



Stonewall Jackson Hotel
and Conference Center

Weddings



Your wedding will prove to be one of the most important days in your life and we thank you for taking the time to consider the **Stonewall Jackson Hotel** to serve as host for your festivities.

With the ceremony and celebration comes careful budgeting and planning to ensure a day that you will never forget. With over 100 years combined experience in the event and catering industry, our management team strives to produce a world class affair specific to your needs. While this can be a stressful time, our goal is to make the planning process a convenient, fun and memorable experience.

We are looking forward to being part of your big day.

Management and Staff
Stonewall Jackson Hotel

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND CURRENT STATE AND LOCAL TAXES



Event Space:

Based on the requirements outlined by you, the Hotel will reserve the function space specified in the catering contract that best fits your event. As the Hotel strives to provide the optimal experience for you and your guests, we reserve the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending.

Room rental rates **include** all tables, chairs, glassware, china, silverware, floor length ivory or white linen and choice of select colored overlays and napkins, choice of candle centerpiece, dance floor and staging (if applicable).

Room Rental Fee Schedule:

Includes 5 hour block of space

Shenandoah Ballroom (up to 350 guests)

Saturday - \$2,500 Friday or Sunday - \$1,500
(sections of ballroom available on select dates at variable rates)

Colonnade Ballroom (up to 125 guests)

Saturday - \$2,000 Friday or Sunday - \$1,200

24 Market (up to 80 guests)

(best suited for cocktail style receptions)

Saturday - \$1,000 Friday or Sunday - \$600

Exclusive Use

Exclusive use of meeting space allows for full use of the Colonnade and Shenandoah Ballrooms. Modeled for clients hosting both a Ceremony and Reception, exclusive use is also ideal for hosting a cocktail hour or post party in separate areas from the designated reception room.

Call for details and pricing

**Hotel will agree to honor 2 hours of vendor set-up time prior to the start of the event. Additional time may be requested but cannot be guaranteed until 1 week prior to the event date.*

***Room rental rates may be negotiated based on date of the event and the amount being spent on Food and Beverage. Ask your Catering Manager about value dates on space.*

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Contract and Payment Information:

A non-refundable deposit of 25% of the estimated event total will be due with the signed catering contract to guarantee the space and service. An additional deposit is due 60 days prior to your event.

Your menu selection, room set-up and other details related to your event will be outlined in a **Banquet Event Order (BEO)** which will be prepared and sent to you for approval. Once it is reviewed and any necessary changes are made, the Hotel will require a signed copy of the BEO to confirm the details.

Once you and the Hotel have signed the BEO, it will act as an addendum to the contract and be binding to both parties.

The guaranteed number of attendees is due 3 business days or 72 hours prior to arrival and may not be lowered within the 72 hour period. Without a final guarantee, the Hotel will use the originally projected number as the guarantee.

Final payment is also due 3 business days or 72 hours prior to the event date.

Menu Selections:

The Hotel's culinary team has crafted the attached menus to offer a wide variety of selections. We are always happy to help in the menu planning process, including customizing menus specific to your taste and budget.

Menu items are subject to change due to market prices. We recommend menu planning approximately 30-60 days from your event in order to confirm market price. Final menu selections must be confirmed 15 days prior to your event.

We respectfully request keeping your selection to one entrée for your event. However, in the occasion that an option is necessary, we will offer a choice based on the following guidelines:

- No more than 2 menu choices may be offered
- The higher priced item will be charged for all entrees
- Guaranteed number for each selection will be due 72 hours prior to the event
- Each guest's selection must be identified to our staff with a place card.

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Wedding Cakes:

Outside vendors providing wedding cakes will be responsible for the delivery and set-up. The Hotel will not handle the cake after it has been delivered and set-up and is not liable for it. Should the Hotel be required to cut the cake, a fee of \$2 per guest will apply.

Audiovisual Equipment:

The Hotel utilizes a third party company, **PSAV Presentation Services** for all audiovisual needs. PSAV can provide any and all required equipment and service including sound systems, projection packages and specialty lighting.

Other Considerations:

Rehearsal Dinners and Farewell Brunches: The hotel will gladly waive room rental fees on any events you have in addition to your wedding reception. Offer is subject to availability. Standard Food and Beverage prices apply.

Dietary Restrictions: Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account.

Vendors: While the Hotel does not have a published list of preferred professionals, we will be happy to help in the selection of outside vendors.

Gift Basket Delivery: We would be happy to deliver any welcome gift bags to your guests' rooms at a rate of \$2.00 per item.

Early/Late Check-In/Check-Out: Standard check-in time is 4:00 PM, and check-out time is 12:00 PM. Please ask about other options if you require special arrangements.

Parking: A city operated parking garage is attached to the hotel and available to your guests for event, or overnight parking.

Storage: Due to business demands, the hotel cannot guarantee storage space. We will however, accommodate these requests to the best of our ability based on space availability.



Wedding Luncheon Entrees

*Served with Stonewall Jackson Garden Salad, Warm Rolls and Butter,
Freshly Brewed Coffee and Tea Service*

Penne Alfredo or Marinara

Penne Pasta tossed in Parmesan Alfredo or Sweet Basil Marinara Sauce
With Sautéed Fresh Vegetables \$16.95
With Grilled Chicken Breast \$17.95
With Three Jumbo Shrimp \$18.95

Boneless Grilled Pork Chop

Center Cut Pork Chop dressed with Chipotle Brown Sugar BBQ Sauce
Served with Yukon Gold Mashed Potatoes and Seasonal Fresh Vegetables \$16.95

Broiled Atlantic Salmon

Topped with Citrus Thyme Buerre Blanc
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables \$19.95

New London Broil

Marinated Flank Steak, Grilled and thinly sliced,
Accented by a Cabernet Mushroom Demi-Glace
Served with Rosemary Striped New Potatoes and Seasonal Fresh Vegetables \$18.95

Grilled Chicken Shenandoah

Virginia Ham, Sliced Apple, with Dijon Sauce
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables \$17.95

Chicken Breast Roma

Seared Boneless Chicken Breast topped with Roma Tomato Relish,
Provolone Cheese and Sweet Basil Cream and Seasonal Fresh Vegetables
Served over Herbed Buttered Fettuccini \$17.95

Chesapeake Crab Stuffed Sole

Crabmeat stuffing wrapped with Filet of Sole
Served with Hollandaise Sauce, Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables \$22.95

Chicken Parmesan

Chicken Breast Seasoned with Italian Herbs, Parmesan, and
Bread Crumbs then Cooked to a Golden-Brown,
Topped with Sweet Basil Marinara and Melted Mozzarella Cheese
Served over Linguini Nest with Seasonal Fresh Vegetables \$17.95

Tuscan Style Stuffed Chicken

Artichokes, Roasted Peppers, Fresh Spinach and Parmesan Cheese
Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables \$18.95

**When offering more than one option, the higher priced item will be charged for all meals.
A maximum of 2 items may be chosen.

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Brunch Buffets

*25 Person Minimum for Pricing Listed Below
(\$5.00 additional charge per person for groups below 25 people)
(Available for a maximum of 2 hours)*

Brunch Buffets include, Orange Juice, Freshly Brewed Coffee and Tea Service

Classic Wedding Brunch

Sliced Fresh Fruit, Breakfast Pastries and Muffins,
Stonewall Tossed Salad with Choice of Ranch and Italian Vinaigrette Dressings,
Medley of Fresh Vegetables, Lyonnaise Potatoes, Classic Eggs' Benedict,
Grilled Chicken Roma, Breakfast Sausage, Bacon
\$21.95

Enhanced Wedding Brunch

All the Above with:
Omelet and Waffles Made to Order Action Station
\$27.95
(Chef Attendant fee for Carving Station included)

Extended Wedding Brunch

All the above with:
Display of Smoked Salmon, Accompaniments and Petite Bagels
Virginia Ham Carving Station
With Dijon, Biscuits and Honey Butter
\$36.95
(Chef Attendant fee for Carving Station and Omelet Station included)

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LUNCH BUFFETS

*25 Person Minimum for Pricing Listed Below
(\$5.00 additional charge per person for groups below 25 people)
(Available for a maximum of 2 hours)*

Buffets include Freshly Brewed Coffee and Tea Service

Trail Ride Buffet

Tossed Salad with Ranch and Italian Vinaigrette Dressings;
Garden Pasta Salad, Cole Slaw, New Potato Salad;
Herb-Roasted Chicken and Seasoned Oven-Roasted Beef;
Kernel Corn, Cornbread, and Biscuits
\$21.95

Tuscan Sonoma

Antipasto display, Classic Caesar Salad with House Made Dressing;
Baked Penne Pasta with Sun Dried Tomatoes, Mushrooms, and Pesto;
Classic Meat Lasagna and Hand-Breaded Chicken Parmesan;
Italian Style Vegetable Medley and Home-Style Garlic Bread
\$24.95

Southern Buffet

Tossed Salad with Ranch and Italian Vinaigrette Dressings;
Macaroni Salad, Cole Slaw, Potato Salad; Three Bean Salad,
Herb-Roasted Bone in Chicken and Sliced Virginia Ham;
Southern Style Green Beans, Cornbread, and Biscuits
\$23.95

The Classic American Buffet

Stonewall Jackson Garden Salad, Display of Sliced Fresh Fruit,
Warm Rolls with Butter, Sliced Sirloin, Grilled Breast of Chicken,
Mashed Potatoes, Stonewall Rice Medley and a Medley of Fresh Vegetables
\$25.95

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PLATED DINNER ENTRÉES

*All Selections include Stonewall Jackson Garden Salad, Seasonal Fresh Vegetables,
Warm Rolls with Butter, Freshly Brewed Coffee Service and Iced Tea*

Broiled Filet of Salmon

Topped with Champagne Buerre Blanc,
Served with Stonewall Jackson Rice Medley
\$27.95

Chicken Breast Roma

Seared Boneless Chicken Breast topped with Roma Tomato Relish,
Provolone Cheese and Sweet Basil Cream
Served over Herbed Buttered Fettuccini
\$23.95

Grilled Chicken Shenandoah

Virginia Ham and Sliced Apple with Dijon Sauce
Served with Stonewall Jackson Rice Medley
\$24.95

Chesapeake-Style Crab Cakes

Lump Crab Cakes with Pomeray Remoulade
Served with Stonewall Jackson Rice Medley
\$31.95

London Broil

Marinated Flank Steak, Grilled and Thinly Sliced
Accented with Cabernet Mushroom Demi-glace
Served with Rosemary Striped New Potatoes
\$24.95

English Cut Pork Loin

Served with Southern Maple-Glazed Cornbread Dressing
\$23.95

Wild Mushroom and Spinach Stuffed Breast of Chicken

Served with Stonewall Rice Medley and accented with Chardonnay Buerre Blanc
\$23.95

Black Pepper Grilled Beef Tenderloin (Filet Mignon)

Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes
\$34.95

**When offering more than one option the higher priced item will be charged for all meals.*

**A maximum of 2 items may be chosen.*

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PLATED DINNER ENTRÉES CONTINUED

Chicken and Salmon

Grilled Herb-Marinated Chicken Breast and Seared Salmon Filet
Dressed with Forest Mushroom Demi-Glace and Herb Butter
Served over Yukon Gold Mashed Potatoes

\$34.95

Filet and Chicken

Petite Filet Mignon and Grilled Herb-Marinated Chicken Breast
Dressed with Sauce Dijonaise and Forest Mushroom Demi-Glace
Served over Yukon Gold Mashed Potatoes

\$36.95

Filet and Stuffed Shrimp

Petite Filet Mignon of Beef and Two Scallop Herb-Stuffed Shrimp
Accented with Béarnaise Sauce and Sauce Remoulade
Served with Stonewall Jackson Rice Medley

\$41.95

Filet and Crab Cake

Petite Filet Mignon and a Chesapeake-Style Lump Crab Cake
Dressed with Forest Mushroom Demi-Glace and Sauce Remoulade
Served over our Stonewall Jackson Rice Medley

\$41.95

Filet and Salmon

Petite Filet Mignon and Seared Salmon Filet
Dressed with Forest Mushroom Demi-Glace and Herb Butter
Served over Yukon Gold Mashed Potatoes

\$38.95

**When offering more than one option the higher priced item will be charged for all meals.*

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DINNER BUFFETS

35 Person Minimum for Pricing Listed Below

(\$10.00 additional charge per person for groups below 35 people with a minimum of 15 guests)

(Available for a maximum of 2 hours)

Buffets include Freshly Brewed Coffee and Iced Tea included

Tuscan Sonoma Dinner Buffet

Antipasto Display, Classic Caesar Salad with "House-Made" Dressing;
Baked Penne Pasta with Sun Dried Tomatoes, Mushrooms, and Pesto;
Classic Meat Lasagna, Seared Sole Piccata; Hand-Breaded Chicken Parmesan;
Italian-Style Vegetable Medley and Home-Style Garlic Bread

\$35.95

French Style

Asparagus Voloute (Soup),
Salad Nicoise, Cucumber Salad, Roast Tenderloin of Beef with Sauce Bearnaise,
Scallops St. Jacques en Coquille Action Station,
Carrot and Asparagus in Tarragon Cream Sauce, Dauphinoise Potatoes

\$40.95

(Attendant Fee for Action Station included),

Asian Style

Sushi Display with Wasabe and Soy Sauce, Pork dumplings,
Vegetable Spring Rolls, Steamed White Rice, Lemon chicken, Sesame Beef and Broccoli

\$30.95

Southern Buffet

Tossed Salad with Ranch and Italian Vinaigrette Dressings;
Macaroni Salad, Cole Slaw, Potato Salad; Three Bean Salad,
Deviled Eggs, Herb-Roasted Bone in Chicken,
Sliced Virginia Ham and Carved Slow Roast Prime Rib,
Southern Style Green Beans, Cornbread and Biscuits

\$28.95

(Attendant Fee for Action Station included)

The Classic American Buffet

Stonewall Jackson Garden Salad, Display of Sliced Fresh Fruit,
Warm Rolls with Butter, Sliced Sirloin, Carved Roast Turkey with Gravy,
Mashed Potatoes, Stonewall Rice Medley and Medley of Fresh Vegetables

\$32.95

(\$85.00 Additional Attendant Fee for Action Station if you would like the Sirloin and Turkey carved to order)

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ADDITIONS

Add a First Course, Intermezzo, or in-between course to your reception

Chef's Soup of the Season

Our Executive Chef can “marry” just the right soup for the season

\$4.95

Wild Mushroom and Asiago Cheese Ravioli

With Pesto Cream Sauce

\$6.95

Eggplant Rollentini

Ricotta and Spinach Stuffed

With Sweet Basil Marinara

\$5.95

Sorbet Intermezzo

Served on Lemon Crown with Fresh Mint

\$3.00

SUBSTITUTIONS

Choose any of the following and substitute it for the original menu item on either the “Plated” or “Buffet” menus with Lunch or Dinner for

\$4.95 per person

Apple and Candied Walnut Salad

Over Wild Greens

Served with Lemon Vinaigrette

Bibb Salad

With Red Pepper, Chevre, and Candied Cashews

Dressed in Strawberry Vinaigrette

Baby Green Spinach Salad

Topped with Red Onion, Tomato, Bacon and Blue Cheese Crumbles

Served with Bacon Vinaigrette

Upgraded Caesar Salad

Our Classic Romaine Caesar Salad

Tossed with “House-Made” Caesar Dressing, Croutons, and Shredded Parmesan Cheese

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PACKAGED PRE-DINNER RECEPTION

Must be combined with Buffet or Plated Dinner

Price reflects per 6-8 pieces per person

Minimum 50 ppl

(Available for a maximum of 1 hour)

1.

Spinach and Artichoke Dip with Assorted Crackers
Vegetable Crudités with choice of Ranch, Onion or Black Bean Dip
Fresh Tomato Chevre Bruschetta

\$6pp

2.

Display of Fresh Fruit, and Cheese
Spinach and Artichoke Dip with Assorted Crackers
Fresh Tomato Chevre Bruschetta

\$12pp

3.

Display of Fresh Fruit and Cheese
Spinach and Artichoke Dip with Assorted Crackers
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicoice, Italian Sausage)
Ginger Scallion Meatballs

\$18pp

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PACKAGED RECEPTION

Price reflects per 10-12 pieces per person

Minimum 50 ppl

(Available for a maximum of 2 hours)

1.

Display of Fresh Fruit and Cheese
Spinach and Artichoke Dip with Assorted Crackers
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicoice, Italian Sausage)
Ginger Scallion Meatballs
Petite Shenandoah Quiche with Apple, Ham, and Brie
Bacon wrapped Scallops

\$29pp

2.

Display of Fresh Fruit and Cheese
Spinach and Artichoke Dip with Assorted Crackers
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicoice, Italian Sausage)
Ginger Scallion Meatballs
Petite Shenandoah Quiche with Apple, Ham, and Brie
Bacon wrapped Scallops
Carved Slow Roast Baron of Beef served with Horseradish Cream, Au Jus, and Potato Rolls

\$36pp

(Attendant Fee for Action Station included)

3.

Display of Fresh Fruit and Cheese
Spinach and Artichoke Dip with Assorted Crackers
Fresh Tomato Chevre Bruschetta
Trio of Stuffed Mushrooms (Spinach, Nicoice, Italian Sausage)
Ginger Scallion Meatballs
Petite Shenandoah Quiche with Apple, Ham, and Brie
Bacon wrapped Scallops
Carved Slow Roast Baron of Beef served with Horseradish Cream, Au Jus, and Potato Rolls
Pasta Station with Tri-Color Cheese Tortellini and Penne Pasta, tossed in Alfredo, Marinara, and Pink Vodka Sauce. Displayed with Home-Style Garlic Bread
(Can be set up as a display with Penne Marinara and Tortellini Alfredo in Chaffing Dishes)

\$48pp

(Attendant Fee for Action Stations included)

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RECEPTION SELECTIONS

*Price reflects per 100 pieces
We suggest 5 to 6 pieces per person
(Available for a maximum of 2 hours)*

Hors D' Oeuvres – Hot

| | |
|---|-------|
| Ginger Scallion Meatballs | \$250 |
| Trio of Stuffed Mushrooms (Spinach, Nicoise, Italian Sausage) | \$250 |
| Vegetable Empanadas with Charred Tomato Salsa | \$300 |
| Petite Swordfish Kabobs with Lemon Basil Aioli | \$380 |
| Southern Fried Oysters with Dijon Remoulade | \$280 |
| Mini Beef Wellingtons | \$450 |
| Petite Crabcakes with Dijon Remoulade | \$300 |
| Flank Steak Rollups with Chipotle Aioli | \$400 |
| Vegetable Eggrolls | \$200 |
| Bacon wrapped Scallops | \$300 |
| Vegetable Spring Rolls | \$260 |
| Petite Shenandoah Quiche with Apple, Ham, and Brie | \$275 |
| Oysters' Rockefeller | \$375 |
| Asian Style Fried Dumplings | \$280 |
| Franks in Puff Pastry | \$280 |

Hors D' Oeuvres – Cold

| | |
|--|-------|
| Jumbo Shrimp Cocktail | \$360 |
| Beef Medallions on Crostini with Gorgonzola Cream | \$320 |
| Puff Pastry wrapped Asparagus With Ranch Dipping Sauce | \$210 |
| Fresh Tomato Chevre Bruschetta | \$260 |
| Marinated Antipasto Skewer | \$300 |
| Shrimp and Sno Pea Skewer | \$360 |
| Stonewall "California Roll" with Wasabe Dipping Sauce | \$380 |
| Smoked Salmon Canapés | \$280 |
| Traditional Deviled Eggs | \$125 |
| Virginia Ham Biscuits with Honey Mustard | \$250 |
| Salami Coronet | \$260 |
| Walnut, Arugula, Gorgonzola Crostini | \$280 |
| Cantelope, Honey, and Peach in Proscuitto | \$280 |

*Looking for something not listed on our menu? Please ask!
If we can make it happen, we will!*

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DISPLAYS

(Available for a maximum of 2 hours)

| <i>Serves up to:</i> | <i>50 ppl</i> | <i>75 ppl</i> | <i>100 ppl</i> |
|---|---------------|---------------|----------------|
| Vegetable Crudités With choice of Ranch, Onion or Black Bean Dip | \$125.00 | \$180.00 | \$250.00 |
| Grilled Vegetable Palette with Olive Oil and Balsamic | \$138.00 | \$205.00 | \$275.00 |
| Display of Fresh Fruit and Cheese | \$175.00 | \$262.00 | \$350.00 |
| Tempura Vegetables with Soy Sake Dipping Sauce | \$138.00 | \$205.00 | \$275.00 |
| Raspberry Baked Brie en Croute with French Bread | 200.00 | \$300.00 | \$400.00 |
| Spinach and Artichoke Dip with Assorted Crackers | \$100.00 | \$150.00 | \$200.00 |
| Sliced Fresh Fruit | \$175.00 | \$262.00 | \$350.00 |
| Antipasto Display with Italian Meats and Cheeses | \$325.00 | \$480.00 | \$650.00 |
| Smoked Salmon Display | \$250.00 | \$375.00 | \$500.00 |
| Sushi/ Sashimi with Wasabe, Ginger, and Soy Sauce | \$750.00 | \$900.00 | \$1200.00 |
| International and Domestic Cheese Display | \$175.00 | \$262.00 | \$350.00 |
| Clam and Bacon Dip with Wheat Crackers | \$175.00 | \$262.00 | \$350.00 |
| Hummus and Tabouli with Pita Chips | \$175.00 | \$245.00 | \$325.00 |
| “Sherried” Crab Dip with Crackers | \$225.00 | \$337.00 | \$450.00 |
| Fresh Salsa and Guacamole Station With Fresh Nacho Chips | \$175.00 | \$245.00 | \$325.00 |
| Cajun Crab Dip with Pita Chips | \$225.00 | \$337.00 | \$450.00 |
| Smoked Salmon Dip with Bagel Chips | \$200.00 | \$300.00 | \$400.00 |

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CARVING STATIONS

(Available for a maximum of 2 hours)

| | | |
|--|-----------------------------|-----------------|
| Steamship Round of Beef Served with Horseradish Cream, Au Jus, and Potato Rolls | Serves up to 130 ppl | \$600.00 |
| Carved Slow Roast Baron of Beef Served with Horseradish Cream, Au Jus, and Potato Rolls | Serves up to 40 ppl | \$280.00 |
| Whole Roasted Herbed Garlic Sirloin Served with Dijon Mustard, Horseradish Cream, and Potato Rolls | Serves up to 25 ppl | \$250.00 |
| Whole Turkey Served with Fresh Cranberry Relish and Sage Biscuits | Serves up to 35 ppl | \$275.00 |
| Maple Glazed Virginia Ham Served with Apple Relish, Mustard, and Cheddar Biscuits | Serves up to 40 ppl | \$260.00 |
| Florentine Salmon En Croute Whole Spinach Stuffed Salmon Filet wrapped in Puff Pastry | Serves up to 20 ppl | \$160.00 |
| Barbequed Leg of Lamb Served with Low Country Barbeque Sauce and Yeast Rolls | Serves up to 25 ppl | \$200.00 |

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ACTION STATIONS

\$85.00 fee for Chef Attendant

35 Person Minimum for Pricing Listed Below

(\$5.00 additional charge per person for groups below 35 people)

(Available for a maximum of 2 hours)

| | |
|--|---------|
| Pasta Station | \$8.00 |
| Tri-Color Cheese Tortellini and Penne Pasta, tossed in Alfredo, Marinara, and Pink Vodka Sauce. Displayed with Home-Style Garlic Bread | |
| <i>*Can be set up as a display with Penne Marinara and Tortellini Alfredo in Chaffing Dishes</i> | |
| “Dim Sum” Station * | \$9.00 |
| Variety of Asian-Style Appetizers including “Pot Stickers”, Egg Rolls, Wontons, and Spring Rolls | |
| Served with Dipping Sauces such as Soy Sauce, Teriyaki and Sweet & Sour | |
| Creatively displayed with Oriental Theme | |
| <i>*Dim Sum” Stations may be set up as a display without attendant.</i> | |
| Scallops St. Jacques en Coquille | \$10.00 |
| Sautéed Scallops in Light White Wine Cream Sauce | |
| Served in actual Scallop Shells | |
| Mashed Potato “Martini” Station | \$7.00 |
| Classic Yukon Gold Mashed Potatoes served in Martini Glass | |
| Served with a Bacon, Sour Cream, Chopped Chives, Cheddar Cheese and Roasted Garlic | |
| Risotto “Martini” Station | \$9.00 |
| Creamy Italian-Style Parmesan Risotto served in “Rocks” Glass | |
| With Flame Roasted Peppers, Chopped Artichoke Hearts, and Olives | |

OUR SIGNATURE DESSERT DISPLAYS

(35 person minimum)

| | |
|--|---------|
| Bananas’ Foster Flambé | \$9.00 |
| Vanilla Ice Cream topped with Sautéed Bananas in a Thick Brown Sugar Rum Sauce | |
| Crepe Suzette ala Mode | \$8.00 |
| French Petite Crepes sautéed in Orange Grand Marnier Sauce and served with Vanilla Ice Cream | |
| Cupcake Heaven | \$7.00 |
| An assortment of flavored, frosted cupcakes arranged in a colorful bouquet display | |
| Biscotti and Cream Puffs | \$6.00 |
| To accompany after dinner coffee, home-made Biscotti and Profiteroles | |
| Viennese Display | \$13.00 |
| A decadent assortment of fine pastries, Petit Fours, Chocolates and Sweets | |

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BEVERAGE SELECTIONS

\$85 Bartender Fee per bar applies

All beverage services within the Hotel must be provided by the Hotel and serviced by Hotel personnel. Beverages of any kind will not be permitted in any public area by you or any of your guests. The Hotel has a wide range of wines and spirits to select from a more extensive wine list is also available. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of people attending the function and if the bar is hosted by the client or a cash bar.

A Host Bar is defined as a bar where the client pays for all drinks, whereas for a Cash Bar guests pay for their own drinks. The bar can be either a full bar or a wine and beer only bar. (Our suggestion is going with a full bar to give your guests all options for drinks: Cocktails, Beer and Wine) You may either pay per drink (Cash Bar or Host Bar) or pay per person per hour (Open Bar Package).

Cocktails

| | <u>House</u> | <u>Call</u> | <u>Premium</u> | <u>Ultra Premium</u> |
|----------|---------------------|--------------------|-----------------------|-----------------------------|
| | Host: \$6.00 | Host: \$7.50 | Host: \$9.00 | Host: \$10.00 |
| Bourbon: | Mattingly & Moore | Jim Beam | Jack Daniels | Makers Mark |
| Vodka: | Bowman's Vodka | Smirnoff | Absolute | Kettle One |
| Rum: | Bowman's Rum | Bacardi | Captain Morgan | Mount Gay |
| Gin: | Bowman's Gin | Beefeater | Tanquary | Bombay Sapphire |
| Scotch: | Cluny | Dewars White | Chivas Regal | Johnny Walker Black |

Beer and Wine selections will be at the discretion of the Food & Beverage Manager unless otherwise specified

Wines

| <u>House</u> | <u>Call</u> | <u>Premium</u> | <u>Ultra Premium</u> |
|--------------------------------------|------------------------------------|--------------------------------------|-------------------------------------|
| Host: \$6.00/glass \$22.00/bottle | Host: 7.00/glass \$28.00/bottle | Host: \$9.00/glass \$31.00/bottle | Host: 10.00/glass \$45.00/bottle |

Beer

| House | Premium |
|----------------|----------------|
| Host: \$4.50 | Host: \$6.00 |
| Michelob Ultra | Heineken |
| Miller Lite | Peroni |
| Coors Light | Stella Artois |
| Bud Light | Sam Adams |
| Budweiser | Corona |

(\$200 minimum applies to hosted and cash bars)

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND CURRENT STATE AND LOCAL TAXES



BEVERAGE SELECTIONS CONTINUED

Open Bar Package

House Brands: \$14 per person for first hour, \$6 per person for each additional hour

Call Brands: \$17 per person for first hour, \$10 per person for each additional hour

Premium Brands: \$20 per person for first hour, \$12 per person for each additional hour

Ultra Premium Brands: \$22 per person for first hour, \$14 per person for each additional hour

Champagne

| | |
|-------------------------------|-----------------|
| Wycliff | \$22.00/bottle |
| Cook's | \$32.00/bottle |
| Totts | \$40.00/bottle |
| Domaine St. Michelle | \$45.00/bottle |
| Barnaut | \$80.00/bottle |
| Moet Chandon | \$85.00/bottle |
| Dom Perignon | \$185.00/bottle |
| Non-Alcoholic Sparkling Cider | \$15.00/bottle |

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