

A close-up photograph of a chef's hand sprinkling a fine, golden-brown powder (likely a spice or seasoning) into a black frying pan. The pan contains a colorful mixture of vegetables, including green bell peppers and red onions. The background is blurred, showing a kitchen setting. The text 'EVENT MENU 2019' is overlaid in white, sans-serif font in the center of the image. The right side of the image features a decorative overlay of white contour lines and geometric shapes (squares and circles) on a dark background.

EVENT MENU
2019

COLLEGE PARK MARRIOTT HOTEL & CONFERENCE CENTER
3501 UNIVERSITY BOULEVARD EAST
HYATTSVILLE, MD 20783
301.985.7300
MARRIOTT.COM/WASUM



BUFFET 29.00 PER PERSON

Orange and cranberry juice
 Coffee, decaffeinated coffee, herbal teas
 Sliced seasonal fruit
 Croissants, muffins, yogurt breakfast loaves
 Bagels with condiments
 Scrambled eggs (whole eggs or egg whites)
 Roasted Yukon Gold potatoes with peppers and onions
 Choice of two breakfast meats

BREAKFAST MEATS *choose 2*

Grilled ham steaks
 Turkey sausage
 Pork bacon
 Pork sausage
 Chicken apple sausage
 Canadian bacon

COLD ENHANCEMENTS 4.00 EACH

Assorted cold cereals with milk
 Cinnamon pecan granola, plain yogurt, berries
 Banana, honey yogurt parfaits with granola
 Hard-boiled eggs
 Flavored yogurts

HOT ENHANCEMENTS 4.00 EACH

Oatmeal with raisins, brown sugar
 Cinnamon French toast, maple syrup
 Ham and swiss cheese croissants
 Egg, ham and cheese burrito, tomato salsa
 Mini egg white frittata Florentine
 Biscuits and gravy

OTHER ENHANCEMENTS 6.00 EACH

Selection of cured meats and local soft cheeses
 Smoked salmon display with condiments
 Omelet station – made to order*
 Waffle station – made to order*

COLLEGE PARK BRUNCH 52.00

Coffee, decaffeinated coffee, herbal teas
 Orange, apple and cranberry juices
 Assorted Pepsi products
 Chef choice of breakfast pastries, yogurt loaves and muffins
 Fresh baked croissants and variety of bagels with cream cheese and preserves
 Variety of milks and yogurts (milk, almond milk, Greek and flavored yogurt)
 Breakfast Kellogg's cereals and granola
 Diced seasonal fruit
 Omelet station**
 Caesar salad bar
 Applewood smoked bacon
 Pork sausage
 Smoked salmon display
 Roast beef with au jus
 Fried chicken with buerre blanc gravy
 Roasted potatoes
 Roasted vegetable medley
 Crème brûlée
 Lemon pie

*\$175.00 attendant fee required.

Pricing is subject to 24% taxable service charge and 6% state tax.

For buffets under 50 people, please add \$3.00 per person to the stated prices.

For functions under 25 people, a \$45.00 banquet service charge will apply.

**Station Attendant fee \$175.00 each station, one attendant for every 75 guests.

Buffet minimum of 25 guests for a \$125.00 fee will be applied.

Pricing is subject to 24% taxable service charge and 6% state tax.

CONTINENTAL EXPRESS 18.00

Freshly brewed coffee, decaffeinated coffee, herbal teas
 Assorted Pepsi soft drinks and bottled water
 Orange juice
 Assorted yogurt breakfast breads
 Bagels with condiments

CONTINENTAL BREAKFAST 21.00

Freshly brewed coffee, decaffeinated coffee, herbal teas
 Assorted Pepsi soft drinks and bottled water
 Orange juice
 Assorted yogurt breakfast breads
 Bagels with condiments
 Your choice of one cold enhancement

COLD ENHANCEMENTS 4.00

Diced seasonal fruit
 Assorted cold cereals with milk
 Cinnamon pecan granola, yogurt, berries
 Hard-boiled eggs
 Flavored yogurts
 Banana, honey yogurt parfaits with granola

HOT ENHANCEMENTS 4.00

Oatmeal with raisins, brown sugar
 Scrambled eggs with cheddar cheese
 Ham and swiss cheese croissants
 Vegetable and egg burrito, tomato salsa
 Mini egg white frittata Florentine
 Egg, ham and cheese burrito, tomato salsa
 Cinnamon French toast, maple syrup
 Biscuits and gravy
 Crispy bacon and/or pork sausage
 Turkey sausage
 Chicken apple sausage

