Patton Hall and Spates Community Club & Conference Center
at Joint Base Myer-Henderson Hall

Five Star weddings







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

The initial deposit is due at time of booking (Ballroom $1,000 – Smaller Room $500).
The event details and menu are due one (1) month prior to the event.
Final changes (if any) are due two (2) weeks prior to the event.
The final count and payment are due ten (10) business days prior to the event.

Event Duration

Hors d'oeuvres ~ Three Hour Reception
Traditional Package ~ Four Hour Reception (no cocktail hour)
Deluxe Package and Executive Package ~ One Hour for Cocktails and Four Hours for Reception

Room Extension Hourly Fee

Ballroom, Abrams/Chaffee ($500), Smaller Room ($300) Room Rental Hourly Fee (smaller room) $300

Buffet & Seated Meal Guest Counts

Ballroom (140-280), Abrams/Chaffee (75-100), Lamplighter Room (75-80)

Pricing: Prices and 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 $2.50 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).

Traditional Package

This wedding package includes your menu selection, four (4) 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 coffee, and tea.

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.

$80.00 per person

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

$84.00 per person

ANGUS PRIME RIB

Roasted and served Au Jus with baked potato and fresh pencil tip asparagus

$92.00 per person

FILET MIGNON

Grilled and sauced with Cabernet Sauvignon, roasted shallots, shitake mushrooms, and Gorgonzola cheese. Served with roasted Idaho potatoes, haricots verts and fried carrots

$96.00 per person

GRILLED FILET OF SALMON

Served with fresh dill sauce, chunky golden Yukon potatoes, beets, wilted spinach and mache. Finished with a ligh tomato basil relish.

$85.00 per person

All packages will be assessed a 20% service charge.

Traditional Package (con't)

This wedding package includes your menu selection, four (4) 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 Combination Selections

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

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
$98.00 Per Person

All packages will be assessed a 20% service charge.

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.

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 * Teriyaki Salmon and Rice
Classic Seafood Newburg * Flounder Louisiana with Basmati 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
Bouquitiére of Fresh Vegetables

$90.00 per person

** Does Not Include $75 Attendant Fee. All packages will be assessed a 20% service charge.

Deluxe Package

This package includes a Cocktail Hour (room, hors d'oeuvre, and one (1) hour open bar service), menu selection, four (4) 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

Chicken Lemongrass Poststicker * Mini Bruschetta

All packages will be assessed a 20% service charge.

Deluxe Package (con't)

This package includes a Cocktail Hour (room, hors d'oeuvre, and one (1) hour open bar service), menu selection, four (4) 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).

In addition to the Cocktail Hour and Hors d'oeuvres, please select your Entrées

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

ROSEMARY & LEMON CHICKEN

Marinated and grilled, served with kalamata olives, capers, artichokes, sun dried tomatoes, and Feta cheese. Served with saffron rice.

$116.00 per person

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

$117.00 per person

CERTIFIED ANGUS PRIME RIB

Roasted and served Au Jus with baked potato and fresh pencil tip asparagus

$127.00 per person

FILET MIGNON

Grilled and sauced with Cabernet Sauvignon, roasted shallots, shitake mushrooms, and Gorgonzola cheese. Served with roasted Idaho potatoes, haricots verts and fried carrots

$131.00 per person

GRILLED FILET OF SALMON or SEA BASS

Served with fresh dill sauce, chunky golden Yukon potatoes, beets, wilted spinach and mache. Finished with a light tomato basil relish.

$124.00 per person

All packages will be assessed a 20% service charge.

Deluxe Package (con't)

This package includes a Cocktail Hour (room, hors d'oeuvre, and one (1) hour open bar service), menu selection, four (4) 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).

In addition to the Cocktail Hour and Hors d'oeuvres, please select your Entrées

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

CORNISH GAME HEN (Semi-Boneless)

Stuffed with multi grain rice
Served with fresh pencil tip asparagus
and julienne vegetables
$120.00 per person

STUFFED TROUT

Shenandoah trout stuffed with
supreme lump crab meat
Served with haricot verts and a trio of fingerling roasted potatoes
$122.00 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,
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
$137.00 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, 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).

