Washington Marriott at Metro Center
Breakfast | Continental Breakfast

**The Eye Opener | $32**

Fresh squeezed orange and grapefruit juice, apple and cranberry juice
Assorted breakfast breads, house baked muffins, croissants and danish, bagels served with butter, cream cheese and fresh fruit preserves
Seasonal fresh fruit, strawberries and honey maple yogurt
Individual fruit yogurts, house made granola, seasonal berries
Regular and Decaffeinated coffee, Assorted Teas

**The Metropolitan | $34**

Fresh squeezed orange and grapefruit juice, apple and cranberry juice
Oatmeal Bar
With green apple and raisins, dried fruits, pecans and fresh blueberries
Assorted breakfast breads, house baked muffins, croissants and danish, bagels served with butter, cream cheese and fresh fruit preserves
Individual fruit yogurts, house made granola, seasonal berries
Seasonal fresh fruits and berries, honey maple yogurt
Assortment of dry cereals with whole, skim, and 2% milk
Regular and Decaffeinated coffee, Assorted Teas
Breakfast | Continental Breakfast Enhancements

Ham Egg Cheddar Breakfast Croissant | $6

Breakfast Burritos | $6
Scrambled eggs, diced ham, peppers, onions and cheddar cheese, whole wheat tortilla

Sausage & Egg Biscuit | $6

Crustless Vegetable Quiche | $6
With Wisconsin Cheddar

Blueberry Stuffed Pancakes | $7

Individual Parfaits | $7
House made granola, local organic yogurt and fresh berries

Warm Pecan Sticky Buns | $5

Oatmeal Bar | $7
With green apples and raisins, dried fruits, pecans and blueberries

Smoked Salmon Display | $12
Diced tomatoes, red onion, chopped egg, capers, pumpernickel, mini bagels and chive cream cheese

Individual Egg White Frittatas | $6
Baby Spinach, Asiago Cheese

Breakfast Panini | $7
Maple Bacon, Scrambled Eggs, Local White Cheddar
Breakfast | Plated Breakfast

Choose One Entrée:

**Broccoli and Cheddar or Spinach and Feta Quiche** | $36
homefried O’Brien potatoes and your choice of crisp bacon and sausage

**Scrambled Eggs with Cheddar and fresh chives** | $36
crisp bacon, sausage potato hash

**Crunchy French Toast** | $38
Maple syrup, strawberries and bananas

**Steak and Eggs** | $42
ratatouille, fresh chives and potato hash

**Eggs Benedict** | $37
English muffin, Canadian bacon, Asparagus, homefried O’Brien potatoes

**Crustless Quiche Lorraine** | $36
Potato Cake, tomato, Portobello napoleon

Accompaniments:
All breakfast entrées are accompanied by a seasonal fruit cup, chilled fruit juices, assorted breakfast breads and pastries, Coffee and Decaffeinated coffee, Assorted teas, and milk

**Plated Breakfast Enhancements:**

**Individual Yogurt Parfait** | $7
Homemade granola layered with local organic yogurt and fresh berries

**Seasonal Berries** | $6
Fresh Seasonal Berries with honey maple yogurt

**Fruit Skewers** | $7
Honey Lime dipping sauce
Breakfast | Breakfast Buffets

**Traditional | $41**
Seasonal fresh fruits, berries and whole bananas, honey maple yogurt
Scrambled eggs with cheddar
Crisp bacon strips and sausage links
Homefried breakfast potatoes

**Penn Quarter | $47**
Seasonal fresh fruits, berries and whole bananas, honey maple yogurt
Scrambled eggs with cheddar
Maple pepper bacon, chicken and apple smoked sausage
Yukon gold and Vidalia onion cakes
Blueberry Stuffed Pancakes, Fruit Puree
Freshly squeezed fruit and vegetable juice drinks, fresh fruit, berry and yogurt smoothies

**12th Street Breakfast | $43**
Seasonal fresh fruits, berries and whole bananas, honey maple yogurt
Scrambled eggs with cheddar
Glazed Virginia ham and pork sausage links
Country brioche grench toast, maple syrup
Potato Chorizo Hash

All breakfast buffets are served with chilled fruit juices, Regular and Decaffeinated coffee, breakfast breads, bagels, muffins, croissants, danishes, butter and preserves

*There will be an additional charge of $250 for groups with less than 25 guests*
Break | All Day Break Package

**Executive Coffee Break** | $55
Pre-meeting Continental Breakfast

Regular and Decaffeinated coffee, assorted teas, fresh squeezed orange juice, breakfast breads, house made muffins, croissants, and danishes, served with butter and fresh fruit preserves

Mid-morning Break

Whole fresh fruit, energy, protein and granola bars, assorted soft drinks, bottled water, Regular and decaffeinated coffee, assorted teas

Mid-afternoon Break

Cookies and brownies, mixed nut shooters, assorted soft drinks, bottled water, Regular and decaffeinated coffee, assorted teas

**Presidential Coffee Break** | $64
Pre-meeting Continental Breakfast

Regular and Decaffeinated coffee, assorted teas, chilled fruit juices, fresh squeezed orange juice, bottled water, breakfast breads, housemade muffins, croissants and danish, served with butter, cream cheese, and fresh fruit preserves, fresh diced fruit and strawberries, individual fruit yogurts with granola and fresh berries

Mid-morning Break

Freshly squeezed orange juice, fresh diced fruit, strawberries, berry and yogurt smoothies, whole seasonal fruit, assorted energy, protein and granola bars, bottled water, Regular and Decaffeinated coffee, assorted teas

Mid-afternoon Break

Hummus and pita chips, assorted Haagen Dazs ice cream bars, fresh baked cookies and brownies, mixed nut shooters, soft drinks, bottled water, Regular and decaffeinated coffee, assorted teas
Break | Complete Meeting Solutions Package

**Packages include:**

General session meeting room set to your specification

Room rental for one meeting room

Standard audio visual equipment includes:

1 podium and podium microphone, LCD projector XGA 2000+ lumens, 1 screen, slide projector or overhead projector (may be substituted for the LCD projector) 1 flipchart with markers, pads and pens, iced water, and candy

24% service charge (taxes not included)

Minimum guarantee of 25 guests is required for the customized meeting package no substitutions — all breakout rooms and audio visual additions are a la carte

**Presidential Meeting Package** | $170

Continental breakfast, Mid-Morning Refresh, Lunch Buffet served in the meeting room, and Afternoon Break

select one lunch buffet: Metro Boutique, Taste of Italy, Capitol Sandwich Express

**Congressional Meeting Package** | $135

Continental Breakfast, mid-morning refresh and afternoon break

*There will be an additional charge of $250 for groups less than 25 guests

*The complete meeting package is only offered through sales phase
Break | Themed Coffee Breaks

**Classic Break | $22**
Whole fresh fruit
Individual Bags of white cheddar popcorn, potato chips and mini pretzels
Assorted soft drinks, mineral waters, iced tea
Regular and decaffeinated coffee, and assorted teas

