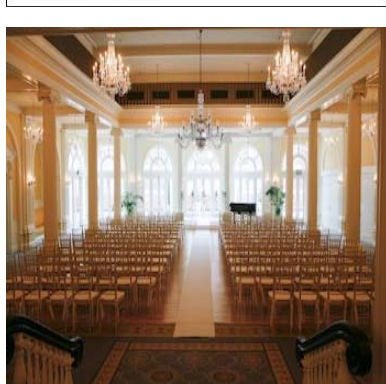


The Homestead Wedding Menus ~ Reception and Dinner Banquet & Catering Information



Menu Selections

Please consider the following menus as a starting point in planning your function. Due to our remote geographical location, we require all menu selections a minimum of 21 days prior to your event(s) to guarantee appropriate availability and published menu pricing. All food and beverage must be provided by The Homestead and cannot be removed from the property.

Guarantee and Billing

Confirmation of the number of guests attending your function will be due within 72 hours or three (3) business days. Food functions will be billed for the number guaranteed or the actual number served if greater than the guarantee. All prices are subject to change. If a guarantee is not received for an event, the Hotel will use the agreed count noted on the banquet event order. Special requests inside the 72 hour guarantee will be accommodated to the best of our ability and charged in addition to the menu price.

Function Space

Function space is assigned according to the size and requirements of the group. The Homestead reserves the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space. Requests to open any of our restaurants earlier than scheduled may be subject to an additional charge.

Request for Multiple Entrees

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply: Multiple Entrees are limited to a choice of two (2) published entrees. The hotel will provide a limited number of vegetarian entrees appropriate to the menu. If there is a price difference between the entrees, the higher priced entrée will prevail for all entrees. Guaranteed attendance with the breakdown for each entrée is required fourteen (14) days prior to the event. If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges. A form of entrée identification is required at the guest tables, i.e. marked place cards, colored tickets, or coded nametags.

Outdoor Events/Cookouts/Remote Set-Up

An additional remote set-up fee of \$7.00 per person for groups over 100 and \$9.00 per person for groups under 100 will apply. In the event of inclement weather, the hotel reserves the right to relocate the function indoors, in the best interests of your guests. Rubino's, The Gun Club Pavilion and the Mountain Lodge have a fixed offsite premise fee regardless of the size of the group. Please consult with your Social Catering Manager for details. All outdoor entertainment must conclude by 10pm.

Service Charge and Tax

There is a 22% service charge and a 5% Virginia sales tax on all food and beverages.

Poolside Events

The outdoor pool area is available for groups of 50 and above for reception style and buffet dinner events. Function setup cannot commence until after 4:30pm. There is a \$9.00 per person setup fee. Only plastic ware is utilized on bars and for food service; no glassware is allowed. Grilling is not permitted on the Pool Deck.

Signs and Displays

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the resort.

Receptions

Hors D'Oeuvre Suggestions

Minimum of 25 pieces per item

If you choose to have some items butler passed, there is a \$40.00 per hour, per butler, labor charge.

Chilled

\$2.75 per piece

Pressed Cucumber with Dill and Watercress Finger Sandwich

Smoked Trout Mousse Barquette with Capers

Italian Salami Cornet with Herbed Cream Cheese

Cherry Tomato stuffed with Herbed Goat Cheese

\$2.95 per piece

Seasonal Melon and Prosciutto

Roquefort and Walnuts on Endive Leaves

\$3.25 per piece

Smoked Salmon Pinwheel with Horseradish Cream Cheese

Gravlax on Cucumber, Sour Cream with Horseradish Caper

Curried Chicken Salad in Phyllo Cup

Artichoke Heart filled with Herbed Goat Cheese

\$3.75 per piece

Cucumber Wheels with Crabmeat Homestead

Smoked Breast of Magret Duck on French Bread, Cumberland Sauce

\$3.90 per piece

Pâté de Foie Gras Canapé

Smoked Salmon Mousse Barquette with Sour Cream and Osetra Caviar

\$4.00 per piece

*Jumbo Shrimp on Ice, Cocktail Sauce**

*Tiger Shrimp, Wasabi**

\$4.25 per piece

Sliced Tenderloin of Beef on Mini Bun, Mustard & Horseradish Sauce

\$4.50 per piece

*Canadian Snow Crab Claws, Swedish Mustard Sauce**

Jumbo Lump Crabmeat in Pastry Shell

Hot

\$2.75 per piece

Mini Quiche (Lorraine, Spinach and Cajun Shrimp)

