

# The George Washington

A Wyndham Grand Hotel

103 East Piccadilly Street ~ Winchester, Virginia 22601

540.678.4700

Honoring *Our* Past...



Courtesy of Saskia Paulussen Photography, LLC

...Building *Your* Future



Built in 1924 and reopened in 2008, the George Washington Hotel is a charming mix of history and first-class service. After a 4 ½ year, \$30 million dollar renovation, the George Washington is once again the very heart of downtown Winchester and a fitting location to celebrate your wedding day. We have decades of experience to create your dream wedding.

Rising out of the quaint Old Town area, this 90-room heirloom boasts original marble floors and intricate moldings paired expertly with modern day amenities. Guests find themselves welcomed into the lobby by friendly staff and the warm, inviting ambiance of the furnishings and décor. History and romance come alive at the George Washington Hotel, providing a unique experience for those choosing the road less traveled. Guests who expect a memorable experience – more than a warm welcome and a fond farewell, but all the special touches that create memories – return time and time again.

Whether your dream wedding is an intimate gathering of family and friends or a large gala event, our wedding specialists will make sure your day is perfect! You can choose one of our prepared wedding packages or have a custom package designed to fit your budget.

We invite you and your guests to celebrate this memorable occasion by experiencing the unparalleled accommodations, fine cuisine, impeccable service and enchanting atmosphere that defines our stunning property. The George Washington provides a variety of services and offerings to ensure that your wedding day is marked by style, elegance, and class.

*The George Washington Hotel will make every affair truly memora-*



- Engagement Parties
- Bridal Showers & Luncheons
- Rehearsal Dinners
- Wedding Ceremonies
- Cocktail Receptions
- Wedding Receptions
- Farewell Brunches

# Wedding Packages



The George Washington Hotel is the ultimate setting for magical weddings. With a blend of romance, luxury and elegance, you and your guests will be swept off your feet from the moment you are greeted by our infamous greyhounds and ascend our original marble stairway. We offer impeccable options for rehearsal dinners, bridal lunches, wedding brunches and both simple and lavish receptions. Our Grand Ballroom will accommodate up to 180 guests for a formal, seated dinner and up to 300 guests for a strolling reception. For smaller gatherings, our Garden Room – adjoining our Pocket Garden - will host up to 70 guests. Our sumptuous menus and stellar service promise you an unforgettable wedding.

Perhaps you envision an off-site wedding ceremony in one of the many nearby churches, historic sites or beautiful gardens complimented by a horse-drawn carriage ride through Old Town Winchester and delivered to our door. Or, if you prefer everything under one roof, our Grand Ballroom delightfully transforms from ceremony to reception with amazing impact, our Pocket Garden will accommodate a ceremony with up to 50 guests, and our Wedding Chapel is perfect for those who seek a small, intimate family ceremony. A wedding specialist will be provided by the hotels sales team to assist you from your very first visit until your big day arrives, assuring every detail is taken care of..

Let your dreams begin at The George Washington Hotel!



# Wedding

## Dinner Packages

Include:



- Cocktail Reception
- Dinner Reception
- Four-Hour Full Bar Package
- Floor Length Table Linens and Matching Napkins
- Mirror Tile with Votive Candles
- Table Numbers
- Banquet Tables and Chairs
- Custom Room Set-Up
- Event Clean-Up
- Wedding Vendor Holding Room
- Complimentary Cake Cutting
- Bridal Suite for the Couple
- Wedding Menu Tasting for up to Four Guests

Additional Facility Fee to be Assessed to all Wedding Packages — Pricing Dependent on Event Room and Complexity of Set-up  
Wedding packages require a minimum of 70 guests. For smaller parties, we are happy to provide customized arrangements.

# Treasured

## intimate wedding package plated menu option

\$89.00<sup>++</sup> per person

*Reception* Junior Suite with Champagne and Strawberries for Newlywed Couple

### *Hors D'Oeuvres*

Please Select Three

#### **Cold Hors D'Oeuvres**

- House Dried Apples filled with Gorgonzola Cheese and Candied Pecans
- Sliced Beef Tenderloin on Baguette with Rosemary Horseradish
- House Made Mozzarella Cheese with Heirloom Cherry Tomatoes on Pesto Crostini
- Tarragon Chicken Salad with Golden Raisins in Cucumber Cup
- Brie Stuffed Strawberries with a Balsamic Reduction

