

# THE *Draftsman*

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AUTOGRAPH COLLECTION®  
HOTELS

BREAKFAST



# BREAKFAST BUFFET

*includes coffee, decaf, tea and your choice of 2 juices*

## **Light Breakfast Fare**

*\$16 per person*

*assorted danishes, croissants, house-made biscuits, seasonal fruit, toast, house made jams and marmalades, granola, yogurt, cookies and muffins*

## **Full Southern Breakfast**

*\$22 per person*

*house-made biscuits, sausage gravy, breakfast sausage, bacon, scrambled eggs, breakfast potatoes and seasonal cobbler*

## **Full English Breakfast**

*\$22 per person*

*sausage, bacon, tomato, beans, toast, sunny-side up eggs, black pudding, mushrooms*

*Catering events will include a 22% service fee a plus any applicable taxes.*



# CREATE YOUR OWN BREAKFAST BUFFET

*\$25 per person*

*includes coffee, decaf, tea and your choice of 2 juices*

## **Choice of Two Sides**

*breakfast potatoes*

*grits*

*seasonal fruit*

*biscuits*

*toast*

## **Choice of Three Entrées**

*sausage*

*bacon*

*country ham*

*country fried steak*

*corned beef hash*

*hoecakes*

*scrambled eggs*

## **Choice of Sauce**

*sausage gravy*

*southern gravy*

*hollandaise*

*red eye gravy*

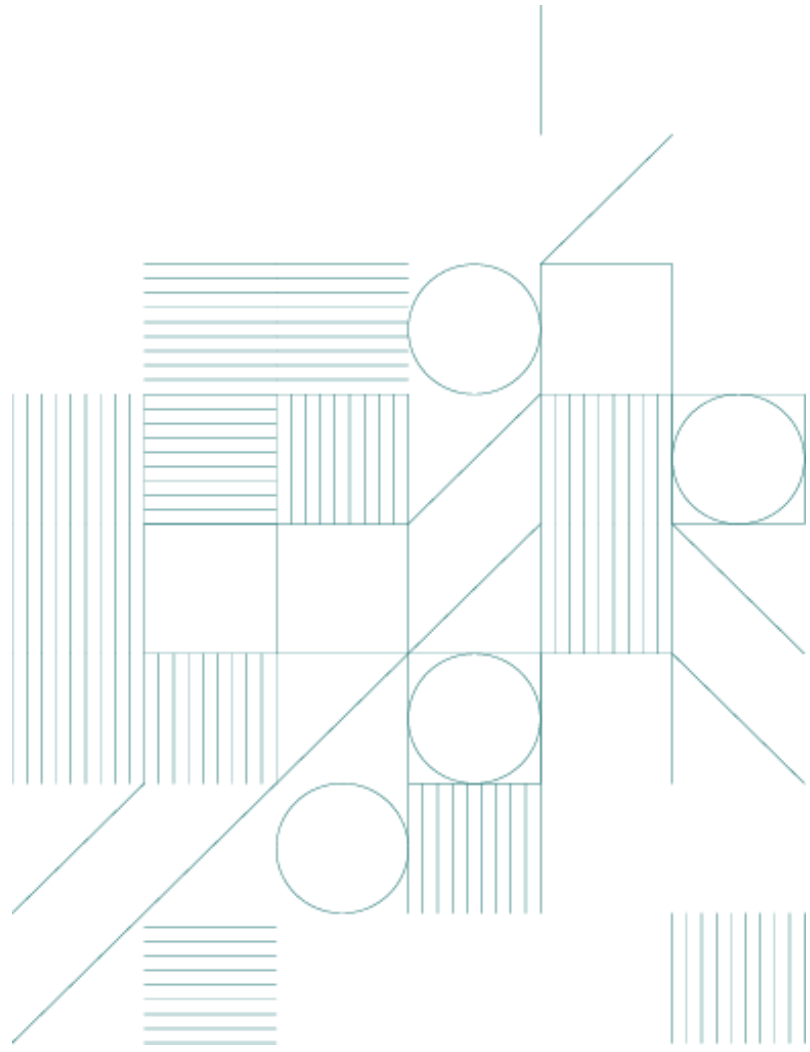


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AUTOGRAPH COLLECTION®  
HOTELS

BREAKS



## BREAKS

### Option 1 **\$15 per person**

*assorted pastries, sliced seasonal fruit individual yogurt cups, granola bars*

### Option 2 **\$17 per person**

*route 11 chips, hummus with pita points, assorted gourmet nuts, charcuterie board with domestic and local cheeses with artisan crackers*

### Option 3 **\$15 per person**

*assorted cookies, brownies, lemon bars, petite fruit tarts with lemon and fresh berries*

