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# Corporate & Private Events

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*Effective January 1, 2018*

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**Bryan Bupp**

*Food and Beverage Director*

(240) 848-9129

bbupp@bwrc.org

# 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**

*\$6 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*

Figs 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

## **High Elements\***

- 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

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

## **Pricing**

### **Half Day (2~3 hours)**

- Corporate Training Program I  
Up to 20 guests @ \$70 per person
- Corporate Training Program II  
Up to 50 guests @ \$55 per person
- Corporate Training Program III  
More than 50 guests @ \$45 per person

### **Full Day (4~5 hours)**

- Corporate Training Program I  
Up to 20 guests @ \$75 per person
- Corporate Training Program II  
Up to 50 guests @ \$60 per person
- Corporate Training Program III  
More than 50 guests @ \$50 per 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

2<sup>nd</sup> 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**

All food and beverage must be provided by Bretton Woods. 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.

#### **Gratuity**

Gratuity 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](mailto:info@happy littl elifephotography.com)

[www.happylittlelifephotography.com/home](http://www.happylittlelifephotography.com/home)

#### **Thera VanDerveer Photography**

Thera VanDerveer

540-683-1739

[therasphotos@gmail.com](mailto:therasphotos@gmail.com)

[www.tvphotography.net](http://www.tvphotography.net)

#### **L.A. Birdie Photography**

Lindsay Anne Belliveau

301-915-4813

[www.labirdiephotography.com](http://www.labirdiephotography.com)

#### **Winnie Dora Photography**

Winnie Nham

301-356-2434

[winnie@winniedora.com](mailto:winnie@winniedora.com)

[www.winniedora.com](http://www.winniedora.com)

### Bakeries

#### **Classic Bakery**

Areen (owner)

301-948-0449

[areen@classicbakery.com](mailto:areen@classicbakery.com)

[www.classicbakery.com](http://www.classicbakery.com)

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

#### **Sugar Bakers**

410-788-9478

[shop@sugarbakerscakes.com](mailto:shop@sugarbakerscakes.com)

[www.sugarbakerscakes.com](http://www.sugarbakerscakes.com)

### Bakeries (cont.)

#### **Creative Cakes**

Erika Foard- Sales Associate

301-587-1599

[Info@creativecakes.com](mailto:Info@creativecakes.com)

[www.creativecakes.com](http://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](mailto:Marc@washingtontalent.com)

#### **MSE Productions**

Miles Stiebel

703-787-0077

[www.mseproductions.com](http://www.mseproductions.com)

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

#### **Bialek's Music**

Ray Bialek

301- 340-6206

[info@bialeksmusic.com](mailto:info@bialeksmusic.com)

[www.bialeksmusic.com](http://www.bialeksmusic.com)

#### **ID Pro DJ, LLC**

Bobby Dawson- Co-Owner

855-437-7635

[info@idprodj.com](mailto:info@idprodj.com)

[www.idprodj.com](http://www.idprodj.com)

*Continued...*



## Entertainment/ Rentals

### **FUN Services Party Rentals**

Jonathan Slater- Marketing Director

703-594-3681

[jonathan@funservicesva.com](mailto:jonathan@funservicesva.com)

[www.funservicesva.com](http://www.funservicesva.com)

### **Monumental Moments Photo Booth**

Greg and Tina Mace

443-801-3803

[monumentalmomentsphotobooth@gmail.com](mailto:monumentalmomentsphotobooth@gmail.com)

[www.monumentalmomentsphotobooth.com](http://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](mailto:casey@sugarplumtents.com)

[www.sugarplumtents.com](http://www.sugarplumtents.com)

### **Zambelli Fireworks**

Kim Ceyrolles- Project Manager

724-658-6611 (o)

724-591-3503 (c)

[kceyrolles@zambellifireworks.com](mailto:kceyrolles@zambellifireworks.com)

[www.zambellifireworks.com](http://www.zambellifireworks.com)

## Florist

### **Goodness Gracious Florals**

Lisa Ann Ruf

301-775-9637

[lisa@goodness-gracious.com](mailto:lisa@goodness-gracious.com)

[www.goodness-gracious.com](http://www.goodness-gracious.com)

### **Carmen Olsner**

301 320-1761 (c)

[Carmeche21@gmail.com](mailto:Carmeche21@gmail.com)

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

## Florist (cont.)

### **Flowers by Phyllis**

Phyllis Peter-Mallard

703-237-9353

[petermallard@yahoo.com](mailto:petermallard@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](mailto:eighttreestreet@verizon.net)

[www.eighttreestreet.com](http://www.eighttreestreet.com)

## Limousine

### **Coughlin Transportation**

Bob Coughlin

301-977-8500 (w)

301-370-6188(c)

[coughlinbus@aol.com](mailto:coughlinbus@aol.com)

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

### **Reston Limousine**

Christina Diederich

703-478-0500 ext 510

[cdiederich@restonlimo.com](mailto:cdiederich@restonlimo.com)

[www.restonlimo.com](http://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](mailto:bestfaceforward@hotmail.com)

[www.weddingwire.com/bestfaceartists](http://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](mailto:shawnalee.senior@bfsaul.com)

[www.higaithersburg.com](http://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](mailto:gaithersburgdos@ih-corp.com)

[www.marriott.com/waswn](http://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](mailto:Nam.Trinh-Horstmann@Hilton.com)

[www.rockvillegaithersburg.hgi.com](http://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](mailto:christine.savethedate@gmail.com)

[www.SaveTheDateMD.com](http://www.SaveTheDateMD.com)

#### **CGF Events**

Brooke Selinger Levy and Michelle  
Solomon- Co-Owners

Brooke- 301-204-7556

[brooke@cgfevents.com](mailto:brooke@cgfevents.com)

Michelle- 650-218-0011

[Michelle@cgfevents.com](mailto:Michelle@cgfevents.com)

[www.cgfevents.com](http://www.cgfevents.com)