



GAYLORD NATIONAL®

THE CULINARY EXPERIENCE

CATERING MENU JUNE 2018 – DEC 2018



201 WATERFRONT STREET, NATIONAL HARBOR, MD 20745
(301) 965-2000 • WWW.GAYLORDNATIONAL.COM

building a memorable event



on behalf of our 2000 stars (employees), we warmly welcome you to our hotel and to a truly memorable culinary experience. our diverse family of catering managers, professional chefs, sommelier and banquet team are committed to creating a memorable dining experience for you and your attendees. each member of our team brings creativity and passion to help craft an exceptional, personalized event. we pride ourselves in creating a unique culinary experiences and designs that will complement the purpose of your meeting. it is the interaction and enthusiasm with you, our guest, that drives and inspires our plates, our presentation and flawless service – one plate, one drink and one smile at a time.

thank you for choosing **gaylord national resort**, we are looking forward to serving you.

chef david creamer

meetings imagined



the industry's first visual, social and collaborative website to change the way we shop, plan and design meetings. let us create a **set** for your event **purpose**.

www.meetingsimagined.com

lifestyle preferences

your guests are important to us. we understand that many attendees have individualized preferences and dietary requirements when it comes to their every day meal choices. when developing your food and beverage programs, our menus and buffet signage notate the following information to ensure you can easily create meal selections to support your attendee's food and beverage needs:

gf = gluten free

cg = contains gluten

cn = contains nuts

cd = contains dairy

df = dairy free

v = vegan

our partners

hello! washington, d.c. is a full service destination management company focused on delivering tailored events to our clients. their experienced professionals will listen, define your needs, work vigorously to craft your vision, and oversee your program's successful execution. hello's in-house team works hand-in-hand with gaylord national's catering managers, enhancing our offerings and creating unique, unforgettable experiences for our clients.

hello! services include:

- customized themed events and décor
- interactive culinary team-building experiences
- distinctive entertainment
- luxurious linens and trendy table scapes
- flawless floral creations



www.hello-dmc.com



annapolis buffet • 50

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% 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

gn continental • 40

fruit + cereal + yogurt

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

bakeries

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

national harbor buffet • 45.5

fruit + cereal + yogurt

seasonal fresh fruits + strawberries *gf, v*
cold cereals | bananas + skim milk + 2% 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

pg continental • 36

fruit + cereal + yogurt

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

bakeries

breakfast pastries | sweet butter + house made preserves

breakfast buffet enhancements

hard boiled eggs • 3
seasonal berries + vanilla-maple yogurt dressing • 3
sautéed spinach, mushrooms or roasted tomatoes *v, gf, nf* • 3

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

plated breakfast selections • 44

plated appetizer | select one

chobani greek yogurt parfait
agave + cocoa nibs + coconut *cn, gf*

seasonal fruit *gf*

entree | select one

cage free scramble + chive + charred tomato *gf, df*
daily breakfast protein + potato *gf, df*

house made ham + egg quiche *cd, cg*
daily breakfast potato *gf, df*

house made veggie frittata *cd, cg*
daily breakfast potato *gf, df*

bakeries

breakfast pastries | sweet butter + house made preserves



enhancements

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

omelet action+ • 17.5

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

bagels & lox display • 16

tomato + shaved onion + capers
lemon zest + dill cream cheese
plain bagels

european breakfast • 15

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

cage free egg white frittata • 12

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

egg scramble sammies • 11.5

a ten (10) sammie minimum order applies

virginia ham *cg, cd, nf*
cheddar + croissant

hickory bacon *cg, cd, nf*
cheddar + croissant

sausage *cg, cd, nf*
cheddar + biscuit

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

sausage *cg, cd, nf*
pepper jack + flour tortilla + salsa

savory oatmeal • 10.5

pancetta + richardson's farm kale + cheddar *cd, gf*

sweet praline oatmeal • 10.5

granny smith + banana + praline *cd, gf*

vegan steel cut oats • 12

golden raisins + slivered almonds + fresh blueberries
dried apricots + dried cranberries + brown sugar *v, gf*

house made quiche • 13

cage free eggs + ham + cheddar *cg, cd, nf*

house made veggie quiche • 12

cage free eggs + spinach + gruyere *cg, cd, nf*

citrus vanilla french toast • 10.5

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

waffles • 14.5

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

pancakes • 11.5

berry compote + maple syrup
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 \$150 preparation and labor charge



morning break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service
morning packages begin after 9am

super food • 24

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

create your own parfaits • 23.5

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

annapolis • 23

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

trail mix • 24.5

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

fruit nut honey • 24

granny smith 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, cn
cranberry oat chocolate bars gf, cd, cn
coffee + white lion™ tea

protein power • 21

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

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packaged break enhancements

house made pop tarts | maple bacon + raspberry • 4
smoothie shooters | blueberry oat + berry almond milk • 3
cq cold brewed iced coffee • 2.5
classic deviled eggs • 3

*break enhancements are priced per guest; as additions to existing
per person break orders*

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



afternoon break packages

pricing based on a 30 minute timeframe - additional pricing available for extended service
afternoon packages conclude by 5pm

fiesta • 23

corn tortilla chips + chile con queso *gf, cd, nf*
guacamole + sour cream
pico de gallo + roasted tomato salsa
spicy trail mix + pecan pralines *gf, cd, cn*
izze fruit waters

national pastime • 25

mini corn dogs + warm pretzels + grain mustard
popcorn + cracker jacks
vegetable crudité shooters *gf*
cq raspberry-acai lemonade

chocolate indulgence • 23

chocolate dipped pretzel rods *gf, 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

sweet salty spicy • 24.5

ginger salted edamame *gf, v*
vegetable crudité shooters + yuzu aioli *gf*
sriracha-brie pop tarts *cg, cd*
black sesame cookies *cg, cd*
bottled ginger beer

mediterranean • 24

hummus + roasted tomato tapenade + tzatziki
carrots + celery sticks + peppers *gf, v*
naan + crisp lavash *cd, cg*
honey pine nut tarts + rosemary-apricot biscotti *cd, cg*
cq peach ginger iced tea

americana • 23.5

red, white & blue star cookies + cracker jacks
beef jerky + turkey jerky
gummy bears + tootsie rolls + jelly belly's
ibc root beer + cream soda

tea time • select 2 • 27 | select 3 • 29

crab salad | orange fennel aioli + brioche *cg, cd, nf*
beef tartare | caper aioli + squid ink cone *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
tater tot nachos • 4