## A LA CARTE BREAKS

assorted pastries **\$4 each**

Bodo's bagels with cream cheese **\$25 per dozen**

individual yogurt cups **\$3 each**

yogurt parfaits **\$6 each**

granola bars **\$3 each**

whole fruit **\$3 each**

seasonal sliced fruit tray **\$8 per guest**

gourmet assorted nuts **\$4 per guest**

Route 11 chips **\$3 each**

assorted cookies **\$13 per dozen**

brownies **\$13 per dozen**

lemon bars **\$12 per dozen**

*Catering events will include a 22% service fee a plus any applicable taxes.*

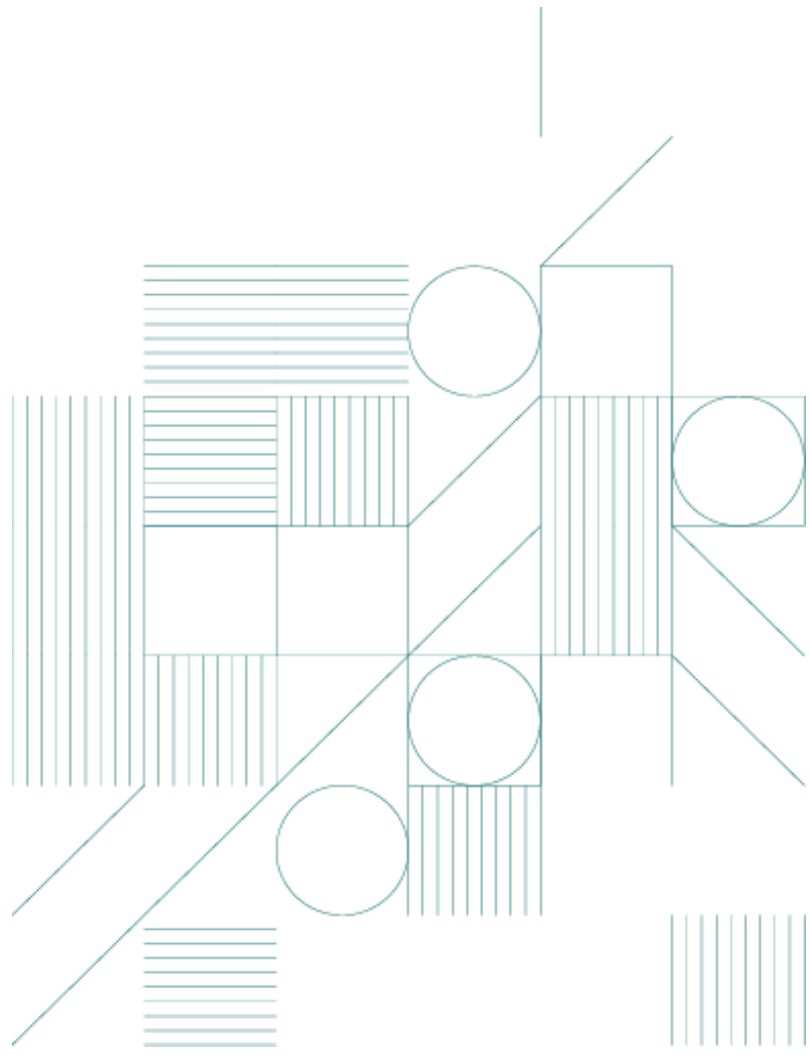


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LUNCH



## SEASONAL SOUP, SALAD AND SANDWICH

\$25 per person

*includes water, iced tea, and coffee*

### Seasonal Soup

#### Choice of One Salad

*mixed green salad served with tomato, radish, strawberry and Virginia peanuts along with your choice of dressing (Meyer Lemon vinaigrette, buttermilk ranch, balsamic vinaigrette)*

*caesar salad with pecorino romano and sourdough croûtons and white anchovy vinaigrette*

#### Choice of Three Sandwiches

*turkey on wheat with Swiss cheese, lettuce, tomato, onion, dill aioli*

*roast beef on sourdough with cheddar, lettuce, tomato, onion, horseradish aioli*

*BLT on white*

*chicken salad on white with lettuce, tomato, onion*

*Italian sub on baguette with salami, mortadella, capicola, provolone, lettuce, tomato, onion, Italian dressing*

*pastrami on rye with hot mustard and Swiss cheese*

*caprese on focaccia with mozzarella, tomato and basil*

#### Dessert

*assorted cookies and brownies*

*Catering events will include a 22% service fee plus any applicable taxes.*



## LUNCH BUFFET

*\$35 per person*

*includes water, iced tea and coffee*

### Choice of One Soup or Salad

*crudite, German potato salad, fresh fruit, garden salad, farro salad, seasonal soup*