**Sneak Peek | $23**
Individual bags of cheddar popcorn, Cracker Jacks, Candy Jars filled with Reese's Pieces, Milk Duds, M&M's, Twizzlers, and Hot Tamale candies
Regular and decaffeinated coffee, assorted teas, milk, assorted soft drinks and bottled water

**Re-energize | $26**
Energy, protein and granola bars
Mixed dried fruits and Terra chips
Fresh squeezed orange juice, wild berry and strawberry banana smoothies
Assorted soft drinks, bottled water and Sparkling Water

**National's Break | $26**
Freshly baked soft pretzels with spicy mustard
Ball Park Hot Dogs, warm chili, diced onions, relish, ketchup and yellow mustard
Cracker jacks and whole roasted peanuts
Tri Colored Nachos with jalapeno cheddar sauce
Regular and decaffeinated coffee, selection of assorted teas, milk, assorted soft drinks, bottled water

**South of the Border | $27**
Housemade Tortilla chips with
Guacamole, Sour Cream and Fresh Salsa
Mini Smoked Chicken Quesadillas
Mini Pulled Pork Sandwiches
Key lime Barquette
Regular and decaffeinated coffee, assorted teas, soft drinks and bottled water
Chocolate Lovers | $26
Freshly baked chocolate chunk cookies, brownies and chocolate marshmallow bars
Chocolate covered raisins, almonds, pretzel rods and miniature candy bars
Seasonal fresh fruit with chocolate fondue
Assorted milks
Regular and decaffeinated coffee, selection of assorted teas, assorted soft drinks and bottled water

High Tea | $26
Tea cookies
Lemon bars
Assorted English tea scones
Finger sandwiches: Asiago and Virginia ham, roasted tarragon chicken salad sliders, and cucumber tomato on 7 Grain
Regular and decaffeinated coffee, selection of assorted teas, assorted soft drinks and bottled water

Sweet Dreams | $25
Mini Cupcakes and French Pastries
Raspberry Brownie Bites
Apple Cobbler Bars
Regular and decaffeinated coffee, selection of assorted teas, assorted soft drinks and bottled water
Lunch | Plated Lunch Starters

To compliment your lunch entrée please select from the following soups or salads and desserts:

**Soup Selections**
- Spring Garden Vegetable
- Butternut Squash and Apple Bisque
- Tomato Cheddar Crème
- Maryland Crab Soup
- Tuscan Cannellini Bean
- Wild Mushroom Barley
- Roasted Tomato Basil

**Salad Selections**
- **Executive Field Greens**
  - Mushrooms, Roma tomatoes, asparagus, balsamic vinaigrette
- **Mixed Seasonal Greens**
  - Watercress, radicchio, maple bacon, carrots, olives, tear drop tomatoes, maple gorgonzola dressing
- **Caesar Salad**
  - Romaine lettuce, grated parmesan cheese, garlic croutons and parmesan dressing
- **Autumn Salad**
  - Organic baby greens, watercress and endive with candied pecans, gorgonzola cheese, sun-dried cranberries and apricots, maple-pear vinaigrette
- **Baby Spinach Salad**
  - Crisp pancetta bacon, asparagus, corn shoots, Roma tomatoes, creamy parmesan peppercorn dressing
- **Mediterranean Salad**
  - Crisp romaine, radicchio and baby arugula, feta cheese, kalamata olives, pear tomatoes, roasted peppers, lemon oregano vinaigrette
- **Wedge Salad**
  - Iceberg wedge with blistered tomatoes, smoked bacon, gorgonzola cheese and dressing, bread shards
- **Caprese Salad**
  - Wedge of romaine heart, diced tomatoes, fresh mozzarella, roasted red peppers, White balsamic olive oil dressing | additional $2
Lunch | Plated Lunch Entrées

Poultry:

Seared Organic Chicken Breast | $46
Caramelized onion chardonnay sauce, jasmine rice pilaf, baby carrots and asparagus

Roasted Bell and Evans Organic Chicken Breast | $48
Wilted baby spinach, roasted fingerling potatoes and a Port wine sauce

Honey Tequila Lacquered Chicken | $48
Served with sweet corn relish, jalapeno jack cheese polenta cake, seasonal vegetables and natural jus

Beef/Pork:

Pork Loin Chop | $50
Roasted chili rubbed pork loin chop, ancho mustard sauce, roasted potatoes and french green beans

NY Strip Steak | $53
Grilled New York strip, red onion confit, gorgonzola mashed potatoes and broccolini

Filet Mignon | $55
Seared filet mignon, wild mushroom demi-glace, herb risotto and asparagus

Seafood:

Asian Style Salmon | $50
Atlantic salmon filet, teriyaki glaze, steamed jasmine rice and baby bok choy

Roasted Cod Filet | $49
Saffron tomato jus, Mediterranean couscous, and lemongrass scented sugar snap peas

Maryland Crab Cakes | $54
Lemon grain mustard sauce, Yukon gold potatoes and wilted baby spinach

Vegetarian:

Sesame Teriyaki Glazed Skewers
Wild mushroom and sweet pea risotto cake

Roasted Eggplant Napoleon
Minnesota wild rice pilaf, fennel and plum tomato sauce

Organic Whole Wheat Ziti
Sweet potato purée, shiitake and oyster mushrooms, fresh herbs, sweet corn saffron sauce
Lunch | Dessert Plated

Black Forest Cheesecake
Marinated dried cherries, fresh whipped cream

Trio Sorbet
with fresh seasonal berries

Pistachio Cheesecake
Crème anglaise

Chocolate Sin Cake
Raspberry sauce

Coconut Carrot Cake
Toasted walnuts and sweet cream

Fresh Seasonal Fruit Tart
Mango sauce

Flourless Chocolate Cake * gluten free
Fruit puree, fresh berries

Raspberry Truffle Cake

NY Cheesecake
Raspberry Sauce and Fresh Berries

Accompaniments:

All plated entrées include assorted breads, butter, iced tea, assorted soft drinks, sparkling mineral water, regular and decaffeinated coffee, and selection of assorted teas
Lunch | Metro Boutique Lunch Buffet

All lunch buffets are served with soup du jour, iced tea, assorted soft drinks, sparkling mineral waters, regular and decaffeinated coffee, and assorted teas

Metro Boutique $52

Firehouse chili

Caesar salad station accompanied with parmesan cheese, homemade croutons and a creamy caesar dressing

Add chicken for an additional $5
Add flank steak for an additional $6

Creamy potato salad, shallots and chopped egg

Farfalle pasta salad

Grilled fennel and apple slaw

Selection of deli style breads

Deli meats to include:
Roast beef, smoked turkey, baked ham, and Soppressata

Sliced tomatoes, red leaf lettuce, onions, cheddar, Swiss and provolone cheeses, dill pickles, yellow and grain mustards, regular and pesto mayonnaise, horseradish cream

Assorted chips and white cheddar popcorn

Strawberry Shortcake Bars

Triple Chocolate Cake

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Capitol Sandwich Express Lunch Buffet

