



OMNI CREATES **YOUR BIG DAY**



# CONGRATULATIONS

Your wedding day is one of the most important days of your life. It is a day you will never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Charlottesville Hotel, we're committed to making sure your wedding day is nothing short of spectacular – by filling it with love, laughter, and magical memories. That's our promise to you.

Whether we are playing host to your wedding reception, rehearsal dinner, or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your wedding day is sensational.

Plus Omni's experienced wedding team will be by your side every step of the way –from the first planning meeting to your final toast. So you can focus on what matters most: making memories that last a lifetime.

OMNI  HOTELS & RESORTS<sup>®</sup>  
charlottesville

212 Ridge McIntire Road  
Charlottesville, Virginia 22903  
434.971.5500









# WEDDING PACKAGES

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The Omni Charlottesville Hotel is honored to have been chosen to host your wedding celebration. We can assure you that each member of our staff is looking forward to serving you and your guests and making your wedding an unforgettable event!

## OUR WEDDING PACKAGES INCLUDE:

- Complimentary venue rental with a guaranteed catering minimum
- Cocktail hour with white glove butlered hors d'oeuvres
- Choice of dinner packages
- Four hours of open bar service (bartenders included)
- Champagne or sparkling cider toast
- Professional cake cutting and service
- One night stay in the our beautiful suite for the bride and groom with a late 2:00 PM checkout the following day
- Special guest room rates for wedding guests with a personalized web link for easy reservations
- Wedding menu tasting for up to four guests
- Wedding event specialist and superior on-site event team to assist with pre-planning (timeline, menu, personalized room layout) and execution of event.
- Reception set-up by Omni staff including placement of personal decorations.
- All tables (as needed) including 60" round tables, gift table, guestbook table, cake table and DJ table
- House floor length white linens
- Omni chairs with the option to upgrade to Omni white chair covers (\$4.00/chair upgrade fee)
- Elegant china, silver, and crystal and votive candles
- Custom table numbers and sign holders upon request
- Custom menu cards upon request
- Beautiful large wooden parquet dance floor
- Staging for entertainment
- Professional table-side service staff
- Tear down and clean-up of reception space
- Complimentary parking in hotel parking garage for your guests





# THE CEREMONY

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Ceremony Price with reception	\$1,500 (plus tax)
Ceremony Price without reception	\$3,000 (plus tax)

Omni Charlottesville Hotel offers your choice of the lush, tropical, glassed-in Atrium with a sparkling fountain, the grand Jefferson Ballroom, or the Preston Room overlooking the historical downtown pedestrian mall for your ceremony.

This is just the beginning of love at first sight.

## OUR WEDDING CEREMONIES INCLUDE:

- Complimentary ceremony rehearsal the week prior
- Ceremony set-up by Omni staff including placement of personal decorations
- Citrus infused water station for guest refreshment
- Complimentary parking in the Omni parking garage for your wedding guests
- Use of the baby grand piano (Ballroom or Atrium only)
- Ceremony clean-up and tear-down included
- Omni chairs with the option to upgrade to Omni white chair covers (\$4.00/chair upgrade fee)
- Your choice of venue space:
  - The Atrium (seating up to 100)
  - The Preston Room (seating up to 120)
  - The Jefferson Ballroom (seating up to 300)

# WEDDING PACKAGE OVERVIEW

PACKAGES	PRICE PER PERSON	COCKTAIL HOUR	DINNER	DESSERT	WINE SERVICE W/ DINNER	OPEN BAR
The Court Square	\$135	Three Hors D'oeuvres	Premium Stationed Dinner	Complimentary Cake Cutting		Four Hours of Open Bar (Beer, Wine, and Liquor)
The Rotunda	\$130	Four Premium Hors D'oeuvres	Premium Buffet Dinner	Complimentary Cake Cutting	YES	Four Hours of Open Bar (Beer, Wine, and Liquor)
The Estate	\$125	Four Premium Hors D'oeuvres	Premium Plated Dinner	Complimentary Cake Cutting	YES	Four Hours of Open Bar (Beer, Wine, and Liquor)
The Old Dominion	\$95	Three Premium Hors D'oeuvres	Buffet Dinner	Complimentary Cake Cutting		Four Hours of Open Bar (Beer & Wine)
The Dogwood	\$90	Three Premium Hors D'oeuvres	Plated Dinner	Complimentary Cake Cutting		Four Hours of Open Bar (Beer & Wine)