#### **Hot Hors D'Oeuvres**

- Sea Scallops Wrapped in Applewood Smoked Bacon
- Shaved Virginia Ham served open face on Mini Buttermilk Biscuits with Poppy Honey Mustard
- Crispy Vegetable Spring Rolls with Chili Sauce
- Honey Glazed Chicken Satay with Peanut Sauce

### *Salad*

Please Select One

#### **Caprese Salad**

- Vine Ripened Tomato, House Made Mozzarella and Toasted Almonds with Basil Oil and Aged Balsamic Reduction over Mixed Field Greens

#### **Caesar Salad**

- Crisp Romaine Leaves with Shaved Reggiano Cheese served with a Creamy Caesar Dressing and Focaccia Croutons

#### **Spinach Salad**

- Crumbled Bacon, Bleu Cheese and Roma Tomatoes, Over Fresh Spinach Leaves served with Warm Bacon Dressing

### *Display*

Please Select One

#### **Fresh Sliced Fruit**

- Creatively Displayed Seasonal Fruits, Melons and Berries

#### **Crudités**

- Crisp Vegetables of the Season with Roasted Red Pepper Hummus and Herb Dipping Sauces

#### **Imported & Domestic Cheese Display**

- Garnished with Fresh Fruit and served with Baguette, Lavash and Assorted Crackers

### *Entrees*

Please Select Two

#### **Chicken Roulade**

- Crispy Chicken Roulade Filled with Fresh Asparagus and Virginia Ham, finished with a Marsala Demi Glace. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Chicken George**

- Pan Seared Chicken with a Smoked Gouda and Chive Mornay Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Lime Soy Glazed Salmon**

- Oven Roasted and Served with a Ginger Miso Honey Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Filet of Beef**

- Grilled to a perfect medium and topped with a Maderia Wine Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Center Cut Pork Loin**

- Medallion of Center Cut Pork Loin with Cranberry Orange Chutney. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

# Magical

## intimate wedding package plated menu option

\$109.00<sup>++</sup> per person

### Reception

Wine Served Tableside with Main Course  
Custom Satin, Damask or Pintuck Floor Length Linens\* with Matching Napkins  
Junior Suite with Champagne and Strawberries for Newlywed Couple

### Hors D'Oeuvres

Please Select Three

#### Cold Hors D'Oeuvres

Endive Petals filled with Smoked Duck Salad  
Asian Spoons filled with Thai Chicken Salad  
Seared Rare Ahi Tuna Ribbons on a Crispy  
Wonton with Asian Slaw and Sesame  
Ginger Glaze  
Buckwheat Blini with Smoked Salmon and  
Chive Crème Fraiche  
Old Bay Poached Jumbo Shrimp on Tasting  
Spoons with Black Pepper Cocktail  
Sauce

#### Hot Hors D'Oeuvres

Silver Dollar Mushroom Caps filled with  
Spinach, Feta and Sundried Tomatoes  
Coconut Fried Shrimp  
with Key Lime Sauce  
Miniature Crab Cakes  
with Wasabi Aioli  
Mini Beef Wellington with Béarnaise Sauce  
Southwest Chicken Eggrolls  
with Szechuan Sauce

### Display

Please Select One Premium or  
Two Standard

#### Dipping Display

Creamy Spinach and Artichoke and Chesapeake  
Crab Dips served with Assorted Crackers and  
Baguette Slices

#### Antipasto Display

Grilled and Roasted Vegetables, Prosciutto,  
Salami, House Made Mozzarella, Imported  
Olives, Marinated Artichokes and  
Pepperoncini dressed in Aged Balsamic  
Vinegar and Cold Pressed Extra Virgin Olive  
Oil, Breads and Assorted Crackers

- or -

#### Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons  
and Berries

#### Crudité

Crisp Vegetables of the Season with  
Roasted Red Pepper Hummus and Herb  
Dipping Sauces

#### Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with  
Baguettes, Lavash and Assorted Crackers

*\*A shipping & delivery fee will apply to specialty linens.*

# Magical

## intimate wedding package plated menu option ...continued

### *Salad*

Please Select One

#### **Caprese Salad**

Vine Ripened Tomato, House Made Mozzarella and Toasted Almonds with Basil Oil and Aged Balsamic Reduction over Mixed Field Greens

#### **Caesar Salad**

Crisp Romaine Leaves with Shaved Reggiano Cheese served with a Creamy Caesar Dressing and Focaccia Croutons

#### **Martha Salad**

Cucumber Ring, Spring Mix of Lettuces tossed with Shenandoah Apples, Dried Cherries, Goat Cheese and a White House Apple Cider Vinaigrette



