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

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

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

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

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

Catering events will include a 22% service fee a plus any applicable taxes.
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 per person per hour
two hours $40 per person per hour
three hours $48 per person per hour
four hours $54 per person per hour

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

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