

The George Washington

A Wyndham Grand Hotel

103 East Piccadilly Street ~ Winchester, Virginia 22601

540.678.4700

Honoring *Our* Past...



Courtesy of Saskia Paulussen Photography, LLC

...Building *Your* Future



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

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

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

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

The George Washington Hotel will make every affair truly memora-



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

Wedding Packages



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

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

Let your dreams begin at The George Washington Hotel!

Wedding

Dinner Packages

Include:



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

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

Treasured

intimate wedding package plated menu option

\$109.00⁺⁺ per person

Reception Junior Suite with Champagne and Strawberries for Newlywed Couple

Hors D'Oeuvres

Please Select Three

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Salad

Please Select One

Caprese Salad

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

Caesar Salad

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

Spinach Salad

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

Display

Please Select One

Fresh Sliced Fruit

- Creatively Displayed Seasonal Fruits, Melons and Berries

Crudités

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

Imported & Domestic Cheese Display

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

Entrees

Please Select Two

Chicken Roulade

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

Chicken George

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

Lime Soy Glazed Salmon

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

Grilled Filet of Beef

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

Center Cut Pork Loin

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

Magical

intimate wedding package plated menu option

\$129.00⁺⁺ per person

Reception

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

Hors D'Oeuvres

Please Select Three

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Display

Please Select One Premium or
Two Standard

Dipping Display

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

Antipasto Display

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

- or -

Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons
and Berries

Crudités

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

Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with
Baguettes and Assorted Crackers

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

Magical

intimate wedding package plated menu option ...continued

Salad

Please Select One

Caprese Salad

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

Caesar Salad

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

Martha Salad

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



Entrees

Please Select Two Individual
or One Duet Plates

Individual Entrees

Chicken Roulade

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

Chicken George

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

Lime Soy Glazed Salmon

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

Grilled Filet of Beef

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

Center Cut Pork Loin

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

Duet Plate Entrees

Grilled Petite Filet Mignon and Seared Atlantic Salmon

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

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

Grilled Petite Filet Mignon and Sautéed Jumbo Shrimp

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

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

Pan Seared Chicken Breast and Grilled Petite Filet Mignon

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

Grilled Beef Tenderloin and Broiled Crab Cake

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

Fairy Tale

intimate wedding package plated menu option

\$139.00⁺⁺ per person

Reception

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

Hors D'Oeuvres

Please Select Three

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Display

Please Select One Premium or Two Standard

Dipping Display

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

Antipasto Display

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

- or -

Fresh Sliced Fruit

Creative Display of Seasonal Fruits, Melons and Berries

Crudités

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

Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with Baguettes and Assorted Crackers

Salad

Please Select One

Caprese Salad

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

Caesar Salad

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

Martha Salad

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

Heirloom Salad

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

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

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

Choose Either:

Sorbet Course

Please Select One

Raspberry Champagne
Limon-cello
Blood Orange
Lemon Ginger

Plated Appetizer Course

Please Select One

Shrimp Cocktail

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

Mini Crab Cakes

With Roasted Red Pepper Aioli and Crispy Wonton
Straws

Roasted Beets with Shaved Fennel

Fresh Orange Segments and Goat Cheese

Smoked Salmon Carpaccio

Entrees

Please Select Two Individual
or One Duet Plates

Individual Entrees

Chicken Roulade

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

Chicken George

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

Lime Soy Glazed Salmon

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

Grilled Filet of Beef

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

Center Cut Pork Loin

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

Duet Plate Entrees

Grilled Petite Filet Mignon and Seared Atlantic Salmon

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

Grilled Petite Filet Mignon and Sautéed Jumbo Shrimp

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

Grilled Petite Filet Mignon and Pan Seared Chicken Breast

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

Grilled Beef Tenderloin and Broiled Crab Cake

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

Wedding

Strolling Packages

Include:



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

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

Devoted

intimate wedding package strolling reception option

\$110.00⁺⁺ per person

Reception Junior Suite with Champagne and Strawberries for Newlywed Couple

Hors D'Oeuvres

Please Select Three

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Carving Station

Please Select One

Poached Atlantic Salmon

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

Brown Sugar Glazed Country Ham

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

Honey Glazed Smoked Turkey Breast

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

Display

Please Select Two

Fresh Sliced Fruit

- Creatively Displayed Seasonal Fruits, Melons and Berries

Crudités

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

Imported & Domestic Cheese Display

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

Spinach Artichoke Dip

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

Marinated Grilled Vegetables

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

Action Station

Please Select One

Mashed Potato Martini Bar

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

Pasta Station

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

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

Passionate intimate wedding package strolling reception option

\$126.00⁺⁺ per person

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

Hors D'Oeuvres

Please Select Four

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Display

Please Select Two

Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons
and Berries

Crudités

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

Imported & Domestic Cheese Display

Garnished with Fresh Fruit and served with
Baguettes and Assorted Crackers

Spinach Artichoke Dip

Creamy Spinach Artichoke Dip served with
Baguette Slices and Assorted Crackers

Marinated Grilled Vegetables

Seasonal Vegetables dressed in Extra Virgin
Olive Oil and Balsamic Reduction

Passionate

intimate wedding package
strolling reception option
...continued

Action Station

Please Select One

Mashed Potato Martini Bar

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

Pasta Station

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

Carving Station

Please Select One

Poached Atlantic Salmon

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

Brown Sugar Glazed Country Ham

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

Honey Glazed Smoked Turkey Breast

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

Roast Barron of Beef

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



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

intimate wedding package

strolling reception option

Enchanting

\$143.00⁺⁺ per person

Reception

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

Hors D'Oeuvres

Please Select Five

Display

Please Select Two

Cold Hors D'Oeuvres

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

Hot Hors D'Oeuvres

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

Creamy Artichoke and Spinach Dip

Creamy Spinach Artichoke Dip served with
Baguette Slices and Assorted Crackers

Antipasto Display

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

Fresh Sliced Fruit

Creatively Displayed Seasonal Fruits, Melons
and Berries

Crudités

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

Imported & Domestic Cheese Display

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

Chilled Seafood Station

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

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

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

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

Enchanting

intimate wedding package
strolling reception option
...continued

Action Station

Please Select One

Mashed Potato Martini Bar

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

Pasta Station

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

Carving Station

Please Select Two

Poached Atlantic Salmon

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

Brown Sugar Glazed Country Ham

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

Honey Glazed Smoked Turkey Breast

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

Whole Beef Tenderloin

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

Herb Crusted Prime Rib

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

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

Beverage

Package

Wine:

All banquet bars include our specially selected house wines:

Pinot Grigio
Chardonnay
Cabernet Sauvignon

Beer:

Domestic Beer

Select 2

Budweiser
Bud Light

Miller Lite
Coors Light

Michelob Ultra
O'Doul's

Premium Beer

Select 3

Heineken
Stella Artois
Corona
Guinness Stout
Amstel Light
New Castle

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

Anchor Steam
Devil's Backbone, Vienna Lager
Devil's Backbone, 8 Point IPA

Harp

Blue Moon
Fat Tire

Liquor:

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

Sauza Gold Tequila
Jim Beam Bourbon
E&J Brandy
Kahlua
Peach Tree Schnapps

DeKuypers Triple Sec
Martini & Rossi Sweet/Dry Vermouth

Sodas and Mixers:

Coke
Diet Coke
Sprite

Ginger Ale
Tonic Water
Club Soda

Assorted Juices
Assorted Mixers
Sparkling Mineral Water

Finishing Touches

Dinner:

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

Beverage:

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

After Dinner:

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

Table Decor:

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

Shipping and Delivery Fees Will Apply

Wedding Policies

Menus:

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

Function Space:

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

Outdoor Functions:

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

Damage:

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

Event Space Decor:

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

Parking:

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

Food & Beverage:

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

Wedding

Policies

...continued

Children:

Children attending special events at The George Washington Hotel are required to be under adult supervision at all times. Two options are available for children between the ages of 3 and 12 years of age. 1) Child sized portions of the adult entrée can be provided at 60% cost of the adult food. 2) Children's plated dinner packages with kid-friendly food can be arranged for \$25.00++ 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 \$4,000.00 will be required at the time of contract signing. This deposit will be applied to your total charges. Additional deposits will be arranged and stated in the contract.

Final Guarantee:

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

Tax & Service Charge:

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

Payment in Full:

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