



HYATT REGENCY CRYSTAL CITY
MEETING & EVENT MENUS



Breakfast of the Day

3A 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 Apple Juice
- Sliced Honeydew, Strawberries, Clementines
- Blueberry Muffins, Lemon Breakfast Bread, and Croissants
- Steel Cut Oatmeal with Brown Sugar, Raisins, Fresh Blueberries, and Sliced Almonds
- Tortilla Espanola, French Silver Dollar Roll
- Coffee, Decaffeinated Coffee & Tazo Tea
- Lemon Lime Infused Water

\$48 Per Guest

ARLINGTON MARKET- WEDNESDAY & SUNDAY

- Orange Juice and Apple Juice
- Sliced Honeydew, Bananas, and Blueberries
- Mini Madelines, Chocolate Croissants, Croissants
- Steel Cut Oatmeal with Brown Sugar, Raisins, Fresh Blueberries, and Sliced Almonds
- Florentine Breakfast Strudel
- Coffee, Decaffeinated Coffee & Tazo Tea
- Cucumber Infused Water

\$48 Per Guest

ARLINGTON MARKET - FRIDAY

- Orange Juice and Apple Juice
- Sliced Honeydew, Raspberries, Strawberries

ARLINGTON MARKET - TUESDAY & SATURDAY

- Orange Juice and Grapefruit Juice
- Sliced Pineapple, Grapefruit Segments, and Blackberries
- Blueberry Banana Coffee Cake, Red Berry Muffins, Croissants
- Yogurt Parfait with Roasted Peaches and House-made Granola
- Breakfast Empanadas with Pico de Gallo
- Coffee, Decaffeinated Coffee & Tazo Tea
- Strawberry Mint Infused Water

\$48 Per Guest

ARLINGTON MARKET - THURSDAY

- Orange Juice and Grapefruit Juice
- Sliced Cantaloupe, Blueberries, and Raspberries
- Banana Nut Muffins, Blueberry Scones, Croissants
- Apple Cinnamon Go Oats
- Pork Empanada, Sofrito
- Coffee, Decaffeinated Coffee & Tazo Tea
- Lemon Infused Water

\$48 Per Guest

Lemon Poppyseed Muffins, Apple Turnovers, Croissants

Steel Cut Oatmeal with Brown Sugar, Raisins, Fresh Blueberries, and Sliced Almonds

Gruyere and Egg Crustless Souffle, Breakfast Salad

Coffee, Decaffeinated Coffee & Tazo Tea

Watermelon Mint Infused Water

\$48 *Per Guest*

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Breakfast of the Day Add-Ons

Elevate your Breakfast of the Day menu with these enhancements. Items must accompany the Breakfast of the Day and cannot be ordered alone (unless otherwise noted). Enhancements are ordered for the full guarantee.

CLASSIC ADD-ON

Scrambled Eggs with Chives and Roasted Potatoes with Sauteed Onions

\$12 *per guest*

VEGAN BREAKFAST BOWL

Scrambled "eggs" with roasted potatoes, crumbled "sausage," "mozzarella cheese," and scallions

\$12 *per guest*

FRITTATA

Spinach, Mushroom, and Egg Frittata with Chicken Sausage

\$12 *per guest*

SINGLE ADD-ONS

Oatmeal with Brown Sugar, Raisins, Blueberries, and Sliced Almonds | \$7 Per Guest

Go Oats- Apple Cinnamon, Blueberry, or Maple Brown Sugar | \$7 Per Guest

Build Your Own Yogurt Parfait | \$9 Per Guest
Greek Yogurt, Peach Compote, House made Granola, Sliced Almonds, Candied Pecans

ASC Smoked Salmon | \$13 Per Guest
Bagels, Cream Cheese, Capers, Red Onions, Tomatoes, Chopped Egg

Scrambled Eggs | \$8 Per Guest

Bacon or Sausage | \$9 Per Guest

Pork or Chicken
.....

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Breakfast Enhancements

Elevate your Breakfast or Break with these enhancements.

SANDWICHES AND WRAPS

Scrambled Egg, Sausage, and White Cheddar on Croissant | \$12 Each
.....

