



# Catering Menus

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JW Marriott Washington, DC





# Breakfast

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## Plated Breakfast

*All Plated Breakfast Include Orange Juice, Breakfast Pastries and Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee and Herbal Teas*

### Egg White Frittata (GF, DF)

Cage Free Egg White Frittata with Spinach,  
Asparagus and Roasted Tomato  
Stachowskis Chicken Apple Sausage  
\$ 47.00

### American Breakfast (GF, DF)

Cage Free Scrambled Eggs  
Herb Roasted Breakfast Potatoes  
Pecan Smoked Bacon  
\$ 45.00

## Continental Breakfast

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

All Pricing is Subject to a Taxable 25% Service Charge and 10% DC Sales Tax

### JW Wellness Continental Breakfast

Chilled Fruit Juices

Seasonal Fresh Cut Fruit (VG, GF)

Overnight Oats with Almond Milk, Apricots, Coconut and Dates (VG)

Wellness Muffins: Bran (V), Flaxseed (V) and Gluten Free Blueberry (V, GF)  
Chilled Fruit Juices

Seasonal Fresh Fruit (VG, GF)

Overnight Oats with Almond Milk, Apricots, Coconut and Dates (VG)

Wellness Muffins: Bran (V), Flaxseed (V) and Gluten Free Blueberry (V, GF)  
\$ 44.00

### JW Signature Continental Breakfast

Chilled Fruit Juices

Seasonal Fresh Cut Fruit (VG, GF)

House Baked Breakfast Pastries & Muffins (V)  
Assorted Bagels (V)  
Clover Honey, Preserves, Cream Cheese & Butter

Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee, Herbal Teas  
\$ 38.00

## Breakfast Buffets

Buffets have a Minimum of 25 Guests

Buffets for Less than 25 People Will be Charged \$10 Additional per Person

All Buffets Include Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee, Herbal Tea

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### JW Signature Breakfast Buffet

Chilled Fruit Juices

Seasonal Fresh Fruit (VG, GF)

House Baked Breakfast Pastries & Muffins (V)  
Clover Honey, Preserves, Butter

Organic Steel Cut Oatmeal with Dried Cherries,  
Toasted Almonds, Raisins, Cinnamon, Brown Sugar  
(VG)

Cage Free Scrambled Eggs (V, GF, DF)

Crisp Pecan Smoked Bacon (GF, DF)

Local Stachowski's Pork Breakfast Sausage (GF, DF)

Herb Roasted Breakfast Potatoes (VG, GF, DF)  
\$ 56.00

### JW Wellness Breakfast Buffet

Chilled Fruit Juices & Coconut Water

Seasonal Fresh Fruit (VG, GF)

Wellness Muffins: Bran (V), Flaxseed (V) and Gluten  
Free Blueberry (V, GF)  
Clover Honey, Preserves, Butter

Greek Yogurt Parfaits with Seasonal Berries, Chia  
Seeds, Organic Agave (GF, V)

Power Grains with Farro, Quinoa, Mushrooms,  
Richardson Farms Kale & Roasted Tomato (VG,DF)

Stachowski's Turkey Sausage (DF, GF)

Scrambled Cage Free Egg Whites (V, DF,GF)

Roasted Tomato and Spinach Tart (V)  
\$ 58.00

## Breakfast Enhancements

(1) Attendant will be required for every 75 guests at \$250.00 each if noted

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## Breakfast Enhancements

Priced Each

- Spinach and Roasted Tomato Quiche (V) \$ 12.00
- Coconut Milk Yogurt Parfait, Vanilla Roasted Pineapple (VG, GF) \$ 10.00
- Greek Yogurt Parfait, Granola, Mixed Berries, McCutcheons Honey (V) \$ 10.00
- Soy Yogurt Parfait, Chia Seeds, Sunflower Seeds, Blueberries, Organic Agave (VG) \$ 10.00

## Breakfast Sandwiches

Pricing per Sandwich, Minimum Order of One Dozen

- Croissant Breakfast Sandwich, Cage Free Scrambled Eggs, Shaved Ham and Aged White Cheddar \$ 12.00
- Bagel Breakfast Sandwich, Everything Bagel, Cage Free Egg, Pork Sausage Patty, Pepper Jack Cheese \$ 12.00
- English Muffin Breakfast Sandwich, Cage Free Egg Whites, Turkey Canadian Bacon, Wilted Kale \$ 12.00
- Vegan Breakfast Burrito, Soy Chorizo, Shredded Potato, Peppers, Onions, Cilantro, Daiya Cheddar Cheese (VG) \$ 13.00
- Smoked Salmon & Cream Cheese Bagel, Pastrami Smoked Salmon, Whipped Cream Cheese, Tomato \$ 16.00

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## Breakfast Enhancements

Priced per Person

- Lyon Bakery Brioche French Toast with Cinnamon Roasted Fuji Apples, Pure Maple Syrup (V) \$ 13.00
- Banana Walnut Breakfast Tart with Whipped Butter, Maple Syrup (V) \$ 13.00
- Vanilla Belgium Waffles with Berry Compote, Maple Syrup \$ 13.00
- Organic Steel Cut Oatmeal with Dried Cherries, Toasted Almonds, Raisins, Cinnamon, Brown Sugar (VG) \$ 12.00
- Ivy City Smokehouse Smoked Salmon Platter with Egg Whites, Egg Yolks, Shaved Red Onion, Capers, Cream Cheese, Bagels \$ 22.00
- Classic Omelets Made to Order with Aged Cheddar, Swiss Cheese, Spinach, Peppers, Onions, Tomatoes, Mushrooms, Avocado, Ham, Turkey Sausage, Fresh Salsa and Low Cholesterol Egg Substitute (Attendant Required) \$ 22.00

