



GAYLORD NATIONAL®

BANQUET EVENT MENUS

JANUARY 2022 – JUNE 2023



201 WATERFRONT STREET, NATIONAL HARBOR, MD 20745

(301) 965-2000 WWW.GAYLORDNATIONAL.COM

lifestyle preferences

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.

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 \$250 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. a certificate of insurance is required for all vendors.

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.

menu pricing & menu offerings

menu prices are subject to 3%-7% annual increases. published pricing subject to change with market conditions.

culinary & bar services

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.

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

event experience partner



hello! washington, d.c. is a full service destination management company focused on delivering tailored events to our clients. www.hello-dmc.com

custom product & menus

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.

affiliated/icw event billing

100% of the anticipated charges are due 14 days prior to the event via credit card or check.

atrium + guest suite + outdoor events

can be held between 7am and 10pm. for evening events, weather calls are made by 12 pm. for morning events, weather calls are made by 5pm, day prior. suite f&b left after 10pm will be cleaned following day at 10am.

gaylord reserves full decision-making authority on severity of weather & event relocation when temperatures fall below 60 degrees, are in excess of 100 degrees, when a 30% chance of precipitation and/or winds in excess of twenty miles an hour are forecasted. disposables are used for all outdoor functions.

firework shows must conclude by 10pm.



event orders: additional charges

service charge + pricing (applicable to change):

- 25% service charge
- service charge is defined as 25% 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 (current – 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 – fees apply for extended hours
- \$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
- \$150 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
- placement fee(s) may apply , for sponsor branded buffet items (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

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

expected (14 days prior to function date):

- final menus confirmed - 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
- should the (exp) fluctuate +/- 10% , hotel reserves the right to increase per person pricing for those attendees by an additional 10%

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
- for (gtd) increases, in excess of 50ppl after 72 hours the hotel reserves the right to charge additional fees to cover increased product costs

set:

- hotel provides seating for (3%) over the (gtd), not to exceed 50 (overset)
- set requests in excess of above parameters incur additional labor fees
- the overset includes china, silver, glassware & reserved signs – not preset food items
- preset food items requested for the overset incur additional per person fee s

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. a \$7 fee applies, per person for preset salads or desserts being replaced by a special meal when in excess of 20.



annapolis buffet • 62

fruit + cereal + yogurt

seasonal fresh fruits + strawberries^{gf, v}
cold cereals | bananas + skim milk + 2% milk + soy milk
oatmeal | blueberries + almonds + brown sugar^v
low fat yogurts | nut free granola

eggs + things

chef's daily breakfast enhancement
cage free scrambled eggs | cheddar + salsa^{gf, df}
hickory bacon^{gf, df}
daily breakfast protein + potato^{gf, df}

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

gaylord national continental • 49

fruit + cereal + yogurt

seasonal fresh fruits + strawberries^{gf, v}
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

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

national harbor buffet • 59

fruit + cereal + yogurt

seasonal fresh fruits + strawberries^{gf, v}
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

eggs + things

cage free scrambled eggs | cheddar + salsa^{gf, df}
hickory bacon^{gf, df}
daily breakfast protein + potato^{gf, df}

bakeries

bagels | cream cheese
breakfast pastries | sweet butter + house made preserves

prince george's continental • 47

fruit + cereal + yogurt

seasonal fresh fruits + strawberries^{gf, v}
cold cereals | bananas + skim milk + 2% milk + soy milk
low fat yogurts | nut free granola

bakeries

breakfast pastries | sweet butter + house made preserves

breakfast buffet enhancements

hard boiled eggs • 4
seasonal berries + vanilla-maple yogurt dressing • 5
sautéed spinach, mushrooms or roasted tomatoes^{v, gf, nf} • 4
turkey bacon • 2 protein replacement | 5 addition to menu
tofu scramble • 7 | vegan just eggs • 4

breakfast enhancements are priced per guest; as additions to per person continental, breakfast & brunch orders

plated breakfast selections • 52

plated appetizer | select one

chobani greek yogurt parfait
agave + coconut^{cn, gf}

seasonal fruit^{gf}

entree | select one

cage free scrambled eggs^{gf, df}
chive + charred roma tomato

spinach, asparagus & bell pepper frittata^{gf, cd, nf, vg}
charred roma tomato

housemade seasonal veggie & fontina quiche^{cg, cd, nf, vg}

house made spinach & 3 cheese frittata^{cd, gf, nf, vg}

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



enhancements

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

omelet action+ • 23

cage free eggs + egg whites + egg beaters
smoked ham + hickory bacon
mushrooms peppers + onions + spinach
tomatoes + chives
monterey jack + cheddar

applewood smokehouse salmon • 25

diced tomato + diced red onion + capers
dill cream cheese
plain bagels

europa breakfast • 17

prosciutto + mortadella + paté
brie + gruyere
french baguette + seven grain bread + frisettes
salted butter + jam

country fried chicken & biscuits • 14

country fried chicken + buttermilk biscuit *cg, cd, nf*
turkey sausage gravy *cg, cd, nf*

