



MONUMENTAL MOMENTS

Weddings by MGM National Harbor



TABLE OF CONTENTS

PACKAGE OVERVIEW

Offerings	3
Catering Policy	6

PLATED DINNERS

Potomac	8
Chesapeake	9

BUFFET DINNERS

Monumental	12
------------------	----

RECEPTION DINNER

Cherry Blossom	14
----------------------	----

BRUNCH

The District	18
--------------------	----

LATE NIGHT BITES

Late Night Bites	20
------------------------	----

BEVERAGES

Beverages	24
-----------------	----



OFFERINGS

OFFERINGS

All Packages Include Offerings Listed Below

Guest Rooms

Luxury accommodations for the happy couple on the wedding night
Discounted overnight guestroom rates with a minimum of 10 rooms per night
Passkey reservation link for guest room block

Cocktail Reception Event Space

Frosted glass cocktail tables
Votive candles
Buffet tables for food stations
Tables for place cards, gifts and guest book

Dinner Event Space

Exceptional service from banquet captain and banquet staff
Metallic champagne banquet chairs
Beautifully crafted linen-less banquet tables for guest seating
Dinnerware and serving
White cloth dinner napkins and votive candles
Table numbers & stanchions
Buffet equipment
Dance floor
Cake table
Stage
Freshly brewed coffee, decaffeinated coffee, chai tea, deluxe hot tea and iced tea or lemonade
Complimentary self-parking for wedding guests

OFFERINGS (CONTINUED)

All Packages Include Offerings Listed Below

Detailed Services to Include

- Facilitation of vendor arrivals
- Coordination of timeline of events
- Dedicated banquet captain to ensure you have a memorable celebration
- Bridal ready room
- Complimentary 1-year 6" anniversary cake
- Complimentary tasting for up to 6 guests
- VIP restroom services

Wedding Coordinator

To ensure you enjoy your special day, we require all wedding parties to hire a day-of wedding coordinator to be present for the rehearsal and wedding day. Please ask your Catering Manager for recommended coordinators.

M life® Rewards

If you are an M life Rewards member, you may be able to earn tier credits for hosting your wedding with us! Ask your Catering Manager for details.

With M life Rewards, our members can earn exclusive access, valuable benefits, and incredible rewards all while enjoying world-class offerings at M life Rewards Destinations nationwide. Earn tier credits for virtually all your spend to elevate and enhance your experience. M life Moments bring you even closer to the action, but are reserved for M life Rewards members only. If you're not yet a member, get with the program and experience the best resorts and best rewards with M life Rewards. To enroll, visit: www.mlife.com.

A Wedding Gift From Us

On the evening of your reception, we would like to offer you a special gift based on your event revenue (prior to the applicable taxes and the service charge).

\$35,000.00 - \$45,000.00: Select (1) item from the list below

\$45,000.01 - \$55,000.00: Select (2) items from the list below

\$55,000.01: Select (3) items from the list below

- Linen napkins to compliment the table décor
- One complimentary upgrade to a corner suite
- One additional buffet item
- Four complimentary vendor meals

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges. Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, and soy, wheat, fish and shellfish products.

CATERING POLICIES

All catered meals require a minimum number of 50 guests per event.

Should your confirmed guest list fall below the minimums listed, a \$10 per person/per meal fee will be applied.

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge & other fees based charges. Pricing can only be guaranteed up to six months prior to function.

Time of service can be extended by 30 minutes for an additional \$3 per person.

Consuming undercooked meats, fish or dairy may increase the risk of illness. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.

Outside food and beverage is not permitted.