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## Coffee Break

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### Build Your Own Coffee Break

Two Hour Service for Build Your Own Break Package

All Breaks Served with Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee & Herbal Teas

- Choice of (3) Sweet or Savory Items \$ 28.00
- Choice of (4) Sweet or Savory Items \$ 32.00

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## Sweet Items

- Seasonal Pieces of Whole Fruits (VG)
- House Baked Muffins and Pastries (V)
- Fresh Cut Fruit Display (VG)
- Assorted Individual Yogurts (V)
- Assorted House Baked Cookies (V)
- Chocolate Fudge Brownies (V,NF)
- Walnut Blondies (V)
- Novelty Ice Cream Treats (V,GF)
- Assorted Cupcakes
- French Macaroons (GF, V)
- Granola Bars & Energy Bars (V)

## Savory Items

- Corn Tortilla Chips, Pico De Gallo (V)
- Whipped Ricotta, Lyon Bakery Lavash (V)
- Bay Spiced Popcorn Cones
- Individual Bags of Popcorn (GF, V)
- Individual Packages of Trail Mix (GF,V)
- Soft Pretzels, Beer Cheese Fondue (V)
- Individual Bags of Gourmet Roasted Mixed Nuts (VG)
- Individual Assorted Potato Chips (V)
- Individual Pita & Sun Chips (V)
- Individual Vegetable Crudité, Ranch Dressing (V, GF)
- Traditional Hummus with Grilled Pita, Carrots, Black Olives (VG)

## Beverage Package (4 Hours)

Organic Royal Cup Sumatran Regular Coffee  
Gourmet Royal Cup Sumatran Decaffeinated Coffee  
Freshly Brewed Herbal Teas  
Traditional Pepsi Products  
Natural and Sparkling Mineral Water  
\$ 28.00

## Coffee Breaks A La Carte

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## Snacks

### Priced Each

- Assorted Individual Yogurts \$ 7.00
- Seasonal Whole Fruits \$ 6.00
- Novelty Ice Cream Treats \$ 7.00
- Granola Bars & Energy Bars \$ 6.00
- Individual Bags of Popcorn \$ 6.00
- Individual Packages of Trail Mix \$ 6.00
- Individual Bags of Mixed Nuts \$ 6.00
- Assorted Route 11 Potato Chips \$ 6.00
- Bay Spiced Popcorn Cones \$ 7.00
- Individual Vegetable Crudité, Ranch Dressing \$ 10.00

## Snacks

### Priced per Person

- Corn Tortilla Chips, Pico De Gallo (V) \$ 14.00
- House Made Potato Chips with Malted Vinegar Onion Dip (GF) \$ 14.00
- Whipped Ricotta, Lyon Bakery Lavash (V) \$ 14.00
- Traditional Hummus with Grilled Pita, Carrots, Black Olives (VG) \$ 18.00
- Seasonal Fresh Fruit Display \$ 14.00
- Artisanal Cheese Display \$ 20.00
- Soft Pretzels, Beer Cheese Fondue (V) \$ 14.00
- Design Your Own Trail Mix: Raisins, Peanuts, Jelly Beans, Dried Cherries, Pistachios, Pretzel Nuggets, Pumpkin Seeds, Almonds, Chocolate Chips \$ 18.00

## Snacks

### Priced per Dozen

- Spinach Feta Pastry \$ 75.00
- Assorted Bagels, Cream Cheese \$ 75.00
- Croissant Beignets, Powdered Sugar, Raspberry Sauce \$ 75.00
- House Baked Muffins and Pastries \$ 70.00
- Assorted House Baked Cookies \$ 75.00
- Chocolate Fudge Brownies \$ 75.00
- Walnut Blondies \$ 75.00
- Assorted Cupcakes \$ 80.00

## Beverages

### Priced Each

- Natural Sparkling and Still Water \$ 6.00
- Traditional Pepsi® Products \$ 6.00
- Saratoga Still and Sparking Water \$ 8.00
- Red Bull Energy Drinks \$ 9.00
- Republic of Teas Bottled Iced Tea \$ 8.00
- Vitamin Water \$ 8.00
- Wild Kombucha \$ 8.00
- La Croix Sparkling Water \$ 7.00
- Naked Juice Smoothies \$ 9.00
- Assorted Gatorades \$ 7.00

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## Beverges

Priced per Gallon

- Organic Royal Cup Sumatran Regular Coffee \$ 120.00
- Gourmet Royal Cup Sumatran Decaffeinated Coffee \$ 120.00
- Freshly Brewed Herbal Teas \$ 120.00
- Organic Cold Brew Coffee \$ 120.00
- Iced Blackberry Jasmine Green Tea \$ 120.00
- Iced Tea \$ 120.00
- Fruit Infused Water \$ 75.00

[Edit footnote](#)

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# Plated Lunch

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All Plated Lunches Include Artisan Bread Service, Iced Tea, Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee, Herbal Teas.