*break enhancements are priced per guest; as additions to existing
per person break orders*

orders for fewer than twenty-five (25) guests may be subject to an additional \$150 preparation and labor charge



a la carte selections

beverage selections | priced per gallon

coffee + white lion™ tea	104
orange + grapefruit + cranberry	96
pink lemonade	94
iced tea	96

from the bakery | priced per dozen

bagels + cream cheese	68
blueberry + cranberry + oat muffins ^{cn, cd}	68
gluten free muffins	68
almond + chocolate + butter croissants ^{cd}	68
apple turnovers + cream cheese danish	68
yogurt breads + banana bread ^{cn, cd}	68
coffee house donuts ^{cd}	68
warm cinnamon buns ^{cn, cd}	70
house made granola bars ^{cn, cd}	70
brownies + bars ^{cn, cd}	68
oatmeal raisin + chocolate chunk + snickerdoodle cookies ^{cd, cg}	68
lemon blueberry + cinnamon sugar + seasonal scones ^{cg, cd}	70
mini cupcakes ^{cn, cd}	68
rosemary apricot biscotti + almond biscotti ^{cn, cd, cg}	65
chef's selection mini desserts ^{cn, cd, cg}	80
cake pops ^{cn, cd, cg}	68
cheesecake pops ^{cn, cd, cg}	68
warm soft pretzels + grain mustard ^{cd, cg}	75
tea sandwiches 3 dz minimum order	96

beverage selections | priced individually

pure leaf bottled teas + energy drinks	8
starbuck's iced coffee @	8
tropicana juices	7
pepsi soft drinks	6.5
aquafina bottled waters	6.5
perrier sparkling waters	7.5
naked juice smoothies	8
milk cartons	5

packaged snacks | priced individually

yogurts	6.75
cold cereals	8
whole fruit	4.50
mixed nuts priced per pound	40
chips + pretzels priced per pound	40
hard boiled eggs priced per dozen	48
haagen-dazs® ice cream bars	7
energy + low carb + protein bars	6
chips + pretzels + popcorn bags	5.75
granola bars	5.75
cheddar + mozzarella cheese sticks	6
candy bars	4.75

snack displays | priced per person

seasonal fruit display	14
local artisan cheese display + crackers + baguette	18
chips + salsa + guacamole	15.5



starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf
grape tomatoes + watermelon radish
cauliflower hummus + sprouts
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf
duck prosciutto + pickled red onion
roasted mcdowell's mushrooms + sliced egg
garlic crouton
balsamic vinaigrette gf, df, nf

baby arugula salad gf, cd, cn
daikon + shaved beets + whipped goat cheese
curried carrot puree + pistachio dust
basil lime vinaigrette

snap pea salad gf, cd, nf
pea shoots + watermelon radish + ricotta
grapefruit + black pepper
roasted garlic vinaigrette gf, df, nf

heirloom tomato & mozz carpaccio gf, cd, cn
pistachio pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn
romaine + red oak + feta
cucumber + tomatoes + artichoke
basil lime vinaigrette

entrée | select one

served with locally sourced, in season vegetables

mustard & thyme chicken breast cg, cd, nf 55
horseradish whipped potatoes + dijon cream

roasted chicken breast gf, cd, nf 54
celeriac potato puree + garlic herb reduction

seared salmon gf, cd, nf 56
harvest mushroom & farro ragout

seared atlantic cod gf, cd, nf 58
sweet pea mash + melted fennel ragout

petite beef tenderloin gf, cd, nf 65
caramelized shallot yukon gold puree
cabernet-rosemary reduction

gnocchi bolognese cg, cd, nf 59
artichokes + roasted tomatoes + kalamata

old hickory salad gf, cd, nf 61
grilled flat iron + romaine + iceberg
merlot onions + grilled artichokes + cucumber
blue cheese + roasted tomatoes + egg
port wine thyme vinaigrette gf, df, nf

power lunch salad bowl gf, df, nf 57
grilled chicken + baby greens + spinach
roasted carrots + quinoa + egg
almonds + edamame
citrus oregano vinaigrette gf, df, 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

apple caramel jalousie cd, cg, cn
almond pastry cream + calvados mousse

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

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



lunch buffets

coffee + white lion tea | water + iced tea
day of week menu • 65 | non day of week menu • 70

sunday | executive deli

soup + salad

seasonal soup

'low country boil' seafood salad ^{gf, df, nf}
shrimp + bay scallops
roasted corn + red bliss potatoes + celery
tarragon pinot grigio aioli

three bean salad ^{gf, cd, nf}
dragon beans + tomato + radish
feta + sunflower seeds
champagne dijon vinaigrette

richardson farms collards salad ^{gf, df, nf}
ham + garbanzo beans + dried cherries
mccutcheon's apple cider vinaigrette

petite sandwiches

lobster roll ^{cd, cg}
citrus aioli + micro celery + brioche

mango bbq chicken sandwich ^{df, cg, nf}
potato roll

house slaw ^{df, gf, nf}

blt ^{cd, cg, nf}
avocado spread + wheat

fresh mozz + heirloom tomato ^{cd, cg, nf}
basil focaccia

dessert minis

chocolate éclair ^{cg, cd, nf}
fresh fruit tarts ^{cg, cd, nf}

monday | french

soup + salad

three onion soup ^{gf, df, nf}
gruyere crouton ^{cg, cd, nf}

composed nicoise salad ^{gf, df, nf}
olives + french beans + egg
capers + potatoes
dijon vinaigrette
sliced tuna • 5