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# THE COURT SQUARE PACKAGE

PREMIUM STATIONED WEDDING RECEPTION \$135 PER PERSON

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## COCKTAIL HOUR

Choose three butler-passed hors d'oeuvres from tier one (page 20)

## PREMIUM STATIONED DINNER

### Salad and Roll Bar

Mixed Field Greens, Chopped Romaine, Matchstick Carrots, Zucchini, Squash, Croutons, Bleu Cheese Crumbles, Parmesan Cheese, Ranch, House, Italian, Raspberry Vinaigrette Dressing, and Omni House Rolls with Butter  
(Unattended Station)

### Chef Attended Action Stations

(Choose Three)

#### Mac-N-Cheese Bar

Elbow Macaroni, Zesty Cheese Sauce, Crispy Bacon, Sriracha, Chopped Tomatoes, Jalapeño Peppers, Herbed Bread Crumble

#### Vietnamese Pho Bar

Vegetable and Chicken Broth, Cellophane Noodles, Grilled Strips of Beef and Chicken, Fresh Basil, Chopped Thai Chiles, Bean Sprouts, Scallions, Julienne Vegetables

#### Mini Taco Bar

Seasoned Ground Beef, Roasted Pulled Chicken, Queso Blanco, Chopped Tomato, Avocado, Pico De Gallo, Mexican Cheese, Sour Cream, Mini Taco and Soft Tortillas

## BEVERAGE STATION

Iced Tea and Water

Organic Westrock Coffee, Selection of Hot Tea

### Chef Attended Carving Station

(Choose One)

Beef Tenderloin

Leg of Lamb

NY Strip

Boneless Turkey Breast

Prime Rib

Whole Grain Mustard-Crusted Pork Loin

### Mashed Potato Bar

Rustic Mashed Potato, Smoked Bacon, Arugula, Cheddar Cheese, Chives, Crème Fraiche Served in Martini Glasses

### Risotto Station

Creamy Risotto, Rendered Pancetta, Truffle Oil, Steamed Asparagus, Baby Spinach, Spring Peas, Sautéed Mushrooms, and Aged Pecorino Romano

### Shrimp and Grits Bar

Southern Cheese Grits, Smoked Bacon, Tricolored Peppers, Spicy Cream Sauce, Gulf Shrimp

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

CONTINUED

## THE COURT SQUARE PACKAGE

PREMIUM STATIONED WEDDING RECEPTION \$135 PER PERSON

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### DESSERT

Complimentary cutting and service of your wedding cake

### TOAST

Champagne or sparkling cider toast

### OPEN BAR

Four hours of open bar service and one bartender per 100 guests included

#### Liquor

Svedka Vodka, Seagram's Gin, Sauza Blanco Tequila, Bacardi Rum, Jim Beam Kentucky Bourbon Whiskey, J&B Scotch

#### Beer

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

#### Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Champagne

#### Other

Coke, Diet Coke, Sprite, Bottled Mineral Water

### OPTIONAL PACKAGE UPGRADES

- 1) Add an additional hors d'oeuvre for \$4 per person.
- 2) Upgrade any hors d'oeuvre to any tier for \$2 per person per hors d'oeuvre upgraded.
- 3) Add an additional carving station for \$16 per person.
- 4) Add an additional action station for \$20 per person.
- 5) Add an additional hour of bar service for \$9 per person.
- 6) Upgrade your bar to include premium brand liquors for four hours for \$10 per person.

Premium brand liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

\*Additional upgrade options listed on pages 17-18

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.



# THE ROTUNDA PACKAGE

PREMIUM BUFFET WEDDING RECEPTION \$130 PER PERSON

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## COCKTAIL HOUR

Choose four butler-passed hors d'oeuvres from any tier (page 20)

## PREMIUM BUFFET DINNER

Served with House Rolls with Butter, Tableside Iced Tea and Water Service

### Soup

(Choose One)

Crab Bisque

Tomato Basil Bisque

Seasonal Soup of Your Preference

### Salad

(Choose One)

Cherve Salad

Mixed Field Greens with Local Goat Cheese, Mandarin Oranges, and Sweet Roasted Walnuts, Citrus Vinaigrette

Field Greens

Mixed Field Greens with Candied Nuts, Local Goat Cheese, and Raspberry Vinaigrette

### Vegetable

(Choose One)

