



Five Star Catering

Wedding Packages

Meeting your needs.



Exceeding your expectations.

www.jbmhwmwr.com

General Information

Five Star Catering Wedding Packages bring together all the elements for a memorable, elegant reception into one convenient order. These packages offer a variety of menu and service selections which create a unique and special reception every time. Upon request our sales staff will gladly design a reception suited to a bride's individual preferences.

Time Table

Initial Deposit is due at time of booking (Ballroom \$1,000 – Smaller Room \$500)

The Event Details and Menu are due six (6) weeks prior to the event

Final Changes (if any) are due four (4) weeks prior to the event

The Final Count and Payment are due two (2) weeks prior to the event

Event Duration

Hors 'D Oeuvres Package - Three Hour Reception, Traditional Package - Four Hour Reception,

Deluxe Package - One Hour for Cocktails and Four Hours Reception.

Daytime Saturday functions end no-later-than 4:00pm, evening functions start no earlier than 6:00pm.

Bookings outside these parameters are accepted subject to \$3,000 surcharge.

Room Extension Hourly Fee

Crystal Ballroom (\$300), Smaller Rooms (\$200)

Pricing: Prices/Menus are subject to change based on market fluctuations. In the event two entrees are requested for seated meals, the higher price of the two will be charged, plus \$3.00 split menu fee per person. Staffing is based on one server per 25-30 guests, additional staff, if requested, will be billed at \$35 per hour with a minimum of four (4) hours. A \$2.00 cake cutting fee will be charged per person for specialty cakes not provided by the Club. A \$300 flat rate fee will be charged for cleaning up rice, confetti, rose petals, or other such items that are thrown in or around the catering facility. Vendor contacts for Cake, DJ, & Floral services will be available after cancellation policy has expired.

Service Charge: All package prices will be assessed a 20% service charge (30% service charge on Holidays, Sundays and Mondays).



General Information

Vendors

The Fort McNair Officers' Club works with a select group of vendors to provide products and services included in our packages. It is recommended that you contact these vendors as soon as the deposit is paid. Vendor names and points of contact are available at our Catering Office. The Fort McNair Officers' Club is not responsible for the details, arrangements, and/or contracts entered into by you and vendors. Price adjustments may not be made to catering packages should you choose not to use our recommended vendors.

Important Notes

If the actual number of guests exceeds the final guest count given, you will be charged for the additional guests. If the actual number is lower, the final guest count given still applies. The Club reserves the right to make menu substitutions when the guest count increases after the final guest count is given.

The customer or contracted party is/are responsible for any damages to the facility during the contracted times by any of their attendees, employees, or contractors under their control or hire. The Fort McNair Officers' Club is unable to assume responsibility for damage to or loss of any articles or merchandise left or sent to the facility prior, during, or following a customer's event. It is the customer's responsibility to arrange for security when displaying exhibits or merchandise of value. The Club is not responsible for setting up favors, place cards, or other such decorations or personal items.

Upon request we will order specialty wines, beers, and/or liquors for your event. Specialty items must be paid for in advance and any/all quantities remaining after your event become the property of the club.

Smoking

The Fort McNair Officers' Club is a non-smoking facility, to include the front and side terraces of the club.

Additional Information

Wedding packages are offered for one hundred (100) or more guests in the Crystal Ballroom only. You may also opt to reserve one of our smaller rooms for your reception or a cocktail hour and select items from our general Catering brochure. Please ask your catering representative for details.



Traditional Package

This wedding package includes your menu selection, three (3) hours open bar service, champagne toast, two (2) carafes of wine per table, DJ, wedding cake, floral arrangement, and two (2) votive candles for each guest table.

Traditional Entrée Selections

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service.

