



**Fredericksburg Hospitality House  
Hotel & Conference Center**

*1859 Historic Hotels, LTD*

2801 Plank Rd., Fredericksburg VA 22401

(540) 786-8321 / Fax (540) 786-0397

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

# Catering Menus

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# Fredericksburg Hospitality House Hotel & Conference Center

Fredericksburg, VA

**Website:** [www.virginialandmarkhotels.com](http://www.virginialandmarkhotels.com)

**Phone:** 1-800-682-1049

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A unique hotel located in historic Fredericksburg, the Fredericksburg Hospitality House is approximately 50 miles south of Washington DC and 50 miles north of Richmond, Virginia. The hotel features beautiful guest rooms, spacious meeting spaces, delicious food and recreational facilities.

## Location & Transportation

3 miles from historic Fredericksburg  
50 miles from Reagan Washington National Airport  
50 miles from Byrd International Airport  
Kings Dominion, Potomac Mills Mall, Civil War battlefields - all nearby  
Ask us about ground transportation from the airports, shopping and limousine service

## Accommodations

192 guest rooms; 9 suites; 5 accessible rooms  
Check-in time: 3pm      Check-out time: 12 noon  
Executive level  
Laundry facilities on-site  
Complimentary wireless Internet available in all rooms

## Meeting Facilities

11 meeting rooms  
18,000 square feet of meeting space accommodates up to 700 people theatre style  
Over 6,500 square feet of exhibit space  
Complimentary Wireless Internet available in all meeting rooms

## Meeting Services

24-hour Business Center  
Separate registration areas  
Full-service sales staff available

## Dining and Entertainment

Shannon's Bar & Grille  
Ledo Pizza and Pasta  
Room service available

## Recreation and Fitness

Exercise room open 24 hours daily  
Jr. Olympic-size outdoor swimming pool

## General information

Languages spoken: English    Currency: U.S. dollars; all major credit cards accepted  
Taxes on food: state 5.3%    city 6%    guest room tax: 11.3%    gratuities: 20%

++ Add 11.3% Tax (or prevailing tax) + 20% Service Charge

# Breakfast

## Classic Plated Breakfast

All selections include:  
Chilled orange juice  
Basket of breads, creamery butter and assorted jellies  
Freshly-brewed coffee, decaf and hot tea

### The Virginian

Farm-fresh scrambled eggs  
Breakfast potatoes  
Choice of crisp bacon, sausage links or Virginia ham  
Garnished with fresh fruit  
**\$15.95++**

### French Toast Trio

Batter-dipped cinnamon French toast  
Maple syrup  
Farm-fresh scrambled eggs  
Choice of Virginia ham, crisp bacon or sausage links  
Garnished with fresh fruit  
**\$15.95++**

### Virginia Landmark Waffles

Delicious Belgian waffles served with creamery butter and maple syrup  
Choice of crisp bacon or sausage links  
Farm-fresh scrambled eggs  
Garnished with fresh fruit  
**\$15.95++**

# Breakfast

## Breakfast Buffet

Available for an hour

### Sunrise over the Rappahannock

*30 guest minimum or add \$3.50 per person service charge*

Assorted chilled juices  
Basket of breads, creamery butter and assorted jellies  
Sliced fresh fruit  
Freshly-brewed coffee, decaf coffee and hot tea  
Assorted dry cereals and ice-cold milk  
Country-fresh scrambled eggs  
Texas-style French toast with maple syrup  
Crisp bacon  
Sausage links  
Home-style breakfast potatoes  
**\$19.95++**

*Add \$3++ per person for waffle station*

*Add \$5++ per person for omelet station*

### Executive Continental Breakfast

Assorted fruit juices  
Assorted breakfast pastries, muffins and croissants  
Creamery butter  
Assorted flavored jellies  
Freshly-brewed coffee, decaf coffee, specialty teas  
**\$9.95++**

*Add sliced fresh fruit for \$3++ per person*

### Mid-Morning Refresh

Freshly-brewed coffee, decaf coffee,  
Specialty teas, assorted soft drinks and water  
**\$4.50++ per person**

