
Bretton Woods



Wedding Menu

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BWRC.org

15700 River Road, Germantown, MD 20874



Congratulations on your engagement!

For unforgettable weddings, Bretton Woods is the place! We would be honored to host your special day! We will provide you with peace of mind and assurance that your wedding will exceed all of your dreams and expectations. Bretton Woods is surrounded by 285 acres of beautifully manicured lawns, mature trees and breathtaking views of the rolling Maryland countryside. Bretton Woods is a hidden gem along the Potomac River with many different indoor and outdoor options for your perfect wedding ceremony or reception.

Our glass walled, high ceiling Potomac Ballroom gives you the best views in the area! The Potomac Ballroom can accommodate a wedding reception for 150 guests. A huge brick fireplace with a beautiful wooden mantel, a large wooden dance floor, a private deck and access to our relaxing patio with a stone fireplace as well, are all just the beginning of the reasons why you should host your wedding day with us!

Whether you are envisioning an extravagant, large event or a more intimate gathering to celebrate with family and friends, we pride ourselves on delivering flawlessly executed, unique events that will create long lasting memories for you and your guests. Just like couples, no two weddings are the same and our talented staff will work with you every step of the way to ensure that every detail is taken care of, so that you can focus on what is really important: celebrating your special day with your family and friends in a truly magnificent, unique and unforgettable setting!

We, like you, want to make your event the most joyous and memorable experience of your life. Should you have any questions or if you would like to set up a tour of our club, please do not hesitate to let us know! We look forward to the opportunity to be a part of your big day!

For more information, please contact Phill Grossman, Catering Director, at 240.848.9130 or by email at PGrossman@bwrc.org.



Cocktail Hour

Passed Hors D'oeuvres

The minimum order is 25 pieces per item. Prices listed are per item. Chef suggests 3-6 pieces per person total.

Tomato and Basil Bruschetta – \$3
Spanakopita - \$3
Pigs in a Blanket - \$3

Raspberry Brie Filo - \$4
Thai Beef or Chicken Satay - \$4
Coconut Shrimp - \$4
Vegetable Samosas - \$4
Veggie Spring Rolls - \$4
Thai Chicken Spring Rolls - \$4
Prosciutto Wrapped Melon - \$4
Vegetable Quesadilla Cornucopia - \$4
Asian Steamed Dumplings - \$4
Beef Empanadas - \$4
Caprese Skewer - \$4

Chilled Shrimp Cocktail - \$5
Miniature Maryland Crab Cakes - \$5
French Cut Lamp Lollipops - \$5
Bacon Wrapped BBQ Glazed Scallops - \$5
Seared Tuna Tostado - \$5

Stationary Hors D'oeuvres

Displays are priced per person with a minimum of 25.

Warm Spinach and Artichoke Dip - \$6
Farmers Market Crudité Display - \$6
Hummus with Pita and Vegetables - \$7

Fresh Fruit Display - \$8



Please note that food & beverage prices do not include applicable MD State Sales Tax of 6% on food items and 9% on beverages and a 20% service fee for use of house items including tables, chairs, linens, plates, glassware, and flatware.

The B W Wedding Packages

Timeless Package \$50pp

Please select: 1 Salad, 2 Entrees, 2 Sides

Pan Seared Southwest Chipotle Chicken | Chimichurri Sauce
Grilled Halibut | Orange Sauce
***Chicken Tikka Masala** | Jasmine Rice*
Beef Tenderloin | 6 oz. Red Wine Sauce
Braised Beef Short Ribs | Red Wine Sauce
Surf & Turf | 8oz Filet Mignon & 4oz Maryland Style Crab Cake



**Chef's Recommendation*



Elegant Package \$45pp

Please select: 1 Salad, 2 Entrees, 2 Sides

Chicken Roulade
Seared Mahi Mahi | Beurre Blanc
Crispy Red Snapper | Honey Soy Glaze
Strip Loin | Blue Cheese Demi-Glace
Duroc Pork Chop | Virginia Apple Butter, Succotash, Cumin Carrots
Mushroom Risotto | Wild Mushroom & Truffle

Classic Package \$40pp

Please select: 1 Salad, 2 Entrees, 2 Sides

Roasted Organic Chicken Breast | Mushroom Sauce
Sustainable Salmon Filet | Ginger-Lime Vinaigrette
Slow Roasted Pork Tenderloin | Mustard Sauce
Vegetable Cheese Tortellini
Mushroom Ravioli | Sweet Onion Broth, Roasted Cherry Tomatoes, Fried Sage



Salad Options

Caesar Salad | Romaine Lettuce, House Made Croutons, Asiago Cheese, Caesar Dressing
Mixed Green Salad | Mixed Greens, Cherry Tomatoes, Onions, Carrots, Balsamic Vinaigrette
Field Greens | Candies Pecans, Fresh Strawberries, Sun Dried Cranberries, Balsamic Vinaigrette
Local Spinach | Egg, Sugared Shallots, Bacon Lardons, Champagne Vinaigrette