Grilled Vegetable Kabobs with Red Pepper, Onion, Green Zucchini

Steamed Heirloom Pole Beans with Roasted Almond Slivers

Roasted Broccoli Florets

Your Selection of a Seasonal Vegetable

### Starter

(Choose One)

Herbed Cous Cous with Sun Dried Tropical Fruits

Oven Roasted Cauliflower and Sliced Radicchio Salad

Farfalle Pasta Salad with Fresh Herbs

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, House-Made Caesar Dressing

Watermelon and Feta

Watermelon, Mint, and Feta Cheese Salad (Summer Events Only)

### Starch

(Choose One)

Rustic Mashed Potatoes

Oven Roasted Red Bliss Potato

Thomas Jefferson's Recipe Mac-N-Cheese

Organic Wild Rice

Buffet entrées on next page →

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

CONTINUED

## THE ROTUNDA PACKAGE

PREMIUM BUFFET WEDDING RECEPTION \$136 PER PERSON

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### PREMIUM BUFFET DINNER (CONTINUED)

Served with House Rolls with Butter, Tableside Iced Tea and Water Service

#### Buffet Entrées

(Choose Three)

##### Poultry

Mediterranean Chicken

Oven Roasted Organic Chicken Served on a Sauté of Spinach, Sun-Dried Tomatoes, Artichoke Hearts, and Kalamata Olives

Chipotle Lime Chicken

Organic Chicken Marinated in Smoked Chipotle Peppers and Tangy Lime Juice

##### Seafood

Lemon Grilled Swordfish

Swordfish Steak Topped with Sweet Mango Relish

Stuffed Trout

Oven Roasted Local Trout Stuffed with Crab Meat Stuffing

### DESSERT

Complimentary cutting and service of your wedding cake

Organic Westrock Coffee, Selection of Hot Tea

### TOAST

Champagne or sparkling cider toast

##### Beef

Tender Braised Short Rib

In Rosemary Demi Glace with Roasted Mirepoix

Oscar Beef Medallions

Topped with Lump Crab Meat and Sautéed Asparagus and Served with Fresh Hollandaise Sauce

##### Vegetarian

Baked Orzo Pasta

With Fresh Baby Spinach, Tangy Bleu Cheese, and Roasted Walnuts

Crispy Eggplant

With Fresh Buffalo Mozzarella and Fire Roasted Tomato Sauce

### WINE SERVICE

House Chardonnay and Cabernet Sauvignon offered tableside during dinner

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

CONTINUED

## THE ROTUNDA PACKAGE

PREMIUM BUFFET WEDDING RECEPTION \$136 PER PERSON

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### OPEN BAR

Four hours of open bar service and one bartender per 100 guests included

#### Liquor

Svedka Vodka, Seagram's Gin, Sauza Blanco Tequila, Bacardi Rum, Jim Beam Kentucky Bourbon Whiskey, J&B Scotch

#### Beer

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

#### Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Champagne

#### Other

Coke, Diet Coke, Sprite, Bottled Mineral Water

### OPTIONAL PACKAGE UPGRADES

- 1) Add an additional hors d'oeuvre for \$4 per person.
- 2) Add an additional soup, salad, vegetable, or starch for an additional \$5 per person.
- 3) Add an additional hour of bar service for \$9 per person.
- 4) Upgrade your bar to include premium brand liquors for four hours for \$10 per person.  
Premium brand liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

\*Additional upgrade options listed on pages 17-18

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.



# THE ESTATE PACKAGE

## PREMIUM PLATED WEDDING RECEPTION \$125 PER PERSON

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### COCKTAIL HOUR

Choose four butler-passed hors d'oeuvres from any tier (page 20)

### PREMIUM PLATED DINNER

Served with Your Choice of Vegetable, Starch, Artisan Rolls, Iced Tea, and Water

#### Starter

(Choose One)

Spinach and Pear Salad

Baby Spinach, Bosc Pears, Crumbled Gorgonzola with White Balsamic Vinaigrette

Wedge Salad

Wedge of Iceberg Lettuce with Crumbled Smoked Bacon, Bleu Cheese, Chopped Tomato, and House Made Bleu Cheese Dressing

#### Plated Entrées

(Choose Two)

##### Poultry

Stuffed Chicken

Double Breasted Stuffed Organic Chicken with French Brie Cheese and Virginia Country Ham

Mediterranean Chicken

Organic Chicken with Spinach, Sun-Dried Tomatoes, Artichoke Hearts, and Kalamata Olives