Pricing is per Person and Based on Entree Selection and Includes Starter, Entree and Dessert Course

## Plated Lunch

### Starter Course

- Roasted Tomato Basil Soup (VG, GF)
- Wild Mushroom Soup, Goat Cheese, Truffle (V, GF)
- JW's Chef Signature Salad, Seasonal Lettuce Blend, English Cucumber, Pickled Fennel, Goat Cheese, Candied Almonds, Whole Grain Mustard Citrus Vinaigrette (V, GF)
- Caesar Salad, Baby Romaine Lettuce, Shaved Parmesan, Garlic Crostini, Caesar Dressing
- Arugula Salad, Radish, Shaved Carrots, Cucumber, Grape Tomatoes, Caramelized Shallot Vinaigrette (VG, GF)



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## Luncheon Entrees

- Roasted Vegetable Strudel, Smoked Tomato Sauce, Wilted Arugula (V) \$ 55.00
- Pan Roasted Chicken Breast, Roasted Garlic Vegetable Hash, Braised Pearl Onion, Chicken Jus (GF) \$ 58.00
- Herb Marinated Chicken Breast, Cauliflower Spinach Gratin, Braised Leeks (GF) \$ 58.00
- ASC Certified Roasted Salmon, Herbed Orzo, Fennel Orange Salad \$ 62.00
- Pan Seared Wild Cod, Seasonal Bean Cassoulet (GF) \$ 66.00
- Braised Short Ribs, Horseradish Potato Puree, Petit Green Beans, Trumpet Mushrooms (GF) \$ 66.00
- Tuna Nicoise Salad, Ahi Tuna, Cage Free Egg, Green Beans, Olives, Fingerling Potatoes, Lemon Herb Vinaigrette (GF, DF) \$ 62.00
- Marinated Steak Salad, Mixed Field Greens, Blue Cheese, Pickled Red Onion, Tomato, Cucumber, Caramelized Onion Vinaigrette (GF) \$ 63.00
- Herb Chicken Caesar Salad, Baby Romaine, Shaved Parmesan, Caesar Vinaigrette, Lyon Bakery Focaccia Crostini \$ 58.00

## Dessert Course

- Keylime Blackberry Tart, Keylime Tart, Blackberry Mousse, Fresh Blackberries (V)
- Chocolate Mousse Cake, Mixed Berry Coulis (GF)
- Red Berry Mascarpone Charlotte, Red Currant Glaze (GF)

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## Buffet Luncheons

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## Eastern Market Buffet

Lyons Bakery Breads

Farro Salad, Feta, Cucumber, Smoked Tomato  
Vinaigrette (V,GF)

Wild Rice Salad, Cherries, Marcona Almonds,  
Apricots, Simple Herb Vinaigrette (VG, GF)

~Build Your Own Rice or Salad Bowl~

Herb Marinated Flank Steak (DF, GF)

Citrus Marinated Chicken Breast (DF, GF)

Crispy Falafel (VG)

Mixed Greens, Cilantro Basmati Rice, Brown Rice,  
Pinto Beans (VG)

Toppings: Edamame, Herb Marinated Tomato,  
Shaved Red Onion, Charred Corn, Cucumber,  
Scallions, Pickled Carrots, No1 Sons Kimchee (DF,  
GF, VG)

Siracha Crema (V, GF), Pico de Gallo (VG, GF),  
Charred Herb Vinaigrette (V, DF, GF)

Mini Fruit Tarts (V)

Red Velvet Cheesecake (V)

\$ 68.00

## Embassy Row Buffet

Lyons Bakery Breads

Berbere Spiced Carrot Salad, Honey, Peanuts (V, GF)

Fattoush Salad, Herbs, Cucumber, Shaved Onion,  
Tomato (V, DF)

Arugula Salad, Pecorino, Golden Raisins, Crispy  
Shallots, Sherry Vinaigrette (V)

Lemon and Olive Oil Hummus and Baba Ghanoush,  
Olives, Smoked Paprika, Pita (VG)

Grilled Swordfish, Tomato, Olives, Peppers,  
Calabrian Chili (GF, DF)

Minted Lamb Kofta, Garlic Harrisa Yogurt

Chicken Tangine

Cous Cous, Squash, Currants, Caramelized Onion,  
Ras el Hanout ( VG)

Chocolate Cannoli, Banana Whipped Cream

Baklava

\$ 70.00

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### The Wharf Buffet

Chesapeake Corn Chowder (V, GF)

Roasted Beet Salad, Pistachios, Local Feta, Sorrel

Kale & Frisse Salad. Red Onion, Crispy Chick Peas, Cucumber, Cilantro Lime Dressing (VG)

Lyon Bakery Breads

Herb Crusted Beef Medallions, Wilted Farmers Market Greens (DF)

Bell & Evans Chicken Breast, Lemon Sage Butter Sauce (GF)

Pan Roasted Brook Trout, Apple Fennel Salad

Mushroom Gnocchi, Pea Pesto (V)

Banana Tres Leches Shortcake  
Berry Mousse Parfait  
\$ 70.00

### U Street Buffet

JW Greens Salad, Roasted Carrots, Cucumber, Roasted Tomato, Citrus Whole Grain Mustard Vinaigrette (VG, GF)

Herb Orzo Pasta Salad (VG)  
Seasonal Fruit Salad (VG, GF)

DC Brau Beer Can Chicken, White BBQ

Logan's Jalapeno Cheddar Pork Sausage

16 Hour Brisket & Poblano Macaroni & Cheese

BBQ Spiced Potato Chips

BBQ Spice Roasted Carrots (GF, VG)

