



Wedding Reception Packages

Your love for each other is rooted in something enduring. Something powerful. So is Airlie. This is where people full of passion and purpose make the world a better place. Where you and your wedding guests can get together in a serene countryside destination. Where food straight from the soil and pastures bursts with flavor onto your plates; and Pinterest-perfect spaces play host to the biggest day of your lives.

The Airlie Difference

To keep your planning process as stress-free as possible, our all-inclusive Wedding Reception Packages eliminate the need to shop around for linens, chair rentals, glassware and other "extras." Which not only spares you the hassle, it also helps save you money and avoid unanticipated fees. And the package selection process is as simple as 1-2-3. Here's how it works:

- 1** Select one of our three inclusive packages and make your menu selections:
 - Plated
 - Buffet
 - Action Station
- 2** Choose optional reception upgrades to enhance your guests' experience:
 - Bar Upgrades
 - Culinary Displays
 - Dessert
 - Late Night Eats
- 3** Consider extending your special day into a weekend celebration:
 - Rehearsal Dinner
 - His and Her Luncheons
 - Brunch Buffet

Plated

Our Plated Reception Package includes:

- Reception venue rental
- Cocktail hour with four passed hors d'oeuvres
- Four hours of open bar (House Bar)
- Plated dinner with wine service
- Champagne for your toast
- Wedding cake cutting service
- Glassware, white china, flatware (including set-up)
- Floor-length white table linens and white napkins (including set-up)
- Tables and chairs (including set-up)
- Venue clean up
- Bridal party dressing room
- Overnight room for the newlyweds

\$200/person⁺⁺

Please see **menu choices** for this package on the following page. 

Plated

Choose from the following menu items.

Select one amuse bouche:

- Airlie Garden Vegetable Gazpacho**
- Fresh Garden Tomato and Mozzarella Tower** with balsamic reduction
- Salmon Lux Blini** with smoked salmon mousse and orange-ginger gastrique
- Champagne Country Pâté** with fresh crostini, house made seasonal jam, micro greens

Select one first course:

- Seasonal Airlie Garden Bisque** cream of asparagus (spring), garden tomato basil (summer), sweet potato (fall) or butternut squash (winter)
- Local Watermelon Salad** with feta cheese, frisée, black sea salt, balsamic reduction
- Fried Green Tomato** served over frisée dressed in cilantro oil, corn salsa
- Heirloom Apple Salad** with endive, savoy kale, water cress, blue cheese, toasted pine nuts, fig vinaigrette
- Caesar Salad** with fresh Airlie garden tomato, shaved parmesan
- Spinach and Frisée** with applewood bacon, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette

Select two entrees

- 8-oz. Grilled Filet Mignon** with garlic mashed potato, asparagus baby carrots, truffle demi-glace
- Blackened Chicken** with parsnips and potato puree, baby squash, white wine whole grain mustard cream sauce
- Dry-Rubbed Airlie Pork Tenderloin** with brussel sprouts, apple cider and maple demi-glace
- Pan-Seared Salmon** with haricot verts, lemon-thyme risotto, fennel-citrus slaw
- Airlie Garden Herb Linguini Pasta** with roasted cherry tomato, artichoke cream sauce

Or select one duet entree (additional \$14/person⁺⁺)

- Local Crab Cake & 4-oz. Blackened Beef Tenderloin** with Old Bay hollandaise, roasted fingerling potato, asparagus
- Airlie Garden Herb Chicken & Grilled Atlantic Salmon** with garlic mashed potato, haricot verts, orange supreme sauce
- Red Wine Braised Short Ribs & Garlic Shrimp** with creamy polenta, caramelize pearl onion, sautéed kale

Buffet

Our Buffet Reception Package includes:

- Reception venue rental
- Cocktail hour with four passed hors d'oeuvres
- Four hours of open bar (House Bar)
- Buffet dinner with wine service
- Champagne for your toast
- Wedding cake cutting service
- Glassware, white china, flatware (including set-up)
- Floor-length white table linens and white napkins (including set-up)
- Tables and chairs (including set-up)
- Venue clean up
- Bridal party dressing room
- Overnight room for the newlyweds

\$190 /person⁺⁺

Please see **menu choices** for this package on the following page. 

Buffet

Choose from the following menu items.

