
Bretton Woods Recreation Center

Customized Wedding Packages

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*

You're Invited!

Located on the banks of the Potomac River, you are sure to fall in love with the breathtaking scenery here at Bretton Woods. From our rolling views outside to our floor-to-ceiling windows inside, you are sure to have a perfect setting for your special day! Our team has over 20 years of wedding experience, and will go above and beyond to make sure your day is as special as your love for each other.



Here at Bretton Woods, each couple's package is customized for complete transparency; No hidden fees, no rounded out pricing, no miscommunication! You will know exactly what you're getting with no surprises at the end. You will work closely with our event coordinating team who will revise and update proposals as the planning process goes on. Bretton Woods proudly supports marriage equality. Love is love, and we're here to help celebrate it!



The Details

❖ Capacity

Bretton Woods can host your wedding ceremony and reception for up to 150 people.

❖ Menu

All catering is done in house. Buffets are priced per person, and all served plates are priced per plate. Bar packages are all based on consumption.

❖ Rental Period

Our location fee covers you using the space for 5 hours. These prices includes tables, chairs, house white linens, cutlery, glassware, plates, and the set up and break down of the room.

❖ Billing & Date Reservations

We can hold a date for you for up to 10 days. After that, a nonrefundable deposit of \$500.00 towards your event will permanently hold the date for your special day. You are required to have 75% of your proposal payed before the day of, and have up to 3 days after your event to cover the remainder.

❖ Tours & Tastings

We would love to schedule a time for you to come out and see our beautiful venue for yourself at no charge. Tastings can also be scheduled for up to 4 people. Pricing will vary depending on a few factors.

❖ Parking & Transportation

The Bretton Woods parking lot is located right in front of the grounds with optional overflow parking on the grass. Ask us about preferred limousine & travel services!

❖ Decorations

Bretton Woods does not supply decorations; however, as long as they're assembled, our staff will help set them up the day of. You may also bring your decorations the day before to store, and pick them up the next day. Ask us about our preferred florists!

Brunch Menus

Fancy or casual, brunch is the most important meal of the day!

Breakfast Buffets

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

Brunch Stations

Belgian Waffle Station

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

Brunch Stations *cont.*

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

Raw Bar

Includes Freshly Shucked Oysters and Clams, Peel and Eat Shrimp
Minimum of 25 Guests Required
\$22 per person
Chef Attendant Fee Applies (\$200)

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

Brunch Bar

Bloody Mary bar

\$2 per person + Vodka per order

Unlimited Mimosas

\$20 per person per hour available

Champagne Toast

\$3.50 per person

Lunch Buffets

If you prefer a more laid back setting, choose from our fresh-off-the-grill lunch buffets below!

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

Hors D'Oeuvre

Passed or stationary, they're the perfect way to start a reception!

Passed

Tomato & Basil Bruschetta *\$3 per piece*

Spanakopita *\$3 per piece*

Thai Chicken Spring Rolls *\$4 per piece*

Vegetable Spring Rolls *\$3 per piece*

Pigs 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 *\$5 per piece*

Raspberry Brie Filo *\$4 per piece*

Thai Chicken Satay *\$4 per piece*

Bacon Wrapped BBQ Glazed Scallop *\$5 per piece*

Stationary

Assorted International & Domestic Cheese Board *\$9 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

Can't decide? Buffets are perfect for any indecisive guest!

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

6 oz Filet Mignon

With Demi-Glace and Topped with Maytag Blue Cheese

\$38 per person

8 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*

Bar Packages

Based on consumption to ensure accuracy

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

Beverage Breakdown

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

Batch Cocktails*

Something Blue

Raspberry vodka, blue curacao, lemon juice, lemon lime soda

**Garnish with raspberry or lemon wedge*

The Love Potion

White rum, crème de banana, pineapple juice, orange juice

**Garnished with grenadine & maraschino cherry*

Perfect Pear

Pear vodka, lemon juice, lemon-lime soda, fresh cucumber

**Garnished with lemon wedge or cucumber slice*

Stubborn Mule

Vodka, ginger beer, lime juice, club soda

**Garnished with lime wedge*

The Best Man

Bourbon, triple sec, lemon juice, honey

**Garnish with angostura bitters*

Wedding Bell-ini

Prosecco, peach schnapps, orange juice, lemon-lime soda

**Garnish with fresh raspberry*

White Cosmo

Citrus vodka, triple sec, lemon juice, white cranberry juice

**Garnish with lemon fresh raspberry*

Adult Cream Soda

Whipped cream vodka, Licor 43, lemon-lime soda

**Garnish with maraschino cherry*

Creamsicle

Whipped cream vodka, orange juice, lemon-lime soda

**Garnish with orange slice*

The Big Commit-Mint

White rum, lime juice, lemon-lime soda

**Garnish with mint & lime wedge*

Strawberry Fields Forever

Vodka, strawberry simple syrup, lemon juice, lemon-lime soda

**Garnish with basil leaf*

White Cosmo

Citrus vodka, triple sec, lemon juice, white cranberry juice

**Garnish with fresh raspberry*

Mint-To-Be Tea

Sweet tea vodka, lemon juice, club soda, mint leaves

**Garnish with lemon wedge & mint leaf*

Appley Ever After

Spiced rum, buttershots, lemon juice, apple cider

**Garnished with dash of cinnamon*

**Pricing varies depending on spirit used*

Bretton Woods Special Events Price Sheet 2016

	MEMBERS	NON-MEMBERS		
<u>ROOMS</u>			<u>EQUIPMENT</u>	
Potomac (Ballroom) Accommodates 150 max	\$500	\$1,500	Screen	\$50
Southard Room Accommodates 60 max	\$250	\$750	Projector	\$50
Back Lawn	\$100	\$300	Flip Chart Easel	\$10
Pavilion – Large	\$200	\$600	DVD Player	\$50
Pavilion – Small	\$150	\$450	42” HD Monitor	\$50

*Room rentals are for a 5 hour period.
Each additional hour is \$100 per hour plus wait staff

SET UP FEES

Ceremony \$2.00 per person

Endorsements

“I could not have found a more perfect reception venue for my wedding. Between the grounds, the cost, the food, and overall service, I was beyond impressed.” Jennefer, 2015

“So let me just say I wish I had found this place from the very start! Bretton Woods has everything a bride to be could ask for wrapped up into one location. I had searched multiple venues ranging within 50 miles of where we lived and I must say that Bretton Woods is by far the best that we had found!” Sarah, 2013

“The ceremony was in the ballroom and right at sunset...made for amazing pictures. The food was delicious. We were able to bring in a bouncy house for the kids to play in, and they offered day care for the little ones while we partied upstairs. I definitely recommend BWRC!” Michele, 2012

All quotes from WeddingWire.com

Bretton Woods 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

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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!*

Talk of the Town Party Rentals

(301) 738-9500
www.tottevents.com

Continued...

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

Goodness-Gracious Floral Designs

Lisa Ann Ruf
301 775-9637 (c)
lisa@goodnessgracious.com

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

International Limousine Service, Inc

202-388-6800
www.internationallimo.com

Production

Formost Events & Promotions

Mark Henry, VP
301 531-3701 (c)
301 424-4242 (o)
mark@formostgc.com

Continued...

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