



MARRIOTT
WASHINGTON
WARDMAN PARK

EVENTS MENU

*GF = Gluten Friendly
V = Vegan*

All prices are subject to 25% taxable service charge & applicable 10% sales tax



Washington Marriott Wardman Park
2660 Woodley Park Rd. NW
Washington, DC 20008

meetings imagined

TABLE OF CONTENTS

Rise & Shine	3
Energize	6
Mid-Day	
Plated	11
Buffet	14
Reception	
Hors d'oeuvres	18
Display	20
Action	23
Sweets	26
Evening	
Appetizer	27
Entrée	28
Duet Plate	30
Dessert	31
Buffet	32
Beverage	35

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RISE & SHINE

CONTINENTAL BREAKFAST | 1 HOUR SERVICE

Downtown | \$34 per Person

Orange & Cranberry Juice (GF/V)

Fruits & Berries (GF/V)

Breakfast Bakeries

Izzy's Bagels ®, Cream Cheese, Butter, Strawberry Jam, Orange Marmalade, Peanut Butter

Coffee & Tea Service

Uptown | \$40 per Person

Orange & Cranberry Juice (GF/V)

Fruits & Berries (GF/V)

Baked Breakfast Bakeries

(Groups under 10pp will be provided limited selections)

Izzy's Bagels ®, Cream Cheese, Butter, Strawberry Jam, Orange Marmalade, Peanut Butter

Hot Oatmeal, Cinnamon, Raisins, Sugar in the Raw, Sliced Almonds

(Groups under 10pp will be provided cold selection of cereals)

Fruit, Plain & Greek Yogurts served with House-Made Granola

Coffee & Tea Service

Enhancements | \$7 per Person

Mini Muffins

House-Made Scones

Warm Cinnamon Sticky Buns

Coffee Cakes

Kellogg's Cereals ®

Miniature Egg Frittatas (GF)

Ham, Egg & Cheese Sandwich

Sausage, Egg & Cheese Sandwich

Breakfast Burritos

Smoked Salmon Display, Capers, Diced Onions, Chopped Egg, Mini Bagels

Greek Yogurt & House-Made Granola Parfait

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RISE & SHINE

Breakfast Includes

Orange Juice (GF/V)
Breakfast Bakeries
Coffee & Tea Service

Choice of Potato

Hash Browns (GF/V)
Home Fries, Onions & Chives (GF/V)

Enhancements | \$7 per Person

Fruit & Honey Yogurt (GF)
Greek Yogurt & House-Made Granola Parfait
Fruit & Berry, Pomegranate Coulis (GF/V)

Plated 1 (GF) | \$38 per Person

Scrambled Eggs
Mascarpone Cheese & Sautéed Peppers
Grilled Roma Tomato
Bacon
Pork Sausage

Plated 2 | \$39 per Person

Challah French Toast
Baked Apple
Bacon
Chicken Sausage

Plated 3 (GF) | \$39 per Person

Fontina Cheese Egg Frittata Duet
Sautéed Mushrooms
Grilled Asparagus

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RISE & SHINE

BREAKFAST BUFFET | 1.5 HOUR SERVICE

Buffet | \$48 per Person

Orange & Cranberry Juice (GF/V)
Fruits & Berries (GF/V)
Breakfast Bakeries
Izzy's Bagels ®, Cream Cheese, Butter, Strawberry Jam, Orange Marmalade, Peanut Butter
Kellogg's Cereals ®, Low Fat & Whole Milk
Fruit, Plain & Greek Yogurts, Granola Topping
Scrambled Eggs (GF)
Pork Bacon, Chicken Sausage (GF)
Home Fries with Onions & Chives (GF/V)
Coffee & Tea Service

Enhancements | \$7 per Person

Belgian Waffles, Syrup & Fruit Compote
Brioche French Toast, Syrup & Fruit Compote
Southern Style Grits (GF/V)
Cheese Blintzes, Fruit Sauce
Warm Apple Fritters

Enhancements | \$10 per Person (item must be added to a full breakfast)

Omelet Station* (GF)

Diced Ham, Cheese, Mushrooms, Peppers, Tomatoes,
Spinach, Asparagus, Spring Onions, Bacon & Chives

Pancake Station*

Plain & Blueberry Pancakes
Syrup, Fruit Compote, Whipped Butter

****One attendant per (50) Guests required, \$200 per attendant fee will apply***

**** A \$175 fee will apply for any breakfast buffets under the 25 guests***

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ENERGIZE

BREAKS | 1 HOUR SERVICE

Woodley Park | \$18 per Person

Soft Drinks
Still & Sparking Water
Coffee & Tea Service

Van Ness | \$22 per Person

Whole Fruit (GF/V)
Mini Muffins
Soft Drinks
Still & Sparking Water
Coffee & Tea Service

Dupont Circle | \$26 per Person

Apple Fritters
Toasted Almond Shooters (GF/V)
Warm Apple & Allspice Empanadas
Warm Apple Cider with Cinnamon Sticks (GF/V)
Mini Banana Walnut Scones
Soft Drinks
Still & Sparking Water
Coffee & Tea Service

Cleveland Park | \$21 per Person

Sugar, Oatmeal Raisin, Chocolate Chip Baked Cookies
Chocolate Chunk Brownies
Blondies
Lemon Bars
Milk
Chocolate Milk
Soft Drinks
Still & Sparking Water
Coffee & Tea Service

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ENERGIZE

Adams Morgan | \$26 per Person

“Walk Away” Crudités:

Romaine Leaf with Caesar Dressing (GF)

Baby Carrots, Broccolini, Cucumber & Celery with Hummus (GF/V)

Dried Fruit Shooter (GF/V)

Flatbreads with Olive Tapenade, Artichoke & Wild Mushroom Spreads (GF w/o Bread)

Soft Drinks

Still & Sparking Water

Coffee & Tea Service

Glover Park | \$23 per Person

Ice Cream Bars (GF)

Frozen Fruit Bars (GF/V)

Soft Drinks

Still & Sparking Water

Coffee & Tea Service

U Street Corridor | \$26 per Person

Mini Hot Dogs, Ketchup, Mustard, Relish

Corn Tortilla Chips, Con Queso (GF)

Warm Bavarian Pretzels

Cheese Sauce

Cracker Jacks, Popcorn,

Fun Size Candy Bars

Soft Drinks

Still & Sparking Water

Coffee & Tea Service

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ENERGIZE

Friendship Heights | \$25 per Person

Pita, Bagel & Potato Chips, Focaccia
Wild Mushroom, Sun-dried Tomatoes, Artichokes Tapenade (GF without bread)
Fruit Shooters (GF/V)
Mixed Nuts (GF/V)
Soft Drinks
Bottled Stubborn Soda ® (Root Beer, Orange & Lemon Berry Acai)
Still & Sparking Water
Coffee & Tea Service

