

# CATERING MENUS

JW Marriott Washington DC | 1331 Pennsylvania Avenue NW | Washington, DC 20004 | Phone: 202.393.2000



# BREAKFAST

## PLATED BREAKFAST SELECTIONS

---

All Plated Breakfasts Include:

Chilled Fruit Juices

Breakfast Pastries

Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

### American Breakfast | 41

Cage Free Eggs | Breakfast Potatoes | Choice of Bacon or Stachowski's Chicken Apple Sausage (GF, DF, NF)

### JW Brioche French Toast | 43

Seasonal Berries | Whipped Nutella Mascarpone | Espresso Maple Syrup (V)

### 12 Hour Smoked Slab Bacon | 45

Roasted Fingerling Potato, Onion and Pepper Hash | 63c Egg | BBQ Glaze (GF, DF, NF)

## CONTINENTAL BREAKFAST SELECTIONS

---

### JW Signature Continental Breakfast | 35 per Person

Chilled Fruit Juices

Seasonal Fresh Fruit Display (VG, DF, GF)

Assorted Breakfast Pastries (V)

Assorted Bagels (V)

Local Honey | Preserves | Cream Cheese | Butter

Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

## CONTINENTAL BREAKFAST SELECTIONS

---

### JW Wellness Continental Breakfast | 39 per Person

Chilled Fruit Juices

Seasonal Fresh Fruit Display (VG, DF, GF)

Acai Smoothie Shots (V, GF)

Wellness Muffins

Bran (V) | Flaxseed (V) | Gluten Free Blueberry (V, GF)

Local Honey | Preserves | Butter

Greek Yogurt Parfaits (V, GF)

Starbucks Coffee | Decaffeinated Coffee | Herbal Teas



# BREAKFAST

## BUFFET BREAKFAST SELECTIONS

---

### JW Signature Breakfast Buffet | 53 per Person

Chilled Fruit Juices  
Seasonal Fresh Fruits | Berries (VG, GF)  
Assorted Breakfast Pastries (V)  
Assorted Bagels (V)  
Local Honey | Preserves | Butter | Cream Cheese  
Organic Steel Cut Oatmeal (VG, DF)  
Dried Cherries | Strawberries | Raisins | Cinnamon | Brown Sugar  
Assorted Dry Cereals  
Scrambled Eggs (V, GF, DF)  
Crisp Pecan Smoked Bacon (GF, DF)  
Local Stachowski's Chicken Apple Sausage (GF, DF)  
Breakfast Potatoes (VG, GF, DF)  
Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

### JW Wellness Breakfast Buffet | 55 per Person

Chilled Fruit Juices  
Seasonal Fresh Fruits | Berries (VG, GF)  
Acai Smoothie Shots (V, GF)  
Wellness Muffins  
Bran(V) | Flaxseed (V) | Gluten Free Blueberry (V, GF)  
Local Honey | Preserves | Butter  
Greek Yogurt Parfaits (GF, V)  
Roasted Fingerling Potatoes | Caramelized Onion (DF, V, GF)  
Turkey Sausage (DF, GF)  
Scrambled Egg Whites (V, DF, GF)  
Breakfast Quiche | Feta | Roasted Tomatoes | Spinach (V)  
Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

Buffets For Less Than 25 People Will Be Charged a Service Fee of 250.00

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



# BREAKFAST

## CONTINENTAL AND BREAKFAST BUFFET ENHANCEMENTS

---

**Atlantic Smoked Salmon | 16 Additional per Person**

Cage Free Egg Whites | Egg Yolks | Red Onion | Capers | Cream Cheese | Bagels

**Assorted Parfaits | 9 Additional per Person**

Soy Yogurt and Roasted Fruit Parfaits (VG, GF)  
Vanilla Yogurt and Granola Mixed Berry Parfaits (V, GF)  
Greek Yogurt and Seasonal Fruit Spice Parfaits (V, GF)

**Brioche French Toast (V, DF) | 12 Additional per Person**

Seasonal Fruit Compote | Butter | Pure Maple Syrup

**Deep Dish Buttermilk Pancakes (V) | 12 Additional per Person**

Seasonal Fruits | Maple Syrup

**Organic Steel Cut Oatmeal (VG, GF) | 9 per Person**

Dried Cherries | Blueberries | Cinnamon | Brown Sugar

**Spinach Feta Turnovers (V) | 9 per Person**

**Croissant Sandwich | 10 per Person**

Cage Free Eggs | Shaved Ham | Maryland White Cheddar

**English Muffin Sandwich | 10 per Person**

Cage Free Eggs | Breakfast Sausage | Maryland White Cheddar

**Classic Omelets Made to Order | 18 per Person**

Maryland Cheddar | Peppers | Onions | Tomatoes  
Mushrooms | Avocado | Ham | Turkey Sausage | Fresh Salsa



