



**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

Catering Menus

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Fredericksburg Hospitality House Hotel & Conference Center

Fredericksburg, VA

Website: www.virginialandmarkhotels.com

Phone: 1-800-682-1049

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

194 guest rooms; 9 suites; 8 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's 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 sugar-cured 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, smoked 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++

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Breakfast

Breakfast Buffet

Available for an hour

Sunrise over the Rappahannock

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

Assorted chilled juice
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
Hickory-smoked 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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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 flaky croissant
Served with potato salad and pickle spear

Nantucket Chicken Salad \$16.95++

Mixed field greens topped with marinated sliced boneless breast of chicken, mandarin orange slices, candied pecans and crumbled goat cheese served with balsamic vinaigrette, warm crusty bread and butter

Wrap-n-Roll \$16.95++

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, onion
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 cole slaw

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 cole slaw

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

Lemon Thyme Chicken

Boneless breast of chicken sautéed with light lemon-thyme butter 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 New York-style cheesecake, Chocolate Lover's Delight cake
and fruit pies, iced tea, freshly-brewed coffee and decaf

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 Cole Slaw

Country-fried Chicken

Fried Catfish

Sugar-cured Ham Steak with citrus pineapple glaze

Slow-roasted Roast Beef

Herb-roasted Chicken

Mashed potatoes
Country green beans

Desserts

Variety of 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 Cole Slaw

Pulled BBQ

With a home-style southern recipe sauce

BBQ Chicken

Smoked Beef Brisket

Southern-style green beans

Ranch-style baked beans

Iced tea and freshly-brewed coffee

Desserts

To include assorted desserts and pies

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 Chicken Artichoke \$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 and provolone and mozzarella, lightly breaded and baked to perfection

Grilled Salmon \$29.95++

Spice-rubbed and served and served with roast 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 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 \$33.95++

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 Flounder

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

Assorted freshly-baked cakes and pies

\$30.95 per person++

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Specialty Themed Breaks

Available buffet style for 30 minutes.

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

World famous European chocolate fondue fountain
Served with a variety of seasonal fruits and chef’s other favorite dipping treats
Chocolate Lover’s Delight Cake
Chocolate Chip Cookies
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, specialty teas

Italian Bistro \$9.95++ per person

Pastry shop favorites including tiramisu, scones and mini pastries
Assorted soft drinks and bottled water
Freshly-brewed coffee, decaf coffee, specialty teas

Movie Madness \$9.95++ per person

Assorted candy bars
Popcorn
Pretzels with honey mustard dipping sauce
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, specialty teas

High Tea \$14.95++ per person

Assorted petite scones, tea breads, assorted cookies, fresh sliced fruit
Assorted soft drinks and bottled water
Freshly-brewed coffee, decaf coffee, 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>	\$160++
<i>Vegetarian Mini-Eggs Rolls</i>	\$160++
<i>Crab Spring Rolls</i>	\$190++
<i>Crispy Shrimp Wraps</i>	\$200++
<i>Swedish Meatballs</i>	\$160++
<i>Chicken Tenders with Honey Mustard</i>	\$170++
<i>Assorted Garden Quiches</i>	\$170++
<i>Quesadillas- Chicken or Vegetarian</i>	\$160++
<i>Spanakopita</i>	\$175++
<i>Mushroom Caps Stuffed with Sausage</i>	\$170++
<i>Scallops Wrapped in Bacon</i>	\$300++
<i>Miniature Crab Cakes</i>	\$300++
<i>Coconut Shrimp</i>	\$225++
<i>Wings- Sweet & Savory, Classic BBQ or Hot & Spicy</i>	\$200++
<i>Miniature Chicken Cordon Bleu</i>	\$250++
<i>Mini Chicago Pizzas</i>	\$160++
<i>Crab & Artichoke Dip served with sliced French bread and crackers</i>	\$350++

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 Soup
Corn and Clam Chowder
\$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 Mango Chutney

\$450++

Smoked Fresh Ham

With Pineapple Sauce

\$400++

Whole Roast Turkey

With Cranberry and Apple Chutney

\$350++

Honey-Baked Ham

With Ginger Dijon 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 baker's dozen

