

Patton Hall Community Club & Conference Center

Joint Base Myer-Henderson Hall
214 Jackson Ave, Fort Myer, VA 22211

Five Star Catering

Wedding Menu



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 month prior to the event.

Final changes (if any) are due two weeks prior to the event.

The final count and payment are due ten business days prior to the event.

Event Duration

Traditional Package ~ Four Hour Reception (no cocktail hour)

Deluxe Packages ~ One Hour for Cocktails and Four Hours for Reception

Room Extension Hourly Fee

Ballroom, Abrams/Chaffee (\$500), 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 \$55 per hour with a minimum of 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, & Floral services will be available after cancellation policy has expired.

Service Charge: All package prices will be assessed a 25% service charge (35% service charge on Holidays & Sundays).

Traditional Package

This wedding package includes your menu selection, 3 hours open bar service, champagne toast, 2 carafes of wine per table, wedding cake, floral arrangements, and 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 Kalamata olives then finished with capers, artichokes, sun dried tomatoes, and Feta cheese crumbles. Served with saffron rice.
\$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
\$91.00 per person

Angus Prime Rib

Roasted and served Au Jus with baked potato and fresh pencil tip asparagus
\$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
\$ 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.
\$per person

All packages will be assessed a 25% service charge.

Traditional Package (con't)

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

Traditional Combination Selections

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

Grilled Filet Mignon & Jumbo Shrimps

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

Grilled Salmon & Filet Mignon

Served with Beurre Blanc and Cabernet Sauce, golden Yukon mashed potatoes, fresh pencil tip asparagus and julienne vegetables

Grilled Chicken & Filet Mignon

Served with shiitake mushrooms and a Cabernet sauce, truffle mashed potatoes, fresh pencil tip asparagus and julienne vegetables

Each Combination Entree

\$ per person

All packages will be assessed a 25% service charge.

Traditional Seated Buffet Package

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

Buffet dinners include freshly brewed coffee and tea service.

SALAD (select three)

Tossed Caesar Salad * Fossili 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
Bouquitière of Fresh Vegetables

\$per person

** Does Not Include \$75 Attendant Fee. All packages will be assessed a 25% service charge.

Deluxe Package

This package includes a Cocktail Hour (room, hors d'oeuvres, and 1 hour open bar service), menu selection, 3 hours open bar service, champagne toast, 2 bottles of wine per table, wedding cake, coordinating floral arrangements, 2 votive candles for each guest table, room décor (chair covers or chiavari chairs, upgraded table cloths and plate chargers).

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 Zucchini Fingers

Spinach and Cheese in Phyllo Dough *

Chicken Lemongrass Potstickers * Shrimp Bruschetta

Deluxe Package (con't)

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.

\$per person

Grilled Filet of Salmon OR

Pan-Seared Trout

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

\$per person

Angus Prime Rib

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

\$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

\$per person

Grilled 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

\$per person

Deluxe Package (con't)

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

Deluxe Combination Selections

Grilled Shrimps & Beef 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 Filet Mignon with Salmon

Served with Beurre Blanc and Cabernet sauce, golden Yukon mashed potatoes, Fresh pencil tip asparagus and julienne vegetables

Grilled Filet Mignon with Chicken

Served with shitake Cabernet sauce, truffle mashed potatoes, fresh pencil tip asparagus and julienne vegetables

Each Combination Entree

\$per person

All packages will be assessed a 25% service charge.

Deluxe Seated Buffet Package

This package includes a Cocktail Hour (room, hors d'oeuvres, and 1 hour bar service), menu selection, 3 hours open bar service, champagne toast, 2 bottles of wine per table, wedding cake, floral arrangements, 2 votive candles for each guest table, room décor (chair covers or chiavari chairs, upgraded table cloths).

