



2026 HOLIDAY MENU

YOU HAVE TO BE HERE  MGM RESORTS





HERE, CULINARY EXCELLENCE IS ENTICING AND ENERGIZING

Our talented culinary team knows that every meal is an opportunity to impress. We've thoughtfully curated menu options that are seasonal and cater to all for your upcoming holiday celebration. Let us help you take it to the next level at MGM National Harbor.



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OFFERINGS

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Each of our packages include the below offerings and conveniences:

CELEBRATION EVENT SPACE

- Holiday decor including Poinsettias and Christmas trees (based on availability)
- Metallic champagne banquet chairs
- Frosted glass cocktail tables
- Beautifully crafted linen-less tables
- Dinnerware and glassware
- White dinner napkins
- Table numbers and stands
- Buffet equipment
- Dance floor and stage

SERVICES

- Dedicated Event Manager to liaise with your vendors and assist with execution
- Dedicated Banquet Captain and Banquet Servers for your celebration

GUEST ROOMS

- Discounted overnight guest room rates with a minimum of 10 rooms per night
- Custom reservation link for guest room block, via Passkey



LUNCH

LUNCH BUFFET

Lunch buffets are designed for 90 minutes of service.
Priced per guest. Minimum of 25 guests.

HOLIDAY HARBOR \$135

STARTERS

FRESHLY BAKED ROLLS

FRESH MARKET DISPLAY OF SEASONAL VEGETABLES

Home-Made Dips (GF, DF, V, VEGAN)

INTERNATIONAL CHEESE DISPLAY

Crostini, Variety of Crackers and Flatbreads (GF, V)

SALADS

TRADITIONAL CAESAR SALAD

Romaine, Parmesan, Home-Made Croutons, Caesar Dressing

BABY MIXED GREEN SALAD

Fresh Berries, Toasted Almonds, Feta Cheese, Raspberry Vinaigrette (GF)

WARM SELECTION

SELECTION OF ONE CARVING STATION

Options Listed on Page 10

HERB-CRUSTED ATLANTIC SALMON

Apple Cider Whole Grain Mustard Sauce (GF, DF)

GRILLED BREAST OF CHICKEN WITH CHANTERELLE MUSHROOMS

Tarragon Cream Sauce (GF)

CAVATAPPI PASTA

Blistered Tomatoes, Spinach, Roasted Butternut Squash,
Roasted Garlic Parmesan Cream (V)

ACCOMPANIMENTS

ROASTED GARLIC MASHED POTATOES (GF, V)

LEMON GREEN BEANS

Candied Walnuts (GF, DF, V, VEGAN)

DESSERTS

CHOCOLATE HAZELNUT BUCHE DE NOEL

PEPPERMINT CHOCOLATE POT DE CRÈME (GF, NF)

EGGNOG CHEESECAKE

SWEET POTATO PIE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Brandy Sauce (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS



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DINNER

DINNER BUFFET

Dinner buffets are designed for 90 minutes of service.
Priced per guest. Minimum of 25 guests.

EAT & BE MERRY \$150

STARTERS

FRESHLY BAKED ROLLS

FRESH MARKET DISPLAY OF SEASONAL VEGETABLES

Served with Home-Made Dips (GF, DF, V, VEGAN)

INTERNATIONAL CHEESE DISPLAY

Crostini, Variety of Crackers, Flatbreads (GF, V)

CURED EUROPEAN CHARCUTERIE

Sopressata, Bresaola, Prosciutto, Salami, Coppa sweet, Pate de Champagne, Dijon & Whole Grain Mustard, Vegetable Jardinière, Marinated Olives, Sliced Baguette

SOUP

ROASTED SWEET POTATO BISQUE (GF, V)

SALADS

TRADITIONAL CAESAR SALAD

Romaine, Parmesan, Home-Made Croutons, Caesar Dressing

BABY MIXED GREEN SALAD

Fresh Berries, Toasted Almonds, Feta Cheese, Raspberry Vinaigrette (GF)

WARM SELECTION

SELECTION OF ONE CARVING STATION

Options Listed on Page 10

CORIANDER RUBBED SALMON

Roasted Carrot Cream Sauce (GF, DF)

SWEET TEA BRINED CHICKEN BREAST

Plum Barbeque Sauce (GF, DF)

