



HYATT
PLACE®

WELCOME TO A *different* PLACE®



meetings
AT HYATT PLACE®



Add *style & service* to your next meeting when you host it at Hyatt Place. Our *all-inclusive meeting package* includes a Hyatt Place Meeting Host dedicated to the success of your meeting, as well as a full day meeting room rental, audio/visual equipment and innovative food and beverage offerings. Have a more custom need in mind? *enjoy plenty of options* in everything from half day room rentals to a variety of food offerings.

HYATT PLACE WASHINGTON DC/NATIONAL MALL
400 East Street SW • Washington, DC, 20024 • 202 803 6110

HYATT PLACE ALL-INCLUSIVE *menu package*

Add style & service to your next meeting when you host it at Hyatt Place. Our *all-inclusive meeting package* includes a Hyatt Place Meeting Host dedicated to the *success* of your meeting, as well as a full day meeting room rental, audio/visual equipment & innovative food & beverage offerings.



AUDIO/VISUAL EQUIPMENT

Hyatt Place All-Inclusive Meetings include set-up to your specifications with our 72" conference tables & padded chairs, wired or wireless projectors & projection screen, 42" flat-panel HDTV, speakerphone*, 2 flip chart /easel combos, free Wi-Fi throughout the hotel & an executive briefcase with all essential meeting supplies.

*additional fees apply to non-local, outbound calls

GALLERY KITCHEN BREAKFAST

(public hotel guest breakfast in our Gallery Kitchen)

Complimentary Gallery Kitchen Breakfast, featuring freshly prepared Hot Breakfast items, Fresh Cut Mixed Fruit with seasonal berries, and more, available from 6:30 a.m. to 9:00 a.m. (Monday-Friday) & 7:00 a.m. to 10:00 a.m. (Saturday & Sunday) in our public Gallery Kitchen as a self-serve buffet for your guests.

A private Continental or Hot Breakfast can be served in the privacy of your meeting room for an additional fee: see attached Breakfast Menu for options.

MORNING BREAK

Freshly Brewed Coffee (Regular & Decaf) & assorted Tea. Served with Whole Fresh Fruit & Granola Bars, Sodas & Chilled Bottled Water.

LUNCH

Served in our Gallery Kitchen at the time of your choosing. Please select from the attached Menu options.

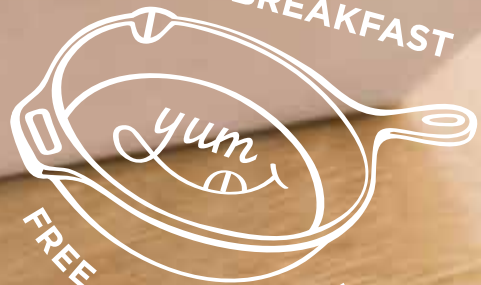
AFTERNOON BREAK

Freshly Brewed Coffee (Regular & Decaf) & assorted Tea. Served with Whole Fresh Fruit, assorted Sweet & Salty offerings, Chilled Bottled Water & Beverages.

The All-Inclusive Meeting Package also includes unlimited Bottled Water refills.
Please refer to page 14 and 15 for pricing

breakfast

GALLERY
KITCHEN BREAKFAST



FREE with your STAY!



breakfast

Whether it's cage-free eggs, premium protein, steel-cut oatmeal or *fresh* fruit, we know how *important* a good breakfast is to your meeting.

HYATT PLACE® GALLERY KITCHEN BREAKFAST

(public hotel guest breakfast in our Gallery Kitchen)

If you don't mind your meeting attendees jumping in line with our other hotel guests, let them enjoy our delicious "Build Your Own" self-serve breakfast in our Gallery Breakfast Kitchen.

