



Banquet Menus

2016-2017

“We provide our international members and guests with a quality destination that offers a variety of sports, social activities, and dining in a relaxed, inclusive and family-friendly setting.”

Ed Ronan CCM,CCE
General Manager



2015 Banquet Menus

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Breakfast

The Early Riser

Assorted Bagels, Muffins, and Danish
Served with Butter, Preserves and Cream Cheese
Orange, Cranberry and Apple Juice
Coffee and Tea
\$12 per person

The Bretton Woods

Fresh Cut Fruit Salad, Assorted Individual Yogurt
Assorted Bagels, Muffins, and Danish
Served with Butter, Assorted Preserves and Cream Cheese
Orange, Cranberry and Apple Juice
Coffee and Tea
\$15 per person

The Potomac

Fresh Cut Fruit Salad
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Southern Style Home Fried Potatoes with Onions and Peppers
English Muffins Served with Butter and Assorted Preserves
Orange, Cranberry and Apple Juice
Coffee and Tea
\$22 per person

The Great Seneca

Fresh Cut Fruit Salad
Cheese Blintzes with Fresh Fruit Toppings
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage
Southern Style Home Fried Potatoes with Onions and Peppers
English Muffins, Assorted Bagels, Croissants, and Pastries
Orange, Cranberry and Apple Juice
Coffee and Tea
\$24 per person



Breakfast Stations

*Minimum of 25 Guests Required For All Stations
Chef Attendant Required (\$200)*

Belgian Waffle Station

Includes Fresh Berry Compote, Fresh Whipped Cream,
Butter and Maple Syrup
\$14 per person

Omelet Station

Farm Fresh Eggs Made to Order
Toppings include: Ham, Bacon, Onions, Mushrooms, Spinach,
Cheese, Peppers and Tomatoes
\$16 per person

Pancake Station

Traditional and Fresh Blueberry Griddle Pancakes
Served with Butter, Maple Syrup, and Fresh Berries
\$13 per person

Breakfast Enhancements

Granola

\$4 per person

Fresh Whole Fruit

\$4 per person

Assorted Individual Yogurts

\$4 per person

Sliced Fresh Fruit Display

\$8 per person

Fresh Fruit Kebobs

\$10 per person

Eggs Benedict

\$13 per person



Fresh Off Our Backyard Grill

The Birdie

8oz Angus Burgers and All-Beef Hot Dogs
Platter of Lettuce, Tomato, Onion
Platter of Assorted Sliced Cheese
Potato Salad and Cole Slaw
Assorted Cookies and Brownies
\$19 per person

The Eagle

8oz Angus Burgers, Jumbo All-Beef Hot Dog and Grilled Chicken Breast
Fresh Corn and Tomato Salad, Red Skin Potato Salad
Assorted Cookies, Brownies and Sliced Fruit
\$24 per person

The Double Eagle

Slow Cooked BBQ St. Louis Ribs, Grilled Chicken Breast, Grilled Salmon
Italian Sausages with Peppers and Onions
Greek Style Penne Pasta Salad, Yukon Gold Potato Salad,
Cole Slaw and Fresh Fruit Salad
Assorted French Pastries
\$30 per person

The Hole in One

NY Strip Steak, BBQ Grilled Shrimp, Marinated BBQ Grilled Chicken Breast
Assorted Grilled Vegetables OR Roasted Fresh Grilled Corn
Fresh Garden Salad Bar
Assorted Dinner Rolls
Chocolate Mousse Cake & NY Style Cheesecake
\$37 per person



Lunch Stations

Minimum of 25 Guests Required For All Stations

Create your own Sandwich from our Deli Board

Roasted Turkey, Ham and Roast Beef
Provolone, American and Swiss Cheese
Spicy Dijon Mustard, Mayonnaise, Horseradish Sauce
Our House Made Coleslaw and Potato Salad
Crunchy Dill Pickle Slices, Lettuce, Tomatoes and Onions
Freshly Baked Cookies and Brownies
\$15 per person

Ahi Tuna Tacos & Fajitas

Fresh Tuna Loin
Soft Flour Tortilla Shell filled with Napa, Red Cabbage Slaw,
Creamy Siracha Cilantro Sauce
Chicken, Shrimp, OR Beef
Mini Flour Tortillas, Charred Spicy Tomato Salsa,
Chipotle Cilantro Sour Cream, Fresh Avocado, and Shredded Jack Cheese
\$22 per person

