







GAYLORD NATIONAL®

BANQUET EVENT MENUS

JANUARY 2025 – JUNE 2025



201 WATERFRONT STREET, NATIONAL HARBOR, MD 20745

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planning fyi

lifestyle preferences | dietary restrictions

your guests are important to us. our buffet signage notates the following information to ensure they can easily identify menu items supportive of their every day lifestyle needs:

gf - gluten friendly	cg - contains gluten
df - dairy free	cd - contains dairy
nf - nut free	cn - contains nuts
v - vegan	vg - vegetarian

our breakfast, lunch & dinner buffets are crafted to ensure special meal requirements are solely tailored to kosher, halal and vegan attendees.

menu dietary notes are based on current ingredient lists from our suppliers. during normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten or nuts to encounter other food products. guests should use personal discretion on which items to consume. for severe allergies, please contact your event management representative. any mass produced ingredient provided by an outside vendor, where the facility is not designated as nut free and used to finish a menu item will be noted on menu labels – breakfast pastries, cookies & dessert shells.

show ready + décor + vendors

your banquet team arrives 90 minutes prior to your event start time.

fees apply for early set-up requests; including, but not limited, to security sweeps, rented linen drops & floral/program placement. we do not provide storage for floral or décor – a clean up fee, starting at $1000 applies for decor not removed from property at the conclusion of an event – to include ice sculptures. fees apply for rented linen placement by hotel.

a safety services agent is required during all vendor load in & load out.

meeting planner guide & green initiative

reference our meeting planner guide as a tool to provide hotel information & additional fee structures. we are a linen less table property. cloth napkins available in blue or ivory.

culinary operating hours & bar service

operating hours for our kitchen are 5am-10pm. consult with your event manager on menu options outside of these times.

our maryland state licensing prohibits outside food or beverage to be brought into the hotel . self serve bars are not permitted. a t.i.p.s. trained, gaylord bartender is required for all bar services provided.

buffet pricing is based on 2 hours of food service; additional hours of service may incur per person menu increases. to ensure food safety & quality, buffets may not extend beyond a three (3) hour timeframe.

cashless property

self pay bars accept credit/debit or room charge only

custom product

refers to any food or beverage item(s) not listed in the printed catering menus. custom items require a signed event order 21-days in advance; after which, pricing may increase or product no longer available.

atrium | guest suite | outdoor events

drums/amplified instruments are not permitted in the atrium or cherry blossom lobby, only acoustic music is permitted. events conclude by 10pm. outdoor ceremonies/processions may not begin prior to 9am.

suite service concludes at 10pm. items requested to be left will be cleaned the following day at 10am.

outdoor events are held from 7am-10pm. for evening events, weather calls are made by 12 pm. for morning/lunch events, weather calls are made by 5pm, day prior. gaylord reserves full decision-making authority on severity of weather & event relocation when temperatures fall below 60 degrees, are more than 100 degrees (to include heat index), when a 30% chance of precipitation and/or winds more than twenty miles an hour are forecasted. disposables are used for all outdoor functions.







event orders: additional charges

service charge + pricing (applicable to change):
- 26% service charge
- service charge is defined as 26% of printed retail food, beverage & fee prices
- printed pricing applicable to change based on market conditions
- annual menu price increases range between 3%-7%

local tax (applicable to change):
- 6% sales tax applies to all food, service charge & fees
- 9% sales tax applies to all alcohol beverage

labor fees (applicable to change):
- $250 per bartender up to 2 hours; $75 per hour thereafter
- $250 per cashier up to 2 hours; $75 per hour thereafter
- $250 per passing attendant up to 2 hours; $75 per hour thereafter
- $250 per chef up to 2 hours - chef(s) require a 10 day advance notice
- chef attended stations must conclude by 10pm
- $350 per chef added less than 10 days from event date (availability not guaranteed)
- $250 per wine steward – ask your catering manager for details
- $250 per bartender for guest suite bar stocks
- $2 per item warewashing fee for customer provided glasses, water bottles, etc
- $5 per table for rented linen placement by hotel
- gaylord national will not place rented chairs
- additional fees apply for staffing ratio requests in excess of hotel standards
- gaylord national does not provide ticket collectors during meal functions

other fee structures (applicable to change):
- $300 for buffets & action stations ordered for less than 25 guests, or as otherwise noted
- $250 for daily suite bar refreshes; bar product refreshes charged as ordered
- $150 pop up fee applies for functions added within 72 business hours to cover labor
- menu pricing will increase proportionate to increased product costs for pop ups
- $50 re tray fee, per tray may apply for food relocation/re tray requests
- $8-$20 per person for outdoor events – see meeting planner guide for details
- vendor décor refuse removal – starting at $1000 per ballroom
- $250 placement fee per sponsor item placed (ie/ logo napkins)
- early setup fees apply – ask your event manager for details
- 100% of event order charges apply on events canceled within 72 business hours
- desserts transitioned to a pm break from lunch – ask your event manager for details
- choice of entrée selections – ask your event manager for details

event order time line: expected (exp) + guarantee (gtd) + set (overset)

expected (14) days prior to function date):
- menu selections due 30 days prior to event
- signed event orders due, with an expected count 14 days prior to event
- menu selections received thereafter incur a 5% upcharge
- menu selections received less than 9 days out incur a 10% upcharge
- special meals due – provide registration list with special meals consolidated
- the (exp) cannot be reduced by more than 10%, hotel reserves the right to minimally charge the (exp)

guarantees (due 3 business days, by 9am prior to function date):
- the (gtd) is recognized as the minimum number of guests to be charged
- hotel defaults to the (exp) number as a formal (gtd) should one not be provided
- event checks reflect your (gtd) or actual served guests – whichever is greater
- should the (gtd) increase more than 50ppl within 3 business days, a rush order fee of $150 will be incurred for every 50 ppl

set:
- hotel provides seating for (3%) over the (gtd), not to exceed 50 (overset)
- set requests in excess of above parameters incur $20 per dry set table
- the overset includes china, silver, glassware & reserved signs – not preset food items
- preset items in excess of the guarantee start at $9 per course (salad and/or dessert)

tailoring special meal requests

special meal requests received after the guarantee due date are considered an increase in your event guarantee and charged for accordingly.

during plated meals, special meals are included in the guarantee and charged at the same per person price listed on your event order.

for buffet style meals, individual plated meals will incur a $30 fee, in addition to the buffet price listed on the event order .

glatt kosher/halal meals require 5 days advance notice.

for a preset course where special meal requests are in excess of 20 plates, consider tailoring your item to accommodate all. where additional special meals are needed, in excess of the preset items, additional fees apply – see above preset course pricing.