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Revised 9/2018

# Plated Luncheons

\*\*\* A service charge of \$35 will apply for groups under 10 people\*\*\*

## Cold Entrees

*The following include coffee, hot tea, decaf coffee, iced tea and chef's choice dessert*

### The Croissant Club \$15.95++

Turkey, bacon, lettuce, tomato and mayo served on a flaky croissant  
Served with potato salad and a pickle spear

### Chicken Caesar Salad \$15.95++

Romaine lettuce topped with marinated sliced boneless breast of chicken,  
Served with Parmesan cheese, Caesar dressing and  
Warm crusty bread and butter

### Wrap-n-Roll \$15.95++

Tortilla wrap stuffed with grilled chicken breast, romaine lettuce, tomato and cheese  
Sliced and served with salsa

### Chicken Salad Sandwich \$15.95++

Seasoned chicken salad served on Kaiser Roll with lettuce, tomato and onion  
Served with Chef's choice of side salad and pickle spear

## Hot Entrees

*The following entrees include fresh garden salad with our traditional house dressing*

*Baskets of bakery-fresh rolls and creamery butter*

*Chef's choice of appropriate starch and vegetable*

*Chef's choice of freshly-prepared dessert*

*Freshly-brewed coffee, decaf coffee and iced tea*

### Chicken Champagne \$19.95++

Boneless breast of chicken with a white champagne cream sauce

### Chicken Parmesan \$19.95++

Boneless breast of chicken topped with smoked Provolone and tomato basil sauce

### Tender Beef Tips \$19.95++

Served over rice or pasta

### Pasta Primavera \$17.95++

Al dente Rigatoni tossed with broccoli, cauliflower, sweet peppers and mushrooms  
With a light creamy Alfredo sauce

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# Luncheon Buffets

Available for an hour and a half

## The New York Deli

*25 guest minimum*

*Served for lunch only*

Garden green salad with assorted dressings  
Potato salad with classic coleslaw

Baskets of bakery-fresh rolls and breads with creamery butter

Choice sliced luncheon meats and cheeses to include:

Honey-baked ham, smoked turkey, Italian salami, tender roast beef,  
Swiss, American and Provolone cheeses

Deluxe relish tray to include:

Sliced fresh garden tomato, lettuce, red onion, cherry peppers and kosher pickle slices

### **Chef's Choice of Desserts**

Iced tea and freshly-brewed coffee

**\$19.95++**

## Bistro Select Sandwich Board

*Served for Lunch only*

A classic display of sandwich favorites such as:  
Italian cold cuts, turkey bacon ranch and chicken salad

Served with condiments and toppings:

Mayo, mustard, lettuce, onion, tomatoes

Garden green salad with assorted dressings

Potato salad and classic coleslaw

### **Chef's Choice of Desserts**

Iced tea and freshly-brewed coffee

**\$19.95++**

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# Buffets for Lunch & Dinner

Available for an hour and a half

## Chairman of the Board Buffet

*30 guest minimum or add \$3.50 per person service charge*

Garden green salad and assorted dressings  
Baskets of bakery-fresh breads and rolls with creamery butter

### Chicken Scampi

Boneless breast of chicken sautéed in garlic, butter, white wine sauce

### Salmon Florentine

Seasoned salmon filet on a bed of sautéed spinach with a creamy Alfredo sauce

### Dry-Rubbed London Broil

Tender London broil spice-rubbed and grilled, served in an Au Jus sauce

### Vegetarian Pasta Primavera

Chef's choice of vegetables and starch

### VIP Dessert Display

Featuring an assortment of 3 seasonal pies and desserts  
Iced tea and freshly-brewed coffee

## Virginia Hospitality Buffet

*30 guest minimum or add \$3.50 per person service charge*

Fresh garden greens with assorted toppings and dressings  
Baskets of breads, rolls and biscuits

### **Creamy Coleslaw**

### **Country-Fried Chicken**

### **Sugar-Cured Ham Steak with Citrus Pineapple Glaze**

### **Slow-Roasted Roast Beef**

### **Herb-Roasted Chicken**

Mashed Potatoes

Country Green Beans

### Desserts

Featuring an assortment of 3 seasonal pies and desserts  
Iced tea and freshly-brewed coffee