##### Seafood

Chilean Sea Bass

Pan Seared with Tobacco Fried Onions and Wild Mushroom Pan Sauce

Crab Cake

Jumbo Lump Crab Cake with Pinot Spiked Whole Grain Mustard Remoulade

Cherve Salad

Mixed Field Greens with Local Goat Cheese, Mandarin Oranges, and Sweet Roasted Walnuts, Citrus Vinaigrette

Crab Bisque Soup

Seasonal Soup of your Preference

##### Beef

Filet Mignon

With White Truffle Butter

Rib-Eye

Bone-In Rib-Eye with Roasted Red Pepper Hollandaise

##### Vegetarian

Eggplant Napoleon

Roasted with Layers of Grilled Eggplant, Squash, Portabella Mushroom, Stacked and set on House Made Tomato Sauce

Vegetable Paella

With Seasonal Vegetables, Saffron Risotto, Forest Mushrooms, and Spring Peas Topped with Pecorino Romano

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

CONTINUED

## THE ESTATE PACKAGE

PREMIUM PLATED WEDDING RECEPTION \$125 PER PERSON

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### DESSERT

Complimentary cutting and service of your wedding cake  
Organic Westrock Coffee, Selection of Hot Tea

### TOAST

Champagne or sparkling cider toast

### WINE SERVICE

House Chardonnay and Cabernet Sauvignon offered tableside during dinner

### OPEN BAR

Four hours of open bar service and one bartender per 100 guests included

#### Liquor

Svedka Vodka, Seagram's Gin, Sauza Blanco Tequila, Bacardi Rum, Jim Beam Kentucky Bourbon Whiskey, J&B Scotch

#### Beer

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

#### Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Champagne

#### Other

Coke, Diet Coke, Sprite, Bottled Mineral Water

### OPTIONAL PACKAGE UPGRADES

- 1) Add an additional hors d'oeuvre for \$4 per person.
- 2) Choose one salad and one soup for \$5 per person.
- 3) Add an intermezzo course between for your starter and entrée for \$6 per person.  
Intermezzo options include your choice of one: Campari marinated Melon Ball and Mint Skewer; Lemon Sorbet; or Champagne Sorbet
- 4) Select two entrees to pair as a duet entrée for an additional \$10 per person.
- 5) Add an additional hour of bar service for \$9 per person.
- 6) Upgrade your bar to include premium brand liquors for four hours for \$10 per person.  
Premium brand liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

\*Additional upgrade options listed on pages 17-18

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# THE OLD DOMINION PACKAGE

## BUFFET WEDDING RECEPTION \$95 PER PERSON

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### COCKTAIL HOUR

Choose four butler-passed hors d'oeuvres from any tier (page 20)

### BUFFET DINNER

Served with House Rolls with Butter, Tableside Iced Tea and Water Service

#### Salad

(Choose One)

Field Greens

Mixed Field Greens with Candied Nuts, Local Goat Cheese, and Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, House-Made Caesar Dressing

#### Vegetable

(Choose One)

Grilled Squash and Eggplant

Steamed Green Beans with Roasted Almond Slivers

Slow Cooked Collard Greens

Your Selection of a Seasonal Vegetable

#### Starter

(Choose One)

Sesame Seared Vegetable Salad, Chilled

Quinoa with Oven Roasted Vegetables

Italian Pasta Salad

#### Starch

(Choose One)

Rustic Mashed Potatoes

Oven Roasted Red Bliss Potato

Slow Cooked Black Beans

Organic Wild Rice

Buffet entrées on next page →

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.



CONTINUED

## THE OLD DOMINION PACKAGE

**BUFFET WEDDING RECEPTION \$95 PER PERSON**

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### **BUFFET DINNER (CONTINUED)**

Served with House Rolls with Butter, Tableside Iced Tea and Water Service

#### **Buffet Entrées**

(Choose Three)

##### **Poultry**

Parmesan Crusted Chicken

Seasoned with Italian Bread Crumbs, Garlic and Crusted with Parmesan

Garden Vegetable Chicken

Smothered Chicken Breast with Marinated Zucchini, Squash, and Provolone Cheese

##### **Seafood**

Lemon Salmon

Baked Filet of Atlantic Salmon Covered with a Light Lemon and Garlic Sauce

Vera Cruz Tilapia

Pan Seared Tilapia with Vera Cruz Sauce with Sautéed Tomato, Anaheim Chile, Oregano, Olives, and Capers