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

Canadian Bacon, Fried Egg, and American Cheese on English Muffin | \$12 Each
.....

Egg White, Sauteed Spinach, and Mozzarella on Ciabatta | \$10 Each
.....

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Plated Breakfasts

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

ALL AMERICAN BREAKFAST

Scrambled Cage-Free Eggs
.....

Planner's Choice of Bacon or Sausage
.....

Skillet Potatoes
.....

\$38*Per Guest*

CRUSTLESS SPINACH AND SWISS QUICHE

Smashed Marble Potatoes
.....

Breakfast Salad
.....

\$40*Per Guest*

STEAK AND EGGS

Roasted Red Potatoes
.....

Scrambled Cage-Free Eggs
.....

Petite Filet
.....

\$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 \$25 per guest. Break packages served for up to 1 hour.

CAKE & COFFEE - MONDAY & FRIDAY

- Coffee, Decaf, Tazo Tea Selection
- Warm Cinnamon Rolls
- Chocolate Hazelnut Mini Muffin
- Chocolate Croissants
- Bananas

\$20 *Per Guest*

MEDITERRANEAN- TUESDAY & SATURDAY

- Saint Andre and Mahon Cheeses
- Sliced Meats; Serrano, Chorizo, Salchichon
- Mini Breadsticks
- Sea Salt Crusted Lavosh
- Coffee, Decaf, Tazo Tea Selection

\$20 *Per Guest*

ENERGIZE - WEDNESDAY & SUNDAY

- Honey Vanilla and Honey Pistachio Energy Squares
- Strawberries with Cream Cheese Dip
- Nitro Vanilla Sweet Cream Cold Brew

\$20 *Per Guest*

MORNING TEA - THURSDAY

- Blueberry Scones and Mini Madelines
- Lemon Curd and Clotted Cream
- Tazo Teas

\$20 *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

\$20 *Per Guest*

HEALTH NUT- WEDNESDAY & SUNDAY

Whole Almonds, Brazil Nuts, Pecans

Carrot Sticks and Cucumber Sticks with Lemon Avocado Dip

Almond Cookies

Crunchy Quicos

Lemon Iced Tea

\$20 *Per Guest*

DIPS - TUESDAY & SATURDAY

Hummus, Onion Dip, Fire Roasted Salsa

Carrot Sticks, Celery Sticks

Toasted Pita, Tortilla Chips, Ripple-Style Potato Chips

Lemonade

\$20 *Per Guest*

BERRY BREAK - THURSDAY

Raspberries, Blackberries

Mini Strawberry Chiffon Cupcakes

Baked Brie, Toasted Baguettes

Raspberry Lemonade

\$20 *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, Butters, and Jams

Today's Fresh Bakeries | \$67 Per Dozen
Muffins, Croissants & Danishes

Almond Croissants | \$70 Per Dozen

Bars Break | \$73 Per Dozen
Lemon Bars, Blondies, and Chocolate Brownies (minimum one dozen each)

SNACKS

Mixed Nuts | \$52 Per Pound

Individual Bags of Snacks | \$78 Dozen
Assorted Route 11 Chips, Pretzels, and Popcorn

Seasonally Inspired Sliced Fruit | \$15 Per Guest
Cantaloupe, Honeydew, Pineapple

Whole Market Fruits | \$66 Per Dozen
Seasonal Selection, Fully Ripened

Assorted Kind Bars | \$84 Dozen

Jumbo Homestyle Cookies | \$67 Per Dozen
Chocolate Chunk, Peanut Butter, Oatmeal Raisin
.....
Crispy Marshmallow Bars | \$72 Per Dozen
Espresso Chocolate Chip, Strawberry, Vanilla Sprinkle
.....

Ice Cream and Frozen Fruit Bars | \$8 Each
Assorted Haagen Daas Bars and Fruit 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 | \$90 Per Gallon
Pear-Thyme or Strawberry-Basil
.....

STILL WATER & SPARKLING WATER

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

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$8 Each
.....
Boylan's Natural Cane Sodas | \$9 Each
.....

HYDRATION STATION

Blackberry Lime Infused Water | \$45 Per Gallon
.....