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



PLATED DINNERS

POTOMAC

Designed For 1.5 Hours Of Service | Three-Course Meal | Prepared On The Full Guest Guarantee | Freshly Baked Breads & Butter
Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum | Five Hour Select Bar Package

Tray Passed | Select Four

Cold Hors D'oeuvres

Vegetarian Bruschetta, Heirloom Tomato And Vidalia Onion
Black Truffle Deviled Egg, Crispy Prosciutto
Triple Cream Brie And Fig Chutney On Nine-Grain Crostini
Smoked Salmon Blini, Crème Fraîche, Salmon Caviar, Dill

Hot Hors D'oeuvres

Arancini, Mozzarella Stuffed, Tomato Basil Coulis
Petite Beef Wellington, Béarnaise Dipping Sauce
Truffle Mushroom Quiche, Gruyère, Spinach
Maryland Crab Cake, Old Bay Aioli

Salad | Select One

Harvest Salad | Baby Bibb And Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

Little Gem Caesar | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Croutons, Campari Tomato, Caesar Dressing

Baby Iceberg "Wedge" | Heirloom Tomato, Shaved Red Onion, Nueske's Bacon Lardon, Maytag Blue Cheese, Chive, Buttermilk Dressing

Entrée | Select One

Roasted Free Range Chicken | Chicken Breast Marinated With Fresh Herbs Olive Oil And Garlic, Brown Onion Chicken Jus, Creamy Sweet Potato, Root Vegetable Hash, Roasted Brussel Sprouts

Pan Seared Atlantic Salmon | Herb Marinated Salmon Steak, Soy Brown Butter Caper Sauce, Cauliflower Puree, Green Beans, Oven Roasted Tomato

Dessert

Designer Wedding Cake | Your Choice Of Design, Flavor And Fillings
(Extensive Design Or Sugar Flowers And Décor May Incur A Surcharge)

180 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.

CHESAPEAKE

Designed For 1.5 Hours Of Service | Five-Course Meal | Prepared On The Full Guest Guarantee | Freshly Baked Breads & Butter
Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum | Five Hour Select Bar

Tray Passed | Select Four

Cold Hors D'oeuvres

Vegetarian Bruschetta, Heirloom Tomato And Vidalia Onion

Black Truffle Deviled Egg, Crispy Prosciutto

Triple Cream Brie And Fig Chutney On Nine-Grain Crostini

Smoked Salmon Blini, Crème Fraîche, Salmon Caviar, Dill

Hot Hors D'oeuvres

Arancini, Mozzarella Stuffed, Tomato Basil Coulis

Petite Beef Wellington, Béarnaise Dipping Sauce

Truffle Mushroom Quiche, Gruyère, Spinach \$6

Maryland Crab Cake, Old Bay Aioli

Starters | Select One

Maryland Crab Bisque | Rich Creamy Soup, Roasted Corn, Chesapeake Jumbo Lump Crab, Oyster Crackers, Parsley Oil

Cream Of Cauliflower | Parmesan Crostini, Smoked Paprika Oil

Seared Ahi Tuna | Green Papaya And Carrot Slaw, Sesame Dressing, Orange Yuzu Caviar, Wonton Crisps

Crab Cake | Corn And Red Pepper Relish, Red Wine Onion Jam, Old Bay Aioli, Crispy Parsley

Salads | Select One

Harvest Salad | Baby Bibb And Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

Little Gem Caesar | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Croutons, Campari Tomato, Caesar Dressing

Baby Iceberg "Wedge" | Heirloom Tomato, Shaved Red Onion, Nueske's Bacon Lardon, Maytag Blue Cheese, Chive, Buttermilk Dressing

Entrée | Select Two

Roasted Free Range Chicken | Chicken Breast Marinated With Fresh Herbs Olive Oil, Garlic, Brown Onion Chicken Jus, Creamy Sweet Potato, Root Vegetable Hash, Roasted Brussel Sprouts

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.

