



LANSDOWNE



*Lansdowne Signature*

**BAR AND BAT MITZVAH PACKAGE**



Dear Families,

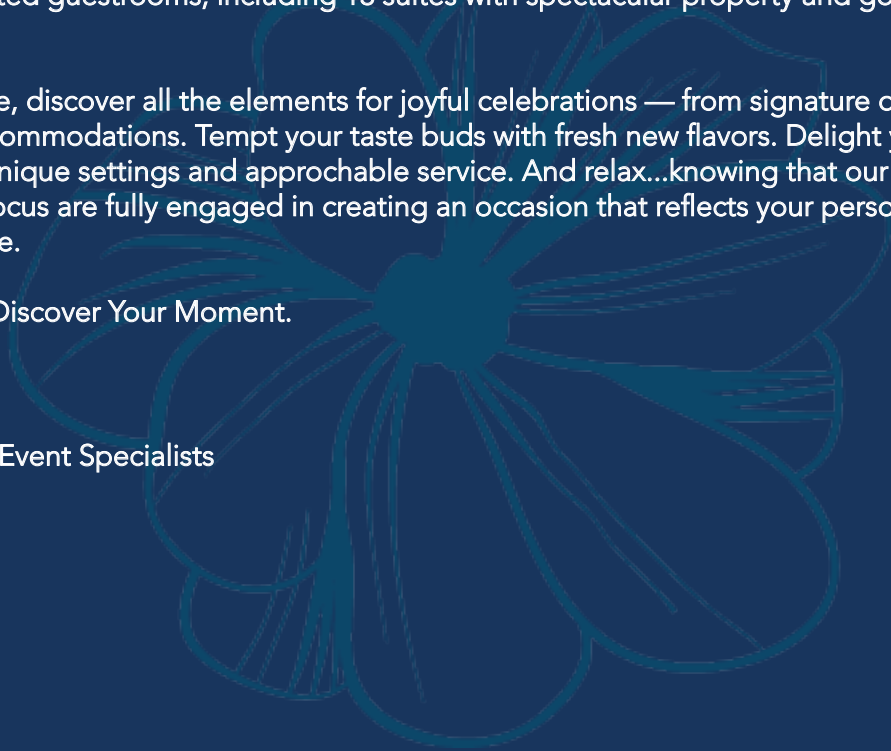
We are so honored to share this exciting milestone with you and your family!

Our AAA Four Diamond award-winning resort is the ideal location to celebrate a Bar or Bat Mitzvah with your family and friends. Create an unforgettable experience at our Northern Virginia resort set amidst the rolling hills and vistas of the Potomac River Valley. Lansdowne is set on nearly 476 acres in the heart of Virginia Wine Country with newly renovated guestrooms, including 13 suites with spectacular property and golf course views.

At Lansdowne, discover all the elements for joyful celebrations — from signature drinks to serene accommodations. Tempt your taste buds with fresh new flavors. Delight your guests with unique settings and approachable service. And relax...knowing that our energy and focus are fully engaged in creating an occasion that reflects your personal taste and style.

Lansdowne, Discover Your Moment.

Mazel Tov!  
Lansdowne's Event Specialists



# Bar and Bat Mitzvah Overview

*Enhancements included in all packages*

## **CATERING PLANNING MANAGER**

To assist in event coordination

## **MENU TASTING**

Complimentary tastings for four guests on Tuesday, Wednesday and Thursday at 1:00 or 4:00 PM. Tastings must be scheduled at least 2 weeks in advance and are included for the adult package.

## **LINEN PACKAGE**

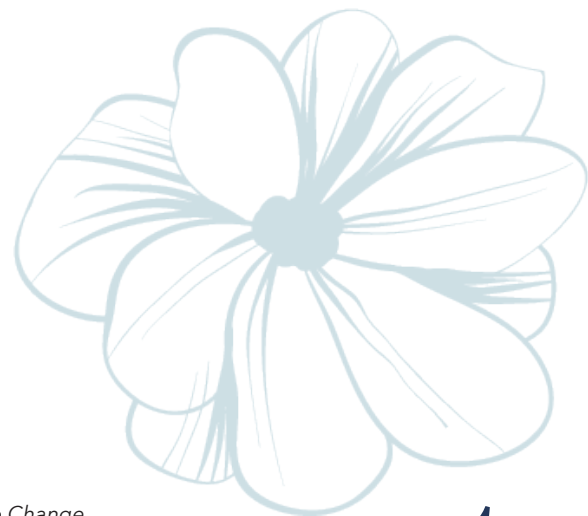
Full length linens, napkin and chivari chairs for your guest tables