### *Entrees*

Please Select Two Individual  
or One Duet Plates

#### *Individual Entrees*

#### **Chicken Roulade**

Crispy Chicken Roulade Filled with Fresh Asparagus and Virginia Ham, finished with a Marsala Demi Glace. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Chicken George**

Pan Seared Chicken with a Smoked Gouda and Chive Mornay Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Lime Soy Glazed Salmon**

Oven Roasted and Served with a Ginger Miso Honey Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Filet of Beef**

Grilled to a perfect medium and topped with a Maderia Wine Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Center Cut Pork Loin**

Medallions of Center Cut Pork Loin with Cranberry Orange Chutney. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### *Duet Plate Entrees*

#### **Grilled Petite Filet Mignon and Seared Atlantic Salmon**

Beef served with a Wild Mushroom Demi-Glace and Salmon served with Lemon Dill Beurre Blanc.

Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Petite Filet Mignon and Sautéed Jumbo Shrimp**

Beef served with Cabernet Reduction and Shrimp served with Lobster Cream Sauce.

Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Pan Seared Chicken Breast and Grilled Petite Filet Mignon**

Chicken served with Jus Lie and Beef served with Mushroom Demi Glace. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Beef Tenderloin and Broiled Crab Cake**

Beef served with Cabernet Reduction and Crab Cake served with Roasted Fennel Cream Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

# Fairy Tale

## intimate wedding package plated menu option

\$119.00<sup>++</sup> per person

### Reception

Tableside Wine Served with Main Course ~ Champagne/Sparkling Cider Toast for All Guests  
Custom Satin, Damask or Pintuck Floor Length Linens\* with Matching Napkins  
Luxury Suite with Champagne and Strawberries and a Continental Breakfast in the Morning for Newlywed Couple

### Hors D'Oeuvres

Please Select Three

#### Cold Hors D'Oeuvres

Chilled Lobster Salad  
served in Tasting Spoons  
Oyster Shooters with Gazpacho Cocktail Sauce  
Vegetable Sushi with Pickled Ginger and Wasabi Mayonnaise  
Endive Petals filled with Smoked Duck Salad  
Asian Spoons filled with Thai Chicken Salad  
Seared Rare Ahi Tuna Ribbons on a Crispy Wonton with Asian Slaw and Sesame Ginger Glaze  
Buckwheat Blini with Smoked Salmon and Chive Crème Fraîche  
Old Bay Poached Jumbo Shrimp on Tasting Spoons with Black Pepper Cocktail Sauce

#### Hot Hors D'Oeuvres

Grilled Lamb Chop Lollipop with Mango Chutney  
Wild Mushroom Ragout in Phyllo Cups  
Braised Shrimp with Caramelized Onion on a Crispy Wonton served with Hoisin BBQ Sauce  
Silver Dollar Mushroom Caps filled with Spinach, Feta and Sundried Tomatoes  
Coconut Fried Shrimp with Key Lime Sauce  
Miniature Crab Cakes with Wasabi Aioli  
Mini Beef Wellington with Béarnaise Sauce  
Southwest Chicken Eggrolls with Szechwan Sauce

### Display

Please Select One Premium  
or Two Standard

#### Dipping Display

Creamy Spinach and Artichoke and Chesapeake Crab Dips served with Assorted Crackers and Baguette Slices

#### Antipasto Display

Grilled and Roasted Vegetables, Prosciutto, Salami, House Made Mozzarella, Imported Olives, Marinated Artichokes and Pepperoncini dressed in Aged Balsamic Vinegar and Cold Pressed Extra Virgin Olive Oil.  
Breads and Assorted Crackers

- or -

#### Fresh Sliced Fruit

Creative Display of Seasonal Fruits, Melons and Berries

#### Crudités

Crisp Vegetables of the Season with Roasted Red Pepper Hummus and Herb Dipping Sauces

#### Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with Baguette s, Lavash and Assorted Crackers

### Salad

Please Select One

#### Caprese Salad

Vine Ripened Tomato, House Made Mozzarella and Toasted Almonds with Basil Oil and Aged Balsamic Reduction over Mixed Field Greens

#### Caesar Salad

Crisp Romaine Leaves with Shaved Reggiano Cheese served with a Creamy Caesar Dressing and Focaccia Croutons

#### Martha Salad

Cucumber Ring, Spring Mix of Lettuces tossed with Shenandoah Apples, Dried Cherries, Goat Cheese and a White House Apple Cider Vinaigrette

#### Heirloom Salad

Baby Greens with Toasted Pine Nuts, Pickled Red Onion, Shaved Pecorino Cheese and Heirloom Cherry Tomatoes,  
Dressed in a Champagne & Roasted Shallot Vinaigrette

