



HYATT REGENCY CRYSTAL CITY
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$53 per guest.

ARLINGTON MARKET - MONDAY

- Orange Juice and Pineapple Juice
- Sliced Cantaloupe, Blackberries, Pineapple
- Cranberry Orange Muffins, Croissants
- Traditional Steel Cut Oatmeal with Brown Sugar, Raisins, Dried Blueberries, and Candied Pecans
- Vegetable Hash
- Scrambled Eggs
- Maple Brown Sugar Go Oats
- Coffee, Decaffeinated Coffee & Tazo Tea
- Watermelon Mint Infused Water

\$48 Per Guest

ARLINGTON MARKET- WED & SUN

- Orange Juice and Grapefruit Juice
- Sliced Pineapple, Strawberries, and Sliced Cantaloupe
- Blueberry Muffins, Croissants
- Chia Seed Pudding, Toasted Coconut, Blueberries, Shaved Chocolate
- Scrambled Eggs, Breakfast Potatoes with Caramelized Onions
- Coffee, Decaffeinated Coffee & Tazo Tea
- Apple Lemon Infused Water

\$48 Per Guest

ARLINGTON MARKET - FRIDAY

ARLINGTON MARKET - TUES & SAT

- Orange Juice and Cranberry Juice
- Sliced Watermelon, Honeydew, and Seasonal Stone Fruit
- Multi Grain Croissants, Blackberry Danish
- Three Cheese Grits
- Build Your Own Breakfast Bowl:
Scrambled Egg, Crumbled Bacon, Sautéed Onions, Cheddar Cheese, Diced Potatoes, Mushrooms, Scallions
- Coffee, Decaffeinated Coffee & Tazo Tea
- Cucumber Infused Water

\$48 Per Guest

ARLINGTON MARKET - THURSDAY

- Orange Juice and Apple Juice
- Sliced Honeydew, Pineapple, Seasonal Apples
- Sour Cream Coffee Cake, Croissants
- Traditional Steel Cut Oatmeal with Brown Sugar, Raisins, Fresh Blueberries, and Sliced Almonds
- Egg Frittata: Spinach, Chicken Sausage, Shredded Mozzarella
- Coffee, Decaffeinated Coffee & Tazo Tea
- Pineapple Mint Infused Water

\$48 Per Guest

Orange Juice and Apple Juice
Sliced Honeydew, Pineapple, and Blueberries
Banana Nut Muffins, Croissants
Yogurt Parfaits, Blueberry Go Oats
Belgian Waffles
with Peach Compote, Macerated Berries, Whipped Cream, Butter, Warm Maple Syrup
Coffee, Decaffeinated Coffee & Tazo Tea
Peach Infused Water
\$48 <i>Per Guest</i>

Prices are subject to 26% taxable service charge and current Virginia sales tax of 6% and Arlington County meals tax of 4%.Fall / Winter- October 1, 2025 - March 31, 2026Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfasts and are intended for the full guarantee of the event.

<p>BUILD YOUR OWN BREAKFAST STREET TACOS</p> <p>Scrambled Eggs, Chorizo, Peppers, Onions, Cheddar and Cotijo Cheese, Sour Cream, Pico de Gallo, Guacamole, Green Onions, Sliced Jalapenos, Flour Tortillas</p> <p>\$15 <i>Per Guest</i></p>

<p>BUILD YOUR OWN YOGURT PARFAITS</p> <p>Vanilla Greek Yogurt, House Made Granola, Fresh Berries, Roasted Peaches, Candied Pecans, Roasted Almonds</p> <p>\$12 <i>Per Guest</i></p>

<p>SMOKED SALMON</p> <p>Assorted Bagels, Cream Cheese, Capers, Red Onion, Chopped Eggs</p> <p>\$15 <i>Per Guest</i></p>

<p>DONUT BAR</p> <p>Daily Selection of Donuts</p> <p>\$14 <i>Per Guest</i></p>
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<p>EUROPEAN DISPLAY</p> <p>Cured Meats – Prosciutto, Salami, Capicola Cheese – Brie, Manchego, Goat Cheese Sliced Baguettes and Crackers</p> <p>\$15 <i>Per Guest</i></p>

<p>CRISP BACON OR PORK SAUSAGE</p> <p>\$8 <i>Per Guest</i></p>
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SCRAMBLED CAGE FREE EGGS	SOUTHERN STYLE GRITS
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\$6 *Per Guest*