**Capitol Sandwich Express** | $55

- Tomato Cheddar Bisque
- Mixed green salad with grape tomatoes, julienne carrots, croutons, kalamata olives, and balsamic vinaigrette
- Cucumber and feta salad with cilantro vinaigrette
- Creamy potato salad, shallots and chopped egg
- Tarragon Chicken Salad
- Thinly sliced roast beef
- Boursin cheese spread, crispy onions, petite croissant
- Grilled Portobello and vegetable wrap with a basil pesto spread
- Smoked turkey on maple walnut bread
- Herb mayonnaise, baby arugula and Swiss cheese
- Dark Chocolate mousse cake
- Assorted mini cupcakes
- Bourbon pecan squares

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Taste of Italy Lunch Buffet

**Taste of Italy | $57**

Rosemary Focaccia bread and mini bread rolls
Minestrone al Romagna
Caesar salad, house made croutons, shredded parmesan cheese, creamy Caesar dressing
Farfalle pasta salad with asparagus and mushrooms
Fresh mozzarella salad, cherry tomatoes with prosciutto ham
Baked Tilapia, Puttanesca Sauce
Roasted Organic Chicken
Lemon oregano sauce
Orecchiette pasta, Asiago and roasted tomato basil sauce
Wild mushroom risotto, parmesan Reggiano
Seared asparagus, lemon olive oil
Tiramisu squares
Mini cannolis

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Build Your Own Salad Lunch Buffet

**Build Your Own Salad** | $53
Chef's choice soup of the day
Assortment of artisan breads and rolls
Mixed organic baby greens
Baby arugula and spinach
Chopped romaine, iceberg and radicchio

Asian
Shredded carrots, sliced celery, daikon radish, bean sprouts, crispy noodles, Soba noodle salad, Thai vinaigrette

Cobb
Diced tomato, sliced egg, fresh avocado, maple pepper bacon, cucumber, St. Pete’s blue cheese, tarragon chicken salad, ranch and balsamic vinaigrette

Mediterranean
Artichokes, kalamata olives, roasted red peppers, grape tomatoes, feta cheese, garbanzo beans, Couscous salad, feta dressing

Caesar
Shredded parmesan, croutons, creamy Caesar dressing, cannellini bean salad

**Enhancements** | $11
Grilled chicken breast, sliced marinated beef, sesame chicken tenderloin, sauteed shrimp

Strawberry Shortcake Bars
Mini Fruit Tarts

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Congressional Lunch Buffet

The Congressional | $60

Maryland Crab Soup
Organic baby greens, dried fruits, grape tomatoes, slice red onions, toasted walnuts, Champagne vinaigrette
Cannellini bean and shrimp salad
Poached calamari salad, peppers, cilantro, lemon zest vinaigrette and cracked black pepper
Artisan breads
Baked Maryland Crab Cakes
Wilted baby spinach bed, grain mustard sauce
Marinated Flank Steak
Roasted shallot red wine sauce
Pan Seared Salmon
Tomato fennel sauce
Seasonal vegetable medley
Roasted red potatoes with “Herbs de Provence”
Raspberry Truffle cake
Mini fruit tarts

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Southern Lunch Buffet

**Southern Lunch Buffet**| $59

- Vegetable Soup
- Honey Laced Cornbread
- Mixed Organic Spring Mix Salad with black eyed peas, grape tomatoes, sliced sweet onions and chopped basil
- Creamy Coleslaw
- Redskin Potato Salad with Smoked Bacon
- Cornmeal Dusted Catfish
  With grilled corn relish served with Cajun remoulade
- BBQ Grilled Chicken Thighs
- Smoked Pork BBQ Served with Sandwich Buns and your choice of BBQ Sauce
  East Carolina Vinegar BBQ Sauce, Smokey Blue Ribbon Texas BBQ Sauce or South Carolina Mustard BBQ Sauce
- Stewed Green Beans with Onions
- Baked Macaroni and Cheese
- Chocolate Pecan Pie Squares
- Apple Pie

*There will be an additional charge of $250 for groups with less than 25 guests*
Lunch | Gourmet Boxed Lunch Buffet

**Gourmet Boxed Lunch | $47**

Selection of sandwiches:

Marinated Chicken Breast
Herb Focaccia roll, roasted red peppers, red leaf lettuce, goat cheese

Roast Beef
Swiss cheese, lettuce and tomato, Ciabatta roll

Smoked Turkey Breast
Whole grain Ciabatta, lettuce and tomato

Grilled Vegetable Wrap
Hummus, roasted peppers, red onions, mushrooms and balsamic marinated vegetables, spinach tortilla

Boxed lunches include:

Pasta Salad
Bag of chips
Seasonal whole fruit
Chocolate brownie
Soft drink or bottled water

**Appropriate serving utensils, napkins, and condiments

**Please choose the amount that is required for each sandwich**
Dinner | Hot Appetizers

**Maryland Crab Cakes** | $11
Wilted baby spinach, fire roasted chutney, chive dijon mustard sauce

**Wild Mushroom Tart** | $10
Assorted local wild mushrooms, goat cheese in a puff pastry, thyme butter sauce

**Seared Jumbo Sea Scallops** | $12
Sweet corn, wild mushroom ragout, orange citrus sauce

**Ahi Tuna Nicoise** | $12 (served rare)
French beans, red grape tomatoes, fingerling potatoes, caper sauce

**Apricot Glazed Barbecued Shrimp** | $13
Maple pepper bacon, white bean ragout, apricot ancho glaze

**Spinach Caramelized Onion Agnolotti** | $12
Gorgonzola sauce, roasted pine nuts, chives and oven dried tomatoes
Dinner | Plated Dinner Starters

*Dinner entrées are served with bread basket, selection of soup or salad, dessert and coffee*

**Soups:**
- Spring Garden Vegetable
- Butternut Squash and Apple Bisque
- Lobster, Crab and Corn Chowder
- Tomato Cheddar Cream
- Maryland Crab
- Cannellini Bean
- Wild Mushroom Barley

**Salads:**
- **Executive Field Greens**
  Organic baby greens, mushrooms, Roma tomatoes, asparagus, balsamic vinaigrette
- **Mixed Seasonal Greens**
  Organic baby greens, watercress, radicchio, maple bacon, carrots, olives, tear drop tomatoes, maple gorgonzola dressing
- **Caesar Salad**
  Romaine lettuce, grated parmesan cheese, garlic croutons with parmesan dressing
- **Autumn Salad**
  Organic baby greens, watercress, endive, candied pecans, gorgonzola cheese, sun-dried cranberries and apricots, maple-pear vinaigrette
- **Baby Spinach Salad**
  Crisp pancetta bacon, asparagus, corn shoots, and Roma tomatoes, creamy peppercorn parmesan dressing
- **Mediterranean Salad**
  Crisp romaine, radicchio and baby arugula, feta cheese, kalamata olives, pear tomatoes, roasted peppers, lemon oregano vinaigrette
- **Wedge Salad**
  Iceberg lettuce, blistered tomatoes, smoke bacon, gorgonzola cheese and dressing, bread shards

