



THE  
GEORGE WASHINGTON

A Wyndham Grand Hotel

Meeting/Banquet  
Hors d'oeuvres, Dinner  
& Bar 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
<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 Gar- den</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.



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## COLD HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES PER ITEM

House Dried Apples topped with Gorgonzola Cheese and Candied Pecans.....	\$3.00
Sliced Beef Tenderloin on Baguette with Rosemary Horseradish.....	\$5.00
House Made Mozzarella Cheese with Heirloom Cherry Tomatoes on Pesto Crostini.....	\$3.00
Tarragon Chicken Salad with Golden Raisins in a Cucumber Cup.....	\$4.00
Brie-Stuffed Strawberries with a Balsamic Reduction.....	\$3.00
Endive Petals filled with Smoked Duck Salad.....	\$4.00
Thai Chicken Salad in Bibb Lettuce Wrap.....	\$4.00
Seared Rare Ahi Tuna Ribbons on a Crispy Wonton with Asian Slaw and Sesame Ginger Glaze	\$4.00
Smoked Salmon and Chive Crème Fraîche on Cucumber Chip .....	\$3.50
Old Bay Poached Jumbo Shrimp with Black Pepper Cocktail Sauce.....	\$5.00

## HOT HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES PER ITEM

Sea Scallops Wrapped in Applewood Smoked Bacon.....	\$5.00
Shaved Virginia Ham on Mini Buttermilk Biscuits with Poppy Seed Honey Mustard.....	\$4.00
Crispy Vegetable Spring Rolls with Chili Sauce.....	\$4.00
Honey Glazed Chicken Satay with Peanut Sauce.....	\$4.00
Soy Glazed Shrimp Skewers.....	\$5.00
Grilled Lamb Chop Lollipop with Mango Chutney.....	\$7.00
Wild Mushroom Ragout in Phyllo Cups.....	\$3.00
Silver Dollar Mushroom Caps filled with Spinach, Feta and Sundried Tomatoes.....	\$3.50
Coconut Fried Shrimp with Key Lime Sauce.....	\$5.00
Miniature Crab Cakes with Wasabi Aioli.....	\$7.00
Mini Beef Wellington with Béarnaise Sauce.....	\$5.00
Southwest Chicken Eggrolls with Guacamole Dipping Sauce.....	\$5.00

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

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

WE GLADLY ACCOMMODATE DIETARY REQUESTS WHEN NOTIFIED IN ADVANCE



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## RECEPTION DISPLAYS

PRICE BASED ON 60 MINUTE SERVICE

### FRESH SLICED FRUIT

FRESH SLICED TROPICAL FRUIT;  
GRAPES, MELONS AND  
SEASONAL BERRIES

**\$8.00/PERSON**

### CRUDITE

CRISP VEGETABLES  
OF THE SEASON  
WITH RED PEPPER HUMMUS AND  
HERB DIPPING SAUCES

**\$6.00/PERSON**

### IMPORTED & DOMESTIC

#### CHEESE DISPLAY

GARNISHED WITH FRESH FRUIT  
SERVED WITH BAGUETTE SLICES  
AND ASSORTED CRACKERS

**\$12.00/PERSON**

## PREMIUM RECEPTION DISPLAYS

PRICE BASED ON 60 MINUTE SERVICE, MINIMUM 20 PEOPLE

AN ADDITIONAL FEE OF \$2.00 WILL BE APPLIED PER PERSON FOR GUARANTEE LESS THAN MINIMUM

### FARM-TO-TABLE DISPLAY

SEASONAL, MARINATED GRILLED VEGETABLES  
LOCAL SMOKED BEEF BOLOGNA & FARM-MADE  
CHEESES

SLICED FRESH-BAKED FRENCH BREAD  
WITH FRESH FARM BUTTER, SEASONAL JAMS,  
SALSAS & SPREADS

CARAMEL APPLE SHOOTERS

**\$13.00/PERSON**

### ANTIPASTO DISPLAY

GRILLED AND ROASTED VEGETABLES,  
PROSCIUTTO, SALAMI,

HOUSE MADE MOZZARELLA, IMPORTED OLIVES  
MARINATED ARTICHOKE AND PEPPERONCINI  
DRESSED IN AGED BALSAMIC VINEGAR AND COLD  
PRESSED EXTRA VIRGIN OLIVE OIL