OTHER ENHANCEMENTS 6.00

Selection of cured meats and local soft cheeses
 Smoked salmon display with condiments
 Omelet station – made to order*
 Waffle station – made to order*

BEVERAGE ENHANCEMENTS 4.00

Sparkling water
 Assorted bottled fruit juices: orange, cranberry, tomato and apple

ALL-DAY PACKAGE 38.00 PER PERSON

Includes: Continental Breakfast, Mid-Morning, Mid-Afternoon breaks

CONTINENTAL BREAKFAST

Mid-morning refresh with one sweet or savory enhancement
 Afternoon break with one sweet or savory enhancement

MID-MORNING BREAK 14.00 (based on 2-hour duration)

Coffee, decaffeinated coffee and herbal teas
 Assorted Pepsi soft drinks and bottled water
 Apples and bananas
 Your choice of one sweet or savory enhancement

MID-AFTERNOON BREAK 17.00 (based on 2-hour duration)

Coffee, decaffeinated coffee and herbal teas
 Assorted Pepsi soft drinks and bottled water
 Assorted cookies
 Your choice of one sweet enhancement

SWEET ENHANCEMENTS 4.00

Warm banana and caramelized walnut bar
 Warm glazed cinnamon rolls
 Assorted cookies
 Assorted dessert bars
 Cupcakes
 Assorted yogurt breakfast breads
 Assorted mini muffins
 Raspberry and blueberry health bars
 Cinnamon pecan granola, plain yogurt, berries
 Assorted petits choux (caramel, vanilla, raspberry, lemon and pistachio)
 Assorted cake pops
 Assorted mini berry, plain, mocha and chocolate
 Cheesecake bites

SAVORY ENHANCEMENTS 4.00

Eggs, Canadian bacon, English muffin sandwich
 Tortilla chips, salsa, guacamole and sour cream
 Vegetables and ranch dip
 Hummus and pita chips
 Mixed nuts, trail mix and dried apricots
 House-made potato chips and onion dip
 Warm soft pretzels, melted cheese and mustard
 Individual bags of chips and popcorn

BEVERAGE BREAK (pricing based on 2-hour duration)**COFFEE SERVICE 6.00**

Coffee, decaffeinated coffee, herbal teas

COFFEE AND SOFT DRINKS SERVICE 9.00

Coffee, decaffeinated coffee, herbal teas
 Assorted Pepsi soft drinks and bottled water

THEMED BREAKS

All themed breaks include, coffee, decaffeinated coffee, specialty teas, soft drinks and spring water.

Pricing based on 2-hour duration.

COOKIE MADNESS 17.00

Oatmeal raisin, caramel, and sweet and salty cookies
 Warm chocolate chunk cookies
 Assorted biscotti

HEALTH NUT 17.00 (only includes diet sodas)

Hummus, celery and carrot sticks
 Peanut butter, celery and apple
 Seasonal sliced fruit
 Raspberry and blueberry health bars
 Mixed nuts

*\$175.00 attendant fee required.

Pricing is subject to 24% taxable service charge and 6% state tax.

Upgrade your "All-Day Package" break with any of these themed breaks for only half the price.

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PRE-MADE SANDWICH BUFFET 38.00 PER PERSON

Includes homemade potato chips, coffee, decaffeinated coffee, hot tea and iced tea.

SALADS *choose 2*

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Caesar salad

Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette

Yukon Gold potato salad

Brown rice and kidney bean

Tortellini pasta salad

Mozzarella, basil and tomato salad

Quinoa, raisin, sweet potato and kale salad with olive oil

Bulgur wheat, tomato, parsley, and onion salad, lemon vinaigrette

Tomato, cucumber and olive salad, lemon vinaigrette

Bowtie pasta, sundried tomato and basil pesto salad

SANDWICHES *choose 3*

Ham and gruyère cheese on plain baguette

Roasted turkey club wrap

Roast beef and cheddar cheese on ciabatta bread

Grilled vegetables and hummus wrap

Chicken salad on croissant

Egg salad sandwich, whole grain bread, bibb lettuce

DESSERTS *choose 2*

Assorted cookies

Lemon bars

Cupcakes

Crème brûlée

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

Toffee crunch blondie bars

Coconut cake

German chocolate cake

Chocolate cake

HOT SANDWICH ENHANCEMENTS* 4.00

Cuban panini sandwich

Grilled cheese panini

Grilled barbecue chicken, cheddar cheese on baguette

Roast beef, caramelized onions and Dijon mustard on baguette

BOX LUNCH 29.00

All box lunches include:

Whole fruit, bag of chips, chocolate chip cookie and Pepsi soft drink or bottled water

SANDWICHES *choose 1*

Roast beef and cheddar on brioche bread

Ham and swiss on sub roll

Turkey and provolone on multigrain bread

Grilled chicken and cheddar on brioche

Grilled vegetable wrap in spinach tortilla

Any of the listed sandwiches can be made with gluten-free bread/wrap

ADD-ONS

Side Caesar salad 4.00

Side pesto pasta salad 4.00

Side potato salad 4.00

Mixed fruit cup 4.00

*Add \$175.00 attendant fee with panini press.

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YOUR BUFFET, YOUR WAY

Two salads, two entrées, seasonal vegetables, one starch, rolls and two desserts 39.00

Three salads, three entrées, seasonal vegetables, one starch, rolls and three desserts 43.00

SALADS

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Caesar salad

Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette

Yukon Gold potato salad

Brown rice and kidney bean

Tortellini pasta salad

Mozzarella, basil and tomato salad

Quinoa, raisin, sweet potato and kale salad with olive oil

Bulgur wheat, tomato, parsley and onion salad

Tomato, cucumber and olive salad, lemon vinaigrette

Bowtie pasta, sundried tomato and basil pesto salad

STARCHES

Mashed potatoes

Roasted fingerling potatoes

Roasted quinoa with vegetables and raisins

Chef-crafted mac and cheese

Rice pilaf

ENTRÉES

Arctic char filet, lemon caper sauce

Pan-seared salmon filet, sautéed arugula and tomatoes

Grilled chicken breast, lemon oregano vinaigrette

Jerk spiced chicken breast, pineapple cilantro salsa

Roasted chicken breast, rosemary au jus

Mushroom ravioli, butter sauce, pecorino shaves

Rigatoni pasta, tomato, basil, goat cheese

Sliced flank steak, bordelaise sauce

Peruvian-style "lomo saltado" with beef strips, tomatoes, onions, potatoes

DESSERTS

Assorted cookies

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

Toffee crunch blondie bars

Lemon bars

Cupcakes

Crème brûlée

Coconut cake

German chocolate cake

Chocolate cake

EASTERN SHORE BUFFET 46.00

Served with rolls and butter

SOUP

Maryland crab soup

SALADS

Field greens, carrots, cucumbers, cherry tomatoes, red wine vinaigrette and ranch dressing

Old Bay potato salad with corn kernels and green onions

ENTRÉES

Broiled crab cakes, tartar sauce

Your choice of grilled chicken breast, lemon oregano vinaigrette OR country-style fried chicken

Cheese ravioli, tomato vodka sauce

STARCH

Mac and cheese

VEGETABLE

Roasted seasonal squash medley

DESSERTS

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

BEVERAGES

Coffee, decaffeinated coffee, hot tea and iced tea

ENHANCEMENTS

Braised short ribs, fried onions 6.00

Cream of crab and corn soup 3.00

Maryland ice cream sundae bar 5.00

ITALIAN BUFFET 47.00**SOUP**

Tomato Florentine soup

SALADS

Tomato and mozzarella salad

Caesar salad

ENTRÉES

Parmesan chicken, tomato basil sauce

Roasted filet of cod, lemon, olives and capers

Cheese ravioli, Alfredo sauce

STARCH

Rosemary potatoes

VEGETABLE

Zucchini medley

DESSERTS

Tiramisu

Gelato and biscotti

BEVERAGES

Coffee, decaffeinated coffee, hot tea and iced tea

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COLD DELI BUFFET 34.00

Includes:

Assorted sliced breads

Tomatoes, lettuce and pickles

Mayonnaise and Dijon mustard

Homemade potato chips

Coffee, decaffeinated coffee, hot tea and iced tea

SALADS choose 2

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Caesar salad

Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette

Yukon Gold potato salad

Tomato, cucumber and olive salad, red wine vinaigrette

Brown rice and kidney bean

Tortellini pasta salad

Mozzarella, basil and tomato salad

Bowtie pasta, sundried tomato and basil pesto salad

Quinoa, raisin, sweet potato and kale salad with olive oil

MEATS choose 3

Ham

Roasted turkey breast

Roast beef

Chilled shaved chicken breast

Chilled-grilled portobello mushroom

*available for vegetarian option***CHEESES choose 2**

Cheddar

Provolone

Swiss

American

Pepper jack

DESSERTS choose 2

Assorted cookies

Lemon bars

Cupcakes

Crème brûlée

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

Toffee crunch blondie bars

Coconut cake

German chocolate cake

Chocolate cake

PLATED LUNCH

Priced per person

Choose one starter, one side and one dessert

Rolls and butter

Coffee, decaffeinated coffee, hot tea and iced tea

STARTERS choose 1

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Caesar salad with chilled romaine tossed in Caesar dressing, parmesan cheese and croutons

Spinach, strawberry, almond and goat cheese salad, red wine vinaigrette

ENTRÉES choose your sauce and protein**FISH**

Grilled salmon filet 37.00

Seared rock fish 39.00

Broiled jumbo lump crab cake 41.00

*Choice of sauce: dill cream sauce, pineapple cilantro salsa or lemon-thyme butter sauce***CHICKEN**

Pan-seared chicken breast 34.00

Grilled chicken breast 34.00

*Choice of sauce: spinach and tomato compote, balsamic reduction or mustard cream sauce***BEEF**

Bacon-wrapped meatloaf 33.00

(groups of 50 people or less)

Petite tender 36.00

Grilled flat-iron steak 36.00

Braised short ribs 40.00

*Choice of sauce: mushroom demi, peppercorn cognac cream sauce or bordelaise sauce***VEGETARIAN**Sweet potato, quinoa and kale ravioli, tomato sauce *(vegan/gluten-free)* 30.00Mushroom ravioli, tomato basil sauce *(vegan)* 30.00Mushroom, corn, spinach medley 30.00 *(vegan/gluten-free)***SIDES**

Medley of roasted sweet potato, butternut squash, carrot and raisins

Roasted red and golden beets, carrots and yams

Quinoa, kale, sweet potato medley

Brussels sprouts, bacon and raisins

Yukon Gold potatoes, cipollini onions, asparagus, cherry tomatoes

Mashed potatoes and green beans

DESSERTS choose 1

Lemon cake, raspberry sauce

Chocolate cake

New York cheesecake, strawberry sauce

Carrot cake, caramel sauce

Chocolate flourless cake *(gluten-free)*

YOUR BUFFET, YOUR WAY

Two salads, one soup, two entrées, one vegetable, one starch, rolls and two desserts 52.00

Three salads, one soup, three entrées, one vegetable, one starch, rolls and three desserts 60.00

Both include coffee, decaffeinated coffee, hot tea and iced tea

SOUPS

Maryland crab soup

Minestrone

Tomato Florentine

Chicken gumbo

SALADS

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Spinach salad with candied walnuts, oranges and goat cheese

Caesar salad

Grilled vegetable salad, balsamic vinaigrette

Fresh mozzarella, tomato and basil platter

Fruit salad

STARCHES

Garlic mashed potatoes

Rice pilaf

Rosemary fingerling potatoes

Sweet potato purée

Chef-crafted mac and cheese

VEGETABLES

Roasted sweet potato, butternut squash, carrot and raisin medley

Roasted red and golden beets, carrots and yams

Roasted cauliflower, apricots, potatoes and curry

Green beans, roasted peppers

Ratatouille

Brussels sprouts, bacon and raisins

ENTRÉES

Mushroom ravioli, butter sauce, pecorino cheese

Rigatoni pasta, tomato, basil, goat cheese and pine nuts

Pan-seared chicken breast, whole grain mustard reduction

Grilled chicken oregano, lemon-thyme beurre blanc

Pecan crusted chicken breast, marsala sauce

Roasted cod filet, olives, rosemary and lemon compote

Pan-seared salmon filet, sautéed arugula and tomatoes

Sliced roasted pork tenderloin, Dijon mustard sauce

Sliced pepper crusted tenderloin of beef, mushroom demi bordelaise sauce

Sliced grilled flank steak, shallot demi sauce

Braised boneless short ribs, au jus

DESSERTS

Tiramisu

Crème brûlée

Chocolate crunch bar

Chocolate pots de crème

Opera cake

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

Assorted mini pastries

EAST COAST BUFFET 62.00

Served with rolls and butter

SOUP

Maryland crab soup

SALADS

Field greens, carrots, cucumbers, cherry tomatoes, red wine vinaigrette and ranch dressings