# COFFEE BREAKS

## BUILD YOUR BREAK (2 HOURS)

All Breaks Served With

Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

---

Choice of (3) Savory or Sweet Items | 25 per Person

Choice of (4) Savory or Sweet Items | 29 per Person

Choice of (5) Savory or Sweet Items | 33 per Person

### Sweet Choices

Seasonal Whole Fruits

Assorted Muffins and Pastries

Fresh Berries and Fruit Display with Lemon Cream

Assorted Individual Yogurts

Assorted Freshly Baked Cookies

Chocolate Fudge Brownies (Nut Free)

Blondies

Novelty Ice Cream Treats

Assorted Cupcakes (Vanilla | Chocolate | Seasonal Chef's Selection)

French Macaroons

Cheesecake Pops

Chocolate Covered Pretzels

Sweet Station (M&Ms | Gummy Bears | Peanut Butter Cups | Sour Candy)

Design Your Own Trail Mix | 5 Additional per Person

(Granola | Raisins | Peanuts | Toasted Coconut | Dried Cherries | Pistachios |

Wasabi Peas | Rice Chex | Pretzel Nuggets | Pumpkin Seeds | Almonds

Chocolate Chips)

---

### Savory Choices

Low Fat Carrot and Zucchini Breads

Granola Bars | Energy Bars

Variety of Fresh Bagels | Cream Cheese | Local Honey and Preserves

Individual Bags of Popcorn

Individual Packages of Trail Mix

Lyon Bakery Pretzel Chards | Beer Cheese Fondue

Individual Bags of Gourmet Roasted Mixed Nuts

Individual Assorted Gourmet Potato Chips

Individual Bags of Pretzels

Individual Vegetable Crudité | Ranch Dressing

Traditional Hummus | Grilled Pita | Carrots | Black Olives | Red Peppers

---

### Beverage Break Package (4 Hours) | 26 per Person

Freshly Brewed Gourmet Starbucks Regular Coffee

Freshly Brewed Gourmet Starbucks Decaffeinated Coffee

Freshly Brewed Herbal Teas

Traditional Pepsi Products

Natural and Sparkling Mineral Water



# COFFEE BREAKS

## COFFEE BREAK BEVERAGE ENHANCEMENTS

---

Naturally Sparkling | Still Water | 6 Each

Traditional Pepsi® Products | 6 Each

Voss Lime Mint Sparking Water | 7 Each

Red Bull Energy Drinks | 9 Each

Naked Juice Smoothies | 9 Each

Izzy's Bottled Sodas | 8 Each



# LUNCH

## PLATED LUNCHEONS

---

All Plated Lunches Include:

Artisan Bread Service | Sweet Butter  
Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Teas  
Starter Course Selection | Entrée Course | Dessert Course  
Pricing Based on Entrée Selection Price

### Starter Course Selections

---

**Vegan Roasted Tomato Soup (VG, GF)**  
Basil Oil | Chive

**Maryland Crab Bisque (GF)**  
Roasted Corn Relish

### JW Chef's Signature Seasonal Soup Selection

**JW's Chef Signature Salad (V, GF)**  
Arugula | Pickled Fennel | Apple | Goat Cheese | Shaved Almond  
Whole Grain Mustard Citrus Vinaigrette

**Baby Gem Caesar Salad**  
Baby Gem Lettuce | Shaved Parmesan | Garlic Crostini | Caesar Dressing

**Kale Herb Salad (VG, GF)**  
Kale | Radish | Shaved Carrots | Cucumber | Grape Tomatoes | Caramelized Shallots  
Champagne Vinaigrette

### Plated Luncheon Desserts

---

**Pineapple Carrot Cake** | Toasted Coconut | Cream Cheese Mousse

**Lemon Frangipane Tart** | Mandarin Cream | Candied Orange

**Chocolate Mousse** | Strawberry Gellee | Ginger Caramel | Dried Strawberries (GF)

**Red Berry Mascarpone Charlotte** | Red Current Glaze (GF)

## Plated Crafted Luncheon Entrees

---

**Vegan Mushroom Ravioli (GF, VG) | 50 per Person**

Vegan Demi | Wilted Arugula | Tomato

**Pan Roasted Amish Chicken (GF) | 53 per Person**

Sautéed Kale | Caramelized Mushroom | Roasted Vegetable Risotto | Lemon Caper Jus

**Tandoori Chicken Breast (GF) | 53 per Person**

Brown Basmati | Blistered Tomatoes | Roasted Pearl Onion | Spinach

**Fennel Dusted Salmon | 56 per Person**

Herbed Orzo | Fennel Herb Salad

**Maryland Lump Crab Cakes | 63 per Person**

Maryland Cheddar Grits | Olive Peppadew Relish

**Herb Marinated Bistro Steak (GF, DF) | 59 per Person**

Smashed Petit Potatoes | Chimichurri

**Pot Roast Short Ribs (GF) | 61 per Person**

Red Wine Jus | Creamy Soft Polenta

**Ahi Nicoise Salad (GF, DF) | 58 per Person**

Tuna | Green Beans | Yellow Wax Beans | Olives | Peppadew | Lemon Herb Vinaigrette