Georgetown | \$25 per Person

Crafted Granola Bars
Trail Mix Shooters
Truffle White Bean Hummus, Pita Triangles (V)
Chickpea Fritters, Tikka Yogurt
Naked Juices ® **(served on an AM Break)**
Bottled Stubborn Soda ® (Root Beer, Orange & Lemon Berry Acai) **(served on a PM Break)**
Soft Drinks
Still & Sparking Water
Coffee & Tea Service

Chevy Chase | \$23 per Person

Jelly Bellies ®, Swedish Fish ®
Reese's Pieces ®, Skittles ®
Fun Size Chocolate Candy Bars
Mixed Nuts (GF/V)
Dried Fruits (GF/V)
Soft Drinks
Bottled Stubborn Soda ® (Root Beer, Orange & Lemon Berry Acai)
Still & Sparking Water
Coffee & Tea Service

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Pour a cup of coffee for the kids!

A portion of the proceeds of this coffee break goes towards Children's Miracle Network in the name of your organization!

CMN Break | \$28 per person

(Select 3 Items)

Red & Yellow Pepper "Walk Away" Crudités (GF/V)

Pineapple & Strawberry Pops (GF/V)

Tomato, Cheddar Cheese Kebabs (GF)

Petit Mango Mousse, Raspberries (GF)

Lemon Bars

Candy Station (4 types)

Varieties of Popcorn (3 types) (GF)

Soft Drinks, Bottled Waters, Coffee & Tea Service



Put your money where the miracles are

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ENERGIZE

A LA CARTE COFFEE BREAKS

Coffee & Tea Service	\$99 per gallon
Orange, Grapefruit, Cranberry Juice	\$99 per gallon
Fruit Infused Water (2 flavors, 6 gallon minimum)	\$75 per gallon
Lipton ® Iced Teas	\$7 per bottle
Pepsi ® Soft Drinks	\$6 per can
Bottled Water (Still & Sparkling)	\$6 per bottle
Pellegrino ® Water	\$6.5 per bottle
Life ® Sports Water (Sport Bottle)	\$6.5 per bottle
Naked Juices ®	\$7 per bottle
Gatorade ® & Red Bull ®	\$7 per bottle
Yogurt Smoothies Bottles	\$7 per bottle
Breakfast Bakeries	\$66 per dozen
Izzy's Bagels ®	\$66 per dozen
Cream Cheese, Butter, Strawberry Jam, Orange Marmalade, Peanut Butter	
Warm Cinnamon Sticky Buns	\$68 per dozen
Granola & Low Carb Bars	\$6 each
Individual Bags of Potato Chips, Popcorn & Pretzels	\$6 per bag
Assorted Full Sized Candy Bars	\$6 each
Individual Fruit Yogurts, Granola	\$6 each
Ice Cream & GF Frozen Fruit Bars	\$7 each
Whole Fresh Fruit (GF/V)	\$4.5 per piece
Fresh Cut Fruits (GF/V)	\$16 per person
Tea Cookies, Biscotti	\$66 per dozen
Cookies, Brownies	\$66 per dozen
Warm Bavarian Pretzels, Cheese Sauce	\$68 per dozen
Miniature Pastries	\$68 per dozen
Tea Sandwiches	\$68 per dozen
Potato Chips, Pretzels, Tortilla Chips, Bagel Chips	\$30 per pound
Peanuts or Bar Mix	\$30 per pound
Trail Mix, Mixed Nuts, Wasabi Peas	\$36 per pound
Spinach & Cheese Dip (GF)	\$60 per quart
Artichoke & Crabmeat Dip (GF)	\$60 per quart
Jalapeno Cheese Dip (GF)	\$60 per quart
Guacamole (GF/V), Hummus (GF/V)	\$54 per quart
Salsa (GF/V), Bleu Cheese or Onion Dip (GF)	\$32 per quart
Fruit Smoothies (GF)	\$7 per person
Rice Krispie Treats ®	\$7 per person
Mini Corn Dogs, Gourmet Mustards	\$7 per person
Trail Mix Shooters	\$7 per person
Smoked Salmon, Crème Fraiche, Pumpernickel Toast	\$7 per person
Fruit Yogurts, Granola Topping	\$7 per person
Chocolate Trio of Miniature Beignets	\$7 per person
Assortment of Mini Cupcakes	\$52 per dozen
Cookies & Cream, Red Velvet, Lemon Strawberry, Belgian Dark Chocolate	

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MID-DAY

PLATED LUNCH

Plated lunches include salad, bread service, dessert & coffee service.

Salads:

Garden: Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Croutons, Radishes, Romano Cheese, Red Wine Vinaigrette

Caesar: Romaine Lettuce, Shaved Parmesan, Homemade Focaccia Croutons, Classic Caesar Dressing

Antipasto (GF): Romaine Lettuce Topped with Strips of Ham, Salami, Provolone, Eggs, Marinated Vegetables, Roasted Peppers, Artichokes, Fresh Mozzarella, Balsamic Vinaigrette

Greek (GF): Romaine Lettuce, Red Onions, Sweet Peppers, Kalamata Olives, Feta Cheese Lemon Herb Dressing

Spring Mix Salad (GF): Spring Mix Lettuce, Tomatoes, Red Onions, Walnuts, Crumbled Blue Cheese, Kalamata Olives, Raspberry Vinaigrette

Mixed Red Oak Leaf Greens (GF/V): Blistered Grape Tomatoes, Roasted Mushrooms, Pickled Onions, Pine Nuts, Balsamic Vinaigrette

Desserts:

Raspberry Lemon Roulade
Chocolate Mocha Mousse, Cappuccino Glaze
New York Cheesecake, Chantilly Cream & Raspberry Sauce
Apple Strudel
Chocolate Layer Torte
Panna Cotta, Berries (GF)
Key Lime Tart

Chicken Milanese (GF) \$53

White Balsamic & Pesto Sauce, Herb Risotto

Pan Seared Chicken Breast (GF) \$53

Roasted Tomato Basil Sauce, Rice Pilaf

Sautéed Maryland Crab Cake \$60

Lemon Beurre Blanc, Potato Mashers

Pan Seared Salmon \$54

Ginger Soy Glaze, Rice Noodles

Soft Drinks |\$6 per Person

All plated lunches include seasonal vegetables

Grilled New York Steak (GF) \$60

Port Wine Sauce, Fingerling Potatoes

BBQ Beef Brisket \$54

Macaroni & Cheese

Grilled Chicken Breast \$53

Sun-dried Tomato Cream Sauce
Penne Pasta

Grilled Swordfish (GF) \$54

Red Pepper Coulis, Creamy Polenta

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PLATED LUNCH

Plated lunches include salad, bread service, dessert & coffee service.