##### **Beef**

Flat Iron Steak

With Chimichurri Sauce

Bistro Tenderloin

Grilled Medallions with Cabernet Reduction

##### **Vegetarian**

Vegetable Lasagna

With Mushrooms, Baby Spinach, Grilled Portabello, Layered with Semolina Pasta and Fire Roasted Tomato Sauce

Thai Curry Tofu

Simmered in Coconut Milk with Stir Fried Vegetables and Red Curry

### **DESSERT**

Complimentary cutting and service of your wedding cake

Organic Westrock Coffee, Selection of Hot Tea

### **TOAST**

Champagne or sparkling cider toast

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

CONTINUED

## THE OLD DOMINION PACKAGE

**BUFFET WEDDING RECEPTION \$95 PER PERSON**

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### OPEN BAR

Four hours of open bar service and one bartender per 100 guests included

#### Beer

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

#### Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon,  
Champagne

#### Other

Coke, Diet Coke, Sprite, Bottled Mineral Water

### OPTIONAL PACKAGE UPGRADES

- 1) Add an additional hors d'oeuvre for \$4 per person.
- 2) Upgrade any hors d'oeuvre to any tier for \$2 per person per hors d'oeuvre upgraded.
- 3) Add a soup option for \$5 per person.
- 4) Select a third buffet entrée for \$8 per person.
- 5) Upgrade your salad or starter options to any from the Rotunda Package for \$10 per person.
- 6) Select an additional starch or vegetable for \$5 per person.
- 7) Upgrade your entrées to any from the Rotunda Package for \$18 per person.
- 8) Add an additional hour of bar service for \$6 per person.
- 9) Upgrade your four hour bar to include liquor for \$10 per person.
- 10) Upgrade your bar to include premium brand liquors for four hours for \$20 per person.  
Premium brand liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

\*Additional upgrade options listed on pages 17-18

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# THE DOGWOOD PACKAGE

PLATED WEDDING RECEPTION \$90 PER PERSON

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## COCKTAIL HOUR

Choose four butler-passed hors d'oeuvres from any tier (page 20)

## PREMIUM PLATED DINNER

Served with Your Choice of Vegetable, Starch, Artisan Rolls, Iced Tea, and Water

### Starter

(Choose One)

Field Green Salad

Mixed Field Greens with Matchstick Vegetables, Sourdough Croutons, Aged Balsamic Vinaigrette and Ranch

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, House-Made Caesar Dressing

### Plated Entrées

(Choose Two)

#### Poultry

Chicken Saltimbocca

Boneless Breast of Chicken with Prosciutto, Fresh Sage, Parmesan Cheese, Lightly Sautéed in Olive Oil and Served with Marsala Wine Demi-Glace

Mediterranean Chicken

Herb Roasted with Mediterranean Sauce Made with Sautéed Spinach, Roasted Peppers, Artichoke Hearts, and Olives

#### Seafood

Grilled Salmon

With Green Peppercorn and Lemon Butter Sauce

Stuffed Tilapia

Stuffed with Crab Stuffing

Tomato Basil Bisque Soup

Potato Leek Soup

Seasonal Soup of your Preference

#### Beef

Sirloin Filet

With Gorgonzola Butter

Braised Beef

Braised Tender Beef with Bourgogne Sauce

#### Vegetarian

Crispy Eggplant

With Fresh Buffalo Mozzarella and Fire Roasted Tomato Sauce

Stuffed Acorn Squash

Stuffed with Vegetable Quinoa

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.



CONTINUED

## THE DOGWOOD PACKAGE

PLATED WEDDING RECEPTION \$90 PER PERSON

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### DESSERT

Complimentary cutting and service of your wedding cake  
Organic Westrock Coffee, Selection of Hot Tea

