



WYNDHAM

Virginia Crossings Hotel

Wedding Packages & Menus





WYNDHAM
Virginia Crossings Hotel

Wedding Packages

All packages include the following:

Deluxe Open Bar Service

Plated or Buffet Dinner

Champagne Toast for All Guests

Starbucks Organic Coffee Service Station

Bartenders & Servers

Dance Floor

Private Venue Rental

Private Menu Tasting for the Bride & Groom

Upgraded Floor Length Table Linens & Choice of Napkin Color – 30 Colors

Skirted Gift Table

Cake Cutting and Display Table

Portrait Easel for Bridal Portrait

Table Stands with Numbers

Place Cards provided for you to Personalize

Mirror Tile and Votive Candles

Two Box Lunches provided for Vendors

Accommodations for the Bride and Groom on their Wedding Night

Special Room Rates Available for Guests Attending the Wedding

Wedding Night Romance Amenity

Professional Wedding Coordinator to assist in Planning the Event

* Wedding Ceremony sites available at an additional cost



Cocktail Hour

Four hours of open bar service includes a one hour cocktail reception with hors d'oeuvres and a champagne toast with Plated or Buffet Dinner.
*Wine service with dinner may be substituted for one hour of open bar service.



Displayed Hors D'oeuvres

(Select Two)

Imported & Domestic Cheese Display with Crisp Table Crackers & Toasted Cibatta Wafers
A selection of Seasonal Crudités with Roasted Garlic & Onion Dip
Grilled Vegetable Antipasto with Basil Aioli
A Display of Fresh Fruit with Honey Accented Yogurt



Hand Passed Hors D'oeuvres

(Select Four)

BLT Crab Salad with Mango on Baked Sourdough
Sesame Crusted Tuna on Wonton with Wasabi Mayo & Pickled Ginger
Fresh Mozzarella with Basil & Tomato Salad on Crostini
Cocktail Style Shrimp with Parsley & Lemon Pesto-Aioli
House Made Boursin Cheese on Potato Crisp
Petite Crab Cakes with Old Bay Remoulade
Shrimp Spring Roll with a Puree of Ginger & Grilled Peaches
Mushrooms Vol-au-Vent
Mini Ham & Ricotta Calzones with Smoked Tomato Marinara
Corned Beef Rubeen-Style Stuffed Mushrooms
Barbeque Chicken Salad on Crostini





Plated Wedding Dinner

Salad

(Select One)

Iceberg Wedge with Tomato & Cucumber Filets with Bleu Cheese
Traditional Caesar Salad with Aged Parmesan & Croutons
Field Greens with Grilled Red Onions, Carrots & Peach Vinaigrette



Entrées

(Select up to Three)

Spinach & Artichoke Stuffed Portobello with Blue Crab Alfredo
Grilled Asparagus & Lemon Rice Pilaf with Toasted Pine Nuts
Roasted French Cut Chicken Breast with Honey Mustard Cream Sauce
Country Style Green Beans with Onions & Tasso Ham-Potato Gratin
Baked Chicken topped with Tomato Filets & Blue Crab accented with Old Bay Brown Butter
Peppered Bacon Succotash & Parsley Potatoes
Chèvre, Baby Spinach & Panko Stuffed Chicken Breast with Blackberry Demi
Glazed Dutch Baby Carrots & Duchess Potatoes
Roasted Salmon with a Puree of English Peas & Shiitake Mushrooms
Steamed Broccolini & Creamy Dill-Lemon Risotto
Pistachio Crab Cakes with Lime-Chili Beurre Blanc
Charred Corn-Cherry Tomato Ratatouille & Herb Roasted Potatoes
NY Strip Steak au Poivre with Onion Ragout & Cognac Cream Sauce
Steamed Broccoli & Parmesan Whipped Potatoes
Petite Filet & Crab Stuffed Shrimp
Cabernet Franc Demi & Old Bay Brown Butter, Grilled Asparagus & Roasted Garlic Whipped Potatoes



Plated Dinners Include:

Cocktail Hour and Open Bar Service
Oven Baked Dinner Rolls
After Dinner Sweets Platter
Starbuck's Organic Coffee & Tazo Hot Tea Service

Premium Salad Upgrades

Baby Spinach with Mandarin Orange, Almond Slivers, Wontons & Toasted Sesame Vinaigrette
Field Greens with Dried Cranberry, Candied Pecans & Chèvre with Avocado Dressing

Plated Wedding Dinner is priced per person plus 20% service charge, 4% meal tax and 5.3% Virginia State tax. Menus subject to change based on availability.



Buffet Wedding Dinner

Plated Salad

(Select One)

- Iceberg Wedge with Tomato & Cucumber Filets with Bleu Cheese
- Traditional Caesar Salad with Aged Parmesan & Croutons
- Field Greens with Grilled Red Onions, Carrots & Peach Vinaigrette



Entrées

(Select Two)

- Portobello, Spinach & Artichoke Lasagna with Blue Crab Alfredo
- Roasted Breast of Chicken with Honey Mustard Cream Sauce
- Baked Chicken topped with Tomato Filets & Blue Crab with Old Bay Brown Butter
- Grilled Chicken Breast with Blackberry & Goat Cheese Cream Sauce
- Roasted Salmon with a Puree of English Peas & Shiitake Mushrooms
- Pistachio Crusted Cod with Lemon Beurre Blanc
- Shrimp Etoufee over Basmati
- Strip Steak Cutlets au Poivre with Onion Ragout & Cabernet Franc Demi



Starch/Vegetables

(Select Two)

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| Charred Corn-Cherry Tomato Ratatouille | Lemon Rice Pilaf with Toasted Pine Nuts |
| Steamed Broccolini | Tasso Ham-Potato Gratin |
| Sweet Potato Puree | Parsley Potatoes |
| Creamy Dill-Lemon Risotto | Parmesan Whipped Potatoes |
| Country Style Green Beans Onions | Roasted Garlic Whipped Potatoes |
| Glazed Dutch Baby Carrots | Seasonal Vegetable Medley |
| Peppered Bacon Succotash | Roasted Potatoes |
| Steamed Broccoli | Grilled Asparagus |



Buffet Dinner Includes:

- Cocktail Hour and Open Bar Service
- Oven Baked Dinner Rolls
- After Dinner Sweets Platter
- Starbuck's Organic Coffee & Tazo Hot Tea Service

Premium Salad Upgrades

- Baby Spinach with Mandarin Orange, Almond Slivers, Wontons & Toasted Sesame Vinaigrette
- Field Greens with Dried Cranberry, Candied Pecans & Chèvre with Avocado Dressing



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Cocktail Hour

◆Additional Items◆

Displayed Hors D'oeuvres

(Priced per Person)

Creamy Spinach Dip with Baked Croutons
Artichoke & Crab Dip with Baked Croutons
Smoked Gouda Cheese Dip with Baked Croutons
Smoked Salmon with Capers, Red Onion, Chopped Egg & Toasted Pumpnickel
Roasted Salmon with Rustic Cucumber Tzatziki
Grilled Vegetable Antipasto with Basil Aioli



Carved Items

(Priced per Person; Served with Dinner Rolls)

Baked Virginia Ham with Pineapple Salsa
Roasted Turkey Breast with Roasted Garlic Aioli
Slow Roasted Prime Rib with Horseradish Cream
Sesame Crusted Pork Loin with Sweet-Chili Dip



Wedding Dinner

◆Additional Items◆

Appetizers

(Priced per Person)

Fresh Mozzarella with Watermelon & Basil Salad; Honey-Balsamic Reduction
Chilled Salmon with Roasted Corn Gazpacho & Greek Yogurt Crème Fraîche
Pistachio Crab Cakes with Lime-Chili Beurre Blanc
Chilled Shrimp with Mango Cocktail & Frisée



Chocolate Fondue

Served with Fresh Fruit and Pound Cake

Gelato Station

(Attendant Required)

Served in Mini Cones

Menus subject to change based on availability.



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Hors D'oeuvres Reception

Hand Passed Hors d'oeuvres (1st Hour)

(Select Six)

BLT Crab Salad with Mango on Baked Sourdough
Sesame Crusted Tuna on Wonton with Wasabi Mayo & Pickled Ginger
Fresh Mozzarella with Basil & Tomato Salad on Crostini
Cocktail Style Shrimp with Parsley & Lemon Pesto-Aioli
House Made Boursin Cheese on Potato Crisp
Petite Crab Cakes with Old Bay Remoulade
Shrimp Spring Roll with a Puree of Ginger & Grilled Peaches
Mushrooms Vol-au-Vent
Mini Ham & Ricotta Calzones with Smoked Tomato Marinara
Corned Beef Rubeen-Style Stuffed Mushrooms
Barbeque Chicken Salad on Crostini



Displayed Hors D'oeuvres (2nd/3rd Hour)

(Select Three)

Imported & Domestic Cheese Display with Crisp Table Crackers & Toasted Ciabatta Wafers
A selection of Seasonal Crudités with Roasted Garlic & Onion Dip
Grilled Vegetable Antipasto with Basil Aioli
A Display of Fresh Fruit with Honey Accented Yogurt
Creamy Spinach Dip with Baked Croutons

Upgraded Displays

(Priced per Person)

Artichoke & Crab Dip with Baked Croutons
Smoked Gouda Cheese Dip with Baked Croutons
Smoked Salmon with Capers, Red Onion, Chopped Egg & Toasted Pumpernickel
Roasted Salmon with Rustic Cucumber Tzatziki



Hors D'oeuvres Reception is priced per person plus 20% service charge, 4% meal tax and 5.3% Virginia State tax. Menus subject to change based on availability.



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Hors D'oeuvres Reception

Carved Items (2nd/3rd Hour)

(Select One)

Served with Dinner Rolls

Baked Virginia Ham with Pineapple Salsa

Roasted Turkey Breast with Roasted Garlic Aioli

Slow Roasted Prime Rib with Horseradish Cream

Sesame Crusted Pork Loin with Sweet-Chili Dip



Stations (2nd/3rd Hour)

(Select One)

Pasta Station

Alfredo & Red Sauce, Parmesan Cheese, Crushed Red Pepper, Steamed Broccoli Florets,
Diced Chicken, Black Olives, Sun-Dried Tomatoes & Artichokes

Ravioli Station

Spinach & Ricotta & Mushroom Raviolis, Creamy Alfredo & Garden Fresh Pesto, Red Onion,
Button Mushrooms, Red Pepper, Parmesan Cheese, & Diced Tomato

Quesadillas Bar

Flour Tortillas, Marinated Beef & Chicken, Sautéed Peppers & Onions, Charred Corn,
Cheddar Cheese, Sour Cream, Salsa & Guacamole

Mini Crab Cakes

Hand-Made Crab Cakes, Soft Rolls, Chesapeake Aioli, Lemon Tartar & Mango Salsa



Hors D'oeuvres Reception Accompanied by:

Starbuck's Organic Coffee & Tazo Hot Tea Station

Four Hour Deluxe Brands Open Bar Service



Add Desserts (4th Hour)

(Priced per Person)

Assorted Gourmet Cookies

Assorted Petit Fours

Assorted Gourmet Mini Cakes

Assorted Truffles

Hors D'oeuvres Reception is priced per person plus 20% service charge, 4% meal tax and 5.3% Virginia State tax. Menus subject to change based on availability.



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Beverages and Bar

Included in the Wedding Package:

Deluxe Liquor Selections:

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

Domestic Beer:

Budweiser, Bud Light, Miller Light, Coors Light, Yuengling Lager

Imported and Craft Beer:

Heineken, Samuel Adams, Corona, Stella Artois

Red Wine Selections:

Walnut Crest Cabernet Sauvignon and Merlot

White Wine Selections:

Walnut Crest Chardonnay and Pinot Grigio

*Wine Service with Dinner may be substituted for one hour of Open Bar Service

Bar Upgrades

Bar Enhancements may include a Signature Drink or Favorite Liquor:

Sold by the Bottle. Inquire about Pricing.

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

Martini Bar

Select Premium Gins and Vodkas paired with today's trendy drinks or old fashioned favorites.

Per Person Per Hour

Cordial and Coffee Station

Premium Cordials and Starbucks Organic Coffee
to treat your guests to an after dinner gourmet beverage.

Includes Cordial Attendant

Per Person Per Hour

Enhancements and Upgrades are priced per person plus 20% service charge, 4% meal tax and 5.3% Virginia State tax. Menus subject to change based on availability.