

Wedding Packages



THE
GEORGE WASHINGTON

A Wyndham Grand Hotel

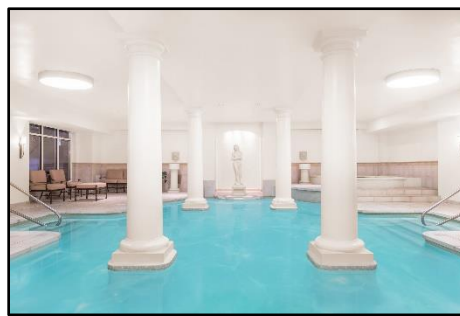
Built in 1924 and reopened in 2008, the George Washington Hotel is a charming mix of history and first-class service. After a 4 ½ year, \$30 million dollar renovation, the George Washington is once again the very heart of downtown Winchester and a fitting location to celebrate your wedding day. We have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



Additional facility fee to be assessed to all wedding packages. Pricing is dependent on the event room and complexity of set-up. Wedding packages require a minimum of 70 guests. For smaller parties, we are happy to provide alternative menu options.

All Food and Beverages are subject to a 22% Service Charge, 6.5% Local Tax and 5.3% State Tax Menu Items and Prices are Subject to Change. We Gladly Accommodate Dietary Requests When Notified in Advance.

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.

Let your dreams begin at The George Washington Hotel!



Additional facility fee to be assessed to all wedding packages. Pricing is dependent on the event room and complexity of set-up. Wedding packages require a minimum of 70 guests. For smaller parties, we are happy to provide alternative menu options.

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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

Timeless

**Wedding package plated menu
\$136.00++ per person**

Package Includes:

Junior Suite with Champagne and Strawberries for Newlywed Couple
Continental Breakfast in the Morning for Newlywed Couple

HORS D' OEUVRES (Please select three)

Served Cold

Southern Deviled Eggs (GF)

Classic Southern Deviled Eggs

Creole Shrimp Crostini

Pepper Jelly, Cream Cheese, and Creole Shrimp on Toasted Crostini

Pimento Toast (Vegetarian)

House Made Pimento Cheese and Sweet Onion Marmalade on Toasted Crostini

Chicken Salad Bites

House Made Southern Chicken Salad in Phyllo Cups (Contains Nuts)

Apple & Whipped Chevre

Served on Toasted Crostini with Local Honey Drizzle

Served Hot

Virginia Ham & Mini Buttermilk Biscuits

Shaved Virginia Ham, Mini Buttermilk Biscuits, Local Apple Butter

Crab Cake Bites

House Made Crab Cake Bites served with Cajun Remoulade

Chicken Biscuit

Crispy Buttermilk Chicken, Mini Buttermilk Biscuit, Hot Honey

Stuffed Mushrooms (Vegetarian, GF)

Crimini Mushroom Caps stuffed with Spinach, Feta, and Sundried Tomatoes

Bacon Wrapped Scallops (GF)

Applewood Smoked Bacon, Bay Scallops

DISPLAY (Please select one)

Artisan Cheese & Fruit Display

Chef's Selection of Local & Artisan Cheeses, with Grapes & Seasonal Berries, Honey, Baguette & Crackers

Sliced Seasonal Fruit & Seasonal Berries

Crudité Platter

Roasted Red Pepper Hummus, Baba Ghanoush, Tzatziki Sauce, served with Heirloom Carrots, Cherry Tomatoes, English Cucumber, & Celery, served with Warm Pita Chips

DISPLAY (continued)

Pimento Cheese Platter

Pepper Jelly, Celery Sticks, Gherkin Pickles, Toasted Crostini, Water Crackers

Baked Brie En Croute

Caramelized Apples, Dried Bing Cherries, Toasted Pecans, Local Honey, Served with Toast Points & Water Crackers

Charcuterie Board

Mortadella, Salami, Prosciutto, Virginia Ham, Marinated Country Olives, Pepperoncini, Marcona Almonds, Grapes, Fig Jam, Gherkin Pickles, Toasted Crostini

Dipping Display

Creamy Spinach & Artichoke Dip, Chesapeake Crab Dip, Served with Water Crackers & Toasted Crostini

