BWRC 2012 Sample Banquet Menus

Breakfast

The Morning News
Freshly Baked Bagels, Assorted Muffins and All-Butter Croissants
Served with Butter, Preserves and Cream Cheese
Coffee and Tea
Assorted Juices
$9.95 per person

BWRC Continental Breakfast
Assorted Sweet and Savory Bagels, Muffins, Danish and Sweet Breads
Served with Butter, Assorted Preserves and Cream Cheese
Seasonal Fruit Salad
Coffee and Tea
Assorted Juices
$11.95 per person

Country Morning Breakfast
Farm Fresh Scrambled Eggs Offered with Shredded Cheddar Cheese and Pico de Gallo
Southern Home Fried Red Skin Potatoes with Sautéed Onions
Applewood Smoked Bacon
Butter Croissants and Assorted Freshly Baked Muffins Served with Butter and Preserves
Seasonal Fruit Salad
Coffee and Tea
Assorted Juices
$15.95 per person

Breaks

Refresh Beverage Station- *$4.95 per person*
With Assorted Snacks- *$6.95 per person*

Barbeque

Traditional BBQ
Grilled Hamburgers
Grilled Kosher Hot Dogs
Grilled Veggie Burgers

Platter of Lettuce, Tomatoes and Onions
Platter of Assorted Sliced Cheeses

Potato Salad
Cole Slaw

Assorted Cookies and Brownies
Coolers Iced Tea, Lemonade and Water
$16.95 per person

Add to Your BBQ:

Grilled Chicken Breast- *$5.00 per person*

Grilled Turkey Burgers- *$5.00 per person*

Grilled Italian Sausage with Peppers and Onions- *$6.00 per person*

Corn on the Cob- *$3.00 per person*

Assorted Ice Cream Bars- *$3.00 per person*

Grilled Salmon Filets- *$7.50 per person*

8 Cut Chicken- *$5.00 per person*

Grilled Portobello Mushrooms- *$4.00 per person*

BBQ Ribs- *$7.50 per person*

Whole Roasted Pig- *$600 (feeds 50-60 people)*

Grilled NY Strip Steaks- *$15.00 per person*

Buffets

BWRC Classic
BWRC House Salad
Saffron Rice Pilaf
Sautéed Mixed Vegetables
Grilled Chicken with Red Pepper Coulis
Salmon with Provencal Relish
$24.95 per person

Buffet 2
BWRC Field Green Salad
Roasted New Potatoes
Grilled Vegetables
Penne Pasta with Marinara Sauce
Grilled Flank Steak with a Creamed Horseradish
Thyme Crusted Tuna Loin
$28.95 per person

Buffet 3
BWRC Classic Caesar Salad
White Cheddar Mashed Potatoes
Sautéed Sugar Snap Peas
Chicken Marsala
Sautéed Tilapia with a Lemon Caper Sauce
Grilled Sirloin Steak
$32.95 per person

Fresh from the Market Assorted Sandwiches

Served with Your Choice of Two Side Salads

Roast Turkey
Tender Roast Turkey Breast with Applewood Smoked Bacon,
Slices of Avocado and Muenster Cheese on Croissant

Ham and Swiss
Thinly sliced Honey Ham Layered with Swiss Cheese, Lettuce and Tomato

Deli Style Chicken Salad
Chopped Breast of Chicken Tossed with Mayonnaise
With Lettuce and Tomato

Tuna Salad
Albacore Tuna Salad with Relish, Green Leaf Lettuce and Tomato

Tomato, Basil and Fresh Mozzarella
Vine Ripened Tomatoes and Fresh Mozzarella with Basil Pesto

$14.95 per person

Passed Hors D'oeuvres

Tomato & Basil Bruschetta- *$2 per piece*
Roasted Vegetable Empanadas- *$2 per piece*
Stuffed Mushroom Caps- *$2 per piece*
Spanakopitta- *$2 per piece*
Dried Apricots with Goat Cheese and Pistachio Nuts- *$2 per piece*
Spring Rolls- *$2 per piece*
Miniature Caramelized Onion Tartlet- *$2 per piece*
Mini Blues- *$2 per piece*
Shitake, Ricotta and Sage Pinwheels- *$2 per piece*
Mushroom & Artichoke Crostini- *$2.50 per piece*
Trio of Crostini- *$3 per piece*
Mini Risotto Cakes- *$2.50 per piece*
Curried Chicken Tartlet- *$2.50 per piece*
Oriental Steamed Dumplings- *$3 per piece*
Crab and Corn Fritter- *$3 per piece*
Brie Gougere- *$3 per piece*
Sesame Crusted Salmon- *$3 per piece*
Moroccan Spiced Salmon Cakes- *$3 per piece*
Arugula & Filet of Beef Crostini- *$3 per piece*
Herbed Salmon Skewers- *$3 per piece*
Beef Empanadas- *$3 per piece*
Chicken, Apple and Cheddar Turnovers- *$3 per piece*
Lebanese Chicken Skewers- *$3 per piece*
Turkey Kofta- *$3 per piece*
Caprese Skewer- *$3 per piece*
Asparagus Tips Wrapped in Prosciutto- *$3 per piece*
Southwestern Beef Skewers- *$3 per piece*
Grilled Flank Steak Canapé- *$3 per piece*
Southwestern Johnnycakes with Seared Beef- *$4 per piece*
Grilled Baby Rack of Lamb- *$4 per piece*
Seared Tuna Tostados- *$4 per piece*
Tequila Lime Shrimp- *$4 per piece*
Miniature Maryland Crab Cakes- *$Market Price*