Assorted Breakfast Breads- \$26++ per baker's dozen

Croissants- \$26++ per baker's dozen

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

Assorted Blueberry, Bran and other Muffins- \$26++ per baker's 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 Pepsi Brand Sodas \$3++

Fruit Yogurt- \$3.50++ per container

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

Assorted Cookies- \$26++ per baker's dozen

Assorted Brownies- \$26++ per baker's dozen

Assorted Dry Snacks:
Pretzels, potato chips, tortilla chips, or corn chips
Large 12" bowl with choice of onion, ranch or jalapeno dip- \$20++ 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): **\$9**

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

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

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

Beer \$6 per bottle

Imported, Domestic and Non Alcoholic

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

Keg Beer
Domestic **\$500++ ½ keg**
Imported **\$600++ ½ keg**

Bartender Fee- \$30 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

Screen _____	\$75
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

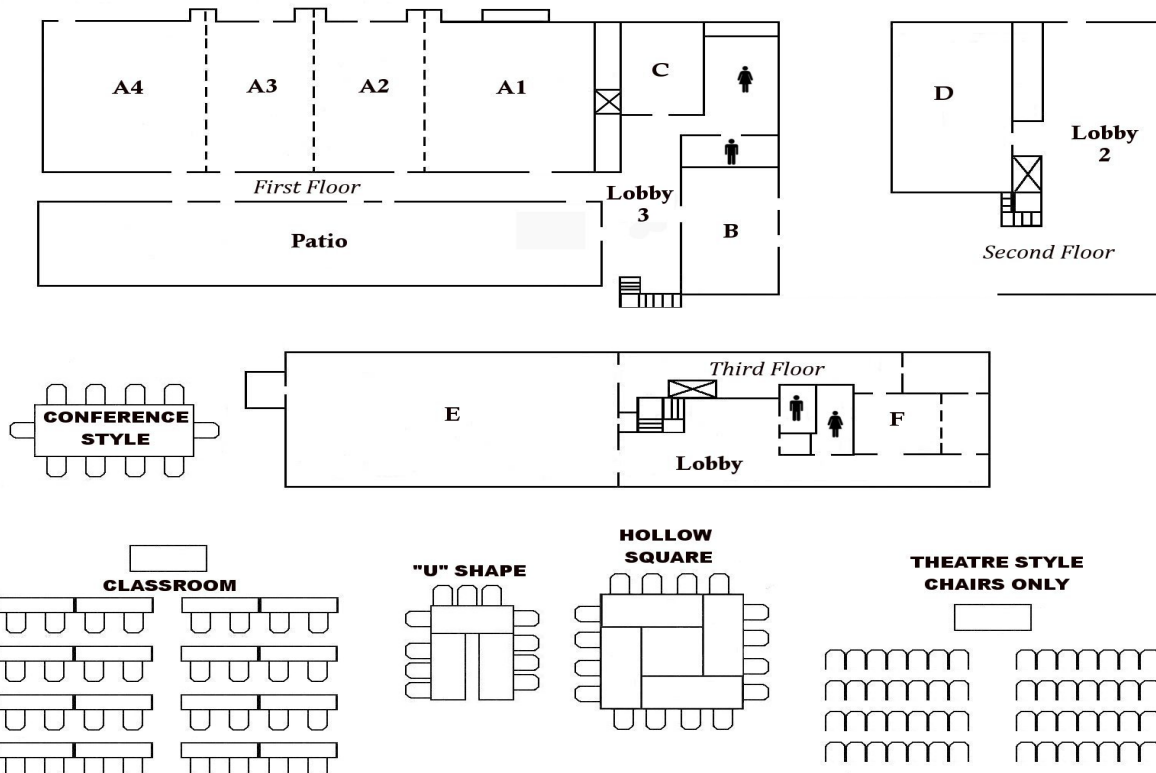
- * If Audio is needed for computer-please call Jimmy at AMS (540)809-5250
 - * Price is per day and delivery is extra
- * We are an outside AV Company. Any AV needed must be ordered 72 hours in advance.
 - * \$75.00 Cancellation fee if cancellation is not made 24 hours in advance.
 - * Additional charge 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

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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