yukon gold potato salad ^{gf, v, nf}
caramelized onions + dijon + herbs
champagne vinegar

entrees + sides

coq au vin | carrots + red wine sauce ^{gf, df, nf}
beef bourguignon | mushrooms + pearl onions ^{gf, df, nf}

vegan wild mushroom & white bean cassoulet ^{gf, df, nf}
caramelized onion mash potato ^{df, gf, nf}
local farmed vegetables ^{gf, v, nf}

french rolls ^{cd, cg, nf}

dessert minis

chocolate pot de crème ^{cd, cg, nf}
french macarons ^{gf, cd, cn}

tuesday | old town

soup + salad

maryland crab soup ^{gf, df, nf}

organic spring greens salad
red & green peppers + corn + shaved radish + bacon
citrus oregano vinaigrette ^{gf, df, nf}

cucumber-tomato salad ^{gf, v, nf}
shaved fennel + onion + feta
dill dressing

entrees + sides

pan seared chicken breast | brown pan gravy ^{gf, df, nf}
herb roasted cod | lemon-caper butter sauce ^{cg, cd, nf}

garganelli pasta ^{cg, cd, nf}
peas + local mushrooms + white wine

herb roasted marble potatoes ^{gf, df, nf}
locally farmed vegetables ^{gf, v}

lyon bakery parker house rolls ^{cd, cg}

dessert minis

flourless chocolate cake ^{cg, cd, cn}
individual warm peach cobbler ^{cg, cd, cn}



lunch buffets

coffee + white lion tea | water + iced tea
day of week menu • 65 | non day of week menu • 70

wednesday | tex-mex

soup + salad

tortilla soup *gf, cd, nf*

chop-chop iceberg salad
black beans + tomato + corn
roasted peppers + corn tortilla strips
thyme orange vinaigrette *gf, df, nf*

entrees + sides

beef barbacoa *gf, df, nf*
braised chicken | grilled peppers + onions *gf, df, nf*
warm flour tortillas *cg, nf*

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

seasoned latin rice *gf, v, nf*
borracho beans *gf, v, nf*
roasted local squash + mexican oregano *gf, cd, nf*

corn muffins *cg, cd, nf*

dessert minis

tres leches shooters *cd, cg, nf*
churros + cinnamon-sugar + chocolate sauce *cd, cg, nf*

thursday | corner deli

soup + salad

chef's daily soup selection

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

israeli couscous salad *cg, v, nf*
spinach + roasted tomatoes + onions
yellow peppers + harissa vinaigrette

white hominy salad *gf, df, nf*
shrimp + pepper + cilantro + black beans
honey lime dressing

sandwiches

warm corned beef + swiss *cg, cd, nf*
sauerkraut + russian dressing + flatbread

roast turkey + swiss *cg, cd, nf*
lettuce + tomato + multi grain hero

black forest ham + muenster *cg, cd, nf*
leaf lettuce + tomato grain mustard + multigrain roll

vegi + mozz *cg, cd, nf*
basil pesto + semolina baguette

lyon bakery parker house rolls *cd, cg*

dessert minis

cheesecake pops *cd, cg, nf*
chocolate coconut macaroons *gf, cd, nf*

friday | southern comforts

soup + salad

stachowski's sausage soup *gf, cd, nf*
local kale + potato

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

chef dennis' pasta salad *cg, cd, nf*
fideua pasta + cherry peppers
pecorino + evoo

green bean salad *cg, cd, nf*
chickpeas + marble potatoes
feta vinaigrette

entrees + sides

geralds' famous fried chicken *gf, cd, nf*
seared blue catfish | old bay cream sauce *gf, cd, nf*
vinegar slaw *gf, df, nf*

stone ground grits | cheddar + butter *gf, cd, nf*
whipped mashed potato *gf, cd, nf*
richardson farms turkey braised greens *gf, df, nf*

corn muffins *cg, cd, nf*

dessert minis

mud pie shooters *cd, cg, nf*
caramelized peach crumble tart *cd, cg, nf*



lunch buffets

coffee + white lion tea | water + iced tea
day of week • 65 | non day of week • 70

saturday | italian

soup + salad

tomato + cannellini bean soup gf, df, nf

caesar salad
romaine + red oak
shaved pecorino + garlic croutons
house caesar dressing cg, cd, nf

caprese salad gf, cd, nf
local tomatoes + fresh mozzarella + basil
italian evoo

antipasti salad gf, cd, nf
salumi + roasted tomatoes + olives
provolone + pepperoncini + artichokes
grilled peppers + chickpeas

entrees + sides

lemon olive roasted chicken | puttanesca sauce gf, df, nf
market fish | citrus + capers gf, cd, nf

mushroom & pea paccheri pasta cg, cd, nf
local farmed vegetables + herb oil gf, v

lyon bakery focaccia bread

dessert minis

orange ricotta cannoli cg, cd, cn
tiramisu shooters cg, cd, cn

any day | salad bar • 62

chili + salad

national pastime chili gf, df, nf
cheddar + green onion + sour cream

cavolo nero salad
torn kale + radish + praline pecans
dried cranberries
orange thyme vinaigrette gf, df, nf

tomato cucumber salad cg, cd, nf
onion + feta
dill + olives + radish

red quinoa salad gf, v, nf
roasted vegetables + oregano vinaigrette

salad + fixings

chilled chicken + apple wood smoked bacon
baby spinach + arugula + kale + hydro bibb lettuce
local tomatoes + chopped egg + pickled carrots + radish
red wine vinaigrette gf, df, nf + creamy garlic vinaigrette gf, cd, nf
shrimp • 6 | flank steak • 7