breakfast

coffee + white lion tea | orange + grapefruit juice

annapolis buffet • 68

fruit + cereal + yogurt
seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

oatmeal *gf, df, nf, v*
cinnamon sugar + toasted almonds

eggs + things
chef's daily breakfast enhancement
cage free scrambled eggs *gf, df, nf*
cheddar + toasted cumin & jalapeno salsa *gf, df*
hickory bacon *gf, df, nf*
daily breakfast protein + potato *gf, df, nf*

bakeries
bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

gaylord national continental • 54

fruit + cereal + yogurt
seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

bakeries
bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

national harbor buffet • 62

fruit + cereal + yogurt
seasonal fresh fruits + strawberries *gf, df, nf, v*
cold cereals | bananas + skim milk + 2% milk + oat milk
low fat yogurts | nut free granola

eggs + things
cage free scrambled eggs *gf, df, nf*
cheddar + toasted cumin & jalapeno salsa *gf, df*
hickory bacon *gf, df, nf*
daily breakfast protein + potato *gf, df, nf*

bakeries
bagels + house baked breakfast pastries
cream cheese + sweet butter
house made organic marmalades

breakfast enhancements*

hard boiled eggs *gf, df, nf* • 4
seasonal berries + vanilla-maple yogurt dressing • 5
sautéed spinach **or** mushrooms **or** roasted tomatoes *v, gf, nf* 4
vegan sausage • 3 protein replacement | 7 addition to menu
tofu scramble • 7
vegan coconut chia seed puddings *gf, df, nf, v* • 5
vegan overnight oats *gf, df, nf, v* • 5

*breakfast enhancements are priced per guest & for the GTD; as additions to per person continental, breakfast & brunch orders – a la carte pricing listed on page 8 *

healthy energizer buffet • 75

fruit + yogurt
seasonal fresh fruits + strawberries *gf, df, nf, v*
low fat yogurts | nut free granola

organic oat milk & coconut chia seed puddings
mango & sundried cherries *gf, df, nf, v*

oats
steel cut oats *gf, df, nf, v*
cinnamon sugar + toasted california almonds

eggs + things
cage free scrambled eggs *gf, df, nf*
green asparagus + toasted cumin & jalapeno salsa *gf, df*
turkey bacon *gf, df, nf*
chicken & sage sausage *gf, df, nf*
steamed vegetables | olive oil + provençal herbs *gf, df, nf, v*

toast station
whole grain bread + bagels + house baked breakfast pastries
boiled eggs + avocado mash + goat cheese crumbles
cream cheese + sweet butter
house made organic marmalades

buffet pricing based on 2 hours of service
fees apply for special plated meal requests – see our planning fyi's for details
orders for fewer than twenty-five (25) guests may be subject to an additional $300 preparation and labor charge





enhancements + plated

priced per guest; as additions to continental, breakfast & brunch orders - a la carte pricing available

omelet action station+ • 27
cage free eggs + egg whites + eggbeaters
smoked ham + hickory bacon
mushrooms peppers + onions + spinach
tomatoes + truffle oil
cheddar + mozzarella

smoked salmon – bagel station • 27
cilantro infused pickled onions + capers + arugula
dill cream cheese + b&b pickles
variety of bagels

european breakfast • 25
prosciutto + mortadella + chorizo
aged brie + matured gouda
assorted olives + toasted almonds + marmalade
seven grain loaf + selection of crackers

cinnamon spiced french toast • 13
warm maple syrup + vanilla cream + honey butter *cg, cd, nf*

waffles • 15
warm maple syrup + red fruit compote
nutella + whipped cream

pancakes • 14
bacon jam + warm maple syrup + sliced strawberries
powdered sugar + honey butter *cg, cd, nf*

homemade four cheese quiche • 14
parmesan, cheddar, monterey jack & fontina *cg, cd, nf*

homemade vegetable quiche • 14.5
roasted vegetables + mushrooms + fontina *cg, cd, nf*

egg scramble sammies + burritos • 17
a minimum order of (12) sandwiches, per type

black forest ham & egg cg, cd, nf
pepper jack + honey mustard english muffin

hickory smoked bacon & egg cg, cd, nf
fontina + caramelized onions + croissant

egg white gf, cd, nf
peppers + cheddar + gluten free english muffin

chorizo & egg scramble burrito cg, cd, nf
ham + cheddar
(can omit chorizo & ham upon request)

tofu scramble burrito cg, cd, nf, v
potato + spinach tortilla + salsa

sammies & burritos by the dozen • $200

avocado toast • 17
smashed avocado + pickled onion + sliced roma tomato
diced cucumber + sliced radish + dil
hard boiled eggs + crumbled turkey bacon
toasted baguette slices + artisan bread

vegan steel cut oats *v, gf* • 13.5
golden raisins + dried cherries
brown sugar

bacon, spinach & aged cheddar frittata • 15
cage free eggs *gf, cd, nf, vg*

healthy veggie frittata • 15.5
whipped egg whites + peppers, baby kale,
asparagus & fontina *gf, cd, nf*

plated breakfast selections • 55

starter | select one

mango chia pudding *gf, df, cn*
assorted seeds + goji berries + sliced almonds

greek yogurt parfait *cg, cd, cn*
berry agave + toasted sweet coconut crumble

seasonal marinated fruits *gf, df, nf*
sundried cherries + citrus zest

entrée | select one

cage free scrambled eggs *gf, df, nf*
chive + charred roma tomatoes

healthy veggie frittata *gf, cd, nf, vg*
whipped egg whites + peppers, baby kale, asparagus & fontina

homemade vegetable quiche *cg, cd, nf, vg*
roasted vegetables + mushrooms + fontina

homemade bacon & veggie frittata *cd, gf, nf*
spinach + aged cheddar

alll entrees include daily breakfast protein + potato + bakeries
coffee + juice

+an additional $250 labor charge applies based upon a maximum of two (2) hours
orders for fewer than twenty-five (25) guests subject to an additional $300 preparation and labor charge





morning break packages

priced as follows: 30 minute timeframe | 60 minute timeframe
break packages include water service

super food • 29 | 34
blueberry-almond granola bars cg, cd, cn
pistachio -apricot granola bars cg, cd, cn
dark chocolate, flax, date & sesame bar gf, cd, nf
vegan acai shooters gf, df, nf
individually packaged baked lentil chips

seasonal gaylord am break • 29 | 34
apple crumb cake cg, cd, nf
pumpkin muffin with cream cheese frosting cg, cd, nf
applejacks cereal bars cg, cd, nf
vegan chia pumpkin shooter gf, df, nf

annapolis • 28 | 33
whole fruits + packaged granola & breakfast bars
local artisan cheese plates | crackers + baguette
individual greek yogurts & fruit yogurts

beverage package – 4 hour • 40 | minimum 50 ppl
beverage package – 8 hour • 72 | minimum 50 ppl
bottled beverages include: pepsi + aquafina + perrier + iced tea
coffee + decaf + hot tea
cucumber mint spa water

beverage package service:
provided, up to the timeframe noted
a la carte pricing offered for shorter timeframes
may not be combined with breakfast, lunch or dinner
are set in one singular location throughout the day

trail mix • 29 | 34
peanuts + almonds
dried blueberries + apricots
yogurt covered raisins + chocolate covered pretzels
m&m's + swedish fish

fruit nut honey • 30 | 35
red delicious apples + oranges
honey madeline cg, cd, nf
blueberry honey panna cotta gf, cd, nf
scones & strawberry preserves cg, cd, nf
cranberry oat chocolate bars gf, cd, cn

protein power • 30 | 35
grab & go energy bars + hummus packs
date, peanut butter & coconut protein bites gf, cd, nf
packaged cheese sticks + mini egg bites