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
Jicama Salad

ENTREE (select three)

Pistachio Basil Crusted 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
Bouquitiére of Fresh Vegetables * Pencil Tip Asparagus

$125.00 per person

** Does Not Include $75 Attendant Fee. All packages will be assessed a 20% service charge.

Executive Package

This package includes a Cocktail Hour (passed hors d'oeuvre, 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) and a decorative ice carving of your choice.

Cocktail Hour

One (1) hour open bar service (Standard 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 Field Greens finished with mache * Traditional Caesar Salad

All packages will be assessed a 20% service charge.

Executive Package (con't)

This package includes a Cocktail Hour (passed hors d'oeuvre, 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) and a decorative ice carving of your choice.

Soup

Select One

Baby Fields Greens finished with mache * Traditional Caesar Salad

Select One

Vichyssoise (served cold or hot) * Gazpacho

Starters

Select One

Baby Field Greens finished with mache * Traditional Caesar Salad

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

Brushetta

fire roasted heirloom tomatoes with avocado and green and red peppers

All packages will be assessed a 20% service charge.

Executive Package (con't)

This package includes a Cocktail Hour (passed hors d'oeuvre, 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) and a decorative ice carving of your choice.

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 & Yukon Gold Puree Stuffed Ravioli finished with a light Pesto Sauce

$170.00 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
$7.25 per person

FAJITA STATION
Chicken and beef fajitas served with assorted accompaniments.
$11.50 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.
$12.25 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.
$10.25 per person

HONETGLAZED VIRGINIA HAM**
Served with horseradish, imported mustard,
and miniature rolls.
$10.25 per person

ROASTED TOP ROUND OF BEEF**
Served with gourmet mustard,
cranberry relish, and fresh rolls
$11.25 per person

** Does Not Include $75 Attendant Fee. All packages will be assessed a 20% service charge.

Desserts

BAKED ALASKA FLAMBE
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
$8.25 per person

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

ICE CREAM OR SORBET
$3.75 per person

DESSERT STATION
wedding cookies and mini french pastries
$5.25 per person

All packages will be assessed a 20% service charge.

Champagne and Wine

Champagne

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

Additional selections are available upon request. Patton Hall 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 the club.

All packages will be assessed a 20% service charge.

Policies and Procedures

Please read the following policies and procedures, sign, and return it to the Catering Office, with your signed contract so that we may begin to make arrangements for your event.

1. All guests should enter through Hatefield Gate. A current government issued photo ID is require for all patrons ages 13 and over.

2. All installation visitors must comply with base traffic laws. This includes stopping for pedestrians and posted speed limits throughout the installation.
Please Note the speed limit through the housing areas on the installation.

3. DoD agencies are not required to have a sponsor to host an event. A Letter of Intent is sufficient to reserve a room (official events only).

4. A non-refundable deposit, due on the day the room is reserved, is required to book an event and will be credited to the final billing.

5. An approximate number of guests attending should be provided at the time of booking to ensure that the selected room is large enough for your special event.

6. Whenever possible, menu selection and final details should be provided no later than 14 days prior to the event, and 30 days prior to wedding receptions. The final payment (100% of the projected total) is due 7 days prior to the event. We will accept Cash, Cashier's Check, Visa, MasterCard and American Express for payment. Personal checks are not accepted as a form of payment.

7. Patton Hall reserves the right to provide an alternate entrée to guests in attendance above and beyond the actual number of guests stated in the contract. The guest will be notified as far in advance as possible should this happen. We will not be able to refund any portion of the bill should the event host lower the guest count within 72 hours of the event.

8. Patton Hall reserves the right to move your event to another room should the final event count significantly change or an official military event needs the space.

9. When serving a two-entrée a la carte menu, the following conditions apply:
    a. All guests in attendance must possess a prepared ticket stating the entrée they have preselected.
    b. Due to the additional costs to prepare two of the three entrees, all attendees will pay for the higher priced entrée, which is the split menu fee of $2.50.

10. All guests under the age of 21 are prohibited from purchasing or consuming alcoholic beverages. The responsibility for compliance rests solely with the host. Minors may not consume or "help themselves" to the available beverages either at the bar or on the self-serve stations.

11. If the host cancels the event for any reason other than an "Act of God", the host agrees to pay the contracted price and forfeits the deposit. All cancellations must be submitted via email or in person with a written statement.