SALAD (Please select one)

Martha

Cucumber Ring, Spring Mix, Dried Cherries, Local Apples, Chevre, Apple Cider Vinaigrette

Baby Arugula

Shaved Red Onion, Heirloom Carrot, Tomato, Creamy Roquefort Dressing and Lemon Vinaigrette

Classic Caesar

Romaine Hearts, Herbed Croutons, Shaved Parmesan Cheese, Radish, Creamy Caesar Dressing

Caprese

Vine Ripened Tomatoes, Fresh Sliced Buffalo Mozzarella, Toasted Almonds, Aged Balsamic Vinegar Reduction, Sundried Tomato Basil Oil, on a bed of mixed greens

Harvest

Mixed Greens, Roasted Acorn Squash, Maple Cherries, Chevre, Heirloom Carrots, Creamy Crown Maple Dressing

SIDES (Please select two)

Lyonnaise Potatoes with onion and parsley

Whipped Yukon Potatoes

Sweet Potato Puree

Haricot Verts

Brown Butter Roasted Cauliflower

Crispy Brussels Sprouts

Heirloom Carrot Medley

Sauteed Vegetable Medley
(zucchini, yellow squash, red onion, asparagus, garlic, cooked in white wine)

Roasted Asparagus

Roasted Fingerling Potatoes

ENTRÉE (Please select two options)

Wild Mushroom Risotto

Served with parmesan & fresh herbs

Grilled Filet of Beet

Served with red wine demi-glace

Braised Short rib

Served with mushroom bourguignon sauce

Chicken Chasseur

Pan seared airline chicken breast in Cognac Flambeed mushroom sauce

Seared Salmon

Served with Creamy Lemon Basil Sauce

Honey Roasted Pork Tenderloin Medallions

Served with Creamy Grain Mustard Sauce

Roasted Acorn Squash & Ratatouille

Roasted eggplant, yellow squash, zucchini, onion tomato, roasted garlic, spicy marinara, and shaved parmesan

Everlasting

**Wedding package plated menu
\$159.00++ per person**

Package includes:

Tableside Wine Served with Main Course
Champagne/Sparkling Cider Toast for All Guests
Custom Satin, Damask or Pintuck Floor Length Linens with Matching Napkins
(shipping and delivery fee will apply to specialty linens)
Luxury Suite with Champagne and Strawberries
Continental Breakfast in the Morning for Newlywed Couple

HORS D'OEUVRES (Please select three)

Served Cold

Southern Deviled Eggs (GF)

Classic Southern Deviled Eggs

Tuna Tartare Canape

Cucumber with spicy tomato and green onion relish

Creole Schrimp Crostini

Pepper jelly, cream cheese, and creole shrimp on toasted crostini

Pimento Toast (veg)

House Made Pimento Cheese and Sweet Onion Marmalade on Toasted Crostini

Smoked Salmon & Cucumber (GF)

Smoked Salmon, Cucumber Ribbons, and Chive & Dill Cream Cheese

Chicken Salad Bites

House Made Southern Chicken Salad in Phyllo Cups (Contains Nuts)

Apple & Whipped Chevre

Served on Toasted Crostini with Local Honey Drizzle

Served Hot

Local Vegetable Tart (veg)

Phyllo Cup, Feta Cheese, Frisée

Virginia Ham & Mini Buttermilk Biscuits

Shaved Virginia Ham, Mini Buttermilk Biscuits, Local Apple Butter

Crab Cake Bites

House Made Crab Cake Bites served with Cajun Remoulade

Grilled Lamb Lollipops (GF)

Curry Seasoned & Grilled Lamb Lollipops served with Mango Chutney

Chicken Biscuit

Crispy Buttermilk Chicken, Mini Buttermilk Biscuit, Hot Honey

Coconut Fried Shrimp

Served with Pina Colada Dipping Sauce

Stuffed Mushrooms (veg, GF)

Crimini Mushroom Caps stuffed with Spinach, Feta, and Sundried Tomatoes

Bacon Wrapped Scallops (GF)

Applewood Smoked Bacon, Bay Scallops

DISPLAYS (Please select two)