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packaged break enhancements

coffee | decaf | tea	160 per gallon
spa water	115 per gallon
house made pop tarts	6pp | 80 a la carte per dozen
smoothie shooters	8pp | 10 a la carte per shooter
classic deviled eggs	6pp | 80 a la carte per dozen

*break enhancement pricing:
priced per person as additions to existing
per person break package orders
additional pricing listed for a la carte orders

orders for fewer than twenty-five (25) guests may be subject to an additional $300 preparation and labor charge





afternoon break packages

priced as follows: 30 minute timeframe | 60 minute timeframe
break packages include water service

santa fe • 33 | 38
house made guacamole *gf, df, nf*
bean & corn salsa *gf, df, nf*
white queso dip *gf, cd, nf*
corn tortilla chips *gf, df, nf*
spicy trail mix *gf, df, cn*
mexican chocolate brownies *cg, cd, nf*

national pastime • 34 | 39
mini corndogs *cg, cd, nf*
mini pretzel bites *cg, cd, nf* + grain mustard
popcorn + cracker jacks
seasonal vegetable crudité shooters | chive crème fraiche *gf, cd, nf, vg*

chocolate indulgence • 33 | 38
chocolate dipped pretzel *cg, cd, nf*
chocolate dipped strawberries *gf, cd, nf*
chocolate caramel tart *cg, cd, nf*
cookies & cream cheesecake *cg, cd, nf*
chocolate pot de creme *gf, cd, nf*
chocolate choux *cg, cd, nf*

sweet & salty • 35 | 40
house made chex mix *cg, df, nf*
cowboy cookies *cg, cd, cn*
boom chika pop sweet & salty kettle corn
pb&j macarons *gf, cd, cn*
hot honey glazed pork belly skewer *gf, df, nf*

orders for fewer than twenty-five (25) guests may be subject to an additional $300 charge

mediterranean • 36 | 41
hummus *gf, df, nf* + roasted tomato tapenade *gf, df, nf* + tzatziki *gf, cd, nf*
vegetable samosa *cg, df, nf* + falafel *gf, df, nf, v* + pita pockets *cg, df, nf*
rosewater rice pudding *df, gf, nf* + mini baklava *cd, cg, cn*

dmv• 36 | 41
old bay spiced house made chips *gf, df, nf*
crab & spinach dip *cg, cd, nf*
caramelized onion & corn dip *gf, cd, nf*
assorted nut clusters *cg, cd, cn* + cherry financier *cg, cd, cn*
red, white & blue sugar cookies *cg, cd, nf*

tea time • 40 | 50
assorted tea sandwiches:
crab salad | orange fennel aioli + brioche *cg , cd, nf*
smoked salmon | capers + shallot + dill cream cheese + baguette *cg, cd , nf*
classic egg | farmhouse wheat *cg, cd , nf*

additionally included in tea time break:
espresso ganache cookie *cg, cd, nf*
strawberry madeline *cg, cd, nf*
seasonal fruit tarts *cg, cd, nf*
coffee + white lion™ tea

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packaged break enhancements

coffee | decaf | tea	160 per gallon
spa water	115 per gallon
warm chocolate chip cookies	3pp | 84 a la carte per dozen
tater tot nachos	8pp | 18 a la carte per person

*break enhancement pricing:
priced per person as additions to existing
per person break package orders
additional pricing listed for a la carte orders





a la carte selections

beverage selections | priced per gallon

coffee + decaf + white lion™ tea	160
orange + grapefruit + cranberry	140
pink lemonade	105
iced tea	115
spa fruit water | lemon & lime or cucumber & mint	115
espresso services available, ask your event manager for details	$$$

from the bakery | priced per dozen

bagels + cream cheese	86
blueberry + cranberry cg, nf, cd + oat muffins cg, cn, cd	83
gluten free muffins	83
almond + chocolate + butter croissants cg, cd, nf	81
apple turnovers + cream cheese danish cg, cd, nf	80
yogurt breads + banana bread cg, cn, cd	80
coffee house donuts cd, cg	75
house made madelines cd, cg, nf	85
warm cinnamon buns cg, cn, cd	91
house made granola bars gf, cn, df	85
brownies + bars cg, cn, cd	84
oatmeal raisin + chocolate chunk + snickerdoodle cookies cd, cg, nf	84
lemon blueberry + cinnamon sugar scones cg, cd, nf	86
mini cupcakes cg, cd, nf	80
full sized cupcakes cg, cd, nf	90
assorted house made biscotti cn, cd, cg	81
chef's selection mini desserts cn, cd, cg	90
french macarons	90
chocolate coconut macaroons	83
cake pops nf, cd, cg	84
cheesecake pops nf, cd, cg	84
jumbo warm soft pretzels + german mustard + beer cheese dip cd, cg, nf	144
tea sandwiches | 3 dz minimum order	132
chilled deli sliders |3 dz min order	120
celebratory sheet cakes – priced per person, 20-person min	10

cookie & cupcake logos start at $4.50
all suite event f&b is charged as ordered

beverage selections | priced individually

pure leaf bottled teas + energy drinks + pepsi celcius	9.5
starbuck's iced coffee ®	10*
tropicana juices	9
pepsi soft drinks + aquafina water	9
perrier sparkling waters + san pellegrino sparkling fruit water	9.5
naked juice smoothies	9.5*
milk cartons	6*

packaged snacks | priced individually **perishable items charged as ordered*

yogurts	9*
cold cereals	9*
seasonal whole fruit	6.5*
mixed nuts + chips + pretzels | priced per pound	56
hard boiled eggs | priced per dozen	80
ice cream bars	9*
energy + low carb + protein bars	7.5
chips + pretzels + popcorn bags	7.5
gluten free sweet treats	7.5
trail mix + nuts	7.5
granola bars	7.5
cheddar + mozzarella cheese sticks	8.5*
candy bars	7.5

house made snacks | priced individually

fresh fruit cups	15
vegan overnight oats	12
vegan coconut chia seed pudding	13

snack displays | priced per person (minimum order 10ppl)

seasonal fruit display gf, df, nf, v	19
local artisan cheese display	24
chips + salsa + guacamole gf, df, nf, v	19
hummus gf, df, nf, v + pita chips	18
house fried chips + french onion dip gf, cd, nf,	18
market crudite display with green goddess dip	17





plated lunch

coffee + white lion tea | water

starter | select one

dietary notes listed on salads are dressing specific

tarragon infused chesapeake crab bisque gf, cd, nf
herbed focaccia

roasted tomato & charred bell pepper soup gf, df, nf

sweet potato hummus tart cg, cd, cn
vegetables + caramelized goat cheese + pine nuts

quinoa, citrus & kale salad
marinated quinoa + baby kale & spinach
confit pears + baby sweet peppers
orange thyme vinaigrette gf, df, nf , vg