CHESAPEAKE (CONTINUED)

Designed For 1.5 Hours Of Service | Five-Course Meal | Prepared On The Full Guest Guarantee | Freshly Baked Breads & Butter
Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum | Five Hour Select Bar

Seared Striped Bass | Pan Seared Fillet, Clam Butter Sauce, Cavatelli Pasta, Rainbow Chard, Pancetta, Little Neck Clams

Herb-Crusted Petite Filet | Seared And Crusted Tenderloin Steaks, Cabernet Demi, Fontina Pomme Gratin, Green Asparagus, Roasted Maitake

Surf And Turf | Grilled Tenderloin Steak, Butter Poached Shrimp, Truffle Demi, Chive Butter Sauce, Purple Potato Mousse, Green Beans, Oven Roasted Tomato

Dessert

**Designer Wedding Cake | Your Choice Of Design, Flavor And Fillings
(Extensive Design Or Sugar Flowers And Décor May Incur A Surcharge)**

200 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



BUFFET DINNER

MONUMENTAL

Designed For 1.5 Hours Of Service | Buffet Style Meal | Prepared On The Full Guest Guarantee | Freshly Baked Breads & Butter
Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum | Five Hour Select Bar

Tray Passed | Select Four

Cold Hors D'oeuvres

Vegetarian Bruschetta, Heirloom Tomato And Vidalia Onion
Black Truffle Deviled Egg, Crispy Prosciutto
Triple Cream Brie And Fig Chutney On Nine-Grain Crostini
Smoked Salmon Blini, Crème Fraîche, Salmon Caviar, Dill

Hot Hors D'oeuvres

Arancini, Mozzarella Stuffed, Tomato Basil Coulis
Petite Beef Wellington, Béarnaise Dipping Sauce
Truffle Mushroom Quiche, Gruyère, Spinach
Maryland Crab Cake, Old Bay Aioli

Salads | Select Two

Spinach Goat Cheese Salad | Baby Spinach, Crumbled Goat Cheese, Strawberries, Roasted Golden Beets,
Toasted Pine Nuts, Champagne Vinaigrette
Heirloom Tomato Salad | Frisee, Arugula, Fresh Mozzarella , Aged Balsamic, Pesto
Little Gem Caesar | Baby Romaine, Shaved Parmesan, Brioche Croutons, Campari Tomato, Caesar Dressing
Baby Iceberg "Wedge" | Heirloom Tomato, Shaved Red Onion, Nueske's Bacon Lardon, Maytag Blue Cheese,
Chive, Buttermilk Dressing

Entrée | Select Two

Pan Seared Atlantic Salmon | Herb Risotto, Grilled Fennel, Tomato Chutney, Chive Butter Sauce
Grilled Beef Medallions | Yukon Gold Potato Mash, Baby Carrots, Red Wine Demi
Citrus Glazed Chicken Breast | Roasted Fingerling Potatoes, Green Beans, Brown Onion Chicken Jus

Pasta | Select One

Fontina Cream Gemelli | Shrimp, Toasted Herb Crumb
White Wine Sauce Penne | Chicken, Fresh Mozzarella, San Marzazo Tomato, Basil
Garganelli Pomodoro | Bloomsdale Spinach, Herb Ricotta

Dessert

Designer Wedding Cake | Your Choice Of Design, Flavor And Fillings
(Extensive Design Or Sugar Flowers And Décor May Incur A Surcharge)

225 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



RECEPTION DINNER

CHERRY BLOSSOM

Designed For 1.5 Hours Of Service | Reception Style Meal | Prepared On The Full Guest Guarantee | Freshly Baked Breads & Butter
Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum | Five Hour Select Bar

*Chef Or Attendant Required T| \$225 Per Chef Or Attendant

**Artisan Cheese Board | Seasonal Selections, Candied Mixed Nuts, Lavender Honey, Seasonal Fruit,
Artisan Bread, Assorted Crackers, Lavash**

***Crostini | Select Two**

Heirloom Cherry Tomatoes | Basil, Mozzarella, Aged Balsamic Vinegar

Ratatouille | Goat Cheese Spread, Chervil

Whipped Goat Cheese | Black Olive, Prosciutto De Parma, Arugula

Braised Octopus | Eggplant Caponata, Fennel Puree

Maryland Crab Dip | Roasted Corn, Parmesan Crisp, Chives

Salad Jars | Select Two

Classic Cesar | Romaine Hearts, Brioche Croutons, Crispy Parmesan, Cesar Dressing