Artisan Cheese & Fruit Display

Chef's Selection of Local & Artisan Cheeses, with Grapes & Seasonal Berries, Honey, Baguette & Crackers

Sliced Seasonal Fruit & Seasonal Berries

Crudité Platter

Roasted Red Pepper Hummus, Baba Ghanoush, Tzatziki Sauce, served with Heirloom Carrots, Cherry Tomatoes, English Cucumber, & Celery, served with Warm Pita Chips

Pimento Cheese Platter

Pepper Jelly, Celery Sticks, Gherkin Pickles, Toasted Crostini, Water Crackers

Baked Brie En Croute

Caramelized Apples, Dried Bing Cherries, Toasted Pecans, Local Honey, Served with Toast Points & Water Crackers

Charcuterie Board

Mortadella, Salami, Prosciutto, Virginia Ham, Marinated Country Olives, Pepperoncini, Marcona Almonds, Grapes, Fig Jam, Gherkin Pickles, Toasted Crostini

Dipping Display

Creamy Spinach & Artichoke Dip, Chesapeake Crab Dip, Served with Water Crackers & Toasted Crostini

SALAD (Please select one)

Martha

Cucumber Ring, Spring Mix, Dried Cherries, Local Apples, Chevre, Apple Cider Vinaigrette

Baby Arugula

Shaved Red Onion, Heirloom Carrot, Tomato, Creamy Roquefort Dressing and Lemon Vinaigrette

Classic Caesar

Romaine Hearts, Herbed Croutons, Shaved Parmesan Cheese, Radish, Creamy Caesar Dressing

Caprese

Vine Ripened Tomatoes, Fresh Sliced Buffalo Mozzarella, Toasted Almonds, Aged Balsamic Vinegar Reduction, Sundried Tomato Basil Oil, on a bed of mixed greens

Harvest

Mixed Greens, Roasted Acorn Squash, Maple Cherries, Chevre, Heirloom Carrots, Creamy Crown Maple Dressing

INTERMEZZO COURSE (Please select one)

Sorbet Course

*Raspberry Champagne
Limoncello
Blood Orange
Lemon Ginger*

Plated Appetizer Course

*Shrimp
Mini Crab Cakes
Smoked Salmon Carpaccio*

SIDES (Please select two)

Lyonnaise Potatoes with onion and parsley

Whipped Yukon Potatoes

Sweet Potato Puree

Haricot Verts

Brown Butter Roasted Cauliflower

Crispy Brussels Sprouts

Heirloom Carrot Medley

Sauteed Vegetable Medley
(zucchini, yellow squash, red onion, asparagus, garlic, cooked in white wine)

Roasted Asparagus

Roasted Fingerling Potatoes

ENTRÉE (Please select two individual or one duet plate)

**Wild
Mushroom
Risotto**

*Served with
parmesan &
fresh herbs*

**Grilled Filet
of Beet**

*Served with
red wine
demi-glace*

**Braised
Short rib**

*Served with
mushroom
bourguignon
sauce*

**Chicken
Chasseur**

*Pan seared
airline chicken
breast in
Cognac
Flambeed
mushroom
sauce*

**Seared
Salmon**

*Served with
Creamy
Lemon Basil
Sauce*

**Honey
Roasted
Pork
Tenderloin
Medallions**

*Served with
Creamy Grain
Mustard
Sauce*

**Roasted
Acorn
Squash &
Ratatouille**

*Roasted
eggplant,
yellow squash,
zucchini, onion
tomato,
roasted garlic,
spicy
marinara, and
shaved
parmesan*

ENTRÉE DUET (If this option is chosen, please select two)

**Grilled Filet of
Beef**

*Served with red
wine demi-glace*

Crab Cake

*Served with
Romesco Sauce
(contains nuts)*

**Blackened
Jumbo Shrimp**

*Served with
House
Remoulade*

**Seared
Atlantic
Salmon**

*Served with
Creamy Lemon
Basil Sauce*

**Honey
Roasted Pork
Tenderloin
Medallions**

*Served with
Creamy Grain
Mustard Sauce*

**Chicken
Chasseur**

*Pan seared
airline chicken
breast served
with Cognac
Flambeed
Mushroom Sauce*

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



Dedicated

Strolling Wedding Package Menu \$129++ per person

Package Includes:

Junior Suite with Champagne and Strawberries for Newlywed Couple
Champagne/Sparkling cider toast for all guests

HORS D'OEUVRES (Please select four)

Served Cold

Southern Deviled Eggs (GF)

Classic Southern Deviled Eggs

Tuna Tartare Canape

Cucumber with spicy tomato and green onion relish

Creole Schrimp Crostini

Pepper jelly, cream cheese, and creole shrimp on toasted crostini

Pimento Toast (veg)

House Made Pimento Cheese and Sweet Onion Marmalade on Toasted Crostini

Smoked Salmon & Cucumber (GF)

Smoked Salmon, Cucumber Ribbons, and Chive & Dill Cream Cheese

Chicken Salad Bites

House Made Southern Chicken Salad in Phyllo Cups (Contains Nuts)

Apple & Whipped Chevre

Served on Toasted Crostini with Local Honey Drizzle

Served Hot

Local Vegetable Tart (veg)

Phyllo Cup, Feta Cheese, Frisée

Virginia Ham & Mini Buttermilk Biscuits

Shaved Virginia Ham, Mini Buttermilk Biscuits, Local Apple Butter

Crab Cake Bites

House Made Crab Cake Bites served with Cajun Remoulade

Grilled Lamb Lollipops (GF)

Curry Seasoned & Grilled Lamb Lollipops served with Mango Chutney

Chicken Biscuit

Crispy Buttermilk Chicken, Mini Buttermilk Biscuit, Hot Honey

Coconut Fried Shrimp

Served with Pina Colada Dipping Sauce

Stuffed Mushrooms (veg, GF)

Crimini Mushroom Caps stuffed with Spinach, Feta, and Sundried Tomatoes

Bacon Wrapped Scallops (GF)

Applewood Smoked Bacon, Bay Scallops

DISPLAYS (Please select one)

Artisan Cheese & Fruit Display

Chef's Selection of Local & Artisan Cheeses, with Grapes & Seasonal Berries, Honey, Baguette & Crackers

Sliced Seasonal Fruit & Seasonal Berries

Crudité Platter

Roasted Red Pepper Hummus, Baba Ghanoush, Tzatziki Sauce, served with Heirloom Carrots, Cherry Tomatoes, English Cucumber, & Celery, served with Warm Pita Chips

Pimento Cheese

Pepper Jelly, Celery Sticks, Gherkin Pickles, Toasted Crostini, Water Crackers

Baked Brie En Croute

Caramelized Apples, Dried Bing Cherries, Toasted Pecans, Local Honey, Served with Toast Points & Water Crackers

Charcuterie Board

Mortadella, Salami, Prosciutto, Virginia Ham, Marinated Country Olives, Pepperoncini, Marcona Almonds, Grapes, Fig Jam, Gherkin Pickles, Toasted Crostini

Dipping Display

Creamy Spinach & Artichoke Dip, Chesapeake Crab Dip, Served with Water Crackers & Toasted Crostini

ACTION STATIONS (Please Select one)
(\$100 chef fee per station)

Mac N' Cheese Martini Bar

Smoked gouda & traditional mac n' cheese served in a martini glass with your choice of toppings: crispy chicken, blackened shrimp, local bacon, chives, broccoli, crumbled butter crackers, roasted red pepper, shaved parmesan, crumbled blue cheese, & jalapenos

Mashed Potato Martini Bar

Crushed redskin potatoes, mashed Yukon gold potatoes, and whipped sweet potatoes served in a martini glass with your choice of toppings: chicken, beef, blackened shrimp, cheddar cheese, parmesan cheese, sour cream, crumbled bleu cheese, scallion, fried plantain, crumbled bacon, fresh horseradish and toasted almonds, mushroom demi-glace, lemon beurre Blanc, and maple syrup

White Pasta Station

Served with sauteed shrimp and vegetable primavera, white wine garlic sauce, lemon, and fresh herbs