local farm salad – district farms
locally sourced spring mix + cherry tomatoes
cucumbers + olives + carrot sticks + marinated corn
nut free pesto ranch gf, cd, nf, vg

grilled pineapple & red wine salad
romaine + grilled pineapple + heirloom tomatoes
pickled onion + goat cheese + caper berries
merlot vinaigrette gf, cd, nf, vg

sweet & sour burrata
arugula + mizuna + red oak
puglise burrata + caramelized pecans
fresh seasonal fruit + cherries
sundried tomato vinaigrette gf, df, nf , vg

yellow beets & prosciutto
mixed greens + watercress + beets
prosciutto + green asparagus + crunchy chickpeas
raspberry vinaigrette gf, df, nf, vg

entrée | select one

served with locally sourced, in-season vegetables

forest herbs infused chicken breast gf, cd, nf 72
rustic potato mash + cremini mushrooms
black pepper poultry demi

korean bbq glazed salmon cg, df, nf 74
ginger fried rice + chili garlic vegetables

herb seared atlantic sea bass gf, cd, nf 79
pumpkin puree + garlic brocollini
braised cipollini onions + marinated chickpeas

petite fillet mignon gf, cd, nf 82
truffle scented potato puree + green asparagus
mixed root vegetables + grain mustard + thyme demi

garden rigatoni pasta cg, cd, cn, vg 69
artichokes + roasted tomatoes + kalamata olives
caramelized nuts + braised eggplant + pesto

glazed short ribs gf, cd, nf 79
boursin cheese mashed potato + buttered brussels
maple glazed carrots + port wine demi

power lunch salad bowl gf, cd, nf 74
grilled corn-fed chicken breast + mixed greens
hard boiled egg + kidney beans + sliced apples
spiced cheese + edamame
green goddess dressing gf, cd, nf

dessert | select one

strawberry & cream panna cotta cd, cg, nf
mascarpone cream + strawberry compote

white chocolate black forest cake cd, cg, nf
dark chocolate + black cherry rum soaked cherries

lemon verbena tart cd, cg, nf
lemon sponge + verbena infused lemon cream
berry sauce

berry cheesecake cd, cg, nf
fruit compote + sesame tuille

preset courses provided for guarantee only
a special meal, per course fee applies when a salad or dessert is preset
refer to our planning fyi's page for additional special meal details
choice of entrée, tableside incurs an additional $30 per person, max 150 person event

choice of entrée selections due 5 business days in advance – pricing based on highest priced entrée - offered for groups of 25ppl or higher - not to exceed 2 entrees and 1 vegan entrée selection







lunch buffets

coffee + white lion tea | water
day of week menu • 83 | non day of week menu • 89

sunday | indulgence

soup + salad

orange perfumed butternut squash soup gf, df, nf, vg

composed peach salad gf, cd, nf, v
arugula + mixed greens
crumbled goat cheese + pumpkin seeds
fig infused balsamic vinaigrette

deconstructed mixed greens salad
sliced apples + shaved fennel + assorted nuts

tomato vinaigrette gf, df, nf

entrees + sides

cajun infused cod | green curry sauce gf, cd, nf
braised coconut & corn chicken gf, df, nf,

rustic potato puree | olive oil drizzle gf, cd, nf, vg
vegetable pilaf cg, df, v, nf
sauteed chickpeas | spinach & pine nuts gf, df, cn

dessert minis

warm bread pudding cd, cg, nf
bourbon pecan tart cd, cg, cn
seasonal cobbler gf, df, nf, v

monday | tex mex

soup + salad

mesquite roasted corn soup gf, cd, nf, vg

composed mexican corn & pepper salad gf, df, nf, vg
cilantro lime vinaigrette

add mixed greens salad | $3 pp

entrees + sides

texas style beef barbacoa gf, df, nf
salsa verde braised chicken gf, df, nf
roast cauliflower, poblano & mushrooms gf, df, nf, vg
add shrimp | $7 pp

warm flour tortillas cg, df, nf, vg
corn tortillas gf, df, nf, vg

shredded lettuce + tortilla chips + queso fresco
pico de gallo gf, df, nf + house roasted tomato salsa gf, df, nf
sour cream + avocado mash gf, df, nf

black bean & cilantro rice gf, df, nf, v

corn muffins

dessert minis

tres leches cupcake cd, cg, nf
vegan passionfruit shooters df, gf, nf, v
warm sopapillas cd, cg, nf
dulce de leche sauce cd, cg, nf

tuesday | georgetown

soup + salads

impossible vegan chili gf, df, nf, v
cheddar cheese + chopped scallions

composed quinoa & edamame salad gf, df, nf, v

deconstructed baby kale caesar
baby kale + shaved parmesan
grape tomatoes + hickory bacon

caesar dressing cg, cd, nf

composed pee wee potato salad gf, df, nf, vg
caramelized onions + cilantro
white balsamic vinaigrette

sandwiches

mambo glazed chicken slider cd, cg, nf
bbq ranch cd, gf, nf

open faced sliced tenderloin sandwich cd, cg, nf
horseradish cream cheese & chimichurri
sliced red onion & roasted tomato garnish
sourdough

chickpea & hummus vegetable wrap df, gf, nf, v

dessert minis

carrot cupcake cg, cd, nf
chocolate éclair cg, cd, nf
vegan lemon cookie gf, df, nf, v

buffet pricing based on 2 hours of service
event checks reflect your (gtd) or actual served guests – whichever is greater
fees apply for special plated meal requests – see our planning fyi's for details
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desserts transitioned to a pm break require a seperate banquet team to service and are priced starting at $10 per person – beverages in addition





lunch buffets

coffee + white lion tea | water
day of week menu • 83 | non day of week menu • 89

wednesday | mediterranean

soup + salad

red lentil soup gf, df, nf, v

deconstructed vegetable niçoise salad
olives + french beans + hard boiled egg
capers + peewee potatoes

dijon vinaigrette gf, df, nf

composed greek salad gf cd, nf, vg
tomato + cucumbers + olives
bell peppers + onion + feta
red wine vinaigrette

roasted tomato focaccia

entrees + sides

chicken shawarma gf, df, nf
herb, mustard, lemon & garlic baked bass gf, df, nf

warm naan
shredded lettuce + garlic & feta aioli
diced pickled vegetables

greek lemon & oregano rice gf, df, nf, v
roasted tomatoes, eggplant & potatoes gf, df, nf, v

dessert minis

semolina olive oil cake cd, cg, nf
pistachio macaron gf, cd, cn
limoncello shooter gf, df, nf, v

thursday | comfort

soup + salad

tomato & cannellini bean soup gf, df, nf, vg

deconstructed baby greens salad
grape tomato + shredded carrot + cucumber
crumbled goat cheese

balsamic vinaigrette gf, df, nf, vg

composed penne pasta salad cg df, nf, vg
seasonal vegetables + dijonnaise dressing

chilled sliced chicken platter gf, df, nf
corn relish + tomato cucumber salad garnish

sandwiches

turkey reuben cg, cd, nf
honey glazed turkey+ swiss + sauerkraut
russian dressing + marbled rye bread