**Marinated Steak Salad (GF) | 58 per Person**

Mixed Field Greens | Blue Cheese | Pickled Red Onion | Tomato Cucumber

Caramelized Onion Vinaigrette

**Chicken Pazole Salad (GF, DF) | 52 per Person**

Green Cabbage | Napa Cabbage | Cilantro | Hominy | Radicchio | Radish

Crispy Tortilla Straws | Chili Lime Vinaigrette



# LUNCH

## BUFFET LUNCHEONS

### Rice and Grains | 60 per Person

Lyons Bakery Bread

Marinated Tomato Salad (VG, GF)

Roasted Carrot and Almond Salad (VG, GF)

#### Build Your Own Rice or Salad Bowl

Herb Marinated Flank Steak (DF, GF)

Citrus Amish Chicken Breast (DF, GF)

Crispy Tofu (VG, GF)

Mixed Greens | Brown Basmati Rice | Farro | Black Beans (VG, GF)

Alfalfa Sprouts | Edamame | Davina Tomato | Seasonal Roasted Vegetables |

Pickled Red Onion | Maryland Corn | Cucumber | Cilantro Scallions (GF, VG)

Siracha Crema (V, GF)

Pico de Gallo (VG, GF)

Charred Herb Vinaigrette (V, GF)

#### Sweet Selections

Mini FruitTarts (V)

Rice Pudding (V)

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Tea

### The Mediterranean | 64 per Person

Wedding Soup

Lyons Bakery Breads

Cous Cous Salad | Herbs | Kalamata Olives | Bell Peppers | Red Onion (V, DF)

Cucumber Salad | Tomato | Red Onions | Hand Torn Herbs | Feta (V, DF)

Lemon and Olive Oil Hummus | Olives | Smoked Paprika | Pita (VG, DF)

Cioppino | Calamari | Shrimp | Mussels | Fennel | Saffron Broth (GF, DF)

Amish Grilled Chicken Breast | Lemon Chicken Jus | Fava Bean Ragout (GF, DF)

Herb Marinated Flank Steak | Chickpea | Rosemary Demi (GF, DF)

Falafel | Harissa Yogurt (GF, V)

Roasted Ratatouille (GF, VG)

#### Sweet Selections

Chocolate Cannoli | Banana Whipped Cream

Baklava

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Tea

Buffets For Less Than 25 People Will Be Charged a Service Fee of 250.00

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





# LUNCH

## BUFFET LUNCHEONS

---

### The Wharf | 66 per Person

Maryland Corn Chowder (V, GF)

Shrimp | Snow Pea | Pasta Salad

Roasted Honey | Cardamom | Carrot Salad (VG, GF)

Whole Grain Mustard Petit Potato Salad (VG, GF, DF)

Lyon Bakery Breads

Roasted Striploin (GF, DF)

Red Wine | Caramelized Onion Demi

Herb Grilled Amish Chicken Breast (GF)

Mushroom Succotash | Lemon Butter Sauce

Pan Seared Salmon (GF, DF)

Artichokes | Roasted Tomato Herb Compote

Roasted Vegetables (VG, GF)

Sweet Selections

JW's Bread Pudding | Vanilla Sauce

Chocolate S'mores Tart

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Tea

### JW Cookout | 62 per Person

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

Lyon Bakery Breads

Herb Pasta Salad (VG)

Seasonal Fruit Salad (VG, GF)

Mumbo Grilled Chicken (GF, DF)

BBQ Pulled Pork (GF, DF)

Smoked Brisket (GF, DF)

Roasted Corn | Caramelized Onion | Garlic Butter (V, GF)

Grilled Seasonal Vegetables (GF, VG)

Red Bliss Potatoes | Thyme | Rosemary (VG, GF)

Sweet Selections

Seasonal Fruit Cobbler

JW Cherry Brownies

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Tea

Buffets For Less Than 25 People Will Be Charged a Service Fee of 250.00

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



# LUNCH

## BUFFET LUNCHEONS

### Handcrafted Sandwich Buffet | 60 per Person

Potato Salad (GF, DF)

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

#### A Variety of Gourmet Sandwiches and Wraps (Choose 3 Types):

**Artisan Turkey** | Cranberry Sauce | Romaine Lettuce | Siracha | Havarti Cheese  
House Roasted Turkey | Local Lyon Bakery Cranberry Bun

**Vegetable Sandwich (V)** | Boursin Cheese | Sundried Tomato Pesto | Sprouts  
Ciabatta

**Slow Roasted Beef** | White Cheddar | Lettuce | Caramelized Onions | Spicy  
Remoulade | Local Lyon Bakery Focaccia Bread

