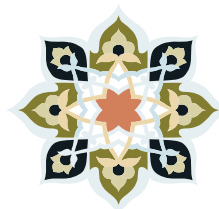




AMPHORA

PRIVATE EVENTS



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

WWW.AMPHORAGROUP.COM

BANQUET ROOM FACTS



Amphora's Private Banquet Room

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!

- Under elegant settings we can accommodate up to 100 guests for a standing cocktail reception or 80 guests for seated service.
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- Note that Room Minimums Apply Based up on Day of Week and Time of Day.
- 150.00 a non refundable deposit is required to reserve the room upon date and time availability .

Amphora Banquet Room (Herndon location) Terms and Conditions

- Under elegant settings we can accommodate up to 100 guests for a standing cocktail reception or up to 80 guests for seated service.
- A 150.00 non-refundable deposit is required to reserve our private banquet room. This amount shall be applied to the final bill
- Duration of each event is up to three hours with option of additional time starting at 50.00 per hour and may go up depending upon the staffing required for the extended hours
- 25% Room Set Up and Production fee Added to Each Event.
- Outside food and beverages are not permitted. Desserts may be ordered from Amphora Bakery

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

35.95 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 breakfast pastries for additional
1.75 Per Guest

Imported Lavazza Coffee & Assorted Teas ~ Add 2.95 per guest

Add Juice for 2.75 Per Guest

Breakfast Selections

Continental Breakfast Buffet

15.95 Per Guest

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

Elden Street Buffet

22.95 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

24.95 Per Guest

Scrambled Eggs, Ham, Bacon or Sausage, Home Fried Potatoes, Assorted
Breakfast Pastries, Challa French Toast, Orange Juice & Lavazza Coffee.

Add Seasonal Fruit for an additional 4.95 Per Guest

Luncheon Events



Sterling Luncheon Buffet

29.95 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

23.95 Per Guest

Assorted Festive Miniature Sandwiches

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

Assorted Tea Cookies

*Upgrade to Amphora Assorted Pastries for an Additional 3.95 Per Guest

Lavazza Coffee, Assorted Gourmet Teas, and Soft Drinks

Monroe Seated Luncheon

27.95 Per Guest

Tossed Field Green Salad, Greek or Caesar Salad

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

Roast Potatoes or Rice and Seasonal Vegetable Medley

Fresh Bread

Lavazza Coffee, Tea, and Soft Drinks

Amphora's Meeting Package

42.95 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 Reception



Embassy Cocktail Reception

31.95 Per Guest

*With One Hour of Open Beer and Wine Bar for 38.95 Per Guest With
One Hour Of Open Rail Bar for 42.95 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 (Serve up to 30)

Domestic Cheese Platter - 144.00 Per Display Platter
A Selection Of Our Favorite Domestic Cheeses
Accompanied By Assorted Baguette Slices and Water Crackers

International Cheese and Fruit Platter - 180.00 Per Display Platter

Italian Antipasto Platter - 180.00 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 - 90.75 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 - 150.00 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

39.95 Per Guest (Minimum of 35 guests)

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 55 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

29.95 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 | Sauteed Spinach with Garlic
Seasonal Vegetable Medley | Sauteed Broccoli | Fresh Peas
Mashed Potatoes Carrots | Herb Roasted Potatoes

Coffee, Tea, and Soft Drinks

Concord Seated Dinner

35.95 Per Guest

Field Green Salad, Caesar or Greek Salad

Choice of One Entrees

Chicken Cordon Bleu
Pan Seared Salmon Grecian Style
Beef Medallions with a Dijon Cognac Sauce
Chicken Breast Piccata
Grecian Lamb Kebabs
Bistro Steak with a Mushroom Merlot Sauce
Pan Chicken Breast with Marsala Wine and Mushrooms
Chicken Parmesan, Served with Spaghetti*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