



Banquet Menus

Effective January 1, 2018

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Banquet Menus

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Breakfast

The Early Riser

Assorted Bagels, Muffins, and Danish
Served with Butter, Preserves and Cream Cheese
Assorted Juices, 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
Assorted Juices, 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
Assorted Juices, Coffee, and Tea
\$22 per person

The Great Seneca

Fresh Cut Fruit Salad
Crepes 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
Assorted Juices, 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
\$7 per person

Omelet Station

Farm Fresh Eggs Made to Order
Toppings include: Ham, Bacon, Onions, Mushrooms, Spinach,
Cheese, Peppers and Tomatoes
\$8 per person

Pancake Station

Traditional and Fresh Blueberry Griddle Pancakes
Served with Butter, Maple Syrup, and Fresh Berries
\$6 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

Scrambled Eggs

\$3 per person

Fresh Off Our Backyard Grill

All grill options include iced tea, water, and lemonade

The Birdie

8oz Fresh 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 Fresh 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, Bone-In Grilled Chicken, Grilled Salmon
Italian Sausages with Peppers and Onions
Greek Style Penne Pasta Salad, Yukon Gold Potato Salad,
Cole Slaw and Fresh Fruit Salad
Assorted Pastries
\$30 per person

The Hole in One

NY Strip Steak, BBQ Grilled Shrimp, Marinated BBQ Grilled Chicken Breast
Assorted Grilled Vegetables
Fresh Garden Salad Bar
Assorted Dinner Rolls
Assorted Seasonal Desserts
\$37 per person

Add on Beyond Burger® 100% plant based vegan burger Available for additional \$5 per person, or \$10 per burger.

Lunch Stations

*All lunch options come with iced tea, water, and lemonade
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
\$16 per person

Ahi Tuna Tacos and 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, Lettuce,
Chipotle Cilantro Sour Cream, Fresh Avocado, and Shredded Jack Cheese, and Assorted Hot
Sauces
\$24 per person

Raw Bar

Includes Freshly Shucked Oysters and Clams, Peel and Eat Shrimp
*Minimum of 25 Guests Required
\$25 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 and Alfredo Sauce, Sweet Italian Sausage, Grilled Marinated Chicken,
Roasted Peppers, Sautéed Mushrooms, and 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 and Vinegar
\$14 per person

*Add Grilled Chicken - *\$5 per person*

*Add Grilled Salmon - *\$7 per person*

*Add Grilled Shrimp - *\$8 per person*

Carving Stations

Beef Tenderloin- *\$24 per person*

Prime Rib- *\$19 per person*

Roasted Turkey- *\$14 per person*

Honey Glazed Ham- *\$12 per person*

**Minimum of 25 Guests Required, chef attendant fee of \$200 applied*

Meeting Breaks

Coffee and Tea

Refresh Throughout The Day

\$5 person

Espresso

\$2.50 per person

Assorted Snacks

Granola Bars, Whole Fruit, Bagged Chips

\$6 per person

Passed Hors D'oeuvres

Tomato and Basil Bruschetta- *\$3 per piece*

Clams Casino- *\$5 per person*

Spanakopita- *\$3 per piece*

Thai Chicken Spring Rolls- *\$4 per piece*

Vegetable Spring Rolls- *\$3 per piece*

Pigs in a Blanket- *\$3 per piece*

Seared Tuna Tostado- *\$5 per piece*

Prosciutto Wrapped Melon- *\$4 per piece*

Vegetable Quesadilla Cornucopia- *\$4 per piece*

Asian Steamed Dumplings- *\$4 per piece*

Beef Empanadas- *\$4 per piece*

Caprese Skewer- *\$4 per piece*

Ahi Poke Cups- *\$5 per piece*

Chilled Shrimp Cocktail- *\$5 per piece*

Miniature Maryland Crab Cakes- *\$5 per piece*

French Cut Lamb Lollypop - *\$5 per piece*

Raspberry Brie Filo- *\$4 per piece*

Thai Beef *or* Chicken Satay- *\$4 per piece*

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

Coconut Shrimp- *\$4 per piece*

Stationary Hors D'oeuvres

Assorted International and Domestic Cheese Board- *\$9.00 per person*

Warm Spinach and Artichoke Dip- *\$6 per person*

Hummus with Pita and Vegetables- *\$7 per person*

Farmer's Market of Seasonal Vegetables (fresh or grilled)- *\$6 per person*

Fresh Fruit Display- *\$6 per person*

Smoked Salmon Display - *\$11 per person*

Antipasto Display - *\$8 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
\$32 per person