hickory bacon & 3 cheese grits • 11

cheddar + monterey jack + fontina *cd, gf, nf*

egg scramble sammies + burritos • 16

a ten (10) minimum order applies

ham *cg, cd, nf*
cheddar + biscuit

sausage *cg, cd, nf*
cheddar + biscuit

bacon *cg, cd, nf*
cheddar + croissant

sausage *gf, cd, nf*
cheddar + gluten free english muffin

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

egg *cg, cd, nf*
cheddar + croissant

egg *cg, cd, nf*
potato + cheese burrito + salsa

cinnamon-maple & apple oatmeal • 11

granny smith *cd, gf, nf*

vegan steel cut oats *v, gf* • 12.5

golden raisins + kiln dried cherries
dried cranberries + brown sugar

house made quiche • 13.5

cheddar + monterey jack + fontina *cg, cd, nf*

spinach, asparagus & bell pepper frittata • 13.5

cage free eggs + fontina *gf, cd, nf, vg*

cage free egg white frittata • 12.5

garden veggies + yukon golds *gf, cd, nf*

orange blossom french toast • 11

maple syrup + berry compote + honey butter *cg, cd, nf*

waffles • 14.5

maple syrup + sliced strawberries
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

pancakes • 12.5

maple syrup + sliced strawberries
powdered sugar + chocolate chunks + whipped cream *cg, cd, nf*

+an additional \$225 labor charge applies based upon a maximum of two (2) hours
orders for fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge



morning break packages

pricing based on: 30 minute timeframe | 60 minute timeframe
morning packages begin after 9am – pricing available for early morning events

super food • 30 | 40

blueberry-almond granola bars cg, cd, cn
pistachio -apricot granola bars cg, cd, cn
avocado-dark chocolate pudding gf, v, nf
sun chips cg, v
coffee + white lion™ tea

create your own parfaits • 31 | 41

yogurt | low fat + vanilla + greek gf, df, nf
almond-flaxseed granola cg, cd, cn
coconut-macadamia granola cg, cd, cn
flaxseed + berries + agave
coffee + white lion™ tea

annapolis • 30 | 40

hand fruits + packaged granola & breakfast bars
local artisan cheese plates | crackers + baguette
individual greek yogurts & fruit yogurts
coffee + white lion™ tea

trail mix • 29 | 39

peanuts + almonds + dried apricots
yogurt covered raisins
chocolate covered pretzels + m&m's
coffee + white lion™ tea

fruit nut honey • 30 | 40

red delicious apples + oranges
house made apple butter gf, cd, nf + buttermilk biscuits cg, cd, nf
build your own fruit bruschetta cg, cd, nf + honey plum cake cg, cd, nf
cranberry oat chocolate bars gf, cd, cn
coffee + white lion™ tea

protein power • 28 | 38

grab & go energy bars + hummus packs
red bull & espresso energy gummies gf, df, nf
bottled energy drinks + mighty mango naked juices

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packaged break enhancements

house made pop tarts	5 80 a la carte per dozen
smoothie shooters	5 10 a la carte per shooter
classic deviled eggs	5 80 a la carte per dozen

break enhancements are priced per the guest guarantee; as additions to existing per person break orders – a la carte pricing available; thereafter

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



afternoon break packages

pricing based on: 30 minute timeframe | 60 minute timeframe
afternoon packages conclude by 5pm – pricing available for reception events

santa fe • 27 | 37

5-layer dip | guac + sour cream + black beans + pico + cheese *gf, cd, nf, vg*
corn tortilla chips
spicy trail mix + pecan pralines *gf, cd, cn*
san pellegrino sparkling fruit waters

national pastime • 32 | 42

mini corndogs + warm pretzels + grain mustard
popcorn + cracker jacks
seasonal vegetable crudité shooters | chive crème fraiche *gf, cd, nf, vg*
raspberry-acai lemonade

chocolate indulgence • 29 | 39

chocolate dipped pretzel rods *cg, cd, nf*
chocolate dipped strawberries *gf, cd, nf*
house made fudge *cg, cd, cn* + black bottom cheesecake *cg, cd, nf*
chocolate crème brulee *gf, cd, nf*
starbuck's iced coffee

salty & sweet • 29 | 39

salted edamame *gf, v*
chilled gingered carrots + yuzu aioli *gf*
rice crackers
mango coconut rice pudding *gf, cd, nf* + sesame cookies *cg, cd, nf*
bottled ginger beer

mediterranean • 30 | 40

hummus + roasted tomato tapenade + tzatziki
vegetable samosa + falafel + pita pockets
pine nut olive oil cake + rosemary-apricot biscotti *cd, cg*
peach ginger iced tea

european alps • 29 | 39

cheese fondue + baguette
bavarian meatballs + german ketchup
swiss chocolate covered pretzels
praline coated walnuts + cannoli
strawberry iced tea

tea time • 33 | 43

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:

linzer cookie *cg, cd, cn* + french macarons *gf, cd, cn*
battenberg cakes *cg, cd, nf* + fig tarts *cg, cd, cn*
coffee + white lion™ tea

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packaged break enhancements

warm chocolate chip cookies 3 | 77 a la carte per dozen
tater tot nachos 8 | 18 a la carte per person

break enhancements are priced per the guest guarantee; as additions to existing per person break orders – a la carte pricing available; thereafter