*\*A shipping & delivery fee will apply to specialty linens.*



# *Fairy Tale* intimate wedding package plated menu option ...continued

*Choose Either:*

## *Sorbet Course*

Please Select One

**Raspberry Champagne**  
**Limon-cello**  
**Blood Orange**  
**Lemon Ginger**

## *Plated Appetizer Course*

Please Select One

### **Shrimp Cocktail**

Accompanied by a Black Pepper Cocktail Sauce  
Presented in a Fresh Lemon Cup

### **Mini Crab Cakes**

With Roasted Red Pepper Aioli and Crispy Wonton Straws

### **Roasted Beets with Shaved Fennel**

Fresh Orange Segments and Goat Cheese

### **Smoked Salmon Carpaccio**

## *Entrees*

Please Select Two Individual  
or One Duet Plates

### *Individual Entrees*

#### **Chicken Roulade**

Crispy Chicken Roulade Filled with Fresh Asparagus and Virginia Ham, finished with a Marsala Demi Glace. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Chicken George**

Pan Seared Chicken with a Smoked Gouda and Chive Mornay Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Lime Soy Glazed Salmon**

Oven Roasted and Served with a Ginger Miso Honey Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Filet of Beef**

Grilled to a perfect medium and topped with a Madeira Wine Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Center Cut Pork Loin**

Medallions of Center Cut Pork Loin with Cranberry Orange Chutney. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

### *Duet Plate Entrees*

#### **Grilled Petite Filet Mignon and Seared Atlantic Salmon**

Beef served with a Wild Mushroom Demi-Glace and Salmon served with Lemon Dill Beurre Blanc. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Petite Filet Mignon and Sautéed Jumbo Shrimp**

Beef served with Cabernet Reduction and Shrimp served with Lobster Cream Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Petite Filet Mignon and Pan Seared Chicken Breast**

Chicken served with Jus Lie and Beef served with Mushroom Demi Glace. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

#### **Grilled Beef Tenderloin and Broiled Crab Cake**

Beef served with Sauce Espagnole and Crab Cake served with Roasted Fennel Cream Sauce. Complimented with Chef's Selection of Seasonal Vegetables and Mashed Potatoes

# Wedding

## Strolling Packages

Include:



- Strolling Reception featuring
  - Heavy Hors D'oeuvres
  - Food Displays
  - Action Stations
- Four-Hour Full Bar Package
- Floor Length Table Linens and Matching Napkins
- Mirror Tile with Votive Candles
- Limited Banquet Tables and Chairs
- Custom Room Set-Up
- Event Clean-Up
- Wedding Vendor Holding Room
- Complimentary Cake Cutting
- Bridal Suite for the Couple
- Wedding Menu Tasting for up to Four Guests

Additional Facility Fee to be Assessed to all Wedding Packages — Pricing Dependent on Event Room and Complexity of Set-up  
Wedding packages require a minimum of 70 guests. For smaller parties, we are happy to provide customized arrangements.

# Devoted

## intimate wedding package strolling reception option

\$91.00<sup>++</sup> per person

*Reception* Junior Suite with Champagne and Strawberries for Newlywed Couple

### *Hors D'Oeuvres*

Please Select Three

#### **Cold Hors D'Oeuvres**

- House Dried Apples filled with Gorgonzola Cheese and Candied Pecans
- Sliced Beef Tenderloin on Baguette with Rosemary Horseradish
- House Made Mozzarella Cheese with Heirloom Cherry Tomatoes on Pesto Crostini
- Tarragon Chicken Salad with Golden Raisins in Cucumber Cup
- Brie Stuffed Strawberries with a Balsamic Reduction

#### **Hot Hors D'Oeuvres**

- Sea Scallops Wrapped in Applewood Smoked Bacon
- Shaved Virginia Ham on Mini Buttermilk Biscuits with Poppy Honey Mustard
- Crispy Vegetable Spring Rolls with Chili Sauce
- Honey Glazed Chicken Satay with Peanut Sauce
- Soy Glazed Shrimp Skewers

### *Carving Station*

Please Select One

#### **Poached Atlantic Salmon**

- Court Bouillon Poached Side of Atlantic Salmon with Cucumber Scales served with Traditional Accompaniments and Baby Pumpernickel Slices

#### **Brown Sugar Glazed Country Ham**

- Brown Sugar and Cola Glazed Virginia Ham served with Red-Eye Gravy and Mini Butter milk Biscuits