**Caprese | Add $3**
Wedge of romaine heart, diced tomatoes, fresh mozzarella, roasted peppers and White balsamic olive oil dressing
Dinner | Plated Dinner Entrées

Poultry

Bell and Evans Organic Chicken | $70
Marinated with “herbs de Provence”, lemon and olive oil mashed potatoes, French beans, grain mustard sauce

Roasted Organic Chicken Breast | $70
Shiitake mushroom demi-glace, garlic whipped potato and sautéed seasonal vegetables

Pecan Crusted Chicken Breast | $70
Maple apricot relish, Minnesota wild rice pilaf, baby carrots and asparagus

Beef/Pork

Roasted Pork Tenderloin | $72
Wrapped in prosciutto and sage, Port wine sauce, roasted pear risotto and steamed asparagus

NY Strip Steak | $76
St. Pete’s blue cheese crust, local wild mushroom ragout, horseradish mashed potatoes

Grilled Filet Mignon | $80
Oven roasted tomatoes, cippolini onion cabernet sauce, garlic whipped potatoes and asparagus

Compart Farms Duroc Pork Chop | $72
Apple Brandy compote, sweet potato mashed, smoked bacon brussel sprouts

Cabernet Braised Beef Short Ribs | $75
Asiago polenta, honey roasted root vegetable

Seafood Entrées:

Baked Atlantic Cod | $71
Herb dijon crust, orange citrus sauce braised endive, herbed basmati rice and baby bok choy

Grilled Salmon | $72
Sweet chili tomato salsa, olive polenta cake and wilted baby spinach

Roasted Sea Bass | $74
White bean cassoulet, french beans and fingerling potatoes

Jumbo Lump Crab Cakes | $75
Grain mustard sauce, charred grape tomatoes, garlic roasted fingerling potatoes and broccolini
Dinner | Plated Dinner Entrées

Duet Options:

**Filet Mignon and Crab Cake | $87**
Grilled filet mignon, roasted shallot port wine sauce, jumbo lump crab cake, sweet corn relish, garlic whipped potatoes, choice of seasonal vegetable

**Caribbean Jerk Chicken and Shrimp | $80**
Organic chicken breast, jumbo shrimp, mango citrus butter sauce, sweet potato risotto, grilled asparagus

Vegetarian Options:

**Eggplant Napoleon**
Local oyster mushroom saffron risotto cake and fennel tomato sauce

**Organic Whole Wheat Ziti**
Sweet potato purée, shiitake and oyster mushrooms, herbs and sweet corn saffron sauce

**Mediterranean Purse**
Israeli couscous, roasted vegetables and asiago cheese wrapped in whole wheat filo dough, tomato olive compote, seasonal vegetables

*Vegan and specialty Menus Created by our Executive Chef upon request*
Dinner | Plated Desserts

Black Forest Cheesecake
Marinated dried cherries, whipped cream

Exotic Fruit Tart
Mango and raspberry sauce

Fruit Cheesecake
Toasted almonds and seasonal fruits

Cappucino Crunch
Layered cylinder of espresso brownie, caramel pecan, chocolate mousse and caramel glaze

Profiteroles
Vanilla cream puffs, croquant, glazed with chocolate and vanilla sauce

Trio of Sorbet
Raspberry, mango and lemon sorbet, fresh seasonal berries

Lemon Blueberry Tart
Layered with chantilly cream, mascarpone crème anglaise

Mixed Berry Martini

Key Lime Tart
Raspberry sauce

Chocolate Sin Cake
Raspberry Sauce, Vanilla sauce

Warm Pear Frangipan Tart
Calvados crème anglaise

Raspberry Truffle Cake
Black currant sauce
Dinner | Pennsylvania Avenue Dinner Buffet

Pennsylvania Avenue | $85
A selection of breads and rolls accompanied with butter and margarine

Tomato Cheddar Crème

Field Green Salad
Shaved jicama, red onions, dried fruits, pear tomatoes, citrus vinaigrette

Grilled Marinated Vegetable Salad

Baked Flounder
Wilted spinach, lemon caper sauce

Organic Chicken Breast
Local wild mushroom demi-glace

Dijon-chipotle Rubbed Striploin of Beef
Sweet chili cilantro jus

Yukon Gold Whipped Potatoes

Roasted Baby Vegetable Ragout

Raspberry Truffle Cake

Mini Cannoli

Boston Cream Pie

Assorted regular and diet soft drinks, bottled mineral waters
Regular and Decaffeinated coffee
Selection of assorted teas

*Buffet serves a minimum of 25 guests
*There will be an additional charge of $350 for group with less than 25 guests
Dinner | Constitution Avenue Dinner Buffet

Constitution Avenue | $90

A selection of breads and rolls accompanied with butter and margarine

Lobster and Corn Chowder

Caesar Salad
Crisp romaine lettuce, house made croutons and parmesan cheese served with a creamy caesar dressing

Penne and Proscuitto Salad
Penne pasta, proscuitto, peas, red peppers, vinaigrette

Mediterranean Couscous Salad
kalamata olives, feta cheese, fresh tomato, cucumber, Israeli couscous

Jumbo Lump Crab Cakes
Lemon thyme sauce

Roasted Organic Chicken
Rosemary pan jus

Marinated Tenderloin of Beef
Roasted shallot cabernet sauce

Seasonal Garden Vegetables
Herbs and honey thyme butter

Roasted Red Potatoes with “herbs de Provence”

Mini fruit tarts

Chocolate Sin Cake
Raspberry and vanilla sauce

Lemon Blueberry Cake

Assorted soft drinks, bottled mineral waters
Regular and Decaffeinated coffee
Selection of assorted teas

*Buffet serves a minimum of 25 guests
* There will be an additional charge of $350 for groups with less than 25 guests
Reception | Cold Hors D’oeuvres

**Cold Hors D’oeuvres** | $6 per piece

- Grilled Vegetable Skewers with fondue cheese
- Spicy Thai Chicken cucumber roulades
- Bocconcini Mozzarella, Tomato and Basil Skewer
- Tapenade on Toasted Pita Triangle
- Seared Ahi Tuna Wonton Crisp with wasabi cream
- Prosciutto Wrapped Hearts of artichoke with herb Boursin cheese
- Chilled Cocktail Crab Claws
- Chilled Jumbo Shrimp Cocktail
- Seared Tenderloin Crostini with Horseradish Aioli
- Avocado and Crab Roll with Wasabi ginger mayonnaise
- Lime Chipotle Shrimp with Cilantro sour cream
- Asian Tuna and Salmon Lollipops

*Minimum of 50 pieces per selection*

There is a $150 charge per attendant for butler-passed hors d’oeuvres
1 per 50 guests is served by 1 attendant
Reception | Hot Hors D’oeuvres