SCRAMBLED EGGS

\$6 *Per Guest*

GO OATS

\$10 *Per Guest*

\$2 *Per Additional Flavors*

LEMON COFFEE CAKE

\$7 *Per Guest*

with Cheddar Cheese and Chives

\$7 *Per Guest*

CRISPY BACON OR PORK SAUSAGE

\$8 *Per Guest*

BREAKFAST SANDWICHES

\$10 *Per Person*

PUMPKIN YOGURT COFFEE CAKE

\$7 *Per Guest*

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Breakfast of the Day Add-Ons

HARD BOILED EGGS

\$36 *Dozen*

BREAKFAST SANDWICHES

Burrito with Scrambled Egg, Chorizo, Piquillo Peppers, Pico de Gallo, Cotija Cheese | \$14 Per Sandwich

Canadian Bacon, Fried Egg, American Cheese on English Muffin | \$12 Per Sandwich

Egg White, Sautéed Spinach, Mozzarella on Brioche Bun | \$10 Per Sandwich

Scrambled Egg, Sausage, White Cheddar on Croissant | \$12 Per

Sandwich

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Plated Breakfasts

All Breakfasts include chilled juice, fresh bakeries, Coffee and Tazo Tea Selection

ALL AMERICAN BREAKFAST

Cage Free Scrambled Eggs, Planner's choice of Bacon or Pork Sausage, Crispy Leek Potatoes

\$38 Per Guest

STEAK AND EGGS

Petite Filet, Scrambled Egg, Roasted Potatoes

\$42 Per Guest

EGG WHITE FRITATTA- CHICKEN SAUSAGE, TOMATO CHUTNEY, LYONNAISE POTATOES

\$42 Per Guest

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$32 per guest. Break packages served for up to 1 hour.

LOCAL TREATS - MONDAY & FRIDAY

Mini Citrus Madeleines, Lemon Curd V

Zucchini Spice Coffee Cake

Gala Apples and Spiced Cider

Still, Sparkling, and Bubly Flavored Waters

Freshly Brewed Coffee, Tazo Tea Selection

\$26 Per Guest

TUESDAY & SATURDAY

Spanish Potato Tortilla

Sea Salt Lavash, Pico Crackers

Manchego Cheese, Marcano Almonds, and Fig Jam

Ham Croquettes, San Marzano Sauce

Still, Sparkling, and Bubly Flavored Waters

Freshly Brewed Coffee, Tazo Tea Selection

\$26 Per Guest

MEDITERRANEAN- WEDNESDAY & SUNDAY

- Sliced Prosciutto and Genoa Salami
- Manchego and Humboldt Fog Cheese
- Sliced Baguette and Focaccia Breads
- Mixed Olives
- Bonito Tuna, Potato, and Green Bean Salad
- Still, Sparkling, and Bubly Flavored Waters
- Freshly Brewed Coffee, Tazo Tea Selection

\$26 Per Guest

ENERGY BOOST- THURSDAY

- Greek Yogurt Fall Peach Parfait VGF
- Bananas and Peaches
- Sliced Pumpkin Yogurt Bread
- Still, Sparkling, and Bubly Flavored Waters
- Build Your Own Trail Mix
- Dried Apricots, Dried Cherries, Banana Chips, M&M’s, Pistachios, House Made Granola
- Freshly Brewed Coffee, Tazo Tea Selection

\$26 Per Guest

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Afternoon Break of the Day

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AFTERNOON TEA - MONDAY & FRIDAY

- Cucumber, Dill Cream Cheese, Pumpernickel Roll
- Dijon Chicken Salad, Spicy Sprouts, French Ficelle
- Black and White Petit Fours
- Tazo Teas and Mint Iced Tea

\$19 Per Guest

DIPS - TUESDAY & SATURDAY

- Hummus, Onion Dip, Fire Roasted Salsa
- Carrot Sticks, Celery Sticks
- Toasted Pita, Tortilla Chips, Ripple-Style Potato Chips

\$16 Per Guest

NUTS AND MORE - WEDNESDAY & SUNDAY

- Whole Almonds, Brazil Nuts, Pecans
- Almond Cookies
- Carrot Chips and Cucumber Chips with Lemon Avocado Dip
- Lemon Iced Tea

BERRIES AND BRIE - THURSDAY

- Fresh Strawberries with Cream Cheese Dip
- Mini Strawberry Chiffon Cupcakes
- Baked Brie, Toasted Baguettes
- Raspberry Lemonade