BRETTON WOODS

Stationary Hors D'Oeuvres

Seven Layer Southwestern Dip- *$3 per person*
Warm Spinach and Artichoke Dip- *$3 per person*
Farmer's Market of Crisp Vegetables- *$3 per person*
St. Andre Cheese & Sun-Dried Tomato Torte- *$4 per person*
Grilled Chicken Sausages with a Trio of Mustards- *$5 per person*
Antipasto Platter- *$6 per person*
Crab and Artichoke Dip- *$6 per person*
Fresh Fruit and Cheese Display- *$8.50 per person*
Tapas Display- *$6.50 per person*
Grilled Tenderloin of Beef- *$15 per person*

Served Entrees

Grilled Norwegian Salmon
Fresh Filets of Norwegian Salmon Lightly Marinated
Grilled over Mesquite and Served on a Mound of Couscous
Surrounded by Braised Fennel, Red Onion, Italian Plum Tomatoes, Walnuts and Orange Sections, Drizzled with Citrus Vinaigrette
Sprinkled with Fresh Cilantro Leaves and Tarragon Leaves
$25 per person

Grilled Tenderloin of Beef
Whole Tenderloins of Beef Marinated and Grilled over Applewood
Sliced and Presented on a Nest of Sautéed Mushrooms
Topped with a Cone of Horseradish Whipped Potatoes
And a Bundle of Fried Red Onions
Surrounded by a Pool of Housemade Worcestershire Sauce
Garnished with a Sprig of Fresh Thyme
$39 per person

Grilled Vegetable & Polenta Tower
Polenta Cake Topped with Grilled Zucchini, Grilled Eggplant,
Grilled Portabella Mushrooms, Grilled Vidalia Onions and Grilled Tomatoes
Surrounded by a Wonderful Tomato Sauce
$20 per person

Peppered Lamb Loin
Fresh Loin of Lamb Encrusted with Pepper, Seared over Mesquite
Presented on a Nest of Garlic Pommes Duchesse
Finished with Rosemary Sauce
Accompanied by Baby Spring Vegetables Tossed with Roasted Red Pepper Vinaigrette
$42 per person

Stuffed Semi-Boned Chicken
Semi-Boned Breast of Chicken Stuffed with Spinach and Goat Cheese
Pan-Seared and Oven-Roasted
Drizzled with a Red Pepper Coulis
Served with Silver Queen Corn Flan Topped with a
Fresh Cherry Tomato, Sweet Corn and Basil Relish
Fresh Pencil Asparagus Tossed with Extra Virgin Olive Oil
$25 per person

Grilled Baby Rack of Lamb
Baby Rack of Lamb Marinated with Rosemary, Garlic and Thyme
Seared over Hot Coals to a Perfect Medium Rare

~and~

Sautéed Tilapia
Fresh Tilapia Dredged with Flour and Egg
Sautéed until Golden Brown
Finished with a Tart Parsley Lemon Caper Sauce

Complemented with a Ragout of Garlic-Infused Cannellini Beans and Wild Mushrooms
And a Colorful Sauté of Julienne Carrots, Peppers, Zucchini and Sweet Onions
$35 per person

Pan Seared Chesapeake Bay Rockfish
Fresh Chesapeake Bay Rockfish Lightly Seasoned and Pan Seared
Presented Atop Whipped Yukon Gold Potatoes, Celery Root Puree and
Sautéed Shitake Mushrooms
Topped with Jumbo Lump Crab, Fried Leeks and Brown Butter
Sprinkled with Sautéed Asparagus Tips
$Market Price per person

Maryland Crab Cake and Almond Sesame Chicken
Jumbo Lump Crab Cake Seasoned with Our Special Eastern Shore Recipe
Served with a Pommery Mustard Sauce

~and~

Boneless Chicken Breast
Marinated in Garlic, Raspberry Vinegar, Fresh Lime Juice,
Chipotle Chilies, Mustard and Brown Sugar
Coated in Breadcrumbs, Almond Flour and Sesame Seeds
Pan Fried and Finished in the Oven
Served with a Sauce of Honey and Reserve Marinade