**Shaved Ham** | Jarlsberg Swiss | Lettuce | Tomato | Dijon Mustard Aioli  
Local Lyon Bakery Pretzel Bun

**Herb Grilled Amish Chicken Wrap** | Field Greens | Marinated Tomato  
Avocado Spread

**Vegan Wrap (VG)** | Hummus | Wild Rice | Quinoa | Spinach Wrap

\*Gluten Free Bread Available Upon Request

#### Individual Bags of Assorted Potato Chips (V)

#### Sweet Selections

JW Cherry Brownie  
Blondie

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Tea

## TO-GO LUNCHES

### To-Go Bag Lunch | 58 per Person

(One Sandwich per Person)

#### A Variety of Gourmet Sandwiches and Wraps (Choose 3 Types):

**Artisan Turkey** | Cranberry Sauce | Romaine Lettuce | Siracha | Havarti Cheese  
House Roasted Turkey | Local Lyon Bakery Cranberry Bun

**Vegetable Sandwich (V)** | Boursin Cheese | Sundried Tomato Pesto | Sprouts  
Ciabatta

**Slow Roasted Beef** | White Cheddar | Lettuce | Caramelized Onions | Spicy  
Remoulade | Local Lyon Bakery Focaccia Bread

**Shaved Ham** | Jarlsberg Swiss | Lettuce | Tomato | Dijon Mustard Aioli  
Local Lyon Bakery Pretzel Bun

**Herb Grilled Amish Chicken Wrap** | Field Greens | Marinated Tomato  
Avocado Spread

**Vegan Wrap (VG)** | Hummus | Wild Rice | Quinoa | Spinach Wrap

\*Gluten Free Bread Available Upon Request

#### Salad (Choose 1 Type)

Pasta Salad (VG)

Potato Salad (VG, GF)

Roasted Corn and Tomato Salad (VG, GF)

Seasonal Fruit Salad (VG, GF)

#### Dessert (Choose 1 Type)

Fudge Brownie

Blondie

Seasonal Cookie Selection

Soft Drinks and Bottled Water

Buffets For Less Than 25 People Will Be Charged a Service Fee of 250.00

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



# DINNER

## PLATED DINNER

---

All Plated Dinners Include:

Artisan Bread Service | Vermont Butter

Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

First Course Selection | Entrée Course | Dessert Course

Pricing Based on Entrée Selection Price

\*Multiple Preordered Entrée Choice Selection Pricing Will Reflect Highest Entrée Price

Applicable to All Offerings

### First Course Selections

---

**Maryland Crab Bisque**

**Wild Mushroom Soup (V, GF)**

Goat Cheese | Truffle oil

**Vegan Butternut Squash Bisque (VG, GF)**

Sage Oil

**Mediterranean Tomato Salad (V, GF)**

Marinated Vine Ripened Tomatoes | Local Fresh Goat Cheese | Mache Salad

Balsamic Vinaigrette

**JW's Chef Signature Salad (V, GF)**

Arugula | Pickled Fennel | Apple | Goat Cheese | Shaved Almond

Whole Grain Mustard Citrus Vinaigrette

**Baby Frisee and Arugula Salad (GF)**

Cypress Grove Humboldt Fog Cheese | Fig | Crispy Pancetta

Balsamic Vinegar and Oil

### Dessert Course Selections

---

**Passion Fruit Meringue** | Passion Fruit Curd | Toasted Meringue | Caramelized Sesame Seeds

**Dark Chocolate Bar** | Banana Mousse | Cherries | Roasted Peanuts | Chocolate Pop Rocks (GF)

**Mousse Trio** | Vanilla Mousse | Praline Mousse | Chocolate Mousse | Hazelnut Daquoise (GF)

**Coffee Panna Cotta** | Bourbon Cream | Chocolate Almond Tuille

## Appetizer Course Selections

---

(Additional Course to Create a Four Course Dinner)