### TOAST

Champagne or sparkling cider toast

### OPEN BAR

Four hours of open bar service and one bartender per 100 guests included

#### Beer

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

#### Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon,  
Champagne

#### Other

Coke, Diet Coke, Sprite, Bottled Mineral Water

### OPTIONAL PACKAGE UPGRADES

- 1) Add an additional hors d'oeuvre for \$4 per person.
- 2) Upgrade any hors d'oeuvre to any tier for \$2 per person per hors d'oeuvre upgraded.
- 3) Choose one salad and one soup for \$5 per person.
- 4) Upgrade your starter to any option from the Estate Package for \$10 per person.
- 5) Upgrade your entrées to any option from the Estate Package for \$18 per person.
- 6) Add an intermezzo course between for your starter and entrée for \$6 per person.  
Intermezzo options include your choice of one: Campari marinated Melon Ball and Mint Skewer; Lemon Sorbet; or Champagne Sorbet
- 7) Select two entrees to pair as a duet entrée for an additional \$10 per person.
- 8) Add an additional hour of bar service for \$6 per person.
- 9) Upgrade your four hour bar to include liquor for \$10 per person.
- 10) Upgrade your bar to include premium brand liquors for four hours for \$20 per person.  
Premium brand liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

\*Additional upgrade options listed on pages 17-18

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# WEDDING ENHANCEMENTS

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Enhancements are priced when added to a wedding package

## LATE NIGHT SNACKS

### The French Dessert Table \$16 per person

Petit Fours, Miniature Cheesecake with Fresh Berries, French Macaroons, Madeline Cookies, Fresh Fruit Martini, Croque em Bouche Tower, Duo of Lemon Berry Curd and Chocolate Mousse Swiss Chocolate Tarts

### Cheesecake Station \$10 per person

Individual Pieces of Traditional New York Cheesecake with Toppings to Include: Chocolate Ganache, Vanilla Caramel, Melba (Berry) Sauce, Crushed Cashew, Graham and Brown Sugar, Espresso Cookie Crumble, Fresh Strawberry, Raspberry, Blackberry, Tropical Fruits

### S'mores Station \$10 per person

Roast Authentic S'mores Over a Flame with the S'more Station that Includes Graham Cracker, Giant Marshmallow, Hershey's Bar, and Bamboo Skewers (Self Serve Station)

### Cobbler Bar \$12 per person

Chef Attended Station to Include: Apple Cobbler, Berry Cobbler, Peach Cobbler with Streusel Topping and Served with Häagen-Dazs Vanilla Bean Ice Cream  
(Additional Attendant Fee of \$100)

### Cookies & Milk Shooter \$8 per person

Freshly Baked Chocolate Chip Cookies with a Milk Shooter

### Grilled Cheese & Tomato Soup Shooter \$6 per person

Thick Buttery American Cheese Grilled Sandwiches Wedged into a Shooter Filled with Hot Tomato Bisque

### The Slider Grill \$11 per person

Hot Grill Lined with Three Types of Mini Slider Sandwiches: Mini Burgers, Mini BBQ, and Mini Fried Chicken Sandwiches

## DISPLAYS

Fresh Fruit Display \$6 per person

Crudités Display with Herb Dip \$6 per person

Imported, Domestic, and Local Cheese \$9 per person

## FOR THE BRIDAL PARTY

### Bridesmaid Bites \$15 per person

Mini Tea Sandwiches to Include: Peanut Butter & Jelly, Cucumber and Cream Cheese, and Pimento Cheese  
Mini Scones and Served with Bottled Water and Selection of Tea Forte

### Groomsmen Grub \$15 per person

Assorted Mini Sliders and Accompaniments, Rt. 11  
Potato Chips, and Brownies Served with Bottled Water and Soft Drinks

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# BAR ENHANCEMENTS

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Enhancements are priced when added to a wedding package

## VIRGINIA BAR UPGRADE

Upgrade your reception bar to include all Virginia Local Beers and Wine

(Liquor Remains Per Package Selected)

**\$12 per person for four hours**

**\$4 per person for each additional hour beyond four**

### Beer

Starr Hill, Blue Mountain Brewery, Devil's Backbone

(Varieties Based on Availability of Brewery)

### Cider

Albemarle Cider Works Hard Cider

### Wine

Barboursville Winery, Virginia - Chardonnay, Pinot Grigio, and Cabernet

## PREMIUM BAR UPGRADE

Upgrade your reception bar to include Premium Brand Liquors: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Chivas Regal Whisky

**\$10 per person for four hours**

**\$2 per person for each additional hour beyond four**

## WINE SERVICE WITH DINNER

Upgrade your package to include Wine Service with Dinner: House Chardonnay and Cabernet Sauvignon

**\$7 per person**

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.

# BUTLER PASSED HORS D'OEUVRES OPTIONS

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## PREMIUM OPTIONS

Tomato and Feta Bruschetta Drizzled with Olive Oil and Balsamic Vinaigrette

Mini Virginia Ham Biscuit

Goat Cheese and Honey Glazed Walnut Canapé

Crostini with Olive Tapenade, Goat Cheese Spread, and Sun-Dried Tomatoes

Coconut Chicken Skewer with Plum Sauce

Brie Wedge and Strawberry Wedge on Pumpernickel

Vegetable Spring Roll with Duck Sauce

Jamaican Jerk Chicken Skewer

Cherry Tomato Stuffed with Boursin Cheese

Sesame Chicken Skewer with Sweet and Sour Sauce

Mini Beef Wellington

Caprese Skewer

## PREMIUM OPTIONS

(The Rotunda and Estate Package Only)

Mini Crab Cake Sliders with Whole Grain Mustard Rémooulade

Mac-N-Cheese Spoons

Canapé with Melted Brie and Dried Fig Compote

Skewered Scallop Wrapped in Bacon

Israeli Cous Cous Tasting Spoon with Fresh Herbs and Dried Fruits

Stuffed Silver Dollar Mushroom with Goat Cheese, Country Ham, and Herbs de Provence

Coconut Shrimp with Mango Salsa

Crostini with Rare Beef Tenderloin, Artichoke Hearts, and Boursin Cheese

Fig and Mascarpone in Phyllo Dough

Shrimp with Vodka Cocktail Sauce

Marinated Beef Tenderloin Wrapped Around Asian Matchstick Vegetables

All prices are prior to a 10.3% Virginia state food tax and 20% service charge.



# CATERING TERMS AND POLICIES

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We have assembled the following information in an effort to better assist you with your menu and wedding planning. If you have any questions, please feel free to contact your Catering Sales Manager.

## FOOD AND BEVERAGE MINIMUM

A total food and beverage minimum will apply to your wedding. This minimum is determined by the event space you choose. This minimum may vary depending on the day of the week and date of interest.

## DEPOSIT AND BILLING

Deposits are based on your contracted food and beverage minimum. Your deposit will be due with your Catering Contract and is based on 20% of your Food and Beverage Minimum and Ceremony Fee. Final pre-payment of all estimated charges is due 10 business days prior to the wedding via credit card, check, or cash.

## BANQUET MENUS

The enclosed wedding menus will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs.

## PERSONALIZED TASTING

Up to four guests are invited to a complimentary tasting. Your tasting will include a sampling of a maximum of three menu items per course. Cocktail reception items, carving stations, and action station will not be included. Tastings will be scheduled Monday-Friday during non-peak meal hours, and based on approval of the Executive Chef.

## FOOD AND BEVERAGE

All food and beverage must be supplied and prepared by the hotel and consumed in the function room for which it was purchased. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We are able to cater to special dietary requirements, including vegetarians, gluten-free, vegan, kosher, etc. Please inform your Catering Manager in advance with any dietary or customized menu needs.

## CHILDREN AND VENDOR MEALS

A children's menu and vendor's menu is available upon request.





# CATERING TERMS AND POLICIES

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## DÉCOR RESTRICTIONS

The Hotel does not permit hanging or affixing anything from its existing walls or ceiling unless done through an approved Event Company with proper documentations on file.

## FOOD AND BEVERAGE GUARANTEE

A final confirmation “guarantee” of your anticipated number of guests is required by 12:00noon, three business days prior to your wedding. It is the sole responsibility of the client to provide the guarantee prior to the deadline. In the event that no guarantee is supplied, the hotel will consider the number of guests on the Event Order as the guarantee and charge accordingly. Once the guarantee is established, we are unable to reduce the number. If there is a deviation on the day of the wedding from the guarantee, the additional entrees provided will be added to the final charge.

## PLATED ENTREES

If a choice of plated entrée is selected, the breakdown for each entrée is required 72 hours (three business days prior) to your wedding day. A form of entrée identification is required at the guest table, i.e. marked place-card which the client must provide.

## ALCOHOL

Alcohol will not be served to guests who appear intoxicated, under the age of 21, or those unable to produce proper identification. No beverage of any kind is permitted to be brought into the Hotel by the client or guest without special permission from the Hotel and must be served by the Hotel staff if permission is granted. A per-bottle corkage fee of \$15.00/bottle will be assessed subject to 5.3% tax.

## AUDIO VISUAL

A full service audio visual company is located in the Hotel to service your function. For a complete description of services, please refer to the Encore brochure or contact them directly at 434-817-6493. Audio visual services are subject to prevailing service charge and sales tax rates.