lyon bakery parker house rolls cd, cg

dessert minis

jumbo chocolate chip cookies cg, cd, nf
lemon bars cg, cd, nf



box meal offerings

select 3 entrees per event; beverages not included
deconstructed grab and go cold lunches starting at \$55+;; beverages not included

tier one | lunch • 48 | dinner • 62

entrees

roast beef + cheddar on pretzel roll cg, cd, nf
roast beef + cheddar in roasted red pepper wrap

turkey + asiago on baguette cg, cd, nf
turkey + swiss on multigrain hero cg, cd, nf
turkey cobb salad gf, cd, nf

black forest ham + swiss on pumpernickel roll cg, cd, nf
ham + cheddar on pretzel roll cg, cd, nf
ham & turkey chef salad gf, cd, nf

corned beef + swiss on rye cg, cd, nf
italian combo on seeded baguette cg, cd, nf

chicken salad on croissant cg, cd, nf
chicken caesar salad cg, cd, nf
southwest chicken salad gf, cd, nf
tuna salad in tortilla

vegetables on ciabatta + mozzarella cg, cd, nf
grilled portobello on ciabatta + mozzarella cg, cd, nf
grilled vegetable + hummus + mozzarella in tortilla cg, cd, nf

gluten free sandwich selections available:
turkey + ham + chicken + veggie

side salad | included, select one per event

red bliss potato salad df, gf, nf
tri-color pasta salad df, cg, nf
macaroni salad cd, cg, nf
fruit salad df, gf, nf

boxed meal accompaniments | included

chocolate chip cookie cd, cg, nf
apple + bag of potato chips

tier two* | lunch • 50 | dinner • 64

entrees

southwest steak fajita + pepper jack panini cg, cd, nf

ham, bacon + brie on pretzel roll cg, cd, nf
ham & turkey chef salad gf, cd, nf
turkey cobb salad gf, cd, nf

sriracha shrimp + black bean wrap cg, df, nf
reuben panini cg, cd, nf
asian beef in tortilla cg, df, nf

chicken banh mi on multigrain roll cg, cd, nf
chicken fajita panini cg, cd, nf
pesto chicken + provolone panini cg, cd, nf
chicken + bacon club on ciabatta cg, cd, nf
chicken caesar salad cg, cd, nf
southwest chicken salad gf, cd, nf

*select gluten free and vegetarian options from tier one

beverage selections | priced per gallon

coffee + white lion™ tea	104
iced tea	96

beverage selections | priced individually

gold peak bottled teas + energy drinks	8
pepsi soft drinks & aquafina bottled waters	6.5

box lunch branding & packaging** | priced per box

logo labels (vendor printed or provided by group)	3
custom container requests	15

** our box lunches can be customized with your logo, requiring a 10 day advance order notice
** customer provided labels require receipt of labels 5 business days in advance



cocktails + beer + bar snacks

hosted package resort bar

liquor

grey goose + bacardi superior
knob creek + jack daniel's + johnny walker black
bombay sapphire + patron silver + crown royal
hennessey privilege vsop

wine

estancia "pinnacle range" chardonnay
l de lyeth cabernet sauvignon
beringer white zinfandel

beer

bud + bud lite
corona + yuengling + heineken
blue moon + sam adams
devil's backbone striped bass pale ale

first hour	33
second hour + third hour	13
fourth hour + fifth hour	10

hosted consumption bar | priced per drink

	deluxe	resort
cocktails	12.5	14.5
wine	14	16
craft beer	11.5	
beer (import/domestic)	10	
cordials	15	
o'doul's	9	
sodas/bottled water	6.50	
cash bar service	\$1000 minimum per bar	

hosted package deluxe bar

liquor

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

wine

j.w. morris chardonnay + j.w. morris merlot
sycamore lane cabernet sauvignon
beringer white zinfandel

beer

bud + bud lite
corona + yuengling + heineken
blue moon + sam adams
devil's backbone striped bass pale ale

first hour	32
second hour + third hour	11
fourth hour + fifth hour	8

on tap bar walls | pricing available on request
mule carts | pricing available on request

bar snacks • 60 | priced per jar

salt + vinegar chick peas
toasted edamame
chili lemon rounds
spicy pork rinds

batch cocktails • priced per batch – 60 servings

the ole' thymor 880
stoli + thyme syrup + plum bitters + la marca prosecco

sofia 980
stoli + blackberry puree + elderflower

out of the barrel 980
woodford + bitters + dehydrated orange

eight19 950
makers + gaylord infused honey + lemon

paloma fresca 880
herradura tequila + grapefruit soda water

caribbean millionaire 940
smith & cross rum + apricot liquor + orange curacao

coffee & cordials • 15 | 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

guest suite bottle pricing | available on request

all alcoholic beverage is serviced by a tips trained gaylord star
one (1) host bar provided for every 100 attendees – one (1) cash bar provided for every 150 attendees
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
gaylord national is the sole licensed purchaser and administrator of alcoholic beverages



champagne + white

champagnes + sparklings

segura viudas brut cava spain white fruits + citrus + light floral	53
mumm brut prestige chefs de caves napa california lemon blossom + spicy gingerbread	100
moët & chandon impérial champagne france fruity + dry	145
chandon étoile rosé california plum + nutmeg + delicate cocoa	115
moët & chandon rosé impérial champagne france red currant + rose + pepper	125

crisp whites

chateau ste. michelle riesling columbia valley washington acidic + white peach + apricot	60
salmon creek pinot grigio california melon + papaya + anise	53
brancott sauvignon blanc marlborough new zealand crisp citrus + floral + tropical	56
provenance vineyards sauvignon blanc napa california white grapefruit + pineapple + oak	65

structured whites

locations ca-4 white blend california delicate plum + nutmeg + cocoa <i>chardonnay – sauvignon blanc – viognier - roussane</i>	65
hess chardonnay shirttail creek monterey california lemon-lime + apple	70
sonoma cutrer chardonnay russian river california pear + honeycrisp + oak spice	90
j.w. morris chardonnay california vanilla + pear + butterscotch	56
estancia chardonnay monterey california honey + sweet vanilla + oak	75

reserve whites*

newton chardonnay sonoma county california peach + honeysuckle + subtle oak	95
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*case order applicable, based on availability

wine stewards are available for an additional \$225 fee
the sale and service of all alcoholic beverages is governed by maryland state liquor commission
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rosés

smoketree | california
guava + apricot + quince
zinfandel – grenache – mourvedre - syrah

