



THE WILLIAMSBURG WINERY LTD.

## Special Events: Westbury & Wessex Hall

### Guarantees / Minimums

The final guarantee for all food and beverage functions is required no later than ten days prior to the event.

- Corporate Event minimums are \$25 per person.
  - The minimum guarantee for corporate breakfast, lunch and dinner buffets is ten people. There will be a \$250 fee added for parties less than ten.
- Wedding minimums: April 1<sup>st</sup> – July 1<sup>st</sup> & September 1<sup>st</sup> – November 30<sup>th</sup> a \$10,000 Food & Beverage minimum applies on Saturday & Sunday only.

### Duration of Meals

Buffet and food stations are priced for the following durations:

- Breakfast Buffet- 2 Hours
- Lunch Buffet- 1 Hour
- Dinner Buffet- 2 Hours
- Stationary Hors d' Oeuvres- 1 Hour

### Duration of Event

- Special Events- Rehearsal Dinners, Retirements, Birthday Parties – 3 Hours
- Weddings - 5 hours (ending no later than midnight)
  - Additional hours - \$400 per hour
- Corporate Events- Meetings, Retreats, Team Building – 8 Hours

### Prices and Payment

Food and Beverage are subject to a 20% service charge within the Wedmore Place and Gabriel Archer Tavern Restaurant in addition to state and local taxes. Prices are subject to change and will be guaranteed six months prior to your event.

To secure your event, a deposit of 50% of the venue fee and 25% of contracted food & beverage is required within seven days of a dated contract. The remaining balance is due five days prior to your event. In the event of a cancellation, all deposits will be forfeited. The cancellation schedule will be outlined in your catering or sales contract.

### Outdoor Events

The winery reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move the day prior. Outside music must be concluded no later than 10 pm.

# Catering Menu

## Butlered Hors d' Oeuvres

**\$3 per piece**

(minimum 20 pieces of each item selected)

### **Stuffed Mushrooms**

Bacon Spinach & Artichoke | Goat Cheese & Herb

### **Crab Salad**

Roasted Tomato | Pesto | Crostini

### **Caprese Tart**

Fresh Mozzarella | Roasted Tomato

Basil Pesto | Balsamic Glaze

### **Sweet & Tangy Barbecue Meatballs**

Duncan's Homemade Barbeque Sauce

### **Grilled Chicken Skewers**

Teriyaki Glaze

### **Seared Beef**

Horseradish Cream | Crostini

### **Mini Virginia Ham Biscuits**

Honey Mustard Butter

### **Mini Crab Cakes**

Charred Jalapeno Remoulade

### **Chili Lime Roasted Rockfish Bite**

Pink Peppercorn | Citrus Remoulade | Edible Spoon

### **Watermelon Prosciutto Bite**

Candied Jalapeno | Sour Cherry Molasses Glaze

## Stationary Displays

(Platters serve 20 guests)