\$16*Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Assortment of Bagels- Plain, Cinnamon Raisin, and Everything | \$67 Per Dozen
with Cream Cheese, Butter, and Jams
- Today's Fresh Bakeries | \$67 Per Dozen
Muffins, Croissants & Danishes
- Assorted Scones | \$72 Per Dozen
- Bars Break | \$70 Per Dozen
Lemon Bars, Blondies, and Chocolate Brownies, Apple Caramel Bars (minimum one dozen each)
- Jumbo Homestyle Cookies | \$67 Per Dozen
Chocolate Chunk, Peanut Butter, Oatmeal Raisin

\$18*Per Guest*

SNACKS

- Freshly Popped Popcorn | \$7 Per Guest
- Build Your Own Trail Mix | \$16 Per Guest
Almonds, Pecans, Cashews, Banana Chips, Dried Cranberries, Pumpkin Seeds, M&Ms, Chocolate Covered Raisins
- Individual Bags of Snacks | \$6.5 Each
Assorted Vicki's Chips, Pretzels, and Popcorn
- Whole Hard Boiled Eggs | \$36 Per Dozen
- Seasonally Inspired Sliced Fruit | \$15 Per Guest
Cantaloupe, Honeydew, Pineapple
- Whole Market Fruits | \$5.5 Each
Seasonal Selection, Fully Ripened
- Individual Greek Yogurts | \$8 Each
- Assorted Candy Bars | \$48 Per Dozen
Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups
- Assorted Kind Bars | \$7 Each
- Ice Cream and Italian Ice | \$8 Each
Assorted Haagen Daz Bars

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Regular and Decaffeinated Coffee | \$120 Per Gallon

Hot Tazo Tea | \$120 Per Gallon

Flavored Iced Teas | \$85 Per Gallon
Pear-Thyme or Strawberry-Basil

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8 Each

Red Bull and Sugar-Free Red Bull | \$7 Each

Boylan's Natural Cane Sodas | \$8.5 Each

SPECIALTY BOTTLED BEVERAGES

Harney and Sons | \$8 Each
Organic Iced Teas and Lemonade

Assorted Naked Juices | \$8 Each

Starbucks Frappuccino Drinks | \$8 Each

STILL WATER & SPARKLING WATER

Still and Sparkling Waters, Flavored Bubly Waters | \$8 Each

HYDRATION STATION

Blackberry Lime Infused Water | \$65 Per Gallon

AND MORE

Ocean Spray Bottled Juices | \$6.50 Each
Orange, Apple & Cranberry

Chilled Juices | \$88 Gallon
Selection of Orange, Grapefruit, Tomato, Cranberry

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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount.

DAILY ESSENTIALS

Daily Breakfast Buffet

Beverages Served All Day
Freshly Brewed Regular and Decaffeinated Coffees, Selected Tazo Teas, Pepsi Soft Drinks, Still, Sparkling, and Bubly Flavored Waters, Regular and Sugar Free Red Bull

Afternoon Break of the Day

FULL DAY PACKAGE

Daily Breakfast Buffet

Beverages Served All Day

Lunch Buffet of the Day

Afternoon Break of the Day

\$155 Per Person

\$76 *Per Person*

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$75 per guest. Brewed beverages can be added to your lunch for \$2.50 per guest.

– MONDAY- THE POTOMAC

- Corn and Crab Chowder
- Mixed Green Salad, Crumbled Goat Cheese, Grape Tomatoes, Shaved Brussel Sprouts, Toasted Pumpkin Seeds, Lemon Dijon Vinaigrette
- Chopped Salad, Dice Tomato, Red Onion, Cucumber, Roasted Corn, Avocado Ranch
- Cornflake Crusted Chicken with Dill Ranch Sauce
- Maryland Pit Beef, Horseradish Cream, Brioche Rolls
- Crispy Brussel Sprouts with Pork Belly
- Loaded Potato Casserole, Bacon, Onions, Peppers, Bourbon Cheddar Sauce
- Cornbread Muffins, Honey Butter
- Mini Carrot Cake Cupcakes, Chocolate Crunch Torte

\$70 *Per Guest*

– WEDNESDAY & SUNDAY- CHINATOWN

- Ramen Chicken Noodle Soup
- Winter Greens, Spicy Sprouts, Wasabi Peas, Soy-Ginger Dressing and Crispy Noodles
- Cucumber Cilantro Salad, Red Peppers and Black Sesame Seeds