## **DELUXE ACCOMMODATIONS**

On the night of the event

## **REDUCED GUEST ROOM RATES**

For overnight contracted room blocks



*All prices are subject to Taxable Service Charge and State Tax. All Pricing and Menus are Subject to Change.*

# Cocktail Reception

## **PASSED HORS D'OEUVRES**

Hors d'Oeuvres passed on a silver tray by our professional wait staff  
*Kindly Select Five Passed Hors d'Oeuvres*

## **CHILLED**

Smoked Salmon and Pumpernickel Canapé, Dilled Cream Cheese  
Seared Duck Breast on a Savory Rosemary Cookie, Fresh Berry Cream  
Basil, Fig Jam and Goat Cheese Crostini  
Roulades: Your Choice of Deli Meats or Smoked Salmon Wrapped in a Spiral Tortilla Roll  
Assorted Sushi Rolls: Assorted Tuna, Spicy Salmon, Spicy Tuna, Salmon, Avocado Roll  
Tuna Poke Wonton Cups  
Chicken Salad on an Endive Spear  
Slow Roasted Beef Tenderloin on Focaccia with Pesto, Arugula, Walnuts (DF)  
Chilled Crostini of Goat Cheese, Vegetable Ratatouille  
Chilled Cucumber and Mint Soup, Cucumber Salsa, Crème Fraiche  
Barquettes of Star Anise Scented Duck Confit, Fresh Herbs, Wasabi Aioli  
Roasted Red Pepper Hummus on Manchego Crostini  
Gazpacho of Roasted Tomatoes, Lump Crab Meat, Fresh Herbs  
Poached Sun-Dried Fig, Gorgonzola Cheese, Port Wine Reduction  
Rice Paper Rolls with Stir Fry Vegetables, Spicy Peanut Dip

## **WARM**

Chickpea and Herb Fritter, Yogurt Dipping Sauce, Lemon and Herbs  
Mushroom and Goat Cheese Tart  
Pizza Margherita: Pizza Crisp, Roasted Tomatoes, Mozzarella, Basil  
Vegetable Spring Roll, Sesame Ginger Glaze  
Raspberry, Toasted Almonds and Brie in a Phyllo Roll  
Italian Style Risotto Fritter, Roasted Mushroom, Mozzarella, Aged Parmesan  
Warm Pear, Brie and Almond Crisps  
Spanakopita: Baby Spinach and Grecian Feta in a Phyllo Triangle  
Chicken Satay, Thai Peanut Sauce  
Chicken Marsala Pot Pie  
"Lollipop" of New Zealand Lamb, Sweet Soy Chili  
Lamb Meatball with Bulgur, Pomegranate Glaze  
Peking Duck Ravioli, Sesame Seeds, Panko Bread Crumbs  
Beef Satay, Chimichurri Sauce  
Miniature Beef Wellingtons, Mushroom Duxelles  
Beef Barbacoa Taquito, Cilantro, Lime  
Mini Beef Sliders, House-Made Pickles, Spicy Dijon Aioli

For each additional Hors d'Oeuvre selection, please add \$5.50 Per Person.

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# Signature Plated Three Course

## **SALAD**

*Kindly Select One Salad*

Local Mixed Greens, Local Apples Gorgonzola Cheese, Spiced Walnuts  
Aged Sherry Vinaigrette  
Cucumber Wrapped Field Greens, Marinated Teardrop Tomatoes, Toasted Pine Nuts  
Balsamic Vinaigrette  
Lansdowne Caesar Salad: Baby Romaine Lettuces, Sourdough Croutons, Aged Parmesan  
House Made Caesar Dressing  
Salad of Organic Greens: Dried Summer Fruits, Candied Pecans, Goat Cheese Crouton  
Champagne and Tarragon Vinaigrette

*Assortment of Rustic Breads and Whipped Butter*

## **PRE-SELECTED ENTRÉES**

Please provide entrée count to your Catering Planning Manager three days prior to your event date  
*Kindly Select Two Entrées*

Marinated and Roasted Atlantic Salmon, Basil and Lemon Cream  
Marinated and Grilled NY Strip Steak, Green Peppercorn and Brandy Jus  
Chicken with Lemon Rosemary Jus  
Chicken Breast Stuffed with Spinach and Mushrooms  
Chef's Selection of Seasonal Vegetable Risotto

For a third entrée selection, please add \$8.00 Per Person.