### **Shrimp Cocktail**

Cocktail Sauce

3 pieces per person

\$150

### **Virginia Oyster Station**

Seasonal Mignonette | Cocktail Sauce

Fresh Horseradish | Tabasco Sauce

2 Oysters per person

\$90

### **Smoked Salmon Board**

House Cured Salmon | Pickled Red Onions

Capers | Dill Crème Fraiche

\$90

### **Edwards Ham, Spinach & Chesapeake Crab Dip**

French Bread

\$90

### **Charcuterie Board**

Sopresatta | Sweet Coppa | Saucisson

Whole Grain Mustard | French Bread

\$90

### **Selection of Local Cheeses**

Grapes | Preserves | French Bread

\$85

### **Domestic Cheese Board**

Grapes | Preserves | French Bread

\$70

### **Seasonal Fruit Platter**

\$60

### **Homemade Warm Pimento Cheese**

French Bread

\$55

### **Seasonal Vegetable Platter**

Green Goddess Dressing

\$45

### **Roasted Garlic Hummus**

Pita Chips

\$45

# Catering Menu

## TIER 1- PLATED DINNER

### Salad or Soup (Select One)

#### **Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Light Sherry Vinaigrette

#### **Caprese Salad**

Heirloom Tomatoes | Fresh Mozzarella  
Basil Pesto Balsamic Vinaigrette

#### **Caesar Salad**

Roasted Tomatoes | Focaccia Croutons  
Parmesan Cheese

#### **Basil Tomato Bisque**

Grilled Cheese Crouton  
Garden Chives

#### **Carrot & Ginger Soup**

Honey Granola | Garden Herbs

### Main Course Selection (Select Two)

#### **Pan Seared Rockfish**

Roasted Leek | Grapefruit Cream Sauce

#### **Joyce Farms Pan Roasted Chicken**

Urban Choice Mushrooms | Marsala Wine Sauce

#### **Grilled Atlantic Salmon**

Citrus Butter

#### **Jerk Spiced Berkshire Pork Loin**

Whole Grain Mustard Cream Sauce

#### **Brasstown New York Strip**

Sour Cherry Demi-Glace

### Tier 2 Upgrade: additional \$10 per person

#### **Hereford Farms Grilled Filet Mignon**

Sour Cherry Demi-Glace

#### **Pan Seared Scallops**

Lemon Cream Sauce

### Selection of Two Sides

Potato Gratin

Butter Whipped Potatoes

Basmati Rice Pilaf

Stewed French Lentil Ragout

Seared Polenta Cake

Roasted Baby Yukon Potatoes

Roasted Brussels Sprouts

Sautéed Baby Green Beans & Carrots

Grilled Seasonal Vegetables

### **\$59 per person (Additional Sides Available at \$5 Per Person)**

Duet Main Course \$69 Per Person (half portions of each menu course selection).

11% Local and State taxes on food and beverage not included in pricing.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical condition(s)

**Includes: Salad or Soup, Two Main Course Selections, Two Sides, Dessert, Bread & Butter, Iced Tea, & Coffee**

# Catering Menu

## BUFFET DINNER

### Salad or Soup (Select One)

#### **Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Light Sherry Vinaigrette

#### **Caprese Salad**

Heirloom Tomatoes | Fresh Mozzarella | Basil Pesto  
Balsamic Vinaigrette

#### **Caesar Salad**

Roasted Tomatoes | Focaccia Croutons  
Parmesan Cheese

#### **Basil Tomato Bisque**

Grilled Cheese Crouton | Garden Chives

#### **Carrot & Ginger Soup**

Honey Granola | Garden Herbs

### Main Course Selection (Select Two)

#### **Chicken Florentine**

Baby Spinach | Heirloom Tomatoes | White Wine  
Cream Sauce

#### **Jerk Spiced Berkshire Pork Loin**

Whole Grain Mustard Cream Sauce

#### **Grilled Atlantic Salmon**

Citrus Compound Butter

#### **Pecan Smoked Beef Brisket**

Duncan's Homemade Barbeque Sauce

#### **Smokey Tomato Pasta**

(Vegetarian)

Aged Gouda | Broccoli | Portobello Mushrooms

#### **Grilled Hereford Farms Filet Mignon**

Sour Cherry Demi-Glace | Oyster Mushrooms

Grilled Green Onions

**\$5 per person upcharge**

#### **Joyce Farms Pan Roasted Chicken**

Urban Choice Mushrooms | Marsala Wine Sauce

### Selection of Two Sides

Potato Gratin

Butter Whipped Potatoes

Basmati Rice Pilaf

Stewed French Lentil Ragout

Seared Polenta Cake

Roasted Baby Yukon Potatoes

Roasted Brussels Sprouts

Sautéed Baby Green Beans & Carrots

Grilled Seasonal Vegetables

**Selection of Two Main Courses- \$53.00 per person (two sides)**

**Selection of Three Main Courses- \$65 per person (two sides)**

**Additional Sides \$5 per person**

11% Local and State taxes on food and beverage not included in pricing.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical condition(s)