– TUESDAY & SATURDAY- THE PUEBLO

- Tortilla Soup, Tortilla Strips and Sour Cream
- Crisp Romaine, Ripe Tomatoes, Chick Peas, Piquillo Peppers, Spiced Chipotle Dressing
- Charred Green Bean Salad, Cojito Cheese, Roasted Corn
- Carne Asada Marinated with Grilled Limes
- Grilled Chicken Strips, Sauteed Peppers & Onions
- Warm Flour Tortillas
- Esquites
- Cojito Cheese, Guacamole, Sour Cream, Salsa Roja, Salsa Verde
- Chili Tomato Rice
- Spiced Apple Empanada Churros, Chipotle Chocolate Sauce

\$70 *Per Guest*

– THURSDAY- LITTLE ITALY

- Tuscan Kale Soup
- Romaine Hearts, Garlic Herb Croutons, Shaved Parmesan, Caesar Dressing
- Charred Radicchio, Baby Romaine, Artichoke, Salami, Pearlini Mozzarella, Pepperoncini, Piquillo Peppers, Grape Tomatoes,

Crispy Shrimp Siomai, Orange Ginger Sauce
.....
Crispy Chicken, Sesame Garlic
.....
Mongolian Beef, Scallions
.....
Sweet Jasmine Rice
.....
Charred Broccoli with Cashews
.....
Mango Mousse Cake, Vegan Tropical Verrine
.....

\$70*Per Guest*

Cipollini Onions, White Balsamic
.....
Toasted Rustic Breads
.....
Chicken Marsala, Wild Mushrooms, Roasted Pearl Onions
.....
Garlic Roasted Flank, Charred Baby Sweet Peppers
.....
Creamy Fingerling and Leek Potatoes
.....
Roasted Broccoli, Tomatoes, Garlic, Asiago Cheese
.....
Mini Crème Puffs, Mini Eclairs
.....

\$70*Per Guest*

– FRIDAY- MEDITERRANEAN

Italian Wedding Soup
.....
Greek Salad, Tomatoes, Red Onions, Feta Cheese, Olives, Vino Rojo Vinegar and Arbequina Olive Oil
.....
Seared Salmon, White Wine, Caper Butter Sauce
.....
Chicken Breast Puttenesca
.....
Mediterranean Cous Cous
.....
Black Truffle Cheese Sacchetti, Saffron Cream Sauce
.....
Raspberry Mascarpone Crumble Verrine, Mini Fruit Tarts
.....

\$70*Per Guest*

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Lunch of the Day Alternatives

It's more important than ever that your guests with special dietary needs are well cared for, too. These daily vegetarian and vegan selections will ensure their satisfactionSee pricing on Lunch of the Day

TUESDAY- CRIMINI MUSHROOM RAVIOLI, GARLIC SPINACH, FIRE ROASTED MARINARA

WEDNESDAY- GLUTEN FREE CHICKPEA CURRY, BASMATI RICE, BROCCOLI FLORETS

THURSDAY- VEGAN KALE AND MUSHROOM RAVIOLI,

SATURDAY- CAULIFLOWER KWARMA, SCALLIONS

GARLIC POMODORO SAUCE, BROCCOLI RABE

AND CILANTRO, GOLDEN RAISIN AND PINE NUT RICE

SUNDAY- EGGPLANT CURRY, JASMIN RICE, CUCUMBER RAITA

MONDAY - VEGETABLE EMPANADA, SAFFRON RICE, CHARRED ZUCCHINI, COJITO CHEESE, CILANTRO DIP

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Brewed beverages available at \$2.50 per guest additional charge.

LUNCH ONE

Arugula Shaved Parmesan, Sliced Radishes, White Balsamic Vinaigrette
.....
Herb Seared Chicken Breast, Sauteed Kale, Butternut Squash Puree, Pan Jus
.....
Cheesecake with Berry Sauce
.....

\$55 *Per Guest*

LUNCH TWO

Winter Greens, Radicchio, Crispy Mushrooms, Sliced Radishes, Balsamic Vinaigrette
.....
Braised Beef Short Rib, Potato Parsnip Puree, Roasted Asparagus, Ale Reduced Demi
.....
Guinness Chocolate Cake
.....

\$58 *Per Guest*

LUNCH THREE

Hearty Romaine Salas, Goat Cheese, Pistachio, Tomatoes, Lemon Dijon Dressing
.....
Grilled Bistro Filet, Creamy Mashed Potatoes, Haricot Verts, Green Peppercorn Sauce
.....
Chocolate Raspberry Mousse
.....

\$62 *Per Guest*

LUNCH FOUR

Broccoli Cheddar Soup
.....
Sustainable Salmon, Dill Citrus Sauce, Roasted Potatoes, Garlic Broccolini
.....
Vanilla Bourbon Mousse Cake
.....