## **ACCOMPANIMENTS**

*Kindly Select One Accompaniment*

Yukon Gold Mashed Potatoes  
Wild Rice Pilaf  
Israeli Cous Cous

*This package is served with Chef's Selection of Seasonal Vegetables*

## **DESSERT**

*Kindly Select One Dessert*

Tiramisu Layers of Kahlúa infused Mascarpone and Coffee-Soaked Chocolate Cake  
Chocolate Cheesecake, Caramel Sauce and Rolled Praline Wafer  
Key Lime Tart, Strawberry Sauce

*Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas*



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# Signature Plated Four Course

## **SALAD**

*Kindly Select One Salad*

Local Mixed Greens, Local Apples, Gorgonzola Cheese, Spiced Walnuts  
Aged Sherry Vinaigrette  
Cucumber Wrapped Field Greens, Marinated Teardrop Tomatoes, Toasted Pine Nuts  
Balsamic Vinaigrette  
Lansdowne Caesar Salad: Baby Romaine Lettuces, Sourdough Croutons, Aged Parmesan  
House Made Caesar Dressing  
Salad of Organic Greens: Dried Summer Fruits, Candied Pecans, Goat Cheese Croutons  
Champagne and Tarragon Vinaigrette  
Salad of Organic Boston Bibb Lettuce: Sweet and Spicy Pecans, Shaved Red Onions  
Point Reyes Blue Cheese Dressing

*Assortment of Rustic Breads and Whipped Butter*

## **APPETIZER**

*Kindly Select One Appetizer*

Goat Cheese and Basil Ravioli, Roasted Pepper Cream  
Pâté Maison, Seasonal Fruit Compote, Onion Jam, Crisps  
Smoked Duck Slices, Seasonal Fruit Compote, Coarse-Grain Mustard, Crisps  
Wild Mushroom Risotto, Aged Parmesan, Herbs and Truffle Oil  
Mediterranean Plate: Israeli Salad, Hummus, Baba Ganoush  
Soba Noodle Salad, Scallion and Sesame Dressing, Vegetables Julienne

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## **PRE-SELECTED ENTRÉES**

Please provide entrée count to your Catering Planning Manager three days prior to your event date  
*Kindly Select Two Entrées*

Roasted Maryland Rockfish, Seasonal Mushroom and Leek Ragout  
(Available September to March)  
Marinated and Grilled NY Strip Steak, Green Peppercorn and Brandy Jus  
Herb Butter Basted Filet Mignon, Red Wine Demi-Glace  
Duo of Beef: Roasted Beef Tenderloin and Braised Boneless Beef Short Rib, Integral Jus  
Pan Seared West Coast Halibut, Creamy Tomato, Corn and Leek Cream  
(Available April to September)  
Marinated and Roasted Atlantic Salmon, Basil and Lemon Cream  
Chicken with Lemon Rosemary Jus  
Chicken Breast Stuffed with Spinach and Mushrooms  
Pan Seared Thai Tofu Steak with Baby Bok Choy, Mushrooms and Miso Glaze (GF)  
Chef's Selection of Seasonal Vegetable Risotto

*For a third entrée selection, please add \$8.00 Per Person.*

## **OR**

## **PAIRED ENTRÉES**

*Kindly Select One Paired Entrée*

Grilled Petite Filet Mignon and 4oz Cider Spiked Salmon, Whole Grain Mustard Reduction  
Grilled Petite Filet Mignon and 4oz Locally Sourced Rockfish, Dijon Crust, Olives, Tomatoes  
Pesto Crusted Chicken Breast and Seared Atlantic Salmon, Sun Dried Tomato and Basil Cream

## **ACCOMPANIMENTS**

*Kindly Select One Accompaniment*

Yukon Gold Mashed Potatoes  
Herb Roasted Fingerling Potatoes, Caramelized Onions  
Creamy Potato and Parmesan Gratin  
Wild Rice and Mushroom Pilaf  
Israeli Cous Cous