The C and 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
\$30 per person

The Quarry

Field Green Salad with Toasted Walnuts, Maytag Blue Cheese,
Sun-dried Cranberries and Balsamic Vinaigrette
Pan Seared *or* Blackened Mahi Mahi 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 Capital

(Chef Attendant Included)

Caesar Salad with Romaine, House-Made Croutons, Parmesan Cheese, and Caesar Dressing
BWRC Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers and Carrots
With Balsamic Vinaigrette and Ranch Dressing
Prime Rib Carving Station
Grilled *or* Pan Seared Citrus Barbecue Salmon
Rice Pilaf, Herb Roasted Potatoes
Seasonal Grilled Vegetable Platter
Assorted Rolls and Butter
\$38 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

Field Green Salad

Mixed Greens, Sun-Dried Cranberries, Toasted Walnuts, Gorgonzola, Balsamic Vinaigrette
\$8 per person

Entrees

Pan Seared Herb Atlantic Salmon

with Lemon Beurre Blanc
\$26 per person

Maryland Jumbo Crab Cakes

Two 4oz. Maryland Jumbo Lump Crab Cakes
Market Price

Sautéed Wild Rockfish (Seasonal)

Market Price

8 oz. Filet Mignon

With Demi-Glace and Topped with Maytag Blue Cheese
\$40 per person

10 oz. New York Strip

\$36 per person

Organic Oven Roasted Chicken

\$24 per person

Pan Seared Bay Scallops

Wrapped in Bacon
Market Price

Entrees *cont.*

Blackened Mahi Mahi
Market Price

Stuffed Chicken Roulade
With Spinach, Red Peppers, and Goat Cheese
\$26 per person

Grilled Vegetable and Polenta Tower (no sides)
Polenta Cake Topped with Grilled Zucchini, Eggplant,
Portabella Mushrooms, Vidalia Onions and Tomatoes
In a Red Pepper Sauce
\$22 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

Wilted Garlic Spinach with Crimini Mushrooms

Sweet Corn Risotto

Mashed Root Vegetable Mix

Sautéed Lemon Asparagus

Twice Baked Potato

Baked Sweet Potato

Sweet Potato Fries

**Sides can vary depending on the season*

Desserts

Served Desserts

Each \$7 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 and M's, Reese's Pieces, Fresh Fruit and Whipped Cream**

\$10 per person

Assortment of Mini Pastries

\$8 per person

Freshly Baked Cookies, Brownies and Blondies

\$6 per person

Sliced Fresh Fruit Display

\$8 per person

Beverages

Soda, Water and 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 and Specialty Cocktails

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

Bar Packages

Party Package

Unlimited Soda, Gatorade, Coffee, Tea, and Water
\$7 per person

Party Starter Package

Imported and Domestic Beer, Glass Red and White Wine
**based on consumption*

Premium Party Package

Imported and Domestic Beer, Glass Red and White Wine, House Spirits
**based on consumption*

Platinum Party Package

Imported and Domestic Beer, Glass Red and White Wine, Top Shelf Cocktails
**based on consumption*

Bretton Woods Leadership Academy (BWLA)

Bretton Woods Leadership Academy is located on site in the woods of BWRC. BWLA focuses on leadership, corporate communication, and personal growth. Our offerings range from ½ day to monthly recurring events at your location, BWLA, or a combination of both. We will build, strengthen, and help change our client's corporate culture by empowering group members to work together. We achieve this by providing experiential hands on group and shared experiences to promote a strong and organizational culture in the work place.

Whether it is a specific problem you are looking to fix, a goal you are looking to reach, or a fun outing to strengthen your team, Bretton Woods Leadership Academy has a program for you.

Low Elements*

- No helmet or harness required
- Low to ground, light physical activity
- Sample Objectives: cooperation, communication, strategy, and patience
- Examples: Think Tank, Pipe Line, Rails
- Helmet and harness required
- High off the ground, light to medium physical activity
- Wheelchair accessible
- Sample Objectives: personal growth, shared experience, group support
- Examples: Zip Line, Balance Beam and Giant Swing

High Elements*

**Program sizes have a minimum of 8, and a maximum of 260. Larger programs are available with consultation*

Pricing

Half Day (2~3 hours)

- 8-12 Guests- \$73/person
- 13-24 Guests- \$59/person
- 25-36 Guests- \$47/person
- 37-50 Guests- \$44/person
- 50+ Guests- \$40/person

Full Day (4~5 hours)

- 1-12 Guests- \$80/person
- 13-24 Guests- \$66/person
- 25-36 Guests- \$53/person
- 37-50 Guests- \$51/ Person
- 50+ Guests- \$46/person

For more information on specific activities available, reach out to:

David Ritter
Team Building Director
240-388-1357 (c)
DRitter@bwrc.org

Tastings

Tastings may be scheduled by appointment at least 30 days before your scheduled event. BWRC requires that you provide your menu choices 7 days before your scheduled tasting to ensure proper inventory. Tastings are portioned for at least 4 people.