Vegetarian | Vegan Entrée Options

Soybean Roasted Potatoes (V)

Lentils Ragout, Red Pepper Coulis, Roasted Corn

Stuffed Red Peppers (GF/V)

Chickpeas, Spring Roasted Vegetables, Lentils, Shallot, Tomato Sauce

Grilled Vegetable Napoleon (GF/V)

Quinoa, Marinara

Ravioli

Julienned Vegetable, Sautéed Spinach, Wild Mushroom Ragout

Tagine Style Braised Root Vegetables & Cauliflower (V)

Fava Beans, Traditional Couscous, Vegetable Jus

Fire Roasted Vegetable Polenta Cake (GF/V)

Sautéed Spinach, Mushrooms

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MID-DAY

CHILLED PLATED LUNCH

Chilled lunches include choice of soup du jour or fruit plate, bread service, dessert & coffee service.

Pan Seared Salmon (GF) \$49

Local Greens, Pico De Gallo, Shredded Cheddar Cheese, Roasted Corn, Cornbread Croutons
Chipotle – Avocado Vinaigrette

Apple Glazed Chicken Breast (GF) \$49

Cranberry & Roasted Apple Compote, Mixed Greens, Toasted Pumpkin Seeds, Roasted Acorn Squash,
Dried Cranberries, Shaved Fennel, Goat Cheese, Citrus Vinaigrette

Citrus & Herb Marinated Chicken Breast (GF) \$49

Quinoa & Kale Salad, Blistered Tomato-Cucumber Salad, Romaine Lettuce, Toasted Feta, Kalamata Olives,
Artichokes, Orange Yogurt Vinaigrette

Fine Herb Crusted Salmon Nicoise (GF) \$49

Bibb Lettuce, Hard-Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese, Sherry Vinaigrette

Cilantro-Lime Marinated Flat Iron Steak (GF) \$49

Watercress, Frisée, Roasted Corn, Citrus Pickled Red Onion, Chimichurri, Tomato Salad
Coriander Lime Dressing

Soft Drinks |\$6 per Person

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MID-DAY

LUNCH BUFFET | 1 HOUR SERVICE

All buffet lunches include coffee & tea service

Connecticut Avenue | \$63 per Person

Kale Soup (GF/V)
Chicken Sausage (GF)

Greens, Roasted Cauliflower, Bacon, Croutons,
Creamy Cheddar Dressing

Cranberry Salad (GF/V)

Root Vegetable Salad (GF/V)

House-Made Potato Chips (GF/V)

Smoked Brisket Slider, Onion Roll

Jambon au Beurre, French Baguette

Mini Lobster Roll

Roasted Julienne Vegetable Wrap, Wild Mushrooms,
Sesame Spread (V)

Oatmeal, Chocolate Cookies
Mini Cupcakes

Soft Drinks | \$6 per Person

Pennsylvania Avenue | \$60 per Person

Manhattan Clam Chowder (GF)

Spinach Salad, Roasted Butternut Squash, Duck Confit
Apple-Shallot Vinaigrette (GF)

Spicy Broccoli & Mushroom Slaw (GF/V)

Sweet Potato-Raisin Salad (GF)

Classic Tuna Salad (GF)

House-Made Potato Chips (GF/V)

Butcher Shop Roasted Meats: (GF)
Turkey, Beef, Ham
Sliced Artisan Cheeses

Deli Mustard, Mayonnaise,
Horseradish Cream, Cranberry Mayonnaise

Breads & Mini Rolls

Toffee Top Blondies
Lemon Bars

25 person minimum for all lunch buffets | under 25 guests – labor fee of \$175 applies

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MID-DAY

DAY OF WEEK LUNCH BUFFET | 1 HOUR SERVICE

All buffet lunches include coffee & tea service

Sunday's Buffet

Midwestern, American | \$60 per Person

Today's Soup

Classic Cobb Salad (GF)

Chicken, Bacon, Eggs, Cucumbers, Tomatoes,
Crumbled Blue Cheese, Red Wine Vinaigrette

Traditional Coleslaw (GF)

Macaroni Salad

Carved Yankee Pot Roast (GF)

Honey-Mustard Glazed Salmon (GF)

Whipped Sweet Potatoes (GF)

Braised Greens with Roasted Vegetables & Corn (GF/V)

Bread Pudding

Old Fashioned Chocolate Layer Cake

Monday's Buffet

Italian | \$60 per Person

White Bean & Escarole Soup (GF/V)
Garlic Buttered Croutons (on side)

Shrimp & Fennel Salad (GF)

Italian Mixed Antipasto Salad

Grilled Chicken Breast, Pesto Glaze (GF)

Olive Oil Seared Cod, Tomato-Fennel Cream (GF)

Forest Mushroom Ravioli, Roasted Garlic Cream

Ratatouille & Broccoli (GF/V)

Tiramisu

Cannoli

Soft Drinks | \$6 per Person

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pricing will be \$63 for the specified buffet******

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DAY OF WEEK LUNCH BUFFET | 1 HOUR SERVICE

All buffet lunches include coffee & tea service.

Tuesday's Buffet

Mexican | \$60 per Person

Tortilla Soup (V)
Crispy Tortilla Strips

Farmer's Salad (GF)
Romaine Lettuce, Queso Fresco, Black Beans,
Local Vegetables, Lime Vinaigrette

Fire Roasted Corn-Jicama Salad (GF/V)

Char-Grilled Chicken Fajitas (GF)

Ranchero Beef Fajitas (GF)

Poblano – Mushroom, Roasted Vegetables Fajitas (GF/V)

Classic Refried Beans (GF/V)
Mexican Rice (GF/V)

Flour & Corn Tortillas (Corn GF)
Pico de Gallo, Salsa, Sour Cream, Guacamole, Cilantro (GF)

Lime Tarts
Churros, Chocolate Sauce

Wednesday's Buffet

Washington DC | \$60 per Person

Corn Chowder (GF)

Cheddar Cheese Biscuits
Corn Muffins

Salad Bar (GF)
Local Green, Romaine, Kale
Chipotle Ranch & Balsamic Vinaigrette

Tomato Cucumber Salad (GF/V)

Smoked Sliced BBQ Brisket of Beef

Mesquite Grilled Chicken (GF)

Macaroni & Cheese

Green Bean Casserole (GF/V)

Peach Cobbler
Mini Raspberry Cheesecake, Nut Crust (GF)

Soft Drinks | \$6 per Person

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All buffet lunches include coffee & tea service.

