



The Stonewall Jackson Hotel and Conference Center

Presents

A Wedding Package for you



Your wedding is one of the most important days of your life. It is a day filled with love for your new spouse and celebration for the new union you have entered into. Traditions and sentiments fill the air and create an almost magical feeling throughout the ceremony site. Excitement and jubilation are all around as you celebrate with family and friends during your reception. With this ceremony and celebration, however, comes careful budgeting and planning to ensure a day you will never forget. While it can be a stressful time, it is important to remember the reason for the celebration.

Many couples admit their wedding day is the largest event they will ever plan and probably the most expensive. For this reason, we would like to provide some thoughts and suggestions for planning your special day. Whether it is a question about who pays for what or when to order the wedding cake, we will answer your most urgent wedding planning questions. Do not forget to have fun and remember too, this wedding belongs to you and your fiancée so listen to suggestions but make your decisions with confidence.

We are looking forward to being part of this important day.

**Management and Staff
Stonewall Jackson Hotel**



STONEWALL JACKSON HOTEL

WEDDING RECEPTION INFORMATION

EVENT SPACE

Based on the requirements outlined by you, the Hotel will reserve the function space specified in the event confirmation. The Hotel reserves the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending. The Hotel also reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance. A Room Rental Fee will be charged based on event size. This fee includes the following: tables, chairs, china, flatware, stemware, standard linens, standard centerpieces, set-up, breakdown, and event clean-up. Additional fees include dance floor at \$125.00 and staging at \$125.00. **Any non-menu item price is subject to a 5% tax and 20% service charge.**

The *Stonewall Jackson Hotel* can provide any audio visual equipment and service from our audio visual company including sound and specialty lighting. Please contact your Catering Sales Manager for information.

The Hotel banquet staff will be able to assist in the hanging of banners and decorations. The Hotel does not permit the affixing of any materials to the walls, floors, doors, chairs, or ceiling with nails, staples, screws, tacks, or tape.

Evening receptions should end by midnight unless there are extenuating circumstances which must be approved by Hotel Management.

PRICING AND CONTRACT INFORMATION

Final guarantee numbers are required 72 hours prior to the event. It will not be possible to lower the guarantee within the 72-hour period.

If no final guarantee is received, we will consider the projected number from the original arrangements to be the final guarantee.



A non-refundable deposit of 25% of estimated event total will be required at the time of contract signing. This will allow for the guarantee of space and services.

Your menu selection, room set-up, beverage service fees, taxes and other details relating to your event will be specified in a Banquet Event Order (BEO) which the Hotel will prepare and send to you for your approval and signature thirty (30) days prior to the event. You may handwrite any changes and submit within fifteen (15) days prior to the event. The Hotel will prepare and send a corrected BEO for your signature. Once you and the Hotel have signed the BEO, it will be an addendum to the Wedding Contract and binding on both parties.

The event must be paid in full three (3) days prior to the event. This payment will include total estimated alcohol charges. Payment options are credit card, cashiers check, personal check or money order made payable to Stonewall Jackson Hotel.

MENU SELECTIONS

Attached please find our menus. The Hotel's culinary team will be happy to participate in your menu planning process and to assist with any special menu requirements. We request menu selections be arranged thirty (30) days in advance of your event. Menu options are subject to change with market fluctuations. Final menu prices and selections must be confirmed fifteen (15) days prior to the scheduled date of your event. **Menu prices are subject to an 11% tax and 20% service charge.**

Our culinary team has created these menus to offer a wide variety of selections. If you have some other ideas, however, they will do their utmost best to customize menus if requested.

We respectfully suggest keeping your selection to one entrée for your event. Experience has shown our guests' needs are best served with this arrangement. However, in those times when one entrée just will not do, we can offer a choice of selections using the following guidelines: no more than two options will be given and a guaranteed number for each entrée selection must be provided along with a means of identifying each guest's selection.



WEDDING CAKES

Outside vendors providing wedding cakes will be responsible for the delivery and set-up; the Hotel does not currently offer its own wedding cakes. 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 \$2.00 fee per guest will apply.

VENDORS

A list of vendors can be provided if you so desire. We do not require you use these vendors, although we do recommend them as they are quite familiar with the Hotel.