STUFFED BREAST OF CHICKEN

glazed with burgundy sauce and stuffed with spinach, roasted red peppers, and goat cheese.
served with saffron risotto and tomato basil relish
\$76.00 per person

FILET MIGNON

grilled and sauced with cabernet sauvignon, roasted shallots, shitake mushrooms, and gorgonzola cheese. served with roasted potatoes, haricots verts and fried carrots
\$88.00 per person

CHICKEN ROSEMARY

marinated and grilled, served with calamata olives then finished with capers, artichokes, sun dried tomatoes, and feta cheese crumbles.
served with saffron rice.
\$72.00 per person

ANGUS PRIME RIB

roasted and served au jus with baked potato and fresh pencil tip asparagus
\$84.00 per person

GRILLED FILET OF SALMON

served with fresh dill sauce, chunky golden yukon potatoes, beets, wilted spinach and machete, inished with a light tomato basil relish.
\$77.00 per person

Traditional Entrée Combination Selections

GRILLED SHRIMP AND FILET MIGNON

jumbo shrimp with garlic sauce and petite filet mignon with merlot sauce, served with au gratin potatoes, haricots verts and julienne vegetables

GRILLED SALMON AND FILET MIGNON

served with beurre blanc and cabernet sauce, golden Yukon mashed potatoes, fresh pencil tip asparagus and julienne vegetables

GRILLED CHICKEN AND FILET MIGNON

served with shitake mushrooms and a cabernet sauce, truffle mashed motatoes, fresh pencil tip asparagus and julienne vegetables

Each Combination Entree
\$90.00 Per Person



Traditional Seated Buffet Package

This wedding package includes menu selection, three (3) hours open bar service, champagne toast, two (2) carafes of wine per table, DJ, wedding cake, floral arrangement, and two (2) votive candles for each guest table.

Buffet dinners include freshly brewed Gevalia coffee and tea service.

Traditional Seated Buffet

SALAD (select three)

Tossed Caesar Salad
Fussili Pasta and Vegetables
Marinated Roasted Vegetable Salad
Fresh Fruit Salad
Spinach Salad
Bangkok Cucumber Salad
Peruvian Potato Salad

ENTREE (select three)

Caribbean Jerk Chicken (Bone-In or Boneless Breast)
Chicken Marsala with Basil Pasta
Classic Seafood Newburg
Flounder Louisiana with Basmati Rice
Teriyaki Salmon and Rice
Braised Certified Angus Beef with Exotic Mushrooms in a Red Wine Sauce
Carved Top Round of Beef Au Jus and Parmesan Potatoes*
Carved Breast of Turkey with Andouille Sausage Stuffing*
Carved Glazed Ham with Yams and Apples*

ACCOMPANIMENTS (select one)

Steamed Fresh Broccoli Florets
Green Beans Almondine
Bouquitière of Fresh Vegetables

\$85.00 per person

* Does Not Include Carver Fee of \$50.00
All packages will be assessed a 20% service charge.

Only the best...



Fine china and crystal stemware for each place setting...Delicate linens to accent your centerpieces...Impeccably prepared meals served to each of your special guests...Attentive and courteous staff...Depend on us to think of every detail on your special day.

...as it should be.



Deluxe Package

This package includes a Cocktail Hour (room, hors d'oeuvres, and one (1) hour open bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, coordinating floral arrangement, two (2) votive candles for each guest table, room décor (chair covers and color table overlays).

Cocktail Hour

One (1) hour open bar service

Food

Select Two

Cheese Tray * Fruit Tray * Vegetable Tray * Mozzarella and Tomatoes

Select Two

BBQ Meatballs * Vegetarian Chinese Eggrolls * Mini Chicken Cordon Bleu * Fried Pork Won Tons
Spinach and Cheese in Phyllo Dough * Maryland Crab Dip * Cajun Chicken Fingers

Entrée

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

STUFFED BREAST OF CHICKEN

glazed with burgundy sauce and stuffed with spinach, roasted red peppers, and goat cheese. served with saffron risotto and tomato basil relish
\$112.00 per person