*This package is served with Chef's Selection of Seasonal Vegetables*

## **DESSERT**

*Kindly Select One Dessert*

Tiramisu Layers of Kahlúa Infused Mascarpone and Coffee-Soaked Chocolate Cake  
Dessert Trio: Chocolate Ganache Torte, Raspberry Almond Financier, Lemon Tartlet  
Chocolate Cheesecake, Caramel Sauce and Rolled Praline Wafer  
White Chocolate Mousse Martini, Blackberry Coulis  
Tuxedo Mousse Dome, Raspberry Puree  
Key Lime Tart, Strawberry Sauce

*Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas*

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# Signature Buffet

## SALADS

Mixed Field Greens, Seasonal Vegetables, Selection of Dressing  
Traditional Caesar Salad, Sourdough Croutons, Freshly Grated Parmesan Cheese  
Pesto and Asiago Tortellini Salad, Toasted Pine Nuts

*Assortment of Rustic Breads and Whipped Butter*

## SEASONAL BUFFET ENTRÉES

*Kindly Select Three Entrées*

Roasted Beef Tenderloin, Spring Mushroom and Brandy Demi Glace  
Marinated and Grilled Chicken Breast, Fricassee of Vidalia Onions and Asparagus  
Pan Seared Atlantic Salmon, Basil and Lemon Cream  
Chicken and Vegetable Paella, Saffron Rice and Spring Peas  
Ragu of Braised Lamb, Rosemary and Red Wine, Pappardelle Pasta, Aged Parmesan Cheese  
Slow Roasted Chicken Breast, Cranberry Red Wine and Peppercorn Gastrique  
Red Wine Braised Beef Short Ribs, Roasted Root Vegetables, Citrus Gremolata  
Pasta Marinara, Roasted Vegetables  
Seared Herb Butter Poached White Fish, Romesco Sauce, Toasted Pine Nuts

## ACCOMPANIMENTS

*Kindly Select One Accompaniment*

Yukon Gold Mashed Potatoes  
Herb Roasted Fingerling Potatoes, Caramelized Onions  
Creamy Potato and Parmesan Gratin  
Wild Rice and Mushroom Pilaf  
Penne Pasta Baked with Tomato Basil Sauce, Parmesan and Mozzarella Cheeses

*This package is served with Chef's Selection of Seasonal Vegetables*

## DESSERT BUFFET

*Kindly Select Five Miniature Desserts*

Chocolate Covered Strawberries  
Key Lime Tart  
Cannoli  
Tiramisu  
Mini Cheesecake  
Lemon Curd Tart  
Hazelnut Crunch  
Pecan Tart  
Macaroon  
Mini Cupcake

*Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas*

*All prices are subject to Taxable Service Charge and State Tax. All Pricing and Menus are Subject to Change.*





# Beverage

Each package includes a (4) hour open premium bar, (1) hour of house wine service with dinner and champagne and sparkling cider toast

## FOUR HOUR OPEN BAR

### PREMIUM BRANDS

Seagrams, Smirnoff, Bacardi Silver, Sauza Silver  
Tomatin 12 yr, Jim Beam

### DELUXE PREMIUM BRANDS\*

Tanqueray, Tito's (GF), Captain Morgan, Bacardi  
Silver, Jose Cuervo Gold, Glenmorangie 10 yr  
Jack Daniel's, Maker's Mark

### LUXURY BRANDS\*\*

Bombay Sapphire, Ketel One, Mount Gay Black  
Barrel, Herradura Silver, Johnnie Walker Black  
Glenfiddich 12 yr, Woodford Reserve, Bulleit Rye

## BEER

Miller Lite, Flying Dog, Yuengling  
Corona, Stella Artois, Bold Rock Cider (GF)  
O'Doul's

## LANSDOWNE HOUSE WINES

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Merlot  
Pinot Noir

## OTHER BEVERAGES

Soft Drinks, Bottled Water, Fruit Juice  
Freshly Roasted Coffee and Hot Tea

## BAR UPGRADES & ENHANCEMENTS

The standard package bar is the Premium Bar as listed above. Substitutions to the list are not permitted but your Premium Bar package may be upgraded and/or enhanced as follows:

\*Upgrade to the Deluxe Premium Bar for an additional \$10.00 Per Person

\*\*Upgrade to the Luxury Bar for an additional \$12.00 Per Person

Add any Deluxe Premium Pour to your bar for an additional \$2.00 Per Person, Per Brand

Add any Luxury Pour to your bar for an additional \$3.50 Per Person, Per Brand

Additional Bar Hours: \$10.00 Per Person, Per Hour to the package price

Add a Signature Drink to your event - for options and pricing please see your Catering Planning Manager

## BARTENDER FEE

(1) bartender for every (100) guests will be included with your bar package.