OTHER CONSIDERATIONS

Amenity Selections: If you would like to send a special something to welcome a particular guest, or would like to have a box of to-go goodies prepared for the bridal room following the reception, an amenity list is available.

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.

Bellman/Doorman Services: The Hotel does not staff a bellman or doorman regularly. However, if you would like one to be available when your guests arrive or on the day of your event, for luggage handling or other needs, please let us know.

Parking: A covered parking garage with on-site elevator is available for overnight guests at the rate of \$4.00 per vehicle per night.



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

\$16.95

Center Cut Pork Chop dressed with Chipotle Brown Sugar BBQ Sauce

Served with Yukon Gold Mashed Potatoes and Seasonal Fresh Vegetables

Broiled Atlantic Salmon

\$17.95

Topped with Citrus Thyme Buerre Blanc

Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables

New London Broil

\$18.95

Marinated Flank Steak, Grilled and thinly sliced,

Accented by a Cabernet Mushroom Demi-Glace

Served with Rosemary Striped New Potatoes and Seasonal Fresh Vegetables

Grilled Chicken Shenandoah

\$16.95

Virginia Ham, Sliced Apple, with Dijon Sauce

Served with Stonewall Jackson Rice Medley and Seasonal Fresh Vegetables

Pesto Tilapia

\$18.95

Farm-Raised Tilapia Glazed in Fresh Basil Pesto

Served with Creamy Parmesan Risotto and Seasonal Fresh Vegetables

Chicken Fried Chicken

\$16.95

Black Pepper, Buttermilk, and Flour seasoned Boneless Chicken Breast

Fried to a Golden-Brown and Served with Mashed Potatoes, Green Beans, and Country Gravy

Pork or Chicken Parmesan

\$16.95

Pork Cutlet or "Pounded" 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

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

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



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

North Fork Deli

Roast Beef, Smoked Turkey, Ham;
New Potato Salad, Cole Slaw, Tuna Salad;
American & Swiss Cheeses, Lettuce, Tomato, Red Onion, Crisp Pickle Wedges;
Assorted Sandwich Rolls with Mayonnaise, Horseradish Sour Cream, and Mustard;
Assorted Brownies and Cookies for Dessert
\$16.95

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;
Ranch Beans, Corn on the Cob, Cornbread, Biscuits;
Fresh Fruit Cobbler with Whipped Cream for Dessert
\$20.95

Tuscan Sonoma

An Amazing 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;
Tiramisu for Dessert
\$23.95

The American "Melting Pot" Buffet

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

Choice of Entrees:

Braised Beef Tips
Grilled Boneless Pork Chops
Meat Lasagna
Tortellini Carbonara

Herb Roasted Chicken
Italian Sausage and Peppers
Sliced Sirloin
Vegetable Lasagna

Cheese Manicotti
Pasta Alfredo with Chicken
Seared Salmon Fillet

Served with a Choice of Herb-Roasted New Potatoes or Stonewall Jackson Rice Medley
With Fresh Seasonal Vegetables

Choice of Southern Bread Pudding or Warm Fruit Cobbler for Dessert



One Entrée: \$18.95

Two Entrées: \$22.95

Three Entrées: \$26.95

PLATED DINNER ENTRÉES

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

Tier 1- \$29.95

Broiled Filet of Salmon

Topped with Champagne Buerre Blanc, Served with Stonewall Jackson Rice Medley

Chicken Breast Roma

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

Wild Rice Stuffed Cornish Game Hen

Semi-Boneless Hen Slow Roasted Stuffed with Blended Wild Rice
Dressed in Rosemary Veloute

Wild Mushroom Lasagna

With fresh herbs and Chevre

Tenderloin of Pork au Champignon

Sliced Tenderloin of Pork with Sautéed Mushroom Medley
With Peppercorn Demi glace
Served over Yukon Gold Mashed Potatoes

Tier 2- \$31.95

Chesapeake-Style Crab Cakes

Lump Crab Cakes with Pomeray Remoulade
Served with Stonewall Jackson Rice Medley

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

Grilled Portabella Torte

Served with parmesan and Grilled Vegetables with Fresh Tomato Couli

Spaghetti Squash Casserole

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



Served with Tomatoes, Mushrooms and Sauteed Vegetables
With Provolone and Parmesan Cheeses