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



a la carte selections

beverage selections | priced per gallon

coffee + decaf + white lion™ tea	135
coffee + decaf choice of: almond or soy	140
orange + grapefruit + cranberry	131
pink lemonade	100
iced tea	110

from the bakery | priced per dozen

bagels + cream cheese	78
blueberry + cranberry + oat muffins ^{cn, cd}	78
gluten free muffins	78
almond + chocolate + butter croissants ^{cd}	77
apple turnovers + cream cheese danish	77
yogurt breads + banana bread ^{cn, cd}	77
coffee house donuts ^{cd}	73
house made pop tarts ^{cd, cg, nf}	78
warm cinnamon buns ^{cn, cd}	78
house made granola bars ^{cn, cd}	78
brownies + bars ^{cn, cd}	75
oatmeal raisin + chocolate chunk + snickerdoodle cookies ^{cd, cg}	77
lemon blueberry + cinnamon sugar + seasonal scones ^{cg, cd}	77
mini cupcakes ^{cn, cd}	73
rosemary apricot biscotti + almond biscotti ^{cn, cd, cg}	77
chef's selection mini desserts ^{cn, cd, cg}	80
cake pops ^{cn, cd, cg}	77
cheesecake pops ^{cn, cd, cg}	77
warm soft pretzels + grain mustard ^{cd, cg}	87
tea sandwiches 3 dz minimum order	110
chilled deli sliders 1 dz min order, 5 dx max order	110

cookie & cupcake logos start at \$4.50

beverage selections | priced individually

pure leaf bottled teas + energy drinks	9
starbuck's iced coffee @	9.5*
tropicana juices	8.4
pepsi soft drinks	8.4
aquafina bottled waters	8.4
perrier sparkling waters	9
naked juice smoothies	9.5*
milk cartons	6*

packaged snacks | priced individually

yogurts	8.5*
cold cereals	9*
whole fruit	6.5*
mixed nuts priced per pound	56
chips + pretzels priced per pound	60
hard boiled eggs priced per dozen	63
ice cream bars	9*
energy + low carb + protein bars	7.5
chips + pretzels + popcorn bags	7.5
granola bars	7.5
cheddar + mozzarella cheese sticks	8.5*
candy bars	7.5

snack displays | priced per person

seasonal fruit display	18
local artisan cheese display	22
chips + salsa + guacamole	18
hummus + pita chips	17
house fried potato chips + french onion dip	17

*perishable items charged as ordered



starter | select one

chesapeake crab bisque gf, cd, nf

roasted tomato soup gf, df, nf

fried halloumi salad

arugula + mint + red oak + english cucumber
grape tomatoes + israeli couscous
roasted colored cauliflower
champagne vinaigrette cg, df, nf, vg

baby spinach & citrus salad

baby spinach + mizuna + orange & grapefruit segments
frisee + candied walnut + goat cheese
pickled shallot + roasted sweet potatoes
orange thyme vinaigrette gf, df, nf, vg

tuscan vegetable salad gf, df, nf, vg

hydro bibb + baby field greens + carrot puree
grilled zucchini & squash + red onion
marinated cannellini beans + sundried tomatoes
aged balsamic vinaigrette

farmhouse salad

spring mix + watercress + watermelon radish
fried chic peas + spice roasted pine nuts
sliced fresh mozzarella + roasted red pepper
sundried tomato vinaigrette gf, df, nf, vg

grilled peach, burrata & heirloom tomato salad

arugula + mizuna + red oak lettuce
heirloom cherry tomatoes + burrata stuffed peach half
fig infused balsamic vinaigrette gf, cd, nf, vg

entrée | select one

served with locally sourced, in-season vegetables

herb roasted chicken breast gf, df, nf 66
horseradish pee wee potato hash + dijon poultry demi
balsamic onion marmalade

georgia peach bbq chicken gf, cd, nf 66
organic chicken breast marinated in bbq spices
yukon gold mash + sautéed kale & spinach
house made peach barbecue sauce

miso-unagi glazed salmon cg, df, nf 67
fried rice + sauteed spinach + grilled lemon

seared atlantic corvina gf, cd, nf 69
saffron rice + charred roma tomato half
carrot - ginger coulis

petite fillet mignon gf, cd, nf 74
roasted pee wee potatoes
pinot noir sauce + roasted cipolini onion

rigatoni & turkey bolognese cg, cd, nf 67
artichokes + roasted tomatoes + kalamata olives

glazed short ribs gf, cd, nf 72
boursin cheese mashed potato + forest mushroom compote
port wine infused demi glace

power lunch salad bowl gf, df, nf 67
grilled chicken + kale + spinach
roasted carrots + shaved brussel sprouts + quinoa
egg + cucumber + cherry tomato + edamame
green goddess dressing gf, cd, nf
(tofu substitute available)

dessert | select one

nutella panna cotta cd, cg, cn
rosemary madeleine + caramelized apricot

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

lemon curd tart cd, cg, nf
meringue + raspberry sauce

caramel apple tart cd, cg, nf
calvados mousse + lattice puff pastry

chocolate praline tart cd, cg, cn
gianduja mousse + ganache + orange sauce

brie cheesecake cd, cg, cn
fruit compote + honey tuille

preset courses provided for guarantee only
for groups where special meals have not been requested
our culinary team will provide a vegan, gluten free meal for 5% of your attendees
refer to our planning fyi's page for additional special meal details



sunday | georgetown

soup + salads

georgetown turkey chili *gf, df, nf*
cheddar cheese + chopped scallions

country vegetable and rice soup *gf, df, nf, vg*

baby kale caesar
baby kale + shaved parmesan + micro bulls blood
shaved jalapeno crisps
pumpkin & pancetta croutons
caesar dressing *cg, cd, nf*

pee wee potato salad
caramelized onions + sliced green onion garnish
white balsamic vinaigrette

tamarind cole slaw *df, gf, nf, vg*

sandwiches

make your own tandoori chicken slider *cd, gf, nf*
mango chutney *df, gf, nf*
mini pita pocket *df, cg, nf*