SPECIALTY BOTTLED BEVERAGES

Harney and Sons | \$9 Each
Organic Iced Teas and Lemonade
.....
Assorted Naked Juices | \$9 Each
.....
Starbucks Frappuccino Drinks | \$9 Each
.....

AND MORE

Ocean Spray Bottled Juices | \$6.50 Each
Orange, Apple & Cranberry
.....
Chilled Juices | \$22 Quart
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
- \$76** *Per Person*

FULL DAY PACKAGE

- 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
 - Lunch Buffet of the Day
- \$155** *Per Guest*

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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.

– MONDAY

- Spinach and Leek Soup
- Chop Salad
- Romaine, Tomatoes, Red Onion, Cucumber, Sliced Egg, Chickpeas, Chives, Lemon Dijon Dressing
- Charred Green Bean Salad - Roasted Garlic, Crispy Prosciutto
- Grilled Chicken Breast, Summer Tomato and Parsley Salad
- Bourbon Flank Steak, Caramelized Onions, Sweet Peppers
- Roasted White Potatoes, Mixed Herbs
- Crispy Broccoli, Baby Heirloom Tomatoes
- Strawberry Champagne Cupcake, Crispy Baklava

– TUESDAY & SATURDAY

- Chicken and Rice Soup, Lime Wedges, Scallions
- Avocado Tomato Salad, Red Onions, Cilantro, Lime Vinaigrette
- Romaine Lettuce, Black Beans, Tomatoes, Crispy Tortilla Strips, Avocado Lime Dressing
- Al Pastor Chicken, Caramelized Onions
- Beef Barbacoa
- Flour Tortillas
- Cojito Cheese, Guacamole, Sour Cream, Salsa Roja, Pico de Gallo
- Cilantro Lime Rice
- Churros with Chocolate Dip, Apple Empanada

\$70*Per Guest*

– WEDNESDAY & SUNDAY

- Vegetable Rice Noodle Soup
- Summer Greens, Mandarin Oranges, Red Pepper, Cabbage, Scallions, Sesame Dressing
- Cucumber Salad, Red Onions, Cilantro, Sweet Chili Vinaigrette
- Korean Fried Chicken
- Beef Gochujang, Sugar Snap Peas
- Vegetable Egg Rolls, Sweet Chili Sauce
- Sweet Jasmine Rice
- Lemon Passionfruit Mini Cheesecake and Raspberry Pistachio Mousse Bites

\$70*Per Guest*

– FRIDAY

- Onion Soup, Parmesan Black Pepper Grissini
- Dill Potato Salad
- Mixed Greens, Charred Corn, Tomatoes, Onions, White Balsamid Dressing
- Pulled Chicken, Dirty Sauce, Jalapeno Cheddar Bun
- Dry Rub Beef Brisket
- Sautéed Spinach, Roasted Garlic, Onion
- Carrot Cake Bites
- Mini Cookies & Cream Cheesecake

\$70*Per Guest*

\$70*Per Guest*

– THURSDAY

- Summer Minestrone
- Chopped Romaine, Shaved Parmesan, Garlic Croutons, Blistered Tomatoes, Castelvetrano Olives, Caesar Dressing
- Heirloom Baby Tomatoes, Mozzarella, Olive Oil, Aged Balsamic, Cracked Black Pepper, Micro Basil
- Kalamata Olive Rolls
- Crispy Skin Chicken Marsala, Baby Portobello Mushroom, Red Pearl Onion
- Herb Roasted Tri Tip, Green Peppercorn au Poivre
- Cheese Stuffed Rigatoni, Roasted Tomatoes, Goat Cheese, Chopped Basil, Olive Oil
- Charred Green Beans, Blistered Tomatoes
- Mini Cream Puffs, Lemon Blueberry Mousse Bite

\$70*Per Guest*

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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.