**Butternut Squash Raviolo | 9 Additional per Person**

Sage Butter Sauce | Crispy Pancetta | English Peas

**Seared Ahi Tuna | 12 Additional per Person**

Crispy Lotus Root | Burnt Miso Dashi | Charred Bok Choy

## Entrée Course Selections

---

**Coq Au Vin Amish Chicken Breast (GF, DF) | 85 per Person**

Roasted Petit Potatoes | Red Wine Demi

**5 Spiced Duck Breast (DF) | 88 per Person**

Chinese Broccoli | Crispy Rice | Soy Ginger Vinaigrette

**Blackened Salmon (GF) | 88 per Person**

Creamy Grits | Crispy Brussel Sprouts | Sherry Vinegar Reduction

**Osso Bucco (GF, DF) | 91 per Person**

Cannelli Bean Ragout | Wilted Greens | Demi

**Olive Oil Poached Halibut (GF) | 96 per Person**

Gremolata | Barley Risotto

**Filet Mignon (GF, DF) | 94 per Person**

Twice Cooked Potatoes | Onion Jam | Red Wine Sauce

**Petit Filet and Crab Cake (DF) | 117 per Person**

Chesapeake Remoulade

**Grilled Strip Loin and Citrus Herb Shrimp (GF) | 110 per Person**

Caramelized Mushroom | Roasted Garlic Demi

**Petit Filet and Pan Seared Salmon (GF) | 112 per Person**

Roasted Garlic Whipped Potatoes | Red Wine Demi

**Braised Pork Belly and Seared Scallops (GF) | 107 per Person**

Chimichurri | Potato Puree

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



# DINNER

## CRAFTED DINNER BUFFET PRESENTATIONS

---

### The Presidential | 105 per Person

#### Local Lyon Bakery Breads

#### Marinated Artichoke Salad (GF, VG)

Preserved Lemon

#### Organic Baby Arugula Salad (GF, V)

Shaved Heirloom Carrots | Raisins | Goat Cheese | Pickled Red Onions | Candied Pecans | Dijon Vinaigrette

#### Spice Rubbed Ahi Tuna (GF, DF)

Baby Green Beans | Kalamata Olives | Olive Oil

#### Bell and Evans Free Range Chicken (GF, DF)

Roasted Squash Hash

#### Pepper Crusted Beef Tenderloin (GF, DF)

Red Wine Roasted Onions | Vermont Butter

#### Georges Bank Sea Scallop (GF, DF)

Chimichurri Style

#### Roasted Potatoes (GF, DF)

Thyme | Crushed Garlic

#### Farmers Market Vegetable Medley (GF, VG)

#### Sweet Selections

Assorted French Style Macaroons  
Peanut Butter Mousse Chocolate Cones  
Seasonal Short Cake

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

### The Flagship | 96 per Person

#### Crab Bisque (GF)

Roasted Corn Relish

#### Corn Bread (V)

#### Green Bean Salad (GF, VG)

Roasted Marcona Almonds | Sundried Cranberries | Whole Grain Mustard Vinaigrette

#### Apple and Fennel Salad (V, GF)

Arugula | Goat Cheese | Citrus Vinaigrette

#### Roasted Beef Striploin (DF, GF)

Bronzed Mushrooms | Onions | Rosemary Demi Glaze

#### Seared Amish Chicken Breast (DF, GF)

Honey Roasted Heirloom Carrots | Roasted Garlic Jus

#### Maryland Style Crab Cake (DF)

Roasted Corn Peppadew Relish

#### Au Gratin Potatoes (GF)

#### Roasted Brussel Sprouts (VG, GF)

Balsamic Reduction

#### Sweet Selections

Mini Crème Brule | Berry Compote  
Mini Pecan Pies  
Warm Bread Pudding | Salted Carmel Sauce

Iced Tea | Starbucks Coffee | Decaffeinated Coffee | Herbal Teas

Buffets For Less Than 25 People Will Be Charged a Service Fee of 250.00

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



# RECEPTION

## HANDCRAFTED CANAPES AND AUTHENTIC MINI BITES

---

### Cold Canapés | Minimum 25 Piece Order

- Herbed Pita (V) | Tomato | Basil | Feta | 7 per Piece
- Olive Tapenade Profiterole (V, DF) | 7 per Piece
- Bruschetta (VG) | Roma Tomato | 7 per Piece
- Eggplant Caponata (V, DF) | Baguette | 7 per Piece
- Green Papaya Summer Rolls (V) | Sweet Chili Sauce | 8 per Piece
- Antipasto Skewers (GF) | Mozzarella | Tomato | Salami | Basil | 8 per Piece
- Prosciutto Wrapped Melon (GF, DF) | 8 per Piece
- Spiced Shrimp (DF) | Mini Tortilla Basket | 8 per Piece
- Lemon Pepper Macaroons | Smoked Salmon Crème Fraiche Mousse | 8 per Piece
- Ahi Tuna Poke Wasabi Canapé (DF) | 8 per Piece
- Seared Tenderloin | Horseradish Cream | Onion Jam | Crostini | 8 per Piece
- Seafood Ceviche (GF, DF) | 8 per Piece
- Classic Shrimp Cocktail (GF, DF) | House Horseradish | 8 per Piece

### Hot Hors d'oeuvres | Minimum 25 Piece Order

- Quinoa Falafel (VG, GF) | 7 per Piece
- Goat Cheese Tart (V) | Red Beet | Walnut | 7 per Piece
- Risotto Fritter (V) | Mushroom | Asparagus | 7 per Piece
- Beef & Green Chili Arepas (GF, DF) | 7 per Piece
- Wild Mushroom Tart (V) | 7 per Piece
- Vegetable Empanadas (V) | 7 per Piece
- Chicken Yakatori Skewer (DF) | 8 per Piece
- Goat Cheese Stuffed Dates Wrapped In Bacon (GF) | 8 per Piece
- Beef & Blue Cheese Hand Pie | 8 per Piece
- Lamb and Feta Flatbread | 8 per Piece
- Shrimp Maui Spring Roll (DF) | 8 per Piece
- Peking Duck Ravioli (DF) | 8 per Piece
- Miniature Lump Crab Cakes (DF) | 8 per Piece