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

locations f5 | france
honeysuckle + cantaloupe + dry minerals
100% grenache

lighter reds

mark west pinot noir | california
black cherry + cola + plum

locations or4 – pinot noir | oregon
cherry + pomegranate + rose

jlohr falcon's perch pinot noir monterey | california
bright cherry + blood orange + spice

acacia "carneros" pinot noir | california
bright raspberry + black pepper

clos du bois merlot north coast | california
black cherry + brown spice + toasty oak

j.w. morris merlot | california
berry + mocha + vanilla

heartier reds

estancia cabernet sauvignon paso robles | california
jam + chocolate + toasted oak

sycamore lane cabernet sauvignon | california
fresh cherry + sweet oak + herb

l de lyeth cabernet sauvignon sonoma | california
cherry + blueberry + cocoa

locations e4 red blend | spain
black currant + white pepper + tobacco
grenache – tempranillo – monastrell - carignan

layer cake red blend mendoza | argentina
ripe black fruit + spice + espresso
malbec – cabernet sauvignon – syrah – petit verdot

reserve reds*

newton cabernet sauvignon north coast | california
blackberry + cassis + cocoa

newton claret north coast | california
cherry + vibrant fruit + integrated oak
merlot – cabernet sauvignon – petit verdot – carignan - syrah

*case order applicable, based on availability

65

60

75

64

70

65

69

62

53

75

58

65

76

65

105

95

wine stewards are available for an additional \$225 fee
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reception packages

priced per your event guest guarantee – dinner package pricing available

chesapeake smokehouse • 125

walkaround

house smoked bluefish & rockfish gf, df, nf
capers + eggs + onions
sliced baguette cg, df, nf

corn fritters cg, cd, nf
red pepper remoulade gf, cd, nf

vegan cucumber salad gf, df, nf

smoked chicken wings gf, df, nf
mango habanero bbq sauce gf, df, nf

chesapeake action

oyster slider action station+
southern maryland slaw
aioli + sourdough roll

bloody mary oyster shooters gf, df, nf

jumbo lump crab cake action station+ cg, cd, nf
silver queen corn & red bell pepper salad gf, df, nf

smokehouse bbq

smoked brisket gf, df, nf
house made pickles gf, df, nf

boiled baby potatoes gf, df, nf
pork belly mac cg, cd, nf
braised greens gf, df, nf

dessert minis

strawberry shortcake shooters cg, cd, nf
chocolate & marshmallow fudge cake cg, cd, nf

ballpark • 102

walkaround

cobb shaker salad
garden greens shaker salad

buffalo chicken egg roll cg, cd, nf
blue cheese cg, cd, nf

old bay pretzel nuggets cg, df, nf
creamy chesapeake crab dip cg, cd, nf

hearty bites

b'more pit beef sliders cg, cd, nf
horseradish sauce

portobello slider cg, df, nf

pollock johnny's sausage cg, df, nf
house made kraut

build your own sweet potato ta-chos gf, df, nf
pulled pork + crispy onions + slaw

dessert minis

natty boh bread pudding cg, cd, nf
smith island cake cg, cd, nf

dc neighborhoods • 135

eastern market

fire fly goat cheese & roasted asparagus gf, cd, nf

market crudité display
cucumber yogurt dip gf, cd, nf
smoked tomato ranch gf, cd, nf
grain mustard vinaigrette gf, df, nf

sliced roseda farms sirloin gf, df, nf
caramelized onions

shaw

doro we't chicken stew gf, df, nf
vegan yellow lentil stew gf, df, nf
ethiopian flatbread cg, cd, nf

the wharf

maryland crab soup gf, df, nf
market fish tacos gf, df, nf

penn quarter

peking duck action station+ gf, df, nf
udon noodle salad cg, df, nf

capitol desserts

cherry blossom cupcakes cg, cd, nf
chocolate dipped patriotic pretzel rods
popped!republic capitol caramel & white house
cheddar

+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 \$150 preparation and labor charge



chilled

bourbon marinated chicken ^{gf, df, nf}
corn cake + mango chutney + micro cilantro

lobster gazpacho shooter ^{gf, df, nf}

citrus poached shrimp cocktail ^{gf, df, nf}
spicy house cocktail sauce

tomato mozzarella skewer ^{gf, cd, nf}
fresh mozzarella + local tomatoes + basil + balsamic

vegetable crudité shooters ^{gf, df, nf}
spicy yuzu aioli

local goat cheese & roasted pepper crostini ^{cg, cd, nf}

roasted tomato bruschetta ^{cg, cd, nf}
burrata + garlic toast

mini maine lobster roll ^{cg, cd, nf}

local crab salad & watermelon skewer ^{cd, cg, nf}

seared beef tenderloin ^{cg, cd, nf}
potato cake + foie gras + lingonberry glaze

yellow tail hamachi & pickled vegetable skewer ^{gf, df, nf}
edamame wasabi puree

