



TYSONS CORNER CENTER  
HYATT WEDDING GUIDE



# Plated Experience

## SIGNATURE PLATED WEDDING EXPERIENCE

Based on 100 Guests Rental Fee: \$1,500 Reception: \$18,500 (*Starting \$185 Per Guest*) Total: \$20,000 *\*\*Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

### Inclusions

- Dedicated Hotel Event Manager and Professional Event Captain
- Complimentary Bartenders with One Bartender Per 100 Guests
- Standard Tables and Chivari Chairs
- Standard China, Flatware, and Glassware
- Standard Tablecloths and Napkins
- Dance Floor and Stage
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting for Up to 4 Guests\*
- Discounted Room Block
- Complimentary Regency Suite for Wedding Couple the Night of the Reception \*
- Two Room Upgrades at the Discounted Group Rate

### Cocktail Reception

- Three Butler Passed Hors D’oeuvres
- One Presentation for Crudit  and Fruit, or Artisanal Cheese and Charcuterie

### Beverage Service

- Five Hours Signature Hosted Bar
- Complimentary Champagne or Sparkling Apple Cider Toast
- Two Signature Cocktails
- One Alcohol Free Cocktail

### Dinner Reception

- 2-Course Plated Entree with Soup or Salad and Choice of Two Entrees

### Food and Beverage Minimum

Based Upon Date and Event Space

### Reception Package Pricing

Starting at \$185 per guest

### Bar Enhancement to Ultra-Premium

Additional \$18 per guest

Prices are subject to 26% taxable service charge and current Virginia sales tax of 6%.Menus and pricing valid March 28th through September 22nd, 2025Menu pricing and selections may change based on availability and market conditions.

# Buffet Experience

## SIGNATURE BUFFET WEDDING EXPERIENCE

Based on 100 Guests Rental Fee: \$1,500 Reception: \$20,300 (*Starting \$203 Per Guest*) Total: \$21,800 *\*\*Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

### Inclusions

- Dedicated Hotel Event Manager and Professional Event Captain
- Complimentary Bartenders with One Bartender Per 100 Guests
- Standard Tables and Chivari Chairs
- Standard China, Flatware, and Glassware
- Standard Tablecloths and Napkins
- Dance Floor and Stage
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting for Up to 4 Guests\*
- Discounted Room Block
- Complimentary Regency Suite for Wedding Couple the Night of the Reception \*
- Two Room Upgrades at the Discounted Group Rate

### Cocktail Reception

- Three Butler Passed Hors d’oeuvres
- One Presentation for Crudit  and Fruit, or Artisanal Cheese and Charcuterie

### Beverage Service

- Five Hours Signature Hosted Bar
- Complimentary Champagne or Sparkling Apple Cider Toast
- Two Signature Cocktails
- One Alcohol Free Cocktail

### Dinner Reception

- Choice of One Soup, One Salad, Three Proteins, and Two Sides

### Food and Beverage Minimum

Based Upon Date and Event Space

### Reception Package Pricing

Starting at \$198 per guest

### Bar Enhancement to Ultra-Premium

Additional \$18 per guest

Prices are subject to 26% taxable service charge and current Virginia sales tax of 6%.Menus and pricing valid March 28th through September 22nd, 2025Menu pricing and selections may change based on availability and market conditions.

## Signature Bar

### HOUSE LIQUORS

- Conciere American Vodka
- Conciere American Gin
- Conciere American Silver Rum
- Conciere American Silver Tequila
- Conciere American Bourbon
- Conciere American Whiskey
- Conciere American Scotch

### BOTTLED BEER AND CANNED SELTZER

- Monumental IPA
- Devils Backbone Vienna Lager
- Corona Extra
- Miller Lite
- Stella Artois
- White Claw and High Noon
- Alcohol Free Athletic Brewing

### HOUSE WINES

- Canvas Series Pinot Grigio
- Canvas Series Pinot Noir
- Canvas Series Blanc de Blancs Brut
- Seasonal Selections of Chardonnay and Cabernet Sauvignon

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## Ultra Premium Bar

### LIQUORS

- Ketel One Vodka
- Hendrick’s Gin
- Diplomatico Reserva Exclusiva Rum
- Don Julio Silver Tequila