### Choice of Two Entrées

*pulled pork*

*smoked fried chicken*

*seasonal Chef's catch*

*crawfish etouffee with white rice*

*shrimp and grits with tasso gravy*

- *vegan options available per request*

### Choice of Two Sides

*baked macaroni and cheese*

*roasted garlic whipped potatoes*

*seasonal vegetables*

*collard greens*

### Choice of Two Desserts

*fresh baked cobbler*

*chocolate mousse*

*butterscotch boudino*

*lemon pound cake with fresh berries*





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AUTOGRAPH COLLECTION®  
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DINNER



## DINNER A LA CARTE

*\$50 per person*

### Choice of Seasonal Soup or Salad

### Choice of Two Entrées

*roasted chicken with fingerling potatoes, oyster mushrooms, baby spinach, natural jus*

*seasonal Chef's catch with seasonal accoutrement*

*vegetable pasta with seasonal accoutrement*

*Coca Cola braised short ribs with stone ground grits, Swiss chard, natural jus*

*\* vegan entrées available upon request*

### Choice of Two Desserts

*sticky toffee pudding*

*flourless chocolate cake with peppermint, raspberry*

*butterscotch budino with peanut brittle*

*seasonal cobbler*

## DINNER ENHANCEMENTS

### Choice of Three Passed Hors D'oeuvres

*cantaloupe soup, wild mushrooms quiche, tomato pie **\$2 per piece***

*crispy pork rilette, pork cracklin's with pimento cheese, fried green tomato napolean **\$3 per piece***

*hoison glazed duck steam buns, smoked salmon blini, pickled shrimp tartine **\$4 per piece***

### Choice of Two Appetizers

*\$15 per person*

*crab cake with smoked tomato aioli, caper, cornichon, petite salad*

*seared scallop with butternut squash, fennel, apple, horseradish honey*

*duck ragout with gnocchi, mushroom, parmesan reggiano, orecchiette*

*charred broccoli with goat cheese and turnip fondue, toasted pine nuts, sherry vinaigrette*

*Catering events will include a 22% service fee a plus any applicable taxes.*



## The Madison

*\$45 per person*

### Choice of Seasonal Soup or Salad

#### Choice of Two Entrées

*roasted chicken, baked flounder, grilled hanger steak, vegetarian seasonal pasta*

#### Choice of Two Side

*baked macaroni, roasted garlic whipped potatoes, seasonal vegetable, collard greens*

#### Choice of Two Desserts

*fudge brownies, assorted cookies, seasonal cobbler, seasonal danish, lemon curd parfait with fresh berries*

## The Monroe

*\$60 per person*

### Choice of Seasonal Soup or Salad

#### Choice of Two Entrées

*grilled New York strip steak, roasted chicken, orechiette with andouille and broccoli raab pesto, baked trout*

#### Choice of Two Sides

*potato gratin, roasted baby carrots, seasonal vegetable, seasonal succotash*

#### Choice of Two Desserts

*fudge brownies, assorted cookies, seasonal cobbler, seasonal danish, lemon curd parfait with fresh berries*

## The Jefferson

*\$75 per person*

### Choice of Seasonal Soup or Salad

#### Choice of Two Entrées

*grilled center cut filet mignon, roasted chicken, braised lamb ragout with Parisian gnocchi, baked king salmon*

#### Choice of Two Sides

*charred broccoli raab, seasonal vegetable, Israeli couscous salad, artichoke gratin*

#### Choice of Two Desserts

*fudge brownies, assorted cookies, seasonal cobbler, seasonal danish, lemon curd parfait with fresh berries*

*vegan dishes available upon request*

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BEVERAGE PACKAGES



## AL A CARTE

bottled, still & sparkling water **\$5 each**

coke, diet coke, sprite, ginger ale, club soda, tonic **\$5 each**

freshly brewed coffee, decaf and seasonal hot teas **\$60 per gallon**

brewed iced tea **\$50 per gallon**

fresh squeezed juice **\$40 per gallon**  
*orange and grapefruit*

bottled juices **\$5 per bottle**  
*cranberry, orange, apple*

energy drink **\$6 each**  
*regular and sugar free*

coconut water **\$6 each**

Badoit sparkling water **\$8 each**

light beer **\$6 each**

imported beer **\$7 each**

craft beer **\$8 each**



## BASIC BAR

*Selection of 4 beers and 2 wines*

### **Wine**

*rotating seasonal selection of red, white and sparkling wine options*

### **Beer**

*selection of light, domestic and imported  
bottled still and sparkling water, soft drinks*

one hour **\$18 per person per hour**  
two hours **\$20 per person per hour**  
three hours **\$22 per person per hour**  
four hours **\$24 per person per hour**

