



Special Events & Meetings

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Continental Breakfast

\$17.00 per person

Freshly Baked Breakfast Breads

To include: Mini Muffins, Breakfast Pastries, Maple Pecan Danish,
& Iced Cinnamon Rolls

Served with Sweet Butter, Preserves & Honey



Seasonal Sliced Fruit Platter with Yogurt



Selection of Fruit Juices & Coffee Selections

Orange Juice, Cranberry Juice & Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee

& Assorted Teas

Breakfast Enhancements

Add any of these items to create your own special breakfast menu

Bakery Fresh Scones w/Whip Cream
\$2.00 per person

Dry Cereals w/Assorted Milks
\$2.00 per person

Assorted Individual Fruit Yogurts
\$2.50 per person

Choice of Breakfast Proteins

- Pork Bacon
- Pork Sausage (Link or Patty)
- Turkey Bacon
- Turkey Sausage
- Tofu Bacon

\$2.50 per person

Fluffy Scrambled Eggs
\$3.00 per person

Mini Quiche Lorraine
\$3.00 per person

Full Sized Bagels w/ Cream Cheese
\$3.50 per person

Choice of Mini Breakfast Sandwiches

- Ham & Swiss Mini Croissant
- Sausage and Cheese Biscuit
- English Muffin w/Egg & Bacon

\$3.50 per person

Smoked Salmon Display

- To included: Mini Bagels, Cream Cheese, Chopped Eggs, Capers, Onions and Tomatoes

\$5.00 per person

Morning and Afternoon Break Options

Morning Breaks

Beverage Break

Assorted Fruit Juices, Assorted Sodas,
Bottled Water Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas
\$9.00 per person

Bakery Basket

An Assortment of Danishes, Muffins,
Croissants, and Breakfast Breads,
Assorted Fruit Juices, Freshly Brewed
Coffee, Decaffeinated Coffee and Assorted
Teas
\$10.00 per person

Quiche Break

An Assortment of Mini Quiches,
Seasonal Sliced Fruit Display, Freshly
Brewed Coffee, Decaffeinated Coffee
and Assorted Teas
\$10.00 per person

Go Nuts for Doughnuts

Fresh Assorted Doughnuts, Seasonal
Sliced Fruit Display, Assorted Fruit Juices,
Freshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas
\$10.00 per person

Bagel Break

Full Sized Assorted New York Style
Bagels with Cream Cheese, Assorted Fruit
Juices, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas
\$12.00 per person

Morning Inspiration Break

Seasonal Sliced Fruit Display, Assorted
Fruit Yogurts, Granola and Cereal Bars,
Bran and Poppy Seed Muffins with
Assorted Fruit Juices, and Bottled Water
\$13.00 per person

Afternoon Breaks

Cookies and Brownies

Assorted Freshly Baked Cookies
Brownies and Blondies,
Assorted Sodas, Freshly Brewed Coffee,
Decaffeinated Coffee and Assorted Teas
\$12.00 per person

English Afternoon Tea

Homemade Scones with Whip Cream &
Preserves, Mini Fruit Tartlets
Short Bread Biscuits, Cookies
Selection of Assorted Teas,
Freshly Brewed Coffee, Decaffeinated
Coffee and Lemonade
\$14.50 per person

Sunday Fun Day Break

Assorted Novelty Ice Cream Bars
Vanilla Bean Ice Cream, Dutch Chocolate
Ice Cream, Assorted Toppings to include:
Chocolate, Strawberry and Caramel Sauce,
M&M's, Cherries, Nuts and Whip Cream,
Assorted Soft Drinks and Bottled Water
\$15.00 per person

Healthy Choice Break

Vegetable Crudités with Dipping Sauce
Granola and Cereal Bars, Trail Mix with
Dried Fruit, Whole Fresh Fruit, Assorted
Fruit Yogurts, Fruit Juices, Freshly
Brewed Coffee, Decaffeinated Coffee,
Assorted Teas and Bottled Water
\$15.00 per person

Stadium Break

Jumbo Hot Pretzels with Mustard,
Assorted Snacks to include: Popcorn,
Cracker Jacks, Peanuts and Corn Chips
with Spicy Salsa, Sour Cream, Olives,
Jalapenos and Guacamole, Freshly Brewed
Coffee, Decaffeinated Coffee, Assorted
Teas and Sodas
\$16.50 per person

A La Carte Morning and Afternoon Break Options

Assorted Freshly Baked Cookies	\$27.00 per dozen
Brownies and Blondies	\$27.00 per dozen
Petite Croissants (Plain or Filled)	\$35.50 per dozen
Full Sized New York Style Bagels with Cream Cheese	\$35.50 per dozen
Sliced Assorted Breakfast Breads	\$35.50 per dozen
Cheese Filled Blintzes with Warm Peaches	\$35.50 per dozen
Jumbo Hot Pretzels with Mustard	\$35.50 per dozen
Assorted Gourmet Muffins, Breakfast Pastries, Maple Pecan Danish, Iced Cinnamon Rolls & Pecan Sticky Buns.....	\$36.50 per dozen
Ham and Swiss Cheese on a Mini Croissant	\$37.50 per dozen
Sausage and American Cheese on a Buttermilk Biscuits	\$37.50 per dozen
Eggs and Bacon on an English Muffin	\$37.50 per dozen
Whole Fresh Fruits	\$1.75 each
Assorted Cereals with Skim Milk, 2% Milk and Whole Milk.....	\$2.00 each
Assorted Fruit Yogurts	\$2.50 each
Assorted Granola and Cereal Bars	\$2.50 each
Assorted Candy Bars.....	\$2.75 each
Assorted Frozen Fruit and Novelty Ice Cream Bars	\$3.75 each
Premium Dove or Haagen Daaz Ice Cream Bars	\$5.25 each
Mixed Nuts	\$2.75 per person
Assorted Dry Snack Mix, Pretzel Nuggets and Goldfish	\$3.50 per person
Tortilla Chips with Salsa and Guacamole	\$4.50 per person
Seasonal Sliced Fresh Fruit	\$5.25 per person

A La Carte Beverage Options

Assorted Soft Drinks.....	\$3.00 each
Bottled Water	\$3.00 each
Assorted Bottled Fruit Juices	\$3.25 each
Power Drink	\$3.75 each
Iced Tea	\$22.00 gallon
Lemonade	\$22.00 gallon
Fruit Punch	\$22.00 gallon
Assorted Fruit Juices	\$28.00 gallon
Freshly Brewed Coffee	\$50.00 gallon
Freshly Brewed Decaffeinated Coffee	\$50.00 gallon
Assorted Teas.....	\$50.00 gallon

Plated-Breakfast

Quiche Breakfast

Vegetable Quiche Filled with Asparagus, Cheese, Onions, Peppers,
Spinach and Sun Dried Tomato Pesto
Choice of One: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Skillet Potatoes
Basket of Breakfast Pastries
Fresh Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$20.00 per person

Scrambled Egg Breakfast

Fluffy Scrambled Eggs
Choice of One: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Skillet Potatoes
Basket of Breakfast Pastries
Fresh Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$22.00 per person

French Toast Breakfast

Stuffed French Toast with Peach Syrup
Choice of One: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Seasonal Sliced Fruit Plate
Fresh Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$24.00 per person