All Above Canapés are Suitable for Butler Passing Service  
For Butler Passing Service, (1) Attendant Required per Every (75) Guests at 250.00 Each  
V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



# RECEPTION

## INTUITIVE RECEPTION DISPLAYS

---

### **Artisanal Domestic and Imported Cheese Presentation (V) | 18 per Person**

Chapel's Bay Blue Cheese | Carbra La Mancha | Grayson | Lamb Chopper  
Seasonal Jam | Marcona Almonds | Honeycomb  
French Bread | Assorted Crackers

### **Antipasto Display (GF) | 22 per Person**

Cured Meats | Local Cheeses | Grilled Seasonal Vegetables | Marinated Olives

### **Hummus Display (V) | 16 per Person**

Roasted Red Pepper Hummus | Roasted Garlic Hummus  
Edamame Hummus | Toasted Pita Chips

### **Seasonal Vegetable Display (V, GF) | 16 per Person**

Blue Cheese | Creamy Ranch

### **Chips and Dips | 18 per Person**

Tortilla Chips | House Made Potato Chips | Bagel Chips  
Spinach Artichoke Dip (V) | Pico de Gallo (VG,GF) | Salsa Verde (VG, GF)  
Caramelized Onion Dip (V)

## INTUITIVE RECEPTION DISPLAYS

---

### **Slider Station | 24 per Person**

Please Choose Three Types from the Below Options  
(Total of Three Sliders per Person)

**Marriott Mini Mo Burger** | Traditional Cheeseburger | Shredded Lettuce  
American Cheese | Tomato | Pickle

**JW Burger** | Caramelized Onion | White Cheddar

**BBQ Pulled Pork** | Bread and Butter Pickle Chips

**Crab Cake** | Chesapeake Remoulade

**Half Smokes** | Whole Grain Mustard

**Miniature Brats** | Caramelized Onion

**Falafel Slider (V)** | Tahini | Cucumbers

### **Chilled Seafood Display (GF) | 28 per Person**

Ceviche | Poached Shrimp | Poke

### **Dim Sum | 24 per Person**

(One Piece of Each Item per Person)

Steamed BBQ Pork Buns

Crispy Fresh Spring Rolls (V)

Chicken Pot Stickers

Shrimp Shu Mai

### **Japanese Sushi Display | 25 per Person**

(Total of Three Pieces per Person)

Assorted Sushi | California Rolls | Wasabi | Pickled Ginger | Soy sauce



# RECEPTION

## RECEPTION ACTION STATIONS

---

### **Pasta Action Station | 22 per Person**

Focaccia | Olive Oil | Balsamic Vinegar

Please Choose Two Pastas from the Below Options

**Cheese Tortellini (V)** | Stewed Tomato | Parmesan | Marinated Olives

**Occhette Carbonara** | Bacon | Peas

**Penne Eggplant Caponata (V)** | Pine Nuts | Capers | Balsamic Vinegar

**Tomato | Fresh Mozzarella | Basil | Olive Oil (V) | 7 Additional per Person**

**Classic Caesar Salad (V) | 5 Additional per Person**

### **Ramen Action Station | 24 per Person**

Charred Miso Broth | Scallions | Nori | 63 Degree Celsius Egg

Corn | Bok Choy | Braised Pork Belly

### **Taco Action Station (GF) | 24 per Person**

Carne Asada | Pollo Asado

Onion | Cilantro | Pico de Gallo | Salsa Verde | Lime Crema | Corn Tortillas

## CARVED PRESENTATIONS

---

### **Herb Salt Crusted Prime Rib | 28 per Person**

Mini Brioche Rolls | Whole Grain Mustard | Horseradish Cream | Au Jus

### **Airline Turkey Breast | 20 per Person**

Corn Bread | Fried Green Beans | Cranberry Sauce | Rosemary Gravy

### **Roasted Citrus Salmon | 25 per Person**

Wild Rice Risotto | Fennel Herb Salad | Meyer Lemon Aioli

### **Porchetta | 23 per Person**

Charred Broccoli Rabe | Whole Grain Mustard Demi | Roasted Fingerling Potatoes

### **Jerk Chicken | 20 per Person**

Sweet Potato Puree | Fried Plantains | Jonny Cakes

## DESSERT RECEPTION STATIONS

---

### **Chocolate, Chocolate and More Chocolate | 18 per Person**

Chocolate Truffles | Dark Chocolate Covered Strawberries  
White Chocolate Dipped Pretzel Rods | Dark Chocolate Cherry Brownies