12. Due to their seasonal nature, some food items may not be available when details are finalized. However, an equitable substitute will be coordinated between the host and Patton Hall.

Policies and Procedures (con't)

14. A $300.00 cleanup fee is charged to the host if rice, bird seed, confetti, glitter, rose petals, food, etc., are thrown in or outside of Patton Hall.

15. No glue or tape may be used on the walls/wallpaper for hanging decorations or other items. The host is responsible for any damage to the property.

16. Heating and AC (for events booked October-February or April-September): Patton Hall does not have individual room thermostats to control heating or air conditioning. During the specified months, there may be some days when the temperature may not be ideal in our banquet rooms. We will do what we can to ensure you and your guests are comfortable.

17. Outstanding balances in excess of 30 days, will be charged to the sponsors' credit card on file.

18. Patton Hall is not responsible for Acts of God or any other act, event, circumstance, or condition, beyond the control of the club.

19. The Club is not responsible for items left in the banquet rooms. All personal items should be removed by the host immediately after the event.

20. It is the hosts' responsibility to distribute party favors, place cards, decorations, candles, etc. We will do everything possible to have your room available two (2) hours prior to the event.

21. Prices are subject to change as commodities change in the market. Please contact the Five Star Catering Office for updated pricing information before booking your event.

22. A gratuity of 20% will be added to the cost of all food, beverage and menu packages that are not inclusive.

23. Gate access and POC for more information can be found by going to http://www.jbmhh.army.mil/WEB/JBMHH/Directorates/EmergencyServices.html

Directions and Map

Fort Myer is located across the Potomac River from Washington, D.C., adjacent to Arlington National Cemetery.

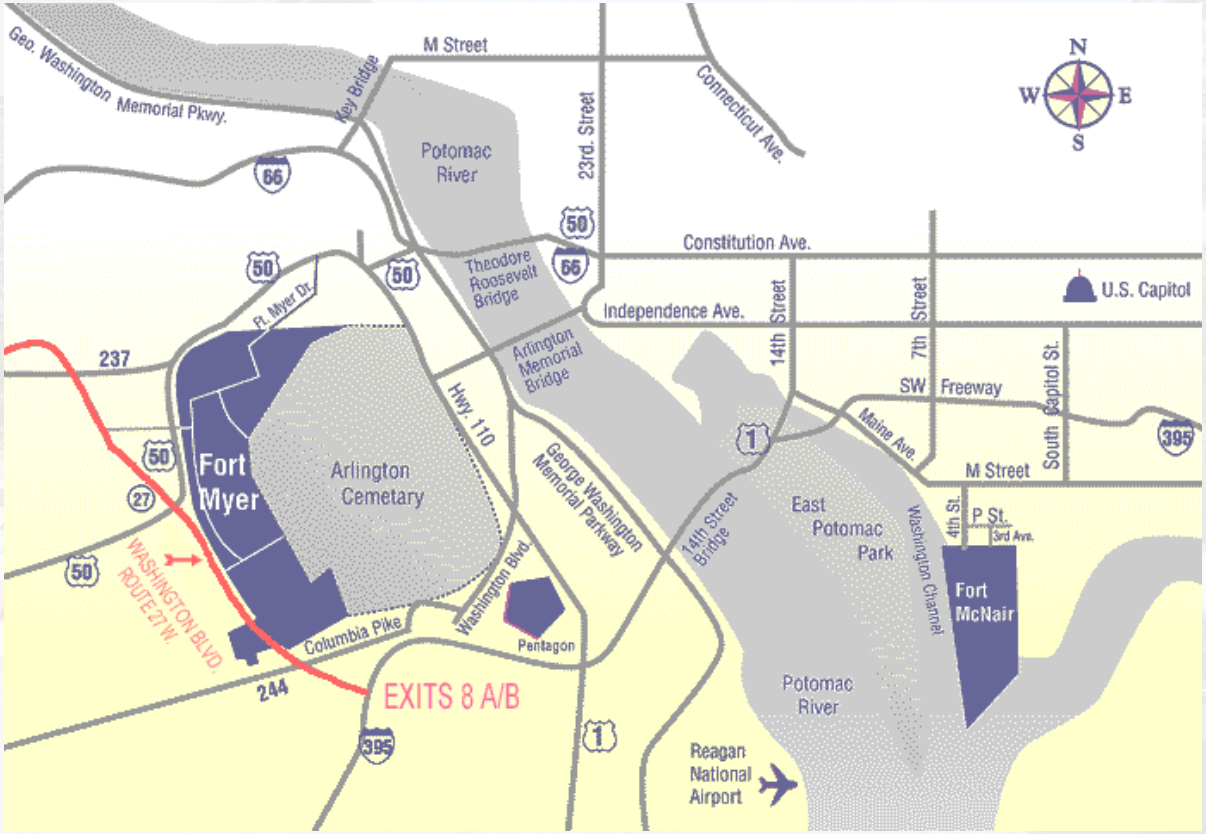
Hatfield Gate is on Washington Blvd. at South 2nd Street -- Main gate, open at all times Wright Gate is on Marshall Dr. at Meade St. just off Rte 110 -- open from 5 a.m. to 11 p.m. seven days a week for those who hold a valid DoD ID card.