Tier 1 *\$100*

- 3 hors d'oeuvre
- 3 proteins
- 3 sides
- 1 salad
- 1 dessert

Tier 2 *\$150*

- 5 hors d'oeuvre
- 3 proteins
- 4 sides
- 2 salads
- 2 dessert

Tier 3 *\$200*

- 7 hors d'oeuvre
- 5 Proteins
- 7 Sides
- 2 Salads
- 3 Desserts

Bretton Woods Special Events

Price Sheet

MEMBERS NON-MEMBERS

ROOMS

Potomac (Ballroom)
Accommodates 150 max

\$500

\$1,500

Southard Room
Accommodates 60 max

\$250

\$750

2nd Dining Room
Accommodates 25 max

\$200

\$600

Pavilion – Large

\$200

\$600

Pavilion – Small

\$150

\$450

EQUIPMENT

Screen

\$50

Projector

\$50

Flip Chart Easel

\$10

DVD Player

\$50

42" HD Monitor

\$50

Patio

Only available with purchase of an indoor space

*Room rentals are for a 5 hour period.

Each additional hour is \$500 per hour.

Retreats- \$275.00 per day

SET UP FEES

Ceremony

\$500

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)

Sand Volleyball

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

POOL

Weekday Use Only with General Manager Approval Required



BWRC Special Event Policies

Holds and Proposals

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

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

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.

50% of the estimated proposal is due 6 months prior to your scheduled event. 75% is then due 3 months prior to your scheduled date. You are required to have 90% of your estimated proposal paid by 7 days before your scheduled event. The remaining balance will be refunded or is due 7 business days after the event.

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

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 after this time.

Ceremonies

Bretton Woods will provide options for a back-up plan in the case of bad weather for an outdoor ceremony. Stages and pillars, and any other weighted objects and décor must be preapproved for an event on the wedding lawn.

Ceremony Rehearsals

Ceremony rehearsals can be scheduled for no additional charge, based upon availability. Rehearsals must be scheduled by appointment only, and are not guaranteed.

Pavilion Events

The pavilion must be reserved in advance for events. All events require a \$200 waitstaff fee to ensure proper clean up. Events on a Friday, Saturday, or Sunday or a Holiday 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. Valet parking services are available upon request.



Vendors

Outside vendors must provide their business license and certificate of insurance. They will be held responsible for any damage caused to BWRC property. Otherwise the client will be held responsible for any damages. Setup time for vendors is available up to 2 hours prior to the event. All vendors and their equipment must leave the premises within 1 hour of the event's conclusion.

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. Cancellations made within 24 hours of the scheduled date will be charged a \$25 cancellation fee.

Buffets and 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 or permitted.

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.

Waitstaff and Extra Hours

All events, including at the picnic pavilion areas, are required to have waitstaff present. A \$200 waitstaff fee will be included in your proposal. Any additional hour is \$500 per hour with waitstaff included.

Service Charge

A 20% Service Charge will be applied to all food and beverages. This covers the use of tables, chairs, plates, glassware, cutlery, and house linens.



Tax

Under Maryland law, a sales tax of 6% will be applied to all food, non-alcoholic beverages, service charge, and other miscellaneous items. A 9% state tax will be applied to all alcoholic beverages. A 7% amusement tax will be applied to all activities and admission fees. Any tax exempt groups must provide a valid Maryland State Tax Exempt Certificate.

Gratuities

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

Equipment and Linen

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

Flowers and 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. All send-off materials must be consistent with our core value of environmental responsibility, and must be eco-friendly. values Bretton Woods is not responsible for any lost or stolen decorations left behind.

Cancellations

Events may be cancelled up to 60 days before the event is to occur. Deposits will not be returned to the client, but may be applied to another date within 1 year.

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, Inc. and agree to the terms.