warm cuban sandwich cg, cd, nf
pork + ham + swiss

gluten free 3 bean & vegetable wrap gf, df, nf, v
add baked potato or baked sweet potato | $2 PP

dessert minis

cheesecake pops cd, cg, nf
chocolate coconut macaroons gf, cd, nf
strawberry mousse shooter gf, df, nf, v

friday | italian

soup + salad

mushroom & truffle soup gf, cd, nf, vg

deconstructed caesar salad
romaine + red oak
shaved pecorino + garlic croutons

house vinaigrette gf, df, nf
house caesar dressing cg, cd, nf

composed farro salad cg, cd, nf, vg
olives + roasted tomatoes
white balsamic & tomato vinaigrette

entrees + sides

chicken cacciatore gf, df, nf
herbed baked salmon | capers + roasted garlic sauce gf, cd, nf

rigatoni | olives + tomato reduction cg, df, nf, vg
tuscan white bean & squash cassoulet gf, df, nf, v

lyon bakery focaccia cd, cg, nf

dessert minis

orange ricotta cannoli cg, cd, nf
tiramisu shooters cg, cd, nf
vegan gluten free hazelnut madeline gf, df, cn, v

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lunch buffets

coffee + white lion tea | water
day of week menu • 83 | non day of week menu • 89

saturday | pan asian

soup + salad

lemongrass & vegetable perfumed tom yum soup gf, df, cn, v

composed baby kale & quinoa salad gf, df, nf, vg
red curry vinaigrette

deconstructed petite asian greens salad
green & red cabbage + julienne carrots + peanuts
edamame beans + bean sprouts

pickled mango dressing gf, df, nf

entrees + sides

chili garlic beef & broccoli gf, df, nf
pan seared chicken with shitake mushrooms gf, df, nf

honey & lemon brussel sprouts gf, df, cn, vg
egg & ginger fried rice cg, df, nf
steamed tofu with orange siracha gf, df, v, nf

dessert minis

5-spice cookie cg, cd, nf
vegan matcha mousse shooter gf, df, nf, v
mango mousse cake cg, cd, nf

any day | salad bar

soup + salad

vegan chili gf, df, nf, v

composed organic quinoa & mango salad gf, df, nf

composed mediterranean chickpea salad gf, nf, df

sliced chilled proteins + fixings

chicken | corn & black bean relish gf, df, nf
tenderloin | shredded carrot & peanut salad gf, cd, cn
add shrimp | $7 pp
add baked potato or baked sweet potato | $2 PP

baby spinach + petite mixed greens + hydro bibb
olive blend + chopped egg + edamame
parmesan + assortment of roasted seeds

red wine vinaigrette gf, df, nf
green goddess dressing gf, cd, nf

country rolls cd, cg, nf

dessert minis

lemon bars cg, cd, nf
seasonal fruit tarts cg, cd, nf
vegan ganache shooters gf, df, nf

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reception packages

priced per your event guest guarantee – dinner package pricing available

chesapeake smokehouse• 170

walkaround
chesapeake macaroni and shrimp salad cg, cd, nf
old bay seasoning

hush puppies cg, cd, nf
old bay aioli gf, cd, nf

vegan cucumber tomato salad gf, df, nf

tomato, basil and buffalo mozz flat bread cg, cd, nf
prosciutto and date flat bread cg, cd, nf

chesapeake
eastern shore crab & artichoke dip cg, cd, nf
toasted baguette slices + pita chips

bloody mary shrimp shooters gf, df, nf

maryland crab cake action station+ gf, cd, nf
silver queen corn & red bell pepper salad gf, df, nf
remoulade sauce gf, cd, nf

smokehouse bbq
smoked beef brisket gf, df, nf
house bbq sauce + creamy cole slaw + potato rolls

wood roasted pee wee potatoes gf, df, nf
caramelized onion mac cg, cd, nf
braised greens gf, df, nf

dessert minis
vegan strawberry & cream shooters cg, df, nf, v
smoked bacon sable cg, cd, nf
house made s'mores cg, cd, nf

national's ballpark • 137

walkaround
quinoa and garden vegetable salad
sesame ginger dressing cg, df, nf, cs

hot honey chicken wings cg, cd, nf
garlic ranch cg, cd, nf

assortment of potato tots gf, df, nf
crab & spinach dip cg, cd, nf
pita chips + baguette slices cg, cd, nf

hearty bites

augus beef sliders cg, cd, nf
caramelized onions + cheddar
horseradish sauce

veggie burger sliders cg, df, nf
spicy ketchup

korean bbq chicken sliders cg, cd, nf
creamy kimchi cole slaw

white cheddar mac & cheese cg, cd, nf

dessert minis
chocolate coated rice krispy treat sticks gf, cd, nf, vg
caramel pop cupcake cg, cd, nf
vegan brownies cg, df, nf

dc neighborhoods • 178

eastern market
citrus marinated asparagus gf, df, cn
mandarin orange slices + sliced almonds + pomegranate

grilled vegetable platters
smoked tomato ranch gf, cd, nf
fig infused balsamic syrup vinaigrette gf, df, nf

roasted and sliced chilled tenderloins gf, df, nf
caramelized onions + crimini mushroom salad
pickled ginger

shaw
tandoori chicken gf, cd, nf
cous cous cg, df, nf
falafel gf, df, nf, v | naan + cucumber garlic raita gf, cd, nf

the wharf
maryland corn chowder soup gf, cd, nf
market fish taco gf, df, nf | flour & corn tortillas
pineapple salsa gf, df, nf + hot sauce

penn quarter
shredded five spice duck bowls gf, df, nf
jasmine rice gf, df, nf, v
shredded carrots + shredded radish + bean sprouts
sriracha hoisin sauce + toasted peanuts

capitol desserts
salted caramel fudge tart cg, cd, nf
red, white & blue cookies cg, cd, nf
cherry cupcakes cg, cd, nf

buffet pricing based on 2 hours of service
+an additional $250 chef fee applies for up to two (2) hours of service – chef service concludes by 10pm
orders of fewer than fifty (50) guests are subject to an additional $500 preparation and labor charge







hors d'oeuvres

priced per piece • 10
minimum order 25 pieces

chilled

spicy hummus & goat cheese tart cg, cd, nf, vg

citrus poached shrimp cocktail gf, df, nf

antipasto skewer gf, cd, nf, vg
fresh mozzarella + cherry tomatoes + sliced salami
green & black olive

seasonal vegetable crudité shooters gf, cd, nf, vg
chive crème fraiche

boursin cheese & roast beef crostini cg, cd, nf

roasted tomato bruschetta cg, cd, nf, vg
ricotta + garlic toast

spicy lobster vol-au-vents cg, cd, nf

beetroot hummus, prosciutto & spice pine nut tart df, cg, cn

smoked salmon & dill cream cheese cones cg, cd, nf

mango & crab ceviche gf, cd, nf

peach & roasted pepper gazpacho gf, df, nf, vg

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packaged pricing*

select 4 • 38 **select 5** • 47 **select 6** • 56
packaged menus are ordered for the guarantee – package pricing is based on 1 piece of each item selected per person

