



**HYATT PLACE**  
Hyatt Place National Harbor



# BREAKFAST

*Coffee, decaffeinated and tea services are included with breakfast menus. Please inquire for buffet services. Minimum 10 buffet, plated or boxed.*

## CONTINENTAL BREAKFAST

Miniature Butter Croissants

Selection of Assorted Muffins

Miniature Bagels

Jams, Butter and Margarine, and Cream Cheese

## HARBOR BREAKFAST

Nut Breads

Miniature Bagels

Assorted Mini Scones

Jams, Cream Cheese, and Butter and Margarine

Seasonal Fruit Platter

**\$210.00 Per 15 Guests**

## THE POTOMAC BREAKFAST

Seasonal Fruit Platter

Scrambled Eggs

Roasted Potatoes

Savory Chicken Sausage or Sliced Bacon

Assorted Breakfast Breads

\*Allergen

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## ARIEL'S MORNING SUNRISE BREAKFAST

Spinach Quiche

Pork Sausage Patty or Maple Chicken Sausage

Roasted Potatoes

Assorted Breakfast Breads

## POWER BREAKFAST BAR

Plain Greek Yogurt

Warm Oatmeal

Assortment of Dried Fruits

Raisins

Almonds

Brown Sugar

Hard Boiled Eggs

# LUNCH

All items include mini dessert. Please inquire for buffet services. Minimum 10 buffet, plated or boxed.

## GRILLED CHICKEN OR STEAK FAJITA

Thin sliced steak or chicken, juicy peppers, onions, pico de gallo, rice and warm flour tortillas

## CHICKEN OR PEPPERONI PIZZA

Fresh mozzarella cheese and marinara sauce

## GREEK SPICED CHICKEN SALAD

Lemon-garlic and oregano chicken breast, tomato, cucumber, pepper, feta cheese, pita bread

Assorted Potato Chips

## OLD BAY SHRIMP SALAD

On chilled rice with pepper confetti, sliced orange, diced fennel and tarragon

## UNDER WRAPS

California wrap-smoked turkey or ham, avocado, provolone cheese, mix green tomato with honey mustard rolled in tortilla

Assorted Potato Chips

## THE FRENCHIE

Fresh sliced smoked turkey topped with melty brie cheese served on a warm butter croissant

Assorted Potato Chips

## HARBOR SANDWICH BOARD

Includes platter of pickles, celery, and olives

- Smoked turkey with mix green, provolone cheese, and tomato on multigrain bread

- Smoked ham with mix green, cheddar cheese, and tomato on marble bread

- Grilled portabella sandwich with mix green, provolone cheese, and avocado served on sandwich bread

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# A LA CARTE SNACKS

## AM A LA CARTE SNACKS

(must purchase a minimum of 10 of each item)

Fresh Seasonal Fruit Platter

Petite Fruit Filled Tarts

Fruit and Nut Loaf Breads

Coffee Cake

Individual Boxed Cereal with 2% Milk

Individual Muffins \*Assorted Mini Danish

Croissants with Butter and Jams

Bagels with Cream Cheese and Jams

Mini Fruit Scones with Jams

Individual Low Fat Yogurt Cup

Donuts

Assorted Whole Fresh Fruit

Fruit Salad with Yogurt and Granola

Individual Oatmeal Packages

Hard Boiled Egg

Hot Oatmeal with Toppings

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## PM A LA CARTE SNACKS

(must purchase a minimum of 10 of each item)

Gourmet Cheese Board with Flatbreads

Vegetables Crudites with Ranch and Honey Mustard Dip

Hummus Dip with Vegetables

Queso Dip with Corn Chips

Individually Wrapped Power Bars, and Granola Bars

Individual Bags of Potato Chips, Low Fat Chips, Pretzels, and Pop Chips

Tortilla Chips with Salsa Picante

Bowl of Mixed Nuts

# BREAKS

## ALL DAY BEVERAGE BREAK

Fresh Brewed Coffee  
Decaffeinated Coffee  
Assorted Teas  
Bottled Sodas and Bottled Water

## CHOCOLATE MANIA

Assorted Cookies  
Chocolate Brownies  
Roasted Mixed Nuts  
Hot Chocolate  
Bottled Sodas and Bottled Water

## SOUTH OF THE BORDER

Flat Breads  
Homemade Chicken Wings with your choice of Dressing and Rub  
Bottled Sodas and Bottled Water

## WHY NOT?

Assorted Bottled Beer and Wine Service for One Hour

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## FOR THE CHILDREN IN ALL OF US

Assorted Mini Chocolate Bars  
Twinkies  
Assorted Potato Chips  
Sodas, Milk, and Bottled Waters