hot

nashville hot chicken ^{cg, cd, nf}

petite maryland crab cake ^{cg, cd, nf}
old bay aioli

asparagus in phyllo ^{cd, cg, nf}
goat cheese

kale & vegetable dumpling ^{v, cg}
sweet soy

shrimp tempura ^{cd, cg, nf}
sweet chili

wild mushroom tart ^{cg, cd, nf}

bulgogi beef skewers ^{cg, df, nf}

duck confit croquette ^{cg, cd, cn}
potato + mushroom

chicken empanada ^{cg, cd, nf}
chipotle lime aioli

duroc pork belly lolli's ^{gf, df, nf}
black pepper maple glaze

hot

spicy korean steak taco ^{cg, df, nf}

crispy mac & cheese bites ^{cg, cd, nf}
spicy ketchup

chicken lemongrass pot sticker ^{cg, cd, nf}
cilantro ginger ponzu

lobster corn dog ^{cg, cd, nf}
grain mustard aioli

mini croque monsieur ^{cg, cd, nf}

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packaged pricing*

select 4 • 34 select 5 • 42 select 6 • 51

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



reception stations

+ chef attendance required

local oyster bar⁺ gf • 36

shucked local va + md oysters
crispy oysters bites + cabbage
spicy remoulade + spiked cocktail + mignonette
(based on 4 pieces per person)

mercado tacos^{cg} • 28

pulled beef barbacoa + al pastor pork
spicy chopped chicken
guacamole + crema + salsa roja
sour cabbage slaw + tortilla

maryland crab • 34

crab salad sliders + tomato + lettuce^{cd, cg}
broiled crab cakes + old bay aioli^{cd, cg}
house made chips
(based on 3 pcs total per person)

bombay • 28

chicken tikka + saffron basmati
curried potatoes + spicy pakoras
vegetable samosas + warm naan
cilantro tamarind chutney

dim sum^{cg} • 32

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

noodle bar⁺ cg • 27

ramen 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)

lobster mac • 30

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 • 28

garganelli^{cd, cg, nf}
bay scallops + shrimp + smoked mussels

cavatappi^{cd, cg, nf}
beef + pork + san marzano bolognese + rapini

fusilli^{cd, cg, nf}
grilled chicken + peas + local mushrooms + wine

orecchiette^{cd, cg, nf}
crushed tomatoes + spinach + chili flake + eggplant

roasted vegetable ravioli^{cd, cg, cn}
pesto cream

pasta enhancement

accompanying salad • 5

american wagyu top round of beef⁺ gf • 27

balsamic reduction + horseradish cream + potato rolls

black angus tenderloin⁺ gf • 31

horseradish sour cream + lyon bakery artisan rolls

true north salmon⁺ gf • 27

maple soy glaze + cucumber-pineapple relish^{cg}

roasted turkey breast⁺ gf • 24

dijon gravy + lyon bakery artisan rolls

brazilian churrascaria⁺ gf, df, nf • 25

chicken + feijoado bean stew^{gf, df, nf} + chimichurri^{gf, df, nf}
sausage • 5 | steak • 7

• • • • •

carving enhancements

accompanying vegetable • 4
accompanying starch • 6

+an additional \$225 labor charge applies based upon a maximum of two (2) hours
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge



reception stations

+ chef attendance required

sicilian focaccias select 2 • 24 | select 3 • 30

margherita ^{cd, cg, nf}
tomato + mozz

carne ^{cd, cg, nf}
pepperoni + salami + mozzarella + basil

new york ^{cd, cg, nf}
meatballs + mozzarella + crushed tomato

italian sausage ^{cd, cg, nf}
kalamata + caramelized onion + oregano

wild mushroom & fontina ^{cd, cg, cn}
parmesan cream + spinach + pesto

sliders select 2 • 26 | select 3 • 35

24 hour short rib ^{cd, cg, nf}
caramelized onions + cheddar

mango bbq chicken ^{df, cg, nf}
potato roll

house slaw ^{df, gf, nf}

pulled pork bbq ^{cd, cg, nf}
potato slammer

maryland crab cake ^{cd, cg, nf}
old bay aioli + brioche

house made chips

made to order churros ^{cn, cd, cg} • 22

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

taste of philippines • 32

pancit (stir fried rice noodles) ^{df, gf, nf}
lumpia (fried springroll) ^{cd, cg, nf}
chicken adobo ^{df, gf, nf} + garlic fried rice ^{df, gf, nf}
kinilaw (fish ceviche) ^{df, gf, nf}

sushi display • 30

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

upgraded sushi display • 40

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 • 30

signature gaylord s'mores ^{cd, cg}
mojito lime tart ^{cd, cn, gf}
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}

ice cream bar+ • 24

ice cream whoopee pies
seasonal ice creams + whoopee pies ^{cg, cd}

sundae bar + chocolate + vanilla + strawberry
assorted sundae toppings

antipasto • 29

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

mezzas • 25

hummus + tabbouleh + feta
falafel + marinated peppers
cucumber salad + tzatziki
pita chips + naan

local artisan cheeses • 26

cow + goat + sheep
water crackers + lavash + baguette

local market vegetables • 19

cucumber yogurt dip ^{gf, cd, nf}
smoked tomato ranch ^{gf, cd, nf}
grain mustard vinaigrette ^{gf, df, nf}

chips + dip • 21

warm maryland crab + artichoke dip ^{cg, cd, nf}
balsamic french onion dip ^{gf, cd, nf}
corn tortilla chips + sliced sourdough + house made chips

orders of fewer than twenty-five (25) guest
may be subject to an additional \$150 preparation and labor charge



starter | select one

chesapeake crab bisque gf, cd, nf

roasted butternut squash + apple soup gf, df, nf

richardson farms kale + quinoa salad gf, df, nf
grape tomatoes + watermelon radish
cauliflower hummus + sprouts
citrus tahini dressing gf, df, nf

