauvignon \$60

Magnolia Grove, Chateau St. Jean, Cabernet Sauvignon \$43

Customary 25% taxable service charge and 10% sales tax added to food & beverage



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TECHNOLOGY

GENERAL SESSION \$3250

2 LCD Projectors
2 Screens (7.4' by 11.8')
12 Channel Mixer
2 Wireless Handheld or Lavalier Microphones
Wireless Slide Advancer
1 Podium with Microphone
House Sound
Pipe & Drape (Black or Grey)

Additional Panelist Microphones @150 each
Additional Stage Lighting Package @1000

STANDARD BREAKOUT \$1000

1 LCD Projector
1 Screen (10' by 10')
Laptop Power, Connection Cables/Adapters

Technician recommended for any meeting room using more than 3 microphones.

All pricing is per day and per item

A customary 25% taxable service charge and 6% AV sales tax will be added to prices.

LARGE BREAKOUT \$1750

1 LCD Projector
1 Screen (10' by 10')
8 Channel Mixer
2 Wireless Handheld or Lavalier Microphones
1 Podium with Microphone
House Sound
1 Flip Chart with Markers
Additional Flipchart Package @\$75 each

GUEST PROJECTION PACKAGE \$300

Guest provides LCD Projector
Hotel to provide projection cart, extension cord, power strip, VGA Cable and an 8' screen

STAGE LIGHTING \$1500

Stage Wash
Stage and Room LED Uplighting
Scenic Design Panels
Banner Hanging
Best used with pipe and drape



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TECHNOLOGY

DISPLAY MEDIA

65" Flat Panel LCD TV | \$500

Confidence Monitor 32" | \$250

INTERACTIVE WIRELESS PRESENTATION SYSTEM (CLICKSHARE)

Includes two buttons/dongles \$150

Additional buttons/dongles \$50

VIDEO/AUDIO

Video Recording (Call for Pricing)

Audio Recording (Call for Pricing)

CONNECTIVITY

Conference Speaker Phone | \$300

Telephone to Microphone Interface | \$400

Wired Internet | \$200 per connection

Video Webcasting (Call for pricing)

SOUND

Wireless Microphone | \$200 (lavalier or handheld)

Gooseneck Table Top Microphone \$150

Podium | \$85

Podium with Wired Microphone | \$150

Wired (Push-to-Talk) Microphone | \$85 (minimum order of 6)

Control Unit for Delegate Microphone | \$250

4 Channel Mixer | \$100

8 Channel Mixer | \$150

12 Channel Mixer | \$200

Press Box | \$100

Patch to House Sound | \$100 (per room)

All pricing is per day and per items

Customary 25% taxable service charge and 6% sales tax

WIFI SIMPLIFIED (CHARGED PER DAY)

1- 25 users \$30/ per connection

26-50 users \$22/per connection

51-100 users \$18/per connection

ACCESSORIES

Easel | \$20

Flipchart Package, Standard | \$75

Flipchart Package, Post It | \$85

Slide Advancer with laser pointer | \$75

BASIC POWER

Power Strips run to tables| \$20

Higher AMP Drop | (Call for pricing)

LIGHTING & DESIGN

LED Uplighting Instruments | \$75 each

Custom Gobo | \$250

Pipe and Drape | \$23 per ft. (Black & Grey)

COMPUTER & OFFICE

Laptop Computer | \$250

Laptop Audio Feed | \$100

Printer HP Laser (Black & White) | \$250

Printer HP Laser (Color) | \$350

LABOR

Dedicated Technician | \$100 per hour (minimum 4 hours)

Technician recommended for any meeting room using more than 3 microphones.

Banner Hanging | \$150 each banner



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GENERAL INFORMATION: Outside Vendor Production Policies

GENERAL REQUIREMENTS

The Washington Marriott reserves the right at all times to limit or refuse access to its property of persons not directly employed or contracted by Washington Marriott. All personal contractors by the clients are required to follow policies & guidelines set for this location. Current certificate of insurance on file including a minimum of five million covered liability; Washington Marriott & the owner named as additional insured & additional loss pay to include worker's compensation. Hold harmless agreements on file absolving Washington Marriott from any claims of damage resulting from equipment used or labor provided by outside companies. Signed copy of these production guidelines on file. Washington Marriott accepts no responsibility for the security of any equipment or materials while used or stored on the premises. Washington Marriott can provide security personnel at the client's request. There is a charge for this service. Any outside vendor using the hotel sound system will incur \$100 patch fee per room. Wireless microphone, wireless mice, & remote controls must not interfere with hotel's in-house frequency. All fast folds, tripod screens, & roll carts require skirts. Please call the Event Technology Department at 202-872-1500 for arrangements.

INSTALLATION/DISMANTLING

When loading in, all precautions must be taken to not disturb the meeting or area of guest activities. Any tape applied to walls, floors, & furniture must be pre-approved by the Washington Marriott Engineering Department. All lines & cords must be taped & secure. Any steps that require any physical or structural adjustments to the hotel rooms must be approved by the Engineering Department. Outside companies assume all liability for damage caused by the use of their own lift equipment.

