



TYSONS CORNER CENTER  
HYATT WEDDING GUIDE



# Plated Experience

## SIGNATURE PLATED WEDDING EXPERIENCE

Based on 100 Guests Ceremony/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 3 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

### Beverage Service

- Four Hours Premium Hosted Bar
- One Signature Cocktail and Mocktail
- Complimentary Champagne or Sparkling Apple Cider Toast
- Coffee/Tea Station

### Dinner Reception

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

### Food and Beverage Minimum

Based Upon Date and Event Space

### Reception Package Pricing

Starting at \$185 per guest

### Bar Enhancement to Ultra-Premium

Additional \$3 per guest

### Champagne/Sparkling Cider Toast Enhancement

Additional \$5 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 Ceremony/Rental Fee: \$1,500 Reception: \$19,900 (*Starting \$199 Per Guest*) Total: \$21,400 *\*\*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 3 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

### Beverage Service

- Four Hours Premium Hosted Bar
- Complimentary Champagne or Sparkling Apple Cider Toast
- One Signature Cocktail and One Signature Mocktail
- Coffee/Tea Station

### Dinner Reception

- Choice of Two Seasonal Buffets
- Complimentary Cake Cutting

### Food and Beverage Minimum

Based Upon Date and Event Space

### Reception Package Pricing

Starting at \$199 per guest

Bar Enhancement to Ultra-Premium

Additional \$3 per guest

Champagne/Sparkling Cider Toast Enhancement

Additional \$5 per guest

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Premium Bar

LIQUORS

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

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
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

## 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

## 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

## SECOND COURSE

Roasted Wild Mushroom Filled Strudel V | \$83.00 Per Dish

*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 with Apple-Balsamic Vinaigrette*  
.....  
Garden Mesclun  
*with Cucumbers, Tomatoes, Tinker Bell Peppers, Grana Padano, and Dark Balsamic Vinaigrette*  
.....

*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*  
.....  
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
- 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*

## FALL HARVEST

- Creamy Parsnip Soup with Roasted Garlic
- 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 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

### MCLEAN

Selection of Chilled Juices

Local and Seasonally Inspired Whole and 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
<b>\$56.00</b> <i>Per Person</i>

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
<b>\$60.00</b> <i>Per Person</i>

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Hors D'Oeuvres

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 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.

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*

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*

ENTREES

Oven Roasted Chicken  
*with Garlic Thyme Smashed Potatoes and Roasted Sweet*

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*

*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

SALADS

Grilled Romaine with Avocado, Tomato, House Made Farmers

Roasted Winter Squash Soup  
.....  
Cream of Cauliflower  
.....  
Mushroom Soup with Crème Fraiche and Chive  
.....  
Chilled Tomato Gazpacho with Sourdough, Garlic and Vinagre de Jerez  
.....

PROTEINS

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  
.....

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  
.....

SIDES

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  
.....

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

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

Select Two for \$28 Per Guest

ASSORTED EMPANADAS

CHICKEN TENDERS AND TATER TOTS

FLATBREAD-

MINI GRILLED CHEESE

HOUSE POTATO CHIPS

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Sweet Tooth

WARM BEIGNETS BAR

**\$20** *Per Guest*

DUCK DONUTS

**\$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   VVegetarian