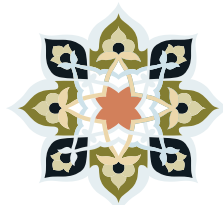
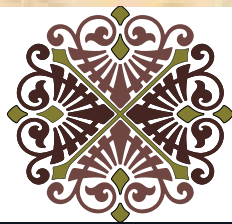




AMPHORA PRIVATE EVENTS



BIRTHDAY PARTIES ~ MEMORIAL GATHERINGS
WEDDING REHEARSAL DINNERS ~ CONFERENCE
MEETINGS ~ PRIVATE SOCIAL EVENTS

WWW.AMPHORAGROUP.COM/BANQUETS

BANQUET ROOM FACTS



Amphora's Private Banquet Room

Amphora Group proudly manages two private banquet facilities located in both Vienna, Virginia and Herndon, Virginia.

Amphora Restaurant Private Banquet Room
377 Maple Ave W, Vienna, VA 22180
(703) 938-7877
email: customerservice@amphoragroup.com

Amphora Diner Deluxe Private Banquet Room
1151 Elden Street, Herndon, Virginia 20170
(703) 925-0900
email: customerservice@amphoragroup.com

From corporate business meetings to birthdays, rehearsal dinners, and even small weddings, here at Amphora, we can help take the stress out of planning your special event. We want you to sit back, relax and enjoy your party!

Amphora Banquet Room (Vienna location) Terms and Conditions

- Under elegant settings we can accommodate up to 100 guests for a standing cocktail reception or 85 guests for seated service.
- 150.00 a non refundable deposit is required to reserve the room upon date and time availability .
- Duration of each event is up to three hours with option of additional time at 50.00 flat fee for each additional hour.
- Minimum guests required to reserve the room is 35. If you have less than the minimum a 250.00 room fee will apply.

Amphora Banquet Room (Herndon location) Terms and Conditions

- Under elegant settings we can accommodate up to 80 guests for a standing cocktail reception or 50 guests for seated service.
- 150.00 a non refundable deposit is required to reserve the room upon date and time availability .
- Duration of each event is up to three hours with option of additional time at 50.00 flat fee for each additional hour.
- Minimum guests required to reserve the room is 35. If you have less than the minimum a 250.00 room fee will apply.

Room minimums (Food and beverage only)

- Mon – Thurs: breakfast 400.00, lunch 550.00, dinner 700.00
- Friday: lunch 550.00 and dinner 1000.00
- Saturday: lunch 750.00 and dinner 1000.00
- Sunday: breakfast 750.00, lunch 900.00, and dinner 600.00

Food must be consumed in order for the room to be available. For more information, or to book your event, please call 703.925.0900 or email customerservice@amphoragroup.com.

Breakfast & Brunch Events



DAY AND TIME LIMITATIONS MAY APPLY

Blue Ridge Brunch

28.95 Per Person
(Minimum 35 Guests)

Your Choice of the Following Quiches*

(Select Two Types)

Ham & Cheddar | Lorraine | Tomato & Feta | Spinach & Mozzarella
Wild Mushroom & Gruyere | Sausage & Pepper Jack | Smoked Salmon & Dill
Asparagus, Sun Dried Tomato & Chevre

Poached Salmon with Dill or Honey Glazed Ham
Citrus Field Green Salad

Penne Pasta with Wild Mushroom and Cream
Apple Cinnamon French Toast

Choice of Maple Glazed Breakfast Sausage or Bacon
Fresh Seasonal Fruit

Add mini assorted pastries for additional 1.00 Per Guest

Imported Lavazza Coffee & Assorted Teas
Add Assorted Juice for 2.45 Per Guest

* Substitute Quiche Selection with Made to Order Omelet Station for an Additional 7.00 Per Guest

Breakfast Selections

Continental Breakfast Buffet

11.95 Per Guest

A Colorful Array of Fresh Danish, Muffins & Croissants from Amphora Bakery,
Fresh Fruit, Lavazza Coffee and Orange Juice

Elden Street Buffet

15.95 Per Guest

Assorted Breakfast Sandwiches on Bagels, English Muffins, Croissants and Wrapped in Pita
Served with Fresh Fruit Salad, Home Fried Potatoes and Lavazza Coffee

Amphora Breakfast Buffet

18.95 Per Guest

Scrambled Eggs, Ham, Bacon or Sausage, Home Fried Potatoes, Assorted Danish,
Selection of Cereals, Challa French Toast, Orange Juice & Lavazza Coffee.
Add Seasonal Fruit for an additional 1.95 Per Guest