## HEALTH THEMED BREAK

Hummus  
Vegetable Crudit   
Assorted Energy Bars  
Individual Fruit Yogurts  
Sparkling and Still Bottled Water

## NOT YOUR AVERAGE BALLPARK

Cracker Jack Popcorn  
Soft Pretzels with Honey Mustard & Melted Cheese  
Mini-Hot Dogs  
Soda Assortment

## WHY NOT?

Homemade Red and White Sangria with Seasonal Fruits

# DINNER

## PORT ISABEL FAJITAS

Searched Steak Strips, Mexican Style Rice, Black Beans, Juicy Peppers, Pico de Gallo and Tortilla

## CURRIED CHICKEN

Yogurt and Indian Spice Marinated Chicken Breast Grilled and Served over Basmati Rice Pilaf and Vegetable Pilaf

## ROAST PORK LOIN

On Dijon Mustard Cream Sauce with Smoked Paprika, Sweet Potato Ginger and Cinnamon Puree, Market Vegetables

## BBEF ROULADES

With Pesto Seasoning; Served with Three Herb Orzo and Market Vegetables

## BAKED CHICKEN

Bacon, Mushrooms and Pearl Onions in an Herbed Chardonnay Sauce, Market Vegetables and Accompaniments

## GRILLED RIBEYE STEAK

South American Chimichurri Sauce, Garlic Mashed Potatoes, Market Vegetables, and Accompaniments

## GRILLED NEW YORK STRIP

Bleu Cheese Demi Glace, Roasted Potatoes, Market Vegetables and Accompaniments

## SAUTEED SHRIMP

Over Lemon, Diced Pepper and Fennel Orzo Pasta

## GRILLED CHICKEN BREAST

Roasted Pear, Onion, and Walnut Salsa

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## SEARED TILAPIA

In Blackened Seasoned, Mustard Caper Butter Sauce Over rice Pilaf and Market Vegetables

## SHRIMP SCAMPI

Lightly Sautéed Shrimp, Grape Tomato, and Scampi Sauce Over Angel Hair Pasta

## SALMON DINNER

Grilled Salmon with Rice Pilaf, Charred Lemon, and Market Vegetables

## CHICKEN PARMIGIANA

Seasoned Chicken, Topped with Parmesan Cheese and Marinara Sauce with Angel Hair Pasta

## MONGOLIAN STEPPES BEEF STRIPS

Sliced Flank Steak, Soy Sauce, Cornstarch, Vinegar Ginger, Garlic Green Scallions Served with Rice

## BAKED SHRIMP

With Basil, Glass Noodles, Cucumber, and Mint

## TACO BAR (create your own)

Grilled Chicken, Tortilla Chips, Tomatoes, Shredded Cheddar Cheese, Salsa, Pico de Gallo, Sour Cream, Beans, and Rice

## NACHOS BAR (create your own)

Grilled Chicken, Tortillas Chips, Tomatoes, Shredded Cheddar Cheese, Salsa, Pico de Gallo, Sour Cream, Beans and Rice.

# APPETIZERS

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### TUSCAN BEAN SALAD WITH FRESH MOZZARELLA

Vine Ripened Tomatoes and Olive Oil

### JERKED SEASONED SHRIMP

Mango and Basil

### LATIN SEASONED TENDER BEEF MORSELS

With Tamarind-Ancho Chili Glaze on Bamboo Toothpick-each

### APRICOT - CHIPOTLE PULLED PORK BARBEQUE

On Mini Biscuit. 10-15pp \$75 15-20pp \$100 (1 each)

### HARBOR FLAT BREAD

Fresh Mozzarella Cheese with Sweet Tomato Sauce

\*add vegetables \$5 each

\*add meat \$8 each

### HARBOR WINGS (with or without bone)

Served with Blue Cheese and Ranch with Celery Sticks

*Choose 1 option.*

Classic Buffalo

Korean BBQ

### VEGETARIAN EGGROLL

Sweet and Sour Sauce

### HUMMUS WITH FLAT BREAD

The Traditional Hummus with Flatbread with Carrots and Celery (Shareable)

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## FOOD STATIONS

### FILET MIGNON CARVING STATION

Rosemary and Garlic Scented Roast Tenderloin with Creamed Horseradish, Dijon Mustard, Mayonnaise and Herbed Aioli. Chef Attended. Miniature Bread Rolls.

### TURKEY CARVING STATION

Roasted Turkey Breast with Amaretto Apricot Glaze served with Cranberry Mayo, Mustard and Miniature Sweet Bread Rolls

## DISPLAY BOARDS

### CHEESE DISPLAY BOARD

Baked Brie with Various Toppings along Fontanelle, Cheddar and Manchego Cheese and Fresh Seasonal Fruits and Veggies. Served with Assorted Sliced Artisan Flatbreads or Crackers.