spinach salad cg, df, nf
duck prosciutto + pickled red onion
roasted mcdowell's mushrooms + sliced egg
garlic crouton
balsamic vinaigrette gf, df, nf

baby arugula salad gf, cd, cn
daikon + shaved beets + whipped goat cheese
curried carrot puree + pistachio dust
basil lime vinaigrette

snap pea salad gf, cd, nf
pea shoots + watermelon radish + ricotta
grapefruit + black pepper
roasted garlic vinaigrette gf, df, nf

heirloom tomato & mozz carpaccio gf, cd, cn
pistachio pesto vinaigrette

lyon bakery focaccia panzanella cg, cd, cn
romaine + red oak + feta
cucumber + tomatoes + artichoke
basil lime vinaigrette

entrée | select one

served with locally sourced, in season vegetables

lemongrass ginger atlantic salmon cg, cd, nf 94
jasmine rice + pineapple cucumber relish
maple soy glaze

seared grouper gf, df, cn 92
stewed cannellini beans + sicilian pesto

roast chicken gf, cd, nf 87
marble potatoes + parsnip puree
bourbon-peach glaze

'vino rosso' chicken breast 89
forest mushroom risotto + red pepper puree

grilled filet gf, cd, nf 102
horseradish whipped potatoes
rosemary reduction

ny striploin gf, df, nf 105
fingerling potatoes + roasted 'roots' hash
merlot reduction

filet of beef + herb crusted seabass gf, cd, nf 115
garlic whipped potatoes
herb roasted tomato couli

wagyu loin + maryland crab cakes cg, cd, nf 119
charred corn risotto + duroc pork belly
grain mustard

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, cn
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* • 3
dessert trios • 5

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



dinner buffets

coffee + white lion tea | water + iced tea

my harbor • 130

soup + salad

crab & corn chowder gf, cd, nf
oyster crackers

chop salad station

cherry tomatoes + cucumbers + shredded carrots
garlic croutons + bacon bits
creamy roasted garlic vinaigrette gf, cd, nf

steamed mussels & clams gf, cd, nf
spanish chorizo + white wine

action + carving

seared to order maryland crab cakes+ cg, cd, nf
old bay remoulade

local bourbon brined duroc pork loin+ gf, df, nf
whole grain & dijon mustard mayonnaise
country style biscuits cg, cd, nf

entrees + sides

tenderloin | roast garlic reduction gf, df, nf

roasted marble potatoes | butter + chives gf, cd, nf
locally farmed seasonal vegetables gf, v, nf

lyon bakery parker house rolls

dessert minis

oreo lime tarts cd, cg, nf
boston cream pie minis cd, cg, nf
seasonal berry shortcake cd, cg, nf

little italy • 120

soup + salad

tomato basil bisque gf, cd, nf

focaccia + ciabatta

petite ravioli salad cg, cd, nf
charred asparagus + roasted tomatoes
kalamata olives

farmers market salad
mixed greens + cucumbers + tomatoes
carrots + radishes + croutons
balsamic vinaigrette gf, df, nf
herb buttermilk dressing cg, cd, nf

carving

herbed striploin+ gf, df, nf
balsamic cipollini reduction cg, cd, nf + sesame buns

entrees + sides

chicken piccata | lemon caper beurre blanc gf, cd, nf
slow braised short rib | red wine reduction gf, df, nf

caramelized onion & yukon gold potato puree gf, cd, nf
locally farmed vegetables gf, v, nf

lyon bakery parker house rolls

dessert minis

amaretto panna cotta gf, cd, nf
italian chocolate almond cake gf, cd, cn
cherry ricotta torte cg, cd, nf

the potomac • 108

starters

beet salad
red + yellow beets + mixed greens + frisee
crumbled goat cheese + pistachios
sherry yogurt dressing gf, cd, nf

heirloom tomato salad
watercress + shaved fennel + kalamata + tofu
green harissa gf, df, nf

garden greens
cherry tomato + red onion + olives
cucumbers + crouton
peppercorn ranch cg, cd, nf + balsamic vinaigrette gf, df, nf

entrees + sides

herbed flank | caramelized onion + peppercorn sauce gf, df, nf
grilled chicken breast | pan roasted mushrooms gf, df, nf

potato puree gf, cd, nf
locally farmed seasonal vegetables gf, v, nf

lyon bakery parker house rolls

dessert minis

passion fruit meringue tarts cd, cg, nf
french macarons cg, cd, cn

+an additional \$225 chef fee applies based upon a maximum of two (2) hours
orders of fewer than twenty-five (25) guest may be subject to an additional \$150 preparation and labor charge



service charge + taxes + fees

subject to change; current fees apply as detailed below:

- 25% taxable service charge applies to all food, beverage & fee based charges
- 6% sales tax applies to all food, non-alcoholic & fee based charges
- 9% sales tax applies to all alcohol beverage charges
- \$150 fee applies to serviced meals of less than twenty (25) guests
- \$150 fee applies to action stations ordered for less than twenty (25) guests
- \$150 fee applies for daily suite bar restocks; product charged as ordered in addition
- \$225 bartender fee applies per bar for 2 hours; \$75 per hour thereafter
- \$225 cashier fee applies per cashier for 2 hours; \$75 per hour thereafter
- \$225 chef fee for 2 hours; \$75 per hour thereafter
- \$150 pop up fee may apply for all functions added within 72 business hours
- \$150 pop up fee will apply to all suite events added within 5 business days
- \$100 re tray fee may apply for food relocation/re tray requests for later use
- \$8-\$20 per person fee for outdoor events
- \$1000 inclusive minimum per cash bar

prices subject to increase in the event costs of food, beverages, or other costs of operating supplies above our standard offerings may apply. gaylord national does not provide ticket collectors during meal functions. badge checking is the sole responsibility of the customer. safety services agents may be contracted for ticket collecting.