Luncheon Events



Sterling Luncheon Buffet

23.95 Per Guest

Choice of Two Salads

Tuscan | Greek | Pasta Salad | Caesar Salad | Garden Salad

Choice of Two Entrees

Beef Medallions with Cognac Sauce
London Broil with a Merlot Mushroom Sauce
Bow Tie Pasta with Baby Shrimp and Asparagus Tips
Chicken Breast Picatta with Lemon & Capers
Breast of Chicken with a Marsala Wine Sauce

Accompanied by

Roasted Seasonal Vegetables and Your Choice of Either
Red Skin Mashed Potatoes, Rice Pilaf or Chateau Potatoes

Lavazza Coffee, Tea and Soft Drinks

Dulles Light Buffet

17.95 Per Guest

Assorted Festive Miniature Sandwiches

Herb Roasted Turkey
Rosemary Roast Beef
Honey Glazed Ham
Served with a Variety of Chutneys and Spreads
Pasta Salad
Refreshing Fruit Salad

Assorted Tea Cookies

*Upgrade to Amphora Assorted Cakes and Pastries for an Additional 2.50 Per Guest

Lavazza Coffee, Assorted Gourmet Teas, and Soft Drinks

Monroe Seated Luncheon

21.95 Per Guest

Field Green Salad with Pears & Currents

Choice of One Entree

Steak Diane with a Dijon White Wine Sauce

Sauteed Breast of Chicken with Shallot Chardonnay Sauce

Poached Atlantic Salmon with Dill Cream Sauce

Chicken Breast Picatta with Lemon and Capers

Beef, Chicken or Vegetable Kebabs, Served with Tzatziki Sauce

Wild Rice Pilaf and Baby Asparagus Spears

Fresh Bread

Lavazza Coffee, Tea, and Soft Drinks

Amphora's Meeting Package

35.95 Per Guest

Continental Breakfast

To Include Assorted Muffins, Danish, Croissants, Fresh Fruit,
Coffee, Tea and Assorted Fruit Juices

Mid Morning Refreshment

To Include Assorted Sodas, Coffee & Tea Service

Executive Luncheon

Choice of One:

Gourmet Sandwich Display with Pasta Salad, Coleslaw and Chips
or

Pasta Buffet with Marinara, Bolognese and Alfredo, Served
with Caesar Salad and Garlic Bread

Lavazza Coffee, Tea, and Soft Drinks

Afternoon Break Snacks

A Selection of Bakery Treats Including Brownies, Bars Cookies, Seasonal Whole Fruit,
and Pita Chips, Served with Coffee, Tea, and Soft Drinks

Meeting Packages & Cocktail Receptions



Embassy Cocktail Reception

28.95 Per Guest

With One Hour of Open Beer and Wine Bar for 37.95 Per Guest

With One Hour Of Open Rail Bar for 41.95 Per Guest

Choice of Six Hors D'oeuvres

Rare Roast Beef on a Crostini with Horseradish Cream

Mushroom Caps Stuffed with Goat Cheese and Spinach

Seasonal Garden Vegetable Crudite

Miniature Crab Cakes with Cilantro Cream Sauce

International Cheese Display

Spinach and Feta Cheese Turnovers

Mediterranean Spiced Meatballs

Spicy BBQ Wings

Dip Trio with Hummus, Baba Ghanoush and Caramelized Onion Dip

Tomato, Mozzarella and Basil Bruschetta

Chicken and Apple Tartlets

Brie and Raspberry Phyllo Wraps

Tex Mex Egg Rolls

Brie and Mango Quesadilla

Stationary Hors D'oeuvre Add-Ons

Domestic Cheese Platter - 120.00 Per Display Platter

A Selection Of Our Favorite Domestic Cheeses

Accompanied By Assorted Baguette Slices and Water Crackers

International Cheese and Fruit Platter - 150.00 Per Display Platter

Italian Antipasto Platter - 150.00 Per Display Platter

An Amazing Assortment Of Genoa Salami, Pepperoncini, Prosciutto, Fresh Mozzarella, Provolone, Marinated Roasted Vegetables, Artichoke Hearts, Kalamata Olives. Accompanied By Garlic Crostini

Raspberry Baked Brie Or Apricot Baked Brie - 48.75 Per Display

An Entire French Brie Wheel Topped With Fresh Raspberry Or Apricot Chutney

And Surrounded By A Beautiful Puff Pastry Blossom

Mediterranean Grilled Vegetable Platter - 120.00 Per Display Platter

Aged Balsamic Drizzle With Zucchini, Squash, Portabello Mushrooms, Carrot, Eggplant, Sweet Onion, Fennel, Tri Color Peppers, And Asparagus. Served Room Temperature