PLATED DINNER ENTRÉES (Continued)

Tier 3- \$34.95

Chicken and Tenderloin

Grilled Herb-Marinated Chicken Breast and Medallions of Beef Tenderloin
Dressed with Sauce Dijonaise and Forest Mushroom Demi-Glace
Served over Yukon Gold Mashed Potatoes

Black Pepper Grilled Beef Tenderloin (Filet Mignon)

Served with Mushroom Demi-Glace over Yukon Gold Mashed Potatoes

Baked Stuffed Shrimp

Four Jumbo Gulf Shrimp stuffed with Scallop Herb Dressing
With Citrus Buerre Blanc

New Zealand Rack of Lamb

Served with Sweet Potato Souffle and Gratin of Root Vegetables

Breast of Young Duckling

Swerve with Stonewall Wild Rice and Apple Hazelnut Brussel Sprouts
With Port Wine Cherry Sauce

Blackened Scallop and Sliced Beef Tenderloin

Served with Stonewall Wild Rice and Roasted Red Pepper Sauce
and Red Wine Demi Glace

Tier 4- \$41.95

Filet and Stuffed Shrimp

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

Tenderloin and Crab Cake

Medallions of Beef Tenderloin and a Chesapeake-Style Lump Crab Cake
Dressed with Forest Mushroom Demi-Glace and Pomeray Remoulade
Served over our Stonewall Jackson Rice Medley

Tenderloin and Salmon

Medallions of Beef Tenderloin and Seared Salmon Filet
Dressed with Forest Mushroom Demi-Glace and Herb Butter
Served over Yukon Gold Mashed Potatoes



**When offering options from different tiers, the higher priced item will be charged for all meals.
A maximum of 2 items may be chosen.

DINNER BUFFETS

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)

*Buffets include Pre-Set Stonewall Jackson Garden Salad,
Warm Rolls with Butter,
Freshly Brewed Coffee and Iced Tea, and Dessert*

Entrée Selections:

Smoked Brisket with BBQ Sauce
Italian-Style Stuffed Shells
Chicken Alfredo
Seared Salmon Medallions in Chardonnay Cream Sauce
Sliced Roast Beef
Tortellini Ala Carbonara
Chicken or Pork Parmesan
Slow Roast Sliced Turkey
Meat Lasagna
Flounder Almandine
House Meatloaf
Herb-Roasted Boneless Chicken Breast
Loin of Pork Forestiere
Vegetable Lasagna
Beef Tips Burgundy
Chicken Breast "Hunter-Style"
Pesto Tilapia

Accompaniments:

*(\$3.50 per person for each additional item)
(Choice of two)*

Yukon Gold Mashed Potatoes
Oven Roasted New Potatoes
Au Gratin Potatoes
Stonewall Jackson Rice Medley
Corn O'Brien
Fresh Vegetable Medley
Southern Style Green Beans
Honey Glazed Carrots
Fresh Fruit Salad
Garden Pasta Salad
New Potato Salad

Tuscan Sonoma Dinner Buffet

An Italian Style Feast!

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

Tiramisu and Fresh Chocolate Chip Canolis for Dessert

\$35.95



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

\$4.95 per person

Salads

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

Upgrade Caesar Salad

Our Classic Romaine Caesar Salad

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

Desserts

\$7.95 per person

Crème Brule Cheesecake

Caramel Apple Spice Cake

Chocolate Decadence Cake

White Chocolate Raspberry Cheesecake

Tiramisu

Fresh Fruit Martini

Specialty Plated Desserts

Bourbon Pecan Pie with Caramel Glaze	\$7.00
Red Velvet Layer Cake with Cream Cheese Frosting	\$8.00
Cappuccino Cake with Mocha Bean Topping	\$9.00
Chocolate Pyramid with Hazelnut Mousse	\$11.00
White Chocolate Cheesecake with Fresh Berries	\$9.00
Raspberry Crème Brule Cheesecake with Berry Couli	\$9.00
Decadent Chocolate Cheesecake with Fresh Berries	\$10.00
Carrot Layer Cake with Cream Cheese Frosting	\$8.00