\$60 *Per Guest*

LUNCH FIVE

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Creamy Ceaser Dressing
.....

Kale and Mushroom Ravioli, Saffron Cream Sauce, Shaved Parmesan, Sauteed Spinach

Flourless Chocolate Torte with Cranberry Compote

\$57 *Per Person*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

Crab Salad in Puff Pastry Cup

Roasted Tomato, Mozzarella, Micro Basil on Crostini

Chipotle Chicken BLT Cup with Herb Aioli

Sriracha Ahi Poke on Crispy Wonton

Chilled Korean Short Rib in Bao Bun

Smoked Salmon, Cream Cheese, Caper on Blini

Marble Potato, Crème Fraiche, Tabiko

Caprese Skewer, Tomato, Mozzarella, Basil, EVOO, Balsamic Glaze

Snow Pea Wrapped Tequila Shrimp on Skewer

\$8.5 *Per Piece*

WARM SELECTIONS

Korean Steak Taco

Peking Duck Ravioli, Sesame Garlic Dipping Sauce

Lamb Gyro with Tzatziki Sauce

Vegetable Spring Roll, Orange Ginger Dipping Sauce

Crab Cake with Spicy Remoulade

Mini Beef Wellington

Roasted Pork Spring Roll, Sweet Chili Sauce

Bacon Wrapped Braised Short Rib

Quinoa and Zucchini Fritter

Vegetable Spring Roll with Orange Ginger Sauce

Chorizo Empanada

Green Chili Arepas, Chipotle Aioli

French Onion Soup Boule

Vegetable Samosa with Cilantro Dip

\$8.5 *Per Piece*

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Reception Packages

TUSCA

- Roasted Asparagus, Shaved Olli Prosciutto, Lemon Essence
- Grilled Vegetable Antipasto
- Roasted McDowell Farms Mushroom Risotto, Truffle Oil
- Ditalini Pasta, Pancetta, Beef Bolognese
- Rustic Focaccia, Ciabatta Breads
- Olive Tapenade

\$42 Per Person

POTOMAC

- Southern Style Cole Slaw
- Chicken Tenders, Dill Ranch
- Old Bay Waffle Fries
- Crab Dip
- Heavy Seas Beer Dip
- Sliced Baguettes

\$46 Per Person

STREET TACOS

- Carne Asada, El Pastor, Chicken Tinga
- Corn and Flour Tortillas
- Guacamole, Pico de Gallo, Jalapenos, Cilantro, Cojito Cheese, Shaved Red Cabbage, Spicy Mayo
- Roasted Corn and Black Bean Salsa, Refried Beans, Chili Rice

\$40 Per Person

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

SUSHI

- Shrimp, Salmon, Yellow Fin Tuna, Smoked Eel, Squid, and California Rolls

CHILLED SEAFOOD DISPLAY

- Gulf Shrimp, Snow Crab Claws, Oysters on the Half Shell
- Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce

Pickled Ginger, Soy Sauce, and Wasabi, Edamame, and Seaweed Salad

\$8*Per Piece (100 minimum)*

ARTISINAL CHARCUTERIE DISPLAY

Olli Italian Meats with Assorted Mustards and Fig Jam

Marinated Vegetables to include Peppers, Long Stem Artichoke Hearts, Cipollini Onions, Assorted Olives, Roasted Asparagus, Zucchini, and Tomatoes

Crusty Italian Breads Spicy Mustard, Dijon Aioli

\$30*Per Guest*

SEASONAL CRUDITE

Baby Carrots, Cucumbers, Radishes, Baby Heirloom Tomato, Roasted Cipollini Onion, Tomato Hummus, Olive Tapenade, Roasted Pumpkin Seeds

\$19*Per Guest*

SLIDERS

Crab Cake with Spicy Remoulade

Pit Beef with Tiger Sauce

Fried Chicken with Dill Ranch and Pickle

\$29*Per Guest*

PASTA STATION

Penne Pasta, Vodka Sauce, Rock Shrimp, Roasted Tomatoes, Rapini

\$8*Per Piece (100 Minimim)*

ARTISINAL CHEESE SELECTION

Local Farm Crafted Cheese Selection served with Lavosh, Crackers, Dried Fruit, and Nuts

Chapel Country Creamery, MD, Chapelles and Talbot Reserve

Ash Goat Cheese, Cherry Glenn Cheese Goat Farm Shepherds Manor Creamery, MD

Tomae Meadow Creek Dairy VA

\$28*Per Guest*

DIM SUM

Shrimp Tempura, Char Sui Pork Bao Buns, Vegetable Spring Rolls, Chicken Lemongrass Potsticker