Thursday's Buffet

Asian | \$60 per Person

Wonton Soup

Noodle Salad (V)

Asian Mixed Greens, Mandarin Orange Slices,
Sesame Vinaigrette (GF/V)

Exotic Fruit Salad (GF/V)

Steamed Tilapia, Ginger Scallion Sauce (GF)

Sweet & Sour Chicken

Wok Fried Beef, Bok Choy

Stir Fry Vegetables (GF/V)

Vegetable Fried Rice (GF/V)

Coconut Macaroons (GF)
Green Tea Panna Cotta (GF)

Friday's Buffet

Mediterranean | \$60 per Person

Lentil Soup (GF/V)

Pita Bread

Beet Salad (GF/V)

Bibb Lettuce, Citrus Segments (GF/V)

Couscous Salad (V)

Charmoula Crusted Swordfish (GF)

Honey Roasted Chicken, Preserved Lemon Beurre Blanc (GF)

Basmati Rice (GF/V)

Braised Vegetables, Chickpea, Bean Ragout (GF/V)

Almond & Pistachio Parfait (GF)
Dates & Fig Brownies

Soft Drinks | \$6 per Person

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HORS D'OEUVRES

COLD HORS D'OEUVRES SELECTIONS | \$7 EACH**

Displayed:

Antipasto Skewer (GF)
Cocktail Shrimp Shooter (GF)
Sesame Hoisin Shrimp & Pea Pod Roll (GF)
Ceviche Shooter (GF)
Gazpacho Shooter (GF/V)

Passed or Displayed:

Pesto Marinated Mozzarella, Tomato Compote (GF)
Sherry & Chive Mushroom Salad, Goat Cheese
Sweet Chili Lobster Salad with Tobiko Caviar (GF)
Harissa Eggplant Purée, Spinach, Goat Cheese
Glazed Cantaloupe, Boursin Cheese & Crispy Jamon (GF)
Cauliflower & Hummus (GF/V)
Tuna Napoleon, Seaweed & Cucumber Wasabi
Boursin Cheese Stuffed Date (GF)
Bruschetta, Wisconsin Goat Cheese
Filo Cup with Spicy Cajun Chicken Salad
Asparagus & Prosciutto Cigar (GF)
Portobello Mushroom with Smoked Mozzarella (GF)
Beef Mignonette, Horseradish Aioli Drizzle (GF)
Smoked Salmon, Dill & Caviar (GF)
Smoked Salmon, Quinoa Cup (GF)
Allo Ghobi-Peas, Potato & Cauliflower (GF/V)
Chilled Ratatouille (GF/V)

~Value added discounted price for the following amounts~

Order (4) hors d'oeuvres & pay \$26 per person (\$2 per person savings)

Order (5) ...\$31 (\$4 per person savings)

Order (6) ...\$37 (\$5 per person savings)

~This offer may not be combined with any other discount~

****Fifty (50) piece minimum per hors d'oeuvres selection**

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HORS D'OEUVRES

HOT HORS D'OEUVRES SELECTIONS | \$7 EACH**

Passed or Displayed:

Dijon Chicken in Puff Pastry
Chicken Satay (GF)
Sesame Chicken, Sweet Chili Sauce
Chicken & Waffle Skewer
Peking Duck Spring Roll, Hoisin Sauce
Beef Sheppard's Pie
Tenderloin of Beef Teriyaki Skewer
Beef Wellington
Lamb Meatball, Harissa Sauce
Spinach Pakora
Miniature Quiche Florentine
Vegetable Samosa, Cilantro Chutney (V)
Vegetarian Spring Roll, Sweet Chili (V)
Lobster Empanada
Miniature Maryland Crab Cake
Risotto Gorgonzola Fritter
Coconut Shrimp
Mushroom Chopstix
Honey Sriracha Chicken Meatball
Moroccan Chicken Bisteeya
Shrimp & Grits (GF)
Scallop in Bacon Day Boat (GF)
Flat Iron Beef Gorgonzola (GF)
Cubano Cigar
Shrimp Skewer (Display Recommended) (GF)

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Order (5) ...\$31 (\$4 per person savings)

Order (6) ...\$37 (\$5 per person savings)

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DISPLAY

DISPLAYS | 1 HOUR SERVICE

Artisan Cheeses | \$20 per Person (GF w/o Bread)

International and Local Soft & Hard Cheeses, Seasonal Fruit, Nuts, Plum Membrillo, Lambrusco Wine Jelly, Almond Fig Date Cake, Sliced French, Ciabatta Breads, Crackers

Domestic Cheeses | \$16 per Person (GF w/o Bread)

Assorted Cheeses, Sliced French Baguettes & Assorted Crackers

Vegetable Crudités | \$15 per Person (GF)

Fresh Display of Vegetables, Artichoke Dip & Cucumber Feta Salsa

Seasonal Fruits & Berries | \$16 per Person (GF/V)

Sliced Fresh Fruit & Seasonal Berries, Vanilla Yogurt Sauce & Berry Coulis

Antipasto | \$20 per Person

Prosciutto, Salami, Pepperoni, Pastrami, Sliced Hot Sopresatta & Calabresse Sausages, Assorted Olives, Sweet Cipollinies & Pickles

Warm Dip Medley | \$15 per Person (GF w/o Bread)

Warm Chesapeake Crab Dip & Warm Spinach & Fontina Cheese Dip
Sliced French Baguette, Lime Tortilla Chips & Pita Chips

Sliced Tenderloin of Beef | \$500 per Display (serves 25) (GF w/o Bread)

Dijon Mustard & Horseradish Cream, Sliced French Bread
Grilled Vegetables

Jumbo Shrimp Display | \$700/100 pieces (GF)

Horseradish, Remoulade & Cocktail Sauce

Individual Salads (choose 3) | \$16 per Person

Country Cobb Salad Station (GF) Seasonal Greens, Grilled Chicken, Crisp Bacon, Bleu Cheese, Tomatoes, Cucumbers, Avocado Ranch Dressing

Washington Inspired Caesar Salad (GF) Romaine, Red & Yellow Peppers, Green Tomatoes, Parmesan Cheese, Haystack Fried Onions with a Buttermilk Dijon Dressing

