



BUSINESS MEETINGS and CORPORATE FUNCTIONS

Hello,

The Comus Inn, conveniently located less than 3 miles off Route 270 at Exit 22 (Rt. 109) in Montgomery County, Maryland is quickly becoming the venue of choice for business meetings and corporate functions. Our unique, peaceful setting along with the array of room options we offer make The Comus Inn the perfect choice for a variety of corporate gatherings, such as:

- Business Meetings
- Financial Seminars
- Employee Training
- Patient Training
- Company Picnics
- Board of Directors Meetings
- Employee Recognition Dinners
- Annual Conferences
- Client Luncheons and Dinners
- Social Gatherings
- Fundraisers and Silent Auctions
- Holiday Parties

We offer private meeting rooms for groups of two to one hundred with the capability of seating up to two hundred on our tented terrace. We provide delicious home-cooked breakfast, lunch, and snacks, and we'll be happy to host a dinner or cocktail reception following your meeting for your group as well!

Our private meeting rooms provide the comfort of over-sized, upholstered chairs, linen covered tables, wireless internet and adjoining rooms for break-out sessions or meals. Also available for meals, breaks and even working sessions is our beautifully landscaped outdoor terrace with a fabulous view of rolling hills, majestic trees and Sugarloaf Mountain. Take your staff out of the hectic office atmosphere and provide them with a peaceful, productive work environment at The Comus Inn.

The attached menus are for daytime business meetings however we have additional menus for dinners, social functions, cocktail receptions, company picnics, etc. If you would be interested in discussing other events or would like to schedule a business function, please contact me for further information at 301-349-5100 or Cheryl@thecomusinn.com.

Thank you and I look forward to helping you plan your next corporate event.

Cheryl A. Cox
Director of Sales and Events
301-349-5100
Cheryl@thecomusinn.com



Business Meetings & Private Room Fees

The Comus Inn is available for business meetings Wednesday through Friday between the hours of 9am and 5pm and Saturday & Sunday from 9am to 4pm. Meetings starting prior to 9am will be charged an additional \$50 for early arrival.

This site fee guarantees you a private room for your function set to your specifications with over-sized upholstered chairs and linen covered tables, wireless internet and ample free parking. We offer a variety of menu choices for breakfast, lunch, breaks and dinner. Meals can be plated and served or a buffet can be set up for parties of twelve or more.

Wednesday & Thursday 9:00am - 5:00pm

| Room | Capacity Dining Set-up* | Capacity Conference/Banquet Set-up** | On-season April thru December | Off-season January thru March |
|--------------|--------------------------------|---|--------------------------------------|--------------------------------------|
| Sugarloaf | 24 | 14 | \$25 | N/C |
| Wolf | 12 | 10 | \$25 | N/C |
| Log | 18 | 12 | \$25 | N/C |
| Hilton | 24 | 14 | \$25 | N/C |
| Happy Choice | 18 | 14 | \$25 | N/C |
| Porch | 50 or 30 w/buffet | 50 | \$300 | \$150 |
| Grand Room | 90 | 75+ Theatre Style 25+ Conference Table | \$150 | \$75 |

Friday thru Sunday 9:00am - 4:00pm

| Room | Capacity Dining Set-up* | Capacity Conference/Banquet Set-up** | On-season April thru December | Off-season January thru March |
|--------------|--------------------------------|---|--------------------------------------|--------------------------------------|
| Sugarloaf | 24 | 14 | \$50 | \$25 |
| Wolf | 12 | 10 | \$50 | \$25 |
| Log | 18 | 12 | \$50 | \$25 |
| Hilton | 24 | 14 | \$50 | \$25 |
| Happy Choice | 18 | 14 | \$50 | \$25 |
| Porch | 50 or 30 w/buffet | 50 | \$350 | \$175 |

*Dining Set-up will be individual tables seating 4-6 guests

**Conference set-up requiring a projection screen will require the Grand Room for groups over 10

Business meeting equipment available for rent includes:

| | | | |
|----------------------|---------|-----------------------|---------|
| Projection Screen | \$20.00 | White Board w/Markers | \$15.00 |
| Flip Chart w/Markers | \$15.00 | WiFi available at N/C | |



Corporate Breakfast

All breakfasts include Regular and Decaffeinated Coffee, Hot Tea, Assorted Juices and Water

Buffet Breakfasts

Available to groups of 12 or more

The Continental

*Seasonal Display of Fresh Fruits
Assorted Muffins, Croissants and Pastries,
Sweet Butter, Jams & Jellies*

\$8

The Central Park

*Seasonal Display of Fresh Fruits
Assorted Bagels with Two Cream Cheeses*

\$8

The Healthy Choice

*Seasonal display of Fresh Fruits
Assorted Granola and Breakfast Bars
Fruit Yogurt*

\$7

The French Connection

*Seasonal display of Fresh Fruits
Fresh House-made Quiche Lorraine
Rolls or Biscuits, Sweet Butter, Jams & Jellies*

\$9

The Burrito Station

Warm Flour Tortilla filled with Fresh Scrambled Eggs, Diced Onions, Green Peppers, Tomatoes and Ham, with Shredded Cheeses, Salsa and Sour Cream for topping and accompanied by Home Fried Potatoes & Sausage Links

\$15

Plated Breakfasts

Omelets

*Your choice of Western, Veggie or Cheese served
with Home Fries with Sautéed Onions and Toast with
Butter, Jams and Jellies*