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

tuscan grilled vegetable *df, gf, nf, v*
gluten free wrap

dessert minis

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

monday | tex mex

soup + salad

mesquite roasted corn soup *gf, cd, nf, vg*

aztec mixed greens salad
grilled red & yellow peppers + grape tomatoes
cactus pear vinaigrette *gf, df, nf, vg*

quinoa salad *gf, df, nf, vg*
cilantro orange vinaigrette

entrees + sides

beef barbacoa | baby sweet pepper garnish *gf, df, nf*
braised chicken | grilled pepper & onion garnish *gf, df, nf*

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

shredded lettuce + queso fresco
pico de gallo *gf, df, nf* + house roasted tomato salsa *gf, df, nf*
sour cream + guacamole *gf, df, nf*

seasoned latin rice *gf, v, nf*
roasted local squash + mexican oregano *gf, df, nf, v*

corn muffins *cg, cd, nf*

dessert minis

tres leches cupcake *cd, cg, nf*
passion fruit mousse shooters *df, gf, nf, v*
churros + cinnamon sugar + chocolate sauce *cd, cg, nf*

tuesday | asia

soup + salad

miso vegetable soup *gf, df, nf*
diced tofu

vegetable lo mien *cg, df, nf*
ginger sesame vinaigrette

petite asian green salad
julienne radishes + baby corn + edamame beans
ponzu dressing *cg, df, nf*

entrees + sides

roasted market fish | unagi soy glaze *gf, df, nf*
orange chicken *cg, df, nf*

fried tofu stir fry *gf, df, nf, v*
jasmine rice *gf, df, nf, v*
sesame honey glazed vegetables *gf, v, nf*

condiments | cilantro + bean sprouts + lime wedges

dessert minis

5-spice cookie *cg, cd, nf*
mango mousse shooter *gf, df, nf, v*
matcha mont blanc *cg, cd, nf*

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



lunch buffets

coffee + white lion tea | water
day of week menu • 76 | non day of week menu • 84

wednesday | taste of europe

soup + salad

potato leek soup gf, cd, nf, vg

composed nicoise salad gf, df, nf, vg
olives + french beans + egg
capers + potatoes
dijon vinaigrette

baby kale & mizuna salad
sliced apple + cranberries + candied pecans
apple cider vinaigrette gf, df, nf, vg

toasted barley & roasted vegetable salad cg, df, nf, vg
roasted shallot champagne vinaigrette

entrees + sides

paella | chicken + shrimp + mussels + chorizo gf, df, nf
no. italy beef stew | potatoes + carrots + tomatoes gf, df, nf

buttered egg noodles cg, cd, nf
cauliflower & coconut milk puree gf, df, nf, vg
root vegetable casserole gf, df, v, nf

french rolls cd, cg, nf

dessert minis

linzer cookie cd, cg, cn
french macarons gf, cd, cn
chocolate ganache cake gf, df, nf, v

thursday | corner deli

soup + salad

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

baby greens salad
tomato + carrot + cucumber + goat cheese
balsamic vinaigrette gf, df, nf, vg

penne pasta salad cg, df, nf, vg
seasonal vegetables tossed + dijonaise dressing

cobb salad
romaine + red oak + hickory bacon + egg
avocado + bleu cheese
red wine vinaigrette gf, df, nf

sandwiches

reuben paninis cg, cd, nf
corned beef + swiss sauerkraut + russian dressing
marbled rye bread
turkey reuben substitute available

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

uptown grilled chicken platter gf, cd, nf
room temperature sliced chicken
corn relish + tomato cucumber salad garnish

mediterranean grilled vegetable wrap gf, df, nf, v
gluten free wrap

dessert minis

cheesecake pops cd, cg, nf
chocolate coconut macaroons gf, cd, nf
strawberry mousse shooter gf, df, nf, v
orders for fewer than twenty-five (25) guests may be subject to an additional \$300 preparation and labor charge

friday | new orleans

soup + salad

vegetable gumbo gf, df, nf, vg

bourbon street peach salad gf, df, nf, v
mixed greens + hominy + caramelized peaches
candied pecans (on side) + goat cheese (on side)
apple cider vinaigrette

mixed greens salad
broccoli + apple + dried cranberry salad gf, df, nf, v
red wine vinaigrette gf, df, nf

entrees + sides

market fish | shrimp etouffee gf, df, nf
chicken jambalaya | roasted baby sweet peppers gf, df, nf

red beans & rice gf, df, nf, vg
braised greens & roasted tomatoes gf, df, v, nf
corn pudding cg, cd, nf

dessert minis

warm beignets cd, cg, nf
bourbon pecan tart cd, cg
berry cobbler gf, df, nf, v

buffet pricing based on 2 hours of service
fees apply for special plated meal requests – see our planning fyi's for details