CAVATAPPI PASTA

Blistered Tomatoes, Spinach, Roasted Butternut Squash, Roasted Garlic Parmesan Cream (V)

ACCOMPANIMENTS

CHEVRES & CHIVES MASHED POTATOES (GF, V)

SAUTÉED GREEN BEANS

Caramelized Shallots (GF, DF, V, VEGAN)

DESSERTS

CHOCOLATE HAZELNUT BUCHE DE NOEL

PEPPERMINT CHOCOLATE POT DE CRÈME (GF, NF)

EGGNOG CHEESECAKE

SWEET POTATO PIE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Brandy Sauce (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS



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DINNER

DINNER BUFFET

Dinner buffets are designed for 90 minutes of service.
Priced per guest. Minimum of 25 guests.

HARBOR HOLIDAY \$170

STARTERS

FRESHLY BAKED ROLLS

FRESH MARKET DISPLAY OF SEASONAL VEGETABLES

Home-Made Dips (GF, DF, V, VEGAN)

INTERNATIONAL CHEESE DISPLAY

Crostini, Variety of Crackers, Flatbreads (GF, V)

SELECTION OF THREE PASSED HORS D'OEUVRES

Options Listed on Page 11

SOUP

MAPLE BUTTERNUT SQUASH SOUP (GF, DF, V, VEGAN)

SALADS

TRADITIONAL CAESAR SALAD

Romaine, Parmesan, Home-Made Croutons, Caesar Dressing

BABY MIXED GREEN SALAD

Fresh Berries, Toasted Almonds, Feta Cheese, Raspberry Vinaigrette (GF)

WARM SELECTION

SELECTION OF ONE CARVING STATION

Options Listed on Page 10

HERB CRUSTED ATLANTIC SALMON

Apple Cider Whole Grain Mustard Sauce (GF, DF)

JERK MARINATED BUTCHER BLOCK CHICKEN

Apple Cider Demi-Glace (GF, DF)

FARFALLE PASTA

Sundried Tomatoes, Shiitake Mushrooms, Asparagus Spears (DF, V, VEGAN)

ACCOMPANIMENTS

ROASTED GARLIC MASHED POTATOES (GF, V)

LEMON GREEN BEANS

Candied Walnuts (GF, DF, V, VEGAN)

DESSERTS

CHOCOLATE HAZELNUT BUCHE DE NOEL

PEPPERMINT CHOCOLATE POT DE CRÈME (GF, NF)

EGGNOG CHEESECAKE

SWEET POTATO PIE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Brandy Sauce (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS



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DINNER

DINNER BUFFET

Dinner buffets are designed for 90 minutes of service.
Priced per guest. Minimum of 25 guests.

MONUMENTAL HOLIDAY \$180

STARTERS

FRESHLY BAKED ROLLS

FRESH MARKET DISPLAY OF SEASONAL VEGETABLES

Home-Made Dips (GF, DF, V, VEGAN)

INTERNATIONAL CHEESE DISPLAY

Crostini, Variety of Crackers, Flatbreads (GF, V)

CURED EUROPEAN CHARCUTERIE

Sopressata, Bresaola, Prosciutto, Salami, Coppa sweet, Pate de Champagne, Dijon & Whole Grain Mustard, Vegetable Jardinière, Marinated Olives, Sliced Baguette

SOUP

MAPLE BUTTERNUT SQUASH SOUP (GF, V)

SALADS

TRADITIONAL CAESAR SALAD

Romaine, Parmesan, Home-Made Croutons, Caesar Dressing

ARTISAN MIXED GREENS

Roasted Sweet Potato, Dried Cherry, Spiced Pecans, Manchego Cheese, Pomegranate Vinaigrette (GF, V)

WARM SELECTION

SELECTION OF ONE CARVING STATION

Options Listed on Page 10

GRILLED SALMON

Thyme Vin Blanc Sauce (GF)

GRILLED NY STRIP STEAK

Port-Mustard Sauce (GF, DF)

APPLE CIDER ROASTED CHICKEN BREAST

Pan Jus (GF, DF)

CAVATAPPI PASTA

Blistered Tomatoes, Spinach, Roasted Butternut Squash, Roasted Garlic Parmesan Cream (V)

ACCOMPANIMENTS

GARLIC MASHED POTATO (GF)

ROASTED ROOT VEGETABLES (GF, DF, V, VEGAN)

CRISPY SHAVED BRUSSELS SPROUTS

Pancetta

DESSERTS

CHOCOLATE HAZELNUT BUCHE DE NOEL

PEPPERMINT CHOCOLATE POT DE CRÈME (GF, NF)

EGGNOG CHEESECAKE

SWEET POTATO PIE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Brandy Sauce (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS



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DINNER

DINNER BUFFET

Dinner buffets are designed for 90 minutes of service.
Priced per guest. Minimum of 25 guests.

