

Meeting Packages



BETHESDA NORTH MARRIOTT

5701 Marinelli Road North Bethesda, Maryland 20852 USA Phone:1-301-822-9200 Fax: 1-301-822-9201 Toll Free: 1-800-859-8003

MEETING PACKAGES

Full Day Meeting Package with Lunch * | \$170 per person

Dedicated General Session Meeting Space
Continental Breakfast, Continuous Beverage and Afternoon Coffee Break Service
Lunch Buffet from DMP Menus
Personalized Conference Service Manager
Garage Parking
Service Charge on all Package Items

Full Day Meeting Package without Lunch * | \$130per person

Dedicated General Session Meeting Space Continental Breakfast, Continuous Beverage and Afternoon Coffee Break Service Personalized Conference Service Manager Garage Parking Service Charge on all Package Items

Half Day Meeting Package without Lunch | \$115 per person

Dedicated General Session Meeting Space
AM Coffee Break <u>OR</u> PM Coffee Break
Continuous Beverage Service
Personalized Conference Service Manager
Garage Parking
Service Charge on all Package Items

A minimum of 25 guests is required for a DMP Package

\$15 per person if additional event space is required for lunch service

\$15 per person up-charge will be applied if a different lunch menu option is required.

Tax, if applicable, is additional

MARRIOTT

All pricing is subject to 26% service charge and applicable MD state taxes

BETHESDA NORTH MARRIOTT

BREAKS

DAY MEETING PACKAGE – AM BREAK

Continental Breakfast

Fresh Cut Fruits

Breakfast Bakery Basket | Croissants, Breakfast Pastries, Sweet Breads

Assorted Bagels | Cream cheese, Jams

Greek Yogurt | Granola, Honey

Chilled Fruit Juices

Illy brand Coffee and Decaffeinated Coffee | Herbal Teas

Assorted Pepsi brand Soft Drinks | Vasa Waters

Chef Crafted Specialty Items

Monday | Gruyere & Leek Breakfast Quiche

Tuesday | Slow Cooked Oatmeal, Brown Sugar, Raisins

Wednesday | Ham, Cheese & Egg Croissants

Thursday | Breakfast Burrito, Salsa Rojo, Salsa Verde

Friday | Egg White Frittata, Spinach, Roasted Tomato



BREAKS

DAY MEETING PACKAGE - PM BREAK

Afternoon Break

Farmers Market Crudité | Olive Tapenade, Onion Dip

Trail Mix | Dried Fruits, Yogurt Covered Raisins, M&M's, Mixed Nuts, Granola

Granola Bars | Gluten Friendly Granola Bars

Whole Fresh Fruit | Apples, Bananas

Illy brand Coffee and Decaffeinated Coffee | Herbal Teas

Assorted Pepsi brand Soft Drinks | Vasa Waters

Chef Crafted Specialty Items

Monday I Bruschetta Bar, Tomato Basil, Mushroom White Bean, Whipped Feta

Tuesday I Power Bowl Bar, Apple Quinoa, Coconut Farro, Greek Yogurt, Strawberries, Dried Fruit, Almonds, Honey

Wednesday I Maryland Style Crab & Artichoke Dip

Thursday | Charcutier Display, Assorted Mustards, Seasonal Accompaniments

Friday I Dim Sum, Assorted Dumplings, Soy Dipping Sauce



DMP - LUNCH BUFFET

MONDAY

- Corn Chowder
- Artisan Rolls | Sweet Butter
- Cucumber Salad | Roasted Tomatoes, Dill, Red Onion, Vinaigrette
- Farmer's Salad | Heirloom Carrots, Avocado, Grape Tomatoes, Almonds, Buttermilk Dressing
- Old Bay Roasted Chicken | Shallot Jus
- Atlantic Salmon | Spinach, Pommery Sauce
- Cheese Ravioli | Tomato, Mushrooms, Peas, Parmesan
- Herbed New Potatoes
- Roasted Carrots | Pearl Onions, Parsley
- Raspberry Bars
- Illy Coffee and Decaffeinated Coffee | Herbal Teas
- Assorted Pepsi brand Soft Drinks | Vasa waters

TUESDAY

- Minestrone Soup
- Artisan Rolls | Sweet Butter
- Greek Salad | Romaine, Feta, Pepperoncini, Olives, Cherry Tomatoes
- Roasted Beet Salad | Arugula, Kale, Walnuts, Goat Cheese, Honey Citrus Dressing
- Seared Breast of Chicken | Lemon Caper
- Grilled Mahi Mahi | Artichoke, Tomato, Fennel
- Broccolini | Garlic, Parmesan, Lemon
- Gnocchi | Parmesan Cream Sauce | Spinach
- Vegetable Pakora
- Cannoli
- Illy Coffee and Decaffeinated Coffee | Herbal Teas
- Assorted Pepsi brand Soft Drinks | Vasa Waters



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^{*}A minimum guarantee of 25 guests is required for all buffets.

^{*\$15} per person up-charge will be applied if a different lunch menu option is required.

DMP - LUNCH BUFFET

WEDNESDAY

- Chicken & Vegetable Soup
- Artisan Rolls | Sweet Butter
- Mixed Greens Salad | Succotash, Cider Dressing
- Broccoli Salad | Dried Cranberries, Pickled Onion, Sunflower Seeds, Poppy Dressing
- Shenandoah Style BBQ Chicken
- Jambalaya Pasta | Shrimp, Peppers, Onions, Andouille Sausage
- Grilled Beef Sirloin | Mushroom Demi-Glace
- Roasted Sweet Potatoes | Pecans, Honey
- Green Beans | Roasted Red Peppers
- Carrot Cake
- Illy Coffee and Decaffeinated Coffee | Herbal Teas
- Assorted Pepsi brand Soft Drinks | Vasa Waters

THURSDAY

- New England Clam Chowder
- Artisan Rolls | Sweet Butter
- Super Food Salad | Spinach, Strawberries, Blueberries, Walnuts, Raspberry Dressing
- Frisse Salad | Kale, Croutons, Bacon, Egg, Feta Herb Dressing
- Grilled Flank Steak | Rosemary Jus
- Roasted Swordfish | Tomato, Olive
- Vegetable Strudel | Balsamic
- Whipped Potatoes
- Roasted Cauliflower | Dried Cranberries, Pine Nuts
- Cheesecake
- Illy Coffee and Decaffeinated Coffee | Herbal Teas
- Assorted Pepsi brand Soft Drinks | Vasa Waters
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DMP - LUNCH BUFFET

FRIDAY

- Tomato Basil Bisque
- Artisan Rolls | Sweet Butter
- Power Slaw | Cashews, Cider Dressing
- Kimchi Potato Salad | Green Onion, Lime
- Ancient Grain Salad | Dried Fruits, Almonds, Celery, Parsley, Lemon Dressing
- Hunters Chicken | Tomato, Mushroom
- Slow Cooked Beef Brisket | Chipotle Sauce
- Cedar Roasted Salmon | Grain Mustard Sauce
- Fingerling Potatoes | Brown Butter, Sage
- Farmer's Market Vegetables
- Assorted Mini Cupcakes | Mini Fruit Tarts
- Illy Coffee and Decaffeinated Coffee | Herbal Teas
- Assorted Pepsi brand Soft Drinks | Vasa Waters



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