## ENHANCED BASIC BAR

*Selection of 6 beers and 3 wines*

### **Wine**

*rotating seasonal selection of red, white and sparkling wine options*

### **Beer**

*selection of light domestic, imported or craft beers,  
bottled still and sparkling water, soft drinks*

one hour **\$23 per person per hour**  
two hours **\$27 per person per hour**  
three hours **\$30 per person per hour**  
four hours **\$33 per person per hour**



# SELECT BAR

## Spirits

*Titos vodka, Espolon tequila, Beefeater gin, Bacardi rum, Bulleit bourbon and rye, Dewars scotch*

## Wine

*rotating seasonal selection of red, white and sparkling wine options*

## Beer

*selection of three light domestic, imported or craft beers*

*seasonal/cider/premium beer available by request*

*bottled still and sparkling water, soft drinks, fresh juice and bar accompaniments*

one hour **\$28 per person per hour**

two hours **\$32 per person per hour**

three hours **\$36 per person per hour**

four hours **\$40 per person per hour**

# PREMIUM BAR

## Spirits

*Belvedere vodka, Altos Olmeca tequila, Botanist gin, Woodford Reserve bourbon, Balvenie 12 year scotch*

## Wine

*rotating seasonal selection of red, white and sparkling wine options*

## Beer

*selection of five light domestic, imported or craft beers*

*seasonal/cider/premium beer available by request*

*bottled still and sparkling water, soft drinks, fresh juice and bar accompaniments*

one hour **\$35 person per hour**

two hours **\$40 per person per hour**

three hour **\$48 per person per hour**

four hours **\$54 per person per hour**



# CASH BAR

## Select

Mixed Drink **\$8**  
Martini **\$11**  
Wine **\$9**  
Sparkling Wine **\$11**  
domestic beer **\$6**  
premium beer **\$7**  
soda **\$5**  
juice & bottled water **\$5**

## Premium

mixed drink **\$11**  
martini **\$13**  
wine **\$12**  
sparkling wine **\$13**  
premium beer **\$8**  
craft beer **\$9**  
soda **\$5**  
juice and bottled water **\$5**

## Bartender Fee

*\$95 per bartender will apply, staffing based on 1 bartender per 50 guests*





# THE Draftsman

## AUTOGRAPH COLLECTION® HOTELS

Autograph Collection Hotels offer one of a kind, truly original settings perfect for groups who need more than just a place to meet. Meetings at Autograph Collection are infused with each hotel's signature service, their own rich story and elevated food and beverage offerings. Whether your event is a small intimate gathering, board meeting or global convention, the Autograph Collection portfolio offers a wide array of unique interior and exterior space options, perfectly suited to your needs. Autograph Collection attention to detail and locally inspired spaces create an environment that sparks creativity and fosters collaboration.

Autograph Collection meetings experiences are not characterized by their similarities, but rather their differences that make each hotel unique. The diversity of the Autograph Collection portfolio provides high personality, high design meeting environments staffed by passionate locals offering exceptional service to both small intimate meetings as well as large scale meetings and global conventions.

### **Banquet & Catering Policies**

The Draftsman believes in service excellence. The following guidelines are in place to ensure success of your catered event. Thank you for selecting us for your event.

### **Menu Selections**

Menu selections are due two weeks prior to the event. The final menu and guaranteed guest count are requested three business days prior to the event date. If a guarantee count is not provided three days prior, the group will be charged for the numbers listed in the original contract. In addition, we ask the client to provide any special dietary needs and/or food allergy restrictions. Our staff will make every effort to accommodate for those guests with special needs.

### **Food and Beverage**

Due to health and liability reasons, the removal of any unused food or beverage from an event by guests is prohibited. Alcohol beverages may not be brought into the event space nor taken out of the event space. Bartenders may ask any guest who appears under 30 years of age for identification. They may also not serve any guest who appears to be intoxicated. The hotel reserves the right to close any event that is in violation of hotel and/or state laws regarding alcohol consumption or distribution.

### **Pricing & Fees**

Food and beverage pricing is subject to change to meet increased cost of food, beverage, labor, etc. All charges are subject to customary service fees, state, and local taxes. Hotel banquet spaces will have a room rental fee for hosting an event. The hotel will include the use of tables, chairs, linens, and china in their pricing. Additional charges may apply for any special set up or particular equipment. Also, the hotel holds the right to charge appropriately for any late cancellations of an event.

### **Equipment/Set Up**

Any event that has special requests for items such as audio/visual equipment, podium, microphone, and so forth may incur additional charges. The hotel will not permit the use of nails, staples, or tape to hang decorative items on walls or ceiling.

### **Security**

The hotel does not assume responsibility for the damage or loss of any merchandise belonging to guests left behind at an event.