AGREED _____
Client # 1

DATE _____

AGREED _____
Client # 2

DATE _____

AGREED _____
Bretton Woods Recreation Center, Inc

DATE _____



BWRC Local Preferred Vendors List

Photography

Happy Little Life Photography

Alicia and Frank

973-670-2194

info@happy littl elifephotography.com

www.happy littl elifephotography.com/home

Thera VanDerveer Photography

Thera VanDerveer

540-683-1739

therasphotos@gmail.com

www.tvphotography.net

L.A. Birdie Photography

Lindsay Anne Belliveau

301-915-4813

www.labirdiephotography.com

Winnie Dora Photography

Winnie Nham

301-356-2434

winnie@winniedora.com

www.winniedora.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

Bakeries (cont.)

Creative Cakes

Erika Foard- Sales Associate

301-587-1599

Info@creativecakes.com

www.creativecakes.com

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

DJ's/ Music

Washington Talent Agency

Marc Wilner- Senior Sales Consultant

301-762-1800 ext. 134

240-676-9251 (c)

Marc@washingtontalent.com

MSE Productions

Miles Stiebel

703-787-0077

www.mseproductions.com

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

Bialek's Music

Ray Bialek

301- 340-6206

info@bialeksmusic.com

www.bialeksmusic.com

ID Pro DJ, LLC

Bobby Dawson- Co-Owner

855-437-7635

info@idprodj.com

www.idprodj.com

Continued...



Entertainment/ Rentals

FUN Services Party Rentals

Jonathan Slater- Marketing Director

703-594-3681

jonathan@funservicesva.com

www.funservicesva.com

Monumental Moments Photo Booth

Greg and Tina Mace

443-801-3803

monumentalmomentsphotobooth@gmail.com

www.monumentalmomentsphotobooth.com

**Free memory book (\$75 value) for being referred through Bretton Woods!*

Sugarplum Tent Company

Casey Wylie

301-869-2054

casey@sugarplumtents.com

www.sugarplumtents.com

Zambelli Fireworks

Kim Ceyrolles- Project Manager

724-658-6611 (o)

724-591-3503 (c)

kceyrolles@zambellifireworks.com

www.zambellifireworks.com

Florist

Goodness Gracious Florals

Lisa Ann Ruf

301-775-9637

lisa@goodness-gracious.com

www.goodness-gracious.com

Carmen Olsner

301 320-1761 (c)

Carmeche21@gmail.com

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

Florist (cont.)

Flowers by Phyllis

Phyllis Peter-Mallard

703-237-9353

ppetermallard@yahoo.com

**Discount offered for being referred through Bretton Woods*

Eight Tree Street Floral

Maribel Kalata-Owner and Lead Designer

571-419-3795

eighttreestreet@verizon.net

www.eighttreestreet.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

Hair and Makeup

Best Face Forward- Skin, Makeup, and Hair

Kara Reade Gomez- Co-Founder and Lead Artist

1-866-851-5247

bestfaceforward@hotmail.com

www.weddingwire.com/bestfaceartists

Continued...



Hotels

Holiday Inn of Gaithersburg

Shawnalee Senior- Sales Manager
2 Montgomery Village Avenue
Gaithersburg, Maryland 20879
240-238-1107

shawnalee.senior@bfsaul.com

www.higaithersburg.com

**Complimentary shuttle services offered,
and discount for being referred through
Bretton Woods!*

Residence Inn of Gaithersburg

9721 Washingtonian Boulevard
Gaithersburg, Maryland 20878
301-590-3003 Ext. 605
301-983-6222

gaithersburgdos@ih-corp.com

www.marriott.com/waswn

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

Hilton Garden Inn/Homewood Suites

Nam Trinh-Horstmann- Sales Manager
14975 Shady Grove Road
Rockville, Maryland 20850
240-507-1800 (hotel)
240-399-7966 (direct)

Nam.Trinh-Horstmann@Hilton.com

www.rockvillegaithersburg.hgi.com

**Discount offered on block rooms for being
referred through Bretton Woods!*

Coordinators

Christine Ash

Save the Date
Event Associate and Promotional Product
Specialist
301-983-6222

christine.savethedate@gmail.com

www.SaveTheDateMD.com

CGF Events

Brooke Selinger Levy and Michelle
Solomon- Co-Owners

Brooke- 301-204-7556

brooke@cgfevents.com

Michelle- 650-218-0011

Michelle@cgfevents.com

www.cgfevents.com

The Perfect Day

Debora Dal Bello

703-980-0553

theperfectdayeventplanning@gmail.com

www.weddingwire.com/biz/the-perfect-day-wedding-and-events-planning-co-laurel/8086153e2a74c64d.html