FILET MIGNON

grilled and sauced with cabernet sauvignon, roasted shallots, shitake mushrooms, and gorgonzola cheese. served with roasted potatoes, haricots verts and fried carrots
\$125.00 per person

CHICKEN ROSEMARY

marinated and grilled, served with kalamata olives, capers, artichokes, sun dried tomatoes, and feta cheese. served with saffron rice.
\$110.00 per person

ANGUS PRIME RIB

roasted and served au jus with baked potato and fresh pencil tip asparagus
\$120.00 per person

GRILLED FILET OF SALMON

served with fresh dill sauce, chunky golden yukon potatoes, beets, wilted spinach and mache', Finished with a light tomato basil relish.
\$119.00 per person



All packages will be assessed a 20% service charge.

Deluxe Package (con't)

This package includes a Cocktail Hour (room, hors d'oeuvres, and one (1) hour bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers and color table overlays).

Entrée

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

CORNISH GAME HEN (Semi-Boneless)

stuffed with multi grain rice
served with fresh pencil tip asparagus
and julienne vegetables
\$112.00 per person

STUFFED TROUT

shenandoah trout stuffed with
supreme lump crab meat,
served with haricot verts and a trio of fingerling roasted potatoes
\$115.00 per person

Deluxe Entrée Combination Selections

All dinners include a house salad, fresh rolls & butter, freshly brewed Gevalia coffee, and tea service

Traditional Entrée Combination Selections

GRILLED SHRIMP AND FILET MIGNON

jumbo shrimp with garlic sauce and petite filet mignon
with merlot sauce, served with au gratin potatoes,
haricot verts and julienne vegetables

GRILLED SALMON AND FILET MIGNON

served with beurre blanc and cabernet sauce,
golden yukon mashed potatoes,
fresh pencil tip asparagus and julienne vegetables

GRILLED CHICKEN AND FILET MIGNON

served with shitake cabernet sauce,
truffle mashed potatoes,
fresh pencil tip asparagus and julienne vegetables

Each Combination Entree

\$128.00 Per Person



All packages will be assessed a 20% service charge.

Deluxe Seated Buffet Package

This package includes a Cocktail Hour (room, hors d'oeuvres, and one (1) hour bar service), menu selection, three (3) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and plate chargers).

Deluxe Seated Buffet

SALAD (select three)

Tossed Caesar Salad
Fusilli Pasta and Vegetables
Marinated Roasted Vegetable Salad
Fresh Fruit Salad
Spinach Salad
Bangkok Cucumber Salad
Peruvian Potato Salad

ENTREE (select three)

Pistachio Basil Pork Loin
Chicken Florentine with Basil Pasta
Classic Seafood Newburg
Flounder Louisiana with Basmati Rice
Sliced London Broil with Shitake Mushroom Sauce
Honey Broiled Soy Salmon and Rice
Braised Certified Angus Beef with Exotic Mushrooms in Red Wine Sauce
Blackened Tuna
Carved Top Round of Beef Au Jus and Parmesan Potatoes*
Carved Breast of Turkey with Andouille Sausage Stuffing*
Carved Glazed Ham (Bone In) with Yams and Apples*

ACCOMPANIMENTS (select one)

Steamed Fresh Broccoli
Green Beans Almondine
Bouquitière of Fresh Vegetables
Pencil Tip Asparagus

\$120.00 per person

* Does Not Include Attendant Fee of \$50.00
All packages will be assessed a 20% service charge.

Executive Package

This package includes a Cocktail Hour (passed hors d'oeuvres, and one (1) hour premium open bar service), menu selection, four (4) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangements for each table, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and chargers).