POTOMAC HOLLY \$195

STARTERS

FRESHLY BAKED ROLLS

INTERNATIONAL CHEESE DISPLAY

Crostini, Variety of Crackers, Flatbreads (GF, V)

GRILLED GREEN ASPARAGUS

Roasted Tomatoes, Shaved Grana Padano (GF, V)

SELECTION OF THREE PASSED HORS D'OEUVRES

Options Listed on Page 11

SOUP

SWEET POTATO AND LEEK BISQUE (GF, V)

SALADS

ARTISAN GREENS

Roasted Sweet Potato, Dried Cherry, Spiced Pecans, Manchego Cheese, Pomegranate Vinaigrette (GF, V)

BABY SPINACH SALAD

Pears, Candied Walnuts, Bleu Cheese & Dried Cranberries, Pomegranate Vinaigrette (GF)

WARM SELECTION

SELECTION OF ONE CARVING STATION

Options Listed on Page 10

FENNEL CRUSTED GROUPER

Pineapple, Jalapeno Salsa (GF)

SEVEN HERB MARINATED GRILLED CHICKEN

Whole Grain Mustard, Apple Cider Glaze (GF, V)

ORECCHIETTE PASTA

Saffron Cream Sauce (V)

DESSERT CHOICE OF ONE

TRILOGY

Pumpkin Cheesecake, Apple Tart, Chocolate Pate Shooter (October-February)

CHOCOLATE DOME

Chocolate Yuzu Strawberry Dome, Passion Fruit Foam (NF)

POACHED PEAR

Almond Creme, Cinnamon Chantilly (CN)

ALMOND APPLE TARTIN

ACCOMPANIMENTS

WHITE CHEDDAR SCALLOPED POTATOES (GF, V)

MAPLE ROASTED ROOT VEGETABLES (GF, DF, V, VEGAN)

STEAMED BROCCOLINI

Citrus Oil (GF, DF, V, VEGAN)

DESSERTS

CHOCOLATE HAZELNUT BUCHE DE NOEL

PEPPERMINT CHOCOLATE POT DE CRÈME (GF, NF)

EGGNOG CHEESECAKE

SWEET POTATO PIE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Brandy Sauce (NF)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS



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DINNER

PLATED DINNER

15 guest minimum.
Highest priced entree prevails.

STARTERS CHOICE OF ONE

BUTTERNUT SQUASH

Basil Oil (GF, V)

TOMATO BASIL

LOBSTER BISQUE

Napoleon Cream

HARVEST SALAD

Arugula, Roasted Red Beets, Butternut Squash, Goat Cheese Crumbles,
Pistachio Vinaigrette, Crispy Shallots (GF, V)

HOLLY SALAD

Mixed Greens, Pomegranate, Dried Cranberries, Orange Segments,
Feta Cheese, Pecans, Maple Balsamic Vinaigrette

ENTRÉES CHOICE OF TWO

BEEF TENDERLOIN MEDALLION \$130

Seasonal Baby Vegetables, Mushroom Risotto, Green Peppercorn Sauce (GF)

HERB ROASTED CHICKEN BREAST \$100

Stuffed With Spinach, Roasted Red Pepper, Mushroom, Herbs,
Mascarpone Polenta and Whole Grain Mustard Thyme Glaze (GF)

MISO MARINATED SEA BASS \$145

Whipped Potatoes, Lemongrass, Ginger Miso Glaze, Asparagus,
Baby Carrots (GF)

LAND + SEA DUET \$185

Pan Seared Filet Mignon, Butter Poached Lobster Tail, Mashed Potatoes,
Asparagus, Baby Carrots With Cherry Reduction, Mushroom Cream Sauce