DC Farmers Market Vegan Salad (GF/V) Local Greens, Shaved Vegetables, Olives, Artichokes, Sun-dried Tomatoes, Wild Mushrooms, Citrus Segments, Blood Orange Dressing

Deconstructed Nicoise (GF) Bibb Lettuce, Ahi Tuna, Eggs, Haricot Vert, Potatoes, Olives, Tomatoes, Red Onions Mustard Vinaigrette

Marrakesh | \$25 per Person (GF w/o Pita)

Lamb Kebabs with Fig & Apricots, Chicken Kebabs with Preserved Lemon & Vegetarian Kebabs with Olive Tapenade, Baba Ghanoush & Hummus Dip, Pita Chips

Groups must order a minimum of (2) food displays or stations, per event

GF = Gluten Friendly

V = Vegan

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Washington Marriott Wardman Park

2660 Woodley Park Rd. NW

Washington, DC 20008

meetings imagined

DISPLAY

DISPLAYS | 1 HOUR SERVICE

Tapas |\$29 per Person (minimum order for 100 people)

Rosemary Ham & Smoked Sausages, Artichokes & Peppers
Spicy Meatballs, Onions & Green Peppers
Fried Calamari, Lemon Aioli, Tomato Basil Sauce
Shrimp Cilantro Tomato Salad, Stuffed Cherry Peppers
Manchego Cheese with Tomato & Olives, Sicilian Olives,
Olive Tapenade Marinated Anchovies, Roasted Peppers & Olive Oil, French Bread

Fajitas |\$24 per Person

Grilled Marinated Strips of Chicken & Beef Skirt Steak (GF)
Sautéed Onions & Peppers, Shredded Jack & Cheddar Cheeses, Pico De Gallo (GF)
Sour Cream, Guacamole, Warm Flour Tortillas, Tortilla Chips

Sushi Roll Display |\$24 per Person (GF)

Sushi Roll Selections to Include Salmon, Avocado, Tuna & Crab, Fresh Ginger,
Wasabi Mustard & Soy Sauce (GF Soy Sauce Available Upon Request)

Steamed Dim Sum Display |\$25 per Person

(select three)

Edamame Pot Sticker (V)
Chicken & Lemongrass
Pork & Cabbage
Peking Duck
Kale & Vegetable Pot Sticker (V)
served with Soy Sauce, Hot Mustard & Sriracha

Peruvian Display |\$30 per Person

Cold:

Ceviche in Leche de Tigre (Citrus Marinade) (GF)
Tabbouleh de Quinoa (Tabbouleh Salad) (GF/V)
Salsa Criolla (Pickled Red Onions) (GF/V)

Hot:

Aji de Gallina (Chicken in Amarillo Pepper Sauce) (GF)
Lomo Saltado (Stir Fried Beef, Onions, Tomatoes)
Papas Rellenas (Fried Stuffed Potato)
Arroz Chaufa (Peruvian Fried Rice) (GF)

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Washington, DC 20008

DISPLAY

DISPLAYS | 1 HOUR SERVICE

Paella |\$29 per Person (GF)

Seafood Paella Valencia with Shrimp, Scallops, White Fish, Chicken, Chorizo, Peas & Tomatoes in a Clam & Mussel Broth

Mini Slider Display |\$28 per Person

Aged Grilled New York Steak, Open Faced
Caramelized Onions & Melted Brie

Seared Organic Chicken
Mozzarella Cheese

Braised Cauliflower & Chickpeas with Wild Mushrooms
Mint Cucumber Sauce, Whole Wheat Bun

House-Made Potato Chips (GF/V)
Sun-dried Tomato Dip (GF/V)

Creole Display |\$23 per Person

Crawfish & Shrimp Etouffee
Blackened Catfish, Citrus Salsa (GF/V)
Cheese Grits, Andouille Sausage

Georgetown Stachowski Market & Deli Sausage Board |\$24 per Person (GF w/o Bread)

Polish Kielbasa, Marjoram, Molasses
Italian Chicken, Fennel, Sweet Paprika
Lamb Merguez, Cilantro, North African Spices
Rabbit, Thyme, Whole Grain Mustard
served Hot with Dijon Mustard & Sliced French Baguettes

"In the Woods" Mushroom Display |\$20 per Person (GF/V w/o Bread)

Portabella, Trumpet, Oyster, Shiitake & White served with Caramelized Onions, Artisan Breads, Herbs, Pickled Vegetables

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ACTION

CARVING & ACTION STATIONS* | 1 HOUR SERVICE

****(All proteins & sauces are GF)***

Roasted Turkey Breast |\$20 per Person*

Cranberry Apple Relish, Chardonnay Reduction, Miniature Rolls

Peruvian Chicken |\$20 per Person*

Honey Chipotle Drizzle, Peruvian Potatoes

Roasted Leg of Lamb |\$27 per Person*

Rosemary & Garlic Leg of Lamb, Rosemary Jus, Miniature Rolls

Tenderloin of Beef |\$27 per Person*

Onion Relish, Horseradish Cream, Miniature Rolls

Argentinean Style Beef Sirloin |\$24 per Person*

Placed on Large Skewers, Chimichurri, Horseradish Cream, Whole Grain Mustard & Miniature Rolls

Cedar Plank Roasted Salmon |\$22 per Person

Mustard Demi-Glace

Barbeque Brisket of Beef |\$20 per Person

Honey Barbeque Sauce, Soft Onion Rolls

Groups must order a minimum of (2) food displays or stations, per event

****Fifty (50) person minimum per station selection***

(1) Carver for every (50) guests, \$200 per carver/attendant

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Washington Marriott Wardman Park

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meetings imagined

ACTION

ACTION STATIONS* | 1 HOUR SERVICE

Asian Station | \$25 per Person

Chicken, Beef & Vegetarian Stir Fry with Steamed & Vegetable Fried Rice
Duck Spring Rolls, Hoisin Sauce

Pasta Station | \$22 per Person

Penne Primavera

Marinara, Scallions, Sun-dried Tomatoes, Diced Peppers, Zucchini, Artichoke Hearts, Spinach

Wild Mushroom Ravioli

White Wine Herb Creamy Sauce, Chicken Sausage, Sautéed Mushrooms, Onions, Shaved Parmesan, Garlic Sauce

Risotto Made To Order Station | \$24 per Person

Saffron Shrimp Risotto (GF)

Seafood Saffron Broth, Broken Shrimp, Scallions, Peas, Chopped Fennel

Vegetable with Peas Risotto (GF/V)

Vegetable Broth, Scallions, Sun-dried Tomatoes, Diced Peppers, Zucchini, Artichoke Hearts, Spinach, Mushrooms