saturday | italian

soup + salad

butternut squash and apple soup *gf, df, nf, vg*

caesar salad

romaine + red oak

shaved pecorino + garlic croutons

house vinaigrette *gf, df, nf*

house caesar dressing *cg, cd, nf*

build your own caprese

salumi + roasted tomatoes + olives

provolone + fresh mozzarella + pepperoncini

artichokes + grilled peppers + chickpeas

white balsamic & tomato vinaigrette *gf, df, nf, vg*

entrees + sides

herb roasted chicken | crimini + lemon caper poultry demi *gf, df, nf*

market fish | pomodoro sauce + grilled lemon slices *gf, df, nf*

rigatoni | roasted garlic + artichokes + olives *cg, df, nf, vg*

garlic broccolini | extra virgin olive oil + lemon zest *gf, v, nf*

lyon bakery focaccia

dessert minis

orange ricotta cannoli *cg, cd, nf*

firamisu shooters *cg, cd, nf*

strawberry mousse shooter *gf, df, nf, v*

any day | salad bar

chili + salad

national pastime chili *gf, df, nf*

santa fe vegan chili *gf, df, nf, v*

cheddar + green onion + sour cream

grilled asparagus *gf, df, cn, v*

pine nuts + orange segments

shaved fennel & apple salad *gf, df, cn, vg*

chilled proteins + fixings

mesquite grilled chicken | corn relish *gf, df, nf*

petite roasted tenderloin | tomato cucumber salad *gf, cd, nf*

shrimp • 7 protein replacement | 12 addition to menu

baby spinach + petite mixed greens + hydro bibb

applewood smoked bacon

local tomatoes + chopped egg + shredded carrots

edamame + candied pecans

parmesan + bleu cheese

red wine vinaigrette *gf, df, nf*

creamy garlic vinaigrette *gf, cd, nf*

country rolls *cd, cg*

dessert minis

jumbo chocolate chip cookies *cg, cd, nf*

lemon bars *cg, cd, nf*

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



reception packages

priced per your event guest guarantee – dinner package pricing available

chesapeake smokehouse • 155

walkaround

gaylord smoked fish platter *gf, df, nf*
house salmon pastrami + smoked white fish salad
pickled onion + chopped egg yolk + gherkins
ny style flatbread *cg, df, nf*

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

vegan cucumber tomato salad *gf, df, nf*

old bay spiced jumbo chicken wings
smoked tomato ranch dressing

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+ *cg, 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*
bacon & caramelized onion mac *cg, cd, nf*
braised greens *gf, df, nf*

dessert minis

strawberry shortcake shooters *cg, cd, nf*
smoked bacon sable
chocolate brownie cookies *cg, cd, nf*

national's ballpark • 115

walkaround

cobb shaker salad
garden greens shaker salad

buffalo chicken wings
blue cheese + carrot sticks

sweet potato tots

creamy chesapeake crab dip
pita chips + baguette slices *cg, cd, nf*

hearty bites

gaylord style pit beef sliders *cg, cd, nf*
horseradish sauce

impossible veggie burger sliders *cg, df, nf*
spicy ketchup

fried chicken sliders *cg, df, nf*
creamy cole slaw
whole grain mustard aioli + siracha aioli

barbecue mac & cheese *cg, cd, nf*

dessert minis

chocolate coated rice krispy treat sticks *gf, cd, nf*
caramel pop cupcake
chocolate dipped pretzel rods *cg, cd, nf*

dc neighborhoods • 160

eastern market

citrus marinated asparagus *gf, df, cn*
mandarin orange slices + toasted pine nuts

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

roasted and sliced petite tenderloins *gf, df, nf*
caramelized onions + crimini mushroom salad

shaw

tandoori chicken *gf, df, nf*
COUS COUS *cg, df, nf*
falafel *gf, df, nf* | naan + cucumber raita

the wharf

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

penn quarter

shredded orange duck | bao buns *gf, df, nf*
lo mein noodle salad *cg, df, nf*

capitol desserts

salted fudge bar *cg, cd, nf*
red, white & blue cookies *cg, cd, nf*
cherry cupcakes *cg, cd, nf*

buffet pricing based on 2 hours of service
fees apply for special plated meal requests

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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 fifty (50) guests are subject to an additional \$500 preparation and labor charge



chilled

balsamic strawberry & brie tartlet cg, cd, nf, vg

lobster gazpacho shooter gf, df, nf

citrus poached shrimp cocktail gf, df, nf

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

seasonal vegetable crudité shooters gf, cd, nf
chive crème fraîche

boursin cheese & prosciutto crostini cg, cd, nf
cranberry & thyme

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

petite maine lobster roll cg, cd, nf

crab salad & watermelon bites df, gf, nf
citrus aioli

seared beef tenderloin cg, cd, nf
potato cake + lingonberry glaze

bloody mary shrimp shooter gf, df, nf

goat cheese & grape truffles gf, cd, cn, vg
ground pistachio dust

hot

nashville hot chicken cg, cd, nf

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

asparagus & asiago in phyllo cd, cg, nf

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

shrimp tempura cd, cg, nf
sweet chili cg, df, nf

wild mushroom tart cg, cd, nf

bulgogi beef skewers cg, df, nf

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

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

ginger chicken meatball gf, df, nf
sweet soy cg, df, nf

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

jamaican beef patties cg, cd, nf
mango chutney gf, df, nf

lobster grilled cheese bites cg, cd, nf
tomato dipping sauce cg, df, nf

hot

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

chicken lemongrass pot sticker cg, cd, nf
cilantro ginger ponzu cg, df, nf

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

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

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

barbecue beef meatballs cg, df, nf

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

vegetable tempura cg, df, nf
teriyaki dipping sauce cg, df, nf

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packaged pricing*

select 4 • 37 select 5 • 46 select 6 • 55

packaged menus are ordered for the guarantee noted on the event order; a la carte pricing applies thereafter