Pancake Breakfast

Country Buttermilk Pancakes with Warm Maple Syrup
Choice of One: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Seasonal Sliced Fruit Plate
Fresh Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$24.00 per person

Eggs Benedict Breakfast

Eggs Benedict
Two Poached Eggs on Top of Grilled Canadian Bacon and Toasted English Muffin with
Hollandaise Sauce
Skillet Potatoes
Fresh Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

(Maximum of Fifty People) \$26.00 per person

Plated-Breakfast Enhancements

Add any of these items to create your own special breakfast menu

Fluffy Scrambled Eggs	\$3.00 per person
Seasonal Fresh Fruit Plate	\$3.50 per person
Pancakes	\$4.00 per person
French Toast	\$4.00 per person
Seasonal Mixed Berries.....	\$4.50 per person

Breakfast Buffets

A minimum of 25 Guests is required for a Buffet

The Potomac Buffet

Fluffy Scrambled Eggs
Cheese Filled Blintzes with Warm Peaches
Choice of Two: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Georgetown Potatoes
Assorted Breakfast Pastries
Seasonal Sliced Fruit Display
Assorted Fruit Yogurts
Assorted Cereals with Skim Milk, 2% Milk and Whole Milk
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$24.00 per person

Georgetown Buffet

Fluffy Scrambled Eggs
Corned Beef Hash Topped with Poached Eggs
Choice of Two: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Georgetown Potatoes
Plantation Grits
Assorted Breakfast Pastries
Croissants
Seasonal Sliced Fruit Display
Assorted Cereals with Skim Milk, 2% Milk and Whole Milk
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

McDonough Buffet

Fluffy Scrambled Eggs
Eggs Benedict
Stuffed French Toast or Pancakes with Peach Syrup
Choice of Two: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Georgetown Potatoes
Assorted Breakfast Pastries
Assorted Mini Bagels with Cream Cheese
Pecan Sticky Buns
Seasonal Sliced Fruit Display
Assorted Cereals with Skim Milk, 2% Milk and Whole Mike
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$35.00 per person

Brunch Buffets

A minimum of 25 Guests is required for a Buffet

The Hoya Brunch

Fluffy Scrambled Eggs
Cheese Filled Blintzes with Warm Peaches
Seafood Quiche
Chicken Breast Marsala with Varietals Mushrooms, Pine Nuts and Walnuts
Cheese Tortellini with Spinach
Choice of Two: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Potatoes O'Brien
Rice Pilaf
Smoked Salmon Display with Cream Cheese, Capers, Lemons, Onions and Tomatoes
Seasonal Sliced Fruit Display
Imported & Domestic Cheese Display
Marinated Vegetable Salad
Chicken Pecan Salad
Garden Fresh Pasta Salad
Assorted Breakfast Pastries
Assorted Rolls & Baguettes
Chef's Dessert Display
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$40.00 per person

Reservoir Brunch

Eggs Benedict
Cheese Filled Blintzes with Warm Peaches
Chicken Breast Stuffed with Crabmeat served with Lobster Sauce
Poached Salmon Florentine
Roasted Pork Loin with Apple Brandy Sauce
Choice of Two: Crisp Bacon, Sausage Links, Sausage Patties or Honey Cured Ham
Potatoes O'Brien
Cous Cous
Garden Fresh Pasta Salad
Roasted Vegetables Medley
Grilled Asparagus
Carved Steamship Round of Beef (Attendant Required)
Smoked Salmon Display with Cream Cheese, Capers, Lemons, Onions and Tomatoes
Seasonal Sliced Fruit Display
Assorted Gourmet Muffins, Croissants and Bagels with Cream Cheese & Preserves
Portuguese Bishop Rolls, Ciabatta Rolls, and Multigrain Breadsticks
Assorted Mini Tea Pastries and Petit Fours
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$45.00 per person

Breakfast and Brunch Buffet Enhancements

Add any of these items to create your own special buffet menu

Salad Station

Mixed Garden Greens with Cherry Tomatoes, Cucumbers, Olives, Grated Cheese, Chopped Eggs, Alfalfa Sprouts, and Bermuda Onions with Chef's Choice of Dressing

\$5.50 per person

Pasta Station

Tortellini with Tomato Basil Cream, Bowtie Pasta, with Creamy Alfredo Sauce with Garlic Bread and Bread Sticks

\$8.00 per person

Southern Griddle Pancake Station

Buckwheat, Blueberry, Banana and Buttermilk Pancakes Served with Maple & Peach Syrup

\$ 9.00 per person

Omelet Station

Eggs, Cured Ham, Green Peppers, Mushrooms, Tomatoes, Onions, Aged Cheddar Cheese, and Salsa

(Attendant required) \$9.25 per person

Carving Station

The Selection can be found in the **Reception Carving Stations** section of the menus

(attendant required) price per menu chosen

Attendant Fee

\$150.00 two hour service

**All Breakfast and Brunch Buffets are priced for two hours of service
Buffets held for a longer period of time will be priced accordingly**

Plated Lunch

All Plated Lunches Include

Tossed Garden Salad, Chef's Choice of Vegetable and Starch, Artisan Bread with Herb Butter, Choice of Dessert, Water and Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas will be offered during the meal.

Herbed Marinated Chicken Breast

with a Light Sauce

\$22.95 per person

Grilled Yellow Fin Tuna

with Avocado Mayonnaise

\$24.95 per person

Lemon Chicken Picatta

with Pasta in a Lemon Caper Sauce

\$22.95 per person

Sliced Marinated London Broil

with a Reduced Sauce

\$25.95 per person

Tofu Napoleon

Filled with Fresh Herbs, Smoked Tomato Ragu (Vegetarian and Gluten Free)

\$22.95 per person

Pan Fried Red Snapper

with Creole Sauce Puree

\$27.95 per person

Stuffed Chicken Breast

with Garlic Herb Cheese

\$23.95 per person

Petite Filet Mignon

Green Peppercorn or Béarnaise Sauce

\$29.95 per person

Roasted Sliced Pork Loin

Presented on Cornbread Stuffing

\$23.95 per person

Twin Maryland Crabcakes

with Garlic Aioli

\$32.95 per person

Dessert Options

- Chocolate Raspberry Pie
- Carrot Cake with Cream Cheese Icing
- Southern Pecan Pie
- Cheesecake with Mango Sauce
- Double Chocolate Cake
- Crème Caramel
- Key Lime Pie with Raspberry Couli
- Gourmet Cup Cakes
- Sugar Dusted Vanilla Sponge Cake with Fruit Mousse
- Apple Pie with Vanilla Bean Sauce
- Signature Georgetown Cookie
- Vanilla, Chocolate Ice Cream or Sorbet

Soup Options

- Gazpacho
- Minestrone
- Potato Leek with Shitake Mushrooms
- Crab Bisque
- New England Clam Chowder

(Enhancement to Menu) \$4.00 per person when a Soup is ordered with a Salad

Plated Lunch Salads

All Plated Lunch Salads Include

Artisan Bread with Herb Butter, Choice of Dessert, Water and Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas will be offered during the meal.