Cocktail Hour

One (1) hour open bar service (Premium Brands)

Food

Select Two

Cheese Tray * Fresh Fruit Tray * Fresh Vegetable Tray * Mozzarella and Tomatoes

Select Two

Mediterranean Artichoke Tart * Vegetarian Chinese Eggrolls * Mini Chicken Cordon Bleu
Spinach and Cheese in Phyllo Dough * Maryland Crab Dip
Applewood Smoked Bacon Wrapped Scallops

Salad

Select One

Baby Fields Greens finished with Mache * Traditional Caesar Salad

Soups

Select One

Vichyssoise (served cold or hot) * Gazpacho

Starter

Select One or

Please ask about our Trio Starter Plate

Petite Crab Cake

accompanied with fresh Roasted Red Pepper Coulis

Petite Filet

accompanied with a fresh demi glaze sauce and
finished with fried leeks

Fire Roasted Heirloom Tomatoes

green and red pepper avocado brushetta



All packages will be assessed a 20% service charge.

Executive Package (con't)

This package includes a Cocktail Hour (passed hors d'oeuvres, and one (1) hour premium open bar service), menu selection, four (4) hours open bar service, champagne toast, (2) two bottles of wine per table, DJ, wedding cake, floral arrangement, two (2) votive candles for each guest table, room décor (chair covers, color table overlays, and plate chargers).

Exclusive Entrees

1.5 lb. Fresh Maine Lobster

fresh australian rack of lamb, herb crusted breast of squab
grilled mako shark topped with crab and finished with mango and black bean salsa
beef tenderloin medallion wrapped in applewood smoked bacon accompanied with
portobello and yukon gold puree stuffed ravioli finished with a light pesto sauce

\$155.00 per person



All packages will be assessed a 20% service charge.

Hors' d'oeuvre Package

(One and a Half Hour of Food Service)

This package includes menu selection, two and a half hours Open Bar Service, Champagne Toast, Coffee/Tea Station, DJ, Wedding Cake, Floral Arrangement, two Votive Candles for the Guest Tables.

Cold Selections

Smoked Scallop & Horseradish Cream
served on a European Cucumber

Beet and Stilton Cheese with Chopped Walnuts on Endive Leaves

Curried Mussels with Sweet Red Pepper Sauce

Marinated Baby Bocconcine

Baby Mozzarella with Roasted Red Peppers and Calamata Olives

Mini Beef Filets on Crisp Crostini with Crème Fraiche
finished with Tarragon



Hot Selections

Brie and Raspberry in Phyllo

Coconut Chicken with Sweet & Sour Sauce

Oriental Spring Rolls

Hawaiian Meatballs

Mushrooms filled with Spicy Maryland Crab

Spinach and Cheese in Phyllo



\$65.00 per person

All packages will be assessed a 20% service charge.

Special Additions

Tortellini Pasta Station

Tri-colored Tortellini Pasta
with marinara and alfredo sauces
served with assorted accompaniments
\$5.25 per person

Fajita Station

Chicken and Beef Fajitas
served with assorted accompaniments
\$6.50 per person

Seafood Pasta Station

Capellini and Penne Pasta
accompanied with a light lemon caper sauce, alfredo sauce or marinara sauce
served with assorted accompaniments
\$7.25 per person

Chocolate Dipped Strawberries

plump, fresh strawberries dipped in chocolate
presented in raspberry crème anglaise
(Market Price)

*Whole Roasted Turkey Breast **

served with cocktail rye bread,
honey mustard and cranberry sauce
\$5.25 per person

*Honey Glazed Virginia Ham **

served with horseradish, imported mustard, and miniature rolls
\$5.25 per person

*Roasted Top Round of Beef **

served with gourmet mustard, cranberry relish,
and fresh rolls
\$6.25 per person



* Does Not Include Attendant Fee of \$50.00
All packages will be assessed a 20% service charge.