Poblano Cheddar Corn Bread  
K&Z Pickles

Seasonal Cobbler  
JW Cherry Brownies  
\$ 68.00

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### Capitol Hill Sandwich Buffet

Potato Salad, Chive, North Country Smoke House  
Bacon (GF, DF)

JW Greens Salad, Roasted Carrot, Cucumber,  
Roasted Tomato, Citrus Whole Grain Mustard  
Vinaigrette (VG, GF)

Artisan Turkey Sandwich, Cranberry Sriracha Aioli,  
Havarti Cheese, Romaine Lettuce, Lyon Bakery  
Multigrain Roll

Albacore Tuna Salad Sandwich, Line Caught Tuna,  
Bibb Lettuce, Sprouted Grain Bread

Slow Roasted Beef Sandwich, Blue Cheese Spread,  
Iceberg Lettuce, Lyon Bakery Focaccia Bread

Vegetable Wrap, Hummus, Roasted Vegetables,  
Quinoa, Spinach Wrap (VG)  
*Gluten Free Bread Available Upon Request*

Individual Bags of Route 11 Potato Chips (V)  
Pickles

Mini Pineapple Upside Down Cake  
Chocolate Pot De Crème  
\$ 66.00

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# To Go Lunch

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## Bagged Lunch

### **A Variety of Gourmet Sandwiches and Wraps**

#### **(Choose Three):**

Artisan Turkey, Cranberry Sriracha Aioli, Romaine Lettuce, Havarti Cheese, Lyon Bakery Multigrain Roll

Tarragon Chicken Salad, Arugula, Shaved Radish, French Baguette

Tuna Salad, Line Caught Albacore Tuna, Bibb Lettuce, Sprouted Grain Bread

Roasted Vegetable Sandwich, Boursin Cheese, Sundried Tomato Pesto, Alfalfa Sprouts, Ciabatta (V)

Slow Roasted Beef, Blue Cheese Spread, Iceberg Lettuce, Lyon Bakery Rosemary Focaccia

Shaved Ham, Provolone, Lettuce, Tomato, Dijon Mustard Aioli, Lyon Bakery Pretzel Bun

Herb Grilled Amish Chicken Wrap, Field Greens, Marinated Tomato, Avocado Spread, Tomato Wrap

Vegetable Wrap, Hummus, Roasted Vegetables, Quinoa, Spinach Wrap

*Gluten Free Bread Available Upon Request*

### Salad (Choose 1 Type)

Pasta Salad (V)

Potato Salad (V, GF)

Roasted Corn & Black Bean Salad (VG, GF)

### Dessert (Choose 1 Type)

Seasonal Whole Fruit (VG, GF)

Fair Trade Chocolate Brownie

Salted Caramel Cookie

Individual Bags of Route 11 Potato Chips (V)

Assorted Pepsi Products & Bottled Water

\$ 64.00

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## Plated Dinner

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All Plated Dinners Include Artisan Bread Service, Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee, Herbal Teas.

Pricing is per Person and Based on Entree Selection and Includes Starter, Entree and Dessert Course

Multiple Preordered Entrée Selection Available (Two Entrées Plus Vegetarian). Higher Entrée Price will Prevail.

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### Starter Course Selections

- Crab and Corn Chowder
- Smoked Salmon Mille Feuille, Smoked Salmon Mousse, Poppy Seed Pastry, Petite Pickled Vegetables, Mustard Crème Fraiche
- Tomato Mache Salad, Vine Ripened Tomatoes, Vermont Creamery Goat Cheese, Sunflower Seeds, Balsamic Vinaigrette (Based on Seasonal Harvest Availability) (V, GF)
- JW's Chef Signature Salad, Seasonal Lettuce Blend, English Cucumber, Pickled Fennel, Goat Cheese, Candied Almonds, Whole Grain Mustard Citrus Vinaigrette (V, GF)
- Baby Iceberg Salad, Marinated Tomatoes, Crispy Pancetta, Pickled Shallot, Cave Aged Blue Cheese, Chive Ranch

### Entree Selections

- Wild Mushroom Ravioli, Richardson Farm Kale, Seasonal Squash, Garlic Olive Oil, Pumpkin Seed Gremolata (VG) \$ 84.00
- Crispy Chickpea Cake, Grilled Za'atar Spiced Vegetables, Harissa, Parsley, Preserved Lemon (VG) \$ 84.00
- Bell & Evans Pan Seared Chicken Breast, Herb Potato Cake, Honey Roasted Carrots, Chicken Pan Gravy (GF) \$ 89.00
- Roasted Chicken Breast, Tarragon Mushrooms, Fingerling Potatoes, Asparagus (GF) \$ 90.00
- ASC Certified Salmon, Caramelized Cauliflower Puree, Spinach, Chardonnay Reduction (GF) \$ 92.00
- Roasted Line Caught Halibut, Quinoa, Roasted Tomato, English Peas, Meyer Lemon Butter Sauce (GF) \$ 100.00
- Certified Black Angus Filet, Yukon Potato Puree, Onion Jam, Red Wine Sauce (GF, DF) \$ 98.00
- Braised Beef Shortrib, Parmesan Mascarpone Grits, Haricot Verts, Glazed Carrots \$ 94.00
- Petit Filet & Crab Cake, Horseradish Mashed Potato, Grain Mustard Demi, Chesapeake Remoulade \$ 135.00
- Grilled Strip Loin & Citrus Herb Shrimp, Caramelized Mushroom Polenta, Roasted Garlic Demi (GF) \$ 118.00
- Petit Filet & Roasted Stripped Bass, Pea & Pancetta Risotto, Pinot Butter Sauce (GF) \$ 120.00