Raw Bar

Includes Freshly Shucked Oysters and Clams, Peel and Eat Shrimp
Minimum of 25 Guests Required
\$20 per person
Chef Attendant Fee Applies (\$200)

Pizza Station

Freshly Baked Thin Crust Pizza to Include an Assortment of Toppings:
Fresh Mozzarella, Basil, Plump Tomatoes, Pepperoni, Peppers and Onions
\$14 per person

Pasta Station

Cheese Tortellini, Penne and Farfalle Pastas
Marinara & Alfredo Sauce, Sweet Italian Sausage, Grilled Marinated Chicken,
Roasted Peppers, Sautéed Mushrooms, & Grated Asiago Cheese
Garlic Bread and Caesar Salad
\$18 per person



Lunch Stations (continued)

Salad Station

Field Greens, Romaine, Carrots, Quinoa Salad, Cucumbers,
Tomatoes, Feta, Roasted Artichokes, Red Onions, Grape Tomatoes,
Beets, Walnuts, Cranberries, Gorgonzola Cheese

Choice of Dressing: Caesar, Balsamic Vinaigrette, Ranch, Blue Cheese, Oil & Vinegar
\$14 per person

Carving Stations

Beef Tenderloin- *\$24 per person*

Prime Rib- *\$18 per person*

Roasted Turkey- *\$14 per person*

Honey Glazed Ham- *\$12 per person*

**Minimum of 25 Guests Required*

Meeting Breaks

Coffee and Tea

\$2.95 per person

Refresh Throughout The Day Additional \$2.95 per person

Assorted Snacks

Granola Bars, Whole Fruit, Bagged Chips

\$6 per person



Passed Hors D'oeuvres

- Tomato & Basil Bruschetta- *\$3 per piece*
Spanakopita- *\$3 per piece*
Thai Chicken Spring Rolls- *\$4 per piece*
Vegetable Spring Rolls- *\$3 per piece*
Figs in a Blanket- *\$3 per piece*
Vegetable Quesadilla Cornucopia- *\$4 per piece*
Asian Steamed Dumplings- *\$4 per piece*
Beef Empanadas- *\$4 per piece*
Caprese Skewer- *\$4 per piece*
Seared Tuna Tostados- *\$5 per piece*
Tequila Lime Shrimp- *\$5 per piece*
Miniature Maryland Crab Cakes- *\$5 per piece*
Beef Satay- *\$4 per piece*
Raspberry Brie Filo- *\$4 per piece*
Thai Chicken Satay- *\$4 per piece*
Bacon Wrapped BBQ Glazed Scallop- *\$5 per piece*

Stationary Hors D'oeuvres

- Assorted International & Domestic Cheese Board- *\$9.00 per person*
Warm Spinach and Artichoke Dip- *\$6 per person*
Farmer's Market of Seasonal Vegetables- *\$6 per person*
Fresh Fruit Display- *\$6 per person*
Smoked Salmon Display- *\$11 per person*



Dinner Buffets

The Great Falls

Caesar Salad with House Made Garlic Croutons, Asiago Cheese and Caesar Dressing
Roasted Chicken Roulade with Red Peppers, Baby Spinach,
Wild Mushrooms and Local Farm Goat Cheese
Bistro Sirloin Steak Medallions with Demi-Glace, Topped with Gorgonzola Cheese
Roasted Yukon Gold Potatoes
Seasonal Grilled Vegetable Platter
Assorted Rolls and Butter
\$30 per person

The Quarry

Field Green Salad with Toasted Walnuts, Maytag Blue Cheese,
Sun-dried Cranberries and Balsamic Vinaigrette
Pan Seared Wild Rockfish with Citrus Beurre Blanc
Organic Herb Grilled Chicken Breast with Wild Mushrooms and Baby Arugula Sauté
Rice Pilaf
Seasonal Grilled Vegetable Platter
Assorted Rolls and Butter
\$28 per person

The C&O Canal

BWRC Mixed Green Salad with Balsamic Vinaigrette
Grilled Whole Sides of Atlantic Salmon with Trio of Sauces to include
Pineapple Mango Salsa, Roasted Red Pepper Coulis and Thai Coconut Red Curry Sauce
Marinated Grilled Flank served with Horseradish Cream Sauce
Rice Pilaf
Seasonal Grilled Vegetable Platter
Assorted Rolls and Butter
\$26 per person



Served Dinners

Salads

Caesar Salad

Romaine Lettuce, House Made Croutons, Asiago Cheese, Caesar Dressing
\$8 per person