**Hot Hors D’oeuvres | $6 per piece**

- Mini Smoked Chicken Quesadillas
  - Sour cream, guacamole, salsa
- Sesame Chicken Skewers
  - Honey Dijon sauce
- Beef Wellington
- Teriyaki Beef Satay
  - Asian BBQ sauce
- Flat Iron Steak and Gorgonzola Wrapped in Bacon
- Fig, Caramelized Onion and Goat Cheese Tart
- Mini Crab Cakes
  - Chili Dijon dipping sauce
- Mini Shrimp and Black Bean Quesadilla
- Tempura Shrimp
  - Thai chili sauce
- Mini Braised Short Rib Pot Pie
- Vegetable Samosas-
  - Curried Crème Fraîche
- Spinach Boursin Puff Pastry
- Chicken Dijon
  - in puff pastry
- Thai Chicken Cashew Spring Roll
- Coconut Shrimp
  - Pineapple salsa
- Lobster Empanadas, chipotle dipping sauce | $7
- Day Boat Scallops Wrapped with Bacon | $7

*Minimum of 50 pieces per selection*

**There is a $150 charge per attendant for butler-passed hors d’oeuvres**

1 per 50 guests is served by 1 attendant
Reception | Themed/Display Stations

**Chopped Salad** | $16
Romaine, watercress, Organic greens, radicchio, spinach, tomatoes, red and yellow peppers, red onions, candied pecans, carrots and cucumbers with grated cheddar and swiss cheeses, crumbled gorgonzola, maple pepper bacon, dried fruits

**Meza** | $16
Hummus, Baba Ghanoush, assorted olives, stuffed grape leaves, marinated tomatoes, roasted peppers, feta cheese, cucumber dill Yogurt, toasted pita bread

**Local Artisan Cheese** | $16
A selection from local artisan cheese makers to include: Cabra La mancha, Talbot Cheddar, Thomasville Tomme, Faribault Gouda and St. Pete’s blue, fruit puree, crackers, crostini

**Fresh Vegetable Crudités** | $12
Crisp snap peas, asparagus, pear tomatoes, baby carrots, olives, celery, jicama, broccoli, peppercorn parmesan, bleu cheese dressing

**Grilled Flatbreads** | $16
Chicken with proscuitto and mozzarella, local wild mushrooms with garlic, romano cheese and fresh herbs, fresh mozzarella, caramelized onions, alfredo sauce

**Asian Dim Sum** | $18
Pan fried shrimp dumplings, steamed seafood Shiu Mai, fried Edamame dumplings and pork, cabbage pot stickers
Reception | Themed/Display Stations

Warm Maryland Crab and Artichoke Dip | $13
with tri colored tortilla chips and bread shards

Antipasto | $18
Marinated mushrooms, panko crusted artichokes, roasted bell peppers, grilled asparagus, Greek olives, buffalo mozzarella, St. Pete’s blue cheese, local salumi, proscuitto and soppressata, kalamata olive baguettes

Slider Bar | $21
Crabcake sliders, pimento chutney, brioche roll
Classic beef slider, american cheese, pickle, mighty Mo sauce
Pulled BBQ pork, cole slaw and cheddar

Fajitas | $20
Marinated grilled chicken, spicy beef and pulled pork with flour tortillas, pepper jack cheese, sautéed onions and peppers. Served with Pico de Gallo, sour cream, guacamole

Pasta Station | $20
Wild mushroom Agnolotti with pesto cream, Orecchiette pasta with sun-dried tomatoes, pine nuts and a chunky tomato sauce, spinach tortellini with an Asiago roasted red pepper sauce

Japanese Sushi Display | $23
Avocado Crab roll, Maki tuna roll, spicy tuna roll and tuna salmon lollipops, wasabi, pickled ginger and soy sauce
*based upon 4 pieces per person*

Mac & Cheese Station | $21
Traditional Creamy Macaroni and Cheese with Toppings to include: Chopped bacon, Shredded Cheddar, Parmesan Cheese, Scallions, Diced Jalapeno, Toasted Breadcrumbs, Cajon Baby Shrimp and Herb Roasted Chicken

Additional to add to the Station:
Lobster $5 per person
Braised Short Rib $4 per person

Fruit Passion | $15
Fresh pineapple, melon, kiwi and strawberries, chocolate amaretto sauce, honey yogurt sauce, brown sugar, whipped cream and yogurt cake squares

Viennese Table | $19
Maribeth’s French pastries and Confections

*We recommend that if you require and ACTION station that you have one (1) attendant per every 75 guests*

*One (1) uniformed attendant $150 per attendant*
Reception | Carving Stations

Peppered Strip loin of Beef | $400
Seared strip loin of beef carved to order with petit rolls, cabernet sauce, dijon mustard, tarragon mayonnaise and horseradish cream
*serves 25-30 people*

Balsamic Marinated Tenderloin | $300
Beef tenderloin roasted and carved with petit rolls, whole grain mustard, horseradish cream and maple gorgonzola jus
*serves 12-15 people*

Carved Maple Soy Salmon | $175
Whole side of marinated salmon roasted on a cedar plank, maple soy glaze, pineapple cucumber salsa, Asian slaw
*serves 10-12 people*

Glazed Pit Ham | $300
Roasted ham, cinnamon orange glaze, cheddar biscuits, mini brioche, spicy mustard, sun dried cherry and pineapple relish
*serves 20-25 people*

Butter Basted Turkey Breast | $300
Dijon gravy, petit rolls and croissants, cranberry apricot chutney
*serves 20-25 people*

Compart Farms Duroc Pork Steamship Roast | $250
Granny apple balsamic glaze, cabbage fennel slaw, mini rolls and sweet potato biscuits
*serves 10-12 people*

Forest Mushroom Strudel | $125
Local wild mushrooms, herb Boursin cheese, roasted yellow peppers, wrapped in pastry dough, lemon thyme crème fraiche
*serves 10-12 people*

*All stations are ACTION stations and require a carver*
*We recommend that you have 1 carver for every 75 guests*

*$150 per each Carver*
Beverage | Unlimited Open Bar

Groups are charged per guest based upon the guaranteed number of attendees

*Open bars provide unlimited continuous consumption at a set rate per hour
*Bartenders are $150 each
*1 bartender required per 75 guests

Choose from:

**Top Shelf**
$23 per guest for the first hour
$10 per guest for each additional hour

**Premium Well**
$21 per guest for the first hour
$9 per guest for each additional hour

**Beverage List**

**Top Shelf**
Absolut, Tanqueray, Captain Morgan, Jack Daniels, Crown Royal, Johnnie Walker Red, Jose Cuervo 1800 Silver, Bacardi Superior, Makers Mark, Seagrams VO, Courvoisier VS

**Premium Well**
Smirnoff, Beefeater, Cruzan Aged Rum, Dewars White Label, Jim Beam White Label, Canadian Club, Jose Cuervo Gold, Korbel

**Non-alcoholic Beer**
O’doul’s
Imported beer
Heineken, Amstel Light

Craft Beer
Samuel Adams
Domestic Beer
Budweiser, Miller Lite
Beverage | Unlimited Open Bar