\$8

Benedicts

*Your choice of Classic with Canadian Bacon or
Chesapeake with Crab Meat
Home Fries with Sautéed Onions*

\$10

The Scrambled

Fresh Scrambled Eggs, Home Fries with Sautéed Onions Toast with Butter, Jams and Jellies

\$7

Add: Bacon - \$2

Sausage - \$2

Sliced Fruit - \$2

Chef-made Breakfast Stations

Available to groups of 12 or more

The Waffle Station

Made to Order Waffles

*Your choice of Fresh Berries, Nuts, Chocolate Chips
and Whipped Cream*

Crisp Country Bacon and Sausage Links

Butter & Pure Maple Syrup

\$13

The Omelet Station

Made to order Omelets

*Your choice of Diced Ham, Bacon, Mushrooms,
Tomatoes, Scallions and Assorted Cheeses*

Home Fried Potatoes, Crisp Country Bacon and

Sausage Links and Fresh Rolls and Biscuits with

Butter, Jams and Jellies

\$15

Chef for Breakfast Stations is an additional \$50



Corporate Lunches

All Lunches include Sodas, Bottled Water, Iced Tea, Coffee & Hot Tea
Assorted Miniature Desserts (can be served with lunch or afternoon break)

Lunch Buffets

(Minimum 12 Guests)

The American (served hot) Choice of Two Entrees

*Garden Salad with two Dressings, Fresh Baked Rolls & Butter, Sliced **Roast Beef with Au Jus**, **Oven Roasted Boneless Breast of Chicken** with Olive Oil, Garlic, White Wine, Diced Tomatoes with Fresh Herbs and a Touch of Cream & Parmesan Cheese, **Grilled Salmon** with Dijon Cream Sauce, Buttermilk Mashed Potatoes, Grilled Seasonal Vegetables*

\$29

Make Your Own

Sliced, Grilled Chicken Breast, Sliced Roast Beef, Grilled Portobello, Zucchini, and Peppers served with Horseradish Cream, Dijon Mustard, Mayonnaise, Lettuce, Sliced Tomatoes, Grilled Sweet Onions, Sliced Cheeses, assortment of Artisan Bread and Rolls, Cole Slaw and Potato Chips

\$24

Comus Inn Salad Platter

Comus Inn Shrimp Salad, Sugarloaf Chicken Salad, Cucumber & Tomato Salad, Garden Salad with two Dressings and Fresh Baked Rolls and Butter

\$22

Asian Persuasion

A Sampling of Asian Street Food delights including House-made Fried Rice, Lo Mein, Vegetable Spring Rolls, Beef and Broccoli and all Sauces and Condiments

\$19

Viva Mexico! Taco Bar

Hard and Soft Taco Shells with Seasoned Beef, Chicken and Pork, Shredded Cheddar, Monterey Jack Cheeses, Lettuce, Sour Cream, Guacamole, Salsa, Sliced Jalapenos and Hot & Mild Sauces accompanied by Refried Beans and Spanish Rice along with Tortilla Chips and Chili Con Queso

\$19

Soup and Salad

Two Fresh House-made Soups accompanied by a Fresh Garden Salad with two Dressings and Fresh Baked Rolls and Butter

\$18

Plated Lunches

(Must be Preordered)

All Lunches include Sodas, Bottled Water, Iced Tea, Coffee & Hot Tea
Assorted Miniature Desserts (can be served with lunch or afternoon break)

The Comus Bacon Cheeseburger

*Hand-formed Fresh Ground Beef with Applewood Smoked Bacon, Cheese, Lettuce, Tomato, Red onion
served on a Toasted Bun with Fresh Cut French Fries*

\$16

The Comus Crab Cake BLT

*House-made Crab Cake with Applewood Smoked Bacon, Spicy Tartar, Lettuce, Tomato, Cole Slaw and
Fresh Cut French Fries*

\$21

Apple Wood Smoked Atlantic Salmon Cobb Salad

*Smoked Salmon, Mixed Greens, Tomatoes, Cucumber, Gruyere, Avocado & Bacon
Drizzled with a Creamy Dill Dressing*

\$18

Chicken Club Caprese

*Grilled Chicken, Sundried Tomato Pesto, Roasted Peppers, Arugula, Mozzarella, Prociutto, served on
Toasted Focaccia with French Fries*

\$18

Classic Chicken Caesar Salad

*Grilled Chicken Breast, Romaine Lettuce, Croutons and Fresh Grated Parmesan Cheese with our
House-made Caesar Dressing and Garlic Bread*

\$17

Vegetarian

Tuscan Pasta

Tossed with Fresh Tomatoes, Olive Oil, Garlic, White Beans and Swiss Chard served with Garlic Bread

\$16



Morning and Afternoon Breaks and A la Cart Options

Available for full meal meetings ♦ Priced per person

- Fresh Seasonal Sliced Fruit, Berries & Grapes **\$4**
- Assorted Granola Bars, Energy Bars and Whole Fresh Seasonal Fruit **\$5**
 - Assorted Fruit Yogurts **\$2**
 - Assorted Cookies and Dessert Bars **\$5**
 - Whole Fresh Fruit and Berries **\$4**
- Sliced Fresh Fruit and Assorted Cheeses and Crackers **\$5**
 - Fresh Raw Vegetables and Dip **\$3**
- Fresh, House-made Hummus Served with Crispy Pita Chips tossed with Olive Oil, Garlic **\$4**
 - Fresh, House-made Salsa, Guacamole and Tortilla Chips **\$5**