**Includes: Salad or Soup, Two Main Course Selections, Two Sides, Dessert, Bread, & Butter, Iced Tea, & Coffee**

# Catering Menu

## Buffet or Plated Lunch

Available from 11:00 am to 3:00 pm

Lunch Buffet, \$35 per person | Plated Lunch, \$39 per person

## Salad or Soup (Select One)

### **Mixed Green Salad**

Pickled Vegetables | Heirloom Tomatoes  
Light Sherry Vinaigrette

### **Carrot & Ginger Soup**

Honey Granola  
Garden Herbs

### **Caprese Salad**

Heirloom Tomatoes | Fresh Mozzarella  
Basil Pesto | Balsamic Vinaigrette

### **Basil Tomato Bisque**

Grilled Cheese Crouton  
Garden Chives

### **Caesar Salad**

Roasted Tomatoes | Focaccia Croutons  
Parmesan Cheese

## Main Course (Select One)

### **Beef Brisket**

Duncan's Homemade Barbeque Sauce

### **Roasted Virginia Pork Loin**

Thinly Sliced | Apple Demi-Glace | Brioche Bun

### **Penne Pasta with Grilled Chicken**

Pesto Cream Sauce | Sliced Chicken Breast  
Parmesan Cheese | Roasted Tomatoes

### **Smokey Tomato Pasta (Vegetarian)**

Shaved Aged Gouda | Broccolini

## Side Selections (Select Two)

Grilled Vegetables

Homemade Coleslaw

Seasonal Roasted Vegetables

Rice Pilaf

White Cheddar Grits

Roasted Potatoes

Garlic Whipped Potatoes



# Stations Menu

\*Stations Require a Chef Attendant: \$125 per station up to 100 guests\*

## Pasta Station \$15 per person

Includes: Tomato Sauce | Garlic Cream Sauce

### Select Three:

Onions                      Bell Peppers  
Broccoli                    Mushrooms  
Sundried Tomatoes

Add Chicken \$3 per person  
Add Grilled Shrimp \$3 per person

## Loaded Potato Bar \$12 per person

Includes: Whipped Butter | Sour Cream | Green Onions | Cheddar Cheese | Crumbled Bacon

### Select One:

Sweet Potato  
Baked Potato  
Mashed Potato

### Carving Station

Pork Tenderloin \$35 per person  
Prime Rib \$20 per person  
Ham \$20 per person

## Farmers Market Salad Bar \$15 per person

Includes: Romaine | Mixed Greens | 5 Toppings | 2 Dressings

### Toppings (Select Five)

Croutons                      Feta Cheese  
Red Onions                    Parmesan Cheese  
Sliced Carrots                Dried Cranberries  
Sliced Cucumbers            Candied Walnuts  
Cherry Tomatoes              Crumbled Bacon  
Pickled Vegetables

### Dressings (Select Two)

Buttermilk Ranch              Sherry Vinaigrette  
Blackberry Balsamic           Red Wine Vinaigrette

# Catering Menu

## Beverage Package

### Full Beverage Station

\$7 per person- for 4 Hours  
\$9 per person- with afternoon refresh

#### Canned Soda

Coke | Diet Coke | Sprite

#### Coffee

Regular | Decaffeinated

#### Tea

Hot | Iced

Filtered Ice Water

### Limited Beverage Station

\$5 per person- for 4 hours  
\$7 per person- with afternoon refresh

#### Coffee

Regular | Decaffeinated

#### Tea

Hot | Iced

Filtered Ice Water



## Snacks

### Savory Snacks

Mini Pretzels | Trail Mix | Chips  
\$6 per person

### Sweet Street Package

Blonde Brownie Toffee Crunch | Chocolate Brownie | Salted Caramel Cookie  
Chocolate Chunk Cookie | Chewy Marshmallow  
\$10 per person

# Banquet Bar Menu

(Bar brands are subject to availability and may change)