Red Pasta Station

Served with grilled chicken breast, cheese tortellini, spicy marinara sauce, fresh basil, roasted garlic cloves, and parmesan

CARVING STATION (Please select one)
(\$100 chef fee per station)

Glazed Virginia Ham

Served with red-eye gravy and mini buttermilk biscuits

Rosemary & Sea Salt Crusted Prime Rib

Served with au jus, horseradish cream and sliced silver dollar dinner rolls

Honey Glazed Smoked Turkey Breast

Served with French grain Mustard and sliced silver dollar dinner rolls

Atlantic Salmon

Served with Creamy Lemon Basil Sauce and Pumpernickel slices

Charming

Strolling Wedding Package Menu \$149++ per person

Package includes:

Champagne/Sparkling Cider Toast for All Guests
Custom Satin, Damask or Pintuck Floor Length Linens with Matching Napkins
(shipping and delivery fee will apply to specialty linens)
Luxury Suite with Champagne and Strawberries
Continental Breakfast in the Morning for Newlywed Couple

HORS D'OEUVRES (Please select five)

Served Cold

Southern Deviled Eggs (GF)

Classic Southern Deviled Eggs

Tuna Tartare Canape

Cucumber with spicy tomato and green onion relish

Creole Schrimp Crostini

Pepper jelly, cream cheese, and creole shrimp on toasted crostini

Pimento Toast (veg)

House Made Pimento Cheese and Sweet Onion Marmalade on Toasted Crostini

Smoked Salmon & Cucumber (GF)

Smoked Salmon, Cucumber Ribbons, and Chive & Dill Cream Cheese

Chicken Salad Bites

House Made Southern Chicken Salad in Phyllo Cups (Contains Nuts)

Apple & Whipped Chevre

Served on Toasted Crostini with Local Honey Drizzle

Served Hot

Local Vegetable Tart (veg)

Phyllo Cup, Feta Cheese, Frisée

Virginia Ham & Mini Buttermilk Biscuits

Shaved Virginia Ham, Mini Buttermilk Biscuits, Local Apple Butter

Crab Cake Bites

House Made Crab Cake Bites served with Cajun Remoulade

Grilled Lamb Lollipops (GF)

Curry Seasoned & Grilled Lamb Lollipops served with Mango Chutney

Chicken Biscuit

Crispy Buttermilk Chicken, Mini Buttermilk Biscuit, Hot Honey

Coconut Fried Shrimp

Served with Pina Colada Dipping Sauce

Stuffed Mushrooms (veg, GF)

Crimini Mushroom Caps stuffed with Spinach, Feta, and Sundried Tomatoes

Bacon Wrapped Scallops (GF)

Applewood Smoked Bacon, Bay Scallops

DISPLAYS (Please select two)

Artisan Cheese & Fruit Display

Chef's Selection of Local & Artisan Cheeses, with Grapes & Seasonal Berries, Honey, Baguette & Crackers

Sliced Seasonal Fruit & Seasonal Berries

Crudité Platter

Roasted Red Pepper Hummus, Baba Ghanoush, Tzatziki Sauce, served with Heirloom Carrots, Cherry Tomatoes, English Cucumber, & Celery, served with Warm Pita Chips

Pimento Cheese Platter

Pepper Jelly, Celery Sticks, Gherkin Pickles, Toasted Crostini, Water Crackers

Baked Brie En Croute

Caramelized Apples, Dried Bing Cherries, Toasted Pecans, Local Honey, Served with Toast Points & Water Crackers

Charcuterie Board

Mortadella, Salami, Prosciutto, Virginia Ham, Marinated Country Olives, Pepperoncini, Marcona Almonds, Grapes, Fig Jam, Gherkin Pickles, Toasted Crostini

Dipping Display

Creamy Spinach & Artichoke Dip, Chesapeake Crab Dip, Served with Water Crackers & Toasted Crostini

ACTION STATIONS (Please Select one)
(\$100 chef fee per station)

Mac N' Cheese Martini Bar

Smoked gouda & traditional mac n' cheese served in a martini glass with your choice of toppings: crispy chicken, blackened shrimp, local bacon, chives, broccoli, crumbled butter crackers, roasted red pepper, shaved parmesan, crumbled blue cheese, & jalapenos

