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E M B A S S Y S U I T E S by Hilton[™]

Bethesda Washington DC

Meetings & Events Menu



PLATED DINNER

Each Plated Dinner is based on a pre-selected salad, entrée and dessert to create a three-course menu.

'Pre-Selected Choice of Entrée' is available upon request-a place card with the guest's name and entrée selection noted is required with a maximum of (2) single entrée selections-the charge of the higher of the (2) entrée prices will be charged. Counts for each entrée are required 72 business hours prior to the event.

'Choice of Entrée Tableside' is available upon request for (2) single entrée selections-the higher of the (2) entrée prices will be charged, plus an additional charge of \$25 per guest. An additional appetizer course is required.

Dinner is served with a selection of artisanal bread and butter, as well as freshly brewed coffees and Herbs Tea.

We are always happy to create custom menus to best suit your group's needs.

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

PLATED DINNER

Salads \$10 per person

Niçoise Salad Traditional Provençal Seasoning of Olive Oil, Garlic, and Basil

Caprese Mozzarella Tomato Medley

Caesar Salad Romaine Lettuce, Pecorino Romano, Spicy Mustard, Herb Croutons and Extra Virgin Olive Oil

Garden Salad Mixed Greens, Cucumbers, Shredded Carrots, Grape Tomatoes, Red Onions, Ranch & Balsamic Dressing

Soups \$10 per person

French Onion Soup Gruyere Cheese

Seafood Bisque Crème Fraiche

Seasonal Chef Choice

Poultry \$40 per person

Pan Roasted Chicken **Piccata served with** Capers, Lemon, White Wine Sauce, Soft White Mascarpone Polenta and Broccolini

Crispy Maryland Chicken Breast Stuffed with Lump Crabmeat topped with Lemon Butter Sauce (\$5 per person)

EMBASSY SUITES

Tuscan Grilled Chicken Stuffed with Wild Mushrooms, Asparagus and Artichoke Hearts with a Blister Tomato & Basil Sauce

Seafood \$45 per person

Maryland Style Jumbo Crab Cake **Grain** Mustard Sauce

Blackened Salmon Creamy Mashed Potato

Seared Scallops Lemon Butter, Brussel Sprouts (\$5 per person)

PLATED DINNER

Beef & Lamb \$55 per person

Beef Tenderloin Garlic Potato Puree, Heirloom Carrots, Chimichurri Sauce and a Bourbon Veal Demi

Rack of Lamb **Rack of Lamb with Sauteed** Swiss Chard, Roasted Marble Potatoes, Mint Gastric and a Garlic Rosemary Sauce

Beef Osso Bucco Creamy Polenta, Carrots and Fava Beans and a Rosemary Sauce

Vegetarian \$40 per person

Portobello Mushroom "Steak" Haricot Vert and Eggplant Caponata

Grilled Colliflower "Steak" **Roasted Broccoli and parmesan**

Chef's Special Ratatouille

Surf & Turf \$65 per person

Seared Filet Mignon & Lump Crab Cake Mushroom Reduction & Lemon Beurre Blanc

Seared Filet Mignon & Jumbo Shrimp Crown **Morrel Sauce & Scampi Butter**

Desserts \$10 per person

Crème Brulée Fresh Berry Topping

Tiramisu Cappuccino Sauce

Triple Chocolate Cake



DINNER BUFFET

Dinner Buffets include a selection of artisanal bread and butter, as well as freshly brewed coffees and Herbs Teas.

Dinner Buffets are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

A minimum of 20 guests is required for our Dinner Buffets. A small group fee of \$12 per person will apply for Dinner Buffets with less than 20 guests.