SERVED WITH ASSORTED CRACKERS  
AND BAGUETTE SLICES

**\$15.00/PERSON**

### BAKED BRIE DISPLAY

BAKED BRIE EN CROUTE

WITH SLICED LOCAL APPLES AND DRESSED WITH  
A CARAMEL DRIZZLE

SERVED WITH BAGUETTE SLICES

**\$8.00/PERSON**

### DIPPING DISPLAY

CREAMY SPINACH AND ARTICHOKE DIP

CHESAPEAKE CRAB DIP

SERVED WITH ASSORTED CRACKERS  
AND BAGUETTE SLICES

**\$10.00/PERSON**

### VIENNESE PASTRY TABLE

SELECTION OF TORTES, PROFITEROLES, MINI CHEESECAKE POPS & ECLAIRS,  
AND CHOCOLATE-COVERED STRAWBERRIES

**\$12.00/PERSON**

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## RECEPTION ACTION STATIONS

MINIMUM 30 PEOPLE

### RISOTTO STATION

A SELECTION OF THE FOLLOWING RISOTTO  
MADE TO ORDER:

SHRIMP WITH TOMATO, LEEKS AND SAFFRON

ROAST CHICKEN AND GARLIC WITH PEPPERS  
PARMESAN CHEESE

SPINACH, CREMINI MUSHROOMS AND HERB  
VEGETABLES

**\$20.00/PERSON**

CHEF REQUIRED ~ \$100.00 PER CHEF

### PASTA STATION

THE FOLLOWING PASTAS ARE MADE TO ORDER:

TRI-COLOR CHEESE TORTELLINI,  
POTATO GNOCCHI, PENNE PASTA

WITH SAUCES:

PLUM TOMATO BASIL, FRESH HERBS AND OLIVE  
OIL, PESTO CREAM SAUCE

AND MEATS:

CHICKEN, SHRIMP, ITALIAN SAUSAGE

INCLUDES FRESHLY GRATED ASIAGO CHEESE  
AND GARLIC BREAD

**\$20.00/PERSON**

CHEF REQUIRED ~ \$100.00 PER CHEF

### MASHED POTATO MARTINI BAR

CRUSHED REDSKIN POTATOES  
MASHED YUKON GOLD POTATOES  
WHIPPED SWEET POTATOES

SERVED IN A MARTINI GLASS

WITH YOUR CHOICE OF TOPPINGS:

CHICKEN, BEEF, AND BLACKENED SHRIMP,  
CHEDDAR CHEESE, PARMESAN CHEESE, SOUR CREAM,  
CRUMBLÉ BLEU CHEESE, SCALLION, FRIED PLANTAIN,  
CRUMBLÉ BACON, FRESH HORSE RADISH AND  
TOASTED ALMONDS  
MUSHROOM DEMI GLACE, LEMON BEURRE BLANC,  
MAPLE SYRUP

**\$17.00/PERSON**

CHEF REQUIRED ~ \$100.00 PER CHEF

### SALAD "BAR"

"SHAKEN" TOPPINGS AND DRESSINGS AND  
SERVED IN A MARTINI GLASS

SESAME CHICKEN: MANDARIN ORANGES, PINE  
NUTS, CRISP WONTONS, SESAME GINGER  
VINAIGRETTE, MICROGREEN ARUGULA GARNISH

MIXED BERRY: RASPBERRIES, STRAWBERRIES,  
BLUEBERRIES, BLACKBERRIES, APPLE HERB  
VINAIGRETTE, MICROGREEN MINT GARNISH

VEGETABLE: MESCLUN GREENS, HEIRLOOM  
TOMATOES, PEPPERS, ONIONS, BALSAMIC

**\$10.00/PERSON**

CHEF REQUIRED ~ \$100.00 PER CHEF

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## RECEPTION CARVING STATIONS

CARVING CHEF REQUIRED—\$100.00 PER CHEF

### BEEF TENDERLOIN

GRILLED TO A PERFECT MEDIUM RARE  
SERVED WITH WARM AU JUS, HORSERADISH  
CREAM SAUCE, CHIPOTLE MAYONNAISE,  
AND SLICED SILVER DOLLAR ROLLS

**\$190.00**  
(SERVES 20 PEOPLE)

### HERB CRUSTED PRIME RIB OF BEEF

SERVED WITH ROSEMARY CABERNET SAUCE,  
DIJONAISE SAUCE,  
AND SLICED SILVER DOLLAR ROLLS

**\$170.00**  
(SERVES 20 PEOPLE)

### GLAZED VIRGINIA HAM

BROWN SUGAR AND COLA GLAZED  
SURRY COUNTY VIRGINIA HAM  
SERVED WITH RED-EYE GRAVY, HONEY MUSTARD  
AND MINI BUTTERMILK BISCUITS

**\$90.00**  
(SERVES 20 PEOPLE)

### SMOKED TURKEY BREAST

HONEY GLAZED  
SERVED WITH FRENCH GRAIN MUSTARD,  
MANDARIN ORANGE AND CRANBERRY CHUTNEY,  
AND SLICED SILVER DOLLAR ROLLS

**\$85.00**  
(SERVES 20 PEOPLE)

### POACHED ATLANTIC SALMON

COURT BOUILLON POACHED SIDE OF ATLANTIC  
SALMON WITH CUCUMBER SCALES  
SERVED WITH TRADITIONAL ACCOMPANIMENTS  
AND BABY PUMPERNICKEL SLICES

**\$120.00**  
(SERVES 20 PEOPLE)

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## PLATED DINNER

SELECTION OF SOUP OR SALAD

SINGLE OR DUET ENTRÉE

SERVED WITH CHEF'S CHOICE OF VEGETABLES

HOST TO SELECT ONE STARCH: HOMEMADE WHIPPED POTATOES OR ROASTED HEIRLOOM POTATO MEDLEY

DESSERT

FRESHLY BAKED BREAD WITH BUTTER

FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE

HOT WATER WITH FINE HERBAL TEAS AND LEMON

## APPETIZER PLATE

ENHANCE YOUR DINNER WITH ONE OF THE SELECTIONS BELOW:

### CRAB CAKES

OVEN ROASTED WITH  
RED PEPPER AIOLI &  
CRISPY ONION STRAWS

**\$12.00**

(PER PERSON)

### "B.L.T."

FRIED GREEN  
TOMATOES, HOUSE  
MOZZARELLA, LOCAL  
BACON & BALSAMIC  
REDUCTION

**\$11.00**

(PER PERSON)

### CHEESE PLATE

LOCAL, IMPORTED &  
DOMESTIC CHEESES WITH  
HOUSE-MADE JAMS AND  
RELISHES & CRACKER  
ASSORTMENT

**\$12.00**

(PER PERSON)

### SHRIMP COCKTAIL

#### MARTINI

OLD BAY POACHED JUMBO  
SHRIMP SERVED IN A MINI  
MARTINI GLASS WITH  
BLOODY MARY COCKTAIL  
SAUCE

**\$14.00**

(PER PERSON)

## DINNER SOUP OR SALAD

HOST TO SELECT ONE FROM THE SALAD OPTIONS BELOW FOR ALL GUESTS

### 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

CRUMBLLED 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**

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## PLATED DINNER (CONTINUED)

### INDIVIDUAL DINNER ENTREE

HOST SELECTS TWO ENTRÉES FOR GUESTS TO CHOOSE FROM (GUEST SELECTIONS MUST BE PROVIDED 7 DAYS IN ADVANCE)