Old Bay potato and corn salad with green onions

ENTRÉES

Broiled crab cakes, cream of sweet corn

Your choice of grilled chicken breast, lemon oregano OR country-style fried chicken

Braised short ribs, fried onions

Steamed mussels, garlic, white wine reduction

STARCH

Chef-crafted mac and cheese

VEGETABLE

Roasted seasonal squash medley

DESSERTS *choose three*

Tiramisu

Crème brûlée

Chocolate crunch bar

Chocolate pots de crème

Opera cake

Black forest cheesecake squares

Carrot cake squares

Red velvet squares

Assorted mini pastries

Coconut cake

German chocolate cake

Chocolate cake

BEVERAGES

Coffee, decaffeinated coffee, hot tea and iced tea

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For functions under 25 people, a \$45.00 banquet service charge will apply.

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PLATED DINNERS

Priced per person

Choice of one starter, one side, one dessert, bread service, coffee and tea service

STARTERS *choose 1*

Spring mix salad with tomatoes, cucumber, carrots, choice of ranch and red wine vinaigrette dressings

Caesar salad with chilled romaine tossed in Caesar dressing, parmesan cheese and croutons

Beet salad with goat cheese, arugula, candied walnuts and sherry vinaigrette

Bibb lettuce wedge with bacon, blue cheese, tomato and bread shard

ENTRÉES *choose your sauce and protein*

FISH

Grilled salmon filet 47.00

Roasted rock fish 52.00

Broiled jumbo lump crab cakes 55.00

Sauces: lemon-thyme butter sauce, tomato caper relish or sunchoke-leeks coulis

CHICKEN

Pan-seared chicken breast 47.00

Grilled chicken breast 47.00

Choice of sauce: white wine and tomato-spinach reduction, balsamic-red wine reduction or mustard cream sauce

BEEF

Sliced petite tender 49.00

Braised short ribs 49.00

Grilled filet mignon 58.00

Choice of sauce: mushroom demi, peppercorn, cognac cream sauce or bordelaise sauce

VEGETARIAN

Sweet potato, quinoa and kale ravioli, tomato sauce *(vegan/gluten-free)* 32.00Mushroom ravioli, tomato basil sauce *(vegan)* 31.00Mushroom, corn, spinach medley 31.00 *(vegan/gluten-free)*

DUET ENTRÉES

Grilled filet mignon and crab cake, cognac cream sauce 62.00

Pan-seared chicken and roasted salmon filet, lemon caper beurre blanc 54.00

Sliced petite tender and roasted corvine, bordelaise sauce 58.00

SIDES

Medley of roasted sweet potato, butternut squash, carrot and raisins

Roasted red and golden beets, carrots and yams

Quinoa, kale, sweet potato medley

Brussels sprouts, bacon and raisins

Yukon Gold potatoes, cipollini onions, asparagus, cherry tomatoes

Mashed potatoes and green beans

Rosemary fingerling potatoes, asparagus and Malibu carrots

DESSERTS

Lemon cake

Chocolate cake

Chocolate hazelnut polenta torte *(gluten-free)*Granny's apple crumb cake *(vegan)*