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

Crispy Buffalo Chicken Tenders	\$275
Ginger Scallion Meatballs	\$250
Petite Chicken Wellington	\$400
Creamy Spinach Stuffed Mushrooms	\$250
Stuffed Apple Pork Mushroom Cap	\$180
Vegetable Empanadas with Charred Tomato Salsa	\$300
Sausage Stuffed Mushrooms	\$275
Petite Swordfish Kabobs with Lemon Basil Aioli	\$380
Chicken Satay with Peanut Dipping Sauce	\$275
Southern Fried Oysters with Dijon Remoulade	\$280
Mini Beef Wellingtons	\$450
Pesto Proscuitto wrapped Scallops	\$325
Petite Crabcakes with Dijon Remoulade	\$300
Flank Steak Rollups with Chipotle Aioli	\$400
Pan Seared Foie Gras on Toast Point with Berry Couli	\$400
Mini Crab Cakes with Pomeray Remoulade	\$325
Vegetable Eggrolls	\$200
Bacon wrapped Scallops	\$300
Vegetable Spring Rolls	\$260
Fried Crab Wantons with Sweet and Sour Sauce	\$200
Coconut Fried Shrimp	\$300
Andouille en Croute	\$280
Dijon New Zealand Lamb Chop	\$500
Bacon wrapped Jumbo Shrimp	\$380
Petite Shenandoah Quiche with Apple, Ham, and Brie	\$275
Oysters' Rockefeller	\$375
Bacon-Wrapped Scallops	\$300
Brie and Raspberry in Phyllo	\$300
Escargots with Lemon Garlic Herb Butter	\$280
Duck L'Orange Skewer	\$300
Franks in Puff Pastry	\$280



Hors D' Oeuvres – Cold

Jumbo Shrimp Cocktail	\$360
Beef Medallions on Crostini with Gorgonzola Cream	\$320
Tenderloin of Beef Carpaccio	\$300
Virginia Ham wrapped Asparagus	\$210
Ahi Tuna Carpaccio with Thai Pepper Sauce on cucumber	\$325
Fresh Tomato Chevre Bruschetta	\$200
Smoked Duck Salad in Phyllo Cup	\$350
Smoked Salmon Salad in Phyllo Cup	\$350
Marinated Antipasto Skewer	\$300
Shrimp and Sno Pea Skewer	\$360
Stonewall “California Roll” with Wasabe Dipping Sauce	\$380
Tomato Basil Bruschetta	\$260
Smoked Salmon Canapés	\$280
Traditional Deviled Eggs	\$125
Shrimp Salad Stuffed Cherry Tomatoes	\$280
Dill Lobster Salad on Cucumber	\$425
Virginia Ham Biscuits with Honey Mustard	\$250
Smoked Trout Deviled Eggs	\$250
Salami Coronet	\$260
Smoked Salmon Pinwheels	\$270
Cantelope, Honey, and Peach in Proscuitto	\$280



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 Ranch Dip	\$125.00	\$180.00	\$250.00
Grilled Vegetable Palette with Olive Oil and Balsamic	\$138.00	\$205.00	\$275.00
Raspberry Brie Samosas	\$175.00	\$262.00	\$350.00
Tempura Vegetables with Soy Sake Dipping Sauce	\$138.00	\$205.00	\$275.00
Pickle, Pepper, and Olives with Olive Oil and Balsamic	\$112.00	\$168.00	\$225.00
Steamed Vegetable Palette with Herbed Garlic Butter	\$112.00	\$168.00	\$225.00
Raspberry Baked Brie en Croute with French Bread	\$200.00	\$300.00	\$400.00
Cranberry Chevre Herb Fondue with Pita Chips	\$150.00	\$225.00	\$300.00
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
Sushi/ Sashimi with Wasabe, Ginger, and Soy Sauce	\$750.00	\$900.00	\$1200.00
Fresh Friut Kabobs with Minted Berry Yogurt	\$200.00	\$300.00	\$400.00
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
Sliced Rare Beef Tenderloin Carpaccio	\$350.00	\$525.00	\$700.00
Smoked Salmon Dip with Bagel Chips	\$200.00	\$300.00	\$400.00



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 Smoked 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