OUTSIDE VENDORS

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Washington Marriott's vendor agreement & provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

CONTRACTED AUDIO VISUAL COMPANIES

The contracted audio visual company must install & remove their equipment in accordance with the hotel Banquet Event Order schedule. All cables must be coded & secured safely. Equipment must not block aisles or exits in meeting rooms, & must comply with state & local fire codes. Equipment must not interfere with the hotel's ability to set functions in accordance with the group's requirements. The outside audio visual company will have to sign a document to include a waiver, insurance requirements & other specific guidelines of how to conduct business at the Washington Marriott.



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GENERAL INFORMATION: Signage

SIGNAGE AND DECOR

The Washington Marriott reserves the right to approve all signage, staging, props, & decor. Signs, banners, or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, & posters from being displayed on the lobby level & ballroom level without prior approval.

BANNERS AND ELECTRICAL

Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work, & operation may be executed without a house electrician. However, all service connections & overload protection to such equipment must be made by a house electrician only.

All material & equipment furnished by the Washington Marriott for any order shall remain property of the Washington Marriott & shall be removed only by the hotel. All materials used must be non-flammable to conform to DC Fire Regulations. Electrical wiring & equipment must conform to appropriate DC codes. Material not conforming to such regulations will be removed immediately at exhibitor's expense. Engines, motors, or any kind of equipment may be operated only with consent of the Director of Engineering.

No nails, screws, or bracing wires used in erecting displays may be attached to the building without written consent by the Director of Engineering. All property destroyed or damaged by exhibitors must be replaced to its original condition by exhibitor at exhibitor's expense.

The hotel will not be responsible for any injury, loss, or damage that may occur to the exhibitor, exhibitor's employees or property, or to any other person prior, during, or subsequent to the period covered by the exhibitor's contract, provided said injury, loss, or damage is not caused by willful negligence or wrongful act of any employee of the hotel. Each exhibitor expressly releases the hotel from such liabilities & agrees to indemnify the hotel against any & all claims for such injury, loss, or damage.



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GENERAL INFORMATION: Banquet Agreement

FOOD AND BEVERAGE

Due to the liability & legal restrictions, no outside food & beverages of any kind may be brought into the hotel by the customer, guest or exhibitors. The Washington Marriott is the only licensed authority to sell & serve liquor for consumption on premises. District of Columbia requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Washington Marriott reserves the right to refuse alcohol service to anyone.

CATERING FEES

There is a 25% service charge & 10% sales tax added to all food & beverage charges. The 25% service charges is taxable. All prices are quoted per person unless otherwise indicated. To ensure quality, buffets & stations pricing is based on 1 1/2 hours or less. Refreshments breaks are based on 30 minutes of service. A \$150.00 service charge will apply to all catered meal functions of less than 25 guests. Any meal functions with a buffet will have an additional charge if there are less than 20 guests guaranteed per addition to the \$100 labor charge. Butler passed service will require an attendant per 50 guests & will be subject to a \$175 chef's chef fee. Cashiers are required for all cash bars & cash concessions. A bartender fee of \$175 per bartender will be applied to all cash bars & concessions. All bars must have a bartender.

CATERING FEES

Ten (10) working days prior to the all food & beverage functions, the Washington Marriott requires the customer submit an expected number of guests for each scheduled event. The expected number cannot be reduced by more than 10% at the time the hotel received the guaranteed number of guests. The guaranteed number of guests for all food & beverage functions must be submitted to the event management department by 12:00 (noon) three (3) business days prior to the date/time of the function. If the guarantee is not received by the cut-off date/time, the hotel will assume the expected number of guest noted at the top of the event order of the expected number submitted ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used to calculate food preparation. Should the actual number of guests in attendance of the event exceed the guarantee the customer will be charged for the actual number of guests. For plated food & beverage functions & seated meals, the hotel will set seating 3% over the guarantee for all group events with a maximum overset of fifty (50). Food will only be prepared for the minimum, no the overset.

PRICES

The prices herein are subject to increase if the event cost of food, beverage or other costs associated with the operation of the event increase at the time of the function due to the unexpected supply shortages.

All prices quoted for equipment rental& labor are subject to change.

BALLROOM CONDITIONS

Any damages to the hotel as a result of group activity will be subject to a repair charge, If the meeting space is not left in a reasonable condition a \$500 clean up fee will be required.

ELECTRICAL SERVICE

All electrical services must be coordinated through the Engineering Department. There is a charge for this service.

CARPET COVERAGE POLICY

Visqueen or similar material must cover all carpeted areas in the hotel. It is the responsibility of the group to provide & lay out this material as well as to dispose of it after use. The regulation will be strictly enforced; companies not following this procedure will have their operation shutdown until the situation is rectifies.



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