



THE  
GEORGE WASHINGTON

A Wyndham Grand Hotel

Meeting/Banquet  
Breakfast Menus



THE  
GEORGE WASHINGTON

A Wyndham Grand Hotel

## GENERAL INFORMATION

### **MENUS:**

Menu Selections must be arranged and finalized no later than fourteen (14) days prior to your event. Menu selection availability and prices are subject to change with market fluctuations. Final menu prices will be confirmed ten (10) days prior to the scheduled date of the function. 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.

### **FOOD & BEVERAGE:**

Due to health and quality control issues, all food (exception: celebratory cakes\*) and beverages (including liquor, beer, wine, champagne and soda) must be provided by the Hotel. Upon conclusion of an event, any food or beverage not consumed prior to that time becomes the property of the Hotel (celebratory cakes not included) and cannot be taken from the event room. Virginia law prohibits alcoholic beverages from being consumed off hotel premises 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 \$125.00 + tax will be assessed per bartender contracted (1/50 ratio) per event.

\*Client(s) are welcome to use an outside vendor to provide a celebratory cake with prior notification to your Catering Sales Manager; the vendor will be fully responsible for delivery and set-up. A Food Waiver, provided by hotel, must be completed and returned by Vendor prior to event date.

### **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 fee for extra-ordinary set-up changes not conveyed in advance.

For Outdoor Functions: Outdoor events are subject to availability and seasonality. 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.

### **DISPLAYS AND DECORATION:**

No displays or signage are permitted in Hotel public areas without Hotel consent.

Client(s) may not tape, tack, screw, or nail any item(s) to equipment, floors, walls, columns, fixtures, or ceilings. The Hotel acknowledges that affixing items to walls is sometimes necessary during corporate meetings and requires prior consent be obtained from Catering Sales Manager and approved product be used.

On dining tables, The 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. Only votives and tapers protected by hurricane globes are allowed; no open flames permitted. No confetti or glitter of any kind may be used on the tables.

All displays and decoration must be removed at the end of the meeting/event and are the responsibility of the client.

Access to the event room (client/vendor set-up) outside of the scheduled event must be coordinated with the Catering Sales Manager at least two weeks prior to the event.

### **DAMAGE:**

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

### **DEPOSITS & PAYMENTS:**

A non-refundable deposit is required at the time of contracting. This deposit will be applied to the group's master account and applied to final charges of the event. Additional deposits will be arranged and stated in the contract. The estimated balance of the bill is due no less than three (3) days prior to the event date when being paid by Credit Card, or seven (7) days prior when being paid by check. Personal checks are not accepted. The Client shall review and sign for all charges at time of service to ensure accuracy.

### **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 and signature ten (10) days prior to the event.

Any modifications to the BEO must be conveyed to the Catering Sales Manager; major changes to food, beverage, audio-visual needs & set-up must be made in writing.

### **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.

### **PARKING:**

Should client(s)/guest(s) 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.

There is an overnight guest parking fee of \$15.00 per day in the Hotel's parking lot and for valet parking.

## MEETING ROOM FACILITY FEE GUIDE

	Monday - Thursday 6am - 12am	Friday 6am - 3pm	Friday 4pm - 12am	Saturday 6am - 3pm	Saturday * 4pm - 12am	Sunday 6am - 4pm	Sunday 5pm - 12am
<b>Grand Ballroom</b>	\$800.00	\$800.00	\$3,000.00	\$2,500.00	\$4,000.00	\$1,500.00	\$2,000.00
<b>George**</b>	\$600.00	\$600.00	\$2,000.00	\$2,000.00	\$2,500.00	\$900.00	\$1,500.00
<b>Martha**</b>	\$300.00	\$300.00	\$750.00	\$500.00	\$1,000.00	\$300.00	\$500.00
<b>Garden Room</b>	\$350.00	\$350.00	\$600.00	\$400.00	\$600.00	\$400.00	\$500.00
<b>Garden Room with Pocket Garden</b>	\$450.00	\$450.00	\$750.00	\$500.00	\$900.00	\$500.00	\$600.00
<b>Lord Fairfax</b>	\$300.00	\$300.00	\$400.00	\$300.00	\$400.00	\$300.00	\$300.00
<b>Heritage Room</b>	\$200.00	\$200.00	\$200.00	\$200.00	\$200.00	\$200.00	\$200.00

\* Holidays are subject to Saturday evening rates.