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## Dessert Selections

- Passion Fruit Meringue, Passion Fruit Curd, Meringue, Caramelized Sesame Seeds (V)
- Chocolate Mousse Dome, Crème Brulee Center (V)
- Strawberry Guava Cheesecake, White Chocolate Tuille
- Cherry Blossom Black Forest, Matcha Cheesecake Mousse, Morello Cherries, Dark Chocolate

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# Dinner Buffets

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Buffets have a Minimum of 25 Guests

Buffets for Less than 25 People Will be Charged \$10 Additional per Person

All Buffets Include Organic Royal Cup Sumatran Coffee, Decaffeinated Coffee, Herbal Tea

## The Presidential Buffet

Local Lyon Bakery Breads

Butter Lettuce, Pickled Beets, Crispy Chick Peas,  
Lemon Dressing (VG, GF)

Cous Cous Cherry Salad, Mint, Kale, Cashews (VG)

Petite Greens, Rogue Creamery Organic Blue  
Cheese, Toasted Hazelnuts, Lardons, Green Goddess  
(V,GF)

Free Bird Brick Chicken, Confit Garlic, Thyme Butter  
(GF)

Pepper Crusted Beef Tenderloin, Oven Roasted  
Tomato, Chard (GF)

Roasted Line Caught Halibut, Green Lentils, Bacon,  
Carrots, Sherry Vinegar (GF)

Grilled Asparagus, Lemon, Parmesan (V,GF)

Chive Crème Fraiche Whipped Potatoes (V,GF)

Pistachio & Cherry Financier  
Single Origin Dark Chocolate Ganache Tart  
Seasonal Cheesecake  
\$ 120.00

## The Flagship Buffet

Local Lyon Bakery Breads

Olli Virginia Prosciutto, Seasonal Melon, Mint (GF)

Baby Romaine, Shaved Grana, Bread Shards, Lemon  
Anchovy Vinaigrette

Burrata, Balsamic, Vine Ripe Tomatoes, Basil (V, GF)

Pan Seared Stripped Bass, Fennel, Lemon, Olive Oil  
(GF)

Pork Loin, Mushroom, Grain Mustard Sauce (DF,GF)

Braised Lamb Shanks, Cannellini Beans

Shortrib Ravioli, Horseradish Cream, Kale, Pearl  
Onion

Charred Brocolini, Chili, Fried Garlic (VG,GF)

Apple & Salted Caramel Eclairs  
Mini Pecan Pies  
Citrus Panna Cotta  
\$ 110.00





## Appetizers

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Hors d'oeuvres can be Stationed in the Room or Butler Passed by an Attendant  
(1) Butler Attendant Required for every (75) Guests at \$250.00 each

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### Cold Hors d'oeuvres

Minimum of 25 Piece Order

- Rosemary Shortbread, Herb Goat Cheese (V) \$ 8.00
- Lemon Whipped Ricotta Profiterole (V) \$ 8.00
- Bruschetta, Roma Tomato (VG) \$ 8.00
- Eggplant Caponata, Baguette (V, DF) \$ 8.00
- Antipasto Skewers, Mozzarella, Tomato, Olive, Basil (V, GF) \$ 8.00
- Green Papaya Summer Rolls, Sweet Chili Sauce (VG) \$ 9.00
- Prosciutto Wrapped Melon (GF, DF) \$ 9.00
- Ceviche Shooter (GF, DF) \$ 9.00
- Whipped Local Goat Cheese Cone, Crispy Country Ham \$ 9.00
- Tuna Poke with Avocado (DF) \$ 9.00
- Seared Tenderloin, Onion Jam, Focaccia \$ 9.00
- Lobster Salad Tart, Micro Celery \$ 9.00
- Classic Shrimp Cocktail, House Horseradish, (GF,DF) \$ 9.00

### Reception Package

(5 Total Pieces per Person, Minimum 75 People)

Whipped Goat Cheese Cone, Crispy Country Ham

Bruschetta, Roma Tomato (VG)

Shrimp Maui Spring Roll

Bulgogi Beef Pot Stickers

Quinoa Falafel (VG, GF)

\$ 40.00

### Hot Hors d'oeuvres

Minimum of 25 Piece Order

- Quinoa Falafel (VG, GF) \$ 8.00
- Goat Cheese Tart, Red Beet, Walnut (V) \$ 8.00
- Risotto Fritter, Mushroom, Asparagus (V) \$ 8.00
- Paella Croquette (GF) \$ 8.00
- Wild Mushroom Tart (V) \$ 8.00
- Roasted Vegetable Empanadas (V) \$ 8.00
- Thai Chicken Kefta on Sugar Cane \$ 9.00
- Goat Cheese Stuffed Dates Wrapped In Bacon (GF) \$ 9.00
- Chorizo Manchego Arepa \$ 9.00
- Shrimp Maui Spring Roll (DF) \$ 9.00
- Peking Duck Ravioli (DF) \$ 9.00
- Bulgogi Beef Pot Stickers \$ 9.00

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# Reception Displays

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(1) Attendant will be required for every 75 guests at \$250.00 each if noted