### BOTTLED BEER AND CANNED SELTZER

- Monumental IPA
- Devils Backbone Vienna Lager
- Corona Extra
- Miller Lite

- Maker’s Mark Bourbon
- Crown Royal Canadian Whiskey
- Jameson Irish Whiskey
- Jack Daniels’s Tennessee Whiskey
- Johnnie Walker Black Scotch Whisky
- Del Maguey Vida Mezcal

- Stella Artois
- White Claw and High Noon
- Alcohol Free Athletic Brewing

WINES

- Whitehaven Sauvignon Blanc
- Kendall Jackson Chardonnay
- Rodney Strong Cabernet Sauvignon
- Joel Gott Red Blend
- Mionetto Avantgarde Prosecco and Seasonal Selections

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Plated Dinner

FIRST COURSE

- Carrot and Honey Soup  
*Spiced with Ginger and Citrus Scented Creme Fraiche*
- Iceberg Wedge  
*with Cave Aged Blue Cheese, All-Natural Bacon, Heirloom Cherry Tomatoes, and Buttermilk Ranch Dressing*
- Aromatic Mixed Greens  
*with Pomegranate, Roasted Tomatoes, Cucumber, Crisp Wonton Skins and Sweet Curry Vinaigrette*
- Garden Greens  
*with Crumble Goat Cheese, Candied Walnuts, and Roasted Pears*

SECOND COURSE

- Roasted Wild Mushroom Filled Strudel **V** | \$83.00 Per Dish  
*with Mozzarella Cheese Wrapped in Flaky Phyllo*
- Gluten Free Garden Vegetable Ravioli **VGN GF** | \$84.00 Per Dish  
*with Mushrooms, Peppers and Onions, and Herb Infused Marinara Sauce and Fried Basil*
- Pan Seared Chicken Breast | \$86.00 Per Dish  
*with Pesto Orzo Pasta, Carrots, and Cabernet Sauce*
- Roasted Chicken | \$87.00 Per Dish  
*with Pancetta, Onions, Mushrooms, Mashed Potatoes, and Carrots*

*with Apple-Balsamic Vinaigrette*

.....

Garden Mesclun

*with Cucumbers, Tomatoes, Tinker Bell Peppers, Grana Padano,*

*and Dark Balsamic Vinaigrette*

.....

Maple Glazed Salmon | \$89.00 Per Dish

*with Celeriac Puree, Brussel Sprout, Bacon, and Chestnut with*

*Garlic Herb Oil*

.....

Pan Seared Sustainably Certified Salmon | \$90.00 Per Dish

*with Butternut Squash Puree, Bacon, Mushrooms, and Potatoes*

.....

Fire and Spiced Filet Mignon | \$98.00 Per Dish

*with Garlic Mashed Potatoes, Asparagus, Vine Tomato, and*

*Merlot Demi-Glace*

.....

Local Crab Cake | \$99.00 Per Dish

*with Cauliflower Puree, Fire Roasted Corn & Edamame, with*

*Fennel and Chives*

.....

Boneless Sous Vide Beef Short Rib Bourguignon | \$99.00 Per Dish

*with Parsnip Puree, Asparagus, and Vine Tomatoes with a*

*Vermouth Sauce*

.....

THIRD COURSE

Gianduja Chocolate Tartlet

*with Bitter Orange Sauce*

.....

Lemon Meringue Tartlet

*with Candied Ginger and Tart Cherries*

.....

Trilogy Chocolate Cake

*with Assorted Berries and Raspberry Coulis*

.....

Apple Tartlet

*with Bourbon Caramel Sauce*

.....

Coconut and Mango Shortbread

*with Exotic Fruit Compote, Candied Ginger and Mango Sauce*

.....

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Dinner Buffet

BARREL & BUSHEL

Roasted Tomato Soup with Crusty Bread

.....

FALL HARVEST

Creamy Parsnip Soup with Roasted Garlic

.....