Soba Noodle Salad

Garlic Soy, Hot Asian Mustard, Sweet Chili Sauce

\$24*Per Guest*

DIPS STATION

Maryland Crab Dip, Heavy Seas Beer and Beef Cheddar Dip, Caramelized Onion Dip

Sliced Baguette, Ripple-Style Potato Chips, Tri-Color Tortilla Chips

\$17*Per Guest*

CRAB CAKE STATION

Grilled Corn and Avocado Salad

Watercress, Spinach, and Frisee Salad, Citrus Vinaigrette

Cavatappi Pasta, Pomodoro Sauce, Spinach
.....
Crimini and Portobello Mushroom Ravioli, San Marzano Marinara, Roasted Mushrooms
.....
Shaved Parmesan, Fresh Cracked Peper, Herb Foacaccia
.....
\$21 *per guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours.

TURKEY CARVING
Minimum 35 guests

Organic Turkey Breast with Fried Sage and Lemon Zest
.....
Spinach and Frisee Blend, Sliced Apples, Spiced Walnuts, and Honey Lemon Vinaigrette
.....
Leek and Parmesan Potatoes
.....
Cherry and Golden Raisin Chutney, Herb Dijon Jus
.....
Warm Potato Rolls
.....
\$21 *Per Guest*

BEEF CARVING
Minimum 45 Guests

Adler Wood Smoked Salt Loin of Beef
.....
Dijon Mustard Aioli, Blue Cheese Demi
.....
Iceberg Wedge Salad, Blue Cheese Crumbles, Shaved Radishes, Tomatoes, White Balsamic Vinaigrette
.....
Yukon Smashed Potatoes
.....
Crusty French Bread

Remoulade, Tartar Sauce, Lemon Wedges, Tabasco Sauce
.....
\$26 *per guest*

TENDERLOIN CARVING
Minimum 25 Guests

Oven Roasted Beef Tenderloin with Crispy Mushroom Confit
.....
Charred Baby Vegetables
.....
Buttered Potato Puree
.....
Horseradish Cream, Dijon Mustard
.....
Warm Rolls
.....
\$30 *Per Guest*

\$25 Per Guest

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest
- 3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

- Young Romaine Salad, Shaved Red Onions, Garlic Croutons, Caesar Dressing
- Iceberg Wedge, Bacon, Blue Cheese Crumbles, Baby Heirloom Tomatoes, Dill Ranch
- Spinach and Frisee, Dried Blueberries, Candied Pecans, Goat Cheese Crumbles, White Balsamic Vinaigrette
- Winter Greens, Red Grape Tomatoes, Sliced Radishes, Shaved Carrots, Citrus Vinaigrette

PLANNER'S CHOICE APPETIZER

- Mushroom Risotto, Parmesan Crisp, Herb Infused Pesto
- Chesapeake Crab Cake, Creamy Cheddar Ditalini Mac and Cheese, Remoulade
- Black Truffle Sacchetti, Lemon Cream
- Pork Belly Infused Butternut Squash Bisque

INDIVIDUAL GUESTS' CHOICE ENTREE

- FISH
 - Seared Sustainable Rockfish, Swiss Chard, Roasted Fingerling Potatoes, Kaffir Lime Beurre Blanc
 - Roasted Halibut, Roasted Baby Carrot, Corn Polenta, Butter Laced Demi
- CHICKEN*
 - Organic Chicken Breast, Pan Jus, Parsnip Puree, Haricot Vert
 - French Chicken Breast, Lemon Caper Sauce, Creamy Roasted Garlic Mashed Potatoes, Caramelized Shallot Sautéed Spinach
- BEEF*
 - Filet Mignon, Mushroom Risotto, Charred Asparagus, Shallot Demi
- VEGETARIAN
 - Mushroom Strudel, Red Pepper Sauce

PLANNER'S CHOICE DESSERT

Vanilla Bourbon Cake

Caramel Macchiato Petit Gateau

Flourless Chocolatine

Pumpkin Spice Cake

NOTE:
Minimum of 20 Guests Required.