DESSERT CHOICE OF ONE

TRILOGY

Pumpkin Cheesecake, Apple Tart, Chocolate Pate Shooter (October-February)

CHOCOLATE DOME

Chocolate Yuzu Strawberry Dome, Passion Fruit Foam (NF)

POACHED PEAR

Almond Creme, Cinnamon Chantilly (CN)

ALMOND APPLE TARTIN



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LUNCH

DINNER

ENHANCEMENTS

BEVERAGES



ENHANCEMENTS

CARVING STATION

*Chef Attendant Required | \$250 per Chef Attendant
One attendant per 100 guests. Priced per guest.

CHOICE OF ONE

CHILE-BRINED SMOKED HAM

Cinnamon Pineapple Glaze (GF, DF)

HOLIDAY SCENTED TURKEY

Sage Gravy, Cranberry Ginger Sauce (GF, DF)

ROASTED SEVEN HERB MARINATED STEAMSHIP OF BEEF

Port Wine Demi-Glace (GF, DF)

MAPLE SUGAR-GINGER ROAST PORK LOIN

Apple Cider Jalapeño Reduction (GF, DF)

HORSERADISH-HERB CRUSTED PRIME RIB

Red Wine Demi-Glace (GF, DF)

PISTACHIO CRUSTED LAMB RACK

Maple Whole Grain Mustard Glaze (GF, DF)





ENHANCEMENTS

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

CAPRESE SKEWERS

Mozzarella, Cherry Tomato, Basil Oil (GF, V)

BRUSCHETTA

Tomato, Onion, Capers, Micro Basil (DF, V, VEGAN)

BRIOCHE TOAST

Deviled Egg Mousse, Candied Jalapeno, Bacon, Chives

BEEF CARPACCIO

Pecorino, Romano, White Truffle Oil

SMOKED SALMON

Dill, Caper Cream, Toast Point

SESAME CRUSTED TUNA

Asian Pear Salad, Wasabi Crème Fraiche

SEARED DUCK BREAST BLT

WARM HORS D'OEUVRES

SCALLOPS

Wrapped in Applewood Smoked Bacon (GF, DF)

SHRIMP TEMPURA

Thai Chili Sauce (DF)

CARIBBEAN RISOTTO CAKE

Sriracha Cream Sauce (V)

HONEY SRIRACHA CHICKEN MEATBALL (DF)

VEGETARIAN SPRING ROLLS

Sweet Chili Dipping Sauce (DF, V)

BEEF TENDERLOIN KABOB

Peppers & Onions, Vinegar Reduction (GF, DF)

THAI PEANUT MARINATED CHICKEN SATAY





BEVERAGES

BEVERAGES

*Bartender Required. 1 bartender per 100 guests.
*\$250 Bartender Fee for Four Hours of Service | \$50 Bartender Fee Each Additional Hour

EXCLUSIVE OPEN BAR

LIQUORS

- VODKA | TITOS
- GIN | HENDRICKS
- RUM | BACARDI SUPERIOR
- TEQUILA | DON JULIO BLANCO
- SCOTCH | JOHNNIE WALKER BLACK
- BOURBON | MAKER'S MARK
- COGNAC | HENNESSY VS

WINES

- WHITE
 - SAUVIGNON BLANC, FRENZY, NEW ZEALAND
 - CHARDONNAY, CHALK HILL, CALIFORNIA
- RED
 - PINOT NOIR, MAISON LOUIS LATOUR, FRANCE
 - CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

BEER

- DOMESTIC | BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA
- IMPORTED | STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0

NON ALCOHOLIC BEVERAGES

SODAS, JUICES, BOTTLED WATER

ENHANCEMENTS

- SIGNATURE COCKTAIL \$5 PER GUEST
- PROSECCO | LUNETTA, ITALY \$2 PER GUEST
- ROSÉ | BIELER PERE ET FILS SABINE, FRANCE \$2 PER GUEST
- CHAMPAGNE | VEUVE CLICQUOT, FRANCE \$4 PER GUEST
- DRINK TICKETS \$18
Applicable for alcoholic beverages. Drink tickets must be guaranteed - (1) drink per person
- 2 GALLON BATCHED COCKTAIL / 60 SERVINGS \$1,100 PER BATCH