minimum order of 25 pieces
one butler passing attendant is suggested for each of your 100 guests
fees apply for special plated meal requests



reception stations

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

local oyster bar+ gf • 40
shucked local va + md oysters
fried oysters + marinated slaw
spicy remoulade + spiked cocktail + mignonette
(based on 4 pieces per person)
(minimum 50 person order)

tacos select 2 • 32 | select 3 • 38
pulled beef barbacoa df, gf, nf
al pastor pork df, gf, nf
spicy chopped chicken df, gf, nf
vegetarian df, gf, nf, v
guacamole + crema + salsa roja
sour cabbage slaw + flour tortilla

maryland crab • 39
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)

the taj • 31
chicken tikka masala cg, cd, nf + dal makhani cg, cd, nf
curried potatoes gf, df, nf + vegetable samosas cg, df, nf
warm naan cg, cd, nf + cilantro tamarind chutney gf, df, nf

dim sum cg • 37
assorted steamed and fried dim sum
lemongrass chicken pot stickers cg, cd, nf
steamed pork wontons cg, cd, nf
shrimp dumplings cg, cd, nf + vegetarian spring rolls cg, cd, nf
soy sauce + chinese hot mustard + sweet chili

noodle bar+ cg • 36
lo mein noodles + udon noodles
roasted blue star pork belly
shitake mushrooms + green onion + bean sprouts + egg + corn
vegetarian white miso broth + ginger-garlic-soy roasted chicken broth
(requires 2 chef attendants per station)
(minimum 50 person order)

east coast mac • 34
lobster mac cg, cd, nf
four cheese & garlic-brandy sauce + smoked applewood bacon

veggie mac cg, cd, nf
zucchini + parker farms butternut squash
roasted peppers + mushrooms + broccolini

pasta plus select 2 • 31
garganelli cd, cg, nf
bay scallops + shrimp + pei mussels

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

roasted vegetable ravioli cd, cg, nf
pesto cream

house smoked pulled pork shoulder+ gf, df, nf • 29
bbq sauce x2 + slaw + potato rolls

black angus tenderloin+ gf, df, nf • 39
horseradish sour cream + lyon bakery artisan rolls

smoked roasted atlantic salmon df, gf, nf • 31
cucumber relish, apple cider honey glaze

roasted turkey breast+ gf • 29
dijon gravy + lyon bakery artisan rolls

brazilian chicken churrascaria+ gf, df, nf • 29
feijoado bean stew gf, df, nf + chimichurri gf, df, nf
sausage • 5 | **steak** • 7

tandoori chicken+ gf, cd, nf • 29
cucumber raita + mini pita pockets

jamaican style jerk mahi plank df, gf, nf • 33
mango ketchup + marinated cole slaw

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carving enhancement veg • 6 | starch • 9
pasta enhancement veg • 6 | salad • 10

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reception stations

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

artisan pizza select 2 • 29.5 | select 3 • 38.5

margherita *cd, cg, nf*
tomato + mozz

meat lovers *cd, cg, nf*
pepperoni + meatballs

mediterranean *cd, cg, nf*
spinach + mushrooms + feta

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

barbecue chicken pizza *cd, cg, cn*

gluten sensitive cauliflower crust available

sliders select 2 • 29.5 | select 3 • 38.5

24 hour short rib *cd, cg, nf*
caramelized onions + cheddar

tandoori chicken *cd, cg, nf*
pita pocket

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

gaylord national crab cake *cd, cg, nf*
old bay aioli + brioche

house made chips *df, gf, nf*

ice cream bar+ • 27

cherry + banana flambe
seasonal ice creams + flambeed fruit *gf, cd, nf*

sundae bar + chocolate + vanilla + strawberry
assorted sundae toppings

taste of the caribbean • 42

jamaican 3 bean salad *df, gf, nf*
coconut rice & black beans *df, gf, nf*
caribbean jerk chicken breast | warm corn relish *df, gf, nf*
st. thomas shrimp & market fish stew | peppers *df, gf, nf*

sushi display • 37.5

california + spicy tuna + nigiri
(based on four pieces per person)

upgraded sushi display • 45

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*
mojito lime tart *cd, nf, cg*
pineapple tres leches cupcakes *cd, cg*
french macarons *gf, cn*
charlotte russe *cd, cg*
brie cheesecake minis *cd, cg*
almond roche tart *cd, cg*
chambord shortcake *cd, cg*

made to order churros+ *cn, cd, cg* • 23

chili chocolate + cinnamon sugar
(based on 2 pieces per person)

antipasto • 32

prosciutto + salumi + capicola
mozzarella + provolone + bruschetta relish
roasted tomatoes + grilled peppers
grilled artichokes + grilled squash
olives + grissini + assorted breads

greek mezza platter • 32

hummus + falafel + mini cucumbers + kalmata
marinated cherry tomato + tzatziki sauce
moroccan chicken pizza | harissa + herbed feta + fontina
mini pita pocket

european cheese selection • 31

smoked gouda + french brie + english blue

domestic cheese selection • 29

havarti dill + wisconsin white + boursin

tuscan grilled market vegetables • 22

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 • 24

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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starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

baby spinach & citrus salad

baby spinach + orange & grapefruit segments
frisee + candied walnut + goat cheese
pickled shallot + house honey roasted baby carrots
orange thyme vinaigrette gf, df, cn

wedge salad

grilled cremini + pomegranate
snap peas + pickled shallots + grilled pears
smoked buttermilk bleu cheese dressing gf, cd, nf