#### **Honey Glazed Smoked Turkey Breast**

- Honey Glazed with Mandarin Orange and Cranberry Chutney, French Grain Mustard and Sliced Silver Dollar Rolls

### *Display*

Please Select Two

#### **Fresh Sliced Fruit**

- Creatively Displayed Seasonal Fruits, Melons and Berries

#### **Crudités**

- Crisp Vegetables of the Season with Roasted Red Pepper Hummus and Herb Dipping Sauces

#### **Imported & Domestic Cheese Display**

- Garnished with Fresh Fruit and served with Baguettes, Lavash and Assorted Crackers

#### **Spinach Artichoke Dip**

- Creamy Spinach Artichoke Dip served with Baguette Slices and Assorted Crackers

#### **Marinated Grilled Vegetables**

- Seasonal Vegetables dressed in Extra Virgin Olive Oil and Balsamic Reduction

### *Action Station*

Please Select One

#### **Mashed Potato Martini Bar**

- Yukon Gold Smashed Potatoes
- Crushed Red Skin Potatoes
- Whipped Sweet Potatoes
- Chicken, Beef, and Shrimp
- Cheddar Cheese, Parmesan Cheese, Crumble Bleu Cheese, Scallion, Fried Plantain, Crumbled Bacon, Fresh Horseradish, Sour Cream and Toasted Almonds

#### **Pasta Station**

- The Following Pastas Made with Fresh Basil and Extra Virgin Olive Oil:  
Potato Gnocchi, Tri Color Tortellini, Penne Pesto Cream Sauce, Plum Tomato Basil, Fresh Herbs and Olive Oil
- Chicken, Shrimp, Italian Sausage
- Includes Freshly Grated Asiago Cheese
- Garlic Bread Sticks

Attendant Fee Charged Separately  
\$75.00 per Chef /per Station

# *Passionate* intimate wedding package strolling reception option \$106.00<sup>++</sup> per person

*Reception* Junior Suite with Champagne and Strawberries for Newlywed Couple  
Champagne/Sparkling Cider Toast for All Guests

## *Hors D'Oeuvres*

Please Select Four

### **Cold Hors D'Oeuvres**

Endive Petals filled with Smoked Duck Salad  
Asian Spoons filled with Thai Chicken Salad  
Seared Rare Ahi Tuna Ribbons on a Crispy  
Wonton with Asian Slaw and Sesame  
Ginger Glaze  
Buckwheat Blini with Smoked Salmon and  
Chive Crème Fraiche  
Old Bay Poached Jumbo Shrimp on Tasting  
Spoons with Black Pepper Cocktail  
Sauce

### **Hot Hors D'Oeuvres**

Silver Dollar Mushroom Caps filled with  
Spinach, Feta and Sundried Tomatoes  
Coconut Fried Shrimp  
with Key Lime Sauce  
Miniature Crab Cakes  
with Wasabi Aioli  
Mini Beef Wellington with Béarnaise Sauce  
Southwest Chicken Eggrolls  
with Szechuan Sauce

## *Display*

Please Select Two

### **Fresh Sliced Fruit**

Creatively Displayed Seasonal Fruits, Melons  
and Berries

### **Crudités**

Crisp Vegetables of the Season with  
Roasted Red Pepper Hummus and Herb  
Dipping Sauces

### **Imported & Domestic Cheese Display**

Garnished with Fresh Fruit and served with  
Baguettes, Lavash and Assorted Crackers

### **Spinach Artichoke Dip**

Creamy Spinach Artichoke Dip served with  
Baguette Slices and Assorted Crackers

### **Marinated Grilled Vegetables**

Seasonal Vegetables dressed in Extra Virgin  
Olive Oil and Balsamic Reduction



# *Passionate* intimate wedding package strolling reception option ...continued

## *Action Station*

Please Select One

### **Mashed Potato Martini Bar**

Yukon Gold Smashed Potatoes  
Crushed Red Skin Potatoes  
Whipped Sweet Potatoes  
Chicken, Beef, and Shrimp  
Cheddar Cheese, Parmesan Cheese, Crumble  
Bleu Cheese, Scallion, Fried Plantain,  
Crumbled Bacon, Fresh Horseradish and  
Toasted Almonds

### **Pasta Station**

The Following Pastas Made with Fresh Basil  
and Extra Virgin Olive Oil:  
Potato Gnocchi, Tri Color Tortellini, Penne  
Pesto Cream Sauce, Plum Tomato Basil,  
Fresh Herbs and Olive Oil  
Chicken, Shrimp, Italian Sausage  
Includes Freshly Grated Asiago Cheese  
Garlic Bread Sticks