Special Additions

Desserts

Baked Alaska Flambé

a house specialty
\$5.50 per person

Chocolate Framboise Cake

rich chocolate cake layered with raspberry jam
\$4.00 per person

Carrot Cake

with cream cheese filling
\$4.00 per person

Cheese Cake

accompanied by choice of mango or raspberry coulis
\$4.50 per person

Mousse

choice of chocolate, strawberry, or cappuccino
\$3.25 per person

Tiramisu

lady fingers soaked in espresso and kahlua,
layered with italian mascarpone cheese
\$4.50 per person

Ice Cream or Sorbet

\$2.75 per person

Dessert Station

wedding cookies and mini french pastries
\$4.45 per person



All packages will be assessed a 20% service charge.

Special Additions (con't)

Champagne

For Toasts

J. Roget

\$23.00 per bottle

Martini & Rossi Asti

\$52.00 per bottle

Korbel

\$35.00 per bottle

Bottled Wine

Kendall Jackson Chardonnay

\$38.00 per bottle

Jacobs Creek Merlot

\$30.00 per bottle

Chateau Ste. Michelle Cabernet Sauvignon

\$32.00 per bottle

More selections available upon request.

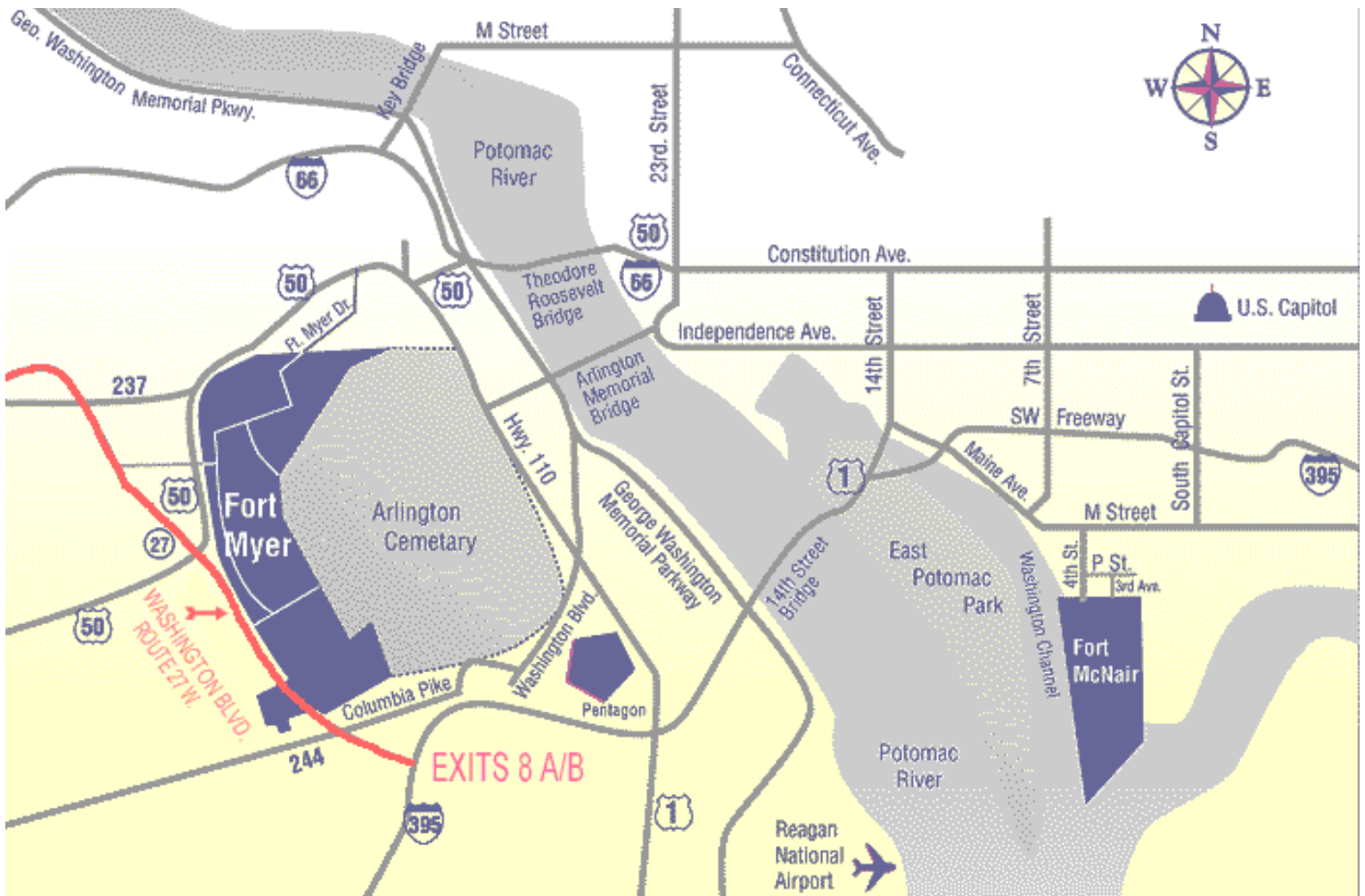
Upon request, The Club can order any specialty beers, wines, and liquors subject to availability for your event.