Amphora Grand Buffet



Amphora Grand Dinner Buffet

35.95 Per Guest

Choice of One Stationary Hors D'oeuvre Display

Domestic Cheese Display with Fruit and Nuts
Seasonal Vegetable Display with Peppercorn Ranch Dip
Mediterranean Antipasto Display
Fresh Seasonal Fruit Display with a Raspberry Yogurt Dip
Hot Spinach and Artichoke Dip

Choice of Two Salads

Caesar Salad
Greek Salad
Caribbean Salad
Southwestern Salad
Fresh Fruit Salad
Field Green Salad
Penne Pasta Salad
Spinach Salad
Kiwi and Strawberry Salad

Choice of Two Entrees

Carved Roast Beef (Requires Minimum of 45 Guests)
Vegetarian Moussaka
London Broil with a Pinot Noir Reduction
Sauteed Breast of Chicken with Marsala Wine and Mushrooms
Penne Pasta with Roasted Vegetables
Chicken Breast Picatta
Beef Burgundy with Wine and Mushrooms
Breast of Chicken with a Champagne Cream Sauce
Grilled Salmon with Leeks and Lemon Cream

Accompanied by

Rice Pilaf or Chateau Potatoes
Fresh Seasonal Vegetables and Fresh Bread

Lavazza Coffee, Tea, and Soft Beverages

Classic Dinner Buffet & Seated Dinner



Amphora Classic Dinner Buffet

24.95 Per Guest

Choice of Two Salads

Caesar Salad | Greek Salad | Field Green | Chophouse with Bacon
Southwestern Ranch | Coleslaw

Choice of Two Entrees

Penne Pasta with Marinara and Bolognese Sauce | Roma Beef Lasagna
Taco Bar with Assorted Toppings | Salisbury Steak with our Signature Chopped Steak
Assorted Flat Bread Pizza Bar | Vegetable Lasagna
Roasted Marinated Village Chicken | BBQ Chicken, Pork and Beef Sliders
Gyro Station with Assorted Toppings | Sliced Roast Beef Station (Requires Minimum of 45 Guests)
Sliced Turkey Station | Chicken, Beef and Vegetarian Chili Bar
Classic Amphora Meatloaf

Accompanied by Your Choice of One Side Dish

Fresh Green Beans with Toasted Almond Slivers | Sautéed Spinach with Garlic
Seasonal Vegetable Medley | Sautéed Broccoli | Fresh Peas
Mashed Potatoes Carrots | Herb Roasted Potatoes

Coffee, Tea, and Soft Drinks

Concord Seated Dinner

31.95 Per Guest

Field Green Salad with Blue Cheese and Pears

Choice of One Entrees

Chicken Cordon Bleu
Poached Atlantic Salmon with a Bearnaise Sauce
Beef Medallions with a Cognac Sauce
Chicken Breast Normandy with Apples and Cream
Chicken Breast with Marsala Wine and Mushrooms
*Upcharge for Land and Sea Plate

Accompanied by

Herb Roasted Potatoes or Rice Pilaf
Fresh Green Beans with Toasted Slivered Almonds

Coffee, Tea, and Soft Drinks

Cocktail & Bar Packages



BAR PACKAGES ARE IN ADDITION TO LUNCHEON AND DINNER EVENTS

Host Bar Package

Guests May Order Any Beverage Offered Which Will Then be Charged to a Final Bill Based Upon Consumption

Cash Bar Package

Guests May Purchase His/Her Own Beverages on a Cash or Credit Card Basis Only

Customized Bar Package

Banquet Sales Manager can Offer Customized Bar Options

Beer and Wine Package

Unlimited Beer and House Wine Service Priced Per Guest.

Packages will be charged at the beginning of each hour.

\$12.95 Per Guest for the First Hour and \$6.95 Per Guests for Each Additional Hour

Full Bar Packages

Unlimited Beverage Service Priced Per Guest.

House Red and White Wines to Be Served.*

Open Bar with Beer and Wine

15.95 Per Guest for the First Hour

8.95 for Each Additional Hour

*Amphora Must Abide by the Governing Laws in the State of Virginia Regarding Alcoholic Beverage Service and the Limitations Set Fourth Therein.

A La Carte Beverages

Rail Bar Drinks	\$9.95+
Premium Bar Drinks	\$12.95+
Super Premium Bar Drinks	\$14.95+
Half Carafe	\$16.95
Full Carafe	\$24.95
Domestic Beer	\$5.95+
Premium Beer	\$7.95+