\$108*Per Guest*

Prices are subject to 26% taxable service charge and current Virginia sales tax of 6% and Arlington County meals tax of 4%.Fall / Winter- October 1, 2025 - March 31, 2026Menu pricing may change based on availability and market conditions.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

DINNER ONE

Arugula, Shaved Parmesan, Sliced Radishes, Whit balsamic Vinaigrette

Herb Crusted Chicken Breast, Chardonnay Cream, Corn and Chive Polenta, Asparagus, Blistered Grape Tomato

Cheesecake with Berry Sauce

\$71*Per Guest*

DINNER TWO

Winter Greens, Radicchio, Crispy Mushrooms, Sliced Radishes, Balsamic Vinaigrette

Braised Short Rib, IPA Demi, Potato Parsnip Puree, Roasted Asparagus, Ale Reduced Demi

Guinness Chocolate Cake

\$78*Per Guest*

DINNER THREE

Broccoli Cheddar Soup

Sustainable Salmon, Dill Citrus Cream Sauce, Roasted Potatoes, Garlic Broccolini

Vanilla Bourbon Mousse Cake

\$78*Per Guest*

DINNER FOUR

Hearty Romaine Salad, Goat Cheese, Pistachio, Tomatoes, Lemon Dijon Dressing

Grilled Bistro Filet, Creamy Mashed Potatoes, Haricot Verts, Green Peppercorn Sauce

Chocolate Raspberry Mousse

\$82*Per Guest*

DINNER FIVE

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Creamy Ceaser Dressing

Kale and Mushroom Ravioli, Saffron Cream Sauce, Shaved Parmesan, Sauteed Spinach

Flourless Chocolate Torte with Cranberry Compote

\$73 *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

CAPITOL DINNER BUFFET

Butternut Squash Soup

Kale and Arugula Salad, Pumpkin Seeds, Dried Cranberries, White Balsamic

Hot House Tomato Salad, EVOO, Sea Salt, Local Virginia Feta Cheese

Guinness Blonde Infused Short Ribs, Drunken Cipollini Onions

Garlic and Lemon Infused Chicken, White Wine Caper Sauce

Roasted Winter Squash and Root Vegetables

Buttered Potato Puree

Vegan Chocolate Cake, Pumpkin Spice Cake Bite

\$78 *Per Guest*

PENNSYLVANIA AVENUE DINNER BUFFET

Winter Bean Soup

Grilled Asparagus, Sliced Radish, Crisp Pancetta

Spinach and Radicchio Salad, Shaved Parmesan, Fennel, Lemon Dijon Vinaigrette

Sliced Orange and Cranberry Flank Steak, Bourbon Glaze

Seared Salmon, Portobello and Pine Nut Fondue

Pan Roasted Chicken, Herb Jus

Roasted Butter Potatoes

Roasted Colorful Cauliflower

Corn Muffins with Maple Butter

Vegan Raspberry Dark Chocolate Verrine, Mini Apple Lattice Tarts

\$92 *Per Guest*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$52 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$52 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$52 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$52 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$52 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SEASONAL WINE FEATURE: CAROLINA WINE BRANDS

Santa Carolina is a premium Chilean wine brand, crafted with over 145 years of winemaking experience and producing an array of premium quality wines from their vineyards in Chile’s Maipo Valley. The winery is known for its wide range of red and white wines made from Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Carmenère and Merlot grapes. The winery has also become renowned for its innovative approach to winemaking, blending traditional techniques with modern technology to produce high quality wines that exemplify Chile's unique terroir. They also pride themselves on being certified sustainable, carbon neutral, and bottled in light weight glass.

Finca El Origin Reserve Unoaked Chardonnay, Argentina | \$58 Bottle
Notes of green apple, pear, citrus, and light, mineral-like aromas.

Santa Carolina Reserva Cabernet Sauvignon, Chile | \$58 Bottle
Tastes of cherry, blackberry, fig, green peppercorn, and baking spices

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco, Italy | \$56 Bottle
Fresh and lively mouthfeel with golden apples, pear, and honey

WHITES

Chateau Ste. Michelle Reisling, Columbia Valley, Washington State | \$54 Per Bottle

aromas

Crisp apple and white peach aromas, subtle mineral notes and elegant finish.

Whitehaven Sauvignon Blanc, Marlborough, New Zealand | \$58
Per Bottle

Vivacious citrus notes, lemongrass, and green apple accented by a crisp, long, clean finish.

Kendall Jackson, Vintner's Reserve Chardonnay, California | \$58
Per Bottle

Tropical and citrus fruit flavors with a hint of toasted oak and butter and a lingering finish.

Mer Soleil Reserve Chardonnay, Monterey County, California | \$62
Per Bottle

Hints of citrus with brown spice and honeysuckle, round and creamy clean finish.

REDS

Elouan Pinot Noir, Oregon | \$65 Per Bottle

Rich and well-balanced with bright cherry, plum pie, and cocoa notes leading to a lingering pepper finish.