Mixed Green Salad

Mixed Greens, Cherry Tomatoes, Onions, Carrots, Choice of Dressing
\$7 per person

Pasta Salad

Seasonal Vegetables
\$6 per person

Appetizers

Vegetarian Spring Rolls

\$4 per person

Seared Ahi Tuna

\$4 per person

Petite Crab Cake

\$8 per person

Fresh Heirloom Tomatoes, Basil, and Mozzarella

\$7 per person

Entrees

Pan Seared Herb Atlantic Salmon

with Lemon Beurre Blanc
\$24 per person

Maryland Jumbo Crab Cakes

Two 4oz. Maryland Jumbo Lump Crab Cakes
Market Price



Entrees (cont.)

Sautéed Wild Rockfish (Seasonal)

Market Price

Filet Mignon

With Demi-Glace and Topped with Maytag Blue Cheese

\$38 per person

10 oz New York Strip

\$34 per person

Organic Oven Roasted Chicken

\$24 per person

Pan Seared Bay Scallops

Wrapped in Bacon

Market Price

Blackened Mahi Mahi

Market Price

Stuffed Chicken Roulade

With Spinach, Red Peppers, and Goat Cheese

\$24 per person

Grilled Vegetable & Polenta Tower (no sides)

Polenta Cake Topped with Grilled Zucchini, Eggplant,
Portabella Mushrooms, Vidalia Onions and Tomatoes

In a Red Pepper Sauce

\$20 per person



Side Choices*

Your choice of 2 with every entrée

Potato Gratin

Oven Roasted Carrots

Garlic Mashed Yukon Gold Potatoes

Sautéed or Grilled Seasonal Vegetables

Basmati Rice Pilaf

Roasted Fingerling Potatoes

Broccoli & Cauliflower Sautee

Wilted Garlic Spinach with Crimini Mushrooms

Sweet Corn Risotto

Mashed Root Vegetable Mix

Sautéed Lemon Asparagus

Grilled Zucchini & Eggplant

Sautéed Wild Mushrooms, Shallots, Demi Glaze

Balsamic Brussel Sprouts

Polenta Cake

Fajita Style Peppers and Onions

**Sides can vary depending on the season*



Desserts

Served Desserts

Each \$6 per person

Apple Pie

Seasonal Sorbet

Crème Brulee

Chocolate Lava Cake

New York Style Cheesecake

Dessert Stations

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream

Caramel Sauce, Chocolate Sauce, Chocolate Chips, Oreo Pieces, Heath Bar Crumbles,
Butterfinger Crumbles, M&M's, Reese's Pieces, Fresh Fruit & Whipped Cream

\$10 per person

Assortment of Mini Pastries

\$8 per person

Freshly Baked Cookies, Brownies and Blondies

\$5 per person



Beverages

Soda, Water & Gatorade

Pepsi, Diet Pepsi, Ginger Ale, Dr. Pepper, Mountain Dew, Sierra Mist, Gatorade, Water
\$2 each

Imported and Domestic Beer

Bud Lite, Miller Lite, Budweiser, Yuengling, Amstel Light, Corona, Heineken
\$5 each

Red and White Wine

Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Sauvignon Blanc, Chardonnay
\$7 per glass

House Spirits

Stolichnaya, Beefeater, Jim Beam, Dewars, Jose Cuervo, Bacardi Silver
\$8 each

Top Shelf & Specialty Cocktails

Grey Goose, Bacardi Tanqueray 10, Maker's Mark, Johnny Walker Black
\$10 per drink

Bar Packages

All Based on Consumption

Party Package

Unlimited Soda, Gatorade, Coffee, Tea, & Water

Party Starter Package

Imported & Domestic Beer, Glass Red & White Wine

Premium Party Package

Imported & Domestic Beer, Glass Red & White Wine, House Spirits

Platinum Party Package

Imported & Domestic Beer, Glass Red & White Wine, Top Shelf Cocktails



Bretton Woods Special Events Price Sheet 2016

MEMBERS NON-MEMBERS

ROOMS

Potomac (Ballroom) \$500
Accommodates 150 max

Southard Room \$250
Accommodates 60 max

2nd Dining Room \$200
Accommodates 25 max

Back Lawn \$100

Pavilion – Large \$200

Pavilion – Small \$150
*Room rentals are for a 5 hour period.
Each additional hour is \$100 per hour.