FROM THE SOUTH ON INTERSTATE 95
Inside the Capital Beltway, I-95 becomes I-395. Proceed north toward Washington. Take Exit 8A (7 miles inside the Beltway), marked "Washington Blvd., Route 27." Bear left on the ramp, following the signs. Exit Washington Blvd. to the right at the exit marked "Fort Myer Only."

FROM THE WEST ON INTERSTATE 66
Proceed on I-66 inside the Capital Beltway. Take exit 26 (7 miles inside the Beltway) marked "Route 110 South,
Pentagon, Alexandria." Pass the Iwo Jima Memorial on your right, then immediately turn right onto Marshall Drive and continue 3/4 miles to Fort Myer gate. This gate is for use by DoD ID card holder only.

FROM THE NORTH ON THE CAPITAL BELTWAY (I-495)
Immediately after crossing the American Legion Bridge into Virginia, exit to the right onto the George Washington
Memorial Parkway, toward Washington, Exit 43-44. Merge onto the Parkway, then take exit toward US-50. Merge onto Arlington Blvd/US-50. Proceed west in the right lane to a ramp for Ft. Myer Drive/Meade Street. Make a left turn, pass by the Iwo Jima Memorial on your left, proceed to the stop sign and turn right into Ft. Myer. This gate is for use by DoD ID card holder only.

FROM D.C.
Take I-395 out of the city and into Virginia. Pass the Pentagon and take Exit 8 for Washington Blvd. Proceed on Washington Blvd and take exit marked "Fort Myer Only" on the right.



Installation Access

DoD ID card holders (active and reserve component military personnel and their family members; retired military personnel and their family members; and federal workers and cleared contract personnel) -- may enter JBM-HH, including Fort Myer and Henderson Hall, Va. -- and Fort McNair, District of Columbia, by presenting a Common Access Card (CAC) or DoD- or other federally-affiliated ID card.

All non-DoD or non-federally-affiliated ID card holders and drivers of commercial delivery vehicles (includes visitors and contractors who do not qualify for DoD ID cards -- volunteers, church goers and nannies, for example) will be directed to Hatfield Gate -- Washington Boulevard at South 2nd Street, Arlington, on the Fort Myer portion of the joint base; and Second Street Gate -- 2nd Street, south of P Street on the Fort McNair portion of the joint base.

These non-DoD- or non-federally-affiliated visitors could include someone who is your guest, and they must have an NCIC-III (National Crime Information Center) criminal history check prior to being granted access. To prevent long lines and backups at the access control points, these non-DoD-affiliated visitors are encouraged to pre-register at the Visitor Control Center in Building 415, on the Fort Myer portion of the joint base.

Submitting a guest list for your event is required five (5) days prior to the event date. Installation Access forms for Visitors can be found on our website homepage: www.jbmhhFMWR.com.

Please be advised that the installation access process is subject to change. Please stay in touch with your Five Star Catering representativie for information on the most current processes.

Patton Hall
and
Spates Community Club & Conference Center

214 Jackson Avenue
Fort Myer, VA 22211
P: 703.524.0200
F: 703.524.4839

Office Hours are Tuesday - Friday
9 AM to 5 PM

Saturday hours are available for prescheduled appointments only.

jbmhh.**armymwr**.com

Meeting your needs.

Exceeding your expectations.