\*\*George and Martha separate use are subject to availability.



THE  
GEORGE WASHINGTON

A Wyndham Grand Hotel

## CONTINENTAL BREAKFAST

ALL SERVED WITH FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT & CRANBERRY JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE  
HOT WATER WITH A SELECTION OF TAZO TEAS AND LEMON

### CLASSIC CONTINENTAL

SEASONAL FRUIT & BERRIES  
FRESHLY BAKED MORNING PASTRIES,  
DANISH & CROISSANTS  
SERVED WITH WHIPPED BUTTER  
& PRESERVES

**\$10.00/PERSON**

### DELUXE CONTINENTAL

SEASONAL FRUIT & BERRIES  
FRESHLY BAKED MORNING PASTRIES,  
DANISH & CROISSANTS  
SERVED WITH WHIPPED BUTTER &  
PRESERVES  
MAKE-YOUR-OWN PARFAIT STATION  
WITH YOGURT  
HOUSEMADE GRANOLA  
DRIED FRUIT & NUTS

**\$13.00/PERSON**

## PLATED BREAKFAST

ALL SERVED WITH FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT & CRANBERRY JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE  
HOT WATER WITH A SELECTION OF TAZO TEAS AND LEMON

### AMERICAN BREAKFAST

SEASONAL FRUIT & YOGURT PARFAIT TOPPED  
WITH HOUSEMADE GRANOLA  
FLUFFY SCRAMBLED EGGS WITH FRESH HERBS  
ROASTED POTATOES WITH CARAMELIZED ONIONS  
SELECT ONE BREAKFAST MEAT:  
APPLEWOOD SMOKED BACON, SAUSAGE LINKS OR  
VIRGINIA COUNTRY HAM STEAK  
SELECT ONE FRESH PASTRY :  
ENGLISH MUFFIN OR BUTTERMILK BISCUIT  
SERVED WITH WHIPPED BUTTER  
& PRESERVES

**\$18.00/PERSON**

### GRIDDLE SECTION

CINNAMON FRENCH TOAST  
WITH WARM MAPLE SYRUP & REAL BUTTER  
SERVED WITH FRESH FRUIT CUP  
FLUFFY SCRAMBLED EGGS WITH FRESH HERBS  
ROASTED POTATOES WITH CARAMELIZED ONIONS  
SELECT ONE BREAKFAST MEAT:  
APPLEWOOD SMOKED BACON, SAUSAGE LINKS OR  
VIRGINIA COUNTRY HAM STEAK

**\$19.00/PERSON**

THE GEORGE WASHINGTON HOTEL - 103 E. PICCADILLY STREET - WINCHESTER, VIRGINIA 22601 - 540.678.4700

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE, 6% LOCAL TAX AND 5.3% STATE TAX

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE - CUSTOMIZED MENUS AVAILABLE

WE GLADLY ACCOMMODATE DIETARY REQUESTS WHEN NOTIFIED IN ADVANCE

## BREAKFAST BUFFET

ALL SERVED WITH FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT & CRANBERRY JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE  
HOT WATER WITH A SELECTION OF TAZO TEAS AND LEMON

### COUNTRY BUFFET

SLICED SEASONAL FRUIT & BERRIES  
CHEDDAR SCRAMBLED EGGS  
TRADITIONAL SAUSAGE GRAVY WITH  
WARM BUTTERMILK BISCUITS  
APPLEWOOD SMOKED BACON  
ROASTED POTATOES WITH CARAMELIZED ONIONS  
CINNAMON FRENCH TOAST  
WITH WARM MAPLE SYRUP  
ASSORTED PASTRIES & DANISH SERVED WITH  
WHIPPED BUTTER & PRESERVES