baby arugula & frisee salad

roasted red & golden beets
goat cheese croustade + balsamic cippolini
toasted pumpkin seed
basil lime vinaigrette gf, df, nf

baby kale caesar

grana padano + micro bulls blood
shaved jalapeno crisps + garlic croutons
caesar dressing cg, cd, nf

grilled peach, burrata & heirloom tomato salad

arugula + mizuna + red oak lettuce
heirloom cherry tomatoes + burrata stuffed peach half
fig infused balsamic vinaigrette gf, cd, nf, vg

petite field greens salad cg, cd, cn

brie cheese wedge + focaccia croutons
red wine plumped figs + candied walnuts
verjus vinaigrette

entrée | select one

served with locally sourced, in-season vegetables

miso glazed atlantic salmon cg, cd, nf 103
jasmine rice + orange zest seasoned broccolini
seared red & yellow bell peppers

seared sea bass gf, df, nf 121
artichoke & bell pepper coulis + celery root puree

roasted bone-in chicken gf, cd, nf 95
marble potatoes + roasted corn silk puree
bourbon peach glaze

balsamic glazed chicken breast df, gf, nf 94
carrot ginger coconut puree
marble potatoes + melted leeks

grilled filet gf, cd, nf 115
horseradish whipped potatoes
bordelaise sauce

manhattan cut striploin gf, df, nf 112
fingerling potatoes + honey glazed baby carrots
roasted shallot + sherry demi glaze

filet of beef + herb marinated market fish 133
garlic whipped potatoes + red onion marmalade
pinot noir sauce gf, cd, nf

filet mignon + maryland crab cakes cg, cd, nf 145
charred corn risotto
whole grain mustard sauce

choice of entrée selections due 5 business days in advance – pricing based on highest priced entree
choice of entrée, tableside incurs an additional \$30 per person

dessert | select one

s'mores bar cg, cd, cn
florentine graham crust + brownie + ganache
chocolate mousse + marshmallow

pistachio orange cake cg, cd, cn
mousse + raspberry jam

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

seasonal crème brulee cg, cd, cn
fruit compote + honey tuille

passionfruit tiramisu cg, cd, cn
coconut rum + pine nut biscotti

chocolate dome cg, cd, cn
red current jam + feuilletine crunch

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plated dessert enhancements

custom logo* • 5
dessert trios • 7

*custom logos require 5 business days advance order notice,
pricing subject to change based on style of logo requested*

preset courses provided for guarantee only
refer to our planning fyi's page for additional special meal details



eastern shore • 150

soup + salad

md crab soup *gf, df, nf*

beet salad *gf, cd, cn, vg*

red + yellow beets + mixed greens + frisee
crumbled goat cheese (on side) + pistachios
sherry yogurt dressing

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

traditional crab cakes | remoulade sauce + sweet pepper
eisenhower beef stew | potato + carrot + tomato *gf, df, nf*

baby yukon potatoes | roasted shallots & garlic *gf, cd, nf, vg*
maple syrup mashed sweet potatoes *gf, df, nf, vg*
locally farmed seasonal vegetables *gf, v, df, nf*

country 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 • 135

soup + salad

butternut squash & apple *gf, df, nf, vg*

garganelli salad *cg, cd, nf, vg*

garganelli pasta + roasted tomatoes
mushrooms + roasted red peppers
no nut pesto vinaigrette

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 *cg, cd, nf +*

entrees + sides

chicken cacciatore | tomato & pepper sauce *gf, df, nf*
braised short rib | roasted cippolini + chianti sauce *gf, df, nf*

penne alfredo *cg, cd, nf, vg*

broccoli & roasted garlic *gf, v, nf*

rosemary focaccia

dessert minis

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

the potomac • 124

soup + salad

smoked corn chowder *gf, df, nf, vg*

heirloom tomato salad *gf, cd, nf, vg*

watercress + shaved parmesan
no nut pesto vinaigrette

lentil & roasted vegetable 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*
maple glazed roasted sweet potatoes *gf, df, nf, v*
locally farmed seasonal vegetables *gf, df, v, nf*

country rolls

dessert minis

passion fruit meringue tarts *cd, cg, nf*
french macarons *cg, cd, cn*
cranberry cobbler *df, gf, nf, v*

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cocktails + beer + bar snacks

hosted package resort bar*

liquor

grey goose + bacardi superior + captain morgan spiced knob creek + jack daniel's + johnnie walker black bombay sapphire + patron silver + crown royal remy martin vsop OR hennessy vsop

wine

estancia "pinnacle range" chardonnay
brancott sauvignon blanc + mark west pinot noir
estancia cabernet sauvignon
chateau ste michelle reisling OR belleruche rose

beer

bud + miller lite + michelob ultra
corona + yuengling + sam adams
blue moon + heineken + stella artois
assorted local craft brews

first hour	37
second hour + third hour	13
fourth hour + fifth hour	10

host consumption bar | priced per drink

	deluxe	resort
cocktails	15	17
wine	15	17
craft beer	13	
import/domestic	12	
cordials	16	
o'doul's	12	
sodas/bottled water	8	

hosted package deluxe bar*

liquor

absolut + bacardi superior + captain morgan spiced maker's mark + jack daniel's + johnnie walker red tanqueray gin + 1800 silver + canadian club courvoisier vs

wine

gaylord private label wines
chardonnay + pinot grigio + sauvignon blanc + rose red blend + cabernet sauvignon + pinot noir