Raspberry cheesecake

PLATED DINNERS AND RECEPTIONS

Priced per piece/Order in increments of 25

VEGETARIAN 4.00

Samosas

Roasted root vegetable skewer

Breaded artichoke and boursin cheese bites

Cranberry-gorgonzola tart *(contains walnuts)*

Spinach artichoke tart

Gruyère and leek tart

Asparagus risotto ball

Manchego quince tart

Truffled mac and cheese poppers

SEAFOOD 5.00

Malibu coconut shrimp

Shrimp tempura

Lobster Newburg tart

BBQ scallops wrapped in bacon

Mini crab cake

BEEF, CHICKEN & PORK 5.00

Buffalo chicken spring roll

Chicken and lemongrass pot sticker

Chicken sesame skewer

Chicken cashew spring roll

Peking duck spring roll

Chipotle beef in blue corn dough

Braised short rib pot pie

Beef short rib wrapped in bacon

Beef tenderloin, bacon, gorgonzola skewer

SWEET 4.50

Mini cheesecake assortment

Chocolate truffles

Bananas foster ravioli, toasted walnuts

Macaroon assortment

Mini cupcakes

RECEPTION DISPLAYS priced per person

Hummus, pita bread and celery 7.00

Classic onion dip, freshly made chips 5.00

Sliced seasonal fresh fruit, yogurt dip 6.00

Market vegetables, ranch dip 6.00

Antipasto of marinated vegetables,
olives and crostini 8.00Artisan local cheeses, condiments,
sliced baguettes 9.00Cured meats, salami, artisan cheeses
and condiments 14.00Jumbo lump crab dip, flatbread and
sliced baguette 11.00Chilled shrimp, cocktail sauce, lemon wedges,
horseradish 18.00 *(4 pieces per person)*Grilled flatbread display: fontina, sausage and
tomato; mushroom, goat cheese and spinach 11.00**RECEPTION STATIONS****CARVING BOARD 300.00 EACH*** *serves 30-40 people each*House-roasted breast of turkey, mini egg buns,
cranberry sauce and gravyPeppercorn-crusted New York strip loin, mini egg
buns, horseradish sauce, Dijon mustard

Bone-in honey ham, buttermilk biscuits, applesauce

Roasted salmon filet, lemon-thyme cream sauce,
sliced crusty baguette**TOSTADA STATION 14.00**Beef carnitas, pulled pork, pulled chicken on crispy
Corn tortillas, refried beans, pickled onions, queso
fresco, cilantro, lime wedges**MINI SLIDERS STATION 17.00**Cheeseburgers, crab cakes and BBQ pulled
pork sliders

Ketchup, mustard, tartar sauce

Coleslaw and homemade potato chips

PASTA STATION* 19.00Rigatoni pasta, Italian sausage, mushrooms, tomato
basil sauce

Cheese tortellini, Alfredo sauce and chicken

Bowtie pasta, garlic, artichokes, spinach, tomato
and pestoServed with garlic bread and shredded
parmesan cheese**PANINI STATION 15.00** *(choose 2 sandwiches)*Chicken panini with roasted red peppers and lemon
pepper mayo

Grilled cheese panini, tomato fondue

French dip panini, au jus

*served with homemade potato chips***SWEET FINALE 16.00**

A combination of mini chocolate and vanilla cupcakes

Macarons

Chocolate-covered cheesecake drops

Mini French pastries

Coffee, decaffeinated coffee and herbal teas served
with whipped cream, chocolate shavings, cinnamon
sticks and cubed sugar**CONTINENTAL BREAKFAST 18.00**

Diced and whole seasonal fruit

Whole grain bagels, low-fat cream cheese,
peanut butter, reduced sugar jellies

Coffee, decaffeinated coffee, herbal teas fruit juices

COLD ENHANCEMENTS 4.00

Cinnamon-pecan granola, Greek yogurt, berries

Hard-boiled eggs

Assorted flavored yogurts, Activia and Greek yogurt

HOT ENHANCEMENTS 5.00Oatmeal with raisins, brown sugar, bananas and
strawberriesCrunchy French toast, strawberries, bananas
(a low-cholesterol option)

Scrambled egg whites

Mini egg white frittata Florentine

YOUR COFFEE BREAK, YOUR WAY 13.00Your choice of one savory option, one sweet option,
and two beverages

Any additional add-ons 3.00 each

SAVORY OPTIONS

Natural almonds

Vegetables and garbanzo-basil dip

Hummus, soft pita, celery

Cheese display, fresh fruit

SWEET OPTIONS

Granola parfait with berries

House-made energy bars with chia seeds

Whole fresh fruit and dried fruit

Granola and protein bars

BEVERAGES

Very berry smoothies

"0 calorie" flavored waters

Diet sodas, coffee, decaffeinated coffee, herbal teas

PLATED LUNCH AND DINNER OPTIONS**COLD PLATED**Cobb salad *(carb-conscious selection)*— romaine lettuce,
grilled chicken, blue cheese, tomatoes, avocado,
bacon, egg, choice of dressing 19.00Greek salad with grilled chicken, fresh lemon juice,
olive oil 19.00**HOT PLATED**All entrées include garden salad with low-fat vinaigrette,
hummus and vegetable crudité, dessert, and coffee and
tea service**ENTRÉES**Grilled lemon chicken paillard, arugula salad, blistered
tomatoes 36.00Whole grain pasta with spinach, tomatoes,
portobello mushrooms 26.00Poached salmon filet, broccoli and asparagus, lemon
vinaigrette 36.00**DESSERTS**

Fresh berries

Greek yogurt and honey parfait

Fruit plate

*Attendant required at \$175.00 each.