Grilled Asparagus Spears
Jasmine and Basmati Jade Blend Rice
$42 per person

Dessert

Assorted Cookies and Brownies- *$3 per person*
Assorted Sweet Treat Bars- *$4 per person*
Raspberry Roulade- *$4 per person*
Assorted Ice Cream Bars- *$4.00 per person*
Chocolate Tulips Filled with Chocolate Mousse- *$8 per person*
Ice Cream Sundae Bar with Assorted Toppings- *$6.95 per person*

Beverages

Based on Consumption

Water and PowerAde- *$2 per person*
Soda- *$2 per person*
Imported and Domestic Beer- *$5 per person*
Red and White Wine- *$6 per person*
Mixed Drinks - *$7 per person*

Bretton Woods Special Events Price Sheet
2012

	MEMBERS	NON-MEMBERS	MEMBERS	NON-MEMBERS
ROOMS			**Non Food**	**Non Food**
Potomac (Ballroom) Accommodates 150 max	$500	$1,500	$2,500	$3,500
Southard Room Accommodates 60 max	$250	$300	$500	$1,000
2nd Dining Room Accommodates 25 max	$200	$200	$500	$1,000
Back Lawn	$100	$200	$500	$1,000
Pavilion – Large	$250	$500	$500	$1,000
Pavilion – Small	$150	$200	$500	$500

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

Retreats- $275.00 per day

CLUB ROOM – Off season only – November - February

FIELDS

Soccer Fields	$160.00 per field for 2 hours. Client to provide soccer ball(s)
Tennis Courts	$10.00 per person. Proper tennis shoes are required.
Tennis Bubble	$52.00 per court, plus $10.00 per person. Proper tennis shoes are required.
Basketball	N/C. Client to provide basketball(s)
Volleyball	N/C. Client to provide volleyball(s)

POOL	N/A	N/A	N/A	N/A

	MEMBERS	NON-MEMBERS	MEMBERS	NON-MEMBERS
LINENS			**Non Food**	**Non Food**
VA 85" White	N/C	$8.00	$8.00	$10.00
VA 132" White	$12.00	$12.00	$10.00	$15.00
Colors	TBD	TBD	TBD	TBD
Perfect Settings	TBD	TBD	TBD	TBD
NAPKINS				
White	N/C	$1.00	N/C	$1.00
Color	$1.00	$2.00	$1.00	$2.00
EQUIPMENT				
Tables	N/C	N/C	N/C	N/C
Chairs	N/C	N/C	N/C	N/C
China	N/C	N/C	N/C	N/C
Silverware	N/C	N/C	N/C	N/C
Screen	$50.00	$50.00	$50.00	$50.00
Podium	N/C	N/C	N/C	N/C
Easels Client to provide paper	N/C	N/C	N/C	N/C
TV/DVD Player	$50.00	$50.00	$50.00	$50.00
SET UP FEES				
Ceremony	$2.00 pp	$2.00 pp	$5.00 pp	$5.00 pp

BWRC Special Event Policies

Proposal
Bretton Woods will place a date on hold for 30 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 30 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 checks, 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.

Vendors
Outside vendors must provide their business license and certificate of insurance. They will be held responsible for any damage caused 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 30 days before the event.

Outside caterers must provide their business license and certificate of insurance (with $5,000,000 coverage) to Bretton Woods before being allowed to cater an event.

Tasting
Upon signed proposal, a tasting may be scheduled, depending on the nature of the event, to sample the menu selection. Additional tastings will be billed at $100 per tasting.

Beverages
A Lite Bar consists of red and white wine, domestic and imported beer, assorted sodas, assorted juices and champagne.

A Full Bar consists of mixed drinks, red and white wine, domestic and imported beer, assorted sodas, assorted juices and champagne.

A Cash Bar can be Lite or Full, with prices at: Mixed Drinks- $7; Wine- $6; Beer- $5; Soda- $2.

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.

A bartender and supervisor, provided by Bretton Woods, will be present if there is a bar at the event.

Wait Staff
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 applied to all food, beverages, and service charge. A 9% state tax will be applied to all alcoholic beverages.

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 white 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.

Rain Dates
A rain date may be held for an event. The client must inform Bretton Woods no later than 24 hours prior to the event if they choose to move their event to the designated rain date. If less than 24 hours' notice is given, fees will apply.

Cancellations
Events may be cancelled up to 7 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.

Inclement Weather
In the event of inclement weather, it is at the client's discretion to continue with their event. A signed Waiver of Liability is required to hold an event during inclement weather.

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

AGREED_____ DATE_____

AGREED_____ DATE_____
Bretton Woods Recreation Center