LUNCH ONE

Mixed Greens, Heirloom Cherry Tomato, Radish, Julienne Carrot, Balsamic Vinaigrette

Herb Seared Chicken Breast, Herb Jus, Roasted White Potatoes, French Beans

Flourless Chocolate Cake, Red Berry Compote

\$51 *Per Guest*

LUNCH TWO

Romaine, Shaved Parmesan, Roasted Cherry Tomato, Croutons, Caesar Dressing

Braised Short Rib, Bourbon BBQ Demi, Creamy Leek Potato, Charred Zucchini

Vanilla Bean Cheesecake, Fresh Berries

\$58 *Per Guest*

LUNCH THREE

Iceberg Wedge, Grape Tomato, Bacon, Blue Cheese Crumble, Red Onion, Ranch Dressing

Bistro Filet, Field Mushroom Demi, Garlic and Olive Oil Infused Potato Puree, Roasted Asparagus

Coconut Mango Shortbread

\$65 *Per Guest*

LUNCH FOUR

Spinach and Frisee, Blueberry, Pistachio, Crumbled Goat Cheese, White Balsamic Vinaigrette

Pan Seared Salmon, Lemon Buerre Blanc, Summer Corn Risotto, Wilted Greens

White Chocolate Lemon Blueberry Cake

\$58 *Per Guest*

LUNCH FIVE

San Marzano Tomato Soup

Fried Chicken Breast, Country Gravy, Horseradish Mashed Potato, Corn and Lima Bean Succotash

Red Berry Mascarpone Mousse

\$56 *Per Guest*

LUNCH SIX

Spring Scallion Chicken Rice Soup

Puttanesca White Fish, Corn Pudding, Zucchini and Yellow Squash Ratatouille

Chocolate Raspberry Mousse

\$55 *Per Guest*

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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 satisfaction

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

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

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

THURSDAY- VEGAN ROASTED VEGETABLE RAVIOLI, GARLIC POMODORO SAUCE, BROCCOLI RABE

SATURDAY- CAULIFLOWER KWARMA, SCALLIONS AND CILANTRO, GOLDEN RAISIN AND PINE NUT RICE

SUNDAY- EGGPLANT CURRY, JASMINE RICE, CUCUMBER RAITA

FRIDAY- VEGAN BOLOGNAISE, PENNE PASTA

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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

- Tuna Ahi Poke
- Black Sesame Cup
-
- Crab Salad
- Old Bay Aioli, Puff Cup
-
- Beef Tenderloin Crostini
- Horseradish Cream, Caramelized Onion
-
- Tomato Bruschetta
- Micro Basil
-
- Shrimp Louie

WARM SELECTIONS

- Mini Beef Wellington
-
- Carolina Pulled Pork on Cornbread Mini Muffin
-
- Chesapeake Crab Cake
- Remoulade
-
- Vegan Beef Fajita Style Quesadilla
-
- Mini French Onion Soup Boule
-
- Boursin and Spinach Stuffed Mushroom
-

Phyllo Cup
.....
Chicken Waldorf Salad
Puff Cup
.....
Marble Potato
Crème Fraiche, Tabiko, Dill
.....
Antipasto Skewer
Baby Mozzarella, Grape Tomato, Artichoke Heart, Basil
.....
\$8.50 *per Piece*

Korean Style Beef Bulgogi Spring Roll, Sesame Garlic Sauce
.....
Coconut Shrimp Skewer
.....
Lamb Gyro
Tzitziki
.....
Baby Spinach and Artichoke Wonton Crisp
.....
Crab Rangoon
Sweet Chili
.....
Vegetable Spring Roll
Orange Ginger Sauce
.....
Gruyere and Leek Tart
.....
\$8.5 *per Piece*

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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 AND SASHIMI (100 PIECE MINIMUM)

Shrimp, Salmon, Yellow Fin Tuna, Smoked Eel, Squid, and California Rolls
.....
Pickled Ginger, Soy Sauce, and Wasabi, Edamame, and Seaweed Salad
.....
\$10 *Per Piece*

CHILLED SEAFOOD DISPLAY (100 PIECE MINIMUM)

Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice
.....
Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce
.....
\$8.00 *Per Piece*

ARTISINAL CHARCUTERIE DISPLAY

Sopressata, Salami, Prosciutto, Mortadella
.....
Pickled Vegetables
.....
Crusty Italian Breads Spicy Mustard, Dijon Aioli
.....
\$30 *Per Guest*

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
.....