Baby Wedge | Baby Iceberg, Bacon, Campari Tomato, Arugula, Maytag Blue Dressing

Spinach | Roasted Beets, Humboldt Fog Goat Cheese, Champagne Vinaigrette

Baby Greens | Mesculin Shaved Radish, Pickled Onions, Kalamata Olives, Lemon Vinaigrette

Compressed Watermelon | Frisee, Mache, Crumbled Feta, Citrus Vinaigrette

***Slow-Cooked Risotto | Select Two**

Wild Mushroom | Shallots, Parmesan, Thyme Butter

Asparagus | Chablis, Parsley, Truffle Butter

Clams | Chopped Clam Meat, White Onion, Pinot Grigio, Chives

Chicken | Green Peas, Caramelized Shallots, Fontina

***Carving Station**

Herbed Prime Rib | Yukon Gold Potato Mash, Red Wine Demi, Assorted Dinner Rolls & Butter

Dessert

**Chocolate Dipping | Strawberries, Brownie Pieces, Marshmallows, Pretzel Rods, Diamond Cookie,
Rice Krispies Treats**

**Designer Wedding Cake | Your Choice Of Design, Flavor And Fillings
(Extensive Design Or Sugar Flowers And Décor May Incur A Surcharge)**

205 Per Person

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



ENHANCEMENTS

THE SOMETHING SPECIAL

DESIGNER WEDDING CAKES*

FLAVOR

Vanilla Sponge
Chocolate Sponge
Red Velvet

FILLING

Vanilla Cream
Chocolate Mousse
Chocolate Ganache
Lemon Cream
Fresh Fruit

FROSTING

Vanilla
Chocolate
Cream Cheese

***Our Pastry Chef would be delighted to create a custom cake based on your desired flavors, fillings and frosting. Pricing will vary based on size, selection and design.**

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BRUNCH

THE DISTRICT

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum *Chef Or Attendant Required | \$225 Per Chef Or Attendant

Bakery Basket | Muffins, Danish, Croissants, Creamy Butter, Honey And Preserves
Sliced Fresh Seasonal Fruits & Melons

Salads

Classic Caesar | Baby Romaine, Shaved Parmesan, Brioche Croutons, Caesar Dressing
Spinach Goat Cheese Salad | Baby Spinach, Crumbled Goat Cheese, Strawberries, Roasted Golden Beets, Toasted Pine Nuts, Champagne Vinaigrette

Smoked Salmon Presentation | Red Onions, Caper, Tomatoes, Egg, Mini Bagels

*Let's Make An Omelet

Eggs | Farm-Fresh Eggs And Egg Whites,

Meats | Ham, Bacon Crumbles, Wild Mushrooms, Sautéed Onions,

Veggies | Fresh Asparagus, Diced Tomatoes, Chopped Scallions, Red And Yellow Peppers, Broccoli Florets, Spinach

Cheese | Cheddar, Swiss, Fresh Mozzarella,

Additional Selection | Spiced Rock Shrimp, Smoked Salmon And Lump Crab Meat

Carving Station | Selection Of One

*Herbed Prime Rib Of Beef | Horseradish Cream, Red Wine Sauce

*Maple-Glazed Virginia Ham | Bourbon Maple Sauce

Hot Table

Mini Bites Of Chicken & Waffles | Vermont Maple Syrup

Applewood Smoked Bacon

Chicken Apple Sausage Or Link Sausage

Roasted Red Bliss Potatoes

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THE DISTRICT (CONTINUED)

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | Freshly Brewed Coffee, Decaffeinated Coffee | Selection Of Hot And Iced Teas | 30 Guest Minimum *Chef Or Attendant Required | \$225 Per Chef Or Attendant