Potato Martini Bar | \$20 per Person

Yukon Gold Mashed Potatoes (GF)

Blue Cheese Crumbles, Cheddar Cheese, Applewood Bacon
Sautéed Shiitake Mushrooms, Caramelized Onions & Demi Glace

Mashed Sweet Potatoes (GF)

Brown Sugar & Cinnamon, Marshmallows, Candied Pecans, Dried Cranberries,
Whipped Cream & Orange Zest

Lettuce Wraps | \$24 per Person

Asian Braised Pork Belly, Daikon Slaw, Hoisin, Chopped Pine Nuts, Pickled Vegetables,
Crispy Rice Noodles, Seared Tuna, Asian Pear Slaw, Micro Wasabi

Chicken & Waffles | \$20 per Person

Fried Chicken, Homemade Waffles
Kentucky Sausage, Gravy, Syrup

Groups must order a minimum of (2) food displays or stations, per event

****Fifty (50) person minimum per station selection***

(1) Attendant for every (50) guests, \$200 per attendant

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ACTION

ACTION STATIONS* | 1 HOUR SERVICE

Tacos |\$25 per Person

Chicken & Fish Tacos: Blackened Chicken & Roasted Cod served with Peppers, Jalapenos, Green Onions, Tomatoes, Monterey Jack & Cheddar Cheese, Sour Cream, House-Made Guacamole, Warm Tortilla Chips & Tomato Salsa

Maryland Crab Cakes |\$25 per Person

Pan Seared to Order Petite Crab Cakes
Lemon Butter, Remoulade & Cocktail Sauce
Old Bay Waffle Fries

Macaroni & Cheese Martini Bar |\$25 per Person

Lobster & Shredded Cheddar Cheese
Ham & Chives, Pecorino Cheese

Groups must order a minimum of (2) food displays or stations, per event

**Fifty (50) person minimum per station selection*

(1) Attendant for every (50) Guests, \$200 per attendant

*** One of each per person*

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SWEETS

SWEET FINISH STATIONS | FOR 1 HOUR SERVICE

Crème Brûlée Station |\$18 per Person* (GF)

Cinnamon, Caramel & Vanilla Crème Brûlée

Shortcake Station |\$18 per Person*

Vanilla & Lemon Pound Cake
Strawberry, Ginger Peach Compote,
Whipped Cream

Warm Beignet Station |\$18 per Person*

Lemon Curd
Raspberry Marmalade
Vanilla Cream
Chocolate Cream

Cannoli Station |\$18 per Person

Fillings Include Pistachio, Cinnamon & Chocolate
Finished with Pistachio Pieces, Croquant & Mini Chocolate Chips

Ice Cream Station |\$18 per Person*

Vanilla & Chocolate Ice Cream
Hot Fudge
Strawberry & Caramel Sauce
Toasted Coconut, Chopped Nuts
Maraschino Cherries
Crumbled Heath Bars
Whipped Cream

Chocolate Fondue Station |\$18 per Person

Cubed Fruits & Strawberries
Marshmallows, Rice Krispie Treats ®
Warm Dark & White Chocolate Sauce

Crêpes Station |\$18 per Person

Crêpes with Caramelized Cinnamon Apple Wedges
served with Bananas, Nutella, Local Jams, Toasted Almonds, Chantilly Whipped Cream,
Shaved Chocolate

** (1) attendant for every (50) guests, \$200 per attendant*

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EVENING APPETIZER

APPETIZERS

(remove your salad course & add the below for an additional \$6)

Shrimp Cocktail |\$12 per Person (GF)

Over Seaweed Salad

Roasted Duck Breast |\$11 per Person (GF)

Frisée, Red Onion Marmalade

Duck Confit |\$11 per Person (GF)

Red & Yellow Beets, Walnut Dressing

Grilled Jumbo Shrimp |\$11 per Person (GF)

Julienned Vegetable Nest, Southern Cheesy Grits, Honey Chipotle Drizzle

Tuna Martini |\$12 per Person (GF)

Seared Tuna & Tuna Tartar, Fennel Salad

Seared Sea Scallops |\$12 per Person (GF)

Mascarpone & Herb Polenta

Pappardelle Pasta |\$9 per Person

Wild Shiitake & Trumpet Mushrooms

Lobster Bisque |\$9 per Person

Lobster – Cilantro

Ravioli |\$9 per Person

Spinach & Butternut Squash

Julienne Vegetables, Parmesan Cheese

Mushroom Bisque |\$8 per Person

Fried Shiitake Mushrooms en Croute

Vegan options available, please consult with your Event Manager

Wine Service |\$44 per Bottle

Chardonnay, Century Cellars, California

Cabernet Sauvignon, Century Cellars, California

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Washington Marriott Wardman Park

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EVENING ENTREE

All Entrees Include:

Starter

Seasonal Vegetables

Chef's Choice of Potato or Rice

Selected Desserts

Fresh Baked Bread Service

Coffee & Tea Service

STARTER COURSE

Baby Spinach Salad (GF)

Poached Pear, Gorgonzola, Roasted Pine Nuts & Red Wine Vinaigrette

Kale Greens (GF)

Kale Salad, Shaved Parmesan, Toasted Almonds, Medjoul Dates & Strawberries with Poppy Seed Vinaigrette

Tender Bibb Salad (GF)

Baby Boston, Arugula, Citrus Segments, Candied Walnuts, Goat Cheese
Orange Flower Vinaigrette

Asparagus Salad (GF/V)

Shaved Seasonal Vegetable, Local Baby Greens
Pomegranate Vinaigrette

The Wardman Salad (GF)

Local Greens, Candied Pecans, Vermont Goat Cheese, Fresh Raspberries & Dried Cherries
White Wine Walnut Oil Vinaigrette

STARTER ENHANCEMENTS

Mozzarella & Tomato Tower | add \$2 (GF)

Toasted Pine Nuts & Crisp Basil, Baby Arugula, Balsamic Vinaigrette

Belgian Endive | add \$2 (GF)

Endive, Red Oak, Watercress, Cabernet Poached Pear, Goat Cheese Crostini & Port Wine Vinaigrette

Heirloom Roasted Gold & Red Beet Carpaccio | add \$3 (GF)

Gold & Red Beet Carpaccio, Baby Greens, Goat Cheese Croutons, Citrus Honey Vinaigrette

Chesapeake Iceberg Wedge | add \$3 (GF)

Lump Crab & Bacon, Crumbled Blue Cheese & Corn, Blistered Tomato Buttermilk Dressing