SEASONAL CRUDITE

Spectrum Cauliflower, Heirloom Cherry Tomato, Cucumbers, Baby Sweet Peppers, Celery Sticks, Carrot Sticks

.....

Hummus, Roasted Garlic Spinach Dip

.....

Sea Salt Lavosh, Wasa Crisps

.....

\$17 *Per Guest*

SOUTHERN BBQ STATION

Sweet BBQ Pulled Chicken

.....

Beef Brisket

.....

White Cheddar Mac and Cheese

.....

Creamy Micro Coleslaw

.....

Brioche Rolls, Pickled Red Cabbage, Sliced Jalapenos, Spicy Mustard, Crispy Onions

.....

\$22 *Per Guest*

LOCAL HANDMADE PASTA

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

.....

Cavatappi Pasta, Vegan Bolognese

.....

Fusilli Pasta, Roasted Mushrooms, San Marzano Marinara, Wilted Spinach

.....

Shaved Parmesan, Fresh Cracked Pepper, Herb Focaccia

.....

\$21 *Per Guest*

Tomae Meadow Creek Dairy VA

.....

\$28 *Per Guest*

DIM SUM

Chicken Teriyaki Potsticker, Shrimp Tempura, Vegetable Spring Roll, Kale and Vegetable Dumpling

.....

Asian Noodle Salad, Edamame

.....

Soy Garlic, Orange Ginger, Sweet Chili

.....

\$24 *Per Guest*

DIPS STATION

Onion Dip, Fire Roasted Salsa, Queso, Crab and Artichoke

.....

Toasted Baguettes, Tri Color Tortilla Chips, Ripple-Style Chips

.....

\$17 *Per Guest*

CRAB CAKE STATION

Grilled Corn and Avocado Salsa

.....

Watercress, Spinach, and Frisee Salad, Citrus Vinaigrette

.....

Remoulade, Tartar Sauce, Lemon Wedges

.....

\$26 *Per Guest*

2025. Menu pricing may change based on availability and market conditions.

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. All carving stations include an assortment of fresh rolls and butter.

SAGE ROASTED TURKEY BREAST

Spinach Salad – Strawberries, Candied Pecans, Crumbled Goat Cheese, Dark Balsamic Vinaigrette

Roasted Garlic and Parmesan Mashed Potatoes

Skillet Gravy

Yeast Rolls

\$21 Per Guest

ORA KING SALMON

Citrus Cream Sauce

Summer Greens, Julienne Carrots, Red Grape Tomatoes, Purple Ninja Radish, Lemon Basil Vinaigrette

Orzo Pilaf

Pumpernickel Dinner Roll

\$30 Per Guest

BOURBON BROWN SUGAR PORK LOIN

Mixed Baby Greens, Sweet Corn, Dried Cranberry, Sunflower Kernels, Crumbled Feta Cheese, White Balsamic Vinaigrette

Whipped Sweet Potatoes

Cornbread with Honey Butter

\$18 Per Guest

HERB AND SHALLOT RUBBED BEEF TENDERLOIN

Horseradish Cream, Port Demi

Chopped Iceberg Salad – Tomatoes, Shaved Red Onion, Blue Cheese Crumbles, Ranch Dressing

Wild Mushroom Risotto

Brioche Rolls

\$35 Per Guest

ROASTED TRI TIP

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Roasted Tomatoes, Creamy Peppercorn Dressing

Garlic Herb Marble Potatoes

Pan Jus, Country Mustard, Lime

Parker House Rolls

\$28 Per Guest

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Sweet Stations

MINI DESSERT BARS

\$15 *Per Guest*

MINI CHEESECAKE SQUARES

\$18 *Per Guest*

MINI CUPCAKES

\$72 *Per Dozen*

ITALIAN TREATS

\$16 *Per Guest*

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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

Sweet Corn Risotto, Shaved Parmesan
.....
Spinach and Frisee Salad, Strawberries, Candied Pecans,
Crumbled Goat Cheese, Lemon Basil Vinaigrette
.....
Herb Crusted Chicken Breast, Roasted Garlic and Tomato
Chutney, Corn and Chive Polenta, Asparagus, Blistered Grape
Tomato
.....
Caramel Chocolate Brownie Cake
.....
\$65 *Per Guest*