EQUIPMENT

Screen \$50

Projector \$50

Podium/ MicrophoneN/C

Flip Chart Easel \$10

DVD Player \$50

42” HD Monitor \$50

Retreats- \$275.00 per day

SET UP FEES

Ceremony \$2.00 per person

FIELDS

Soccer Fields \$180.00 per field for 2 hours. Client to provide soccer ball(s)

Tennis Courts \$25.00 per court per hour. Proper tennis shoes are required.

Tennis Bubble \$75.00 per court per hour. Proper tennis shoes are required.

Basketball \$25 per hour. Client to provide basketball(s)

Volleyball \$25 per hour. Client to provide volleyball(s)

POOL

Weekday Use Only with General Manager Approval Required



BWRC Special Event Policies

Proposal

Bretton Woods will place a date on hold for 10 days from the initial request. After 30 days, the date will be released if Bretton Woods has not received the appropriate deposit.

Deposit and Payment

A non-refundable deposit in the amount of \$500 is due to reserve the date. If the total balance is less than \$500, a non-refundable deposit equal to the location fee is due to reserve the date.

If the event is to occur within 60 days of initial request, the appropriate deposit is due within 48 hours.

A payment of 75% of the balance is due 3 days prior to the event.

The remaining balance is due and payable 7 business days after the event. The client will be billed the remaining balance at this time.

Acceptable forms of payment are check, Visa and MasterCard. Credit card payments may be made over the phone.

In the case that a client requests a date already on hold, the client holding the date will be notified and have 24 hours to produce a deposit or have the date released.

Guest Count

The guaranteed number of guests is required 5 business days prior to the event (Bretton Woods is closed on Mondays). If a final guest count is not submitted, the guest count on the most recently revised proposal stands as the guarantee. The guest count may not decrease, but may increase at this time.

Pavilion Events

The pavilion must be reserved in advance for events. Events on a Friday, Saturday, or Sunday or a Holiday Monday with a guest count over 50 will have a \$4,500.00 minimum. The pavilion may not be rented during the week when the BWRC Summer Camp is in session. All DJ's Live Bands, Recorded Music, or any audio will be monitored and controlled by the BWRC staff. Failure to control volume at a reasonable level will result in the music being removed. All other activities and venues must be rented separately, and in addition. Events with a guest count of over 200 will require BWRC parking service.

Vendors

Outside vendors must provide their business license and certificate of insurance. They will be held responsible for any damage caused to BWRC property while on the estate. Otherwise the client will be held responsible for the damages.



Vendor Meals

It is the client's responsibility to offer their vendors a meal. Any vendor meals must be included in the final guest count.

Menu

Pricing is based on the selection and quantity required for the event and is adjusted according to the final guest count. Changes to the menu can be made up to 10 days before the event.

Tastings

Tastings may be scheduled for any event, and will be priced based on the menu item selections per person. Tastings must be scheduled 2 weeks in advance, and no later than 30 days before the event is scheduled.

Buffets & To Go Boxes

All buffets are portioned accordingly to your total guest count. All Food must be consumed on the premises. To go boxes will not be provided.

Beverages

Alcoholic beverages are priced based on consumption, unless otherwise stated in the event's proposal.

No outside alcoholic beverages are allowed to be brought onto Bretton Woods' premises. All alcohol is to be provided by Bretton Woods per Montgomery County Liquor Laws.

A bartender and supervisor, provided by Bretton Woods, will be present if there is a bar at the event. A fee of \$200 will apply.

Wait Staff

All events are required to have wait staff present. A \$200 wait staff fee will be included in your proposal. Any additional wait staff needed will be billed at \$30 per hour, per server, with a 2 hour setup and 1 hour breakdown required.

Service Charge

A 20% Service Charge will be applied to all food and beverages.

Tax

Under Maryland law, a 6% tax will be applied to all food, non-alcoholic beverages, and service charge. A 9% state tax will be applied to all alcoholic beverages. A 7% amusement tax will be applied to all activities & admission fees.

Gratuity

Gratuity for the staff is at the client's discretion and is not included in the event proposal.



Equipment & Linen

BWRC will provide tables, chairs, silverware, china, glassware, house white linens and house brown napkins.

Flowers & Other Décor

Client will provide centerpieces and other décor. All signs and decorations must be removed by the client following the event, on the same day. Bretton Woods will properly dispose of any and all signs and decorations remaining on the day following the event. No decorations/signs may be attached to the walls or windows.