## Antipasto Display

Olli Salami, Sopressata, Spicy Coppa  
Parmesan Reggiano, Fresh Mozzarella  
Cured Olives, Marinated Vegetables, Roasted Peppers  
Lyon Bakery Ciabatta Crostini  
\$ 26.00

## Artisanal Cheese Presentation (V)

Chapel's Bay Blue Cheese, Fire Fly Farm Carbra La Mancha, Double Cream Brie, Cow Tipper Gouda  
McCUTCHEONS Seasonal Jam, Marcona Almonds, Honeycomb, Assorted Crackers  
\$ 20.00

## Bruschetta

*(One Piece of Each Item per Person)*  
Tomato, Roasted Pepper, Pecorino (V)  
Kalamata Olive, Roasted Eggplant (VG)  
Lemon Goats Cheese, Tomato Jam (V)  
\$ 20.00

## Dim Sum Station

*(One Piece of Each Item per Person)*  
Steamed BBQ Pork Bao  
Crispy Shrimp Spring Rolls  
Kale Pot Stickers  
Sesame Fried Peking Duck Ravioli  
Sweet Chili Dipping Sauce, Ginger Soy  
\$ 27.00

## Mezze Display (V)

Labneh, Roasted Garlic Hummus & Baba Ghanoush  
Dolmas  
Olives, Lavosh, Pita  
\$ 20.00

## Vegetable Display (V, GF)

Seasonal Vegetables  
Blue Cheese and Creamy Ranch Dips  
\$ 18.00

## Butchers Table (Attendant Required)

Cast Iron Striploin, Garlic, Thyme, Butter  
Steak Sauce  
Crushed Peanut Potatoes  
Steakhouse Mini Wedge, Cave Aged Blue Cheese, Tomato, Radish  
\$ 28.00

## Chips & Dips

Corn Tortilla Chips, Tomatillo Avocado Salsa (VG, GF)  
House Made Potato Chips, Malted Vinegar Onion Dip (GF)  
Everything Bagel Chips, Ivy City Smokehouse Indian Salmon Candy Spread  
\$ 20.00

[Edit footnote](#)

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### Taco Action Station (GF)

Crispy Rockfish  
Bell & Evans Pollo Asado  
Cilantro Slaw, Pico de Gallo, Salsa Verde, Lime  
Crema, Corn Tortillas  
\$ 27.00

### Ramen Action Station (Attendant Required)

Charred Miso Broth  
Scallions, Nori, Poached Egg, Shiitake Mushroom  
Shredded Carrot, Bok Choy, Braised Pork Belly  
**28**

### Pasta, Grains & Dumplings (Attendant Required)

Tortellini, Pea Pesto, Bay Scallops, Lemon  
Truffle Mascarpone Risotto (V,GF)  
Caramelized Onion Pierogi, Sour Cream (V)  
Lyon Bakery Focaccia  
\$ 28.00

### Japanese Sushi Display (DF)

(Total of Four Pieces per Person)  
Assorted Sashimi  
Assorted Sushi  
Wasabi, Pickled Ginger, Soy Sauce  
\$ 32.00

### Chilled Seafood Display (GF)

Chesapeake Oyster Shooter  
Shrimp Cocktail  
Tuna Poke  
\$ 32.00

### Slider Station

*(Choose Three Types, Total of Three Sliders per Person)*  
Marriott Mini Mo Burger, Cheeseburger, Shredded Lettuce, American Cheese, Tomato, Pickle  
JW Burger, Caramelized Onion, White Cheddar  
BBQ Pulled Pork, Bread and Butter Pickle Chips  
Jerk Chicken, Scallion Aioli  
BLT Steam Bun, Bakers Bacon, Wakame, Togarashi Mayo  
Green Chick Pea Falafel, Cucumber Yogurt (V)  
Lobster Roll  
Beyond Burger, Roasted Tomato, Mayonnaise (V)  
\$ 27.00

## Dessert Reception Stations

### Shortcake Station

Pound Cake, Red Velvet Cake, Angel Food Cake  
Whipped Cream, Strawberries, Cinnamon Apples,  
Rum Banana  
\$ 22.00

### Chocolate, Chocolate and More Chocolate

Chocolate Truffles  
Dark Chocolate Covered Strawberries  
White Chocolate Mousse  
Dark Chocolate Cherry Brownies  
\$ 20.00

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**Waffle Action Station (Attendant Required)**

Vanilla Waffle, Red Velvet Waffle, Belgium Waffle  
Milk Chocolate, White Chocolate, Maple Bourbon  
Glaze, Mini M&Ms, Crushed Oreo Cookies,  
Butterfinger Bits, Sprinkles, Chopped Nuts  
Strawberries, Whipped Cream

\$ 25.00

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## Beverage Packages

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For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (75) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (75) Guests at 250.00 Each

Cash Bars (Attendees Pay for Their Own Beverages)

Host Bars (Beverages Charged on Consumption to the Organization)

Open Bar (Organization Charged One Price for a Specific Amount of Time Regardless of Consumption)

Call Bar

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### Call Spirits

- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Dewar's White Label Scotch
- Maker's Mark Bourbon Whiskey
- Jack Daniels' Tennessee Whiskey
- Patron Silver Tequila
- Hennessy VS Cognac
- Dry & Rosso Vermouth
- Triple Sec

### Call Wine

- Campo Di Fiori Italian Pinot Grigio
- Quintara California Chardonnay
- Mark West Pinot Noir
- Harmony and Soul Cabernet Sauvignon