<u>Beverages</u>	<u>Host Bar</u>	<u>Cash Bar</u>
Sodas	\$3	\$3
Beers	\$6	\$6
Tier 1: House Brand Liquors	\$8	\$9
Tier 2: Premium Brand Liquors	\$10	\$11
Tier 1: Williamsburg Winery	Wine by the Bottle	\$7 a glass
Tier 2: Williamsburg Winery	Wine by the Bottle	\$9 a glass

- Open Bar** Beverages are charged to the master account per person per hour. Hours must be consecutive. Bartenders fees are included in hourly price.
- Host Bar** Beverages are charged to the master account per drink (on consumption), according to host bar drink pricing, plus taxes. (Bartender fee applies; 1 per 50 guests)
- Cash Bar** Beverages are sold on a cash basis to the guest and are inclusive of taxes. (Bartender fee applies)
- Bartenders Fee** \$125 flat fee, per bartender (applied to host and cash bar)  
Minimum of two (2) consecutive hours. One (1) bartender per 50 guests.



## Open Bar Packages

(Paid by host/client on hourly basis per person)

- Tier 1- Liquor & Beer** \$16 per person- (Each additional hour is \$8 per person)
- Tier 2- Liquor & Beer** \$24 per person- (Each additional hour is \$14 per person)
- Tier 1 Wine Package** \$20 per person
- Tier 2 Wine Package** \$30 per person (Wine Club Members receive a free upgrade to Tier 2)

## Additional Bar Options

- Adagio** On consumption, \$77 per bottle
- Wedmore Place Cremant** On consumption, \$24 per bottle (sparkling wine)
- Sparkling Wine Toast** \$3 per person
- Champagne Toast** \$9 per person
- Etched Glasses** \$5 per glass, with a minimum order of 144 glasses

11% taxes on food and beverage not included in pricing. Restrictions apply: Valid picture ID is required- must be of legal age 21 & older. Provision of alcoholic beverages is subject to the discretion of the Company, The Williamsburg Winery, & based on local & federal laws. Shots are not permitted for any event

# Banquet Bar Menu



(Bar brands are subject to availability and may vary)

**Wine Package Selections**

**Tier 1, Wine Package \$20 per person**

Historical Series (Please select 2):

Governor's White, James River White, Arundell Cabernet Sauvignon, Two Shilling Red, J Andrewes Merlot

Premium Varietals (Please select 2):

A Midsummer Night's White, Acte 12 Chardonnay, Stainless Steel Chardonnay, Barrel Aged Claret, Wessex Hundred Merlot, Virginia Viognier, Petit Manseng, Wessex Hundred Dry Rose, Wessex Hundred Viognier

**Tier 2, Wine Package \$30 per person**

Historical Series (Please select 3):

Governor's White, James River White, Arundell Cabernet Sauvignon, Two Shilling Red, J Andrewes Merlot

Premium Varietals (Please select 2):

A Midsummer Night's White, Acte 12 Chardonnay, Stainless Steel Chardonnay, Barrel Aged Claret, Wessex Hundred Merlot, Virginia Viognier, Petit Manseng, Wessex Hundred Dry Rose, Wessex Hundred Viognier

Reserves (Please select 1):

Virginia Trianon, Wessex Hundred Petit Verdot, Gabriel Archer Reserve

**White Wines by the bottle (Seasonal)**

Governor's White	\$14
James River White	\$14
A Midsummer Night's White	\$19
Wessex Hundred Dry Rose	\$21
Stainless Steel Chardonnay	\$24
Virginia Viognier	\$24
Wedmore Place Cremant (sparkling)	\$24
Acte 12 Chardonnay	\$27
Petit Manseng	\$27
Wessex Hundred Viognier	\$33