Select one salad:

- Chopped Romaine Salad** with roasted tomatoes, julienne onions, blue cheese crumbles, shaved prosciutto, marinated olives and white balsamic dressing
- Spinach and Frisée Salad** with toasted pecans, dried cherries, roasted onions and tarragon apple cider vinaigrette
- Summer Salad** with bibb lettuce, baby red romaine, tomatoes, roasted shallots, fresh berries and a raspberry-garden mint vinaigrette
- Winter Mixed Green Salad** with baby greens, blue cheese, candied walnuts, roasted pear and maple-balsamic vinaigrette

Select two starters:

- Greek Salad** with garden cucumber, tomato, tri-color bell pepper, onion, Kalamata olive, feta cheese, fresh greens, and lemon oregano vinaigrette
- Airlie Vegetable Ribbon and Pappardelle Pasta** with garden herb pesto
- Grilled Asparagus Salad** with frisée, crispy fried onions, tarragon vinaigrette
- Couscous Salad** with garden tomato, cucumber, pepper, squash, lemon-thyme vinaigrette
- Local Beet Display** with goat cheese mousse, frisée, micro greens and herb vinaigrette

Select three entrees:

- Garden Herb & Garlic Crusted Prime Rib** with garden-thyme au jus
- Local Hard Cider Braised Chicken** with orange-thyme au jus
- Smoked Brisket** with Airlie House dry rub and barbecue espagnole sauce
- Roasted Pork Loin** with pineapple-mango chutney
- Pan-Seared Salmon** with citrus-dill cream sauce
- Pan-Seared Rockfish** with tomato and garden basil cream, fried basil and roasted tomato for garnish
- Seared Duck Breast** with seasonal and red wine compote topped with arugula-ginger salad

Vegetable and starch selections: Chef's choice

Action Stations

Our Action Stations Reception Package includes:

- Reception venue rental
- Cocktail hour with four passed hors d'oeuvres
- Four hours of open bar (House Bar)
- Action Stations dinner with wine service
- Champagne for your toast
- Wedding cake cutting service
- Glassware, white china, flatware (including set-up)
- Floor-length white table linens and white napkins (including set-up)
- Tables and chairs (including set-up)
- Venue clean up
- Bridal party dressing room
- Overnight room for the newlyweds

\$210 /person⁺⁺

Please see **menu choices** for this package on the following page. 

Action Stations

Choose from the following menu items.

Select three stations (additional stations \$15/person⁺⁺):

- Trio of Pasta with Gnocchi** with roasted tomatoes, kale, asparagus, served with brown butter sage sauce; Butternut Squash Ravioli with chicken, smoked bacon, white wine artichoke cream sauce; and Penne with forest mushrooms fricassee, baby spinach, Pomodoro sauce
- Roasted Herb Marinated Beef Tenderloin*** with roasted potato salad, horseradish cream sauce, herb au jus
- Baked Atlantic Salmon** with dill hollandaise, lemon wedges and an Airlie garden tomato, cucumbers and onion salad
- Smoked Pork Loin*** with Virginia slaw, assorted mustard, peach chutney
- Oven Roasted Turkey*** with cranberry relish, garden herb gravy, sweet potato and kale salad
- Crab Cake*** with red pepper remoulade, pineapple dill relish, sweet corn hush puppies
- Balsamic and Apricot Glazed Chicken** with quinoa and roasted carrots salad

Select one vegetable:

- Airlie Garden Seasonal Vegetable Medley**
- Roasted Asparagus and Cherry Tomato** accented with garden herbs
- Grilled Vegetable Coins** accented with garlic and garden herbs

Select one salad:

- Artisan Lettuce** with local goat cheese, roasted beets, red onion, mustard dressing
- Baby Spinach** with hard cooked egg, smoked bacon, blue cheese, sweet onion dressing
- Iceberg Wedge** with tomatoes, sweet onions, blue cheese dressing

Select one starch:

- Garlic Mashed Potatoes**
- Five Grain Pilaf**
- Candied Sweet Potatoes**
- Polenta**

*Chef-attended stations available for \$200/station⁺⁺

Culinary Upgrades

Enhance the dining experience for your guests.

*Culinary displays (\$14/person** each except where noted):*

- Seasonal Grilled Vegetables** served chilled with a white balsamic-basil pesto dipping sauce
- Fruit Display** seasonal and, when available, locally-produced sliced fruit
- Charcuterie and Cheese** with chef's choice accompaniments
- Shrimp Cocktail** with Bloody Mary cocktail sauce, remoulade and citrus-mustard aioli
- Sundry Dips** crackers, crostini and pita wedges served with brie en croute, manchego dip and crab & artichoke dip
- Artisan Crostini Bar** with hummus, tapenade, bruschetta, black bean spread, fromage blanc garlic spread, olives, artichoke and roasted pepper
- Cheese and Berry Array** a variety of local cheeses accompanied by crackers, fresh berries and festive garnishes
- Mediterranean Medley** assorted olives, artichoke hearts, fresh mozzarella, roasted red peppers, shaved prosciutto and grilled vegetables with extra virgin olive oil, fresh local organic herbs and cracked pepper
- Raw Oyster Bar** served with red wine vinegar mignonette, lemon wedges, horseradish and cocktail sauce (\$19/person**)

*Desserts (\$12/person** each):*

- Pie Bar** with your choice of three popular flavors
- Cupcake Display** with your choice of three popular flavors
- Sweet Miniatures** with petit fours, macaroons and cookies
- Candy Bar** with assortment of chef's selected candies and chocolates
- S'mores** with chocolate, marshmallows, graham crackers and roasting skewers

Late Night Eats

- Artisan Pizza Bar** hand-made dough topped with fresh ingredients; choose three from the following options: ricotta, garlic and egg; mushroom, pepper and onion; pepperoni, mozzarella and parmesan; pork sausage, spinach and feta; margherita; barbecue chicken (\$17/person**)
- Chicken and Waffles** fried boneless chicken and golden waffles with a bourbon-maple syrup (\$19/person**)
- Taco Station** with tortillas, queso fresco, guacamole and a variety of salsas and toppings; served with your choice of two meats: carne asada; citrus spiced fish; chicken al carbon or cochinta pitbil (\$15/person**)
- Pommes Frites** served with homemade ketchup, roasted garlic chipotle mayonaise, lemon truffle aioli, blue cheese aioli and honey mustard sauces (\$13/person**)
- Popcorn Station** with your choice of three flavors: truffle, chipotle bacon, butter, cheddar cheese, barbecue or ranch (\$10/person**)
- Wings, Sliders & Fries** marinated chicken wings tossed in habenero sauce, local beef patties on brioche buns with bacon and fresh toppers and roasted wedge-cut fries seasoned with pink sea salt and fresh herbs (\$21/person**)

Cocktail Hour

Passed hors d'oeuvres are included in your wedding package.

Select four:

- Seared Sesame Tuna** with cucumber and Sriracha aioli
- Peppered Beef Carpaccio** with lemon-truffle aioli and micro greens
- Bacon and Gruyère Palmier** crispy local bacon rolled into a puff pastry with Gruyère cheese
- Baked Mozzarella and Tomato Crostini** with fresh basil
- Prosciutto-Wrapped Asparagus** with roasted red pepper pesto
- Currant and Brie Tartlet** with apricot gel and toasted pecans
- Barbecue Pork Canapé** served on a biscuit with fresh basil
- Chicken and Wood Ear Mushroom Spring Roll** with a bourbon-apricot glaze
- Island-Spiced Grilled Shrimp Skewer** with coconut spiced Caribbean marmalade
- Miniature Local Crab Cakes** with roasted red pepper remoulade
- Beef Empanada** with cilantro aioli sauce
- Boursin Stuffed Artichoke** with saffron lemon aioli sauce
- Pecan Crusted Chicken** with maple bourbon glaze
- Prosciutto, Seasonal Melon & Balsamic Skewer**

Open Bar

Your four-hour House Bar includes a selection of domestic and premium beer, two white and two red house wines, house liquors, assorted sodas, juices and mixers.

Available upgrades:

- Premium Bar** - Impress your guests with premium selections of beer, wine and liquor (\$10/person⁺⁺)
- Executive Bar** - Going for the "wow" factor? This is the ultimate (\$15/person⁺⁺)
- Bubbly Station** - Let your guests invent their own fun bubbly concoctions with three types of sparkling wine and a variety of berries and juices (\$7/person⁺⁺)
- Additional Hour of House Bar** - Keep the party going later (\$15/person⁺⁺)