BLT Salad with Savoy Kale, Romaine, Smoked Bacon, Heirloom Cherry Tomato, Pecorino, and Creamy Goddess Dressing

Garden Greens with Figs, Strawberries, Toasted Nuts, and Local Apex Honey Vinaigrette

Crispy Buttermilk Fried Chicken with House Made Pickles

Apple Maple Glazed Salmon with Toasted Pine Nuts and Lemon

Pan Seared Strip Steak with Charred Smoked Rub and Oregano Pistou\*

Ancient Grains Pilaf (Red Quinoa, Buckwheat and Basmati Rice)

Fire Roasted Vegetables

Caramel Pecan Brownie

**\$101.00***Per Person*

Baby Arugula with Parmesan Cheese, Pears, Toasted Walnut, and Honey Lemon Vinaigrette

Roasted Vegetable Salad with Fall Root Vegetables, Onion, Feta and Balsamic Dressing

Lemon and Herb Slow Roasted Chicken with Dijon Mustard Sauce

Grilled Flank Steak with Mushroom, Sweet Onion, and Charred Baby Peppers

Maple Cajun Mahi-Mahi with Caramelized Cabbage and Onion with Lemon Dill Cream Sauce

Sautéed Swiss Chard with Roasted Garlic Oil

Creamy Sweet Potato with Ginger and Cinnamon

Opera Strip with Espresso Almond Sponge and Coffee Butter Cream

**\$101.00***Per Person*

BRAISED

Cream of Mushroom Soup, Crème Fraiche, and Chive

Garden Green with Granny Smith Apple, Cranberries, Toasted Nuts, Goat Cheese, and Apple Cider Vinaigrette

Baked Potato Salad with Smoked Bacon, Shredded Cheddar, Green Onion, and Sour Cream

24 Hour Sous Vide Boneless Beef Short Ribs with Classic Bordelaise

Slow Poached Salmon with Whole Grain Mustard Sauce

Dark Meat Chicken Stewed with Olive, Lemon, and Garlic

Braised Kale with Onion, Pancetta, and Tomato

Slow Cooked Polenta with Mascarpone Cheese and Mushroom Medley

Irish Chocolate Cake with Guinness Chocolate Sponge, Dark Chocolate Ganache, and Seasonal Berries

**\$104.00***Per Person*

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# Plated Breakfast

## PLATED BREAKFAST

All Plated Breakfasts include Chilled Juice, Freshly Baked Pastries, Seasonal Breakfast Parfait, Coffee and Tea Selection

Egg Strata | \$44.00 Per Dish  
*Savory Egg Custard Blended with Gruyere Cheese and Lemon Zest. Served with our Signature Breakfast Potatoes and Pistou Marinated and Roasted Tomato*

Crustless Quiche | \$45.00 Per Dish  
*Sauteed Spinach with a Blend of Swiss and Monterey Jack Cheeses. Served with our Signature Breakfast Potatoes and Herb Roasted Tomato*

From the Griddle | \$45.00 Per Dish  
*Buttermilk Pancakes with Amber Maple Syrup and Cinnamon Apple Oatmeal Croquette Planner's choice of Smoked All-Natural Bacon, Breakfast Chicken Sausage, or Virginia Ham*

The All American | \$48.00 Per Dish  
*Freshly Scrambled Cage Free Eggs with Planner's Choice of Smoked All-Natural Bacon, Breakfast Chicken Sausage, or Virginia Ham Served with our Signature Breakfast Potatoes and Herb Broiled Tomato*

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# Breakfast Buffet

## VIENNA

- Selection of Chilled Juices
  - Whole and Fresh Diced Fruit
  - Chef's Choice of Breakfast Parfait
  - Freshly Scrambled Cage Free Eggs
  - All Natural Pecan Wood Smoked
  - Buttermilk Pancake with Bourbon Maple Syrup
  - Homestyle Breakfast Potatoes with Bell Peppers and Sweet Onions
  - Assorted Breakfast Pastries from the Bakery
- \$56.00** Per Person

## MCLEAN

- Selection of Chilled Juices
  - Local and Seasonally Inspired Whole and Diced Fruit
  - Seasonally Inspired Breakfast Parfait
  - Freshly Scrambled Cage Free Eggs with White Cheddar Cheese
  - All Natural Apple Wood Smoked Bacon
  - Belgian Waffle with Vanilla Infused Maple Syrup
  - Breakfast Potatoes Sautéed with Seasonal Vegetables
  - Freshly Baked Croissant, Muffins, and Seasonal Specialty
- \$60.00** Per Person



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# Hors D'Oeuvres

## HORS D'OEURVES

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 15 pieces per selection.