## *Carving Station*

Please Select One

### **Poached Atlantic Salmon**

Court Bouillon Poached Side of Atlantic  
Salmon with Cucumber Scales served with  
Traditional Accompaniments and Baby  
Pumpnickel Slices

### **Brown Sugar Glazed Country Ham**

Brown Sugar and Cola Glazed Surry County  
Virginia Ham served with Red-Eye Gravy and  
Mini Buttermilk Biscuits

### **Honey Glazed Smoked Turkey Breast**

Honey Glazed with Mandarin Orange and  
Cranberry Chutney, French Grain Mustard  
and Silver Dollar Rolls

### **Roast Barron of Beef**

Roast Barron of Beef with warm Aus Jus,  
Horseradish Cream Sauce with Assorted Sliced  
Silver Dollar Rolls



Attendant Fee Charged Separately  
\$75.00 per Chef/per Station

# intimate wedding package

## strolling reception option

# Enchanting

\$123.00<sup>++</sup> per person

### Reception

Champagne/Sparkling Cider Toast for All Guests  
Custom Satin, Damask or Pintuck Floor Length Linens\* with Matching Napkins  
Luxury Suite with Champagne and Strawberries and a Continental Breakfast in the Morning for Newlywed Couple

### Hors D'Oeuvres

Please Select Five

### Display

Please Select Two

#### Cold Hors D'Oeuvres

Chilled Lobster Salad  
served in Tasting Spoons  
Oyster Shooters with Gazpacho Cocktail Sauce  
Vegetable Sushi with Pickled Ginger and  
Wasabi Mayonnaise  
Endive Petals filled with Smoked Duck Salad  
Asian Spoons filled with Thai Chicken Salad  
Seared Rare Ahi Tuna Ribbons on a Crispy  
Wonton with Asian Slaw and Sesame  
Ginger Glaze  
Buckwheat Blini with Smoked Salmon and  
Chive Crème Fraiche  
Old Bay Poached Jumbo Shrimp on Tasting  
Spoons with Black Pepper Cocktail  
Sauce

#### Hot Hors D'Oeuvres

Grilled Lamb Chop Lollipop  
with Mango Chutney  
Wild Mushroom Ragout in Phyllo Cups  
Rocket Shrimp with Caramelized Onion in a  
Crispy Wonton Wrapper served with  
Hoisin BBQ Sauce  
Silver Dollar Mushroom Caps filled with  
Spinach, Feta and Sundried Tomatoes  
Coconut Fried Shrimp  
with Key Lime Sauce  
Miniature Crab Cakes  
with Wasabi Aioli  
Mini Beef Wellington with Béarnaise Sauce  
Southwest Chicken Eggrolls  
with Szechuan Sauce

#### Creamy Artichoke and Spinach Dip

Creamy Spinach Artichoke Dip served with  
Baguette Slices and Assorted Crackers

#### Antipasto Display

Grilled and Roasted Vegetables, Prosciutto,  
Salami, House Made Mozzarella, Imported  
Olives, Marinated Artichokes and  
Pepperoncini dressed in Aged Balsamic  
Vinegar and Cold Pressed Extra Virgin Olive  
Oil, Breads and Assorted Crackers

#### Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons  
and Berries

#### Crudités

Crisp Vegetables of the Season with  
Roasted Red Pepper Hummus and Herb  
Dipping Sauces

#### Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with  
Baguette Slices, Lavash and Assorted Crackers

#### Chilled Seafood Station

Create your own Seafood Display by selecting  
three of the following:

- Jumbo Gulf Shrimp
- Blue Point Oysters
- Snow Crab Claws
- New Zealand Green Lip Mussels

All Displays are served with Freshly Grated  
Horseradish and Bloody Mary Cocktail Sauce

*\*A shipping & delivery fee will apply to specialty linens.*

# Enchanting

intimate wedding package  
strolling reception option  
...continued

## *Action Station*

Please Select One

### **Mashed Potato Martini Bar**

Yukon Gold Smashed Potatoes  
Crushed Red Skin Potatoes  
Whipped Sweet Potatoes  
Chicken, Beef, and Shrimp  
Cheddar Cheese, Parmesan Cheese, Crumble  
Bleu Cheese, Scallion, Fried Plantain,  
Crumbled Bacon, Fresh Horseradish and  
Toasted Almonds