Fresh Fruit Plate

Arrangement of Melons, Pineapple, Berries, Orange, Kiwi and Banana with Fruit Yogurt Dip or Cottage Cheese

\$19.95 per person

Grilled Chicken Caesar Salad

Caesar Salad Topped with Grilled Marinated Chicken and finished with Croutons and Parmesan Cheese

\$20.95 per person

Trio Salad

A Selection of our Favorites: Asian Chicken Cashew Salad, New Orleans Shrimp Salad, and Tri Color Pasta Salad

\$20.95 per person

Grilled Steak Salad

Sautéed Beef Tips on a Bed of Greens, Topped with Tomatoes, Cucumbers, Shredded Cheese with Chef's Choice of Dressings

\$21.00 per person

Grilled Chicken Salad

Sliced Grilled Chicken on a Bed of Greens, Topped with Tomatoes, Cucumbers, Shredded Cheese with Chef's Choice of Dressings

\$21.00 per person

Grilled Jumbo Shrimp Caesar Salad

Caesar Salad Topped with Grilled Jumbo Shrimp and Finished with Croutons and Parmesan Cheese

\$23.95 per person

Cobb Salad

Mixed Garden Greens, Topped with Turkey Breast, Eggs, Bacon, Tomato, Cucumber, Avocado, Blue Cheese, Olives, and Carrots with Chef's Choice of Dressing

\$23.95 per person

Greek Chicken Salad

Field Greens, Herb Grilled Sliced Breast of Chicken with Cucumber, Tomato, Kalamata Olives, Peppers, Feta Cheese and Onions with a Lemon Oregano Vinaigrette

\$23.95 per person

Chilled Poached Salmon Salad

Salmon in Chablis and Court Bouillon, Accompanied by Dill Cream Sauce, Chilled Basil Marinated New Potatoes and Asparagus

\$26.95 per person

Pepper Crusted Sirloin Salad

Served Chilled Over a Bed of Fresh Baby Greens with French Baguettes Crostini and Stone Ground Mustard

\$26.95 per person

Tropical Grilled Chicken Salad

Grilled Chicken Breast served on a Bed of Mixed Greens, with Cubed Mango, Papaya, Avocado and Haricot Vert with Creamy Tarragon Dressing

\$27.95 per person

Lunch Buffets

A minimum of 25 Guests is required for a Buffet

All American Picnic

Hamburgers with Lettuce, Tomato and Pickles

Hot Dogs with Chili and Cheese

Choice of Southern Fried or Barbecued Chicken

Molasses Baked Beans

Corn on the Cob

Tossed Garden Salad with Chef's Choice of Dressing

Mustard Potato Salad

Cole Slaw

Freshly Baked Rolls and Buns

Freshly Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$29.95 per person

College Street Deli

An Array of Sliced Deli Meats: Roast Beef, Ham, Smoked Turkey and Pastrami

Assorted Cheeses such as Cheddar, Swiss and Provolone

Tomato Slices, Fresh Leaf Lettuce, Onions and Pickles

Condiments, Deli Breads, Rolls, and Potato Chips

Soup du Jour

Tomato and Cucumber Salad

Cole Slaw

Pecan Chicken Salad

Albacore Tuna Salad

Freshly Baked Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Sodas

\$29.95 per person

Mexican Lunch Buffet

Sour Cream Chicken Enchiladas

Beef and Chicken Fajitas with Peppers, Onions, Guacamole, Sour Cream, Salsa, Refried

Beans, Blue and White Corn Tortillas and Flour Tortilla Shells

Spicy Gazpacho Soup

South of the Border Salad

Tequila Melon Mint Salad

Sopaipillas with Honey Flan

Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Sodas

\$29.95 per person

**All Lunch Buffets are priced for two hours of service
Buffets held for a longer period of time will be priced accordingly**

Lunch Buffets

A minimum of 25 Guests is required for a Buffet

Texas Cook Out

Smoked Barbecue Brisket of Beef, Barbecue Chicken, and Grilled Kielbasa
Ranch Fried Potatoes
Pinto Beans
Corn on the Cobb
Tossed Garden Salad with Chef's Choice Dressings
Mustard Potato Salad
Cole Slaw
Jalapeno Corn Bread, Baked Rolls and Butter
Peach Cobbler and Strawberry Shortcake
Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Soda

\$30.95 per person

Classic Luncheon

Entrees (Select Two)

- Southern Fried Chicken
- Baked Chicken
- Louisiana Shrimp Creole
- Sliced Roast Sirloin of Beef
- Sliced Roasted Pork Loin with Apple Chutney
- Braised Tenderloin Tips with Mushrooms and Peppers
- Blackened Mahi Mahi with Sweet Peppercorn Relish

Soup Du Jour (Select One from Plated Lunch Soup Options)

Salads (Select Two)

- Tossed Garden Salad with Chef's Choice of Dressing
- Mustard Potato Salad
- Seafood Pasta Salad
- Fresh Fruit Salad
- Tomato and Cucumber Salad
- Marinated Vegetable Salad

Dessert (Select One from Plated Lunch Dessert Options)

Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Sodas

\$34.95 per person

New England Buffet

Grilled Tuna with Lemon Caper Butter
Low Country Bouillabaisse with Shrimp, Crab, Clam, Mussels and Fish over Rice
Pan Seared Chicken Breast with a Roasted Red Pepper Sauce
Steamed Parsley Potatoes
Fresh Vegetable Medley
Tossed Garden Salad with Chef's Choice of Dressings
Freshly Baked Rolls and Butter
Key Lime Pie with Raspberry Couli
Homemade Banana Pudding
Freshly Brewed Coffee, Decaffeinated Coffee Assorted Teas and Sodas

\$37.95 per person

**All Lunch Buffets are priced for two hours of service
Buffets held for a longer period of time will be priced accordingly**

Express Carry out Box Lunches

\$20.00 per person

All Express Carryout Box Lunches Include

Chef's Choice of Potato or Macaroni Salad, Bag of Chips, Chocolate Chip Cookie, Soda or Bottled Water, Sandwich Condiments and Utensils.

1 – 25 people can order 2 types of sandwiches

25 – 50 people can order 3 types of sandwiches

51 – 75 people can order 4 types of sandwiches

76 and above can order 5 types of sandwiches

Oven Roasted Tender Beef Sandwich

Oven Roasted Tender Beef accompanied with Wisconsin Cheddar Cheese, Lettuce and Tomato, served on a Fresh Kaiser Roll

Honey Glazed Baked Ham Sandwich

Honey Glazed Baked Ham accompanied with Mild Provolone Cheese, Lettuce and Tomato served on Italian Ciabatta Bread

Hummus and Vegetable Wrap

Our Own Signature Hummus Recipe and Grilled Garden Vegetables served in a Tortilla Wrap

Turkey Breast on Croissant Sandwich

Slow Roasted Turkey Breast with Baby Swiss Cheese, Lettuce and Tomato served on a Fresh Baked Croissant

Buffalo Mozzarella and Vegetable Sandwich

Fresh Buffalo Mozzarella Cheese, with Grilled Vegetables, Lettuce and Tomato on Herb Encrusted Focaccia Bread

Chicken Salad Croissant Sandwich

Freshly Made Chicken Salad with Lettuce and Tomatoes served on a Fresh Baked Croissant

Tuna Salad Wrap

Freshly Made Tuna Salad with Lettuce and Tomatoes served in a Tortilla Wrap

Classic Hoagie Roll

Piled high with Ham, Genoa Salami, Roast Beef, Turkey, Provolone Cheese, Lettuce and Tomato served on a Freshly Baked Hoagie Roll

Smoked Turkey Wrap

Smoked Turkey with Bacon, Avocado, Provolone Cheese, Lettuce and Tomato in a Tortilla Wrap

Express Carry out Box Lunch Enhancements

- Whole Fresh Fruit\$1.75 each
- Caesar Salad.....\$1.75 each
- Fruit Salad.....\$1.75 each
- Toss Salad.....\$1.75 each
- Soup du Jour.....\$1.75 each.
- Brownies.....\$2.25 each

Plated Dinner

All Plated Dinners Include

A Choice of Salad or Soup, Chef's Choice of Fresh Seasonal Vegetables and Starch where indicated, Artisan Bread with Herb Butter, Choice of Dessert, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas will be offered during the meal.