Entrée | Selection Of One

Grilled Asparagus | Lemon Zest, Parsley, Béarnaise Sauce

Stuffed Tomatoes | Mushroom Duxelle, Herb And Garlic Bread Crumb

Brioche French Toast | Apple Grand Marnier Compote, Vermont Maple Syrup

Virgin Bloody Marry Shooters

Selection Of Freshly Squeezed And Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee And Deluxe Teas

110 Per Person

Bloody Mary Bar | Classic Bloody Mary, Cuban Mary, Bloody Margaret, Garden Mary, Bloody Maria, Bloody Caesar, Virgin Mary

Sparkling Bar | Mimosas, Bellinis And Sparkling Cubes

14 Per Drink

*Pricing will vary based on size, selection and design

Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



LATE NIGHT BITES

LATE NIGHT BITES

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | 30 Guest Minimum
*Chef Or Attendant Required | \$225 Per Chef Or Attendant

Sliders

Harbor Beef Classic | Caramelized Onion, Bacon, Cheddar, Special Sauce

Perfect Pair | Seasonal Craft Beer | Two 3 Oz. Shooters | 6 Per Person

State Slider | Maryland Crab Cake, Slaw, Tomato, Remoulade

Perfect Pair | Sauvignon Blanc | Two 3 Oz. Petite Pour | 10 Per Person

Bbq Pork | American Cheese, Slaw

Perfect Pair | Seasonal Craft Beer | Two 3 Oz. Shooters | 6 Per Person

16 Per Person | One Selection, Two Pieces

24 Per Person | Two Selections, Three Pieces

Taco Y Taco

Al Pastor (Pork) | Guacamole, Pico De Gallo, Salsa Roja, Cilantro And Onions, Cotija, Radish, Corn Tortilla, Flour Tortilla

Perfect Pair | South Of The Border Beers | Two 3 Oz. Shooters | 6 Per Person

Roasted Pulled Chicken | Guacamole, Pico De Gallo, Salsa Roja, Cilantro And Onions, Cotija, Radish, Corn Tortilla, Flour Tortilla

Perfect Pair | Margarita Shooter | Two 3 Oz. Shooters | 10 Per Person

Beef Barbacoa | Guacamole, Pico De Gallo, Salsa Roja, Cilantro And Onions, Cotija, Radish, Corn Tortilla, Flour Tortilla

Perfect Pair | South Of The Border Beers | Two 3 Oz. Shooters | 6 Per Person

Roasted Shrimp | Guacamole, Pico De Gallo, Salsa Roja, Cilantro And Onions, Cotija, Radish, Corn Tortilla, Flour Tortilla

Perfect Pair | Margarita Shooter | Two 3 Oz. Shooters | 10 Per Person

14 Per Person | One Selection, Two Servings

22 Per Person | Two Selections, Three Servings

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.

LATE NIGHT BITES (CONTINUED)

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | 30 Guest Minimum

*Chef Or Attendant Required | \$225 Per Chef Or Attendant

***Ice Cream Sundaes**

Ice Cream | Vanilla, Strawberry, Chocolate

Toppings | Toasted Coconut, Maraschino Cherries, Pecans, M&Ms, Rainbow Sprinkles, Reese's Peanut Butter Cups, Crumbled Oreo Cookies, Chocolate Chips, Fresh Berries, Chocolate Syrup, Caramel Sauce

Perfect Pair | Bailey's Shooters | Two 3 Oz. Shooters | 10 Per Person

18 Per Person | One Scoop

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | 30 Guest Minimum

Petite Lobster Roll

Maine Lobster | Lemon Aioli, Chive, Brioche Bun

Perfect Pair | Sparkling Rose | Two 3 Oz. Petite Pour | 10 Per Person

16 Per Person | Two Pieces

Grilled Cheese

Three Cheese | Mozzarella, Gruyère, Aged Cheddar

Perfect Pair | Bloody Mary Shooter | Two 3 Oz. Shooters | 10 Per Person

16 Per Person | Two Pieces

Mini Corn Dogs

Beef Dogs | Drizzled With Ketchup And Mustard

Perfect Pair | Seasonal Craft Beer | Two 3 Oz. Shooters | 6 Per Person

16 Per Person | Two Pieces

Ooey Goey Cookies

Warm Housemade Cookies | Chocolate Chip

Perfect Pair | Chocolate Or Vanilla Boozy Milk Shake | Two 3 Oz. Shooters | 10 Per Person