DINNER TWO

Chesapeake Crab Cake, Local Corn and Tomato Succotash, Spicy
Remoulade
.....
Mixed Greens, Grape Tomato, Cucumber, Watermelon Radish,
White Balsamic
.....
Braised Short Rib, IPA Demi, Parsnip Mashed Potato, French
Beans, Red Pearl Onions
.....
Flourless Chocolate Cake, Raspberries
.....
\$76 *Per Guest*

DINNER THREE

Wild Mushroom Bisque
.....
Hearts of Romaine, Shaved Parmesan, Garlic Crostini, Peppercorn
Dressing
.....
Roasted Salmon, Kaffir Lime Butter Sauce, Wild Rice Pilaf,
Charred Green Beans, Red Onion
.....

DINNER FOUR

Corn and Crab Manhattan
.....
Watercress and Spinach Salad, Blueberries, Crumbled Feta,
Pistachios, Red Balsamic
.....
Duo of Seared Chicken Breast, Herb Jus, Petit Filet, Herb Butter,
Parmesan Risotto, Charred Zucchini, Roasted Sweet Pepper
.....

Coconut Mango Shortbread, Mango Sauce

\$72 Per Guest

DINNER FIVE

Summer Gazpacho

Iceberg, Diced Tomato, Diced Cucumber, Red Onions, Shaved Manchego Cheese, Creamy Garlic Dressing

Herb Crusted Chicken Breast, Sofrito, Roasted Potatoes, Baby Carrots with Shallot Parsley Butter

Almond Amaretto Mousse, Poached Peach, Caramel Sauce

\$67 Per Guest

Vanilla Bean Cheesecake, Mixed Berry Compote

\$80 Per Guest

DINNER SIX

Vegan Mushroom Ravioli, Pesto Cream, Roasted Tomatoes

Baby Greens, Carrot Curls, Candy Stripe Beet, Balsamic

Herb Garlic Filet Mignon, Port Reduction, Cipollini Onion, Buttered Mashed Potatoes, Roasted Baby Vegetables

Yuzu Citrus White Chocolate Cake

\$89 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

Romaine Hearts, Shaved Parmesan, Garlic Crostini, Caesar Dressing

Arugula, Cucumber, Pinenuts, Shaved Parmesan, Citrus Vinaigrette

PLANNER'S CHOICE APPETIZER

Tomato Bisque, Basil Crème Fraiche

Roasted Vegetable and Goat Cheese Ravioli, Saffron Cream Sauce, Shaved Parmesan, Spring Chives

Chesapeake Crab Cake, Chili Lime Charred Corn Relish, Cilantro Aioli

INDIVIDUAL GUESTS' CHOICE ENTREE

FISH

-Seared Rockfish, Leek Vichyssoise -Herb Infused Halibut, Citrus Beurre Blanc

CHICKEN*

Sliced Heirloom Tomato and Mozzarella, Basil, Sea Salt, Aged Balsamic, Olive Oil, Cracked Black Pepper

Spinach, Frisee, Blueberries, Pistachio, Crumbled Goat Cheese, Red Balsamic

Seared Chicken Breast, Red Pearl Onions, Herb Veloute

BEEF*

-Grilled Filet Mignon, Wild Mushrooms, Red Wine Demi -Braised Short Rib, Bourbon Demi

VEGETARIAN

Mushroom Strudel, Saffron Cream Sauce

PLANNER'S CHOICE DESSERT

Pineapple Passionfruit Mousse Cake

Caramel Macchiato Petit Gateau

Raspberry Chocolate Mousse

Vegan Strawberry Shortcake

Bourbon Vanilla Cake

NOTE:

Minimum of 20 Guests Required.

\$120 *Per Guest*

Prices are subject to 26% taxable service charge and current Virginia sales tax of 6% and Arlington County meals tax of 4%.Spring / Summer- April 1 - September 30, 2025 Menu pricing may change based on availability and market conditions.