However, all Special Orders must be pre-paid and, per Army Regulation, all leftover quantities will become property of the club.

All packages will be assessed a 20% service charge.



DIRECTIONS TO JOINT BASE MYER-HENDERSON HALL



Fort McNair is located at 4th and P Streets, SW, near the Waterfront/Marina. Use the 2nd Street Entrance to enter the installation.

- * Fort McNair 2nd Street Gate: Open 24/7 to DOD ID Card holders and visitors.
- * Ceremonial (Front) Gate: Open Monday through Friday, 6 a.m. to 6 p.m. for DOD ID Card holders ONLY.
- * Eisenhower (Pedestrian) Gate: Open Monday through Friday, 6 a.m. to 6 p.m. for DOD ID Card holders and NDU personnel ONLY.

Coming from Virginia (South) via the 14th Street Bridge:

Take 95 North to 395 North going into Washington, DC. Go over the 14th Street Bridge staying to the left. The road splits - left to route 1 and right to 395 North. Stay to the left but after the split get in the right lane. There is a right exit for Maine Avenue. At the light turn left. Stay straight on Maine Avenue - Waterfront is on the right. Maine Avenue turns into M Street near Arena Stage which is on the left. Turn right on 4th Street (Waterfront Metro/Waterside Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Virginia (West) via I-66:

Take Independence Avenue along the Tidal Basin. Follow signs for Maine Avenue. Stay straight on Maine Avenue - Waterfront is on the right. Maine Avenue turns into M Street near Arena Stage, which is on the left. Turn right on 4th Street (Waterfront Metro/Waterside Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Maryland:

Take 95 South toward Virginia. Just before the Woodrow Wilson Bridge, take 295 toward Washington, DC. Exit at South Capitol Street. Go over the Fredrick Douglas Bridge. Get in the right lane. Make a left at the light onto M Street. (This takes you over South Capitol Street). Turn left on 4th Street (Waterfront Metro/Waterside Mall/Safeway is on the right). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Coming from Northwest DC:

From Constitution Ave. going east toward the Capitol, turn right on 7th Street, which brings you to Maine Ave. Turn left on Maine Ave. (The Waterfront is in front of you if you went straight). Maine Avenue turns into M Street near Arena Stage, which is on the left. Turn right on 4th Street (Waterfront Metro/Waterside Mall/Safeway is on the left). Go through one light and continue on P Street. Turn right onto 2nd Street and the gate will be on your right.

Five Star Catering

4th and P Streets, SW
Building 60
Washington, DC 20319
P: 202.484.5800
F: 202.484.0240

Tuesday - Friday
9 AM to 5 PM

Saturdays
9 AM to 3 PM

Sunday, Monday, & Holidays
open for catered events only.



Scan this code to give us your feedback
on your Five Star Catering experience!

2014 Wedding Catering Menu



Meeting your needs.

Exceeding your expectations.

www.jbmhmmwr.com