**Red Wines by the bottle (Seasonal)**

Two Shilling Red	\$14
Arundell Cabernet Sauvignon	\$18
J Andrewes Merlot	\$18
Barrel Aged Virginia Claret	\$24
Wessex Hundred Merlot	\$24
Apogeo Malbec	\$31
Wessex Hundred Petit Verdot	\$37
Trianon	\$45
Gabriel Archer Reserve	\$47
Adagio	\$80

**Tier 1: House Brand Liquors**

Vodka- Smirnoff	Scotch- J & B
Rum- Bacardi Superior	Gin- Beefeater
Whiskey- Seagram's Vo	Bourbon- Jim Beam

**Tier 2: Premium Brand Liquors**

Vodka- Absolut	Gin- Tanqueray
Rum- Captain Morgan	Bourbon- Maker's Mark
Whiskey- Crown Royal	Scotch- Johnnie Walker Black Label

(Soft Drinks & Mixers Included)

**Beer Package Includes (Select Three):**

Alewerks Superb IPA	Bud Light
Alewerks Weekend Lager	Bold Rock Cider
O'Connor El Guapo Agave IPA	Blue Moon Belgian White

\*Based on availability and seasonality\*

# Catering Menu

## Continental Breakfast Buffet

\$15 per person

### Seasonal Fruit Platter

Honey Lemon Whipped Cream

### Croissants

Butter | Chocolate

### Bagels

Cream Cheese | Jam

### Parfait Bar

Greek Yogurt | Granola | Seasonal Berries

## Hot Breakfast Buffet

\$20 per person

### Select One:

Misty Morning Farm Scrambled Eggs

Choose 2

Cheese | Peppers | Mushrooms | Spinach

Vegetable Frittata

Seasonal Vegetables

### Select One:

Biscuits & Gravy

Buttermilk Biscuits | Saw Mill Sausage Gravy

Breakfast Sliders

Edwards Ham & Cheese | Bacon & Misty Morning Farm Egg |

Edwards Surry Sausage & Misty Morning Farm Egg

### Select One:

Edwards Applewood Smoked Bacon

Edwards Surry Sausage



# Catering Menu

## BRIDAL SUITE PACKAGES (Minimum of 8 guests per order)

### PACKAGE ONE:

\$21 per person

#### Snacks

Mini Pretzels | Trail Mix | Granola Bars

#### Seasonal Vegetable Platter

Creamy Herb Dip

#### Homemade Warm Pimento Cheese

French Bread

Regular & Decaffeinated Coffee  
Sodas & Bottled Water

### PACKAGE TWO:

\$23 per person

#### Snacks

Mini Pretzels | Trail Mix | Granola Bars

#### Selection of Cheeses

**Upgrade to local cheeses \$3 per person**

Swiss | Cheddar | Pepper Jack | Grapes  
Preserves | French Bread

#### Selection of Charcuterie

Sopresatta | Sweet Coppa | Saucisson  
Whole Grain Mustard | French Bread

Regular & Decaffeinated Coffee  
Sodas & Bottled Water

### PACKAGE THREE:

\$28 per person

#### Roasted Turkey Sandwich

Roasted Fresh Turkey | Lingonberry Preserves  
Roasted Garlic Mayonnaise | Brie  
Granny Smith Apples | French Baguette

#### Mixed Green Salad

Raspberry Balsamic Vinaigrette

#### Caprese Sandwich

Sliced Tomatoes | Fresh Mozzarella  
Basil Pesto | Baby Arugula | French Baguette

#### Dessert

Selection of Freshly Baked Cookies

#### Roast Beef Sandwich

House Roasted Angus Beef Sirloin | Oven Roasted  
Tomato | Pickled Red Onion | Baby Arugula  
Smoked Gouda | Horseradish Sauce  
French Baguette

Regular & Decaffeinated Coffee  
Sodas, Iced Tea & Bottled Water

### Mimosa Bar \$125 (up to 8 guests)

Includes 2 Bottles of Sparkling Wine  
Orange Juice  
Cranberry Juice  
Grapefruit Juice

Wedmore Place Cremant De Loire Sparkling Wine on consumption \$24 per bottle.

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