



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 1st – July 1st & September 1st – November 30th 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 | Broccoli

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



Seasonal Beverage Station

\$5 per person

Hot Chocolate

Whipped Cream | Crushed Peppermint | Marshmallows

Jamestown Settlers Spiced Wine

Cinnamon | Apple Cider

Wessex Hundred Herb-Infused Lemonade

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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