**Top Select Wine**
Beaulieu Vineyards Century Cellars
Chardonnay, Merlot, and Cabernet Sauvignon
Beringer White Zinfandel

**Premium Wine**
Stone Cellars by Beringer Napa Valley
Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon
Beringer White Zinfandel

**Cordials**
Hennessy VS, Kahlua, Sambuca, Amaretto, Baileys, Triple Sec, Peach Schnapps

**Dry Snacks | $5 per guest**
Mixed Nuts
Pretzels
Beverage | Host Bar – per drink

**Per Drink Consumption Charges**

Groups are charged for the number of drinks consumed based on the following prices

**Host Bar – per drink**

**Top Shelf**

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$10.00</td>
</tr>
<tr>
<td>Wine</td>
<td>$9.50</td>
</tr>
<tr>
<td>Beer (Imported)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Beer (Domestic)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Craft</td>
<td>$8.00</td>
</tr>
<tr>
<td>Brandy/Cordials/Martinis</td>
<td>$10.00</td>
</tr>
<tr>
<td>Soft Drinks/Mineral Water</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

**Host Bar – per drink**

**Premium Well**

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$9.50</td>
</tr>
<tr>
<td>Wine</td>
<td>$9.00</td>
</tr>
<tr>
<td>Beer (Imported)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Beer (Domestic)</td>
<td>$7.00</td>
</tr>
<tr>
<td>Craft Beers</td>
<td>$8.00</td>
</tr>
<tr>
<td>Brandy/Cordials/Martinis</td>
<td>$11.00</td>
</tr>
<tr>
<td>Soft Drinks/Mineral Water</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

Bartenders are $150 each

1 Bartender required per 75 guests
Beverage | Cash Bar – per drink

Cash Bar – per drink

**Top Shelf**
- Cocktails $11.00
- Wine $10.00
- Beer (Imported) $8.00
- Beer (Domestic) $7.00
- Brandy/Cordials/Martinis $12.00
- Soft Drinks/Mineral Water $5.00

**Premium Well**
- Cocktails $10.00
- Wine $9.00
- Beer (Imported) $8.00
- Beer (Domestic) $7.00
- Brandy/Cordials/Martinis $12.00
- Soft Drinks/Mineral Water $5.00

Bartenders and Cashiers - $150 each (up to four hours)
Each Additional Hour - $40
1 Bartender is Required per 75 guests
Beverage | Wine List

**Sparkling Wines**
Freixenet Blanc De Blancs, San Sadurni d'Anoia $36
Mum Napa “Brut Prestige” Napa Valley $54
Moet & Chandon “Imperial” Epernay $120

**White Wine**

**Blush**
Beringer White Zinfandel California $38

**Chardonnay**
Beaulieu Vineyards Century Cellars Chardonnay, California $40
Chateau St. Jean Chardonnay, North Coast $48
Stone Cellars by Beringer Chardonnay, California $40
Merryvale Vineyards “Starmont” Chardonnay $56

**Pinto Grigio**
Stone Cellars by Beringer Pinto Grigio, California $40
Pighin Pinot Grigio, Grave del Friuli $42

**Sauvignon Blanc**
Kenwood Vineyards Sauvignon Blanc, Sonoma County $46
Brancott Sauvignon Blanc, Marlborough $42

**Red Wine**

**Merlot**
Stone Cellars by Beringer Merlot, California $40
Beaulieu Vineyards Century Cellars Merlot, California $44
Clos du Bois Merlot, North Coast $52

**Cabernet Sauvignon**
Stone Cellars by Beringer Cabernet Sauvignon, California $40
Beaulieu Vineyards Century Cellars Cabernet Sauvignon $44
Seven Falls Cabernet Sauvignon, Wahluke Slope $56
Columbia Crest “H3” Cabernet Sauvignon, Horse Heavin Hills $56

**Pinot Noir**
Mark West Pinot Noir, California $46
Le Crema Pinot, Sonoma Coast $46

**Marriott at Metro Center uses Stone Cellars as our preferred House Wine**
Energize | Performance Foods | Breakfast

Fit For You Enhancements for Plated Breakfast and Breakfast Buffets:

**Carb Conscious | $7**
Florentine egg white frittata
with fontina and asiago cheeses, mushroom crostini

**Low Cholesterol | $8**
Sweet Potato Waffles
with blueberry syrup

**Low Fat | $8**
Canadian Bacon Tortilla Wrap
with fat free hash browns

**Low Carb Beverage | $8**
Strawberry Yogurt and Tofu Smoothies
Fit for You Morning Breaks Enhancements:

**Low Cholesterol Sweet** $8
Individual Mixed Fresh Berries with ginger sauce

**Carb Conscious Savory** $8
Whole Wheat Croque Monsieur

**Low Fat Carb Conscious** $9
Canadian Bacon Tortilla Wrap with fat free hash browns

**Low Cholesterol** $6
Sautéed Bananas with caramel sauce

**Low Fat** $7
Roasted Chicken and Feta Cheese Wrap

**Carb Conscious** $7
Chicken and Sun-dried Tomato Quesadillas

Fit for You Diet Beverages Available:

Crystal Light Fruit Punch $6
Diet Pepsi and Diet Sprite $6
Strawberry Yogurt and Tofu Smoothies $7
Energize | Performance Foods

**Themed Coffee Break:**

**Fit for You | $23**

- Assorted Granola and Protein Bars
- Mixed assorted nuts, celery, and carrot sticks with spinach dip
- Regular and decaffeinated coffee, selection of assorted teas, assorted soft drinks, bottled water

**Fit for You Options Plated Lunch:**

**Carb Conscious | $42**

- Roast beef wrap with marinated artichoke hearts, blanched broccoli rabe, and sun-dried tomato mayonnaise

**Low Cholesterol | $42**

- Greek salad with red wine vinaigrette and crumbled feta

**Low Fat | $43**

- Seared scallops with new potatoes and field greens tossed in a dijon vinaigrette

**Boxed Lunch Fit for You:**

**Carb Conscious | $44**

- Roast Beef Wrap
  - with marinated artichoke hearts and blanched broccoli rabe
- Whole Grain Bar
- Propel Fitness Water

**Low Fat | $43**

- Vegetarian Greek Salad Wrap
  - with crumbled feta cheese red wine vinaigrette
- Whole Grain Bar
- Propel Fitness Water
Energize | Performance Foods

Lunch Buffet Fit for You Enhancements:

- Carb Conscious: $3
  Braised baby beets and baby carrots with dill gastrique

- Low Cholesterol: $3
  Greek salad with crumbled feta and red wine vinaigrette

- Low Carb Beverage: $4
  Crystal Light fruit punch

- Low Fat: $7
  Seared scallops with new potatoes and field greens tossed in a dijon vinaigrette
Energize | Performance Foods

**Hors D'oeuvres Fit for You Options:**

These items have been selected to meet the diverse dietary needs of our guests.