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EVENING ENTREE

Grilled Mediterranean Spiced Breast of Chicken |\$70 per Person (GF)

Cauliflower Potato Mash, Preserved Lemon Beurre Blanc

Roasted Free Range Breast of Chicken |\$70 per Person (GF)

Mascarpone Mashed Potatoes, Light Pan Jus

Braised Fennel Crusted Chicken Breast |\$74 per Person (GF)

Quinoa Pilaf, Dijon Mustard Cream Sauce

Oven Roasted Salmon |\$76 per Person (GF)

Sun-dried Tomatoes Polenta, Chardonnay Reduction

Pan Seared Halibut |\$82 per Person (GF)

Forbidden Rice, Orange Ginger Cream Sauce

Grilled Local Rock Fish |\$84 per Person

Herbed Barley Pilaf, Tomato Fennel Broth

Grilled Filet Mignon |\$88 per Person (GF)

Fingerling Potatoes Hash, Cabernet Mushroom Reduction

Grilled New York Steak |\$86 per Person (GF)

Au Gratin Potatoes, Green Peppercorn Sauce

Braised Short Rib of Beef |\$86 per Person (GF)

Yukon Gold Potato Mashers, Roasted Shallots & Demi-Glace Reduction

Thyme & Rosemary Crusted Rack of Lamb |\$86 per Person (GF)

Rosemary Potatoes , Merlot Sauce

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EVENING DUET PLATES

Sesame Chicken & Lemongrass Shrimp |\$90 per Person

Ginger Sweet Soy Drizzle & Orange Ginger Sauce
Basmati Rice

Grilled Filet Mignon & Pan Roasted Corvina |\$96 per Person (GF)

Port Reduction & Chardonnay Beurre Blanc
Yukon Gold Potato Mashers

Pan Seared Filet Mignon & Maryland Lump Crab Cake |\$96 per Person (GF)

Cabernet Mushroom Reduction & Chardonnay Beurre Blanc
Fingerling Potato Hash

Grilled Sirloin Filet & Charmoula Crusted Cod |\$94 per Person (GF)

Green Peppercorn Sauce & Preserved Lemon Beurre Blanc
Au Gratin Potatoes

Braised Short Rib & Scallops|\$94 per Person (GF)

Roasted Shallots & Demi-Glace Reduction & Lemon Pepper Coulis
Sweet Potato Mashers

Tenderloin of Beef & Shrimp |\$96 per Person (GF)

Pepper Crusted Tenderloin of Beef with Tarragon Jus & Prosciutto Wrapped Shrimp

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Washington Marriott Wardman Park
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EVENING DESSERT

Wardman Krunch

Spiced Hazelnut Praline, Tobago Dark Chocolate Mousse,
Thin Chocolate Plaquettes

Almond Flour Hazelnut Torte (GF)

Dark Chocolate Sponge, Milk Chocolate Ganache
Blood Peach Sauce

Deconstructed Black Forest Cake (GF)

Flourless Chocolate Cake, Vanilla Bavarian Cream, Macerated Morello Cherries

Milk Chocolate Mousse

Salted Caramel Center, Berries Compote

Classic Opera Torte

Chocolate Cream, Coffee Buttercream, Thin Layers of Rum Soaked Almond Sponge Cake,
Chocolate Ganache

Blood Orange Cheese Cake (GF)

Toasted Almond Crust, Caramelized
served with Aged Rum-Cranberries Coulis, Dark Chocolate Shavings

DESSERT ENHANCEMENTS | ADD \$2

Sweet Trio

Dark Chocolate Flourless Cake, Raspberry Mousse, Caramelized Cheesecake

White Chocolate Mousse Dome (GF)

Cherry Gelée Center, Almond Macaroon, Scented with Grand Mariner

Raspberry Almond Torte

Almond Butter Cake, Raspberry Mousse, White Chocolate Plaquette

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Washington Marriott Wardman Park
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EVENING BUFFET

Chesapeake | \$92 per Person

Maryland Crab & Corn Chowder

Dilled Shrimp Salad (GF)

Cilantro Jalapeno Cole Slaw (GF)

Market Blend of Field Greens (GF/V)

Red Wine & Butter Milk Dressing (GF)

Pan Seared Maryland Crab Cakes, Remoulade

Oven Roasted Cod, Lemon Beurre Blanc (GF)

Grilled Free Range Chicken Breast, Barbecue Sauce

Roasted New Potatoes (GF/V)

Seasonal Vegetables (GF/V)

Red Velvet Cupcakes

Miniature Pineapple Upside-Down Cake

Flourless Chocolate Peanut Cheesecake (GF)

Capitol Hill | \$96 per Person

Roasted Vegetable Salad, Balsamic Vinaigrette (GF/V)

Chef's Pasta Salad

Market Blend of Field Greens (GF/V)

Ranch & Light Italian Dressing (GF)

Grilled Breast of Chicken, Braised Leeks, Aged Balsamic Essence (GF)

Poached Salmon, White Wine Dill Sauce (GF)

Grilled New York Angus Steak, Cracked Peppercorn Sauce (GF)

Basmati Rice (GF/V)

Seasonal Vegetables (GF/V)

Strawberry Shortcake en Coupe

Flourless Chocolate Hazelnut Tortes (GF)

Almond Cherry Tarts

25 person minimum for these dinner buffets | under 25 guests - labor fee of \$175 applies

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Washington Marriott Wardman Park
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meetings imagined

EVENING BUFFET

VPOTUS |\$110 per Person

(Includes all Items)

Assorted Rolls, Flat Breads (GF Bread available upon request)
served with Infused Oils & Soft Butter

Composed Salads Displayed

Dressings to include Light Aged Balsamic Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar
Baby Greens with Pomegranate Seeds (GF/V)
Raw Vegetable Batonettes with Tahini Sauce (GF/V)
Arugula with Julienned Kale (GF/V)

Entrees

Beef Bourguignon, Pan Jus (GF)
Peruvian Style Breast of Chicken (GF)
Sautéed Acorn Squash with Fava Beans (GF/V)
Grilled Swordfish, Fresh Lemon Drizzle (GF)

Sides

White Bean Ragout, Braised Fennel (GF/V)
Oven Roasted Ratatouille (GF/V)

Desserts

Flourless Cupcakes (GF)
Triple Citrus Brûlée Cheesecake (GF)
Miniature Chocolate Peanut Butter Tortes
Fresh Fruit & Berries (GF/V)

**Fifty (50) person minimum for dinner buffet, this buffet is not available for groups under (50) people*

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Washington Marriott Wardman Park
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EVENING BUFFET