**Lunch (2) entrees \$28.95++**

**Dinner (3) entrees \$30.95++**

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# Buffets for Lunch & Dinner

*Available for an hour and a half*

## Hill Country Cookout Buffet

*30 guest minimum or add \$3.50 per person service charge*

Fresh garden greens with assorted toppings and dressings  
Baskets of breads and rolls

### **Country Coleslaw**

### **Pulled BBQ**

With a Home-Style Southern Recipe Sauce

### **BBQ Chicken**

### **Smoked Beef Brisket**

Southern-Style Green Beans  
Garlic Red Bliss Mashed Potatoes

### **Desserts**

Featuring an assortment of 3 seasonal pies and desserts

Iced tea and freshly-brewed coffee

**Lunch (2) entrees \$28.95++**

**Dinner (3) entrees \$30.95++**

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# Plated Dinner Entrees

*All entrees include fresh garden salad with house dressing, oven-fresh rolls and creamery butter, chef's choice of starch and vegetable, dessert & Freshly-brewed coffee, decaf coffee, hot tea and iced tea*

## **White Chicken Parmesan \$28.95++**

Boneless breast of chicken topped with Provolone cheese and finished with a creamy Alfredo sauce

## **Chef's Blue Ribbon Artichoke Chicken \$28.95++**

Boneless breast of chicken topped with lemon-butter artichoke sauce

## **Angela's Chicken Cordon Bleu \$29.95++**

Boneless breast of chicken stuffed with Prosciutto ham, Provolone and Mozzarella cheeses, Lightly breaded and baked to perfection

## **Grilled Salmon \$29.95++**

Spice-rubbed and served with roasted shallot and grape tomato relish

## **Crab -Stuffed Tilapia \$30.95++**

A mild white fish baked and stuffed with crabmeat served with lemon caper cream sauce

## **Inner Harbor Crab Cakes \$30.95++**

A traditional Maryland Favorite: two lump crab cakes broiled to a golden brown

## **Mixed Grill Trio \$37.95++**

2 jumbo shrimp, 3oz petite filet mignon and 3oz boneless chicken breast

## **Duet \$37.95++**

Crab-stuffed jumbo gulf shrimp served with chef's special sauce and Tender petite filet with a rosemary bordelaise sauce

## **London Broil \$30.95++**

Marinated flank steak served with a mushroom Madeira sauce

## **Roast Prime Rib of Beef \$34.95++**

Served with its own Au Jus

## **Beef Tournedos with Bourbon Crème Sauce \$29.95++**

Petite tender beef tournedos grilled to perfection, finished with a bourbon crème sauce

## **Roast Pork Loin \$28.95++**

Sliced and served with an apple confit

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# Dinner Buffets

All dinner buffets are available for an hour and a half and include basket of bakery-fresh rolls and creamery butter,  
Freshly-brewed coffee, decaf coffee, specialty teas and iced tea

## George Washington's Feast Buffet

35 guest minimum or add \$3.50 service charge per person

### Mixed field greens

Iceberg, romaine, radicchio and leaf lettuce  
Topped with cherry tomato, cucumber and julienne carrots  
Served with assorted dressings

### Chef's choice of starch and vegetable

*(Your choice of three entrees)*

\*\*\*\*\*

#### Poultry

Chicken Champagne  
Chicken Florentine  
Chicken Parmesan

#### Seafood

Baked Tilapia  
Salmon with Tomato Shallot Relish  
Crab-Stuffed Tilapia  
Seafood Newburg

#### Pasta

Pasta Primavera  
Vegetarian Lasagna  
Fettuccini Alfredo

#### Beef/Pork

Tender Beef Tips in Rich Gravy Sauce  
Sliced Beef Sirloin  
Slow Roasted Sliced London Broil Au Jus  
Herb-Crusted Pork Loin

\*\*\*\*\*

#### Dessert Display

Featuring an Assortment of 3 seasonal pies and desserts

**\$30.95 per person++**

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# Specialty Themed Breaks

*Breaks are available buffet style for 30 minutes.*

## **Chocolate “Sin”sations \$14.95++ per person**

Chocolate Lover’s Delight Cake  
Hand Dipped Chocolate Covered Strawberries  
Oven Fresh Chocolate Chip Cookies  
Bake Shop Brownies  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