Cancellations

Events may be cancelled up to 30 business days before the event is to occur. The paid non-refundable deposit will not be returned to the client.

In the event that Bretton Woods cancels an event, all payments will be refunded to the client.

I, _____, have read and understood the policies outlined by Bretton Woods Recreation Center and agree to the terms.

AGREED _____
Client # 1

DATE _____

AGREED _____
Client # 2

DATE _____

AGREED _____
Bretton Woods Recreation Center

DATE _____



BWRC Preferred Vendors List

Photography

Lansat Photography

Howard Lansat
301-838-9560
Howard@lansatphoto.com
www.LansatPhoto.com

**Discount offered for being referred through Bretton Woods!*

Michele Egan Photography

Michele Egan
301-915-4813
www.micheleegan.com

Heather Soskin Photography

Heather L. Soskin
301-379-0523
heather@heathersoskinphotography.com
www.heathersoskinphotography.com

Melissa Arroyo Photography

Melissa Arroyo
301-536-4788
Melissa@melissaarroyo.com
www.melissaarroyo.com

Beth T. Photography

Beth Tobolewski
Beth@bethtphotography.com
<http://bethtphotography.com>

Bakeries

Classic Bakery

Areem (owner)
(301) 948-0449
areem@classicbakery.com
www.classicbakery.com

**Discount offered for being referred through Bretton Woods*

Sugar Bakers

410.788.9478
shop@sugarbakerscakes.com
www.sugarbakerscakes.com

Zaglio's

240-489-3175
Amanda@zaglios.com
www.zaglios.com

Entertainment

Washington Talent Agency

Angel Santiago
301-762-1800 ext. 116
Angel@washingtontalent.com

MSE Productions

Miles Stiebel
703-787-0077
www.mseproductions.com
**Discount offered for being referred through Bretton Woods!*

DJ/Karaoke Allstars

Jimmy Nalley
301-840-1422
jamesnalley@mac.com
**Discount offered for being referred through Bretton Woods!*

Bialek's Music

Ray Bialek
(301) 340-6206
info@bialeksmucis.com
www.bialeksmucis.com
**Discount offered for being referred through Bretton Woods!*

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Talk of the Town Party Rentals
(301) 738-9500
www.tottevents.com

Hair & Makeup

Leah Patterson
Personal Makeup Artist- Mary Kay
Specialist
(240) 543-4787
LeahPatterson77@gmail.com

Tanya Kaufman
Personal Makeup Artist
(240) 994-4773
kaufman_tetyana@yahoo.com

Courtney Bissett
Personal Makeup Artist
(240) 687-2707
courtney_bissett@yahoo.com

**Best Face Forward- On-Site Skin, Makeup,
& Hair Artists**
Kara Reade Gomez- Co-Founder & Lead
Artist
1-866-851-5247
bestfaceforward@hotmail.com
www.facebook.com/BestFaceArtists
<http://pinterest.com/bestfaceartists>
www.weddingwire.com/bestfaceartists

Ashley Valentin
Personal Hair Stylist
(301) 370-0416
anv13125@gmail.com

Florist

Carmen Olsner
301 320-1761 (c)
Carmeche21@gmail.com
**Discount offered for being referred
through Bretton Woods!*

Genevieve's Floral Design
Billy Hagerhorst
301-760-7088
evesfloraldesign@gmail.com
www.flowerdeliverybyg.com

Flowers by Phyllis
Phyllis Peter-Mallard
703-237-9353
ppetermallard@yahoo.com
**Discount offered for being referred
through Bretton Woods*

Bell Flowers
(301) 588-1300
customerservice@bellflowers.com
www.bellflowers.com

Limousine

Coughlin Transportation
Bob Coughlin
301-977-8500 (w)
301-370-6188(c)
coughlinbus@aol.com
**Discount offered for being referred
through Bretton Woods!*

Reston Limousine
Christina Diederich
703-478-0500 ext 510
cdiederich@restonlimo.com
www.restonlimo.com

Continued...



International Limousine Service, Inc
202-388-6800
www.internationallimo.com

Coordinators

Christine Ash
Event Associate & Promotional Product
Specialist
301-983-6222
christine.savethedate@gmail.com
www.SaveTheDateMD

Balloons & Décor by Pattie
Decorator/ Event Planner
301-537-5730
pattie@balloonsanddecor.com
www.balloonsanddecor.com

Vanity Fair Events
Theresa Daly
Event and Architecture Management
301-956-0787
Theresa.Daly@VanityFairSpecialEvents.com