### **Pasta Station**

The Following Pastas Made with Fresh Basil  
and Extra Virgin Olive Oil:  
Potato Gnocchi, Tri Color Tortellini, Penne  
Pesto Cream Sauce, Plum Tomato Basil,  
Fresh Herbs and Olive Oil  
Chicken, Shrimp, Italian Sausage  
Includes Freshly Grated Asiago Cheese  
Garlic Bread Sticks

## *Carving Station*

Please Select Two

### **Poached Atlantic Salmon**

Court Bouillon Poached Side of Atlantic  
Salmon with Cucumber Scales served with  
Traditional Accompaniments and Baby  
Pumpnickel Slices

### **Brown Sugar Glazed Country Ham**

Brown Sugar and Cola Glazed Surry County  
Virginia Ham served with Red-Eye Gravy and  
Mini Buttermilk Biscuits

### **Honey Glazed Smoked Turkey Breast**

Honey Glazed with Mandarin Orange and  
Cranberry Chutney, French Grain Mustard  
and Sliced Silver Dollar Rolls

### **Whole Beef Tenderloin**

Grilled to a perfect medium rare with Warm  
Au Jus, Horseradish Cream Sauce, Chipotle  
Mayonnaise and served with Sliced Silver  
Dollar Rolls

### **Herb Crusted Prime Rib**

With Rosemary Cabernet and Dijonaise Sauces  
and served with Sliced Silver Dollar Rolls

Attendant Fee Charged Separately  
\$75.00 per Chef/per Station

# Beverage

## Package

### *Wine:*

All banquet bars include our specially selected house wines:

Pinot Grigio  
Chardonnay  
Cabernet Sauvignon

### *Beer:*

#### **Domestic Beer**

Select 2

Budweiser  
Bud Light

Miller Lite  
Coors Light

Michelob Ultra  
O'Doul's

#### **Premium Beer**

Select 3

Heineken  
Stella Artois  
Corona  
Guinness Stout  
Amstel Light  
New Castle

Harp  
Bass Ale  
Samuel Adam's Boston Lager  
Yuengling  
Sierra Nevada Pale Ale

Blue Moon  
Fat Tire  
Anchor Steam  
Devil's Backbone, Vienna Lager  
Devil's Backbone, 8 Point IPA

### *Liquor:*

Smirnoff Vodka  
Dewar's Scotch  
Seagram's 7 Whisky  
Cruzan Rum

Beefeater Gin  
Sauza Gold Tequila  
Jim Beam Bourbon  
E&J Brandy

Kahlua  
Peach Tree Schnapps  
DeKuyppers Triple Sec  
Martini & Rossi Sweet/Dry Vermouth

### *Sodas and Mixers:*

Coke  
Diet Coke  
Sprite

Ginger Ale  
Tonic Water  
Club Soda

Assorted Juices  
Assorted Mixers  
Sparkling Mineral Water



# Finishing Touches

## Dinner:

Intermezzo: Sorbet .....	\$4.00 per person
Flavors: Raspberry Champagne, Limoncello, Blood Orange and Lemon Ginger	
Additional Entrée Choice .....	\$10.00 per person
Additional Action Station .....	menu price

## Beverage:

Premium Bar Upgrade .....	\$10.00 per person
Additional Hour: Package Bar .....	\$7.00 per person
Tableside Wine Service .....	\$7.00 per person
Champagne/Sparkling Cider Toast .....	\$3.75 per person

## After Dinner:

Chocolate Fountain .....	begin at \$400.00
Dipping Goodies .....	\$5.00 per person
To Include: Strawberries, Pineapple, Rice Crispy Treats, Marshmallows, Short Pretzel Rods	
Cookie Table .....	\$6.00 per person
Just how your family would do it, an assortment of cookies, thumbprints and bars to send your guests home happy	
Ice Carving .....	varies
Tray of Chocolates .....	\$7.00 per person
Hot Chocolate & Coffee Bar .....	\$5.00 per person
Compliment your reception with accompaniments such as: Cinnamon Sticks, Chocolate Shavings, Nutmeg and Whipped Cream	
Dessert Table .....	\$13.00 per person
Selection of Petite Fours, Éclairs, Cheesecake Pops, Assorted Truffles Seasonal Fresh Fruit and Chocolate Covered Strawberries	

## Table Decor:

Satin, Damask or Pintuck Table Linens .....	\$40.00 per table
Satin or Damask Napkins .....	\$2.00 per person
Satin Chair Cover w/ Sash .....	\$6.50 per person
Imperial Chair Cover w/ Sash .....	\$7.50 per person
Damask Chair Cover w/ Sash .....	\$7.50 per person
Organza Sash .....	\$3.50 per person
Chivari Chair .....	\$11.00 per chair

*Shipping and Delivery Fees Will Apply*

# Wedding Policies

## *Menus:*

Menu Selections must be arranged and finalized no later than thirty (30) days prior to your event. Menu selection availability and prices are subject to change with market fluctuations. Final menu prices will be confirmed thirty (30) days prior to the scheduled date of the function.