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DINNER BUFFET

Mediterranean \$75 per person

Grilled Pita Bread Hummus

Fattoush Tomatoes, Cucumbers, Onions, Radishes, Pita Croutons and Mint Lemon Vinaigrette

Seasonal Couscous Salad **Basil Pesto**, Kalamata Olives, Roasted Red Peppers, Red Onions

Pan-Seared Chicken Breast **Garlic**, Lemon, Herbs

Pan-Seared Salmon *Mixed Olives and* Caper Relish

Marble Potatoes Lemon Paprika Butter

Biryani Rice Basmati Rice and Turmeric

Baklava

Taste of Paris \$100 per person

French Baguette Whipped Butter

Niçoise Salad Traditional Provençal Seasoning of Olive Oil, Garlic, and Basil

Endive Salad Pear, Candied Walnuts, Roquefort Cheese, Jambon de Bayonne Crisp and Dijon Mustard Dressing

Mushroom Vol au Vent Gratin

Chef's Special Ratatouille

Filet Pour Deux Bordelaise Sauce

Salmon Provençale Charred Tomatoes, Fine Herbs

Potatoes Dauphinoise Roquefort

Crème Brulée



DINNER BUFFET

Ora di Mangiare \$90 per person

Focaccia EOVV & Parmesan

Caprese Mozzarella Tomato Medley

Caesar Salad Romaine Lettuce, Pecorino Romano, Spicy Mustard, Herb Croutons and Extra Virgin Olive Oil

Braised Short Ribs Chianti Reduction

Chicken Parmigiano Tomato and Gratin Mozzarella

Mushroom Risotto Asparagus

Fettucine Alfredo Tomato and Basil

Tiramisu

Maryland Paradise \$100 per person

Corn Bread Spiced Butter

Corn Salad **Basil and Scallions** Vinaigrette

Chickpea Salad Tangy Lemon Herb Dressing

Pit Beef Horseradish and Onions

Maryland Style Jumbo Crab Cake *Remoulade*

Grilled Veggies Skewers Chimichurri

Trashers French Fries Old Bay Seasoning

Smith Island Cake



INFORMATION FOOD AND BEVERAGE

Embassy Suites Bethesda Washington D.C. is the only licensee authorized to sell, serve, or distribute any food and beverages on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. Due to the hotel's health code policy, banquet food and beverage is not permitted to leave the premises.

MENU SELECTION AND PRICES

Our creative staff will assist you in planning special menus. Your final menu selections must be received no later than 10 business days prior to your arrival. If your menu selections have not been received 10 days prior to your arrival, the hotel has the right to select the menu on behalf of the group.

Please be advised that menu prices are subject to change and cannot be confirmed until 30 days prior to the event. If multiple plated entrees are requested the following stipulations will apply:

- If there is a price difference between the entrees, the higher price will prevail for all entrees
- Normal guarantee procedure is required indicating the number of each entrée.
- Some form of entrée indication is required at the guest table

ADDITIONAL SERVICE ELEMENTS

Menu pricing (excluding coffee breaks) is based on 90 minute of continuous service; for longer service times, additional labor and menu fees will apply. Labor charges will be assessed on the following: Chef Attendant, Bartender, Cashier, Less than 20 attendees for dinner and reception stations and 10 for breakfast and lunch.

SIGNAGE

Your signage may be directly displayed outside of your designated meeting rooms only. The hotel reserves the right to remove signage from common areas that is not prepared in a professional or tidy manner.

INFORMATION

PARKING

Parking at the hotel is limited to self-parking only. Event pricing is available at a contracted rate. Valet Services can be arranged at an additional fee.

GUARANTEES

In arranging for private functions, the final attendance must be definitively specified and communicated to the hotel by 12:00pm MST a minimum of three business days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Guarantees for Saturday and Sunday will be due by 12:00pm MST on Wednesday. Guarantees for Tuesday and Wednesday will be due by 12:00pm MST on Friday. If a Guarantee is not given to the hotel by 12:00pm MST on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. The hotel will not be responsible for identical service to more than three percent over the guarantee

PORTERAGE

Shipping & Receiving rates per Package or Pallet (Packages based on weight in pounds): 0-10 lbs. \$5 each 11-20 lbs. \$12 each 21-50 lbs. \$22 each Over 50 lbs. \$35 each Pallets or Crates (std, 4x4x4) or 400 lbs. \$90 each | Oversized \$180 each

These handling fees will be assessed for all material delivered to the hotel by commercial carrier or personal vehicles.

Each box or container will be assessed these fees for both an incoming and outgoing basis.