Grilled Marinated Chicken Breast

with Asparagus Spears, Artichoke Beurre Blanc and Sun Dried Tomatoes and Chef's Choice of Starch

\$37.95 per person

Chicken Breast Marsala

with Varietal Mushrooms, Pine Nuts and Walnuts, Served with Pasta and Chef's Choice of Fresh Seasonal Vegetables

\$37.95 per person

Stuffed Breast of Chicken

Chicken Breast Stuffed with Boursin Cheese, Spinach and Shrimp and Chef's Choice of Fresh Seasonal Vegetables and Starch

\$38.95 per person

Medallions of Pork Loin

with an Apple Citrus Confit and Cornbread Dressing and Chef's Choice of Fresh Seasonal Vegetables

\$39.95 per person

Pan Fried Snapper E'touffee

with Dirty Rice and Chef's Choice of Fresh Seasonal Vegetables

\$41.95 per person

Traditional Roasted Prime Rib of Beef

with Au Jus and Chef's Choice of Fresh Seasonal Vegetables and Starch

\$42.95 per person

Grilled Salmon

with Sesame Hoisin Glaze and Basmati Rice and Chef's Choice of Fresh Seasonal Vegetables

\$44.95 per person

Broiled Grouper

with an Olive, Tomato, Caper Relish with Chef's Choice of Fresh Seasonal Vegetables and Starch

\$44.95 per person

Grilled Swordfish

with Lemon Capers, Beurre Blanc and Chef's Choice of Fresh Seasonal Vegetables and Starch

\$45.95 per person

Choice New York Strip

with Garlic Mushroom Caps with Chef's Choice of Fresh Seasonal Vegetables and Starch

\$46.95 per person

Duo of Poached Salmon and Grilled Chicken

with a Chive Dill Sauce and Mango Chutney with Chef's Choice of Fresh Seasonal Vegetables and Starch

\$48.95 per person

Herbed Lamb Rib Chops

with Roasted Garlic Whipped Potatoes and Chef's Choice of Fresh Seasonal Vegetables

\$53.95 per person

Filet Mignon (8 oz.)

with Cabernet Mushroom Demi-Glace Chef's Choice of Fresh Seasonal Vegetables and Starch

\$54.95 per person

Plated Dinner Duo's And Options

All Plated Dinners Include

A Choice of Salad or Soup, Chef's Choice of Fresh Seasonal Vegetables and Starch where indicated, Artisan Bread with Herb Butter, Choice of Dessert, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas will be offered during the meal

Dinner Entrée Options

Duo of 4 oz. Tenderloin of Beef and Grilled Salmon

with a Truffle Merlot and Lobster Caper Sauce and Chef's Choice of Fresh Seasonal Vegetables and Starch

\$55.95 per person

Filet Mignon (4 oz.) with Crab Cake Imperial

with Port Wine Demi-Glace Coupled with Crab Cake Imperial Chef's Choice of Fresh Seasonal Vegetables and Starch

\$57.95 per person

Double Rib Lamb Chop and 4 oz. Filet

with Garlic Whipped Potatoes and Chef's Choice of Fresh Seasonal Vegetables

\$56.95 per person

Grilled Seafood Combination

Grilled Crab Cake, Grouper, Scallop & Shrimp with Angel Hair Pasta and Julienne of Fresh Vegetables

\$58.95 per person

Filet Mignon (4 oz.) with Shrimp Casino

with Chef's Choice of Fresh Seasonal Vegetables and Starch

\$56.95 per person

Roasted Tenderloin of Beef coupled with 6 oz. Broiled Lobster Tail

with Chef's Choice of Fresh Seasonal Vegetables and Starch

Market Price

Soup Options

Chilled Soups

- Gazpacho with Herbed Croutons
- Vichyssoise
- Minted Honeydew Melon

Hot Soups

- Signature Crab Bisque
- Potato Leek Soup with Mushrooms
- Tomato Basil Bisque
- Seafood Chowder

(Enhancement to Menu) \$4.00 per person
when order with a Salad

Salad Options

- Caesar: Crisp Romaine, Romano Cheese, Garlic Croutons and Caesar Dressing
- Garden: Tossed Salad with Carrots, Tomatoes, Cucumber, Croutons and Ranch or Vinaigrette Dressing
- Tropical: Romaine with Mandarin Oranges, Walnuts, Balsamic Vinegar, Banana and Honey Dressing

- Bibb: Bibb Lettuce with Mushrooms, Cucumbers, Roma Tomatoes, Bermuda Onions and Vinaigrette
- Spinach: Fresh Spinach Leaves with Mushrooms, Roasted Pine Nuts and Onion with Honey Ginger Dressing
- Greek: Romaine, Tomatoes Cucumbers, Black Olives, Feta Cheese, Peppers, Onions Tossed in Artichoke Vinaigrette

Dessert Options

- Very Berry Tarte
- Apple Forest Fruit Strudel with Vanilla Bean Sauce
- Apple Crumble
- Cheesecake with Mango Kiwi Sauce and Fresh Berries
- Chocolate Raspberry Torte
- Carmel Fudge Pecan Cake
- Tiramisu
- Trio Plate of Mini Chocolate Éclair, Pecan Diamond & Key Lime Square with Sauce Complement
- Crème Carmel
- Turtle Cheesecake
- Midnight Layer Cake
- Fruit Tart
- Key Lime Pie with Raspberry Coulis
- Southern Pecan Pie
- Milk Chocolate Crème Brule

Gourmet Coffee Presentation

To Include White and Dark Chocolate Chips, Rock Sugar Sticks, Cinnamon Sticks, Assorted Sugars, and Whipped Cream

\$3.50 per person

Dinner Enhancements

Add any of these items to create your own special Dinner menu

Hot Appetizers

Daufuskie Crab Cake

with Tarragon Lemon Crème Sauce

Grilled Wild Mushroom En Croute

with a Garlic Herb Sauce

Pan Seared Sea Scallops

with Angel Hair Pasta, Roasted Red Pepper Cream Sauce

Seafood Strudel

Choose any One Hot Appetizer for \$7.50 per person

Chilled Appetizers

Smoked Roasted Fillet of Salmon

with Chive Cucumber Sauce or Ginger Vinaigrette

Marinated Cocktail Shrimp

in Cilantro, Lemon and Sweet Onion

Duck Mousse Pate

with Traditional Garnish

Fresh Mozzarella

with Vine Ripened Roma Tomatoes and Fresh Basil Pesto

Choose any One Cold Appetizer for \$7.50 per person

Plated Gala Dinner

All Plated Gala Dinners Include

Pre Dinner Function for One Hour with Passed Canapés, Soup Course, Salad Course, Intermezzo, Entrée, Dessert, Artisan Bread with Herb Butter, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas will be offered during the meal