#### CARAMELIZED CHICKEN BREAST

SERVED WITH A FOUR  
MUSHROOM SAUTÉE

**\$34.00/PERSON**

#### LIME SOY GLAZED SALMON

PAN-SEARED & SERVED WITH  
GINGER MISO HONEY SAUCE

**\$36.00/PERSON**

#### BROILED CRABCAKES

SERVED WITH ROASTED RED  
PEPPER AIOLI

**\$38.00/PERSON**

#### GRILLED PORK LOIN

SERVED WITH GREEN APPLE &  
TOMATILLO SAUCE

**\$42.00/PERSON**

#### SEAFOOD BOUILLABAISSE

HOUSE-MADE SPINACH FETTUC-  
CINE WITH CLAMS, MUSSELS,  
SHRIMP & SEAFOOD BROTH

**\$45.00/PERSON**

#### GILLED FILET OF BEEF

A PERFECT MEDIUM SERVED  
WITH MADEIRA DEMI GLACE

**\$48.00/PERSON**

#### CATCH OF THE DAY OR

#### WHOLE LOBSTER

**\$ MARKET PRICE**

### DUET DINNER ENTRÉE

HOST TO SELECT ONE FROM THE OPTIONS BELOW

#### CHICKEN & BEEF

CARAMELIZED CHICKEN  
SERVED WITH A FOUR  
MUSHROOM SAUTÉE  
~ PAIRED WITH ~

PETTIE FILET OF BEEF  
GRILLED TO A PERFECT  
MEDIUM SERVED WITH A  
MADEIRA DEMI GLACE

**\$51.00/PERSON**

#### SALMON & BEEF

LIME SOY GLAZED SALM-  
ON, PAN-SEARED &  
SERVED WITH GINGER  
MISO HONEY SAUCE  
~ PAIRED WITH ~

PETTIE FILET OF BEEF  
GRILLED TO A PERFECT  
MEDIUM SERVED WITH A  
MADEIRA DEMI GLACE

**\$55.00/PERSON**

#### SHRIMP & BEEF

PAN-SEARED GULF  
SHRIMP SERVED WITH  
LEMON BUTTER SAUCE  
~ PAIRED WITH ~

PETTIE FILET OF BEEF  
GRILLED TO A PERFECT  
MEDIUM SERVED WITH A  
MADEIRA DEMI GLACE

**\$58.00/PERSON**

#### CRABCAKE & BEEF

BROILED CRABCAKE  
SERVED WITH ROASTED  
RED PEPPER AIOLI  
~ PAIRED WITH ~

PETTIE FILET OF BEEF  
GRILLED TO A PERFECT  
MEDIUM SERVED WITH A  
MADEIRA DEMI GLACE

**\$58.00/PERSON**

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## DINNER DESSERT

HOST TO SELECT ONE FROM THE OPTIONS BELOW FOR ALL GUESTS

CARROT CAKE WITH FRESH WHIPPED CREAM & CARAMEL SAUCE

~

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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## DINNER BUFFET

FRESHLY BREWED REGULAR & DECAFFEINATED STARBUCKS COFFEE

HOT WATER WITH A SELECTION OF TAZO TEAS AND LEMON

(PRICE BASED ON 2 HOURS OF DINNER SERVICE)

### “CRAZY” FOR PASTY CLINE DINNER BUFFET

TOSSED GREEN SALAD WITH SLICED CUCUMBERS,  
TOMATO, RED ONIONS, GARLIC CROUTONS, GRATED  
CHEDDAR CHEESE, PARMESAN CHEESE  
AND AN ASSORTMENT OF DRESSINGS

FRESH BAKED ROLLS

~

NOT YOUR MAMA’S MEATLOAF  
FRESH GROUND BEEF & PORK, FINISHED WITH A WILD  
MUSHROOM SAUCE

HOMESTYLE FRIED CHICKEN

~

MASHED POTATOES  
BAKED CORN PUDDING

GREEN BEANS

~

SEASONAL COBBLER

BREAD PUDDING WITH FRESH WHIPPED CREAM

**\$35.00/PERSON**  
(20 PERSON MINIMUM)

### TUSCAN HILLSIDE DINNER

VINE-RIPENED TOMATOES, FRESH MOZZARELLA,  
BASIL WITH BALSAMIC VINEGAR AND EXTRA VIRGIN  
OLIVE OIL

MIXED GREENS WITH GRAPE TOMATOES,  
SHAVED PARMIGIANO AND BALSAMIC VINAIGRETTE

ORECCHIETTE PASTA SALAD WITH ROASTED FENNEL,  
ASPARAGUS, AND TARRAGON

ITALIAN BREAD BASKET

~

CHICKEN MILANESE WITH MADERIA SAUCE

SWORDFISH PICCATA STYLE WITH ARTICHOKE AND  
BASIL

TRI-COLOR CHEESE TORTELLINI  
WITH PLUM TOMATO MARINARA

TUSCAN GRILLED VEGETABLES  
WITH A BALSAMIC REDUCTION

~

TIRAMISU

CANNOLI

CAPPUCCINO CHOCOLATE MOUSSE

**\$38.00/PERSON**  
(20 PERSON MINIMUM)

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## DINNER BUFFET (CONTINUED)

### TEXAS RODEO BAR-B-QUE BUFFET

COUNTRY STYLE NEW POTATO SALAD

VEGETABLE PASTA SALAD

TOSSED GREEN SALAD WITH SLICED CUCUMBERS,  
TOMATO, RED ONIONS, GARLIC CROUTONS,  
GRATED CHEDDAR CHEESE, PARMESAN CHEESE  
AND AN ASSORTMENT OF DRESSINGS

~

CHARGRILLED BAR-B-QUE CHICKEN

BABY BACK PORK RIBS

BLACKENED MAHI-MAHI  
WITH SOUTHERN STYLE TARTAR SAUCE

~

SEASONAL VEGETABLES

OVEN ROASTED CORN ON THE COB

SWEET POTATO FRIES

~

SLICED SUMMER WATERMELON

KEY LIME PIE

COCONUT CREAM PIE

MANGO CHEESECAKE

**\$44.00/PERSON**  
(20 PERSON MINIMUM)

### GEORGE WASHINGTON BUFFET

CHOICE OF SALAD FROM THE PLATED DINNER  
MENUS SERVED TABLESIDE

FRESH BAKED BREAD & REAL BUTTER

~

BUFFET:

CHEF-CARVED PEPPERCORN CRUSTED  
TENDERLOIN SERVED WITH PINOT TRUFFLE  
SAUCE AND GORGONZOLA SAUCE

CRAB STUFFED TILAPIA WITH A WHITE WINE AND  
LEMON BUTTER SAUCE

CARAMELIZED CHICKEN BREAST WITH A FOUR  
MUSHROOM SAUTÉ

MASHED POTATOES

CHEF'S CHOICE OF SEASONAL VEGETABLES

~

CHOICE OF DESSERT FROM THE PLATED DINNER  
MENUS, DECORATED CUSTOM FOR YOUR EVENT  
AND SERVED TABLESIDE

**\$58.00/PERSON**  
(20 PERSON MINIMUM)

**CHEF REQUIRED ~ \$100.00 PER CHEF**

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  
GEORGE WASHINGTON

A Wyndham Grand Hotel

## BEVERAGE ARRANGEMENTS

### PLATINUM LEVEL LIQUOR (SELECT ONE OF EACH TYPE)

**VODKA**

GREY GOOSE  
CHOPIN

**TEQUILA**

PATRON SILVER  
PATRON ANEJO

**SCOTCH**

JOHNNIE WALKER BLACK  
GLENLIVET 12  
GLENFIDDICH

**GIN**

PLYMOUTH

**WHISKEY**

CROWN ROYAL

**BRANDY/COGNAC**

REMY MARTIN VSOP

**RUM**

BACARDI

**BOURBON**

MAKER'S MARK

**CORDIAL**

GRAND MARNIER

### GOLD LEVEL LIQUOR (SELECT ONE OF EACH TYPE)

**VODKA**

KETEL ONE  
ABSOLUT  
RAIN ORGANIC

**GIN**

TANQUERAY  
BOMBAY SAPPHIRE

**BOURBON**

JIM BEAM BLACK  
WILD TURKEY

**CORDIAL**

BAILEYS  
KAHLUA  
DISARONNO AMARETTO

**RUM**

BACARDI SUPERIOR  
MALIBU COCONUT  
CAPTAIN MORGAN  
CRUSOE ORGANIC

**TEQUILA**

JOSE CUERVO SILVER  
1800

**SCOTCH**

JOHNNIE WALKER RED  
CHIVAS REGAL

**COINTREAU**

DOMAINE DE CANTON  
GINGER

**WHISKEY**

JAMESON  
JACK DANIELS

**BRANDY/COGNAC**

COURVOISIER VS  
HENNESSY VSOP

### SILVER LEVEL LIQUOR

SMIRNOFF VODKA

GORDON'S GIN

CRUZAN RUM

SAUZA GOLD TEQUILA

JIM BEAM

SEAGRAMS 7 WHISKEY

DEWAR'S WHITE LABEL

E & J BRANDY

KHALUA

DEKUYPER TRIPLE SEC

PEACH TREE SCHNAPPS

MARTINI & ROSSI SWEET VERMOUTH

MARTINI & ROSSI DRY VERMOUTH

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## BEVERAGE ARRANGEMENTS

### DOMESTIC BEER (SELECT TWO)

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

BUD LIGHT

MILLER LITE

O'DOUL'S

### PREMIUM BEER (SELECT THREE)

HEINEKEN

BASS ALE

SIERRA NEVADA PALE ALE

STELLA ARTOIS

AMSTEL LIGHT

ANCHOR STEAM

CORONA

SAMUEL ADAM'S BOSTON LAGER

DEVIL'S BACKBONE VIENNA LAGER

NEW CASTLE

YUENGLING

DEVIL'S BACKBONE 8 POINT IPA

GUINNESS STOUT

BLUE MOON

HARP

FAT TIRE

### WINE

ALL BANQUET BARS INCLUDE OUR SPECIALLY SELECTED HOUSE WINES:

PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON

### SODAS AND MIXERS

COKE

SPRITE

TONIC WATER

DIET COKE

GINGER ALE

CLUB SODA

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## BEVERAGE ARRANGEMENTS

### PLATINUM UNLIMITED PACKAGE

FIRST HOUR UNLIMITED	\$17.00 PER PERSON
ADDITIONAL HOURS UNLIMITED	\$9.00 PER PERSON

### PLATINUM HOST PACKAGE

PREMIUM BRAND	\$10.00
DOUBLE PREMIUM	\$15.00
TWO LIQUOR	\$11.50
MARTINI	\$13.00
WINE	\$6.50
DOMESTIC BEER	\$3.75
PREMIUM BEER	\$5.00
SODA JUICE	\$2.00

### PLATINUM CASH PACKAGE

PREMIUM BRAND	\$11.00
DOUBLE PREMIUM	\$16.50
TWO LIQUOR	\$12.50
MARTINI	\$14.50
WINE	\$7.00
DOMESTIC BEER	\$4.25
PREMIUM BEER	\$5.50
SODA JUICE	\$2.50

### GOLD UNLIMITED PACKAGE

FIRST HOUR UNLIMITED	\$15.00 PER PERSON
ADDITIONAL HOURS UNLIMITED	\$8.00 PER PERSON

### GOLD HOST PACKAGE

PREMIUM BRAND	\$8.00
DOUBLE PREMIUM	\$13.00
TWO LIQUOR	\$10.00
MARTINI	\$11.50
WINE	\$6.50
DOMESTIC BEER	\$3.75
PREMIUM BEER	\$5.00
SODA JUICE	\$2.00

### GOLD CASH PACKAGE

PREMIUM BRAND	\$8.75
DOUBLE PREMIUM	\$14.50
TWO LIQUOR	\$10.75
MARTINI	\$12.50
WINE	\$7.00
DOMESTIC BEER	\$4.25
PREMIUM BEER	\$5.50
SODA JUICE	\$2.50

**HOST BAR:** BEVERAGES WILL BE CHARGED TO THE MASTER ACCOUNT PER DRINK PLUS TAX & SERVICE CHARGE

**CASH BAR:** BEVERAGES WILL BE SOLD ON A CASH BASIS AND ARE INCLUSIVE OF TAX

**BARTENDER FEE:** 125.00 + TAX - UP TO 4 HOURS. \$30.00 PER ADDITIONAL HOUR/PER BARTENDER

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## BEVERAGE ARRANGEMENTS (CONTINUED)

<b>SILVER UNLIMITED PACKAGE</b>		<b>SILVER HOST PACKAGE</b>		<b>SILVER CASH PACKAGE</b>	
FIRST HOUR UNLIMITED	\$13.00 PER PERSON	PREMIUM BRAND	\$6.75	PREMIUM BRAND	\$7.50
ADDITIONAL HOURS UNLIMITED	\$7.00 PER PERSON	DOUBLE PREMIUM	\$11.50	DOUBLE PREMIUM	\$12.50
		TWO LIQUOR	\$8.00	TWO LIQUOR	\$9.00
		MARTINI	\$9.50	MARTINI	\$10.50
		WINE	\$6.50	WINE	\$7.00
		DOMESTIC BEER	\$3.75	DOMESTIC BEER	\$4.25
		PRIEMUM BEER	\$5.00	PREMIUM BEER	\$5.50
		SODA JUICE	\$2.00	SODA JUICE	\$2.50

### BEER, WINE AND SODA PACKAGE

FIRST HOUR UNLIMITED	\$11.00 PER PERSON
ADDITIONAL HOURS UNLIMITED	\$7.00 PER PERSON

**HOST BAR:** BEVERAGES WILL BE CHARGED TO THE MASTER ACCOUNT PER DRINK PLUS TAX & SERVICE CHARGE

**CASH BAR:** BEVERAGES WILL BE SOLD ON A CASH BASIS AND ARE INCLUSIVE OF TAX

**BARTENDER FEE:** \$125.00 + TAX - UP TO 4 HOURS. \$30.00 PER ADDITIONAL HOUR/PER BARTENDER

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