**\$18.00/PERSON**  
(20 PERSON MINIMUM)

### WINCHESTER BENEDICT BUFFET

SLICED SEASONAL FRUIT & BERRIES  
POWERHOUSE EGGS BENEDICT  
WHOLE WHEAT ENGLISH MUFFIN  
STEAMED SPINACH, GRILLED TOMATO,  
POACHED FARM FRESH EGG  
HOLLANDAISE SAUCE  
LOCAL PAN FRIED APPLES  
TURKEY SAUSAGE  
ROASTED POTATOES WITH CARAMELIZED ONIONS

**\$21.00/PERSON**  
(20 PERSON MINIMUM)



THE  
GEORGE WASHINGTON

A Wyndham Grand Hotel

## ENHANCEMENTS: A LA CARTE

PER PERSON PRICE: BASED ON 30-MINUTE SERVICE

### MID-MORNING

SEASONAL FRUIT &  
BERRY DISPLAY

**\$7.00**

(PER PERSON)

FRESH FRUIT WITH  
HONEY YOGURT  
DIPPING SAUCE

**\$7.00**

(PER PERSON)

ASSORTED BAGELS  
WITH  
CREAM CHEESE

**\$19.00**

(PER DOZEN)

FRESH BAKED  
MINI PASTRIES &  
DANISH

**\$25.00**

(PER DOZEN)

INDIVIDUAL DRY CEREALS WITH  
WHOLE OR 2% MILK

**\$4.00**

(EACH)

INSTANT OATMEAL WITH RAISINS  
& BROWN SUGAR

**\$4.00**

(EACH)

ASSORTED  
GRANOLA BARS

**\$4.50**

(EACH)

### MID-AFTERNOON

ASSORTED FRESHLY  
BAKED GOURMET  
COOKIES

**\$21.00**

(PER DOZEN)

ASSORTED FRESHLY  
BAKED BROWNIES &  
BLONDIES

**\$25.00**

(PER DOZEN)

ASSORTED FLAVORS OF  
INDIVIDUALLY BAGGED  
POPCORN

**\$4.00**

(EACH)

ASSORTED FLAVORS OF  
INDIVIDUALLY BAGGED  
ROUTE 11 POTATO

**\$3.50**

(EACH)

ASSORTED DELUXE  
MIXED NUTS

**\$14.00**

(PER POUND)

ASSORTED CANDY BARS

**\$3.50**

(EACH)

INDIVIDUALLY BAGGED  
PRETZELS

**\$4.00**

(EACH)

INDIVIDUALLY BAGGED  
TRAIL MIX

**\$2.50**

(EACH)

### BEVERAGES

ASSORTED COKE  
PRODUCT SOFT DRINKS

**\$2.00**

(EACH)

BOTTLED SPRING  
WATER

**\$2.00**

(EACH)

ASSORTED BOTTLED  
FRUIT JUICES

**\$4.00**

(EACH)

RED BULL  
ENERGY DRINK

**\$5.00**

(EACH)

FRESHLY BREWED  
TAZO ICED TEA

**\$15.00**

(PER GALLON)

FRESHLY BREWED  
STARBUCKS REGULAR  
COFFEE

**\$30.00**

(PER GALLON)

FRESHLY BREWED  
STARBUCKS  
DECAF COFFEE

**\$30.00**

(PER GALLON)

ASSORTED TAZO TEA  
SELECTION WITH HON-  
EY & LEMON

**\$20.00**

(PER GALLON)

LEMONADE

**\$15.00**

(PER GALLON)

BOTTLED SPARKLING  
WATER

**\$3.00**

(EACH)

ASSORTED BOTTLED  
SMOOTHIES

**\$4.00**

(EACH)

THE GEORGE WASHINGTON HOTEL - 103 E. PICCADILLY STREET - WINCHESTER, VIRGINIA 22601 - 540.678.4700

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE, 6% LOCAL TAX AND 5.3% STATE TAX

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE - CUSTOMIZED MENUS AVAILABLE

WE GLADLY ACCOMMODATE DIETARY REQUESTS WHEN NOTIFIED IN ADVANCE

## SPECIALTY BREAKS

PRICED BASED ON 30-MINUTE SERVICE

### THE COFFEE SHOP

COFFEE CAKE  
ASSORTED BISCOTTI  
BANANA NUT BREAD  
FRESH SLICED FRUIT  
FRESHLY BREWED STARBUCKS REGULAR &  
DECAFFEINATED COFFEE  
HOT WATER WITH HERBAL TEA AND LEMON

**\$10.00/PERSON**

### HIGH ENERGY BREAK

ASSORTED KASHI GRANOLA BARS  
TRAIL MIX  
FRESH SLICED FRUIT  
RED BULL ENERGY DRINK  
V8 ENERGY DRINK  
STARBUCKS FRAPPACHINOS  
ASSORTED SOFT DRINKS & BOTTLED WATER

**\$12.00/PERSON**

### INTERMISSION

FRESHLY POPPED POPCORN  
WARM SOFT PRETZELS WITH SPICED MUSTARDS  
ASSORTED CANDY & CHOCOLATE  
ASSORTED SOFT DRINKS  
BOTTLED WATER

**\$10.00/PERSON**

### CAUGHT IN THE COOKIE JAR

CHOCOLATE CHUNK, OATMEAL RAISIN WALNUT  
& ENGLISH TOFFEE COOKIES  
DOUBLE FUDGE CHOCOLATE BROWNIES  
FRESH WHOLE STRAWBERRIES  
ICE COLD WHOLE & 2% MILK  
FRESHLY BREWED STARBUCKS REGULAR &  
DECAFFEINATED COFFEE  
HOT WATER WITH HERBAL TEA AND LEMON

**\$10.00/PERSON**

THE GEORGE WASHINGTON HOTEL - 103 E. PICCADILLY STREET - WINCHESTER, VIRGINIA 22601 - 540.678.4700

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE, 6% LOCAL TAX AND 5.3% STATE TAX

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE - CUSTOMIZED MENUS AVAILABLE

WE GLADLY ACCOMMODATE DIETARY REQUESTS WHEN NOTIFIED IN ADVANCE

## SPECIALTY BREAKS (CONTINUED)

PRICED BASED ON 30-MINUTE SERVICE

### SOUTH OF THE BORDER

MINI CHEESE QUESADILLA  
WARM TORTILLA CHIPS  
SERVED WITH SALSA AND GUACAMOLE  
CHICKEN TAQUITOS  
WARM CHURROS  
ASSORTED SOFT DRINKS AND BOTTLED WATER

**\$14.00/PERSON**

### FARMERS MARKET

SLICED FRESH VEGETABLES WITH DIP  
LOCAL CHEESES WITH FRESH FRUIT  
SLICED FRENCH BREAD WITH SEASONAL BUTTERS  
AND SPREADS  
ASSORTED SOFT DRINKS AND BOTTLED WATER

**\$12.00/PERSON**

### BASES LOADED

POPCORN, PEANUTS & CRACKER JACKS  
MINI HOT DOGS AND CHEESEBURGER SLIDERS  
ASSORTED SODAS AND BOTTLED WATER

**\$12.00/PERSON**

### THE SUNDAE SHOPPE

CHOCOLATE AND VANILLA ICE CREAM  
SUNDAE TOPPINGS  
ROOT BEER FLOATS  
ASSORTED SODAS AND BOTTLED WATER

**\$10.00/PERSON**

## SEASONAL BREAKS

### APPLE BLOSSOM TIME

MINI APPLE FRITTERS  
CARAMEL APPLE SHOOTERS  
MINI CORN DOGS  
WITH GOURMET KETCHUP AND MUSTARDS  
ASSORTED SOFT DRINKS & BOTTLED WATER

**\$10.00/PERSON**

### PUMPKIN PATCH

PUMPKIN PIE WITH CRÈME FRAICHE  
MINI APPLE TART WITH LEMON CURD  
CANDIED PECANS AND ALMONDS  
FRESH LOCAL APPLE CIDER & BOTTLED WATER

**\$12.00/PERSON**

THE GEORGE WASHINGTON HOTEL - 103 E. PICCADILLY STREET - WINCHESTER, VIRGINIA 22601 - 540.678.4700

ALL FOOD AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE, 6% LOCAL TAX AND 5.3% STATE TAX

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE - CUSTOMIZED MENUS AVAILABLE

WE GLADLY ACCOMMODATE DIETARY REQUESTS WHEN NOTIFIED IN ADVANCE