### Call Open Bar

- One Hour \$ 32.00
- Two Hours \$ 47.00
- Three Hours \$ 57.00
- Four Fours \$ 64.00

### Premium Bar

### Imported and Domestic Beer

- Michelob Ultra
- Corona Light
- Guinness Draught
- Heineken
- Blue Moon
- Truly Hard Seltzer
- Rotating Selection of Local Beers
- Heineken 0.0 (Non-Alcoholic)

### Call Host Bar

- Spirits \$ 15.00
- Beer \$ 11.00
- Wine \$ 14.00
- Red Bull \$ 9.00
- Soft Drinks \$ 6.00
- Water \$ 6.00

### Call Cash Bar

- Spirits \$ 16.00
- Beer \$ 12.00
- Wine \$ 15.00
- Red Bull \$ 10.00
- Soft Drinks \$ 7.00
- Water \$ 7.00

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### Premium Spirits

- Grey Goose Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Knob Creek Bourbon Whiskey
- Jack Daniel's Tennessee Whiskey
- Crown Royal Canadian Whiskey
- Casamigos Silver Tequila
- Hennessy Privilege VSOP Cognac
- Dry & Rosso Vermouth
- Triple Sec

### Premium Wine

- Kris Pinot Grigio
- Seven Falls Chardonnay
- Hangtime Pinot Noir
- The Dreaming Tree Cabernet Sauvignon

### Premium Open Bar

- One Hour \$ 37.00
- Two Hours \$ 52.00
- Three Hours \$ 62.00
- Four Hours \$ 69.00

### Imported and Domestic Beer

- Michelob Ultra
- Corona Light
- Guinness Draught
- Heineken
- Blue Moon
- Truly Hard Seltzer
- Rotating Selection of Local Beers
- Heineken 0.0 (Non-Alcoholic)

### Premium Host Bar

- Spirits \$ 17.00
- Beer \$ 11.00
- Wine \$ 17.00
- Red Bull \$ 9.00
- Soft Drinks \$ 6.00
- Water \$ 6.00

### Premium Cash Bar

- Spirits \$ 18.00
- Beer \$ 12.00
- Wine \$ 18.00
- Red Bull \$ 10.00
- Soft Drinks \$ 7.00
- Water \$ 7.00

## Specialty Cocktails

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## Frozen Cocktails

Priced per Gallon, a Gallon will Serve 20 Cocktails

- Organic Classic Margarita \$ 300.00
- Organic Spicy Mango Margarita \$ 300.00
- Frozen Old Fashioned \$ 300.00
- Organic Strawberry Lemonade Vodka Slushie \$ 300.00
- Frose: Rose Sparkling Wine and Organic Fruit Puree \$ 300.00

## Sober Curious Sippers

Low to No Alcohol Options

- Lemon Celery Sipper: Fresh Lemon Juice, House made Celery Syrup, Apple Cider Vinegar, Pasteurized Egg White and Cinnamon (Zero Proof) \$ 12.00
- Colado Nada: Pineapple Juice, Coconut Cream, Cane Sugar, Apple Cider Vinegar and Vanilla Extract (Zero Proof) \$ 12.00
- Pimm's Shandy: Pimms Cup No. 1, Fresh Lemon Juice, House-made Lemon Syrup, Heineken 0.0 Non Alcoholic Beer (Low Alcohol) \$ 13.00

## Classic and Soon to be Classic Cocktails

- Old Fashioned \$ 16.00
- Manhattan \$ 16.00
- Negroni \$ 16.00
- Moet Garden Spritz Ready to Drink Cocktail (750ml - Approximetly 5 Drinks) \$ 152.00
- Spanish Espresso Martini: Grey Goose Vodka, Kahlua Coffee Liqueur, Amaro Nonino, Elite Amontillado Jerez Sherry and Simple Syrup \$ 18.00
- Lemon Basil Bomb: Square One Bergamot Orange Vodka, Pallini Limoncello, Triple Sec, Moscato Wine, Fresh Lemon Sour and Basil Leaves \$ 17.00
- The Royal Hybiscus: Barsol Quebranta Pisco, Lychee Liqueur, House made Hybiscus Cordial, Cardenal Medoza Brandy de Jerez, Aperol, Fresh Lime Juice and Simple Syrup \$ 17.00

## Local Libations

All Cocktails Made with Locally Distilled Spirits

- Ivy City Vision: New Columbia Distillers Green Hat Gin, Green Chartreuse Liqueur, Fresh Lime Juice, Simple Syrup and Pasteurized Egg White \$ 17.00
- Cucumber Ginger Zing: Republic Restoratives Civic Vodka, Domaine de Canton Ginger Liqueur, Pallini Limoncello, Fresh Cucumber Juice, Fresh Lemon Juice and Simple Syrup \$ 17.00
- Filibuster Adjuster: Filibuster Dual Cask Bourbon, Ste. Germain Elderflower Liqueur, Apple Juice and Fresh Lemon Sour \$ 17.00
- Blue Infusion: Cotton & Reed White Rum infused with Fresh Blueberries, Fresh Lemon Sour, Cane Sugar, Pasteurized Egg White, Dusted with Cinnamon (14 Days Noticed Required) \$ 17.00