beer

bud + bud lite
corona + yuengling + sam adams
blue moon + heineken
assorted local craft brews

first hour	34
second hour + third hour	11
fourth hour + fifth hour	8

*package substitutions not offered at printed price

package bar add ons | priced per person

cava OR prosecco	+1
truly seltzer	+2
glenlivet/glenfiddich 12yr	+2
macallan 12yr	+5

batch cocktails • priced per batch – 60 servings

the ole' thymmer 900
stoli vodka, thyme syrup, plum bitters, prosecco

the riverview 900
tanqueray gin, elderflower liqueur, blackberry puree

barrel-rested old fashioned 990
gaylord's private select woodford, orange & cherry bitters

sangria spritzer 975
Potomac (red) or Chesapeake (white)
apricot brandy, apple liqueur, orange, lemon, club soda

la otra paloma 950
1800 reposado tequila, ginger & cilantro syrup, lemon & lime soda

coffee & cordials • 18 | priced per drink

baileys + kahlua + amaretto
whipped cream + chocolate shavings + candied orange

adult milkshakes • 16 | priced per person (select 2)

mudslide • bananas foster • bourbon pecan pie

on tap bar walls | pricing available on request

bar snacks • 60 | priced per jar

salt & vinegar chick peas + toasted edamame

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



champagnes + sparkling

segura viudas brut cava | spain 64
white fruits + citrus + light floral

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

mumm brut prestige chefs de caves napa | california 102
lemon blossom + spicy gingerbread

moët & chandon impérial champagne | france 157
fruity + dry

rosés

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

m. chapoutier belleruche côtes du rhône | france 82
currant + cherry + strawberry
grenache – syrah – cinsault

fluers de prairie rosé | france 85
red cherry + ripe strawberry + watermelon

gaylord private label rose | italy 57
floral + summer fruits

reserve whites*

provenance vineyards sauvignon blanc | napa , california 87
white grapefruit + pineapple + oak

*case order applicable, based on availability

crisp whites

chateau ste. michelle riesling | columbia valley, washington 67
acidic + white peach + apricot

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

gaylord private label sauvignon blanc | australia 57
mandarin + grapefruit + key lime

brancott sauvignon blanc | marlborough, new zealand 65
crisp citrus + floral + tropical

gaylord private label pinot grigio | italy 57
white peach + basil + floral

structured whites

gaylord private label chardonnay | california 57
green apple + peach + hint of toasted oak

hess select chardonnay, monterey | california 72
spiced baked apple + vanilla + lemon

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

estancia chardonnay, monterey | california 77
honey + sweet vanilla + oak

wine stewards are available for an additional \$225 fee
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gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



bolder reds

estancia cabernet sauvignon, paso robles california blackberry + chocolate + toasted oak	77
bushwood estate petite syrah, paso robles california dark fruit + vanilla + pepper	77
agua de piedra gran seleccion malbec, mendoza argentina dark plum + chocolate + toasted oak	67
gaylord private label cabernet sauvignon california rich blackberry + red cherry + toasted oak	62
alamos cab sauv – malbec – merlot blend argentina raspberry + red cherry + vanilla	75
gaylord private label red blend italy Tobacco + cocoa + sweet leather	60

reserve reds*

provenance vineyards cabernet sauvignon rutherford, ca blackberry + chocolate + toasted oak	127
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*case order may be applicable, based on availability

lighter reds

joel gott pinot noir, willamette valley oregon ripe cherry + red plum + vanilla	77
acacia pinot noir, carneros california plum + raspberry + black pepper	87
gaylord private label pinot noir california violet + chocolate + raspberry	60
j lohr falcon's perch pinot noir, monterey california red cherry + strawberry jam + sage	82
mark west pinot noir, acampo california black cherry + plum + chocolate	67
clos du bois merlot, north coast california cherry + baking spice + mocha	72

wine stewards are available for an additional \$225 fee
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guest suite bottle pricing

suite bar stocks require a bartender for initial setup; all product charged as ordered
daily refresh fees apply; in addition to bottle refresh charges

bottle pricing | charged as ordered

vodka	
absolut	185
grey goose	305
ketel one	285
Stolichnaya	205
tito's	260

gin	
bombay sapphire	285
hendrick's	370
tanqueray	260

bourbon/whiskey	
crown royal	395
canadian club	185
jack daniel's	290
jim beam	220
knob creek	340
makers mark	295
woodford reserve	380

scotch	
dewars white label	235
glenfiddich 12yr	325
glenlivet 12yr	425*
glenlivet 18yr	895*
johnnie walker red	275
johnnie walker black	345
johnnie walker blue	675*
macallan 12yr	495
macallan 18yr	905*

*special order – no inventory on site - 3 week advance order required

*limited supply

bottle pricing | charged as ordered

tequila	
1800 silver	340
casamigos anejo	475
casamigos blanco	385
casamigos reposado	405
don julio blanco	330
patron silver	315
patron anejo	385

rum	
bacardi	180
captain morgan spiced	225
dictator 12yr	285
dictator 20yr	370

cognac	
courvoisier vsop	385
hennessy privilege vsop	535
remy martin xo	775

initial bar stock fee | \$225

fee includes labor to deliver glassware, mixers and condiments.
liquor, wine and beer are charged as ordered in addition.

suite refresh fee | \$150

fee includes replenishment of glassware & condiments, daily

an additional \$225 bartender fee applies for all alcohol service
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