Presidential | \$120 per Person

(Includes all Items)

Bread Display

Assorted Flat Breads & Grilled Baguettes (GF Bread available upon request)
Hummus & Sun-dried Tomatoes Dip (GF/V)

Cheese & Charcuterie Display

Local Artisan Cheeses & European Finest Cold Cuts (GF)
Displayed on Wooden Blocks with Accompaniments

Mezze Display

Eggplant & Artichokes with Tapenade (GF/V)
Garlic Shrimp with Harissa Sauce (GF)
Chicken Tagine Bites with Preserved Lemons (GF)

Salad en Coupe (GF w/o Cheese)

Arugula, Frisée, Endives, Roasted Yellow & Red Beets
Pomegranate Seeds, Goat Cheese Crumbles & Candied Walnuts
Pomegranate-Citrus Vinaigrette
(Goat Cheese on the side)

Petit plates:

Fish Entree

Charmoula Infused Salmon, Preserved Lemon Beurre Blanc (GF)
Risotto Cakes (GF)

Vegan Entrée

Late Fall Squashes & Cauliflower Tagine with Quinoa (GF/V)
Lentil & Hummus Cakes with Braised Leeks (GF/V)
Baby Carrots, Caramelized Onions & Wild Mushrooms (GF/V)

Beef Entrée

Grilled Filet Mignon, Cabernet Mushroom Reduction (GF)
Sautéed Fingerling Potatoes (GF/V)

Dessert

Braised Apples, Dates & Figs Bastilla with Toasted Sweet Almonds
Chocolate Dipped Strawberries (GF/V)
Napoleons
Flourless Cupcakes (GF)

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Washington Marriott Wardman Park
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BEVERAGE

RED WINES

Medium Body with Mild Tannin | priced per bottle

Pinot Noir, La Crema, Sonoma Coast	\$58
Pinot Noir, Acacia "Carneros", Napa Valley	\$58
Pinot Noir, BV Coastal Estate Vintners Selection	\$44
Pinot Noir, Robert Mondavi, Napa Valley	\$78
Chianti Classico, Ruffino Riserva Ducale, Italy	\$75
Pinot Noir, Clos Du Bois, North Coast	\$48

Medium to Fuller Bodied with Moderate Tannins | priced per bottle

Merlot, Clos Du Bois, North Coast	\$48
Merlot, Century Cellars, California	\$44
Merlot, Meridian, California	\$45
Merlot, Stone Cellars, California	\$44
Zinfandel, Rancho Zaboco Sonoma Heritage Vines	\$46
Merlot, St. Francis Vineyards, Sonoma County	\$78

Fuller, Richer & More Tannins | priced per bottle

Cabernet Sauvignon, Estancia, Paso Robles	\$48
Cabernet Sauvignon, Stone Cellars, California	\$44
Cabernet Sauvignon, Clos Du Bois, North Coast	\$48
Cabernet Sauvignon, Robert Mondavi, Napa Valley	\$98
Cabernet Sauvignon, Century Cellars, California	\$44
Cabernet Sauvignon, Aquinas, Napa County	\$58
Cabernet Sauvignon, L De Lyeth, Sonoma County	\$58

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BEVERAGE

WHITE WINES, BLUSH WINES & CHAMPAGNE

Sparkling | priced per Bottle

Freixenet Blanc De Blancs, San Sadurni d'Anoia	\$44
Gloria Ferrer	\$45
Mumm Napa "Brut Prestige" Sparkling Wine, Napa Valley	\$48
Chandon, Imperial Champagne, Epernay	\$110
Taittinger Brut Ala Francaise	\$95

Blush Wine, Light, Fruity & Sweet | priced per Bottle

White Zinfandel, Beringer Vineyards, California	\$44
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Light to Medium Bodied | priced per Bottle

Pinot Grigio, Stone Cellars, California	\$44
Pinot Grigio, Pighin, Grave Del Friuli	\$46
Fume Blanc, Ferrari-Carano, Sonoma County	\$46
Sauvignon Blanc, Brancott Estate, Marlborough	\$46

Medium Bodied to Fuller | priced per Bottle

Chardonnay, Clos Du Bois, North Coast, California	\$48
Chardonnay, Stone Cellars, California	\$44
Chardonnay, Estancia "Pinnacles Ranches", Monterey	\$50
Chardonnay, Sonoma Cutrer "Russian River Ranches", Sonoma Coast	\$60
Chardonnay, Cakebread, Napa Valley	\$110
Chardonnay, Chalk Hill, Sonoma Coast	\$95
Chardonnay, Century Cellars, California	\$44

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BEVERAGE

COCKTAILS

Hosted Bar

Premium Mixed	\$10 per Drink
Top Shelf Mixed	\$12 per Drink
Rocks & Cordials	\$13 per Glass
Specialty Drink	\$15 per Drink
Premium Beer	\$9 per Bottle
Domestic Beer	\$8.5 per Bottle
BV Century Cellars Wine	\$11 per Glass
Soft Drinks	\$6 per Drink
Spring/Sparkling Water	\$6 per Bottle

Beer Selection to Include

Domestic:

Miller Lite

Budweiser

Bud Light

Non Alcoholic:

O'Douls

Premium:

Heineken

Amstel Light

Samuel Adams Boston Lager

Flying Dog Pale Ale

Premium Bar Brands

Beefeater Gin

Canadian Club Whisky

Cruzan Aged Light Rum

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Jose Cuervo Tradicional Silver

Korbel Brandy

Smirnoff Vodka

Top Shelf Bar Brands

1800 Silver Tequila

Absolut Vodka

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Courvoisier VS Cognac

Jack Daniels Tennessee Whiskey

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon

Seagram's VO Whiskey

Tanqueray Gin

Bartender Fee

\$200 for 2 hours of service per bar

\$75 for each additional hour

Cashier Fee (if applicable)

\$200 for 2 hours of service per bar

\$75 for each additional hour

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BEVERAGE

COCKTAILS

Open Bar

	Premium	Top Shelf	
One Hour	\$24	\$28	per Person
Two Hours	\$36	\$38	per Person
Three Hours	\$48	\$50	per Person

Premium Bar Brands

Beefeater Gin
Canadian Club Whisky
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Jose Cuervo Tradicional Silver
Korbel Brandy
Smirnoff Vodka

Top Shelf Bar Brands

1800 Silver Tequila
Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Courvoisier VS Cognac
Jack Daniels Tennessee Whiskey
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon
Seagram's VO Whiskey
Tanqueray Gin

Bartender Fee

***\$200 for 2 hours of service per bar
\$75 for each additional hour***

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