- **Low Fat** | $6
  - Minted tomato and cucumber salad on cucumber roundel

- **Low Cholesterol** | $6
  - Pita Wedges
    with green olive tapenade

- **Carb Conscious** | $11
  - Sautéed Lamb Chops with yogurt sauce

**Plated Dinner Options:**

- **Whole Wheat Linguini**
  with seasonal squash, grilled carrots
  roasted garlic and peppers

- **Carb Conscious**
  - Grilled 6oz Chicken Breast
    with eggplant and lemon basil

- **Carb Conscious**
  - Braised Short Ribs
    with horseradish sauce

- **low fat**
  - Broiled Red Snapper and CousCous
    with lemon tahini sauce and mushrooms
Technology | Event Technology Service Policy

Washington Marriott at Metro Center Hotel
*Outside Event Technology Service Policy

The Washington Marriott at Metro Center Hotel's exclusive event technology department consists of trained and professional staff, an extensive inventory of technically advanced equipment, and going above and beyond is the Washington Marriott at Metro Center Hotel way.

The Washington Marriott at Metro Center Hotel event technology department is the hotel’s preferred provider for all event technology needs. The use of another event technology provider, will involve the Washington Marriott at Metro Center Hotel event technology department’s expertise, including power requirements, storage, staging, setup, cleaning, breakdown, audio and other equipment.

In the event that another event technology provider is chosen, the hotel will levy a surcharge of $1200 per day or a fee equal to 25% of the anticipated lost revenue, whichever is greater. The fee or charge is to be paid to hotel in the same method as all other services.
Technology | Event Technology

**Microphones**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wireless Microphone (Handheld or Lavaliere)</td>
<td>$180</td>
</tr>
<tr>
<td>Wired, Lectern, Table Standing</td>
<td>$80</td>
</tr>
<tr>
<td>PZM Recording Microphone</td>
<td>$85</td>
</tr>
<tr>
<td>Push to Talk Microphone</td>
<td>$95</td>
</tr>
<tr>
<td>Push to Talk Microphone Controller</td>
<td>$95</td>
</tr>
<tr>
<td>Vip Lectern Microphone</td>
<td>$150</td>
</tr>
</tbody>
</table>

**Lighting Package**

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lectern &amp; Stage Wash illumination package</td>
<td>$500</td>
</tr>
<tr>
<td>Stage Wash Illumination package</td>
<td>$400</td>
</tr>
<tr>
<td>Lectern illumination package</td>
<td>$300</td>
</tr>
<tr>
<td>Lights Fantastic Decorator Package</td>
<td>call</td>
</tr>
</tbody>
</table>

**Flipchart Package**

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flipchart Package</td>
<td>$65</td>
</tr>
<tr>
<td>Complete with Pad, Markers and Tape</td>
<td></td>
</tr>
<tr>
<td>Additional markers and tape are available upon request</td>
<td></td>
</tr>
<tr>
<td>Easel</td>
<td>$15</td>
</tr>
</tbody>
</table>

**Telephony/Connectivity**

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DID Line</td>
<td>$150</td>
</tr>
<tr>
<td>Teleconference Audio Interface (Getner Box)</td>
<td>$400</td>
</tr>
<tr>
<td>(call charges not included)</td>
<td></td>
</tr>
<tr>
<td>Polycom Phone</td>
<td>$350</td>
</tr>
<tr>
<td>(call charges not included)</td>
<td></td>
</tr>
<tr>
<td>High Speed Internet/per day</td>
<td>Call</td>
</tr>
<tr>
<td>Additional Ports/ Per Day</td>
<td>$100</td>
</tr>
<tr>
<td>with networking hub/switch/ no additional cost</td>
<td></td>
</tr>
<tr>
<td>Static IP Address</td>
<td>Call</td>
</tr>
</tbody>
</table>
## Technology | Event Technology

### Audio Equipment

<table>
<thead>
<tr>
<th>Mixer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>24 Channel Audio Mixer</td>
<td>$300</td>
</tr>
<tr>
<td>16 Channel Audio Mixer</td>
<td>$185</td>
</tr>
<tr>
<td>12 Channel Audio Mixer</td>
<td>$150</td>
</tr>
<tr>
<td>8 Channel Audio Mixer</td>
<td>$110</td>
</tr>
<tr>
<td>6 Channel Audio Mixer</td>
<td>$95</td>
</tr>
<tr>
<td>4 Channel Audio Mixer</td>
<td>$80</td>
</tr>
</tbody>
</table>

*A mixer is required when microphones are in the room*

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Powered Speakers</td>
<td>$650</td>
</tr>
<tr>
<td>MP3 Audio Recorder</td>
<td>$350</td>
</tr>
<tr>
<td>Mult Box (press box)</td>
<td>$300</td>
</tr>
<tr>
<td>Sound Patch to House System</td>
<td>$150</td>
</tr>
<tr>
<td>Clearcom Inter-com Base Station</td>
<td>$275</td>
</tr>
<tr>
<td>Clearcom Inter-come Headset</td>
<td>$40</td>
</tr>
</tbody>
</table>

### Sound Package

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sound Package</td>
<td>$650</td>
</tr>
<tr>
<td>4 JBL Concert Sound System</td>
<td></td>
</tr>
</tbody>
</table>

### Video Equipment

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>S-VHS VCR ½&quot;DVD</td>
<td>$125/$150</td>
</tr>
<tr>
<td>VHS VCR ½”</td>
<td>$90</td>
</tr>
<tr>
<td>Beta SP Player</td>
<td>$450</td>
</tr>
<tr>
<td>DVD Player</td>
<td>$110</td>
</tr>
<tr>
<td>CD Player</td>
<td>$110</td>
</tr>
</tbody>
</table>

*Plugging into the WASHINGTON MARRIOTT AT METRO CENTER house sound system without the assistance of the event technology staff is prohibited*
Technology | Event Technology

**Video VCR/Monitor**

42' Plasma /VCR Package | $475

42' Plasma/DVD Package | $475

Package features a roll-around 54" projection cart, a 42" full-function color monitor/receiver with cable connections ac extension cords safely taped

Laptop computer | $350
Laptop audio feed | $75

37' Plasma Screen Monitor | $325
42' Plasma Screen Monitor | $400
50' Plasma Screen Monitor | $500

**Video Camcorder**

Camcorder | $2000

featuring camera to broadcast the events of your event, package features video camera equipment and house audio feed and large reference monitor with dedicated camera person

**Gobo Light Package**

Gobo Light Package | $400

featuring your group's logo projected onto the foyer wall for the duration of your conference

call for details

**Event Technology A La Carte**

Follow Spot (requires operator) | $400

LED Uplight with multiply colors | $35

Podium Lighting Special | $300

Pin Spot | $35

**Event Technology Equipment**

Fax Machine | $120

HP Laserjet Printer | $130

High Volume b/w printer (Black and white) | $500

Color Copier | $1000
Technology | Event Technology

Screen Projector Package
Small Screen Accessory Package (8’ x 8’) | $200
Large Screen Accessory Package (10’ x 10’) | $350
VIP Screen Accessory Package (7’ x 12’) | $400

this package includes a projection cart, vga extension cable, extension cord and power strip(s)
price will be adjusted according to the screen type