Catena Vista Flores Malbec, Mendoza, Argentina | \$58 Per Bottle

Red and black fresh fruit flavors and sweet texture lend to the crisp, explosive floral aromatics and concentrated structure.

Rodney Strong Cabernet Sauvignon, Sonoma, California | \$66 Per Bottle

The delicious fruit is accompanied by black pepper notes, crushed violet, and cassia. The palate has medium tannins and lingering, spicy oak flavors and a velvety lush finish.

Daou Cabernet Sauvignon, Paso Robles, California | \$70 Per Bottle

A wine of complexity and depth with a purity of fruit and subtle layers of flavor and texture that harmonize and enhance. Black cherry, plum, and blackberry complemented by dark chocolate with an elegant finish.

Joel Gott Red Blend, Palisades, California | \$60 Per Bottle

Bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with the light sweetness of vanilla on the long, delicate finish.

ROSE

La Vielle Ferme, France | \$54 per bottle

Fresh, fruity and delicious with notes of red fruit and a fine bitterness on the finish.

2026Menu pricing may change based on availability and market conditions.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

SAGE MARGARITA

Don Julio Silver tequila and fresh lime juice with agave nectar and sage

\$16*Per Drink*

PALOMA FRESCA

Don Julio Silver tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

\$16*Per Drink*

PINEAPPLE BASIL COOLER

Diplomático Reserva Exclusiva rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

\$16*Per Drink*

SWEET ARNOLD

Diplomático Reserva Exclusiva rum and raspberry puree with iced tea and lemonade

\$16*Per Drink*

STRAWBERRY MULE

Ketel One vodka, muddled mint and strawberries with ginger beer

\$16*Per Drink*

ZERO PROOF COCKTAILS

Commonwealth Spritz- Fresh Orange & Lemon Juices, Sparkling Club Soda, Simple Syrup, Orange Twist | \$15 per drink

Late Flight Limeade- Middled Blackberries, Fresh Lime Juice, Sparkling Club Soda, Zesty Citrus Notes | \$15 per drink

Arlington - Sugar-free Lavender Syrup, Club Soda, Fresh Lemon Juice, Lemon & Lavender Garnish | \$15 per drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

One Hour \$22 Per person
Two Hour \$32 Per person
Each Additional Hour \$8 Per person
Each Additional 1/2 Hour \$5 Per person

PREMIUM BAR

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch

One Hour \$24 Per person
Two Hour \$35 Per person
Each Additional Hour \$10 Per person
Each Additional 1/2 Hour \$6 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

Signature Cocktails \$12
Premium Cocktails \$13
Super-Premium Cocktails \$14
Hand Crafted Cocktails \$16
Domestic Beer & Hard Seltzers \$8 <i>Bud Light, Miller Lite, White Claw, Athletic Brewing (Non-Alcoholic Beer)</i>
Premium, Craft, and Imported Beer \$9 <i>Corona Extra, Blue Moon, Sierra Nevada Pale Ale, Star Hill Golden Ale (Charlottesville, VA), Settle Down Easy IPA (Falls Church, VA), High Noon Vodka Seltzer</i>
Canvas Wines by Michael Mondavi \$11

One Hour \$22 Per person
Two Hour \$32 Per person
Each Additional Hour \$8 Per person
Each Additional 1/2 Hour \$5 Per person

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

One Hour \$27 Per person
Two Hour \$39 Per person
Each Additional Hour \$12 Per person
Each Additional 1/2 Hour \$7 Per person

GUEST PAY PER DRINK

A \$750 minimum is required. Includes full bar set ups. Credit card or Credit Card only

Premium Cocktails \$15
Super-Premium Cocktails \$16
Hand Crafted Cocktails \$17
Domestic Beer \$9
Premium, Craft, and Imported Beer \$10
Canvas Wines by Michael Mondavi \$12
Featured Seasonal, Select & Premium Wines \$13
Bottled Water, Soft Drinks, and Juices \$9
Fever Tree Tonic Water & Club Soda, Red Bull Regular and Sugar Free \$10

Featured Seasonal, Select & Premium Wines | \$12
.....
Bottled Water, Soft Drinks, and Juices | \$7
.....
Fever Tree Tonic Water & Club Soda, Red Bull Regular and Sugar
Free | \$8
.....

LABOR CHARGES

Bartender | \$150
Up to three hours
.....
Cocktail Servers/Tray Passers, each | \$150
Up to three hours
.....
Additional Hours for Bartenders or Servers, each, per hour | \$35
.....

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian