

WYNDHAM VIRGINIA CROSSINGS HOTEL & CONFERENCE CENTER

BANQUET MENUS



2016 prices are per person. A 20% service charge, 4% meal tax and 5.3% sales tax will be added to prices.

All prices are subject to change and/or substitution.

Breakfast Buffet



Crossings Continental

\$17 Per Person | \$11 Package Surcharge

Minimum of 25 Guests

Sliced Seasonal Fruit

Fresh Yogurt and Crunchy Granola

Assorted Muffins and Danish

Chef's Selection Breakfast Breads

Orange and Cranberry Juices

Starbuck's Serena Organic Coffee Regular and Decaffeinated

Select Tazo Herbal Teas

Strawberry Hill Buffet

\$22 Per Person | \$16 Package Surcharge

Minimum of 30 Guests

The **Crossings Continental** accompanied by:

Farm Fresh Eggs with Cheddar Cheese

Breakfast Sausage and Crisp Bacon

Griddle-Style Breakfast Potatoes
with Peppers and Onions

Cinnamon French Toast
with Maple Syrup and Butter

Enhancements

\$4 Per Person

Spinach and Crab Frittata with Feta Cheese

Cheese Blintzes with Berry Compote

Chilled Roasted Salmon Display with
Lemon, Capers, Chopped Egg & Red Onion

Brunch



Shenandoah Valley Brunch

\$45 Per Person | \$35 Package Surcharge

Minimum of 40 Guests

Sliced Seasonal Fruit
Assorted Muffins and Danish
Chef's Selection Breakfast Breads

Farm Fresh Eggs with Cheddar Cheese
Breakfast Sausage and Crisp Bacon
Griddle-Style Breakfast Potatoes
with Peppers and Onions

Garden Greens Salad with Cucumber and Carrots
Buttermilk Ranch and Balsamic Vinaigrette

Grilled Vegetable Antipasto with Roasted Garlic Aioli
Fresh Rolls with Butter

Chef's Selection Cakes and Pies

Orange and Cranberry Juices
Iced Tea Service
Freshly Brewed Starbucks Serena Organic Coffee
Regular and Decaffeinated
Select Tazo Herbal Teas

Carved Items (*select one*)

Honey-Cured Ham
with Whole Grain Mustard

Turkey Breast with Sage Demi and Garlic Aioli

***Station may be attended for an additional fee**

Entrées (*select two*)

~Cinnamon French Toast
with Maple Syrup and Butter
~Sausage Gravy with Buttermilk Biscuits
~Cheese Blintzes with Berry Compote
~Roasted Chicken with Creamy Dijon Sauce
~Roasted Pork Loin
with Fire Roasted Peach Chutney
~Herb Crusted Salmon with Dill Cream
~Top Round of Beef in Rosemary Jus

Omelet Station (*made to order*)

Toppings include:

Cheddar Cheese, Mushrooms,
Tomatoes, Peppers, Ham & Onions

***Omelet attendant included in price**

***Stations May be Attended**

***Attendant/Bartender fee of \$25.00 per hour (two hour minimum) is applied for each Station, Carver and Bar**

Shenandoah Valley Brunch Enhancements

Priced Per Person

*Belgian Waffles with Strawberry Preserves and Whipped Cream (Unattended) \$4

Virginia Eggs Benedict with Ham and Blue Crab-Hollandaise \$6

*Slow Roasted Prime Rib with Horseradish Cream and Au Jus (Unattended) \$11

Chesapeake Peel and Eat Shrimp Display with Cocktail Sauce \$6

Enhancements

Priced Each

*Champagne \$6

*Mimosas \$6

*Bloody Marys with Garden Celery, Lemons and Limes \$6

***Stations May be Attended**

***Attendant/Bartender fee of \$25.00 per hour (two hour minimum) is applied for each Station, Carver and Bar**



Displayed or Roll-In Luncheons

Deli Board

\$22 Per Person | \$14 Package Surcharge

Minimum of 15 People

Garden Green Salad
with Buttermilk Ranch and Balsamic Vinaigrette

Deli-Style Ham, Turkey and Roast Beef
with Ciabatta Rolls and Condiments
Sliced Cheddar and Swiss Cheeses
Crisp Lettuce, Tomato and Sliced Red Onion
Chef's Selection Pasta Salad

Parade of Salads

\$26 Per Person | \$16 Package Surcharge

Minimum of 20 People

Grilled Chicken and Grape Salad
Tuna Salad with Pickle Relish
Shrimp Salad with Dill
Baked Pita Chips and Ciabatta Rolls
Chef's Choice Composed Salad
Seasonal Fruit Salad



All Includes Iced Tea Service and Chef's Selection Cookies and Brownies

Wraps Around the World

\$25 Per Person | \$15 Package Surcharge

Minimum of 20 People

Fried Chicken Caesar with Parmesan
Virginia Ham & Swiss
Turkey with Provolone and Pesto-Mayo

Creamy Cole Slaw
Red Bliss Potato Salad with Whole Grain Mustard

Gourmet Salad Bar

\$24 Per Person | \$14 Package Surcharge

Minimum of 20 People

Garden Greens with Buttermilk Ranch and Balsamic Vinaigrette, Sliced Beets,
Carrots, Cucumber, Sunflower Seeds and Cheddar Cheese

Tossed Caesar Salad
Crisp Croutons and Aged Parmesan

Sliced Grilled Chicken

Traditional Hummus with Baked Pita Chips
Vegetable Crudité with Bleu Cheese Dressing



Displayed or Roll-In Luncheons

Italian Deli Board

\$26 Per Person | \$16 Package Surcharge

Minimum of 30 Guest

Salami, Pepperoni and Ham with Fresh Cut Ciabatta Rolls
Shredded Lettuce, Diced Onion and Italian Vinaigrette
Pesto Mayonnaise, Whole Grain and Yellow Mustards
Sliced Provolone and Cheddar Cheeses

Tomato and Mozzarella Salad with Basil and Balsamic Drizzle
Grilled Vegetable Antipasto with Shaved Parmesan, Roasted Peppers and Olives
Creamy Cannoli

Baked Potato Bar

\$24 Per Person | \$14 Package Surcharge

Minimum of 30 Guest

Baked Potatoes with Diced Grilled Chicken, Steamed Broccoli,
Cheddar Cheese, Chopped Bacon, Butter and Sour Cream

Southwestern Style Chili & Corn Bread
Fresh Garden Greens with Buttermilk Ranch and Balsamic Vinaigrette
Diced Cucumbers and Carrots
Chef's Choice Composed Salad

Includes Iced Tea Service and Chef's Selection Cookies and Brownies



Box Lunches

Accompanied by: Bag Chips, Whole Fruit, Granola Bar and Cookie
\$18 Per Person | \$8 Package Surcharge

Sandwich Selections

Fried Chicken Caesar Wrap

Crispy Chicken with Romaine, Shredded Parmesan and Caesar Dressing

Roasted Turkey Wrap

Sliced Turkey with Diced Tomato Pesto Mayo and Provolone

Grilled Portobello on a Kaiser Roll

Balsamic Grilled Portobello with Roasted Garlic Mayo, Fresh Basil and Asiago Cheese

Italian Hoagie on Baguette

Select Italian Meats with Chopped Lettuce, Onion, Pepper and Tomato with Italian Dressing

Grilled Chicken Salad on Baguette

Roasted Chicken with Diced Celery, Grapes, Mayo and Fresh Herbs

Ham and Swiss on a Kaiser Roll

Thick Sliced Ham and Swiss with Whole Grain Mustard

Roast Beef on a Kaiser Roll

Sliced Roast Beef with Horseradish Mayo and Provolone with Leaf Lettuce

Box Lunches may be served plated for an additional charge \$3 per person

A maximum of three selections may be ordered



Buffet Luncheon

Blue Ridge Lunch Buffet

\$30 Per Person | \$18 Package Surcharge

Minimum of 30 Guests

Choice of:

Garden Greens Salad with Buttermilk Ranch and Balsamic

Vinaigrette

or

Fresh Caesar Salad with Croutons and Aged Parmesan Cheese

Fresh Rolls and Butter

Chef's Selection:

Specialty Salads (2)

Cakes and Pies

Iced Tea Service

Starbucks Serena Organic Coffee

Regular and Decaffeinated

Entrées Accompanied by Starch and Vegetable

Select Two:

~Garden Lasagna with Tomato-Pesto Sauce

~Ricotta and Spinach Ravioli

in Tomato Cream

~Pasta with Chicken, Peas and Alfredo

~Apple Cider Barbequed Chicken Breasts

~Roasted Chicken Breast

with Lemon Caper Buerre Blanc

~Pork Loin with Warm Peach Salsa

~Fried Boneless Pork Chops

with Pan Drippings

~Baked Lemon Cod with Butter

~Mediterranean-Style Tilapia with Olives

~Marinated Grilled Flank Steak

with Garlic-Shallot Butter

~Braised Beef Tips with Mushrooms

and Burgundy Wine - *\$1 Additional Per*

Person

Add an Additional Entrée \$5 Per Person



Enhancements \$5 Per Person

***Station may be attended for an additional fee**

Slow Roasted Turkey Breast
Rosemary Demi and Garlic Aioli

Honey Glazed Ham
Whole Grain Mustard

Baked Pork Loin
Warm Peach Salsa

Hampton Plated Lunch

Pricing Per Person | Surcharge Per Person

Minimum of 25 Guests

Includes:

Fresh Rolls with Butter

Iced Tea Service

Freshly Brewed Starbucks

Serena Organic Coffee

Regular and Decaffeinated

Select Tazo Herbal Teas



*A Maximum of Two Selections May be Ordered

Salad Course (select one)

Field Green Salad
with Cucumbers, Carrots

or

Wedge Salad with Bleu Cheese,
Diced Tomato and Red Onion

Entrée Course (select one)

Garden Lasagna with Tomato Pesto Sauce \$25 | \$15

Eggplant Parmesan with Panko Breading \$25 | \$15

Grilled Chicken Marsala \$28 | \$18

Roasted Chicken Breast with Lemon Capers
Buerre Blanc \$28 | \$18

Pork Loin with Green Apple Chutney \$28 | \$18

Baked Lemon Cod with Butter \$28 | \$18

Citrus Glazed Salmon \$28 | \$18

Petite Filet with Roasted Onion Demi \$36 | \$26

Accompanied by Appropriate Starch and Vegetable



Desserts (select one)

New York Cheesecake with
Berry Compote

Caramel Apple Pie with
Whipped Cream

Bourbon Pecan Pie with
Crème Anglaise

Seasonal Fruit Cup

Dinner Buffet

Windsor Dinner Buffet

\$40 Per Person | \$20 Package Surcharge

Minimum of 40 Guests

Choice of:

Garden Greens Salad with Buttermilk Ranch and Balsamic Vinaigrette

or

Fresh Caesar Salad with Croutons and Aged Parmesan Cheese

Fresh Rolls and Butter

Chef's Selection:

Specialty Salads (2)

Cakes and Pies

Iced Tea Service

Starbucks Serena Organic Coffee

Regular and Decaffeinated

Select Tazo Herbal Teas

Entrées Accompanied by Appropriate Starch and Vegetables

Select Two:

- Ricotta and Spinach Ravioli with Tomato Cream
- Mushroom Ravioli and Pesto Cream with Grilled Portobello
- Roasted Chicken Breast with Tomato, and Feta Cream
- Grilled Chicken with Mushroom and Onion Ragout
- Slow Roasted Pork Loin with Mango Salsa
- Pistachio Crusted Cod with Lemon Cream
- Salmon with Pesto and Creamy Sun Dried Tomato Sauce
- Veal Scaloppini
- Dry Rubbed Beef Brisket with Barbeque Demi - *\$2 Additional Per Person*
- Grilled NY Strip with Cabernet Reduction – *\$4 Additional Per Person*

Add an Additional Entrée \$5 Per Person



Windsor Dinner Buffet Enhancements

Priced Per Person

*Station may be attended for an additional fee

Culinary Station

Turkey Breast with Rosemary Demi & Garlic Aioli

\$7

Honey-Cured Ham with Whole Grain Mustard

\$7

Hand Carved Herb Crusted Prime Rib
with Horseradish Cream and Au Jus

\$11

Pasta Station

Penne Pasta and Tortellini,
Marinara and Alfredo Sauces with Fresh Vegetables

\$7

Mushroom Ravioli with Pesto Cream
Spinach and Ricotta Ravioli with Marinara

\$9

*Attendant Fee, Per Attendant, Minimum 2 Hours @ \$50/Hour



Plated Dinners

Monticello Plated Dinner

Pricing Per Person | Surcharge Per Person

Minimum of 30 Guests

Includes:

Fresh Rolls with Butter
Iced Tea Service
Freshly Brewed Starbucks
Serena Organic Coffee
Regular and Decaffeinated
Select Tazo Herbal Teas

Salad Course (*select one*)

Field Green Salad
with Cucumbers & Carrots
or
Traditional Caesar Salad



*A Maximum of Two Selections May be Ordered

Accompanied by Appropriate Starch and Vegetable

Entrée Course (*select one*)

Mushroom Ravioli with Pesto Cream
and Grilled Portobello \$35 | \$20

Stuffed Chicken Breast with Spinach, Garlic,
Roasted Pablano, & Goat Cheese \$37 | \$22

Chicken Picatta \$37 | \$22

Pork Medallion with Mushroom Ragout \$37 | \$22

Herb Crusted Salmon with Dill Cream Sauce \$38 | \$23

Shrimp Scampi \$39 | \$24

Crab Cakes with Lemon Caper Remoulade \$42 | \$27

Grilled NY Strip with Crispy Fried Onions \$43 | \$28

Seared Beef Tenderloin with Brandy
and Peppercorn Demi Glaze \$52 | \$37



Monticello Plated Dinner

Duets

Pricing Per Person | Surcharge Per Person

Minimum of 30 Guests

Roasted Chicken and Herb Crusted Salmon \$42 | \$27

Searched Beef Tenderloin and Roasted Chicken \$50 | \$35

Searched Beef Tenderloin and Herb Crusted Salmon \$52 | \$37

Searched Beef Tenderloin and Jumbo Lump Crab Cake \$58 | \$43

Monticello Plated Dinner

Desserts

(Select One)

New York Cheesecake
with Berry Compote

Berry Tart with
Crème Anglaise

Apple Tart
with Cinnamon
accented with Caramel

Chocolate Ganache Torte with Raspberry
Purée

Fresh Fruit Cup



Enhancements

Appetizer Course

Pricing Per Person

Fresh Mozzarella, Tomato and Basil Salad with
Cracked Black Pepper and Balsamic Drizzle

\$6

Mushroom Ravioli
with Pesto Cream

\$6

Shrimp Cocktail with Classic Cocktail Sauce

\$9

Lump Crab Cake
with Chesapeake Rémoulade

\$9

Themed Dinners

Traditional Barbeque

\$35 Per Person | \$16 Package Surcharge

Minimum of 40 Guests

Red Bliss Potato Salad

Creamy Cole Slaw

Tomato and Cucumber Salad with Dill

~

Grilled Balsamic Portabellas

Maple Accented Baked Beans

Black Angus Burgers

¼ lb. Hot Dogs

Fresh Buns, Cheddar and Swiss Cheeses, Lettuce, Tomatoes,

Onions, Pickles

Appropriate Condiments

~

Cookies and Brownies

Iced Tea and Lemonade Service

Additional \$4 per person, each

Grilled Marinated Chicken Breast

Veggie Burgers



Taste of Virginia

\$44 Per Person | \$25 Package Surcharge

Minimum of 40 Guests

Fingerling Potatoes with Bacon Vinaigrette

Fresh Collard Green Slaw with Carrots

Field Greens Salad

with Toasted Pecans Roasted-Apple Vinaigrette

~

Iron Skillet Corn Bread

with Whipped Apple Butter

~

Mini Corn on The Cob

Brown Sugar Glazed Sweet Potatoes

Grilled Ham Steaks with Whiskey-Apple Cider Glaze

Cajun Rubbed Pork Loin

Virginia Peanut Crusted Chicken

with Mushroom-Sherry Sauce

~

Bourbon Pecan Pie

Apple Pie

Iced Tea and Lemonade Service

Chesapeake

\$52 Per Person | \$33 Package Surcharge

Minimum of 40 Guests

Traditional Caesar Salad

Baked Virginia Oysters

Steamed Prawns with

Lemon Caper Cocktail Sauce

~

Lump Crab Cakes with Remoulade

Grilled Sirloin au Jus

Fresh Catch of the Day

Portobello Mushroom Alfredo

Steamed Green Beans with Onions

Steamed Old Bay Potatoes

Hush Puppies with Honey Butter

~

Bananas Foster Cheesecake

Deep Dish Berry Tart

Iced Tea and Lemonade Service



Island Picnic

\$48 Per Person | \$29 Package Surcharge

Minimum of 40 Guests

Fresh Pineapple, Melon and Grapes

Toasted Coconut Slaw

Red Potato Salad with Scallions

~

Orange Glazed Sweet n' Sour Vegetables

Roasted Sweet Potatoes

with Brown Sugar, Raisins and Pecans

Conch Fritters with Honey Butter

~

Pulled Pork with Mango-Fire barbecue

Curried Shrimp

with Basmati Rice and Coconut Milk

Slow Roasted Caribbean Chicken

with Pineapple Salsa

~

Pineapple Upside Down Cake

Lemon Coconut Cookies

Iced Tea and Lemonade Service

RECEPTIONS

Passed Hors D'oeuvres

Silver Package \$17

*Priced Per Person, Minimum of 20 People
Select Four*



Served Chilled

Tatziki Salad on Baked Pita Crisp

Bruschetta of Tomato with Asiago Cheese

Pesto and Toasted Pine Nut Hummus on Fried Pita

Barbecued Chicken Salad on Crostini

Served Warm

Rueben Bites on Rye Crouton with Swiss and Russian Slaw

Slow Roasted Meatballs with Honey-Barbeque Dip

Steamed Vegetable Dumplings with Sweet and Sour Sauce

Pierogis with Smoked Gouda Dipping Sauce

Based on One Hour Service. Additional ½ Hour \$10 Per Person

Items may be displayed for an additional fee of \$3 Per Person

RECEPTIONS

Passed Hors D'oeuvres

Gold Package \$20

Priced Per Person, Minimum of 30 People

Select Four Items

Served Chilled

Roasted Pork on Crostini with Red Onion Marmalade

Grilled Chicken Salad with Red Grapes on Fried Pita

Greek Salad Bruschetta with Feta Cheese

Grilled Portobello Crostini with Basil and Asiago

Served Warm

Cordon Bleu Bites on Rye Crisp with Pommery Mustard

Crab Spring Rolls with Chili-Thai Dip

Wild Mushroom Fricassee in Pastry

Beef Empanadas with Pimento Sour Cream



Based on One Hour Service. Additional ½ Hour \$12 Per Person

Items may be displayed for an additional fee of \$3.00 Per Person

RECEPTIONS

Passed Hors D'oeuvres

Platinum Package \$22

Priced Per Person, Minimum of 30 People

Select Four Items



Served Chilled

Cajun Shrimp and Crawfish Stuffed English Cucumber

Citrus Marinated Shrimp with Caper-Cocktail Sauce

Crab and Jalapeño Salad on Fried Pita Crisp

Marinated Antipasto Skewers

Served Warm

Bacon Wrapped Scallop

Lump Crab Cake with Chipotle Tartar Sauce

Petite Lamb Chop
with Pesto Bread Crumbs and Balsamic Drizzle

Assorted Mini Quiches

Based on One Hour Service. Additional ½ Hour \$14 Per Person

Items may be displayed for an additional fee of \$3 Per Person



Chilled Displays

Priced Per Person, Minimum of 20 People

\$7 Each First Hour/\$3 Each Additional ½ Hour

- ~Imported and Domestic Cheese Display with Grapes and Table Crackers
- ~Fresh Seasonal Fruit Display with Yogurt
- ~Mozzarella Salad with Tomatoes, Basil and Balsamic Reduction
- ~Crisp Vegetable Crudités with Buttermilk Ranch and French Onion Dip
- ~Grilled Vegetable Antipasto with Caramelized Onion Dip

~

\$9 Each First Hour/\$4 Each Additional ½ Hour

- ~Roasted Salmon Display with Dill Cream and Lemon
- ~Antipasto with Italian Meats, Sausages, Roasted Peppers, Olives, Mustards, Aioli and Fresh Bread

~

\$18 Each First Hour/\$8 Each Additional ½ Hour

- ~Chilled Shrimp with Classic Cocktail Sauce
- ~Chesapeake Crab Claws with Old Bay Rémolade
- ~Sesame Crusted Ahi Tuna Display with Pickled Ginger, Soy and Wasabi

~

Warm Displays

Priced Per Person, Minimum of 20 People

Artichoke and Spinach Dip
with Baked Sourdough

\$8 First Hour/\$3 Each Additional ½ Hour

~

Legend Brown Ale Cheddar Fondue with Ciabatta Chips

\$8 First Hour/\$3 Each Additional ½ Hour

~

Baked Brie with Brown Sugared Pecans

\$10 First Hour/\$4 Each Additional ½ Hour

~

Chesapeake Crab Dip with Toasted Baguettes

\$12 First Hour/\$6 Each Additional ½ Hour

~



Action Stations

Priced Per Person, Minimum of 40 People

Gourmet Mashed Potatoes

Red Skin Mashed and Sweet Potato Purée
Sour Cream, Scallions, Cheddar, Parmesan and Brie Cheeses, Bacon,
Brown Sugar and Cinnamon-Sugar

\$10 First Hour/\$4 Each Additional ½ Hour

~

Southwestern Fajita Station

Cumin Accented Beef and Chicken, Roasted Peppers and Onions
Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Salsa, Cheddar Cheese,
Sour Cream and Guacamole

\$11 First Hour/\$5 Each Additional ½ Hour

~

Pasta Station

Penne Pasta, Tortellini, Marinara, Alfredo and Fresh Vegetables

\$13 First Hour/\$6 Each Additional ½ Hour

~

Mini-Crab Cake Bar and Slider

Thick Cut Roma Tomatoes, Leaf Lettuce, Bread & Butter Pickles
Cheddar Cheese, Silver Dollar Rolls, Lemon Tartar, Ketchup, Mustard and Mayo

\$20 First Hour/\$9 Each Additional ½ Hour

~



Carvery

Priced Per Person, Minimum of 40 People

\$9 Each First Hour/\$4 Each Additional ½ Hour

Turkey Breast with Rosemary Demi & Garlic Aioli
with Dinner Rolls

~

Honey-Cured Ham with Whole Grain Mustard

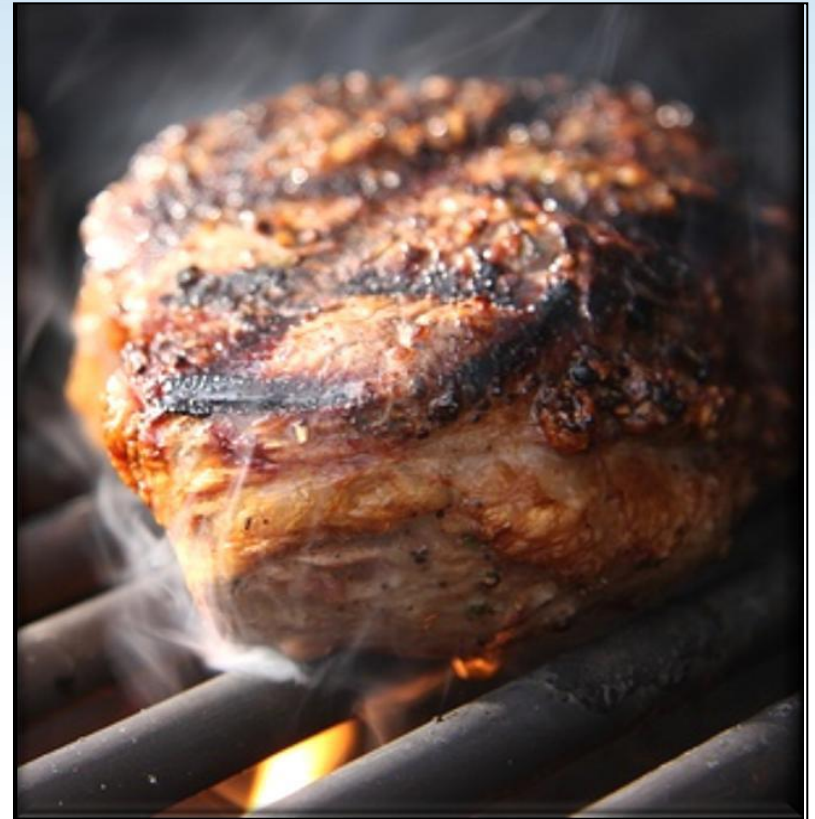
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Pepper Crusted Pork Loin with
Roasted Apple Demi Glaze

~

\$16 First Hour/\$8 Each Additional ½ Hour

Herb Crusted Prime Rib with Horseradish Cream and Au Jus with Dinner Rolls



Reception Package

Classic Reception

\$36 Per Person | \$18 Package Surcharge

Minimum of 40 Guests, 2 Hours

Choice of Chilled Display:

Imported and Domestic Cheese Display with Grapes and Table

Crackers

or

Crisp Vegetable Crudités with Buttermilk Ranch and French

Onion Dip

Choice of Warm Display:

Spinach and Red Pepper Dip

with Baked Sourdough Bread

or

Crab and Artichoke Dip

With Baked Pita Chips

Beverage Station:

-Iced Tea

-Fruit Punch or Lemonade

-Starbucks Serena Organic Coffee

-Select Tazo Herbal Teas

Passed Hors D'oeuvres:

(Select Two)

-Bruschetta of Tomato with Asiago Cheese

-Barbecued Chicken Salad on Crostini

-Citrus Marinated Shrimp with Caper-Cocktail

-Steamed Vegetable Dumplings with Sweet and Sour Sauce

-Assorted Mini Quiches

-Lump Crab Cake with Chipotle Tartar

Culinary Station

(Select One)

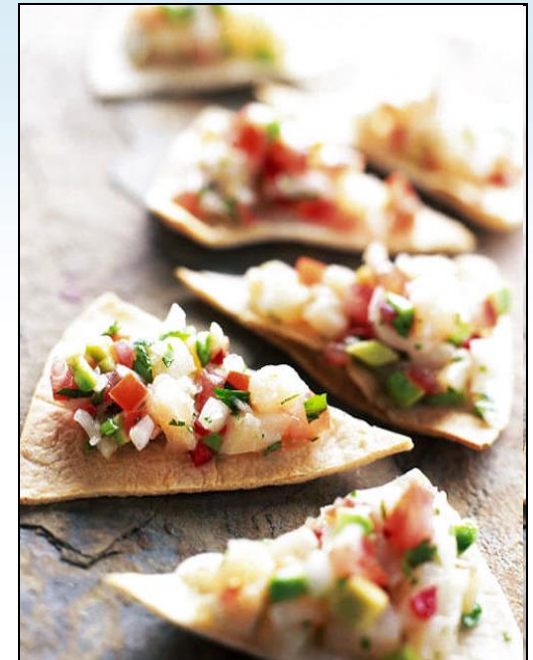
-Turkey Breast with Rosemary Demi & Garlic Aioli

-Pepper Crusted Pork Loin with Roasted Apple Demi

-Pasta Station with Penne Pasta, Marinara, Alfredo Sauce and Fresh Vegetables

-Gourmet Red Skin Mashed Potato Bar with Appropriate Accompaniments

***Station may be attended for an additional fee of \$25 per hour**



Dessert Station

Featuring a Chef's Selection of Cookies, Hand-Piped Mousse Cups and Assorted Dessert Bars

BEVERAGES: Cash Bar



Soft Drinks ~ Bottled Water ~ Juice 3.00

Domestic Beer 5.50

Imported/Premium Beer 6.00

House Champagne or Mimosa 7.00

House Wines 6.50

House Brands 6.50

Deluxe Wines 7.50

Deluxe Brands 7.50

Ultra Brands ~ Ultra Wine ~ Cordials 9.00

Inclusive of Service Charge and 5.3% Sales Tax

Bartender Fee of \$50/hour per Bartender

One Bartender recommended for every 75 People, 2-Hour Minimum

Tickets may be purchased in advance (Non-Refundable)

BEVERAGES: Host and Consumption Bar



Soft Drinks ~ Bottled Water ~ Juice 2.50

Domestic Beer 5.00

Imported/Premium Beer 5.50

House Champagne or Mimosa 6.50

House Wines 6.00

House Brands 6.00

Deluxe Wines 7.00

Deluxe Brands 7.00

Ultra Brands ~ Ultra Wine ~ Cordials 8.50

Bartender Fee of \$50/hour per Bartender

One Bartender recommended for every 75 People, 2-Hour Minimum

Tickets may be purchased in advance (Non-Refundable)

BEVERAGES: Package Bar Pricing

House Brands

Pricing Per Person

2 Hours | **\$22**

3 Hours | **\$28**

4 Hours | **\$34**



Liquors

Bowman's Vodka, Gilby's Gin, Castillo Rum, Montezuma Tequila, 10 High Bourbon, Clan McGregor Scotch Whiskey

Wines

Featuring Walnut Crest Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Deluxe Brands

Pricing Per Person

2 Hours | **\$26**

3 Hours | **\$33**

4 Hours | **\$40**



Liquors

Pinnacle Vodka, Bombay Gin, Cruzan Rum, Camarena Tequila, Jim Beam Bourbon, Dewars Scotch, Seagram's 7 Whiskey

Wines

Featuring Trinity Oaks Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Ultra Brands

Pricing Per Person

2 Hours | **\$30**

3 Hours | **\$38**

4 Hours | **\$46**



Liquors

Chopin Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Cuervo 1800 Tequila, Knob Creek Bourbon, Dewars 12 yr. Scotch, Crown Royal Whiskey, Hennessy V.S.