### MIDDLE EASTERN SPREAD DISPLAY BOARD

Traditional Hummus or Black Bean Hummus, Traditional Cheese, Greek Yogurt, Fresh Vegetables and Dried Fruits with Fresh Pita Bread or Mediterranean Crackers.

### CHEESE AND MEAT DISPLAY BOARD

Assorted Cheese, Variety of Sliced Cured Meat, Fresh Seasonal Fruits and Vegetables. Served with Assorted Sliced Artisan Flatbreads or Crackers.

# BAR

## HOSTED OR CASH BAR

### BOTTLED WATER

### SODA OR JUICE

### DOMESTIC BEER

### IMPORT BEERS

### REGULAR HOUSE WINE

### REGULAR HOUSE LIQUOR

### PREMIUM LIQUOR (limited)

### PREMIUM WINE (limited)

### PREMIUM BRAND LIQUOR (limited)

*Bartender fee at \$75 ++ each hour*

## OPEN BAR

Assorted Waters, Sodas, & Mixers

Assorted Domestic Beers (bottle)

Assorted Import Beers (bottle, can)

Red and White House Wines

Vodka, Gin, Rum, Scotch, Bourbon, & Whiskey Drinks



# MEETING PACKAGES

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- Your Choice of a Cold Lunch Item  
(Under Wraps, The Frenchie, or the Sandwich Board)
- ALL Day Beverage Package (Reg Coffee/Decaf & Tea)
- AM Break – Your Choice of an AM A La Carte Snack
- PM BREAK - Your Choice of Break
- Meeting Room Rental
- LCD Projector & Screen Package or HDTV Package
- High Speed Internet

Choose from any of the lunch menus for an additional \$12 per person

**\$139.00 Per Person**

# AUDIO VISUAL

## AUDIO VISUAL MENU

### ULTRA SHORT THROW LENS LCD PROJECTOR AND SCREEN PACKAGE

### HDTV PACKAGE (in Marshall room only)

### HANDHELD WIRELESS MICROPHONE

### LAPEL WIRELESS MICROPHONE

### FLIP CHART WITH MARKERS

### ADDITIONAL FLIP CHART PADS

### FLIP CHART DRY ERASE BOARD WITH MARKERS

### POLYCOM SPEAKER PHONE (local calls or 800 only)

### LONG DISTANCE CALLS

### USE OF HOUSE SOUND SYSTEM

### AC POWER STIP & EXTENSIONS

## GENERAL INFORMATION AND POLICIES

- Food & Beverage and Audio-Visual Charges are subject to Taxable 11% Service Charge, Taxable 11% Gratuity, and 6% Maryland State Tax

- All alcohol packages, Service Fees and Gratuities are subject to 9% Maryland State Tax

- All alcoholic beverages must be purchased from the hotel and consumed on property.

- All Banquet events require one (1) server for every 25 guests. Server fees are \$75 per hour and need to be there one hour ahead and one hour after the event for setting up and cleaning up.

- All Bars require one (1) Bartender for every 50 guests. Bartender fees are \$75 for the first hour and \$75 thereafter.

- Hotel normally does not allow outside catering to be brought on property. Some exceptions may be if you require Kosher Catering or traditional meals from around the world that our kitchen is not able to accommodate. When working with outside catering, we do require that you contract with a licensed and insured Catering Company and that said company adds the hotel and provides as certificate of liability insurance.

- Outside vendors (i.e. DJ's Photographers, Videographers, Caterers, etc.) must present a Certificate of Liability Insurance three days prior to the event start date

- You must provide the hotel with a Final Guarantee of attendees no later than three (3) business days prior to your event date.

- Unless noted otherwise in your group or event contract, all payments for catering charges are due three (3) business days prior to start of event

- Menu Prices are only guaranteed when composing your Banquet Event Orders (BEO). Otherwise, menu items and prices are subject to change without notice.

- Banquet Event Orders (BEO)s must be completed and signed no later than 10 days prior to your event date.

- The number of people listed in the Food Services section of the contract will be considered the guarantee for all food and beverage service unless the hotel is notified at least three (3) working days

before the meeting. It is the responsibility of the client to provide in writing and/or email the proper guarantee information within established time frames to Catering, three (3) working days prior to the event day.

- The hotel will order food supplies and prepare meals based on the final guarantee received by hotel and will increase orders / production by 5% to accommodate last minute attendance.

- Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs, including dietary and allergy requirements.