Additional bartenders may be added at \$300 for (5) hours of services, per bartender.



# Young Adult Menu

## **DISPLAYED HORS D'OEUVRES**

*Kindly Select Three Hors d'Oeuvres*

Chicken Parmesan Bites  
Macaroni and Cheese Poppers  
All-Beef Pups in a Blanket, Ketchup and Mustard  
Tortilla Chips, Queso and Salsa  
Miniature Potato Knish  
Soft Pretzels, Cheese Sauce and Virginia Mustard  
Fried Mozzarella Sticks, Marinara Sauce  
Egg Rolls, Sweet and Sour Sauce

## **STATIONS**

*Choice of Three or Four Stations*

## **FLAT BREAD STATION**

*Kindly Select Two*

Artisan Cheese: Blend of Mozzarella, White Cheddar, Provolone, Parmesan Cheese  
Meatball and Mozzarella: All-Beef Meatball Tossed in Marinara Sauce, Mozzarella, Fresh Basil  
Chicken Margherita: Chicken Breast, Roasted Tomatoes, Mozzarella Cheese, Fresh Basil

## **LA FIESTA STATION**

*Kindly Select One*

Build Your Own Tacos: Shredded Seasoned Chicken, Seasoned Beef, Shredded Cheese  
Salsa, Guacamole, Shredded Lettuce, Diced Tomatoes  
Build Your Own Quesadillas: Grilled Chicken, Beef and Cheese Quesadillas, Sour Cream, Salsa

*Served with your choice of Mexican Style Rice or Refried Beans*

*-Continued-*



## **PASTA STATION**

*Kindly Select Two*

Traditional Macaroni and Cheese

Chicken Fettuccine Alfredo

Baked Penne Meatball Pasta

*Served with Garden Greens, Seasonal Vegetables, House-Made Herb Vinaigrette (GF)*

## **SLIDER STATION**

Mini Beef Patties

Pulled BBQ Chicken

*Served with French Fries, Ketchup, Honey Mustard*

## **HOT POTATO STATION**

Mashed Potatoes

Baked Potato Skins

*Served with Shredded Cheddar Cheese, Scallions, Sour Cream*

## **SUNDAE STATION**

Chocolate, Vanilla and Strawberry Ice Cream

Toppings: Oreo Cookie Pieces, Chocolate Fudge, Caramel Sauce

Whipped Cream, Maraschino Cherries, M&M's, Rainbow Sprinkles

## **BEVERAGES**

(5) Hours of Non-Alcoholic Beverages to Include: Soft Drinks, Fruit Juice, and Bottled Water



# Pricing

## THE ADULT DINNER PACKAGES INCLUDE

- 5 Passed Hors d'Oeuvres
- 4 Hour Premium Bar
- Wine Service with Dinner & Champagne Toast

<b>SIGNATURE PLATED THREE COURSE PACKAGE.....</b>	<b>\$170.00 Per Person</b>
<b>SIGNATURE PLATED FOUR COURSE PACKAGE.....</b>	<b>\$180.00 Per Person</b>
<b>SIGNATURE BUFFET PACKAGE.....</b>	<b>\$185.00 Per Person</b>