### **Lemonade Stand | 20 per Person**

Lemon Bars | Mini Lemon Meringue Pie | Lemon Tarts  
Strawberry Lemonade | Charcoal Lemonade | Old Time Lemonade

### **Waffle Action Station | 22 per person**

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 | Captain Crunch | Fruity Pebbles | Strawberries | Whipped Cream

For Action Stations & Carved Presentations (1) Attendant Required per Every (75) Guests at 250.00 Each

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



# COCKTAILS

## WELL BAR

---

### SPIRITS

- Smirnoff Vodka
- Bacardi Superior Rum
- Beefeater
- Dewar's White Label
- Jim Beam White Label
- Canadian Club
- Jose Cuervo Tradicional Silver
- Courvoisier VS

---

### IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

---

### WINE

- Stone Cellars Chardonnay, California
- Stone Cellars Cabernet Sauvignon, California

## WELL OPEN BAR

---

One Hour | 26

Two Hours | 37

Three Hours | 48

Four Hours | 60

## WELL HOST BAR

---

Spirits | 12

Beer | 10

Wine | 11

Mineral Waters | 6

Soft Drinks | 6

## WELL CASH BAR

---

Spirits | 13

Beer | 11

Wine | 12

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (100) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (100) 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)





# COCKTAILS

## CALL BAR

---

### SPIRITS

- Absolut 80 Vodka
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Dewars White Label Scotch
- Tanqueray
- Maker's Mark
- Jack Daniels
- Canadian Club Whiskey
- 1800 Silver
- Courvoisier VS

### IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

### WINE

- Columbia Crest, Chardonnay, "Grand Estates", Columbia Valley
- Columbia Crest, Merlot, "Grand Estates," Columbia Valley

## CALL OPEN BAR

---

One Hour | 28

Two Hours | 41

Three Hours | 51

Four Hours | 64

## CALL HOST BAR

---

Spirits | 13

Beer | 10

Wine | 12

Mineral Waters | 6

Soft Drinks | 6

## CALL CASH BAR

---

Spirits | 14

Beer | 11

Wine | 13

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (100) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (100) 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)



# COCKTAILS

## PREMIUM BAR

---

### SPIRITS

- Grey Goose
- Bacardi Superior Rum
- Bombay Sapphire
- Johnnie Walker Black Label
- Knobb Creek
- Jack Daniels
- Crown Royal
- Patron Silver
- Hennessy Privilege VSOP

### IMPORTED & DOMESTIC BEER

- Michelob Ultra
- Bud Light
- Sam Adams Seasonal
- Sam Adams Lager
- Blue Moon Belgium White
- Modelo Especial
- Yuengling Lager
- Heineken
- Port City

### WINE

- Seven Falls, Chardonnay, Wahluke Slope, Washington
- The Dreaming Tree, Cabernet Sauvignon, North Coast, California

## PREMIUM OPEN BAR

---

One Hour | 32

Two Hours | 47

Three Hours | 57

Four Hours | 71

## PREMIUM HOST BAR

---

Spirits | 15

Beer | 10

Wine | 14

Mineral Waters | 6

Soft Drinks | 6

## PREMIUM CASH BAR

---

Spirits | 16

Beer | 11

Wine | 15

Mineral Waters | 6

Soft Drinks | 6

For Cash Bars, Host Bars & Open Bars, (1) Bartender Required per Every (100) Guests at 250.00 Each

For Cash Bars, (1) Cashier Required per Every (100) 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)



# WINE LIST

## INTRIGUING WHITES

---

### Sparkling Wines and Champagne

Mionetto, Prosecco, Organic, Veneto, Italy, NV | 59

Gruet, Burt, New Mexico, NV | 68

Schramsberg, Brut, "Mirabelle", North Coast, California, NV | 110

Taittinger, Brut, "La Francaise", Reims, France, NV | 150

Moet & Chandon, Brut, "Imperial", Epernay, France | 175

### Sweet White and Blush Wines

Snoqualmie, Riesling, Columbia Valley, Made with Organic Grapes, Washington | 60

Beringer Vineyards, White Zinfandel, California | 48

Kim Crawford, Rose, Marlborough, New Zealand | 84

### Lighter Intensity White Wines

Kris, Pinot Grigio, delle Venezie, Italy | 62

A to Z Wineworks, Pinot Gris, Oregon | 63

Stone Cellars, Pinot Grigio, California | 51

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy | 72

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | 68

Villa Maria, Sauvignon Blanc, "Cellar Selection", Marlborough, New Zealand | 80

Lapostolle, Sauvignon Blanc, "Casa", Rapel Valley, Central Valley, Chile | 60

Matanzas Creek, Sauvignon Blanc, Sonoma County, California | 96

Ferrari-Carano, Fumé Blanc, Sonoma County, California | 75

### Fuller Intensity White Wines

Stone Cellars, Chardonnay, California | 51

Seven Falls, Chardonnay, Wahluke Slope, Washington | 70

Rodney Strong, Chardonnay, "Sonoma Select", Sonoma County, California | 70

Columbia Crest, Chardonnay, "Grand Estates", Columbia Valley, Washington | 65

Starmont Winery & Vineyards, Chardonnay, Napa Valley, California | 102

Cuvaison, Chardonnay, "Estate", Carneros, Napa Valley, California | 120

Above Wines are Available by the Bottle and Charged at the Bottle Price  
Tableside 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