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
Bouquitière of Fresh Vegetables * Pencil Tip Asparagus

\$per person

** Does Not Include \$75 Attendant Fee. All packages will be assessed a 25% service charge.

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, 1-95 becomes 1-395. 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

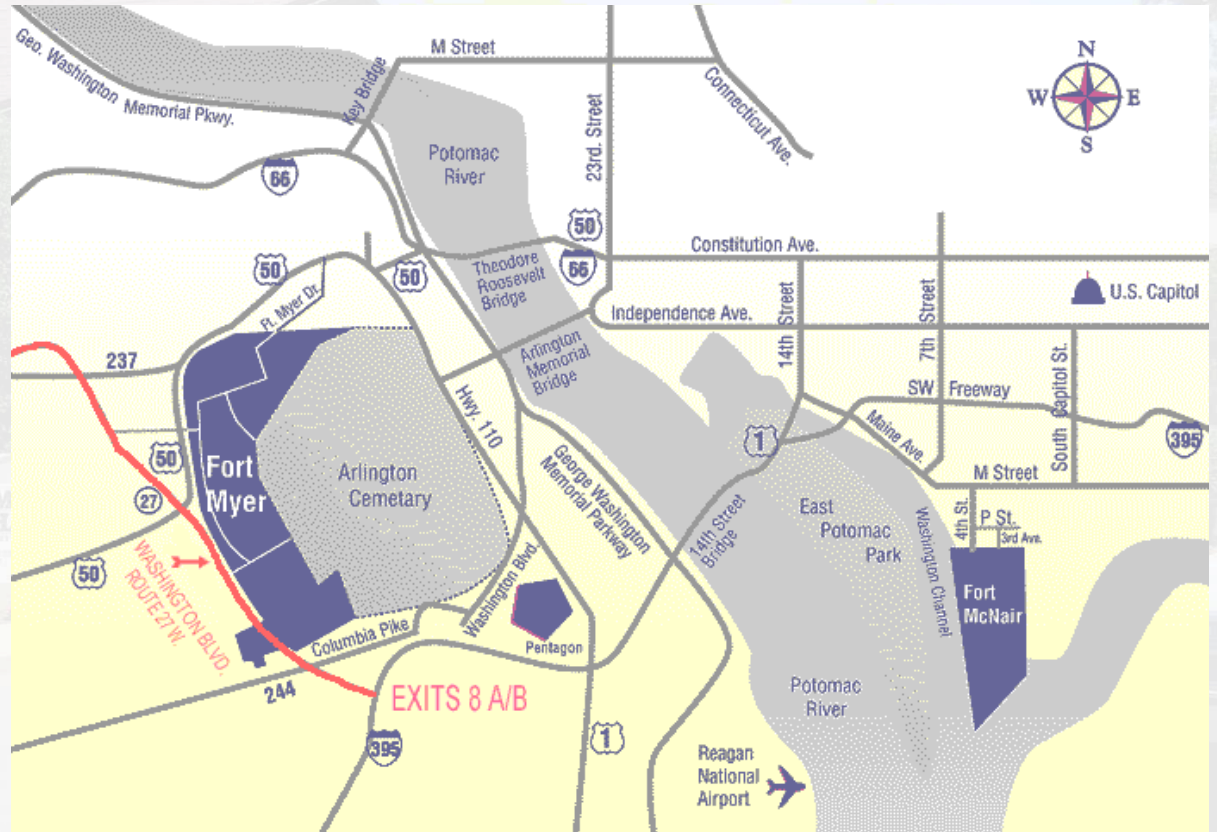
Proceed on 1-66 inside the Capital Beltway. Take exit 26 (7 miles inside the Beltway) marked "Route 110 South, Pentagon, Alexandria." Pass the Two Jima Memorial on your right, then immediately turn right onto Marshall Drive and continue 3/4 miles to Fort Myer gate. This gate is for use by DoD ID card holder only.

FROM THE NORTH ON THE CAPITAL BELTWAY (1-495)

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 Two 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 1-395 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. by presenting a Common Access Card (CAC) or DoD- or other federally-affiliated ID card.

All non-DoD ID card holders 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

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 OR via Web Registration at the following link:

<https://pass.aie.army.mil/jbmhh>

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

Patton Hall Community Club and Conference Center

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

Spates Hall Annex

214 McNair Road, Building 407
Fort Myer, VA 22211

Catering Office is located in the building adjacent to the Patton Hall

Meeting your needs.



Exceeding your expectations.