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

White Bean and Summer Vegetable Soup

Hearts of Romaine, Crispy Chickpea, Cucumbers, Shaved Parmesan, Lemon Vinaigrette

Arugula, Radicchio, Orzo Salad with Toasted Pine Nuts

Green Bean and Crispy Prosciutto Salad

Roasted Tri Tip, Port Reductions, Wild Mushrooms

PENNSYLVANIA AVENUE DINNER BUFFET

Sweet Corn and Potato Bisque

Mixed Greens, Citrus Segments, Pickled Red Onion, Crumbled Goat Cheese, White Balsamic

Baby Spinach, Avocado, Sweet Vidalia Onion, Cucumber, Red Balsamic

Grilled Asparagus Salad, Crispy Mushrooms, Herb Drizzle

Bourbon Glazed Flank Steak, Caramelized Pearl Onion

Seared Salmon, Lemon Dill Sauce

Herb Seared Chicken, Roasted Tomato Pesto Cream

Summer Vegetable Medley

Dinner Rolls

Roasted Garlic Mashed Potatoes

Cream Puff Assortment

Mango Passionfruit, Caramel Vanilla, Pistachio Chocolate, Double Raspberry, Vanilla Black Currant

\$80 *Per Guest*

Blackened Catfish, Spicy Cream Sauce

Roasted Chicken Drumsticks, Dirty Sauce

Gluten Free Spinach Fettuccine, Pesto Cream Sauce

Roasted Spaghetti Squash

Herb Rice Vermicelli

Dinner Rolls

Mini Dessert Bars; Salted Caramel Brownie, Rain Forest, Blueberry, Raspberry Almond

\$85 *Per Guest*

MONUMENTAL DINNER BUFFET

Chicken Noodle Soup

Summer Greens, Tomatoes, Cucumber, Dijon Vinaigrette

Cous Cous Salad, Grilled Zucchini, Roasted Tomatoes, Crumbled Feta, Fresh Herbs, Lemon Vinaigrette

Grape Tomato Salad, Mozzarella, Basil

Grilled Chicken, Roasted Corn and Poblano Cream

Chef's Choice White Fish, Olive Puttanesca

Charred Broccoli

Herb Roasted White Potatoes

Dinner Rolls

Petit Cheesecake Assortment; Traditional, Mocha, Berry, Chocolate

\$70 *Per Guest*

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Alternates

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

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

WEDNESDAY- VEGAN ROASTED VEGETABLE RAVIOLI, GARLIC POMODORO SAUCE, BROCCOLI RABE

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

THURSDAY- CAULIFLOWER KWARMA, SCALLIONS AND CILANTRO, GOLDEN RAISIN AND PINE NUT RICE

FRIDAY- VEGETABLE NAPOLEON, LAYERED ROASTED VEGETABLES, ROASTED RED PEPPER SAUCE,
CREAMY POLENTA

SATURDAY- EGGPLANT CURRY, JASMIN RICE, CUCUMBER RAITA

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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.

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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 aromas

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

WHITES

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

Featured Cocktails by Patron

BUTTERFLY PALOMA

Patron Silver shaken with Filthy paloma mix and lime juice. Topped with Fever-Tree Sparkling Pink Grapefruit

\$16

CLASSIC PATRON MARGARITA

Patron Silver shaken with Fever Tree classic margarita mix

\$16

PATRON SPICY MARGARITA

Patron Silver shaken with Thai chili syrup, Fever Tree classic margarita mix, and Scrappy's Fire Water Bitters

\$16

HYATT ESPRESSO MARTINI

Patron Resposado shaken with espresso cinnamon syrup, Fever Tree espresso martini mix, and cold brew coffee

\$16

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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*

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*

STRAWBERRY MULE

Ketel One vodka, muddled mint and strawberries with ginger beer

\$16 *Per Drink*

PALOMA FRESCA

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

\$16 *Per Drink*

SWEET ARNOLD

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

\$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- Muddled 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

SUPER-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 | \$18

Domestic Beer & Hard Seltzers | \$8
Bud Light, Miller Lite, White Claw, Athletic Brewing (Non-Alcoholic Beer)

Premium, Craft, and Imported Beer | \$9
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

Canvas Wines by Michael Mondavi | \$11

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

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

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 **V** Vegetarian