Mashed Potato Martini Bar

Crushed redskin potatoes, mashed Yukon gold potatoes, and whipped sweet potatoes served in a martini glass with your choice of toppings: chicken, beef, blackened shrimp, cheddar cheese, parmesan cheese, sour cream, crumbled bleu cheese, scallion, fried plantain, crumbled bacon, fresh horseradish and toasted almonds, mushroom demi-glace, lemon beurre Blanc, and maple syrup

White Pasta Station

Served with sauteed shrimp and vegetable primavera, white wine garlic sauce, lemon, and fresh herbs

Red Pasta Station

Served with grilled chicken breast, cheese tortellini, spicy marinara sauce, fresh basil, roasted garlic cloves, and parmesan

CARVING STATION (Please select two)
(\$100 chef fee per station)

Glazed Virginia Ham

Served with red-eye gravy and mini buttermilk biscuits

Rosemary & Sea Salt Crusted Prime Rib

Served with au jus, horseradish cream and sliced silver dollar dinner rolls

Honey Glazed Smoked Turkey Breast

Served with French grain Mustard and sliced silver dollar dinner rolls

Atlantic Salmon

Served with Creamy Lemon Basil Sauce and Pumpnickel slices

Beverage Package

WINE

All banquet bars include our specially selected house wines:

Pino Grigio
Chardonnay
Cabernet Sauvignon

BEER

Domestic Beer (Please select two)

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

Premium Beer (Please select three)

Blue Moon
Corona
Devil's Backbone 8 Point IPA Bold Rock
Devil's Backbone Vienna Lager
Fat Tire
Guinness Stout
Heineken
Sam Adam's Boson Lager
Sierra Nevada Pale Ale
Stella Artois
Yuengling

SODAS AND MIXERS AVAILABLE

Club Soda, Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water

LIQUORS

Vodka	Tequila	Scotch	Gin	Whiskey	Brandy/Cognac	Rum	Bourbon	Cordials
<i>Smirnoff</i>	<i>Sauza Gold</i>	<i>Dewar's White Label</i>	<i>Gordon's</i>	<i>Seagrams 7</i> <i>Southern Comfort</i>	<i>E&J Brandy</i>	<i>Castillo</i>	<i>Evan Williams</i>	<i>Kahlua</i>

Finishing Touches

DINNER

Intermezzo: Sorbet (Raspberry champagne, limoncello, blood orange or lemon ginger)	\$5/person
Additional Entrée Choice	\$18/person
Additional Action Station	Menu Price

BEVERAGE

Premium Bar Upgrade	\$12/person
Additional hour, package bar	\$8/person
Tablesides Wine Service	\$8/person
Champagne/Sparkling Cider Toast	\$5/person

AFTER DINNER

Cookie Table (assortment of cookies and bars to send your guests home happy)	\$6/person
Cupcake tower	\$35/per dozen
Dessert Table (petite fours, cheesecake pops, eclairs, assorted truffles, chocolate covered strawberries)	\$14/person
Hot Chocolate & Coffee Bar (cinnamon sticks, chocolate shavings, nutmeg, and whipped cream)	\$6/person
Tray of Chocolates	\$8/person

TABLE DÉCOR *(shipping, delivery and damage waiver fees will apply)*

Satin, Damask or pintuck Table Linens	\$42/table
Satin or Damask Napkins	\$4/each
Table Runner (15" x 90")	\$4/each
Table Runner (15" x 120")	\$7/each
Table Runner (Diamon Dust 15' x 108")	\$11/each
Satin Chair Cover with Sash	\$5/each
Ruched Chair Cover with Sash	\$6/each
Spandex black chair Cover	\$3/each
Organza Sash	\$2/each
Chivari Chair	\$10/each

EVENT ACCENTS

Uplighting Package (8 lights)	\$185
Uplighting (per light)	\$35

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 extraordinary 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 \$75.00 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 \$125.00 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 always be under adult supervision. 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 ORDER

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 (or applicable facility fee) 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 AND 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 6.5% 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.