



THE
GEORGE WASHINGTON

A Wyndham Grand Hotel

Meeting/Banquet
Luncheon Menus



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
Grand Ballroom	\$800.00	\$800.00	\$3,000.00	\$2,500.00	\$4,000.00	\$1,500.00	\$2,000.00
George**	\$600.00	\$600.00	\$2,000.00	\$2,000.00	\$2,500.00	\$900.00	\$1,500.00
Martha**	\$300.00	\$300.00	\$750.00	\$500.00	\$1,000.00	\$300.00	\$500.00
Garden Room	\$350.00	\$350.00	\$600.00	\$400.00	\$600.00	\$400.00	\$500.00
Garden Room with Pocket Gar- den	\$450.00	\$450.00	\$750.00	\$500.00	\$900.00	\$500.00	\$600.00
Lord Fairfax	\$300.00	\$300.00	\$400.00	\$300.00	\$400.00	\$300.00	\$300.00
Heritage Room	\$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.



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SEATED LUNCHEONS

SERVED WITH FRESHLY BAKED BREAD BASKET, HOST'S CHOICE OF SALAD OR SOUP (PICK ONE)
CHOICE OF ENTRÉE SERVED WITH CHEF'S CHOICE OF VEGETABLE & STARCH
HOST'S CHOICE OF DESSERT (PICK ONE)
ICED WATER AND TAZO ICED TEA, FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE,
& HOT WATER WITH AN ASSORTMENT OF TAZO TEAS, LEMON & HONEY

LUNCHEON SALAD

CAPRESE SALAD

VINE RIPENED TOMATO, HOUSE
MADE MOZZARELLA & TOASTED
ALMONDS WITH BASIL OIL &
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

FRESH SPINACH LEAVES

CRUMBLIED BACON, BLEU CHEESE
AND ROMA TOMATOES, OVER
FRESH SPINACH LEAVES
SERVED WITH A WARM BACON
DRESSING

MARTHA SALAD

CUCUMBER RING, SPRING MIX OF
LETTUCES TOSSED WITH DRIED
CHERRIES, SHENANDOAH APPLES,
GOAT CHEESE & WHITE HOUSE
APPLE CIDER VINAIGRETTE

HEIRLOOM SALAD

BABY GREENS WITH TOASTED
PINE NUTS, PICKLED RED ONION,
SHAVED PECORINO CHEESE,
HEIRLOOM TOMATOES WITH
CHAMPAGNE & ROASTED
SHALLOT VINAIGRETTE

GARDEN GREEN SALAD

MIXED FIELD GREENS WITH
CHOPPED SEASONAL VEGETABLES
& CHEF'S CHOICE OF DRESSING

CHEF'S CHOICE SOUP AVAILABLE AS SUBSTITUTE FOR SALAD

LUNCHEON ENTRÉE SELECTION

SELECT ONE ENTRÉE FOR ALL GUESTS.

BRAISED BEEF SHORT RIBS

SLOW COOKED FOR 18 HOURS AND
SERVED WITH A DEMI GLAZE
\$35.00/PERSON

CHICKEN PARMESAN

CRISPY BREADED CHICKEN BREAST,
FRESH PARMESAN CHEESE,
SERVED WITH PLUM TOMATO
SAUCE OVER PENNE PASTA
\$25.00/PERSON

ROASTED SALMON

OVEN ROASTED ATLANTIC SALM-
ON SERVED WITH A LEMON
BEURRE BLANC
\$25.00/PERSON

PORK LOIN

GRILLED TO A PERFECT MEDIUM
AND SERVED WITH
APPLE CIDER REDUCTION
\$25.00/PERSON

GRILLED CHICKEN

BONELESS, SKINLESS CHICKEN
BREAST SERVED WITH A WILD
MUSHROOM DEMI GLAZE
\$25.00/PERSON

CHICKEN PICCATA

SAUTEED CHICKEN BREAST
SERVED WITH A LEMON CAPER
BUTTER SAUCE
\$25.00/PERSON

PASTA PRIMAVERA

SAUTEED SEASONAL VEGETABLES TOSSED WITH
CAVATELLI PASTA, PLUM TOMATO SAUCE &
SHAVED PARMESAN CHEESE
\$21.00/PERSON

PORTABELLO WELLINGTON

PORTABELLO MUSHROOM STUFFED WITH VEGETA-
BLES AND MOZZARELLA IN A PUFF PASTRY WITH
TOMATO BASIL SAUCE
\$21.00/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



**THE
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CHEF SPECIALTY LUNCHEON ENTRÉE SELECTION

SELECT ONE ENTRÉE FOR ALL GUESTS.

ROCKFISH

OVEN ROASTED ROCKFISH
STUFFED WITH CRAB MOUSSE
SERVED WITH BLACK TRUFFLE
TOMATO CREAM SAUCE

\$40.00/PERSON

PETITE FILET

GRILLED TO A PERFECT MEDIUM
WITH A BLEU CHEESE CRUST
SERVED WITH A PORT WINE
DEMI GLACE

\$36.00/PERSON

ROASTED SALMON

OVEN ROASTED SALMON WITH
SAUTEED SHRIMP & RED CURRY
COCONUT SAUCE

\$35.00/PERSON

LUNCHEON DESSERT

SELECT ONE FOR THE ENTIRE GROUP

CARROT CAKE WITH FRESH WHIPPED CREAM & CARAMEL SAUCE

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NEW YORK STYLE CHEESECAKE WITH RASPBERRY COULIS

~

CHOCOLATE MOUSSE MARTINI WITH CHANTILLY CREAM AND CHOCOLATE SHAVINGS

~

FLOURLESS CHOCOLATE TORTE WITH DARK & WHITE CHOCOLATE SAUCES

~

SEASONAL FRUIT MARTINI WITH GREEK YOGURT AND LOCAL HONEY DRESSING

~

CHOCOLATE CUP FILLED WITH SEASONAL BERRIES AND A VANILLA BEAN CRÈME ANGLAISE

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LUNCHEON BUFFET

ICED WATER AND TAZO ICED TEA

FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE

HOT WATER WITH AN ASSORTMENT OF TAZO TEAS AND LEMON

WINCHESTER SANDWICH BOARD

CHEF'S SOUP DU JOUR

MIX OF BABY FIELD GREENS
WITH SEASONAL VEGETABLES & CROUTONS
SERVED WITH A SELECTION OF DRESSINGS

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PICK ONE ADDITIONAL SALAD:

VEGETABLE SLAW WITH CILANTRO LIME DRESSING,
COLESLAW,
POTATO SALAD, OR
PASTA SALAD

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FRESHLY SLICED SANDWICH MEATS:
ROAST BEEF, ROAST TURKEY,
BLACK FOREST HAM, ITALIAN SALAMI

TUNA FISH SALAD

FRESHLY SLICED CHEESES

LETTUCE, TOMATO, ONION AND KOSHER PICKLES

HORSERADISH CREAM, YELLOW MUSTARD,
AND MAYONNAISE

SERVED WITH A VARIETY OF FRESH BREADS

~

NEW YORK CHEESE CAKE

CHEF'S CHOICE OF SEASONAL CUPCAKE

\$22.00/PERSON
(20 PERSON MINIMUM)

ITALIAN BUFFET

GARDEN SALAD WITH SEASONAL VEGETABLES
SERVED WITH HOUSE ITALIAN DRESSING

FRESH BAKED BREAD

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LASAGNA BOLOGNESE
TENDER LASAGNA NOODLES
BAKED IN LAYERS OF RICH, MEATY BOLOGNESE
SAUCE AND CREAMY BECHAMEL SAUCE

CHICKEN PARMIGIANA
MOIST CHICKEN BREADED WITH FLAVORFUL HERBS
BAKED WITH A PLUM TOMATO MARINARA AND
TOPPED WITH A MIXTURE OF CHEESES

PASTA PRIMAVERA
AL DENTE PENNE PASTA MIXED WITH ALFREDO
SAUCE AND A BLEND OF SAUTEED, FRESH
SEASONAL VEGETABLES

~

TIRIMASU

CANNOLI

\$25.00/PERSON
(20 PERSON MINIMUM)

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LUNCHEON BUFFET

ICED WATER AND TAZO ICED TEA

FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE

HOT WATER WITH AN ASSORTMENT OF TAZO TEAS AND LEMON

SUNNY PATIO BAR-B-QUE

CAPRESE SALAD

STACKED VINE RIPENED TOMATO AND

FRESH HOUSE-MADE MOZZARELLA,

DRESSED IN BASIL OIL & AGED BALSAMIC VINEGAR

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CREAMY NEW POTATO SALAD

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SOUTHERN STYLE MACARONI SALAD

~

ALL AMERICAN BAKED BEANS

~

PICK TWO ENTREES:

PULLED BAR-B-QUE PORK

WITH BUNS & COLESLAW

SIRLOIN BURGERS

WITH BUNS, TOPPINGS & CONDIMENTS

BEEF HOT DOGS WITH BUNS & CONDIMENTS

BACKYARD BAR-B-QUE CHICKEN

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WARM APPLE COBBLER WITH WHIPPED CREAM

SLICED SUMMER WATERMELON

\$25.00/PERSON

(20 PERSON MINIMUM)

SALAD & BAKED POTATO BAR

MIXED GREENS

FRESH CUT VEGETABLES

A VARIETY OF TOPPINGS

AN ASSORTMENT OF DRESSINGS

BAKED POTATOES

WITH A VARIETY OF TOPPINGS

SEASONED BEEF TIPS

GRILLED CHICKEN

SEASONAL MIXED FRUIT SALAD

FRESH BAKED BROWNIES

\$18.00 / PERSON

(20 PERSON MINIMUM)

BUILD-YOUR-OWN TACO BAR

SOFT & CRUNCHY TACO SHELLS

SPICED GROUND BEEF

SLICED FAJITA CHICKEN STRIPS

SPANISH RICE, BLACK BEANS

GRILLED ONIONS AND BELL PEPPERS

LETTUCE, SOUR CREAM, CHEESE, PICO DE GALLO

CHURROS

TRES LECHE CAKE

\$26.00/PERSON

(20 PERSON MINIMUM)

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BOXED LUNCHES

\$18.00 EACH

ALL LUNCHES INCLUDE:
PIECE OF WHOLE FRUIT
ROUTE 11 POTATO CHIPS
FRESH BAKED GOURMET COOKIE
BOTTLED WATER

& CHOOSE ONE SALAD FOR THE ENTIRE GROUP: POTATO SALAD OR PASTA SALAD

(ORDERS OF LESS THAN 10 LUNCHES ARE LIMITED TO TWO SANDWICH VARIETIES)

CHICKEN SALAD

WITH LETTUCE AND TOMATO
ON A CROISSANT

ALBACORE TUNA SALAD

WITH LETTUCE AND TOMATO
ON A KAISER ROLL

ITALIAN SUBMARINE SANDWICH

BLACK FOREST HAM, SALAMI AND HOUSEMADE MOZZARELLA CHEESE
WITH LETTUCE AND TOMATO
ON A SUB ROLL WITH OLIVE TAPENADE

ROASTED TURKEY BREAST

WITH CRANBERRY-ORANGE AIOLI
SWISS CHEESE, LETTUCE AND TOMATO
WRAPPED IN A FRESH WHEAT TORTILLA

VEGETARIAN SANDWICH

LETTUCE, TOMATO, ROASTED PEPPER AND MANCHEGO CHEESE SANDWICH
WITH HUMMUS ON A SOFT PRETZEL ROLL

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