## *Function Space:*

Based on the requirements outlined by you, the hotel will reserve the function space specified in the Event Contract. The hotel reserves the right to change the function space if the original space designated is inappropriate based on the anticipated number of guests attending. The hotel reserves the right to charge a nominal fee for extra-ordinary set-up changes not conveyed in advance.

## *Outdoor Functions:*

In the event of inclement weather forecast, the Hotel reserves the sole right to move this event to an indoor location, with notification to you. Once the hotel determines that it is necessary to move the event indoors, it will not be moved again. Outdoor events are subject to availability and seasonality.

## *Damage:*

The host is responsible for any damage to the function space as well as for any items, equipment, decorations or fixtures belonging to GWH that may be lost or damaged due to the activities of the host's guests.

## *Event Space Decor:*

The George Washington Hotel will supply a mirror plate, four (4) votive candles and one (1) table number per table. Additional centerpieces may be supplied by outside vendors or the client. No confetti or glitter may be used on the tables. Tape may not be used on equipment, floors, walls or ceilings. Only votive and tapered candles protected by hurricane globes are allowed; no open flames permitted. All decorations must be removed at the end of the event and are the responsibility of the client. These items may be stored with prior arrangements. Access to the event room (vendor set-up) outside of the scheduled event must be coordinated with the catering sales manager at least two weeks prior to the event.

## *Parking:*

Should you wish to have a sign outside to direct your guests; a \$50.00 minimum fee will apply. Should guests park on their own, they are responsible for any charges they may incur. Please note, The George Washington Auto Park is not affiliated with the George Washington Hotel and we are unable to validate any guests who park in that facility during your event.

## *Food & Beverage:*

Due to health and quality control issues, all food (exception: wedding cakes) and beverages (including liquor, beer, wine, champagne and soda) must be provided by The George Washington Hotel. Upon conclusion of an event, any food or beverage not consumed prior to that time becomes the property of the Hotel (wedding cakes not included) and cannot be taken from the event room. Virginia law prohibits alcoholic beverages from being consumed in public areas or by individuals under the age of 21. Virginia law also requires a bartender to be present whenever alcohol is being served. A flat fee of \$95.00 will be assessed per bartender contracted (1/50 ratio) per event.

# Wedding

## Policies

...continued

### *Children:*

Children attending special events at The George Washington Hotel are required to be under adult supervision at all times. Two options are available for children between the ages of 3 and 12 years of age. 1) Child sized portions of the adult entrée can be provided at 60% cost of the adult food. 2) Children's plated dinner packages with kid-friendly food can be arranged for \$22.00++ per child.

### *Wedding Cakes:*

You are welcome to use an outside vendor to provide your wedding cake; the vendor will be fully responsible for delivery and set-up. Client will be responsible for returning vendor items (cake stands, pillars, etc.). A Food Waiver, provided by hotel, must be completed and returned by Vendor prior to event date.

### *Banquet Event Orders:*

Your menu selections, room set-up, beverage service, fees, taxes and other details relating to your event will be specified in a Banquet Event Order (BEO), which the hotel will prepare and send to you for your approval thirty (30) days prior to the event. You may modify and submit your changes fifteen (15) days prior to the event. The Hotel will prepare and send a corrected BEO for your signature. Once you and the hotel have signed the BEO, it will be an addendum to the original wedding contract and binding on both parties.

### *Deposits:*

A non-refundable deposit of \$3,000.00 will be required at the time of contract signing. This deposit will be applied to your total charges. Additional deposits will be arranged and stated in the contract.

### *Final Guarantee:*

Confirmation of final event details and head count will be due a minimum of 7 days prior to the event. This number will be considered a guarantee and it is not possible to lower the guarantee within the 7 day period. If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee. Your final bill will be charged for your actual attendance or the guaranteed guest count whichever is greater.

### *Tax & Service Charge:*

In addition to Wedding Package prices quoted, there is an automatic 22% service charge and a 5.3% VA state sales tax and 6% local sales tax that will be applied to your final bill.

### *Payment in Full:*

Event must be paid in full five (5) days prior to the event. Final payment may be made by credit card, cashiers/certified check or money order made out to The George Washington Hotel and are due no later than 5 days prior to event date. Personal checks are not accepted.