Breakfast includes:

Build Your Own Breakfast Bowl Hot items

Build Your Own Greek Yogurt Parfait

Bowl Station with Cereal

Steel-Cut Oatmeal, Greek Vanilla Yogurt, Fresh Cut Mixed Fruit with Seasonal Berries & Toppings

Thick Sourdough & Multigrain Breads, Raisin Bread, English Muffins

Butter & Assorted Preserves

Variety of Juices

Freshly Brewed Coffee

(Regular & Decaf)

Assorted Tea

with Hot Water, Cut Lemons & Honey

CONTINENTAL BREAKFAST

(served in the privacy of your meeting room)

Perfect if you are looking for a light morning offering, served right in your meeting room.

Includes:

Assorted Breads

Sourdough, Multigrain, Raisin, English Muffins

Greek Vanilla Yogurt

Fresh Cut Mixed Fruit with Seasonal Berries

Granola

Dried Cranberries, Raisins, Brown Sugar, Dried Fruit, Almonds

Milk - 2%, Skim & Almond

Butter & Assorted Preserves

Apple Juice & Orange Juice

Freshly Brewed Coffee

(Regular & Decaf)

Assorted Tea

with Hot Water & Cut Lemons

Please refer to page 14 and 15 for pricing



breakfast continued...

SIGNATURE HOT BREAKFAST

(served in the privacy of your meeting room)

Looking for a satisfying hot breakfast served in the privacy of your meeting room? Then this is the option for you.

Includes:

Assorted Breads

Sourdough, Multigrain, Raisin, English Muffins

Fresh Cut Mixed Fruit with Seasonal Berries

Butter & Assorted Preserves

Apple Juice & Orange Juice

Freshly Brewed Coffee

(Regular & Decaf)

Assorted Tea

with Hot Water, Cut Lemons & Honey

Also includes the breakfast bowl offering served on the day of your meeting:

Tuesday

Southern Comfort — Cage-free Scrambled Eggs topped with Southern Skillet Potatoes, Sausage Gravy and Hot Sauce

Wednesday

Little Italy — Cage-Free Eggs topped with Roasted Parmesan Potatoes, All-Natural Sausage Links and Tomato Bruschetta

Thursday

California Dreamin' — Cage-Free Eggs topped with Ancient Grain & Kale Blend, All-Natural Bacon and Avocado Salsa

Friday

Burrito Build — Cage-Free Eggs topped with Roasted Corn & Black Bean, Oven-Roasted Sausage & Potatoes, Salsa and Lime Crema

Saturday, Sunday or Monday

All American — Cage-Free Eggs, All-Natural Bacon or Sausage and a Sweet Side of Pancakes or Waffles

lunch





market lunch

The Market Lunch Menu offers *delicious choices* sure to *satisfy* all your guests. (6-guest minimum)

SOUPS & GREENS

Please select two of the below for your group:

Tomato Basil Bisque

Ripe Tomatoes, Onions & Sweet Basil in rich Chicken Stock with a touch of Fresh Cream

Chicken Tortilla

Chicken, Roasted Corn & Poblano Peppers in a Zesty Tomato Broth, served with Black Bean & Corn Relish

Spinach Salad

Baby Spinach, Golden Raisins, Hard-boiled Eggs, Blueberries & Blackberries with Balsamic Vinaigrette Dressing on the side

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken Breast & Garlic Croutons with Creamy Parmesan Caesar Dressing on the side

SANDWICHES & WRAPS

Served with pickles & assorted premium chips.

Please select two for your group:

Turkey Club Sandwich

Roasted Turkey Breast, Basil Aioli, Bacon, Spinach, Roasted Red Pepper, served on Multigrain Bread

Quesadilla

Flour Tortilla, Grilled Chicken Breast or Pulled Pork, Fire Roasted Peppers & Onions, Monterey Jack & Cheddar Cheese, served with Black Bean & Corn Relish, Lime Crema, Avocado Hatch Salsa

Gourmet Grilled Three Cheese

Cheddar, Mozzarella & Monterey Jack Cheese

Pork Sliders

Slider Bun, Chipotle Mayo, Cole Slaw, BBQ Sauce

*Your choice of warm or cold sandwiches when buffet is served in the Gallery Kitchen

SWEETS

Freshly Baked Cookies


Chocolate Chunk & Reese's® Peanut Butter

BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Mist TWST, Mountain Dew

 Vegetarian  Gluten Free

Please refer to page 14 and 15 for pricing



executive lunch

For the larger crowd, the Executive Lunch Menu offers *plenty of choices* to help you ensure to leave every guest's mouth *watering*. (8 guest minimum)

APPS

Please select one for your group:

Chips & Dips

Tri-Colored Corn Tortilla Chips with Guacamole & Zesty Tomato Salsa

Flatbread Triangles

Warm Herb Flatbread, Avocado Hatch Salsa, Diced Chicken Breast, Pepper & Onion Mix, topped with Melted Monterey Jack Cheese & Sour Cream

Tour of Tuscany

Demi Baguette, Mozzarella Cheese Log, Prosciutto, Pepperoncini, Roasted Red Peppers, Tomato Bruschetta, Gherkins, Stuffed Cherry Peppers

SOUPS

Please select two for your group:

Tomato Basil Bisque

Ripe Tomatoes, Onions & Sweet Basil in Rich Chicken Stock with a touch of Fresh Cream

Chicken Tortilla

Chicken, Roasted Corn & Poblano Peppers in a Zesty Tomato Broth, served with Black Bean & Corn Salsa

GREENS

Please select two for your group:

Spinach Salad

Baby Spinach, Golden Raisins, Hard Boiled Eggs, Blueberries & Blackberries with Balsamic Vinaigrette Dressing on the side

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken Breast or Pulled Pork, Garlic Croutons with Creamy Parmesan Caesar Dressing on the side

Mediterranean Salad

Baby Spinach, Artichokes, Kalamata Olives, Red Onions, Pepperoncini, Mushrooms, Pepperoni, Fire Roasted Peppers, Garlic Croutons, with Balsamic Vinaigrette Dressing on the side

SANDWICHES & WRAPS

Served with pickles & assorted premium chips.

Please select two for your group:

Turkey Club Sandwich

Roasted Turkey Breast, Basil Aioli, Bacon, Spinach, Roasted Red Pepper, served on Multigrain Bread

Quesadilla

Flour Tortilla, Grilled Chicken Breast or Pulled Pork, Fire Roasted Peppers & Onions, Monterey Jack & Cheddar Cheese, served with Black Bean & Corn Relish, Lime Crema, Avocado Hatch Salsa

Gourmet Grilled Three Cheese

Cheddar, Mozzarella & Monterey Jack Cheese

Pork Sliders

Slider Bun, Chipotle Mayo, Cole Slaw, BBQ Sauce

SWEETS

New York Style Mini Cheesecake Bites


Assorted Gourmet Cupcakes

BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Mist TWST, Mountain Dew

 Vegetarian  Gluten Free

Please refer to page 14 and 15 for pricing



the deli

Let your guests make their favorite *salad* their *sandwich* or *sandwich* their *salad* with this *mix & match bar*. (10-guest minimum)

APPS

Please select one for your group:

Flatbread Triangles

Warm Herb Flatbread, Avocado Hatch Salsa, Diced Chicken Breast, Pepper & Onion Mix, topped with Melted Monterey Jack Cheese & Sour Cream

Korean Street Tacos

Floured Tortilla, Pulled Pork, Boom-Boom Sauce, Diced Red Onions, Crushed Peanuts, Monterey Jack Cheese, Hydro Bibb Lettuce, Black Bean Corn Relish, Lime Crema, Avocado Hatch Salsa

Tour of Tuscany

Demi Baguette, Mozzarella Cheese Log, Prosciutto, Pepperoncini, Roasted Red Peppers, Tomato Bruschetta, Gherkins, Stuffed Cherry Peppers

SALAD & SANDWICH BAR

Bowls & Bread

Bowls of Romaine/Spinach

Sourdough Bread

Multigrain Bread

Flour Tortilla

Brioche Bun

Proteins

Bacon Bits

Turkey

Ham

Pepperoni

Roast Beef

Pastrami

Cheeses

Cheddar

Swiss

Provolone

Fixings

Lettuce

Diced Tomatoes

Mushrooms

Pickles

Onions

Red Onions

Artichokes

Kalamata Olives

Pepperoncini

Dried Cranberries

Almonds

Garlic Flatbread Croutons

Dressings

Blue Cheese

Caesar

Balsamic Vinaigrette

Honey Mustard

SWEETS

Assorted Gourmet Cupcakes

Frozen Candy Bar Bites

OTHER

Premium Chips

Tri-Colored Tortilla Chips


BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Mist TWST,

Mountain Dew

 Vegetarian

Please refer to page 14 and 15 for pricing



the bbq

Give your guests *variety* and the *satisfaction* of lunch their way with this *build your own option*. (BBQ lunch). (8 guest minimum)

APPS

Please select one for your group:

Cheese Plate

Flatbread Triangles

Warm Herb Flatbread, Avocado Hatch Salsa, Diced Chicken Breast, Pepper & Onion Mix, topped with Melted Monterey Jack Cheese & Sour Cream

Korean Street Tacos

Floured Tortilla, Pulled Pork, Boom-Boom Sauce, Diced Red Onions, Crushed Peanuts, Monterey Jack Cheese, Hydro Bibb Lettuce, Black Bean Corn Relish, Lime Crema, Avocado Hatch Salsa

Tour of Tuscany

Demi Baguette, Mozzarella Cheese Log, Prosciutto, Pepperoncini, Roasted Red Peppers, Tomato Bruschetta, Gherkins, Stuffed Cherry Peppers

SANDWICH BAR

Served with pickles & assorted premium chips.

Stack it high with . . .

Proteins

Grilled Char Burgers

BBQ Pulled Pork

Tender Shredded Pork Shoulder tossed in a Tangy Sweet Baby Ray's® BBQ sauce

Grilled Chicken Breast

Breads

Brioche Buns

Flour Tortillas

Cheeses

Provolone

Swiss

Cheddar Cheese

Fixings

Lettuce

Diced Tomato

Sliced Red Onions

Assorted Condiments

Ketchup, Mayo, Mustard, Sliced Jalapeños & Guacamole

SIDES

Please select two for your group:

Roasted Redskin Potatoes

Redskin Potatoes seasoned with Fire Roasted Red Peppers & Onions

Potato Salad

Tender Cooked Diced Potatoes, Sweet Pickles, Crunchy Fresh Celery & Onions blended with a Rich Mayo Dressing

Coleslaw

Chopped Green Cabbage with Diced Onions, Carrots & Celery tossed in a Sweet Vinegar Dressing

Fresh Cut Mixed Fruit with Seasonal Berries

Mix of Fresh Pineapple, Oranges, Cantaloupe, Honeydew & Grapes

SWEETS

Freshly Baked Cookies

Chocolate Chunk & Reese's® Peanut Butter

New York Style Cheesecake Bites

Assorted Gourmet Cupcakes

BEVERAGES

Chilled Bottled Water

Assorted Pepsi® Beverages

Pepsi, Diet Pepsi, Mist TWST, Mountain Dew

Vegetarian

Please refer to page 14 and 15 for pricing

*light breaks
& receptions*





light breaks

Need a *refuel* for your meeting? Build a light afternoon break by selecting any items from the below list, *or maybe several*.

Choose from the following selections, each option is priced separately.

FRUIT & VEGGIE OPTIONS ♻️

- Assorted Yogurts
- Granola Bars
- Nutri-Grain® Bars
- Whole Fresh Fruit
- Vegetable Crudité
with Blue Cheese & Ranch Dressings
- Fresh Cut Mixed Fruit with Seasonal Berries
- Yogurt Parfait

SWEET & SALTY OPTIONS

- Mini Cheesecake Bites
- Assorted Gourmet Cupcakes
- Frozen Candy Bar Bites
- Chocolate Chunk Cookies
- Reese's® Peanut Butter Cookies
- Tri-Colored Corn Tortilla Chips & Zesty
Tomato Salsa ♻️
- Tomato Bruschetta ♻️
with Herb Flatbreads
- Popcorn
- Assorted Premium Chips

BEVERAGE OPTIONS

- Freshly Brewed Coffee
(Regular & Decaf)
- Assorted Tea
with Hot Water, Cut Lemons & Honey
- Chilled Bottled Water
- Assorted Pepsi® Beverages
Pepsi, Diet Pepsi, Mist TWST, Mountain Dew

UNLIMITED HALF DAY BEVERAGE BREAK

Extra thirsty? Our Unlimited Half Day Beverage Break gives you plenty to choose from. Including:

- Freshly Brewed Coffee
(Regular & Decaf)
- Assorted Tea
- Chilled Bottled Water & Assorted Pepsi®
Beverages
(4 hr unlimited refill)

♻️ Vegetarian

Please refer to page 14 and 15 for pricing



receptions

Hosting a reception with your meeting? Try one or several of our *delicious options* for guests to enjoy as they *mingle*.

Choose from the following selections, each option is priced separately.

COLD OPTIONS

Cheese Plate

Sliced Smoked Gouda, Provolone, Swiss & Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Red Peppers, Herb Flatbreads & Crackers

Tomato Bruschetta

Tomato, Garlic, Basil & Olive Oil Bruschetta, topped with Parmesan Cheese, served with Fire Roasted Red Peppers, Herb Flatbreads & Crackers

Hummus Flight Trio

Trio of Red Pepper, Roasted Garlic & Basil Pesto Hummus, served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbreads & Crackers

Ham & Cheese Crostini

With Honey Mustard Sauce

Chips & Dips

Tri-Colored Corn Tortilla Chips with Warm Queso & Zesty Tomato Salsa

Fresh Cut Mixed Fruit with Seasonal Berries

Celery & Carrot Crudité

with Blue Cheese & Ranch Dressings

HOT OPTIONS

Korean Street Tacos

Floured Tortilla, Pulled Pork, Boom-Boom Sauce, Diced Red Onions, Crushed Peanuts, Monterey Jack Cheese, Hydro Bibb Lettuce, Black Bean Corn Relish, Lime Crema, Avocado Hatch Salsa

Flatbread Triangles

Warm Herb Flatbread, Avocado Hatch Salsa, Diced Chicken Breast, Pepper & Onion Mix, topped with Melted Monterey Jack Cheese & Sour Cream

Quesadilla

Flour Tortilla, Grilled Chicken Breast or Pulled Pork, Fire Roasted Peppers & Onions, Monterey Jack & Cheddar Cheese, served with Black Bean & Corn Relish, Lime Crema, Avocado Hatch Salsa


SWEETS

New York Style Cheesecake Bites

Freshly Baked Cookies

Chocolate Chunk & Reese's® Peanut Butter

Assorted Gourmet Cupcakes

 Vegetarian

Please refer to page 14 and 15 for pricing

HYATT PLACE MEETING *menu pricing*

Use of audio/visual equipment & meeting rooms not included unless indicated below.
Prices shown do not include tax. Please know our purposeful service comes with no service charge.

ALL-INCLUSIVE MEETING PACKAGE

\$115 per person

Includes the Gallery Kitchen Breakfast featuring hot breakfast items & more, Market Menu Lunch, Morning & Afternoon Break as well as use of A/V equipment & full day meeting room rental. A Hyatt Place Meeting Host is also provided to ensure a successful meeting.

Upgrade your All-Inclusive Meeting Package with any of the below options:

Private Continental Breakfast	\$7 upcharge per person
Private "Build Your Own Bowl" Hot Breakfast	\$5 upcharge per person
Executive Lunch Menu	\$9 upcharge per person
The Deli Lunch Menu	\$5 upcharge per person
The BBQ Lunch Menu	\$5 upcharge per person
Custom Afternoon Break	Please refer to page 15 for pricing

If you are purchasing the All-Inclusive Meeting Package without booking hotel rooms for your attendees there will be an additional fee for the Gallery Kitchen Breakfast shown below in the Breakfast Menu.

BREAKFAST MENU

Gallery Kitchen Breakfast (public hotel guest breakfast in our Gallery Kitchen)	\$16 per person
Private Continental Breakfast	\$18 per person
Private "Build Your Own Bowl" Hot Breakfast	\$22 per person

MARKET LUNCH MENU

\$45 per person

Includes your choice of two Soups or Salads, two Sandwiches, Chips, Pickles & Freshly Baked Cookies, & served with a selection of Beverages.

EXECUTIVE LUNCH MENU

\$55 per person

Includes your choice of an Appetizer, two Soups, Salads, two Sandwiches, Chips, Pickles & Sweets, & served with a selection of Beverages.

BOXED LUNCH

\$22 per person

Includes your choice of a sandwich served with a bag of assorted Premium Chips, a Freshly Baked Cookie, & served with a selection of Beverages

Add an additional side for \$2 per person

THE DELI

\$35 per person

Includes your choice of an Appetizer, a mix & match Salad & Sandwich Bar, Chips & Sweets, & served with a selection of Beverages.

Add an additional side for \$2 per person

THE BBQ

\$35 per person

Includes your choice of an Appetizer, a build-your-own Sandwich Bar with variety of Hot Proteins, Breads, Cheeses & Fixings, two Sides, Chips, Pickles & Sweets, & served with a selection of Beverages.

menu pricing continued...

LIGHT AFTERNOON BREAKS & RECEPTIONS

Items priced per piece

Assorted Fruit Yogurt	\$5
Nutri-Grain® Bar	\$5
Granola Bar	\$5
Whole Fresh Fruit	\$5
Yogurt Parfait	\$5
Mini Cheesecake Bites	\$5
Gourmet Cupcake	\$5
Muffin	\$5
Candy Bar	\$5
Cinnamon Roll	\$5
Chocolate Chunk Cookie	\$5
Reese's® Peanut Butter Cookie	\$5
Bagel with Cream Cheese	\$5
Assorted Premium Chips	\$5
Turkey Melt Canapé	\$5
Ham & Cheese Crostini	\$5

Items priced per platter (serves 10)

Vegetable Crudité	\$45
Hummus Flight Trio	\$45
Fresh Cut Mixed Fruit	\$35
Cheese Plate	\$35
Tortilla Chips & Zesty Tomato Salsa	\$45
Tomato Bruschetta	\$35
Popcorn	\$35
*Build Your Own Nacho Bar	\$40
*Southwestern Chicken Quesadilla	\$45
*Flatbread Wedges	\$45
*Chips & Dips	\$40

BEVERAGES (serves 10)

Freshly Brewed Coffee (Regular & Decaf)	\$50
Assorted Tea with Hot Water, Cut Lemons & Honey	\$50
Chilled Bottled Water	\$5
Assorted Pepsi® Beverages	\$5
Unlimited Half Day Beverage Break (4 hr unlimited refill, serves 10)	\$90

ROOM RENTAL

Meeting Place 1	\$800 day \$400 half day
Meeting Place 2	\$800 day \$400 half day
Meeting Place 3	\$800 day \$400 half day
Meeting Place 4	\$800 day \$400 half day
Meeting Place 5	\$800 day \$400 half day

AUDIO VISUAL

LCD Projector	\$150
Screen	\$100
42" Flat-Panel TV	\$100
Speakerphone	\$100
Easel / Flipchart / Markers	\$25