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## Specialty Bars

**Kitchen Sink Bloody Mary & Mimosa Bar (Two Hours, Charged per Person)**

**Kitchen Sink Bloody Mary**

Vodka, Local Bloody Mary Mix, Celery, Pickled Carrots, Tabasco, Chalula, Worcestershire Sauce, A-1 Steak Sauce, Siracha, Old Bay Seasoning, Pork Belly, Cornichon, Fontina, Jumbo Shrimp, Bacon, Blue Cheese Stuffed Olives, Horseradish

**Mimosa**

Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice  
Seasonal Berries and Fruit Garnishes  
\$ 48.00

**Basic Bloody Mary & Mimosa Bar (Two Hours, Charged per Person)**

**Bloody Mary**

Vodka, Local Bloody Mary Mix, Celery, Pickled Carrots, Tabasco, Chalula Hot Sauce, Worcestershire Sauce, Siracha, Old Bay Seasoning, Bacon, Pickles, Fresh Horseradish

**Mimosa**

Sparkling Wine, Orange Juice, Grapefruit Juice, Cranberry Juice  
Seasonal Berries and Fruit Garnishes  
\$ 38.00

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## Wine List

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Tablesides Wine Service May be Added to Any Event

Should You Wish to Upgrade the Wine on Your Bars, Wine will be Charged at the Bottle Price Based on Consumption

### Sparkling Wines and Champagne

- Mionetto, Prosecco, Organic, Veneto, Italy, NV \$ 79.00
- Schramsberg, Brut, "Mirabelle", North Coast, California, NV \$ 154.00
- Moet & Chandon, Brut, "Imperial", Epernay, France \$ 265.00

### Sweet Whites and Rose

- Snoqualmie, Riesling, Columbia Valley, Made with Organic Grapes, Washington \$ 75.00
- Beringer Vineyards, White Zinfandel, California \$ 52.00
- Sirena Del Mare, Italian Rose \$ 65.00

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### Intriguing Whites

- Kris, Pinot Grigio, delle Venezie, Italy \$ 77.00
- Camp Di Fiori, Italian IGT Pinot Grigio \$ 65.00
- Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy \$ 85.00
- Vin 21, Sauvignon Blanc, California \$ 65.00
- Villa Maria, Sauvignon Blanc, "Cellar Selection", Marlborough, New Zealand \$ 90.00
- Ferrari-Carano, Fumé Blanc, Sonoma County, California \$ 88.00
- Quintara Chardonnay, California \$ 65.00
- Seven Falls, Chardonnay, Wahluke Slope, Washington \$ 82.00
- Columbia Crest, Chardonnay, "Grand Estates", Columbia Valley, Washington \$ 80.00

### Authentic Reds

- Mark West, Pinot Noir, California \$ 72.00
- Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, California \$ 96.00
- Hangtime, Pinot Noir, California \$ 81.00
- Fabel Roots, Red Blend, Italy \$ 65.00
- Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington \$ 80.00
- Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California \$ 98.00
- Harmony and Soul Cabernet Sauvignon, California \$ 65.00
- Aquinas, Cabernet Sauvignon, Napa Valley, California \$ 96.00
- The Dreaming Tree, Cabernet Sauvignon, North Coast, California \$ 82.00
- Justin, Cabernet Sauvignon, Paso Robles, California \$ 136.00

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## General Information

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### **TAX AND SERVICE CHARGE:**

All food, beverage, room rental and audiovisual equipment prices are subject to a taxable 25% hotel service charge. All charges, including food, beverage, audio visual equipment and hotel service charges are subject to 10% District of Columbia Sales Tax.

### **GUARANTEES ON ALL FOOD AND BEVERAGE:**

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. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

### **FIRE MARSHAL APPROVED DIAGRAMS:**

The Fire Marshal for the District of Columbia requires that all events over 100 people and all exhibit halls have an approved floorplan and permit from the Fire Marshal. The organization can submit their diagram directly to the District of Columbia or the Hotel can assist with applying for permit on the groups behalf. There is a cost for each permit in the amount of \$150.00.

### **CONFIRMATION OF SET UP REQUIREMENTS:**

Final menu items, room arrangements and other details pertaining to this function are outlined on the 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.

Requests for Room Resets will be applicable to additional fees.

### **OVERSET FOR EVENTS:**

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Hotel will overset your event by 5% for groups up to 300 people. Events over 300 people will be overset by 3%. Overset is not related to actual food production, the hotel will produce food to the guarantee count.

**PAYMENT ARRANGEMENTS:**

Wire, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Credit card and Wire payments must be received three business days in advance of arrival. Check payments must be received ten business days prior to arrival. 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%.

**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.

**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 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 attendee's 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.

**GUESTS RESPONSIBILITY:** The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization 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.

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## Partners

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Please reach out to your Event Manager for information regarding our hotel partners

### Shipping, Receiving, Branding & Printing Fed Ex

FedEx handles all shipping and receiving for inbound and outbound packages for the hotel. Their team of specialists is also available to assist with all of your branding and printing needs.

### Destination Management Company Capital City Events

Capital City Events is our go-to destination management company for our clients who wish to enjoy unique activities and experiences while in Washington D.C. From dining at an Embassy, to an after-hours tour & reception in a Smithsonian museum, to biking the National Mall, Capital City Events is available to assist in planning a memorable experience for you

### Audio Visual & Technology Encore

As the onsite AV provider, Encore knows the ins and outs of JW Marriott Washington DC better than any other technology company, which is what positions us to serve you best.

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JW MARRIOTT WASHINGTON, DC

1331 Pennsylvania Avenue NW Washington, D.C.

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