Projection Equipment
LCD Projection XGA, 4000+ lumens | $800
LCD Projection XGA, 5000+ lumens | $1000
35mm Slide Projector with remote | $100
Video to Data Scan Converter Switcher | $350
RGB/VGA Distribution Amplifier | $160
VGA Switcher | $140
Long and Short –Throw LCD Projector Lens | $300

Screens
7.5’ x 10’ Fast Fold | $250
Fast Fold Dress Kits | included
10’ x 10’ cradle | $160
8’ x 8’ tripod | $80
6’ x 6’ tripod | $80
5’ x 5’ tripod | $80

Meeting Accessories
Laser Pointer | $50
Wireless Mouse | $50
Speaker Timer | $200
Walkie Talkie | $50
Projector Cart | $35
Extension Cord/Power Strip | $15 each
Pipe and Drape (per foot) | $20
Whiteboard & Markers | $50
General Information | General Information

Location

One mile from Union Station, 5 miles from Reagan Washington National Airport and 25 miles from Dulles International Airport. 4 blocks away from the Washington Convention Center and mere steps away from the Metro Center subway station servicing three lines.

General Room Amenities

Individual Climate Control
Alarm Clock
Bottled Water, for a fee
Iron and Ironing Board
Revive Luxurious Bedding – down comforters, custom duvets, cotton rich linens
Down/Feather Pillows
Foam pillows
Hair Dryer
Accessible Rooms
Guest Laundry and Dry-Cleaning for a fee

General Room Amenities Continued
Pull Out Sofa Bed
Rollaway Beds Upon Request
Cribs Upon Request

In-room Entertainment
CD or VCR Player
Cable Channel: CNN, ESPN
Color TV
Movies/Videos, Pay Per View

In-room Business Amenities
Electrical Outlet Desk Level
Phone features speakerphone
Voicemail
Two-line Phone

Complimentary Services
Coffee/Tea Maker in-room
Newspaper delivered to room
Toll-free and credit card phone calls

Guest Services
Concierge Desk and Lounge
Full-service 24-hour Business Center

Arrival Information Check-in: 4:00 pm
Check-out: 12:00 noon
Video Review Billing, video/express check-out

Parking – Valet Only
Flat Rate: $47 per car
Oversized Vehicle (Van, Truck, SUV) $52 per car

Room Drops
Outside Room: $2/per room
Inside Room: $4/per room
Porterage Fee
In and out: $7/per room
One-way: $4/per room

Pet Policy
Only service animals allowed

Restaurants & Lounges
Fire & Sage
Regional continental cuisine
Open for breakfast, lunch and dinner
Warm and inviting atmosphere ideal for corporate functions or family dining

Starbuck’s
Coffee House
Open for breakfast and lunch
Great place for a breakfast pastry or yogurt in the morning and salad or sandwich in the mid day

Directions
From Points North:
I-95 South to exit 22B (Baltimore/Washington Parkway South). Follow parkway to route 50 west toward DC. Route 50 will become New York Avenue inside DC. Proceed along New York Avenue for four miles. Turn left onto 11th Street NW. Follow 11th Street two blocks to G Street NW and make a right onto G Street. Follow G street one block to 12th Street, and make another right. Hotel is on the right between G and H streets.

From Points South:
Follow 95 North to I-395 North toward Washington DC. Follow I-395 into DC; take the 12th Street exit off I-395. Follow 12th Street over Constitution Avenue and Pennsylvania Avenue. Continue up 12th Street and hotel will be on the right between G and H streets.

From Points West:
Follow I-66 East into DC. Take the Theodore Roosevelt Bridge and follow to Constitution Avenue. Take Constitution Avenue past the Washington Monument and turn left onto 12th Street. Hotel will be on the right approximately five blocks up between G and H streets.

From Points Northwest:
I-270 South to I-495 South (capital beltway) toward northern Virginia. Follow 495 for approximately 5 miles into Virginia. Take the first exit (George Washington Parkway South). Follow parkway south about 11 miles and take the exit for the Theodore Roosevelt Bridge. Continue over the bridge and follow the signs for Constitution Avenue. Follow Constitution Avenue to 12th Street and make a left. Hotel is five blocks up on the right between G and H streets.

From Points East:
Follow U.S. 50 West toward Washington, DC. Continue on 50 into DC. Route 50 turns into New York Avenue. Proceed along New York Avenue through the northeast section of the city for about 4 miles. Turn left onto 11th Street, NW, follow to G Street and make a right, follow G street one block and make a right onto 12th Street. Hotel is on the right hand side between G and H streets.
General Information | General Information Continued

Agreement to Event Management policies:
GUARANTEES ON ALL FOOD AND BEVERAGE:
We need your assistance in making your event 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 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 incur additional cost or charges.

PAYMENT ARRANGEMENTS:
Cash, Checks and Credit Card payments: All events must be paid for in advance unless direct billing has been established and approved by our credit manager.
Events may be guaranteed for payment or paid for by the following credit cards: American Express, Diner’s Club, Master Card or Visa. Completion of a credit authorization form is required. Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance, which is an annual percentage of 18%.

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

CONFIRMATION OF SET UP 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 this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

Tax exempt status:
The District of Columbia 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 District of Columbia in order to receive a refund.

Food & beverage outside 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.

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 District of Columbia Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the District of Columbia.

Conditions and 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 this agreement for such entity represents to the Hotel that she/he has full authority to sign such contract and in the event that he/she is not so 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 assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual 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. All decorations must meet approval of the District of Columbia Fire Department.
Signs/displays/decorations:
(continued)
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 set-ups 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:
The Washington Marriott at Metro Center is pleased to offer a 10-box onsite complimentary storage 3 days prior to the event date(s). Excess box(es) will incur an additional $10 storage charge each per box.
Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions:
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 one working day in advance of the delivery.
Each piece received must be labeled with the following:
Your name/Group name, date of function, C/O Event Manager responsible for your function and hotel’s address. Groups must make arrangements to ship their materials out of the hotel.
The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.
The hotel does charge a package handling fee for each item shipped or delivered for your event. Additionally, for items delivered more than 3 days prior to the event, there will be a per day storage fee assessed. Please contact your Event Manager for applied charges.

Outside Vendor:
All vendors (i.e entertainment, decorators, etc) contracted directly with the group must sign the Washington Marriott at Metro Center Hotel’s vendor agreement and 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

Security:
Routine security services are provided by the hotel. However, the guest of organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, 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 this event, arrangements will be made by the organization or guest.

Hold harmless agreement:
The organization assumes the entire responsibility and liability for losses, damages and claims arriving out of injury or damage to the organization’s displays, equipment and other property brought upon the premises of the hotel and shall indemnify and hold harmless the hotel, agents, employees from any and all such losses, damages and claims.