## **After-School Special \$9.95++ per person**

Oven Fresh Cookies  
Bake Shop Brownies  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

## **Italian Bistro \$9.95++ per person**

Pastry Shop Favorites Including Biscotti, Scones and Mini Pastries  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

## **Movie Madness \$9.95++ per person**

Assorted Candy Bars  
Popcorn and Pretzels  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

## **Nature Walk \$9.95++ per person**

Dried Fruits, Trail Mix and Granola Bars  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

## **High Tea \$14.95++ per person**

Assortment of Petite Scones, Tea Breads, and Cookies  
Assorted Soft Drinks and Bottled Water  
Freshly-Brewed Coffee, Decaf Coffee and Specialty Teas

# Reception Specialties

## Hot Appetizer Trays

*Based on 100 pieces out until depleted with a of maximum an hour and a half*

<i>Franks Wrapped in Puff Pastry</i>	<b>\$160++</b>
<i>Vegetarian Mini-Eggs Rolls</i>	<b>\$160++</b>
<i>Crab Spring Rolls</i>	<b>\$190++</b>
<i>Crispy Shrimp Wraps</i>	<b>\$200++</b>
<i>Swedish Meatballs</i>	<b>\$160++</b>
<i>Chicken Tenders with Honey Mustard</i>	<b>\$170++</b>
<i>Assorted Garden Quiches</i>	<b>\$170++</b>
<i>Quesadillas- Chicken or Vegetarian</i>	<b>\$160++</b>
<i>Spanakopita</i>	<b>\$175++</b>
<i>Mushroom Caps Stuffed with Sausage</i>	<b>\$170++</b>
<i>Scallops Wrapped in Bacon</i>	<b>\$300++</b>
<i>Miniature Crab Cakes</i>	<b>\$300++</b>
<i>Coconut Shrimp</i>	<b>\$225++</b>
<i>Wings- Sweet &amp; Savory, Classic BBQ or Hot &amp; Spicy</i>	<b>\$200++</b>
<i>Mini Chicago Pizzas</i>	<b>\$160++</b>
<i>Crab &amp; Artichoke Dip Served with Sliced French Bread and Crackers</i>	<b>\$350++</b>

## Cold Appetizer Trays

### **Fresh Garden Vegetable Display**

A Mélange of Fresh Garden Vegetables  
Served with Ranch or Bleu Cheese Dips

### **Elaborate Display of Fresh Fruit**

Chilled Fresh Seasonal Fruits and Berries  
Served with Yogurt Dip

### **International Cheese Presentation**

A Beautiful Display of Smoked Provolone, Pepper Jack, Cheddar and Brie Cheeses  
Served with Assorted Crackers, French Bread and Spicy Mustard

**25-person tray**

**\$175++**

**50-person tray**

**\$275++**

**100-person tray**

**\$475++**

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# Enhancements to Full Menus

**Large Gulf Shrimp**  
Served on ice with lemon  
And cocktail sauce  
**100 pieces \$375++**

**Chef Angela's Specialty Soups**  
Corn and Clam Chowder  
**\$4++ per person**

Tomato Basil Soup  
**\$4++ per person**

## Carving Stations

*Carved to order/ \$75 carver fee*

*Carving stations include miniature silver-dollar rolls*

*One order below serves up to 50-75 people with a traditional buffet dinner or in conjunction with other appetizers*

*Client may order multiple stations or multiple orders of the same item*

**Roasted Pork Loin**  
With Apple Chutney  
**\$450++**

**Smoked Ham**  
With Pineapple Sauce  
**\$400++**

**Whole Roast Turkey**  
With Cranberry Sauce  
**\$350++**

**Honey-Baked Ham**  
With Honey Mustard Sauce  
**\$400++**

**Steamship of Beef**  
With Demi Glaze  
**\$650++**

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# A la Carte Menu Selections

Regular Coffee and Decaf Coffee- \$35++ per gallon  
\$9.95++ per pot

Tea- Hot or Iced- \$35++ per gallon

Assorted Danish Pastries- \$26++ per dozen

Assorted Breakfast Breads- \$26++ per dozen

Croissants- \$26++ per dozen

Assorted Bagels with Cream Cheese- \$28++ per dozen

Assorted Blueberry, Bran and other Muffins- \$26++ per dozen

Bottle Juices- \$3++ per bottle  
Orange, Apple, Cranberry, Tomato (V8) and Grapefruit