hot

artichoke & boursin bite cg, cd, nf, vg
sweet soy v, cg, df, nf

petite maryland crab cake cg, df, nf
old bay aioli gf, df, nf

asparagus & asiago in phyllo cd, cg, nf, vg

kale & vegetable dumpling v, cg, df, nf
sweet soy v, cg, df, nf

old bay seasoned shrimp tempura cd, cg, nf
sweet chili cg, df, nf

vegetable empanda cg, df, nf, vg
chimichurri dressing gf, df, nf

fig & caramelized onion tart cg, cd, nf, vg

sweet soy glazed beef skewers cg, df, nf
chimichurri sauce gf, df, nf

lamb samosa cg, df, nf
mango chutney gf, df, nf

vegetable samosa cg, df, nf, vg
cucumber raita gf, cd, nf

beef encroute cg, cd, nf
raspberry ranch cg, cd, nf

pecan crusted chicken tenders cg, df, cn
orange aioli gf, df, nf

beef short rib empanada cg, cd, nf
mango chutney gf, df, nf

hot

crispy mac & cheese bites cg, cd, nf, vg
spicy ketchup gf, df, nf

chicken & siracha dumplings cg, cd, nf
cilantro ginger ponzu cg, df, nf, cs

quinoa & vegetable fritter gf, cd, nf, vg
tomato marmalade gf, df, nf

chicken empanadas cg, df, nf
roasted tomato salsa gf, df, nf

vegetable spring roll cg, df, nf, vg

vegan mushroom chopstick cg, df, nf, v

crab hush puppies cg, cd, nf
cajun remoulade sauce gf, df, nf

shrimp maui spring rolls cg, df, nf
teriyaki dipping sauce cg, df, nf, cs

buffalo chicken egg rolls cg, cd, nf
bleu cheese dressing gf, cd, nf

beef, pepper & onion kabob gf, cd, nf
tahini sauce gf, df, nf

vegan caponta cg, df, nf
sweet & sour sauce cg, df, nf

pork belly satay gf, df, nf
peanut sauce gf, df, cn

philly cheesesteak spring roll cg, cd, nf
blue cheese dressing cg, cd, nf

one butler passing attendant is suggested for every 100 guests







reception stations

+ indicates chef attendance required
each station must be ordered for 80% of the expected number of attendees
station pricing applicable after 4pm

seafood bar gf • 60 | 68 (shrimp & crab only)
crab claws + chilled jumbo shrimp
shucked local va + md oysters
spicy remoulade + spiked cocktail + mignonette
(based on 4 pieces per person)
(minimum 100 person order)

street tacos select 2 • 33 | select 3 • 39
pulled beef barbacoa df, gf, nf
spicy chopped chicken df, gf, nf
spicy bean & cauliflower scramble df, gf, nf, v
guacamole + crema + salsa roja
corn tortilla + flour tortilla

potato bar • 35
tater tots gf, df, nf
sweet potato mash gf, df, nf
potato cakes gf, df, nf

sour cream + green onions+ nacho strips
applesauce + shredded cheese + tomato + onions

maryland crab • 48
crab salad sliders | tomato + lettuce cd, cg
broiled crab cakes | old bay aioli cd, cg
house made chips gf, df, nf
(based on 3 pcs total per person)

dim sum cg • 41
assorted steamed and fried dim sum
lemongrass chicken pot stickers cg, df, nf
steamed pork wontons cg, cd, nf
shrimp dumplings cg, cd, nf + vegetarian spring rolls cg, cd, nf
soy sauce + ponzu + sweet chili

bao buns select 2 • 32 | select 3 • 38
5-spice shredded duck cg, df, nf
bbq pulled pork gf, df, nf
sweet & spicy korean beef gf, df, nf

bao buns cg, cd, nf

kimchi coleslaw gf, cd, nf + scallions + cilantro
peanuts + cucumbers
sriracha aioli gf, df, nf

east coast mac • 38
lobster mac cg, cd, nf
four cheese & garlic-brandy sauce + smoked applewood bacon

mushroom mac cg, cd, nf
smoked white cheddar sauce + cremini + chives

pasta plus select 2 • 32
rigatoni cd, cg, nf
beef & san marzano bolognese + broccoli florets

bow tie cd, cg, nf
grilled chicken + red & yellow peppers + mushrooms
asparagus tips + nut free pesto

orecchiette cd, cg, nf
spinach + chili flake + eggplant + sundried tomato
black pepper butter sauce

roasted vegetable ravioli cd, cg, cn
pesto cream

house smoked pulled pork shoulder+ gf, df, nf • 31
bbq sauce + slaw + potato rolls

herb and sea salt crusted tenderloin+ gf, df, nf • 42
wild mushroom sauce + lyon bakery artisan rolls

smoked mustard atlantic salmon df, gf, nf • 33
cucumber relish + apple cider honey glaze

garlic and sage rubbed turkey+ gf • **29**
rosemary gravy + lyon bakery artisan rolls

brazilian chicken churrascaria+ gf, df, nf • 29
feijoado bean stew gf, df, nf + chimichurri gf, df, nf
add: sausage 8 | steak 15

tandoori chicken+ gf, cd, • 29
garlic cucumber raita + shredded carrot & peanut salad

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carving enhancement veg • 10 | starch • 12
pasta enhancement veg • 10 | salad • 12

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+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guests may be subject to an additional $300 preparation and labor charge





reception stations

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station pricing applicable after 4pm

artisan pizza select 2 • 33 | select 3 • 39
margherita cd, cg, nf
tomato + mozzarella

meat lovers cd, cg, nf
pepperonii + meatballs

mediterranean cd, cg, nf
spinach + mushrooms + feta

tuscany cd, cg, nf
grilled vegetables + fontina + mozzarella

barbecue chicken pizza cd, cg, nf
caramelized onions+ smoked chilli

*****gluten sensitive cauliflower crust available*****

sliders select 2 • 35 | select 3 • 42
mini angus slider cd, cg, nf
caramelized onions + cheddar

pulled pork bao bun cd, cg, nf
purple cabbage slaw + jalapeno dressing

all beef hot dog slider cd, cg, nf, cs
brioche roll

black bean and vegetable slider cg, nf
honey & chipotle aioli + brioche

paprika house made chips df, gf, nf

*****crabcake slider replacement +$3 per person*****

ice cream bar+ • 28
cherry + banana flambe
seasonal ice creams + flambeed fruit gf, cd, nf

sundae bar + chocolate + vanilla + strawberry
assorted sundae toppings

sushi display • 42
california + spicy tuna + nigiri
(based on four pieces per person)

upgraded sushi display • 50
crunchy tempura roll + spicy lobster roll
dragon rolls + rainbow rolls

nigiri + smoked salmon + tuna
salmon + hamachi
(based on four pieces per person)