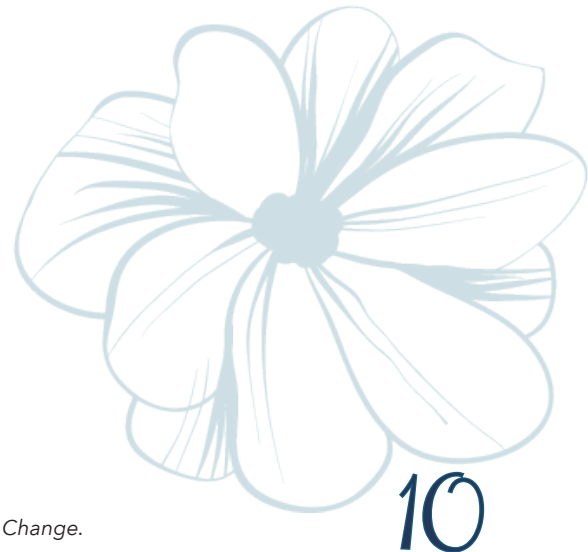
## THE YOUNG ADULT PACKAGE INCLUDES

- 3 Displayed Hors d'Oeuvres
- 5 Hours Non-Alcoholic Beverages
- Sparkling Cider Toast

<b>THREE FOOD STATIONS.....</b>	<b>\$70.00 Per Person</b>
<b>FOUR FOOD STATIONS.....</b>	<b>\$80.00 Per Person</b>

## VENDOR MEALS

- \$35.00 Each: Boxed Entrée
- \$65.00 Each: Chef's Selection of Hot Entrée



# General Information

## FOOD AND BEVERAGE

No food or beverage of any kind may be brought into Lansdowne's banquet or meeting rooms by the patron or any of the patron's guests.

## DEPOSITS

A 25% deposit is required to confirm all social events at the time of the signed contract. The following deposit schedule has been setup for your Function:

*Date of Signed Contract ~ 25% of Total F&B and Rental Minimum  
180 Days Prior to Event Date ~ 50% of Total F&B and Rental Minimum  
90 Days Prior to Event Date ~ 75% of Total F&B and Rental Minimum  
30 Days Prior to Event Date ~ 100% of Total F&B and Rental Minimum*

All deposits received on confirmed events are non-refundable and non-transferable.

## CANCELLATION

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

## FINAL PAYMENT

The total estimated cost of the event is required three (3) business days prior to the event. Payment may be made with a credit card or a cashier's check only. No debit cards or personal checks accepted.

## GUARANTEE

It is the responsibility of the client to provide a guaranteed number of guests three (3) business days prior to the event. This number may be increased by 10:00 am, three (3) business days in advance of the event, but is not subject to reduction. Final charges will be based on the actual attendance or the final guarantee as submitted, whichever number is greater.

## DECORATIONS

All theme parties are to be approved through your Catering Planning Manager. Notification is required for special decorations, setup needs, and activities at the time of the booking. All centerpieces are to conform to local fire code requirements.

## SEATING

Lansdowne will provide seating diagrams and numbered tables. Clients are responsible for alphabetized place cards, if applicable.

## LIABILITY

Lansdowne reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Lansdowne is not responsible for activities held off property.

## LINENS

Your package includes an upgraded linen, napkin and chivari chair for your dinner tables.

## SERVICE CHARGE AND TAX

All costs are subject to applicable service charge and state sales tax. The standard service charge includes gratuity and is also a charge for services and facility amenities.

## MINIMUMS

Minimum food and beverage purchases apply to all banquet rooms and outdoor reception sites. A minimum of 50 adults is required.

## SECURITY

Lansdowne does not assume responsibility for damage or loss of any articles brought into the resort, or for any item that is left unattended.

## PERMITS

Special permits may be required if tents or canopies are utilized on outdoor locations.

## PARKING

Lansdowne provides Complimentary Self-Parking or optional Valet Parking with a charge of \$20.00 per car.

## GUEST ROOMS AND RATES

Special rates will be offered to your guests when a minimum of (10) rooms are reserved for a (2) night minimum. This block of rooms may be set up through your Catering Sales Manager. Current applicable resort fee will be applied for each night's stay.

## AUDIO-VISUAL EQUIPMENT

Lansdowne has a "preferred" agreement with AVMS to provide all audio visual, rigging, power and internet services within the hotel.

## TRANSPORTATION

Shuttle service to and from Dulles International Airport can be arranged. The cost is \$35.00 per person/per way.

## GOLF CARTS

Lansdowne has many beautiful areas on grounds to take pictures. Should the client wish to take a golf cart on the course for photography, a \$75.00 plus tax per hour fee will be applied to be escorted onto the greens. This must be reserved in advance with your Catering Planning Manager.





“ He shall be like a tree planted  
by waters sending forth  
its roots by a stream. ”

-Jeremiah 17.8