Dean's Dinner

Passed Canapés of Smoke Roasted Salmon with Sweet Chili Ginger Sauce
Mediterranean Shellfish Bisque
Baby Spinach Leaf Salad with, Crumbled Applewood Bacon and Onion accompanied by a Warm Balsamic Honey Dressing
Intermezzo: Chef's Selection of Fruited Sorbet
Tournedos of Veal with Mushroom Glace with Asparagus and Leeks and Truffle Potato Flan
Espresso Chocolate Intemperance
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$80.95 per person

Provost's Dinner

Passed Canapés of Chilled Marinated Seafood – Two Large Shrimp, Seared Jumbo Scallops and Lump Crab Meat
Smoked Duck and Wild Mushroom Consommé
Traditional Tossed Caesar Salad with Buttermilk Fried Calamari
Intermezzo: Chef's Selection of Fruited Sorbet
Duo Plate of 6 oz. Filet Mignon with Truffle Sauce and Seafood Strudel in Lobster Chive Cream served with Parisienne Vegetable and Potato
Tropical Fruit Fondue with Hot Dark Chocolate Sauce & Macadamia Nut Cookie
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$97.95 per person

President's Dinner

Passed Canapés of Herb Roasted Baby Quail with Caramelized Vidalia Onion Confit and Cornbread Dressing
Tom Yam with Fine Vegetable Julienne, Angel Hair Pasta and Poached Quail Egg
Grilled Sweet Peppers and Shitake Mushrooms on Mesclun Tossed with Buttermilk Herb Dressing
Intermezzo: Chef's Selection of Fruited Sorbet
Seared 6 oz. Filet Mignon joined by Lobster Tail Thermidor, Parisienne Vegetable and Potato
Chocolate Raspberry Trio
Gourmet Coffee Presentation to include: White and Dark Chocolate Chips, Rock Sugar Sticks, Cinnamon Sticks, Assorted Sugars, and Whipped Cream

\$115.95 per person

Dinner Buffets

A minimum of 25 Guests is required for a Buffet

Beach Blast

Grilled Marinated Breast of Chicken
Grilled Hamburgers with Lettuce, Tomatoes and Pickles
Hot Dogs and Appropriate Condiments
Shredded Pork Barbeque
Steak Fries
Corn on the Cob
Molasses Baked Beans
Peel & Eat Shrimp with Horseradish Cocktail Sauce
Tropical Fresh Fruit with Strawberry Yogurt Dip
Seafood Pasta Salad
Cole Slaw
Ice Cream Bars and Frozen Fruit Bars
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$45.95 per person

Barbeque Buffet

Smoked Barbequed Brisket of Beef
Barbequed Chicken
Barbequed Pork Ribs
Steamed Red Skin Potatoes
Pinto Beans
Corn on the Cob
Tossed Garden Greens with Chef's Choice of Dressings
Cucumber and Vidalia Onion Salad
Fresh Fruit Salad
Cole Slaw
Jalapeno Cornbread, Rolls and Butter
Strawberry Shortcake
Peach Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$48.95 per person

All Dinner Buffets are priced for two hours of service

Buffets held for a longer period of time will be priced accordingly

Dinner Buffets Continued

A minimum of 25 Guests is required for a Buffet

Italian Buffet

Chicken Marsala with Varietal Mushrooms, Pine Nuts and Walnuts
Italian Sausage with Onions and Peppers
Fresh Pastas Station with Selection of Two Pastas and Two Sauces

Pastas:

- Penne
- Bow Tie
- Cheese Tortellini
- Fusilli

Sauces:

- Marinara
- Alfredo with Wild Mushrooms
- Pesto
- Bolognese

Caesar Salad

Grilled Marinated Italian Vegetable Salad

Grissini Bread Sticks and Garlic Bread

Venetian Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$48.95 per person

(Suggested Enhancement to Menu) Vegetable Lasagna \$5.00 per person

Low Country Boil Buffet

Frogmore Stew (Peel and Eat Shrimp, Corn on the Cob, Smoked Sausage and Potatoes in a Seasoned Broth)

Plantation Grilled Chicken

Carved Roast Beef (Chef Required)

Seafood Rice

Roasted Vegetable Medley

Tortellini Vegetable Salad

Tossed Garden Salad with Chef's Choice of Dressings

Tomato and Cucumber Salad

Mustard Potato Salad

Jalapeno Cornbread, Rolls and Butter

Southern Pecan Pie

Homemade Banana Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$70.95 per person \$150.00 Chef for Carving

\$150.00 Chef for Carving

(Suggested Enhancement to Menu) Maryland Crab Cakes \$5.50 per person

All Dinner Buffets are priced for two hours of service
Buffets held for a longer period of time will be priced accordingly

Dinner Buffets

A minimum of 25 Guests is required for a Buffet

Hawaiian Luau Buffet

Grilled Sweet and Sour Chicken Breasts
Roast Pork Loin with Pineapple Chutney
Baked Mahi Mahi with Citrus Ginger
Volcano Rice
Stir-Fried Vegetable Medley
Tropical Fruit Display with Pina Colada Dip
Romaine Lettuce with Mandarin Oranges and Walnuts served with a Balsamic Vinegar, Banana and Honey Dressing
Seafood Pasta Salad
Baked Rolls and Butter
Pineapple Upside Down Cake
Coconut Crème Puffs
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$67.95 per person

(For Whole Roasted Suckling Pig, please add \$12.00 per person and Carver Fee)

Steak Escape Buffet

Grilled New York Strips
Grilled Tuna Steak
Swordfish Steaks
Rosemary Garlic Roasted Chicken
Baked Potato Bar to include: Sour Cream, Cheddar Cheese and Hickory Bacon Bits
Chef's Selection of Fresh Vegetables
Tossed Garden Greens with Chef's Choice of Dressings
Shell Pasta Salad with Shrimp and Peas in a Light Vinaigrette
Baked Rolls and Butter
Assorted Pies
Turtle Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$70.95 per person

Louisiana Bayou Buffet

Buttermilk Battered Fried Oysters
Crab and Shrimp Gumbo
Blackened Redfish
Andouille Stuffed Chicken Breast
Red Beans and Dirty Rice
Stewed Tomatoes, Corn and Okra
Tossed Garden Salad with Chef's Choice of Dressings
Cole Slaw
Cornbread, Hush Puppies, Rolls and Butter
Bread Pudding with Whiskey Sauce
Miniature Éclairs
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Sodas

\$75.95 per person

**All Dinner Buffets are priced for two hours of service
Buffets held for a longer period of time will be priced accordingly**