Milk by the Carton- \$2.50++

Whole Fruit- \$3++ a piece

Granola Bars-Oatmeal and Chocolate Chip- \$3++

Assorted Coke Brand Sodas \$3++

Fruit Yogurt- \$3.50++ per container

Assorted Cereals and Milk- \$5++ per person

Assorted Cookies- \$26++ per dozen

Assorted Brownies- \$26++ per dozen

Assorted Dry Snacks:

Pretzels, Potato Chips, Tortilla Chips, or Corn Chips  
Served in individual bags for \$2++ each

A choice of Onion, Ranch or Jalapeno Dip is Available if needed for \$15++ each

Mixed Nuts- \$30++ per pound

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# Beverages

## Cash Bar Prices & Host Bar on Consumption Prices

### Call Brand Drinks

\$8 per drink

**Vodka:** Absolut Vodka

**Gin:** Tanqueray

**Rum:** Bacardi Superior

**Tequila:** Jose Cuervo Silver

**Bourbon:** Jack Daniel's (Tennessee Whiskey)

**Scotch:** J&B Rare

**Blended Whiskey:** Seagram's 7

**Spiced Rum:** Captain Morgan's

### Popular Requests

Grey Goose (Vodka): **\$12**

Crown Royal (Blended Whiskey): **\$10**

Maker's Mark (Bourbon Whiskey): **\$11**

Jameson (Irish Whiskey): **\$10**

Hennessy VS (Cognac): **\$13**

Patron Silver (Tequila): **\$17**

Bombay Sapphire (Gin): **\$9**

**Domestic Beer \$6 per bottle**

**Imported Beer \$7 per bottle**

**Wine \$7 per glass**

**Wine \$32++ per bottle**

**Champagne \$35++ per bottle**

**Sparkling Cider \$20++ per bottle**

**Fruit Punch**

**Non-alcoholic \$32++ per gallon**

**Champagne Punch \$45++ per gallon**

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**Soft Drinks and Bottle Water \$3**  
**Coke Products**  
**Bottle Juices- \$3++ per bottle**  
**Orange, Apple, Cranberry, Tomato (V8) and Grapefruit**

**Keg Beer**  
Domestic Half Barrel **\$550++**  
Domestic Quarter Barrel **\$300++**  
Imported Half Barrel **\$650++**

**Bartender Fee- \$35 per hour with a two hour minimum**

**Corkage Fees**  
**\$8++ per bottle**

## **Open/Host Bar Packages**

*Open bar packages – Unlimited cocktail service based on a per-person hourly charge*

**Call Brands**  
\$17 ++ per person for the first hour  
\$10 ++ per person for each additional hour

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# AV Rental Prices

Screens _____	\$75
12ft Screen fast fold with drape kit* _____	\$195
(Not available in all locations)	
Microphone _____	\$75
Wireless Microphone: hand-held _____	\$75
Wireless Microphone: Lapel _____	\$75
Audio Mixer- up to 6 inputs _____	\$50
<i>(Call for quote for more than 6 inputs)</i>	
42" Monitor with DVD/VCR _____	\$165
LCD Projector-1000 Lumens _____	\$195
LCD Projector-2400 Lumens _____	\$295
LCD Projector with Laptop and PowerPoint _____	\$390
PA system with Speaker _____	\$75
PA system with 2 Speakers _____	\$125
Easel _____	\$25
Flipchart with Markers _____	\$50
Audio Technician per Hour _____	\$75
Presentation remote for PC/Laptop _____	\$50

\* If Audio is needed for computer-please call Jimmy at AMS (540)809-5250

\* Price is per day and delivery is extra

\* We are an outside AV Company. Any AV needed must be ordered 72 hours in advance.

\* \$75.00 Cancellation fee if cancellation is not made 24 hours in advance.

\* Additional charge for set up may apply.

\*\* Add 5.3% tax and 20% service charge to above prices.