Side Options

Rice Pilaf | Seasonal Vegetables | Herb Roasted Potatoes | Garlic Mashed Yukon Gold Potatoes
Wild Mushroom Risotto | Jasmine Rice | Potato Gratin

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Additional BW Menu Options

Chef's Plentiful Plates \$40pp

Served with your choice of salad, rolls & butter

Seared Sea Scallop Plate | Cauliflower & Parsnip Silk, Braised Fennel, Baby Carrot, Roasted Cauliflower
Herb Crusted New Zealand Rack of Lamb Plate | Tomato Mint Chutney, Potato Gratin, Grilled Asparagus
Roasted Vegetables & Polenta Tower

Carving Stations \$40pp

Minimum 25 guests, \$100 Chef attendant fee per station

Prime Rib | Beef Tenderloin | Roasted Turkey | Flank Steak

Buffet Options

Pick 2 Entrees \$55pp | Pick 3 Entrees \$60pp

Roasted Organic Chicken Breast | Salmon Filet | Slow Roasted Pork Tenderloin
Mushroom Ravioli | Strip Loin

Includes Mixed Green Salad with Balsamic Vinaigrette, Seasonal Vegetables,
Rice Pilaf or Mashed Potatoes & rolls

Childrens Menu (under 12)

Served with fruit cup & unlimited soda

Pasta Marinara (\$8) | Chicken Tenders & French Fries (\$7) | Pizza (\$10)

Dessert

Served desserts - \$8pp

Apple Tart a la mode | Sorbet Trio | Crème Brulee | New York Style Cheese Cake
Chocolate Revenge Cake (Gluten-Free)

Dessert Stations – price per person

Ice Cream Sundae Bar - \$10 | Assortment of Mini Pastries - \$8 | Baked Cookies & Brownies - \$6
Sliced Fresh Fruit - \$8 | Assorted Cheese Platter - \$9

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Beverage Service

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

Open Bar

Bar Packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under the age of 21 will be charged \$9.00 per person for unlimited non-alcoholic beverages.

Timeless Package

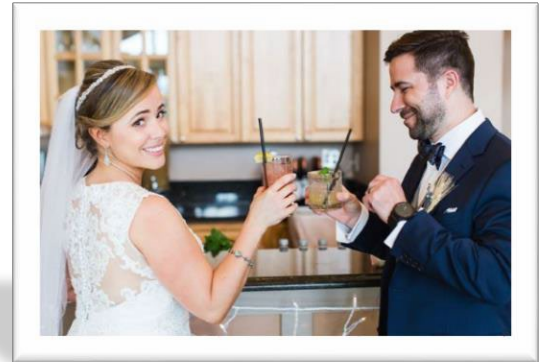
Includes Premium Spirits, Imported & Domestic Beer, Red & White Wine
2 hours | 33.00 3 hours | 40.00 4 hours | 45.00 5 hours | 50.00

Elegant Package

Includes House Spirits, Imported & Domestic Beer, Red & White Wine
2 hours | 30.00 3 hours | 37.00 4 hours | 42.00 5 hours | 47.00

Classic Package

Includes Imported & Domestic Beer and Red & White Wine
2 hours | 25.00 3 hours | 32.00 4 hours | 37.00 5 hours | 42.00



Open Consumption Bar

Charged Per Beverage Consumed

All beverages consumed will be tallied at the end of the event and charged to the final bill. Host selects types of beverages and brand level to be offered. Each drink will be charged at individual drink price.

Cash Bar

Guests are responsible for purchasing drinks Host is responsible for the bartender fee of \$200 per bartender

Consumption / Individual Drink Pricing:

Soda, Water and Iced Tea | \$2 each
Imported and Domestic Beer | \$5 each
Red and White Wine | \$7 per glass
House Spirits \$8 each
Premium Spirits & Cocktails-----\$10 per drink



Full list of bar options are available upon request

Please note that food & beverage prices do not include applicable MD State Sales Tax of 6% on food items and 9% on beverages and a 20% service fee for use of house items including tables, chairs, linens, plates, glassware, and flatware.



Facility Rental Fees

Our facility fees include the use of the facility, Standard banquet tables, Chivari Chairs, White linens, service ware, wood dance floor, decorative and working fireplaces and beautiful views through our floor to ceiling windows.