Hors d'Oeuvres
Priced Per Piece Minimum Order of 25 Pieces is Required

Cold Hors d'Oeuvres

Mini Caesar Salad Baskets	\$3.00 each
Fresh Mozzarella and Cherry Tomato Lollipops	\$3.50 each
Assorted Tea Sandwiches	\$3.50 each
Chilled Belgian Endive with Herb Goat Cheese	\$3.50 each
Prosciutto Wrapped Melon	\$3.50 each
Marinated Fresh Asparagus Wrapped in Smoked Salmon and Herb Cream Cheese..	\$3.50 each
Smoked Oysters on Melba Rounds	\$3.50 each
Charred Peppered Tuna with Wasabi	\$4.00 each
Prosciutto and Hearts of Palm	\$4.00 each
Ham Mousse and Avocado on Sliced Baguettes	\$4.00 each
Chef's Selection of Canapés	\$4.00 each
Mediterranean Tapanade with Asiago Cheese	\$4.00 each
Bruschetta: French Bread Topped with Basil Pesto, Tomato, and Cheeses	\$4.00 each
Goat Cheese and Sun-Dried Tomato Tartlets	\$4.00 each
Stuffed New Potatoes with Sour Cream and Caviar	\$4.25 each
California Sushi Rolls	\$4.50 each
Duck Liver Mousse in a Mini Pastry	\$4.50 each
Goat Cheese Crostini	\$4.50 each
Sea Scallops Marinated in Lime Juice	\$4.50 each
Bouchees of Chicken and Shrimp Salad	\$4.50 each
Lobster Medallions Decorated with Salmon Caviar	\$5.00 each
Alaskan Snow Crab Cocktail Claws with Cocktail Sauce and Lemon	\$5.50 each
Jumbo Shrimp with Cocktail Sauce and Lemon	\$5.50 each
Jumbo Shrimp Boiled in Chesapeake Bay Seasoning	\$5.50 each

Hors d'Oeuvres
Priced Per Piece Minimum order of 25 required

Hot Hors d'oeuvres

Barbeque Meatballs	\$3.00 each
Swedish Meatballs	\$3.00 each
Spanikopita, Spinach and Feta in Phyllo Triangles	\$3.00 each
Cocktail Hotdogs Wrapped in Pastry	\$3.00 each
Mini Quiche Florentine	\$3.00 each
Buffalo Wings served with Appropriate Accompaniments	\$3.00 each
Southern Fried Chicken Fingers with Honey Mustard	\$3.25 each
Assorted Mini Deep Dish Pizza	\$3.25 each
Macadamia Chicken with Peach Chutney	\$4.00 each
Crab Rangoon	\$4.00 each
Vegetable Spring Rolls with Apricot Ginger Sauce	\$4.00 each
Thai Style Steamed Dumplings	\$4.00 each
Crispy Potato Skins with Scallions, Cheddar Cheese and Hickory Bacon	\$4.00 each
Crispy Potato Skins with Broccoli, Onion, Peppers and Cheese	\$4.00 each
Crab Spanakopi	\$4.25 each
Coconut Fried Chicken with Apricot Ginger Horseradish Sauce	\$4.50 each
Mini Chicken Quesadillas with Salsa	\$4.50 each
Steamed Pork Pot Stickers with Sesame Soy	\$4.50 each
Petite Chicken Wellington	\$4.50 each
Skewered Beef Sate with Peanut Sauce	\$4.50 each
Skewered Chicken Sate with Peanut Sauce.....	\$4.50 each
Mushroom Caps Filled with Chorizo Sausage	\$4.50 each
Coconut Fried Shrimp with Apricot Ginger Horseradish Sauce	\$4.75 each
Bacon Wrapped Bay Scallop.....	\$4.75 each
Baby Lamb Chops with Jalapeno Jelly	\$4.75 each
Baby Maryland Crab Cakes with Garlic Aioli	\$5.50 each
Fried Crab Stuffed Shrimp with Cocktail Sauce	\$5.50 each

Reception Displays

Crudités

Cascading Display of Fresh Cut Vegetables Including: Cauliflower, Broccoli, Carrots, Celery, Radishes, Peppers and Cucumbers served with Herb and Leek Dip

\$6.75 per person

Spinach and Artichoke Dip

Served with Crusty Bread and Tortilla Chips

\$8.50 per person

Seasonal Tropical Fruit

Fresh Premium Tropical Fruits with a Honey Lime Yogurt Dip

\$8.75 per person

Queso Fondido

With Sautéed Chorizo Sausage, Peppers and Onions Served with Tortilla Chips

\$9.75 per person

Imported and Domestic Cheese

With Fresh Fruit Garnish, Crackers and Breads

\$10.95 per person

Warm Imperial Crab Dip

Served with Toast Points and Pita Wedges

\$15.95 per person

Mediterranean Vegetable Display

Hummus, Moutabel, Tabouleh, Baba Ghanoush, and Roasted Marinated Vegetables served with Assorted Flat & Crusty Breads, Extra Virgin Olive Oil & Kalamata Olives

\$15.95 per person

Sweet Treat

Assorted Mini Tea Pastries to include: Fruit Tartlet's, Pecan Diamonds, Miniature Éclairs, Gourmet Cup Cakes, Cream Puffs, and Chocolate Dipped Strawberries.

(minimum of 25 guests) \$19.50 per person

Anti-Pasto Display

Featuring Genoa, Capicola, Soprasetta, Parma, Pepperoni, Kalamata Olives, Roasted Red Peppers, Artichokes, Anchovies, Roma Tomatoes with Mozzarella, Sardines and Marinated Mushrooms

\$20.75 per person

Smoked Seafood Display

Salmon, Mussels, Rainbow Trout, Scallops, Shrimp and Oysters

(minimum of 50 guests) \$21.95 per person

Cold Salmon Display

Display of Smoked Salmon Garnished with Chopped Egg, Red Onion, Lemon, Capers and Chopped Parsley with Pumpernickel Squares, Cocktail Bagels and Cream Cheese

\$325.00 each (serves 40)

Baked Wheel of Brie En Croute

Marmalade and Nuts Served with French Bread

\$150.00 each (serves 50)

Fresh Fruit, Pound Cake Fondue

White and Dark Chocolate Sauce for Dipping

\$150.00 each (serves 50)

Sushi and Sashimi

Assorted Selections of Fresh Sushi and Sashimi with Wasabi, Pickled Ginger and Soy

Market price

All Per Person Items Are Priced For Two Hours Of Service
When Ordered For The Total Number of Guests

Reception Stations

Pizza Station

Your Choice of Three Types of Pizza:

- Pepperoni
 - Triple Cheese
 - Italian Sausage
 - Mushroom, Broccoli, Peppers & Onion
 - Roasted Peppers, Black Olives & Feta Cheese
 - Roma Tomato, Basil Pesto & Fresh Mozzarella
 - Grilled Chicken, Shitake Mushrooms & Pineapple
- \$15.95 per person

"Make Your Own Taco" Bar

Seasoned Ground Beef and Smoked Chicken with Roasted Peppers
Shredded Lettuce, Chopped Tomatoes and Onions, Jalapeno Peppers, Cheese
Crispy Corn & Soft Flour Taco Shells
Refried Beans, Sour Cream, Picante and Tomatillo Sauces
Guacamole

\$19.95 per person

Pasta Station

Choice of Two Pastas and Two Sauces Sautéed in the room

Pastas:

- Penne,
- Bow Tie,
- Fusilli,
- Cheese Filled Tortellini

Sauces:

- Alfredo with Wild Mushrooms,
- Marinara,
- Pesto and
- Bolognese

Served with Garlic Bread and Freshly Grated Parmesan Cheese

\$17.25 per person

The following items can be added to your sauce choices:

Special Toppings

- Shrimp
 - Chicken
 - Italian Sausage
 - Primavera Vegetables
- \$3.00 per person for each additional Item
\$150.00 Pasta Station Attendant