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TOP-SHELF OPEN BAR priced per person

One hour 19.00
 Two hours 26.00
 Three hours 34.00
 Four hours 42.00
 Five hours 50.00

TOP-SHELF BAR INCLUDES

PREMIUM LIQUOR

Beefeater Gin, Cruzan Aged Light Rum, Jim Beam White Label Bourbon, Hennessy V.S., Jose Cuervo Tradicional Silver Tequila, Smirnoff Vodka, Canadian Club Whisky, Dewar's White Label Scotch

WINE

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

DOMESTIC BEER

Blue Moon, Miller Lite

REGIONAL/CRAFT

Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale

IMPORTED BEER

Corona Extra, Heineken, Stella Artois

NON-ALCOHOLIC

O'Doul's, Assorted Pepsi Soft Drinks, Water and Juices

LUXURY OPEN BAR priced per person

One hour 23.00
 Two hours 32.00
 Three hours 41.00
 Four hours 50.00
 Five hours 59.00

LUXURY BAR INCLUDES

TOP-SHELF LIQUOR

Hennessy V.S.O.P Privilège Cognac, Bombay Sapphire Gin, Patrón Silver Tequila, Grey Goose Vodka, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Jack Daniel's Tennessee Whiskey, Knob Creek Bourbon

WINE

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

DOMESTIC BEER

Blue Moon, Miller Lite

REGIONAL/CRAFT

Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale

IMPORTED BEER

Corona Extra, Heineken, Stella Artois

NON-ALCOHOLIC

O'Doul's, Assorted Pepsi Soft Drinks, Water and Juices

TOP-SHELF HOST BAR charged by consumption

Soft Drinks & Water 4.25
 Domestic Beer 6.00
 Regional/Craft 7.00
 Imported Beer 7.00
 Wine 9.00
 Cocktails 9.00

TOP-SHELF CASH BAR per drink

Soft Drinks & Water 6.00
 Domestic Beer 8.00
 Regional/Craft 9.00
 Imported Beer 9.00
 Wine 10.00
 Top-Shelf Cocktails 11.00
 Martinis 12.00

LUXURY HOST BAR charged by consumption

Soft Drinks & Water 4.25
 Domestic Beer 6.00
 Regional/Craft 7.00
 Imported Beer 7.00
 Wine 10.00
 Cocktails 11.00

LUXURY CASH BAR per drink

Soft Drinks & Water 6.00
 Domestic Beer 8.00
 Regional/Craft 9.00
 Imported Beer 8.00
 Wine 13.00
 Luxury Cocktails 12.00
 Martini 14.00

BEER & WINE BAR priced per person

One Hour 17.00
 Two Hours 24.00
 Three Hours 32.00
 Four Hours 40.00
 Five Hours 48.00

BEER & WINE BAR

DOMESTIC BEER

Blue Moon, Miller Lite

REGIONAL/CRAFT

Samuel Adams Boston Lager, Heavy Seas Double Cannon IPA, Flying Dog Pale Ale

IMPORTED BEER

Corona Extra, Heineken, Stella Artois

NON-ALCOHOLIC

O'Doul's

WINE

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

Please note, cocktails are considered one ounce of alcohol per drink.
 Price is based on ounce(s) poured.
 Bartender Fee: \$150.00 per bartender. One bartender is recommended per 75 guests.
 Cash bar prices include tax & service charge.
 Pricing is subject to 24% taxable service charge and 9% state tax.

WINE BY THE BOTTLE

RED WINE price per bottle

Magnolia Grove by Chateau St. Jean Magnolia Grove Cabernet Sauvignon, California 39.00

Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills 43.00

Avalon Cabernet Sauvignon, California 48.00

Estancia Cabernet Sauvignon, Paso Robles, California 56.00

Magnolia Grove by Chateau St. Jean Merlot, California 39.00

J. Lohr Estates "Los Osos" Merlot, Paso Robles 58.00

Line 39 Pinot Noir, California 42.00

Mohua Pinot Noir, Central Otago 58.00

Erath Pinot Noir, Oregon 64.00

Alamos Malbec, Mendoza 44.00

KOSHER RED WINE price per bottle

Barkan Classic Merlot 40.00

Yarden MT Herman Red 47.00

Barkan Cabernet 40.00

WHITE WINE price per bottle

Magnolia Grove by Chateau St. Jean Magnolia Chardonnay, California 39.00

J. Lohr Estates "Riverstone" Chardonnay, Arroyo, Monterey 43.00

Magnolia Grove by Chateau St. Jean Chardonnay, North Coast, California 48.00

Meiomi Chardonnay, Monterey, Sonoma, Santa Barbara, California 56.00

Magnolia Grove by Chateau St. Jean Magnolia Pinot Grigio, California 39.00

Casa Smith Pinot Grigio "vino," Ancient Lakes, Washington 52.00

Kenwood Vineyards Sauvignon Blanc, Sonoma County, California 47.00

Brancott Sauvignon Blanc, Marlborough, New Zealand 44.00

Chateau Ste. Michelle Riesling, Columbia Valley 40.00

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand 52.00

ROSÉ AND SPARKLING WINE price per bottle

Magnolia Grove by Chateau St. Jean Magnolia Rosé, California 39.00

LaMarca Extra Dry Prosecco, Veneto 55.00

Segura Viudas Brut, Cava "Aria," Catalonia, Spain 50.00

KOSHER WHITE WINE price per bottle

Carmel Moscato Di Carmel 40.00

Yarden MT Herman White 47.00

Barkan Chardonnay 40.00

GENERAL INFORMATION

GUARANTEES ON ALL FOOD AND BEVERAGES: We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS: Cash, Check and Credit Card Payments: All functions must be paid for 3 business days in advance of event date unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for with the following credit cards: American Express, Diners Club, MasterCard or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If paying by personal check, then the check must be received 10 business days in advance of event date. If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid with 30 days are and one-half (1.5%) per month of the unpaid balances, which is an annual percentage of 18%.

CANCELLATION POLICY: If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is 100 percent of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than 30 days from the event date.

CONFIRMATION OF SETUP REQUIREMENTS: Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or when the hotel deems it necessary.

TAX AND SERVICE CHARGE: All food, beverage, room rental and audiovisual equipment prices are subject to a 24% taxable hotel service charge. All charges, including food, beverage, audiovisual equipment and hotel services, are subject to applicable Maryland State Sales Tax.

TAX-EXEMPT STATUS: The state of Maryland requires a completed tax-exemption form from the tax-exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax-exempt status and must file a return with the state of Maryland in order to receive a refund.

FOOD AND BEVERAGE FROM OUTSIDE OF THE HOTEL: All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

ENTERTAINMENT AND NOISE: Meeting Rooms: due to the proximity of the ballrooms to the guest room areas of the hotel, most functions will not create a noise problem. Ballrooms: due to the proximity of the ballroom, most types of entertainment may cause noise complaints. Music must be kept at an acceptable level as determined by the Manager on duty.

ALCOHOL AND MINORS: The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Maryland State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the state of Maryland.

CONDITIONS OF AGREEMENT: The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the hotel for any overtime wage payments, other expenses, or damages incurred by the hotel because of the organization or its attendees' failure to comply with hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing the agreement for such entity represents to the hotel that he/she has full authority to sign such contract and, in the event that he/she is not authorized, that he/she will be personally liable for the faithful performance of this contract.

GUEST RESPONSIBILITY: The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assume liability for charges (labor, storage, etc.) incurred as a result of materials (i.e., literature, audiovisual and equipment, books, etc.) being shipped to the hotel.

SIGNS/DISPLAYS/DECORATIONS: All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

LABOR CHARGES: Resetting of meeting rooms from previously agreed setups per your Banquet Event Order(s) may result in additional cost to the group in the form of meeting room rental.

MATERIALS SENT TO THE HOTEL: Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event that materials need to be shipped to the hotel in advance of your function, please follow the instructions below:

The hotel must be notified in advance that materials are being sent. The hotel must be informed of the quantity, arrival date and shipper at least 1 working day in advance to delivery. Each piece received must be labeled with name and date of function and Catering or Convention Service Manager responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The guest or organization is responsible for labeling boxes and making shipping and billing arrangements with their chosen shipping company. The hotel will store properly sealed and labeled materials for up to 2 days following the function.

SECURITY: Routine security services are provided by the hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits or merchandise, or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of an event, arrangements will be made by the hotel and charged to the organization or guest.



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