## AMS

310 Central Road

Fredericksburg, VA 22401

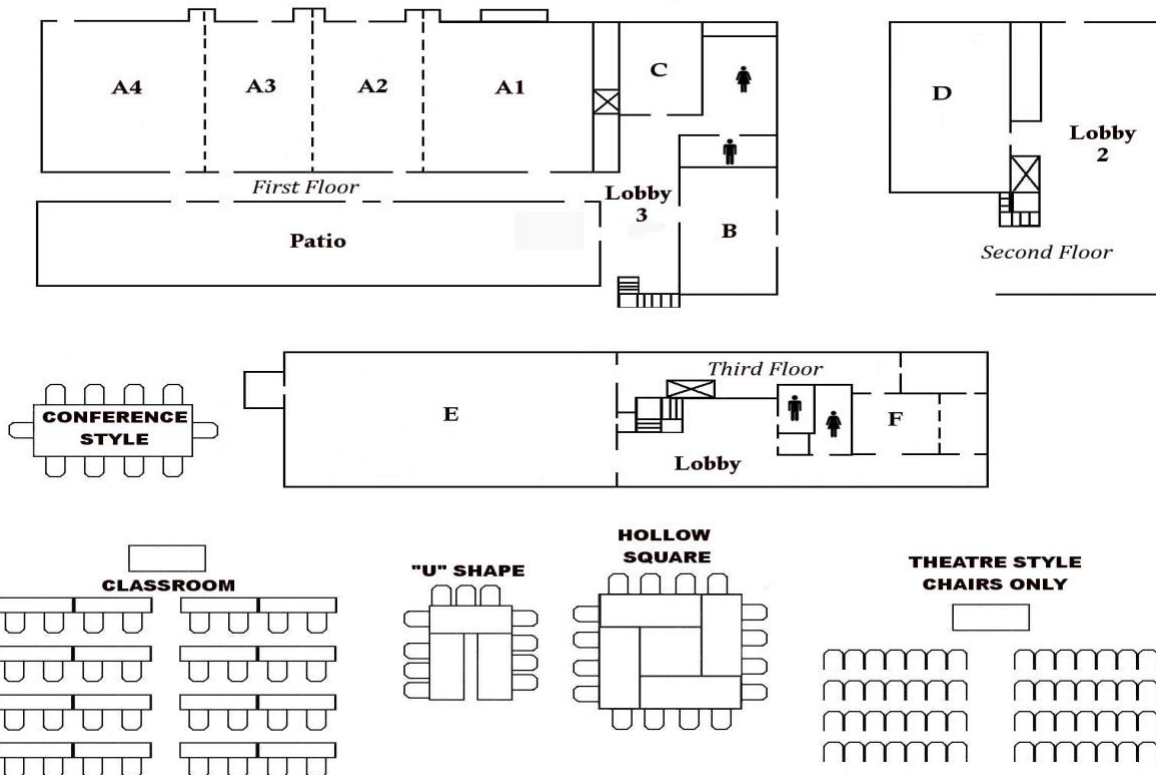
540-656-2050

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

Room Name	Floor Plan Key	Floor	Area (sq. ft.)	Room Size LxW	Ceiling Height	Maximum Capacity				
						Theater	Classroom	Conference	Reception	Banquet
Presidential Ballroom	A	1	6670	145x46	10'4"	600	300		750	500
Washington	A1	1	2024	44x46	10'4"	200	100	30	300	150
Jefferson	A2	1	1288	28x46	10'4"	100	50	20	100	65
Madison	A3	1	1288	28x46	10'4"	100	50	20	100	65
Monroe	A4	1	2024	44x46	10'4"	200	100	30	300	150
Patrick Henry	B	1	775	31x25	9'8"	60	30	20	50	50
Governor	C	1	432	18x24	9'3"	23	18	20	30	30
Commonwealth	D	2	480	24x20	8'2"	40	20	20	40	
Palm Room	*	2	1500	34x60	15'	100	70	40	100	80
Boardroom	F	3	338	26x13	10'10"			10		
Fredericksburg Ballroom	E	3	2765	79x35	30'	300	130	40	300	165
Suite 365	*	3	1078	22x49	10'10"					

\* Room is not shown in diagram below

*Meeting Floor Configurations*



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