Room Rental Fee	April - October	November - March		
Saturday & holiday Sunday	\$8,000	\$5,000	Ceremony Fee	\$500
Friday & other Sundays	\$5,000	\$3,500	Ceremony Fee includes an additional half hour of rental time for guest seating and a half hour of rental time for the ceremony. Ceremony Fee also includes ceremony coordination, microphones and premium chivari chair setup & take down	
Room Rental is for 5 hours total. Additional hours are \$500 per hour.				
Taxes	6% MD state tax will be applied to all food, non-alcoholic beverages, service charge and other miscellaneous items. 9% MD state tax is applied to all alcoholic beverages. 7% amusement tax will be applied to all activities and admission fees.			
Service Charge	A 20% Service Charge will be applied to all food and beverages. This is not a gratuity. Gratuities for the staff are at the clients discretion and is not included in the event proposal.			



Policies and Procedures

Deposit and Payment:

While you decide on your venue, Bretton Woods will place a 10 day complimentary hold on the date of your choice, pending availability.

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 deposit is due within 48 hours.

A non-refundable deposit in the amount of \$500 is due at the time of booking and is applied towards the balance.

A 50% payment of the estimated proposal is due 6 months prior to your scheduled event.

A 75% payment of the remaining balance is due 3 months (90 days) prior to your scheduled event. Your final menu selections are also due at this time.

A 90% payment of the remaining balance is due one week out.

Due to any unforeseen circumstances on the day of your event, the remaining balance will be invoiced 7 business days after the event. All balances remaining unpaid more than thirty (30) days after the invoice due date will be subject to a finance charge of 1.5% per month.

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

Menu Selection:

For your convenience, we have complete menus that will satisfy your reception dining needs. In addition, the Event Coordinator and our Executive Chef are available to assist in designing an amazing custom dining experience. Your final menu selections must be received by the events coordinator no later than ninety (90) days of your event. Children's options and vendor meal options are available upon request.

No food or beverage of any kind, the only exception being wedding cake, will be permitted to be brought onto or taken off of Bretton Woods property by the client and/or any other guests, without the prior written approval of Club Management. It is unlawful to bring in personal alcoholic beverages onto BW property.

Guaranteed Guest Count:

For ordering & staffing purposes, the final or guaranteed number of guests is required 14 business days prior to the event (Bretton Woods is closed on Mondays). Your charge will be based on this minimum guarantee or actual number of guests, whichever is greater. Should your final count drop below the minimum guarantee, we will be happy to advise you on additional choices in food and beverage which will bring you up to the agreed minimum for your event.

Inclement Weather & Set Up:

Bretton Woods will provide options for a back-up plan in the case of bad weather for an outdoor ceremony. Stages, Arches, pillars and any other weighted objects and décor must be preapproved for an event on the wedding lawn. Vendors are permitted to set up approximately 2 hours before event start time.

Property:

The customer is responsible for and shall reimburse Bretton Woods for any damage, loss or liability incurred to the club by any of the customer's guests or organizations contracted by the customer to provide any services or goods before, during and after the event.(see clause in contract)

Bretton Woods shall not be held responsible for any items that are unattended, left behind or lost.

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.



Local and Preferred Vendors

Photography

Happy Little Life Photography

Alicia and Frank
973-670-2194
info@happylittlelifephotography.com
www.happylittlelifephotography.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

Videography

SamShots Photo & Video

Sam Koushan
301-828-0200
www.samshots.com
**Also offers photography and Videography packages!*

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!*

Cakes by Edgar

Edgar Garcia
240-355-4486
Edgarcia@yahoo.com
[Instagram.com/CakesbyEdgar](https://www.instagram.com/CakesbyEdgar)

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...



Lighting

WoW Event Lighting

Matt Shew
844-969-5444
WOW@WOWEVENTLIGHTING.COM
www.woweventlighting.com

Summit Event Lighting & Productions

Bryan Bronlowe - CEO
240-770-7018
bryan@summiteventpros.com
www.summiteventpros.com

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!*

Blossom & Basket Boutique

Rene Bonde Shiffler
301-829-8300
info@blossomandbasket.com
blossomandbasket.com

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

Structures Salon and Spa

Kristin Smith

301-696-1916

structuressalon.com

Hotels

Holiday Inn of Gaithersburg (9,1 miles)

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 (9.9 miles)

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(9.4 miles)

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!*

Hotels (cont.)

Marriot Properties at the Rio (9.8 miles)

Courtyard, Springhill Suites & the Washingtonian

Heidi Le Francois - Sales Executive

301-803-9482

heidi.lefrancois@marriott.com

**Discount offered for Bretton Woods Weddings!*

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

thepperfectdayeventplanning@gmail.com

[www.weddingwire.com/biz/the-perfect-day-wedding-and-events-planning-cp-](http://www.weddingwire.com/biz/the-perfect-day-wedding-and-events-planning-cp-laurel/8086153e2a74c64d.html)

[laurel/8086153e2a74c64d.html](http://www.weddingwire.com/biz/the-perfect-day-wedding-and-events-planning-cp-laurel/8086153e2a74c64d.html)