Stir Fried Station

Shredded Chicken and Beef with Oriental Vegetables
Steamed White Rice
Spring Rolls with Apricot Ginger Sauce
Pot Stickers with Sesame Soy

\$19.95 per person
\$150.00 Stir Fried Station Attendant

Fajita Station

Grilled Beef and Chicken Strips with Onions and Green Peppers
Served with Soft Warm Tortillas
Guacamole, Sour Cream and Pico de Gallo
Nachos and Chili Con Queso

\$21.25 per person

Dim Sum Station:

An Assortment of Chinese Bite Size Delicacies (Steamed and Fried)

\$21.25 per person

Sautee Station

Shrimp sautéed Provencal or Scampi Style and Tenderloin of Beef Mignonettes with a Brandy Peppercorn Sauce with a Chef's Selection of Fresh Breads

\$24.95 per person
\$150.00 Sautee Station Attendant

All Per Person Items Are Priced For Two Hours Of Service
When Ordered For The Total Number of Guests

Reception Carving Stations

The Carving Boards

All Carving Stations are Accompanied by Assorted Cocktail Rolls and Appropriate Condiments

Steamship Round of Beef

with Horseradish Cream Sauce

\$625.00 (Serves 125)

Roast Loin of Pork

with Carolina Peach Sauce

\$350.00 (serves 50)

Pepper Crusted Sirloin of Beef

with Fresh Horseradish

\$450.00 (serves 50)

Smoked Bone-In Pit Ham

with Honey Mustard Barbeque

\$300.00 (serves 50)

Roast Whole Turkey

with Cranberry Relish

\$350.00 (serves 50)

Tenderloin of Beef

with Perigourdine Sauce

\$500.00 (serves 50)

Smoked Roasted Side of Salmon

\$500.00 (serves 50)

Labor charge of \$150.00 will be assessed for each chef/attendant for all above stations based on two hours of in-room preparation

Bar Options

Hosted Bar	Call	Premium	Platinum
Cocktails	\$6.50	\$7.00	\$7.50
Domestic Beer	\$5.00	\$5.00	\$5.00
Imported Beer	\$6.00	\$6.00	\$6.00
Wine	\$7.00	\$7.00	\$7.00
Champagne	\$7.00	\$7.50	\$7.75
Bottled Water	\$3.00	\$3.00	\$3.00
Soft Drinks	\$3.00	\$3.00	\$3.00
Juices	\$ 3.25	\$3.25	\$3.25
Cordials	\$8.50	\$8.50	\$8.50

Full Bar Packages	Call	Premium	Platinum
Two Hours	\$18.00	\$20.00	\$24.00
Additional Hour	\$6.00	\$7.00	\$10.00

Beer and Wine Packages	Cost
One Hour	\$13.00
Additional Hour	\$6.00

Cash Bar	Call	Premium	Platinum
Cocktails	\$6.00	\$7.00	\$8.00
Domestic Beer	\$5.00	\$5.00	\$6.00
Imported Beer	\$6.00	\$6.00	\$7.00
Wine	\$7.00	\$7.00	\$8.00
Champagne	\$7.00	\$8.00	\$9.00
Bottled Water	\$3.00	\$3.00	\$ 3.00
Soft Drinks	\$3.00	\$3.00	\$3.00
Juices	\$3.00	\$ 3.00	\$3.00
Cordials	\$9.00	\$9.00	\$9.00

Bartender Fees	
Three Hours	\$150.00
Additional Hour	\$25.00

Cashier for Cash Bars	
Three Hours	\$100.00
Additional Hour	\$20.00

Call	Brands
Cocktail	Jim Beam Bourbon, J&B Scotch, Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Christian Bros Brandy, Sauza Tequila and Canadian Club
Wines and Champagne	Beringer White Zinfandel, Canyon Road Chardonnay and Canyon Road Cabernet Sauvignon, J. Roget Champagne
Beers Domestic	Budweiser, Miller Lite, Sam Adams and O'Doul's
Beers Imported	Heineken, Corona, and Amstel Lite

Premium	Brands
Cocktail	Makers Mark Bourbon, Dewars Scotch, Absolute Vodka, Tangueray Gin, Capt Morgan's Rum, Korbel Brandy, Cuervo Gold Tequila and Seagram's VO
Wines and Champagne	Beringer White Zinfandel, Canyon Road Chardonnay and Canyon Road Cabernet Sauvignon, Aria Brut Champagne
Beers Domestic	Budweiser, Miller Lite, Sam Adams and O'Doul's
Beers Imported	Heineken, Corona and Amstel Lite

Platinum	Brands
Cocktail	Knob Creek Bourbon, Johnny Walker Black, Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Run, E&J Brandy, Cuervo 1800 Resposado Tequila and Crown Royal Whiskey
Wines and Champagne	Beringer White Zinfandel, Canyon Road Chardonnay and Canyon Road Cabernet Sauvignon, Wolf Blass Champagne
Beers Domestic	Budweiser, Miller Lite, Sam Adams and O'Doul's
Beers Imported	Heineken, Corona and Amstel Lite

PACKAGES

Day Meeting Package

\$119 per Person

Start your morning off with a Continental Breakfast.

We feature a daily hot breakfast item, Chef's selection of assorted breakfast breads,

An array of sliced fresh fruit, chilled fruit juices, freshly brewed coffees,

Assorted teas and a variety of sodas and mineral waters.

Continuous refreshment breaks are imaginative, varied and available all day.

We are ready for you, when you are ready for a break, there will be a fresh new item.

When it's time for lunch, we offer a buffet to suit all palates:

Freshly baked breads and rolls, hearty soups, gourmet salads,

A selection of daily entrées, our chef's special action station,

And of course, our signature desserts.

You will be a success with our "state of the art" conference space.

Our package includes a meeting room tailored to your individual objectives.

To enhance your presentations, our package features

Top of the line audiovisual equipment.

We offer two options to meet your individual needs.

OPTION 1: slide or overhead projector, screen, two flipcharts and a VCR with monitor.

or

OPTION 2: LCD projector and screen

❖ Service charges are Included in all package prices.

◆ Applicable taxes not Included.

Changes to the above Arrangements may result in Additional fees

Technology Packages

LCD Projector Package \$600.00

To Include

- 1 – Desktop LCD Projector
- 1 – 6’–12’ Skirted Screen
(AV to determine appropriate screen size)
- 1 – Skirted Projector Stand
- 1 – 25’ A/C Cable
- 1 – Power Strip
- 1 – 25’ VGA Extension Cable
- Technician to Set, Support and Strike Equipment

LCD Projector Support Package \$115.00

To Include

- 1 – 6’ – 12’ Skirted Screen
(AV to determine appropriate screen size)
- 1 – Skirted Projector Stand
- 1 – 25’ A/C Cable
- 1 – Power Strip
- 1 – 25’ VGA Extension Cable
- Technician to Set, Support and Strike Equipment

LCD Projector Enhancements

VGA Switcher 4x1 \$70.00
(need when multiple computer sources are running to LCD)

RGB VGA DA \$75.00
(need when computer image is shown on 2 LCDs)

Scan Converter \$250.00
(need when switching between Laptop and DVDs)

Technology Equipment

Laptop Computer \$300.00

Wireless Mouse \$40.00

Zip Drive \$35.00

Screens

6’ x 6’ Tripod Screen \$45.00

6’ x 8’ Tripod Screen \$50.00

10’ Cradle Screen \$80.00

7.5’ x 10’ Fast Fold Screen \$155.00

9’ x 12’ Fast Fold Screen \$185.00

Audio Equipment

Microphones

Podium with Microphone \$75.00

Podium w/Wireless Microphone \$160.00

Tabletop Microphone \$45.00

Wireless Microphone \$160.00

Push to Talk Microphone \$65.00

Chairman Microphone \$55.00

PZM Microphone \$55.00

Microphone/Sound Mixers

4-Channel Mixer \$55.00

6-Channel Mixer \$65.00

8-Channel Mixer \$100.00

12-Channel Mixer \$150.00

16-Channel Mixer \$200.00

24-Channel Mixer \$250.00

Each Microphone needs its own Channel: any room using more than one microphone requires a mixer.