Wines

Featuring Natura Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

All Package Bars include:

Bottled Water, Soft Drinks, Juice

Appropriately Matched Wines

Domestic Beer & Premium Beer Selections

One Non-Alcoholic Beer Selection

Bartender Fee of \$50/hour per Bartender

One Bartender recommended for every 75 People, 2-Hour Minimum

Tickets may be purchased in advance (Non-Refundable)

Specialty Bars available/priced upon request | Specialty Brands purchased by the bottle.

FOOD SHOW

“Team Building”

Participate in the ultimate team building experience by hosting your own food show. This event can be customized for groups of forty to two hundred, as well as customized to meet your budget. Participants will be split into teams according to size and challenged to create their own booth for a food show. The participants must market and decorate their displays and present well garnished and flavorful food. Once the food is ready, one half of each group will sample from all the stations, while the remaining attendees work the booth; after the first group complete their dine around, the remainder of the group enjoys the food show experience. Different categories may be set up to declare multiple winners. The event can also be offered in conjunction with a cocktail reception with bar and music to make it more interactive.



ALUMINUM CHEF

“Team Building”

Participate in our exclusive team building event! Cooking team building events can be designed for groups of ten to twenty-five people and create a wonderful bonding experience for your team members. Groups are divided into even-sized teams and given raw ingredients to shape into creative meals. A special ingredient table is provided to make sure that guests can add their own flair to each preparation. All food is supervised and finished in the kitchen by our Culinary team. All food is presented family-style or buffet-style, depending on the size of your group. All creations are judged based on creativity, flavor and food overall presentation. The winner is determined by our Culinary team or a judging panel that you compile. Team Building event may be customized to meet your budget.

Agreement to Banquet Event Policies

GUARANTEES ON ALL FOOD AND BEVERAGE

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received the original expected attendance on you Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

PAYMENT ARRANGEMENTS

Cash, Checks and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diners Club, Master Card, Visa or Discover.

Billing: If credit has been extended, payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half percent (1.5%) per month of the unpaid balance, which is an annual percentage rate of 18%.

CONFIRMATION OF SET UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to the functions are outlined on the Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

TAX AND SERVICE CHARGE

All food, beverage, room rental and audio/visual equipment prices are subject to a 20% service charge. All charges, including food, beverage, audio/visual equipment and service charges are subject to applicable Sales Tax.

TAX EXEMPT STATUS

The State of Virginia requires a completed tax exempt certificate from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status.



FOOD AND BEVERAGE OUTSIDE OF HOTEL

All food and beverage will be provided by the Hotel and will be consumed within the time frame of the event as stated in the Banquet Event Order. The Hotel reserves the right to confiscate outside food or beverage if prior arrangements have not been confirmed with the Catering Department and noted on the Banquet Event Order.

ALCOHOL AND MINORS

The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Department of Alcohol and Beverage Control Regulations. The Organization understands and agrees to abide by this policy and uphold the laws of the State of Virginia.

CONDITIONS OF AGREEMENT

The Organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking the event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the Hotel because of the Organization or its attendee's failure to comply with Hotel regulations.

In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing our Agreement for such entity represents to the Hotel that he/she has full authority to sign such Contract and, in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of the contract.

SIGNS/DISPLAYS/DECORATIONS

All signs, displays or decorations proposed by the client are subject to the Hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval. All decorations must meet approval of the Henrico County Fire Department. Flammable substances are not permitted in the building or anywhere on the Hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior approval.



GUESTS RESPONSIBILITY

The Organization scheduling an event agrees to assume full responsibility for the conduct of its attendees, the organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to the Hotel.

MATERIALS SENT TO THE HOTEL

Due to the layout of the Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the Hotel in advance of your function, please make arrangements with your Event Manager in advance and follow the instructions below:

The Hotel must be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery. Each piece received must be labeled with group name, group contact, event date and Event Manager responsible for your function. Groups must make arrangements to ship their materials out of the Hotel. The guest or organization is responsible for sealing and labeling boxes and contracting the shipping company to make the shipping and billing arrangements. The Hotel will store properly sealed and labeled materials for up to two (2) days following the function, unless other arrangements have been approved by the Hotel.

SECURITY

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

HOLD HARMLESS AGREEMENT

The Organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and shall indemnify and hold harmless the Hotel, agents, servants and employees from any and all such losses, damages and claims.