## COOL SELECTIONS

- Black Pepper Pate with Dijon and Cornichon on Brioche | \$8.50  
Per Piece
- Herbed Goat Cheese Stuffed Peppadew Peppers | \$8.50 Per Piece
- California Rolls with Soy Dipping Sauce | \$8.50 Per Piece
- Smoked Salmon, Cucumber and Dill Cream on Rye Toast | \$8.50  
Per Piece
- Cave Aged Blue Cheese Filled Black Figs with Sugared Pecans |  
\$8.50 Per Piece
- Spiced Beef Loin with Red Onion Marmalade | \$8.50 Per Piece
- Caribbean Curried Chicken and Mango Tartlet with Cilantro |  
\$8.50 Per Piece
- Bruschetta with Boursin Cheese and Marinated Tomatoes | \$9.00  
Per Piece
- Pepper Tuna Tataki Lollipops with Asian Dipping Sauce | \$9.00  
Per Piece
- Crisp Crab Tacos with Cilantro and Lime | \$9.00 Per Piece

## WARM SELECTIONS

- Maryland Style Crab Cakes with Old Bay Aioli | \$8.50 Per Piece

Ginger Chicken Meatball with Asian Dipping Sauce | \$8.50 Per Piece

Chicken Tinga Tacos with Guajillo | \$8.50 Per Piece

Beef Yakitori Glazed with Mirin | \$8.50 Per Piece

Indian Spiced Chicken Triangles with Fiery Harissa Sauce | \$8.50 Per Piece

Lamb Kofta Meatball with Mint Tzaziki | \$8.50 Per Piece

Crisp Vegetable Spring Roll with Sweet Chili Sauce | \$8.50 Per Piece

Vegan Vegetable Samosa with Mango Chutney | \$8.50 Per Piece

Salvadorian Bean and Cheese Pupusa with Roasted Salsa | \$8.50 Per Piece

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## Presentation Displays

PRESENTATION DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

### CRUDITÉ & FRUIT SPREAD

Crisp Carrots, Celery, Broccoli, Cauliflower, Cucumber, and Seeded Lavosh Crackers

Garlic Hummus, Buttermilk Ranch, and Pimento Cheese Dips

Seedless Grapes, Golden Pineapple Slices, Fresh Strawberries and Chocolate Sauce

**\$22** *Per Guest*

### OUTSTANDING AMERICAN CHEESE & CHARCUTERIE

Appalachian, Pleasant Ridge Reserve, Midnight Moon, and Cave Aged Cheddar

Hot Peach Chutney, Local Honey and Apple Butter, Toasted Nuts with Artisan Breads and Crackers

Olli Salumeria Sopressata, Spicy Calabrese Salame, and Prosciutto

Marinated Olives, Dried Apricots, and Picked Vegetables with Whole Grain and Dijon Mustards

**\$30** *Per Guest*

SUSHI

Tuna, Salmon, Shrimp, and California Rolls

Wakame Seaweed Salad Seasoned with Sesame Oil and Rice Vinegar

Served with Soy Sauce, Pickled Ginger, Wasabi, and Chop Sticks

\$34 Per Guest

CHILLED SHELLFISH DISPLAY

Jumbo Shrimp, Crab Claws, and Rappahannock Oysters on the Half Shell

Served with Cocktail Sauce, Old Bay Remoulade, and Classic Mignonette

\$35 Per Guest

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Plated Dinner

SOUPS AND SALADS

Chilled Tomato Gazpacho  
with Rustic Bread, Sherry Vinegar, and Extra Virgin Olive Oil

Wild Mushroom and Caramelized Onion Bisque

Arugula and Baby Spinach Salad  
with Goat Cheese, Strawberries, and Honey Lemon Dressing

Greek Salad  
with Tomatoes, Cucumbers, Chickpeas, Feta Cheese, and Fresh Herbs Topped with Cumin Spiced Pita Crisps

“Street Corn” Salad  
with Roasted Corn, Heirloom Tomatoes, Cojita Cheese, Jalapeno, Arugula, and Avocado Dressing

ENTREES

Oven Roasted Chicken  
with Garlic Thyme Smashed Potatoes and Roasted Sweet Peppers with a Marsala Glaze

Moroccan Spiced Chicken Breast  
with Harissa Couscous, Summer Vegetable Byaldi and Preserved Lemons

Pan Seared Salmon  
with Sweet Corn Edamame Succotash, Glazed Baby Carrots, and Herbed Gremolata

Simply Roasted Salmon  
with Buttered Potato Puree, King Oyster Mushroom, Asparagus Spears, and Lemon Emulsion

Braised Boneless Beef Short Ribs  
with Roman Gnocchi, Charred Broccolini, and Thyme Bordelaise