Audio Equipment

CD Recorder \$150.00
(recording over 80 min, will require 2 CD recorders)

Cassette Player/Recorder \$60.00

CD Player \$65.00

CD’s \$5.00

Audio Cassette \$5.00

Sound Reinforcement

Small Sound System \$275.99

Large Sound System \$500.00

House Sound Patch \$100.00

Auxiliary Office Equipment

Copier \$750.00

Laser Printer \$150.00

Fax Machine and Phone Line \$185.00

Meeting Enhancements

42" Flat Screen Monitor	\$160.00
27" TV Monitor	\$100.00
VHS Player (Projected through LCD or Monitor)	\$100.00
DVD Player (Projected through LCD or Monitor)	\$100.00
Conference Speaker Phone	\$250.00
Phone Line/DID Line	\$100.00
Laser Pointer	\$55.00
Cue Light	\$50.00
Speaker Timer (with remote access)	\$200.00
Easel/Pad and Markers	\$45.00
Easel/Post-it Pads and Markers	\$65.00
Additional Pads	\$20.00
Additional Post-it Pads	\$40.00
Easel Only	\$20.00
Whiteboard	\$35.00
Laser Pointer	\$55.00
Stage Light Uplight Package (4 uplights)	\$150.00
Custom GoBo/Logo Spotlight	\$200.00
Spotlight	\$150.00
Powerstrip	\$15.00
Pipe & Drape (per foot) (over 200 feet may incur additional cost)	\$10.00

Video Equipment

Beta SP/Recorder	\$400.00
VHS Camcorder w/Tripod	\$250.00
Sony Broadcast Camera	\$600.00
Video Cassette Tape	\$10.00

Internet Equipment

High Speed Internet Access	\$250.00
Wireless Internet Access	\$500.00
Internet Hub (up to 24 lines)	\$100.00
Ethernet Cable (includes wiring and taping all Cables to the Hub)	\$35.00

High-Intensity Overhead

Package \$150.00

To Include

- 1 – Overhead Project featuring a Spare Lamp
- 1 – 6'–12' Skirted Screen
(AV to determine appropriate screen size)
- 1 – Skirted Projector Stand
- 1 – 25' A/C Cable
- 1 – Power Strip
- Technician to Set, Support and Strike Equipment

35mm Slide Projector Package \$75.00

To Include

- 1 – 35mm Slide Project with a wireless remote
- 1 – 6'–12' Skirted Screen
(AV to determine appropriate screen size)
- 1 – Skirted Projector Stand
- 1 – 25' A/C Cable
- 1 – Power Strip
- Technician to Set, Support and Strike Equipment

Installation & Labor

Operator Rate Per hour with a Minimum of 4 hours.

Mon-Fri 7AM –5 PM	\$45
Mon-Fri 5 PM –7 AM	\$60
Weekends & Holidays	\$75

Technicians are recommended for meeting using more than six (6) microphones.

All Audio Visual Services and Equipment are assessed an Administrative fee of 22%
Sales Tax is charges on all equipment at 5.75%.

WHERE GREAT MINDS MEET...

The Georgetown University Hotel & Conference Center offers a unique experience nestled among the buildings of the Georgetown University campus. Located in the center of campus, it is around the corner from the bustling streets of shopping and restaurants in the heart of Georgetown. The well-known Washington D.C. attractions, museums and monuments are a short taxi or metro ride away.

STATE OF THE ART CONFERENCE CENTER...

Our conference center is contained within the hotel and offers extensive banquet facilities accommodating up to 1,680 people for a reception. There are 14 meeting rooms totaling 13,500 sq ft and a ballroom that boasts 10,500 sq ft when used in its entirety. Should you need breakouts with a general session the ballroom can be broken down into 8 different configurations, along with smaller individual conference rooms surrounding the ballroom. Whether a large convention, board meeting, wedding or intimate family affair, the location and flexibility of space and service make this an incredible venue.

DINING & LIBATIONS

There are a variety of eateries and restaurants within the Hotel:

FACULTY CLUB

Buffet restaurant, serving classic American cuisine utilizing the freshest local ingredients. Open for Breakfast seven days a week with eggs and omelets made to order and a large variety of hot and cold breakfast selections.

Lunch is available during the week,. Join us for a variety of themed buffet selections. Experience some of our signature dishes including Homemade Raspberry Vinaigrette, Crab Bisque Soup, and our Famous Bread Pudding.

STARBUCKS

Serving your favorite brewed coffee, tea and pastries you've come to love. Experience your favorite drinks from a variety of coffee blends to your favorite ice drink of Frappucino.

COSI

Experience a new way to enjoy breakfast with our famous Artisan Bread Sandwiches, and bagels with classic continental pastry offerings. Come by and enjoy the Brick Oven Experience for Lunch, and our Signature Raspberry Majito Lemonade.

HOYA COURT

The Food Court features Taco Bell, KFC, Subway Pizza Hut, and Aromi d'Italia Gelato Italian Ice Cream.

An exercise room on the second floor is equipped with an elliptical machine, exercise bikes, and free weights. Yates Field House, located next to the Hotel, offers an Olympic size swimming pool and charges a nominal fee. Guests may use the adjacent outdoor track at any time of day.

ON-SITE SERVICES

- * Dedicated Event Planner
- * Audio Visual Experts
- * Business Center
- * Covered Parking
- * Georgetown University Bookstore
- * Valet Dry Cleaning
- * Room Service
- * Wireless Internet in Sleeping Rooms
- * Full Service Banking
- * Shuttle to Metro Lines

HEALTH FACILITIES

**GEORGETOWN UNIVERSITY
TRANSPORTATION SHUTTLE (GUTS)**

The University provides bus service to the Dupont Circle Metro Station (Red Line) and Rosslyn Metro Stations (Orange Line) during the week. The bus leaves Campus and runs every 15 minutes from 7 AM to 9:30 AM and from 3:30 PM –7 PM, and every 30 minutes from 9:30 AM –3:30 PM. Monday through Friday. The bus runs on a limited schedule during the weekend. Additional scheduling information can be found on www.georgetown.edu.

TAXI AND METRO SERVICE

Taxi fare is approximately \$15 from National Airport and \$50 from Dulles Airport. We are five minutes, by cab ride from the Rosslyn and Dupont Circle metro stations. National Airport is only 15 minutes away. Dulles Airport is 40 minutes away.

PARKING

Covered parking is available on the premises at the rate of \$25 per day.
CASH ONLY