- ONE HOUR \$50
- TWO HOURS \$60
- THREE HOURS \$70
- FOUR HOURS \$80

***BAR PACKAGES MAYBE EXTENDED BEYOND FOUR HOURS AT AN ADDITIONAL \$10 PER GUEST**



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BEVERAGES

BEVERAGES

HOSTED BEVERAGES ON CONSUMPTION

LIQUORS \$20

VODKA | TITOS

GIN | HENDRICKS

RUM | BACARDI SUPERIOR

TEQUILA | DON JULIO BLANCO

SCOTCH | JOHNNIE WALKER BLACK

BOURBON | MAKER'S MARK

COGNAC | HENNESSY VS

WINES \$18

WHITE

SAUVIGNON BLANC, FRENZY, NEW ZEALAND

CHARDONNAY, CHALK HILL, CALIFORNIA

RED

PINOT NOIR, MAISON LOUIS LATOUR, FRANCE

CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

ROSÉ

BIELER PERE ET FILS SABINE, FRANCE

SPARKLING

PROSECCO, LUNETTA, ITALY

BEER

DOMESTIC \$10

BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED \$12

STELLA ARTOIS, HEINEKEN, HEINEKEN 0.0

NON ALCOHOLIC BEVERAGES \$8

SODAS, JUICES, BOTTLED WATER

RED BULL \$12



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BEVERAGES

WINES

CASH BAR

*Cash bar Minimum Per Bar - \$750.00
Cash bar prices are inclusive of service charge and gratuity.

LIQUORS \$21

VODKA | TITOS

GIN | HENDRICKS

RUM | BACARDI SUPERIOR

TEQUILA | DON JULIO BLANCO

SCOTCH | JOHNNIE WALKER BLACK

BOURBON | MAKER'S MARK

COGNAC | HENNESSY VS

WINES \$19

WHITE

SAUVIGNON BLANC, FRENZY, NEW ZEALAND

CHARDONNAY, CHALK HILL, CALIFORNIA

RED

PINOT NOIR, MAISON LOUIS LATOUR, FRANCE

CABERNET SAUVIGNON, CASA MURPHY GOODE, CALIFORNIA

ROSÉ

BIELER PERE ET FILS SABINE, FRANCE

SPARKLING

PROSECCO, LUNETTA, ITALY

BEER

DOMESTIC \$12

BUD LIGHT, MICHELOB ULTRA, GOOSE ISLAND IPA

IMPORTED \$13

STELLA ARTOIS, HEINEKEN

NON ALCOHOLIC BEVERAGES \$10

SODAS, JUICES, BOTTLED WATER

RED BULL \$13



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POLICIES

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CATERING POLICIES

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

Should your attendance fall below the minimums listed, a \$20 per person / per meal fee will be applied.

Prices are subject to change and do not include Maryland state taxes or service charge.

Pricing is subject to change up to six months prior to function.

We are happy to procure specialty items for your event. Group will be liable for the full order. Surplus items are not permitted to be taken offsite.

ADDITIONAL LABOR CHARGES & FEES

- ATTENDANT FEE** \$250
- BARTENDER** \$250
- CHEF ATTENDANT** \$250
- CASH BAR** \$750 Minimum Per Bar
- COAT CHECK** Pricing Varies Based on Event Hours
- SUSHI CHEF** \$500
- SPLIT SERVICE FEE** \$10 Per Guest
Desserts transitioned from meal to break are subject to a split service fee
- CORKAGE** \$35 Per Bottle
- SECURITY** \$65 Per Guard, 4 Hour Minimum
- VENDOR MEALS** \$75 Per Guest
- RETRAY FEE** \$100 Per Tray for Relocation

GUARANTEES

Guaranteed number of attendees for all functions should be provided at least ten days prior to the function.

Final guarantee must be provided at least three business days prior to the function.

Group will be charged the guaranteed number of attendees or the actual number of attendees served, whichever is greater.

Any new menu ordered within 72 hours of the function will be considered a “pop up” and subject to a 10% price increase. Menu selections will be based on availability.

TAXES & SERVICE CHARGE

All food and beverage prices are subject to a 25% taxable service charge, 6% sales tax on food and 9% sales tax on alcoholic beverages.