# WINE LIST

## AUTHENTIC REDS

---

### Lighter Intensity Red Wines

Mark West, Pinot Noir, California | 60

Meiomi, Pinot Noir, Monterey-Santa Barbara-Sonoma Counties, California | 84

Toad Hollow Vineyards, Pinot Noir, Monterey, California | 88

Hangtime, Pinot Noir, California | 70

Stone Cellars, Merlot, California | 51

Matanzas Creek Winery, Merlot, Sonoma County, California | 102

Whitehall Lane Winery, Merlot, Napa Valley, California | 120

Spellbound Merlot, California | 72

Columbia Crest, Merlot, "Grand Estates", Columbia Valley, Washington | 65

### Fuller Intensity Red Wines

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California | 70

Stone Cellars, Cabernet Sauvignon, California | 51

Aquinas, Cabernet Sauvignon, Napa Valley, California | 84

The Dreaming Tree, Cabernet Sauvignon, North Coast, California | 72

Noble Tree, Cabernet Sauvignon, "Wickersham Ranch Vineyard", Sonoma County, California | 120

Carmenet Winery, Cabernet Sauvignon, "Vintner's Collection Reserve", California | 65

The 75 Wine Company, Cabernet Sauvignon, California | 78

Justin, Cabernet Sauvignon, Paso Robles, California | 105

CrossBarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley, California | 168

Above Wines are Available by the Bottle and Charged at the Bottle Price  
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



# TECHNOLOGY

## AUDIO VISUAL

---

### **Preferred Audio Visual Provider - PSAV**

Thank you again for selecting JW Marriott Washington DC for your upcoming event. We know that there are many things that you took into consideration when selecting a venue, and meeting space is often one of those items.

As the onsite AV provider, PSAV 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.



# OTHER

## SHIPPING AND RECEIVING

---

### **MATERIALS SENT TO THE HOTEL:**

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below:

The Hotel and our FedEx Office Business Center should be notified in advance that materials are being sent. The Hotel and FedEx Office should 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:

**Hold for Guest [Guest Name] [Guest Cell Number]  
C/O FedEx Office at Washington DC JW Marriott  
1331 Pennsylvania Ave NW  
Washington, DC 20004  
[Group/Event Name] [Dates on site]**

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

FedEx will store properly sealed and labeled materials for up to 5 days prior the function. If materials need to be sent prior to five days in advance, a one-time storage fee will be applied based on the weight of the package. Please contact your Event Manager for current pricing.

In order to provide exceptional service in the shipping and receiving of parcels and the delivery of them to your group, exhibitors and convention attendees, the following guidelines have been established by the JW Marriott Washington DC and our FedEx Office. Please share these guidelines with attendees and/or exhibitors that will be shipping or having deliveries to the Hotel.

Please send Shipments and Deliveries so that they arrive no more than five (5) days before the start of the meeting/conference. All Shipments and Deliveries arriving earlier will be subject to an additional storage fee.

FedEx Office and the Hotel should be notified in advance that materials are being sent. FedEx Office must be informed of the quantity, arrival date and shipping company at least (1) working day in advance of the delivery.

Please provide a list of the Shipment's tracking numbers and the name of the individual to whom the package is addressed so that any missing parcels can be located in a timely manner.

All outgoing Shipments must be properly sealed, labeled with a return address, a delivery address and phone number for the sender. An account number for the delivery service of choice or the sender's credit card number and expiration date must be included to ensure proper charges by the shipping company. The Guest or Organization is responsible for contacting the delivery service of choice for pick up.

FedEx Office and the JW Marriott Washington DC does have package handling charges for each parcel or pallet received at the Hotel. Please contact your Event Manager for current pricing.



# OTHER

## AGREEMENT TO BANQUET EVENT POLICIES

---

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

All food, beverage, room rental and audio/visual equipment prices are subject to a 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:**

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

### **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.

Requests for Room Resets will be applicable to additional fees.

### **OVERSET FOR EVENTS:**

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.

### **CANCELLATION POLICY:**

If the hotel is advised that a definite booking is canceled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (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.

### **PAYMENT ARRANGEMENTS:**

Cash, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If 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 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.