16 Per Person | Two Pieces

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LATE NIGHT BITES (CONTINUED)

Designed For 1.5 Hours Of Service | Prepared On The Full Guest Guarantee | 30 Guest Minimum
*Chef Or Attendant Required | \$225 Per Chef Or Attendant

Brownie Bites

Pecan Brownie | Topped With Fresh Berries

Perfect Pair | Espresso Bailey's Shooter | Two 3 Oz. Shooters | 10 Per Person
16 Per Person | Two Pieces 17

Chicken Wings

Old Bay Butter | Classic Ranch, Blue Cheese Dressing, Carrots And Celery Stick

Mambo Sauce | Classic Ranch, Blue Cheese Dressing, Carrots And Celery Stick

Perfect Pair | Flying Dog Beer Shooters | Two 3 Oz. Shooters | 6 Per Person

14 Per Person | One Selection, Two Pieces

20 Per Person | Two Selections, Three Pieces

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



BEVERAGES

BEVERAGES

Select | Cruzan Light, El Jimador Resposado, Jim Beam, Seagram's VO, Dewar's 12 Year, Absolut, Absolut Citron, Tanqueray, Captain Morgan, Custom Handcrafted Cocktail

Included in Every Package

Ultra | Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal, Chivas Regal, Grey Goose, Grey Goose Citron, Belvedere, Bombay Sapphire, Bacardi Silver, Custom Handcrafted Cocktail

5 Per Person Per Package

Bloody Mary Bar | Classic Bloody Mary, Cuban Mary, Bloody Margaret, Garden Mary, Bloody Maria, Bloody Caesar, Virgin Mary

14 Per Drink

Sparkling Bar | Mimosas, Bellinis and Sparkling Cubes

14 Per Drink

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.

SUPPLEMENTAL DETAILS

Ceremony Room Rental:

A room rental will apply for the ceremony and additional event space that is not included in the package. The room rental is based on the function space required and will be determined by the number of guests in attendance. Food and beverage may be ordered in advance from MGM National Harbor or through the approved vendor.

The space will be set in a ceremony style, or theater style seating with an aisle that leads to the altar.

Fee includes: Rental, Set Up, Standard Banquet Chairs or White Folding Chairs for Outdoor Space, Risers for the Altar, Gift Table, and Tables needed for Programs or Photo Displays

Ceremonial Fire:

Due to fire safety standards, flammable liquids such as ghee is not permitted at our resort. Smokeless wood and contained candles are acceptable.

Coat Check:

Coat check is available at the cost of \$225 per attendant. One attendant per 100 guests is recommended.

Additional Fees:

Additional fees are based on final guarantees and menu selections. Bar packages are priced separately and do not include 24% Taxable Service Charge and 6% Tax. A \$5 per person cake cutting fee plus tax and service charge will apply if provided by an outside caterer.

An additional charge will apply to events that extend beyond one hour of their end time.

Hospitality Room:

A room rental will apply for hospitality rooms and will be determined by the event space required. Food and Beverage may be ordered from MGM National Harbor in advance or through the approved vendor.

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.

Parking:

Valet parking options are available to all meeting attendees and registered guests. All parking fees repeat every 24 hours. Parking fees may be higher during special events. Hotel valet parking fee \$45 per overnight parking (12+ hours), daily (0-12 hours) event valet parking fee of \$25 plus applicable taxes. Parking fees are subject to change.

Ask your catering manager about hosting your rehearsal dinner at one of our celebrity chef restaurants.

Serving guests 21+ year old only. Prices are subject to change and do not include 6% sales tax on food, 9% alcohol tax, a taxable 24% service charge and other fee based charges.



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