Pepper Mignonette Crusted Beef Filet  
*with Garlic Mashed Potatoes, Asparagus, Vine Tomato, and  
Merlot Demi-Glace*

DESSERTS

Raspberry and Vanilla Cheesecake  
*with White Chocolate Sauce and Fresh Raspberries*

Lemon Meringue Tart  
*with Lemon Curd in a Crisp Shortbread Shell*

Chocolate Mousse Trio  
*with Seasonal Berries and Fruit Coulis*

Gianduja Chocolate and Pistachio Tart  
*with Candied Orange*

**\$9.00** *Per Person*

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Dinner Buffet

SOUPS

Summer Tomato Soup with Crusty Bread

Roasted Winter Squash Soup

Cream of Cauliflower

Mushroom Soup with Crème Fraiche and Chive

Chilled Tomato Gazpacho with Sourdough, Garlic and Vinagre de Jerez

SALADS

Grilled Romaine with Avocado, Tomato, House Made Farmers Cheese, and Roasted Tomatillo Dressing

Baby Arugula and Watercress with Berries, Toasted Nuts, and Local Apex Honey Vinaigrette

Rocket and Frisee Salad with Radishes, Shaved Fennel, Bacon Lardon, and Honey Dijon Dressing

Garden Lettuces with Shaved Fennel, Tomato, Walnut and Honey Lemon Vinaigrette

House Greens with Goat Cheese, Pears, Candid Pecans, and Fig Balsamic Vinaigrette

PROTEINS

SIDES

Crispy Buttermilk Fried Chicken with House Made Pickles  
.....  
Chicken Coq Au Vin, Mushroom Fricassee  
.....  
Chicken Picatta with Preserved Lemon, Crisp Capers and Parsley  
.....  
Amber Glazed Salmon with Toasted Pine Nuts and BBQ Spice  
.....  
Slow Poached Salmon with Anise Cream Sauce and Fennel  
.....  
Arctic Char Almondine and a Chardonnay Beurre Blanc  
.....  
Black Angus Steak with Charred Smoked Rub and Herb Pistou\*  
.....  
Pepper Crusted Strip Steak with Caramelized Onion  
.....  
Braised Boneless Beef Short Ribs with Chianti Demi-Glace  
.....

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Displays

DIM SUM

Mongolian Beef Steam Buns  
.....  
Tempura Shrimp  
.....  
Peking Duck Spring Rolls  
.....  
Shrimp Dumplings  
.....  
Thai Chicken Peanut Satay  
.....  
Vegetable Spring Rolls  
.....  
with Sriracha Mayo, Ginger Soy and Sweet Chili Sauces  
.....

**\$25** *Per Guest*

Gluten Free Ancient Grains Pilaf (Quinoa, Buckwheat and Basmati Rice with Oregano Pistou)  
.....  
Slow Cooked Polenta  
.....  
Pomme Puree with Sweet Cream Butter  
.....  
Fire Roasted Market Vegetables  
.....  
Sauteed Haricot Verts with Shallots and Garlic  
.....  
Braised Kale with Onion, Bacon, and Tomato  
.....

NACHO BAR

Seasoned Beef  
.....  
Warm Queso  
.....  
Grated Cheddar  
.....  
Pico De Gallo  
.....  
Queso Fresco  
.....  
Sour Cream  
.....  
Pickled Jalapenos  
.....  
Fire Roasted Salsa  
.....  
Shredded Lettuce  
.....  
Crisp Tortilla Chips  
.....

**\$27** *Per Person*

SLIDERS

B&B Grass Fed Beef with Onion Marmalade and Cooper Cheese

Crab Cake Sliders with Spicy Remoulade and Crisp Romaine Lettuce

Buttermilk Fried Chicken with Hot Honey and House Pickles

**\$28** *Per Person*

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Snacky Things

*Select Two for \$28 Per Person*

SELECTIONS
<i>Select Two for \$28 Per Guest</i>

ASSORTED EMPANADAS

CHICKEN TENDERS AND TATER TOTS

FLATBREAD-

MINI GRILLED CHEESE

HOUSE POTATO CHIPS

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Sweet Tooth

WARM BEIGNETS BAR

DUCK DONUTS

**\$20** *Per Guest*

**\$21** *Per Guest*

ASSORTED BAKLAVA

**\$22** *Per Guest*

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian