



# 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 memorable*



- Engagement Parties
- Bridal Showers & Luncheons
- Rehearsal Dinners
- Wedding Ceremonies
- Cocktail Reception
- Wedding Reception
- 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



# Treasured

## intimate wedding package plated menu option

*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

### *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

#### **Iceberg Wedge**

Iceberg Wedge with Caramelized Onions,  
Applewood Smoked Bacon, Crumbled Bleu  
Cheese and Grape Tomatoes with Housemade  
Balsamic Vinaigrette

### *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 Slices and Assorted Crackers

### *Entrees*

Please Select Two

#### **Chicken Martha**

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



# Magical

## intimate wedding package plated menu option

### *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 Confit  
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  
Pepperuncini dressed in Aged Balsamic  
Vinegar and Cold Pressed Extra Virgin Olive  
Oil

- or -

#### **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 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 Foccaccia 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 Martha**

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 Petit 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 and Sliced Bistro 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



# *Fairy Tale* intimate wedding package plated menu option

## *Reception*

Tablesides 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 Tropical 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 Confit 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  
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 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

- 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 Slices 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 Onion Straws

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

Fresh Orange Segments and Goat Cheese

#### **Smoked Salmon Carpaccio**

With a Lemon Caper Drizzle

### *Entrees*

Please Select Two Individual  
or One Duet Plates

#### *Individual Entrees*

##### **Chicken Martha**

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 Petit 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 and Sliced Bistro 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



# Devoted

## intimate wedding package strolling reception option

*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

#### **Whole Roasted 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

### *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 Baguette Slices 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 Smash
- Premium Idaho Mashed Potato
- Mashed 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:
- Orecchette, Potato 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

*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 Confit  
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  
Baguette Slices 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 Smash  
Premium Idaho Mashed Potato  
Mashed 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: Orecchette, Potato  
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

### **Whole Roasted 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



# *Enchanting* intimate wedding package strolling reception option

## *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

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

Chilled Tropical 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 Confit  
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

## *Display*

Please Select One Two

### **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

### **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 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 Smash  
Premium Idaho Mashed Potato  
Mashed 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: Orecchette, Potato  
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

### Whole Roasted 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

### Beer:

#### Domestic

select 2

Budweiser  
Bud Light  
Miller Genuine Draft  
Miller Lite  
Coors Light  
Coors  
Michelob Ultra  
O'Doul's

#### Imported

select 2

Heineken  
Stella Artois  
Corona  
Dos Equis  
Guinness Stout  
Amstel Light

#### Specialty

select 1

Samuel Adam's Boston Lager  
Sam Adams Seasonal  
Sierra Nevada Pale Ale  
Bass Ale  
Widmer Hefeweizen  
Harp  
Anchor Steam

### Wine:

#### **White:**

Sycamore Lane Chardonnay, CA  
Fresh apple and citrus fruit aromas with rich, lightly buttery flavors.  
Sycamore Lane White Zinfandel, CA  
Light bodied, semi-sweet crisp blush wine, berrylike with a very fruity flavor.  
Sycamore Lane Pinot Grigio, CA

#### **Red:**

Sycamore Lane Cabernet Sauvignon, CA  
Complex black fruit, juniper and tobacco leaf aromas combined with black cherry and blackberry flavors.  
Sycamore Lane Merlot, CA

#### **White Upgrade:**

Esser Vineyards Chardonnay, CA  
Inviting aromas of sweet citrus, tropical fruit and light crème brûlée oak.  
Natura by Emiliana, Chardonnay, Organically Grown Grapes, Casablanca, Chile  
Worldclass chardonnay with intense tropical fruit flavors.  
Natura by Emiliana, Sauvignon Blanc, Organically Grown Grapes, Casablanca, Chile  
The bouquet is a mixture of orange and orange blossoms, showing citrus and subtle floral together.

#### **Red Upgrade:**

Esser Vineyards Merlot, CA  
Velvety wine with tones of chocolate, black cherry, mocha and plum jam.  
Esser Cabernet Vineyards Sauvignon, CA  
Luscious aromas of cherry and blackberry and flavors of dark chocolate.  
Natura by Emiliana, Cabernet Sauvignon, Organically Grown Grapes, Casablanca, Chile  
Hints of dark berries and cocoa.

### Liquor:

Smirnoff  
Johnnie Walker Red  
Jack Daniels  
Cruzan

Beefeater  
Sauza Gold  
Jim Beam  
E&J Brandy

Khalua  
Peach Tree Schnapps  
DeKuypers Triple Sec  
Martini & Rossi Sweet/Dry Vermouth





# 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
Tablesides 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 Cakes, Tortes, Mini Pastries, Cookies, Brownies/Blondies, 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 Décor:*

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 of any kind may be used on the tables. Tape may not be used on equipment, floors, walls or ceilings. Only votives and tapers 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 20% service charge and a 5% VA state sales tax and 5% 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.



# Wedding Vendors

## *Disc Jockeys:*

The DJ Connection  
Mr. & Mrs. Paul Beardmore  
1.800.894.7901 (toll free)  
www.thedjconnection.com

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Let The Good Times Roll  
Mr. Jeff Baker  
304.267.8453  
www.djjeffbaker.com

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Special Occasions  
Entertainment  
Mr. Hampton Thomas  
540.869.5103  
www.specialoccasionsdj.com

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GS Productions  
Mr. Greg Sanchez  
304.279.1038  
www.gsproductions.net

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Bracken Audio  
Mr. John Bracken  
540.533.3717  
www.brackenaudio.com

## *Officiant:*

Your Winchester Wedding  
Mr. George Kempf  
540.664.2459  
Mrs. Judy Sue Kempf  
540.877.8954  
www.yourwinchesterwedding.com  
Located at The George  
Washington Hotel

## *Videography:*

An Affair to Remember  
Ms. Debbie Rhodes  
540.667.6220  
www.aatrvideo.com

## *Live Music:*

Sam Hill Entertainment  
Mr. Andy Jaspen  
866.SAM.HILL  
www.SamHillBands.com

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Olivera Music Entertainment  
Ms. Connie Olivera  
800.456.0806  
info@oliveramusic.com

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The Happy Harp  
Mr. Allen G. Dec  
540.869.8090  
harpragdec@gmail.com

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Amici String Quartet  
Ms. Adrienne Zavala  
304-676-4882

## *Photographers:*

Julie Napear Photography  
Julie Napear-Wichern  
703.505.7959  
www.jsnphoto.com

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Lux Photography  
Ms. Amanda Godlove  
703.444.8871  
www.luxphotoservices.com

## *Photographers:*

Swartz Shots Photography  
Ryan & Ashley Swartz  
540.383.6071  
www.SwartzShots.com

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Saskia Photography  
Ms. Saskia Paulussen  
540.272.6769  
www.saskiaphotography.com

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TipToe Studios  
Ms. Tara Showen  
304.728.7194  
www.tiptoestudios.com

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Snapp-Shot Photography  
Ms. Erin Snapp  
540.535.5440  
www.snappshotphotography.com

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Stephanie Leigh Photography  
Ms. Stephanie Timmerman  
571.991.8067  
www.stephanieleigh  
photodesign.com

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Creative Arts Photography  
Mr. Rodney Gibbons  
540.722.9000  
www.creativefoto.com

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Swadley Studio  
Ms. Lori Swadley  
540.336.5651  
www.swadleystudio.com

## *Wedding Cake:*

Taylor Made  
Ms. Carolyn Taylor  
540.338.2324  
www.cakesbytaylormade.com

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The Lucky Cakery  
Ms. Kimberly Worthington  
540.931.8473  
theluckycakery@comcast.net

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Beckaboo's Cakes  
Ms. Becky McGraw  
540.327.8079  
beckabooscakes@directtv.com

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The Sweet Tooth Bakery  
Ms. Joyce McDaniel  
540.667.6155

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Celebration Cakes  
Ms. Pamela Hutzell  
703.371.3247  
www.fabulousweddingcakes.com

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Market Salamander  
Mr. Jason Reaves  
540.687.8011  
www.market-salamander.com





# Wedding Vendors

## *Transportation:*

AES Limousine  
Mr. George Henzel  
540.667.2696  
www.aesservices.biz

~  
Winchester Limo  
540.323.1008

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Candy Hill Trolley  
Mr. Carl Litman  
800.462.0545  
reservations@candyhill.com

## *Invitations:*

Kimberly's  
Mrs. Kimberly Sours  
540.662.2195  
www.kimberlys.biz

## *Gift Registry:*

Nibblins  
Ms. Susan Dolinar  
540.535.0787  
www.nibblins.com

## *Photo Booth:*

Shutter Booth  
Mr. Jeff Paden  
443.955.5637  
www.shutterbooth.com

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Plan Bee  
Ms. Kristine Turner  
703.475.1893  
www.planbeebeads.com

## *Formal Wear:*

Classic Tuxedo  
540.662.8600  
www.classictuxedos.net

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Bella Bridal  
540.686.7932  
www.bellabridalofva.com

## *Travel:*

Alpha Voyages Inc.  
Ms. MJ Williams  
540.662.6279  
www.avi.travel

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Totally Trips.Com  
Mr. Dave Reichert  
540.327.4567  
www.totallytrips.com

## *Spa Services:*

Saumaj Health Sap  
Ms. Kelly Davall  
540.535.1208  
www.saumaj.com  
Located at The George  
Washington Hotel

## *Salon Services:*

Main Attraction Salon  
and Wellness Spa  
540.667.1080  
www.mainattractionspa.com

~  
You'Nique Chic  
Hair and Makeup Artistry  
Ms. Christie Hurd  
540.868.8003  
www.youuniquechic.net

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Stephanie Novak Artistry  
Ms. Stephanie Novak  
540.539.1049  
www.StepanieNovakArtistry.com

## *Carriages:*

The Shenandoah Carriage  
Company  
Mr. Levi Hochstetler  
540.635.7745

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Harmon's Carriages  
Mr. Midge Harmon  
540.825.6707  
www.harmonscarriages.com

## *Florists:*

Flowers by Snellings  
Mrs. Andrea Mongold  
800.662.2556  
www.flowersbysnellings.com

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Winchester Floral  
Ms. Ginger Anderson  
540.667.8414

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Bluebells  
Ms. Elisa  
540.535.7279  
www.bluebellsdesigns.com

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The Flower Shop  
Mr. JD Thompson  
540.662.3517

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Nature Scapes  
Ms. Kendra Johnson  
540.535.0731  
www.naturescapesfoliage  
designs.com

## *Event Planner:*

Amy VanMeter Events  
Ms. Amy VanMeter  
540.550.7336  
www.amyvanmeterevents.com

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RCK Weddings and Design  
Ms. Renee Krejci  
540.327.8426  
www.rckweddings.com

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Diamond Events  
Ms. Stephanie H. Dasch  
540.650.3900  
www.weddingsbyde.com



ADDITIONAL INFORMATION ON SELECT VENDORS AVAILABLE BY REQUEST