miniature pastries select 4 • 33
signature gaylord s'mores cd, cg, nf
mojito lime tart cd, nf, cg
pineapple tres leches cupcakes cd, cg, nf
french macarons gf, cd, cn
black forest shooter cd, cg, nf
brie cheesecake minis cd, cg, nf
assorted madelines cd, cg, nf
snicker tarts cd, cg, cn
chambord shortcake cd, cg, nf

boozie cupcakes + • 30
margarita cupcakes cd, cg, nf
grand marnier cupcakes cd, cg, nf
espresso martini cupcakes cd, cg, nf
white russian cupcakes cd, cg, nf

cake pop s'mores station+ • 27
chocolate & graham cake pops
assorted toppings, meringue & flame

brulee action station+ nf, cd, cg • 29
berry compote + assorted toppings
(based on 2 pieces per person)

antipasto • 37
prosciutto de parma + genoa salami + hot uncured
capicola + pistachio mortadella
mozzarella + provolone + marinated pepperjack
olives + grissini + assorted breads

greek mezza platter • 38
hummus + balela salad + falafel gf, df, nf
mini pita pocket
mini cucumbers + kalmata
marinated cherry tomato + tzatziki sauce

moroccan chicken pizza cg, cd, nf
harissa + herbed feta + fontina

european cheese selection • 35
smoked gouda + french brie + english blue

domestic cheese selection • 30
havarti dill + wisconsin white + boursin

tuscan grilled market vegetables • 28
zucchini + yellow squash + roasted tomatoes
baby sweet peppers + crimini mushrooms
smoked tomato ranch gf, cd, nf
fig infused balsamic syrup vinaigrette gf, df, nf

chips + dip • 27
warm maryland crab & artichoke dip cg, cd, nf
balsamic french onion dip gf, cd, nf
corn tortilla chips + sliced sourdough + house made chips

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plated dinner

coffee + white lion tea | water

starter | select one

dietary notes listed on salads are dressing specific

tarragon infused chesapeake crab bisque gf, cd, nf
herbed focaccia

roasted tomato & charred bell pepper soup gf, df, nf

sweet potato hummus tart cg, cd, cn
seasonal vegetables + caramelized goat cheese + pine nuts

quinoa, citrus & kale salad
marinated quinoa + baby kale & spinach
confit pears + baby sweet peppers
orange thyme vinaigrette gf, df, nf , vg

local farm salad – district farms
locally sourced spring mix + cherry tomatoes + cucumbers
olives + carrot sticks + marinated corn
nut free pesto ranch gf, cd, nf, vg

grilled pineapple & red wine salad
romaine + grilled pineapple + heirloom tomatoes
pickled onion + goat cheese crumbles + caper berries
merlot vinaigrette gf, cd, nf, vg

sweet & sour burrata
arugula + mizuna + red oak
puglise burrata + caramelized pecans
fresh seasonal fruit + cherries
sundried tomato vinaigrette gf, df, nf , vg

yellow beets & prosciutto
mixed greens + watercress + beets
prosciutto + green asparagus + crunchy chickpeas
raspberry vinaigrette gf, df, nf, vg

entrée | select one

served with locally sourced, in-season vegetables

miso glazed atlantic salmon cg, cd, nf 117
jasmine rice + orange zest seasoned broccolini
seared red & yellow bell peppers

seared sea bass gf, df, nf 127
artichoke & bell pepper coulis + celery root puree

roasted bone-in chicken gf, cd, nf 107
roasted garlic mashed potatoes
roasted corn silk puree
bourbon peach glaze

balsamic glazed chicken breast df, gf, nf 104
carrot ginger coconut puree
marble potatoes + melted leeks

manhattan cut striploin gf, df, nf 127
fingerling potatoes + honey glazed baby carrots
roasted shallot + sherry demi glace

filet of beef + herb marinated market fish 157
whipped potatoes + red onion marmalade
pinot noir sauce gf, cd, nf

filet mignon + maryland crab cakes gf, cd, nf 165
charred corn risotto
whole grain mustard sauce

slow cooked short rib gf, cd, nf 135
horseradish mashed potatoes + buttered brussels
baked butternut squash

dessert | select one

chocolate hazelnut bar cg, cd, cn
brownie + chocolate hazelnut mousse
chocolate sauce

mascarpone & citrus cheesecake cg, cd, nf
riesling poached pears + strawberry sauce

seasonal crème brulee gf, cd, nf
fruit compote

mango strawberry dome cg, cd, nf
strawberry confit + vanilla sponge

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plated dessert enhancements
custom logo* • 6
dessert trios • 10
alternating desserts • 4

custom logos require 10 business days advance order notice, pricing subject to change based on style of logo requested – for groups above 1000 a 3-week lead time is required

preset courses provided for guarantee only
refer to our planning fyi's page for additional special meal details
a special meal, per course fee applies when a salad or dessert is preset
choice of entrée, tableside incurs an additional $30 per person, max 150 person event
preselected choice of entrée priced at highest protein selection – salad and dessert limited to a singular option served to all guests
choice of entrée selections due 5 business days in advance - offered for groups of 25ppl or higher - not to exceed 2 entrees and 1 vegan entrée selection







dinner buffets

coffee + white lion tea | water

eastern shore • 168

soup + salad
chicken & broccoli cream soup gf, cd, nf
sweet potato & coconut soup gf, df, cn

composed heirloom tomato salad gf, cd, nf, vg
watercress + shaved parmesan + olives
balsamic dressing

deconstructed chop salad station
cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette gf, cd, nf
balsamic vinaigrette gf, df, nf

carving station

house smoked pulled pork shoulder+ gf, df, nf
house bbq sauce st. louis style + creamy slaw
potato rolls

entrees + sides
crab cakes | remoulade sauce gf, df, nf
sliced petite tenderloin | mushroom cream gf, cd, nf

buttered herbed vegetable rice gf, cd, nf, vg
baked sweet potatoes | ras el hanout + gn honey gf, df, nf, vg
locally farmed seasonal vegetables gf, v, df, nf

artisanal bread rolls

dessert minis
oreo lime tarts cd, cg, nf
boston cream pie mini cupcakes cd, cg, nf
strawberry mousse shooter gf, df, nf, v

little italy • 155

soup + salad
butternut squash soup + hints of apple gf, df, nf, vg

composed pasta salad cg, cd, nf, vg
farfalle + roasted tomatoes + mushrooms
roasted red peppers
no nut pesto vinaigrette

deconstructed traditional caesar salad
romaine + red oak
shaved pecorino + garlic croutons
house vinaigrette gf, df, nf
house caesar dressing cg, cd, nf

carving
beef tenderloin+ | balsamic reduction gf, df, nf +

entrees + sides
chicken cacciatore | tomato & pepper sauce gf, df, nf
marinated sea bass | roasted cippolini + chianti sauce gf, df, nf

tomato, basil & cheese crusted polenta gf, cd, nf
roasted garlic broccolini gf, v, nf
rosemary focaccia

dessert minis
amaretto panna cotta gf, cd, cn
raspberry chocolate ganache cake gf, df, nf, v
cherry ricotta torte cg, cd, nf

the potomac • 138

soup + salad
roasted corn & leek soup gf, cd, nf, vg

deconstructed chop salad station
cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette gf, cd, nf
balsamic vinaigrette gf, df, nf

chesapeake lobster & lentil salad gf, df, nf, vg
roasted shallot & garlic vinaigrette

entrees + sides
eastern shore beef casserole | cheese crust gf, cd, nf
roast chicken | mushrooms + lemon caper poultry demi gf, df, nf

barbecue smoked mac and cheese cg, cd, nf, vg
garlic & herb tossed brussels gf, df, nf, v
old bay buttered corn gf, cd, vg, nf
locally farmed seasonal vegetables gf, df, v, nf

artisanal bread rolls

dessert minis
passion fruit meringue tarts cd, cg, nf
french macarons cg, cd, cn
mixed berry cobbler df, gf, nf, v

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+chef(s) require 10 days advance notice.; after which, items will transition to a pre-made offering
orders of fewer than twenty-five (25) guests may be subject to an additional $300 preparation and labor charges
desserts transitioned to an after-party/foyer reception require a separate banquet team to service and are priced starting at $20 per person – beverages in addition





cocktails + beer + bar snacks

hosted package resort bar*

resort liquor
grey goose + bacardi superior
bacardi reserva ocho
knob creek + jack daniel's + crown royal
johnnie walker black + bombay sapphire
casamigos blanco + hennessy vsop

resort varietal wine
sauvignon blanc + chardonnay
pinot noir + cabernet sauvignon

beer | seltzer
michelob ultra + miller lite + corona
heineken 0.0 + blue moon + local craft
assorted white claw + truly
assorted fever tree + red bull

first hour	**38**
second hour | third hour	**52 | 66**
fourth hour | fifth hour	**77 | 88**

**package substitutions not offered at printed price*
**package pricing does not include tableside wine service*

host consumption bar | priced per drink

	deluxe	resort
cocktails	16	18
wine	16	18
white claw/truly	15	
craft beer	13	
import/domestic	12	
cordials	17	
o'doul's	12	
soda/bottled water	9	
fever tree/red bull	9	

hosted package deluxe bar*

deluxe liquor
absolut + wheatley + bacardi superior
captain morgan spiced + maker's mark
jack daniel's + johnnie walker black + tanqueray gin
patron silver + courvoisier vs

deluxe varietal wine
sauvignon blanc + chardonnay
pinot noir + cabernet sauvignon

beer | seltzer
michelob ultra + miller lite + corona
heineken 0.0 + blue moon + local craft
assorted white claw + truly
assorted fever tree + red bull

first hour	**36**
second hour | third hour	**48 | 60**
fourth hour | fifth hour	**69 | 78**

**package substitutions not offered at printed price*
**package pricing does not include tableside wine service*

package bar add ons | priced per person

cava OR prosecco	**+1**
truly or white claw seltzer	**+2**
glenlivet/glenfiddich 12yr	**+3**
macallan 12yr	**+5**

bar snacks • 60 priced per jar
edamame | chickpeas

batch cocktails | no alcohol beverages

priced per batch – 60 servings/2 gallon batch

the ole' thymer 980
stoli vodka, thyme syrup, plum bitters, prosecco

lavendar lemonade 980
wheatley vodka, lavender syrup, lemon, simple syrup

barrel-rested old fashioned 1155
gaylord's private select woodford, orange, cherry bitters

sangria spritzer 1020
potomac (red) or chesapeake (white)
apricot brandy, apple liqueur, orange, lemon, club soda

citrus charred paloma 1100
corazon tequila, hickory smoke syrup, fresh lime, spring water, grapefruit soda, hopped grapefruit bitters

our citrus paloma and lavender lemonade are offered as a cocktail and no / low abv option day of event.

coffee & cordials • 19 | priced per drink
baileys + kahlua + amaretto
whipped cream + chocolate shavings + candied orange

adult milkshakes+ • 18 | priced per person (select 2)
mudslide • bananas foster • bourbon pecan pie

self pay bars
gaylord national is a cashless establishment
self pay bars accept credit/mobile or room charge only

all alcoholic beverage is serviced by a t.i.p.s. trained gaylord bartender – self serve bars are not permitted
one (1) host bar provided for every 100 attendees – one (1) cash bar provided for every 150 attendees
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
gaylord national is the sole licensed purchaser and administrator of alcoholic beverages





champagne + white

published bottled wine is charged on consumption
custom ordered bottled wine is charged as ordered

champagnes + sparkling

segura viudas brut cava | sp — 66
white fruits + citrus + light floral

la marca prosecco | veneto, it — 77
green apple + grapefruit + ripe lemon

mumm brut napa | ca — 110
lemon blossom + spicy gingerbread

moët & chandon impérial champagne | fr — 160
fruity + dry

rosé

beringer, white zinfandel | columbia valley, wa — 57
floral + strawberry + citrus

fleurs de prairie rosé | fr — 85
red cherry + ripe strawberry + watermelon

abelia rose | it — 64
floral + summer fruits

crisp whites

chateau ste. michelle riesling | columbia valley, wa — 67
white peach + apricot

pighin pinot grigio d.o.c. | friuli grave, it — 72
banana + pineapple + wisteria blossom

silver gate sauvignon blanc | ca — 65
pear + lime + gooseberry

brancott sauvignon blanc | marlborough, nz — 69
crisp citrus + floral + tropical

silver gate pinot grigio | ca — 64
zesty lime + lemon + white nectarine + apple

bilancia pinot grigio | it — 63
white peach + basil + floral

structured whites

silver gate chardonnay | ca — 67
baked green apple + citrus fruits + pineapple

hess select chardonnay | monterey, ca — 78
spiced baked apple + vanilla + lemon

sonoma cutrer chardonnay | russian river, ca — 92
pear + honeycrisp + baking spice

estancia chardonnay | monterey, ca — 80
honey + sweet vanilla + oak

wine stewards are available for an additional $250 fee
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
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rose + red

published bottled wine is charged on consumption
custom ordered bottled wine is charged as ordered

lighter reds

joel gott pinot noir | willamette valley, or — 77
ripe cherry + red plum + vanilla

acacia pinot noir | carneros, ca — 87
plum + raspberry + black pepper

silver gate pinot noir | ca — 66
ripe raspberry + cherry + strawberry cream

j lohr falcon's perch pinot noir | monterey, ca — 82
red cherry + strawberry jam + sage

mark west pinot noir | acampo, ca — 71
black cherry + plum + chocolate

clos du bois merlot | north coast, ca — 74
cherry + baking spice + mocha

bolder reds

estancia cabernet sauvignon | paso robles, ca — 80
blackberry + chocolate + toasted oak

bushwood estate petite syrah | paso robles, ca — 77
dark fruit + vanilla + pepper

agua de piedra gran seleccion malbec | Mendoza, ar — 67
dark plum + chocolate + toasted oak

silver gate cabernet sauvignon | ca — 67
plum + ripe cherry + hint of pepper + vanilla oak

alamos malbec | ar — 75
raspberry + red cherry + vanilla

block 26 red blend | it — 63
tobacco + cocoa + sweet leather

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