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	\$9.00
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)	
Smoked Seafood Station *	\$19.00
Variety of Smoked Seafood Items including Shrimp, Scallops, Mussels, Trout, and Salmon Creatively displayed over ice with Pomeray Remoulade, Traditional Tartar & Cocktail Sauce, and Lemons Attendant positioned to serve your guests from the display.	
“Dim Sum” Station *	\$9.00
Variety of Asian-Style Appetizers including “Pot Stickers”, Egg Rolls, Wantons, and Spring Rolls Served with Dipping Sauces such as Soy Sauce, Teriyaki and Sweet & Sour Creatively displayed with Oriental Theme Attendant positioned to serve your guests from the display.	
Scallops St. Jacques en Coquille	\$9.00
Sautéed Scallops in Light White Wine Cream Sauce Served in actual Scallop Shells	
Jambalaya Station	\$9.00
With Red and Green Peppers, Onion, Brown Rice, Chicken, Spicy Sausage, Shrimp, and Spicy Tomato Sauce Served in “Rocks” Glass	
Mashed Potato “Martini” Station	\$7.00
Classic Yukon Gold Mashed Potatoes served in Martini Glass Served with a Bacon, Sour Cream, Chopped Chives, 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	
Sautéed Shrimp and Scallop “Martini” Station	\$11.00
Seasoned Sautéed Petite Shrimp and Bay Scallops tossed in your Choice of Sauces Including Teriyaki, Pesto, Cajun, and Lemon Thyme butter and Presented in a Martini Glass	

* Smoked Seafood & “Dim Sum” Stations may be set up as a display without attendant.



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 Made to order with the alcohol "cooked out" then served in a Martini Glass	
Crepe Suzette ala Mode	\$8.00
French Petite Crepes sautéed in Orange Grand Marnier Sauce and served with Vanilla Ice Cream	
Tiramisu "Carving Station"	\$9.00
Layered Tiramisu cut and served to you and your guest and an "Action Station"	
Cupcake Heaven	\$7.00
An assortment of flavored, frosted cupcakes arranged and displayed in a colorful bouquet	
Viennese Display	\$11.00
A decadent assortment of fine pastries, Petit Fours, Chocolates and Sweets	



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. You may either pay per drink (Cash Bar or Host Bar) or pay per person per hour (Open Bar Package).

Open Bar Package

House Brands: \$14 per person for first hour, \$8 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

Cocktails

	<u>House</u>	<u>Call</u>	<u>Premium</u>	<u>Ultra Premium</u>
	Cash: \$6.75	Cash: \$8.50	Cash: \$10.00	Cash: \$11.00
	Host: \$6.00	Host: \$7.50	Host: \$9.00	Host: \$10.00
Bourbon:	Mattingly & Moore	Jim Beam	Jack Daniels	Makers Mark
Vodka:	Burnetts	Smirnoff	Absolute	Kettle One
Rum:	Castillo	Bacardi	Mount Gay	Ron Matisalem Gran Reserve
Gin:	Bowman's Virginia Gin	Beefeater	Tanquery	Bombay Sapphire
Scotch:	Cluny	Chivas Regal	Dewars White	Johnny Walker Black



BEVERAGE SELECTIONS CONTINUED

Champagne

J Roget	\$22.00/bottle
Wycliff	\$22.00/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

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>
Cash: \$6.75/glass	Cash: \$7.75/glass	Cash: \$10.00/glass	Cash: 11.00/glass
Host: \$6.00/glass	Host: 7.00/glass	Host: \$9.00/glass	Host: 10.00/glass
\$22.00/bottle	\$28.00/bottle	\$31.00/bottle	\$45.00/bottle
Chardonnay	Chardonnay	Chardonnay	Chardonnay
Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
Merlot	Merlot	Merlot	Merlot
Sauvignon Blanc	Sauvignon Blanc	Sauvignon Blanc	Sauvignon Blanc
White Zinfandel	White Zinfandel	Riesling	Pinot Noir
	Pinot Grigio	Pinot Grigio	Syrah
	Pinot Noir	Pinot Noir	

Beer

<u>House</u>	<u>Premium</u>
Cash: \$5.00	Cash: \$6.75
Host: \$4.50	Host: \$6.00
Michelob Ultra	Heineken
Miller Lite	Peroni
Coors Light	Stella Artois
Bud Light	Harpoon IPA
Budwiser	

Other Beverages

Soft Drinks	Cash/Host: \$2.00
Juices/Bottled Water	Cash: \$3.00 Host: \$2.75