early setup

gaylord national reserves the right to charge additional labor fees for food functions where early set-up is required. early set-up is considered to be any event requested to be set and ready more than 15 minutes prior to the event start time. this includes, but is not limited to, security sweeps, décor deliveries and requests for assistance with placing individual items at your guests' seats. please contact your event manager for additional information and fee structures.

décor + vendors

props and décor not provided by a preferred partner of gaylord national will require a safety services agent to be present during load in & load out. a certificate of insurance is required to be submitted for all vendors prior to load in. psav is exclusive to rigging.

bars

per our maryland state beverage licensing, gaylord national will supply product and bartending labor for all events featuring alcoholic beverages. self-serve bars will not be permitted.

cash bars must generate sales of \$1000 (inclusive). the customer will be responsible for the difference of actual sales per bar. cash bar sales do not apply towards contracted f&b minimums. 1 cashier and 1 bartender suggested per every 150 guests on cash bars.

outside food & beverage

due to liability, legal restrictions and licensing, no outside food or beverage of any kind may be brought into the hotel. gaylord national is the only licensed authority to purchase, sell and serve liquor on the premises. gaylord national reserves the right to confiscate items brought in and/or assess fees in alignment with current banquet retail pricing.

expected + guarantee due dates

ten (10) business days prior to function date:

- hotel requires the customer to submit an expected (exp) number of guests for each scheduled event. the expected (exp) number of guests is reflected on the banquet event order. should the expected (exp) number fluctuate by more than 10% thereafter, the hotel reserves the right to increase per person pricing for those attendees by an additional 20%.

three (3) business days prior to function date:

- the final guaranteed (gtd) number of guests must be submitted by 9 a.m.. the guarantee (gtd) is reflected on the banquet event order. if the guarantee (gtd) is not received by the cut off date & time, the hotel will default to the expected (exp) number provided during the planning process or as stated above.
- the guarantee (gtd) becomes the minimum number of guests used in calculating food preparation and staffing needs. should the actual number of guests in attendance of the event exceed the guarantee (gtd), the customer will be charged for that number of total serviced guests.

banquet sets

for seated buffet and plated functions, the hotel will provide seating for three percent (3%) over the guarantee, with a maximum overset of fifty (50) people. food will be prepared for the guarantee, not the overset. oversets include linen, china, silver, glassware and reserved signage. preset courses are not provided for the overset;; however, are available for an additional per person cost. for set requests above and beyond 3%, additional labor fees apply.

special meals

special plated meal requests are due 72 business hours by 9am. and are included in the overall guarantee. additional required meals over and above the originally agreed upon amount are subject to additional per person fees. glatt kosher & halal meals require 5 days advance notice. kosher meals are available on china for an additional fee.

event cancellations

cancellations of events within 72 business hours will result in 100% of the product costs, service charges and taxes associated being used for billing purposes.

banquet agreement

to ensure food quality, buffet pricing is based on a maximum of three (3) hours or less. additional charges may apply for extending hours of service.

atrium + suite + outdoor guidelines

atrium, suite & outdoor events must conclude by 10pm and start no earlier than 7am. for evening events, weather calls will be made by 12 noon, day of event. for morning/lunch events, weather calls will be made by 5pm, day prior. gaylord reserves full decision making authority on severity of weather and relocation of events. temperatures below 60 degrees, in excess of 100 degrees, 30% chance of precipitation and/or winds in excess of twenty miles an hour shall be cause to hold the function indoors. disposables are used for all outdoor functions.

Gaylord National Exhibits Food & Beverage Pricing

FOR REFERENCE ONLY

ITEMS	COST	Qty	UofM	Sub total	25% svc chg	6% sales tax
Freshly Brewed Regular Coffee	\$ 104.00		gal			
Freshly Brewed Decaffeinated Coffee	\$ 104.00		gal			
White Lion Tea Selection	\$ 104.00		gal			
Soft Drinks	\$ 6.50		each			
Still Bottled Waters	\$ 6.50		each			
Bake Shop Specialties, Preserves, Butter	\$ 68.00		dzn			
Freshly Baked Cookies or Brownies	\$ 68.00		dzn			
Assorted Mini Cupcakes	\$ 68.00		dzn			
Haagen-Dazs Ice Cream Bars	\$ 7.00		each			
Popcorn Cart* (<i>each bag pops approx. 100 bags</i>)	\$ 500.00		bag			
Candy Jar Display (<i>approx. 100 portions</i>)	\$ 600.00		each			
5-Gallon Water bubbler (Power Required)	\$ 250.00		each			
5-Gallon Water bubbler Refill	\$ 75.00		each			
CQ Mango Mint Pineapple	\$ 225.00		container			
CQ Strawberry Basil	\$ 225.00		container			
CQ Lemon Cucumber	\$ 225.00		container			
CQ Black Raspberry Acai Jalapeno	\$ 225.00		container			

ITEMS	COST	Qty	UofM	Sub total	25% svc chg	9% sales tax
Domestic & Import Beer	\$10.00		drink			
Craft Beer	\$11.50		drink			
Deluxe Cocktails	\$12.50		drink			
Deluxe Wine - White	\$14.00		drink			
Deluxe Wine - Red	\$14.00		drink			

ITEMS	COST	Qty	UofM	Sub total	25% svc chg	6% sales tax
*Attendant / Bartender (<i>first 2 hours</i>)	\$225.00		each			
Attendant / Bartender (<i>additional for each hour or fraction thereafter</i>)	\$75.00		each			

(Ask your Catering Representative When this is Required)

ITEMS	COST	Qty	UofM	Sub total	25% svc chg	6% sales tax
Delivery Fee(s)	\$50.00					

****Please be aware there may be charges and fees associated with your order. For a full quote please reach out to gnexhibits@gaylordhotels.com or call 301-965-3710****