Spinach and Feta Cheese in Phyllo

*Marinated Tomato and Onion Bruschetta with Garlic Butter**

Assorted Mini Deep Dish Pizzas

Vegetarian Egg Rolls

*Mexican or Swedish Meatballs**

\$2.95 per piece

*Beignet of Baby Artichoke, Roasted Red Pepper Sauce**

*Fried Queso Blanco, Serrano Chilies and Epazote, Salsa, Sour Cream Dip**

Cheddar Cheese and Caramelized Onion Toast Round

*Mozzarella Sticks, Marinara Sauce**

\$3.25 per piece

*Chicken Tenders, Honey**

*Grilled Swordfish Kebab with Peppers, Passion Fruit Sauce**

*Grilled Marinated Vegetable Brochette, Salsa**

\$3.45 per piece

*Miniature Virginia Ham Biscuits**

\$3.75 per piece

Sea Scallops wrapped in smoked Virginia Smithfield Bacon

\$3.90 per piece

Escargot in Garlic Butter in Mushroom Cap

Sea Scallops on Toast Round with Wasabi, Toasted Sesame Seeds

*Mini Brochette of Beef with Onions, Peppers, Barbecue Sauce**

*Baked Mussels with Herb-crusting Provençale**

\$4.25 per piece

Baked Fresh Oysters in Shell, Gratinée Rockefeller

Grilled Mushroom Cap Stuffed with Crabmeat Gratinée

\$4.50 per piece

Stuffed Jumbo Shrimp Neptune, Lemon Butter Sauce

Jumbo Shrimp sautéed with Garlic, Lemon and Herbs, Thai, Red Curry Dip

*Lump Crabmeat and Corn Spring Rolls, Sour Cream with Salsa**

Baked Lump Crabmeat in Shell Gratinée Remick

*Grilled Shrimp, Pineapple and Pepper Kebab, Passion Fruit Dressing**

\$4.75 per piece

Mini Homestead Lump Crabmeat Cakes

\$8.80 per piece

Grilled Mini Lamb Chop Crusted with Herbed Goat Cheese

**denotes items not suitable as butler passed*

Many of these items can be served as a late night snack for your guests!

Signature Culinary Displays

Large - priced per 50 persons

Small - priced per 25 persons



*International Cheese board with Grapes and Berries,
French Bread, Assorted Crackers*
\$275.00 / \$175.00

Fresh Local Crudités with Onion and Creamy Boursin Dips
\$180.00 / \$100.00

Seasonal Fruit Mirror with Yogurt Dipping Sauce
\$225.00 / \$125.00

*Whole Baked Brie in Pastry accompanied with
Fresh Fruits and Assorted Crackers*
\$130.00 / \$78.00

*Smoked Fish to include Salmon, Whitefish and Brook Trout
with traditional Garnish and Assorted Crackers*
\$290.00 / \$180.00

*Display of Antipasto di Parma with Portabello Mushrooms,
Prosciutto, Salami, Mozzarella, Provolone
Grilled Mediterranean Marinated Vegetables*
\$275.00 / \$180.00



Hospitality Stations

All station prices are based on a one hour event

The Homestead Combo

\$24.00 per person

(8 pieces per order)

Hot:

Fried Butterfly Jumbo Shrimp, Cocktail Sauce
Mexican or Swedish Meatballs
Coconut-crusted Chicken, Orange Confit with
Horseradish Dip
Assorted Mini Quiche

Cold:

Seasonal Melon with Prosciutto
Smoked Salmon with Herbed Cream Cheese
Cherry Tomato stuffed with Herbed Goat
Cheese
Cucumber with Dill and Watercress Finger
Sandwiches

Surf and Turf

\$36.00 per person

(6 pieces per order)

Baby Lamb Chops with Goat Cheese
Seared Sea Scallops with Orange, Green
Peppercorns and Curry
Grilled Beef Steak Kebab with Peppers, Onions,
Barbecue Sauce

Pasta, Pasta, Pasta

\$14.00 per person

Tortellini with Pesto Sauce
Linguine with White Clam Sauce
Porcini Ravioli with Marinara Sauce
Chicken Ravioli with Tomato Basil
Bread Sticks and Focaccia Bread

**The following stations require a Chef @ \$75.00 per hour
Minimum of 40 guests ~ for groups under 40, add an additional \$5.00 per person**

From The Pacific Rim

\$41.00 per person

*Sweet and Sour Lemon Chicken Stir-Fry
Seared Swordfish Medallion, Thai Curry Sauce,
Mango Relish*

*Indonesian Shrimp Stir-Fry, Fried Rice
Ebi Tiger Shrimp, Sushi Ahi Yellow Fin Tuna,
Wasabi, Sesame Seaweed*

Mexican Fiesta

\$24.00 per person

*Chicken and Beef Fajitas, Flour Tortilla,
Tomato, Monterey Jack Cheese, Shredded
Lettuce, Guacamole, Sour Cream, Refried Beans
and Mexican Rice
Tortilla Chips, Variety of Salsas
Fried Queso Blanco with Serrano Chilies and
Epazote, Salsa, Sour Cream*

Pasta Station

\$24.00 per person

*Tortellini, Fusilli and Penne Pasta
Marinara, Alfredo, Pesto and Clam Sauce
Spring Vegetables, Sliced Mushrooms, Bell Peppers,
Onions, Tomato, Chives, Olives, Parmesan Cheese, Fresh Garlic, Olive Oil, Crushed Red Pepper
Bacon, Ham, Chicken, Italian Sausage, Shrimp*

Hospitality Carving Stations

Prices are based on a one hour event

All stations require a Chef @ \$75.00 per hour

Baked Virginia Ham (serves 50 guests)

*Mayonnaise, Assorted Mustards, Buttermilk Biscuits and Miniature Rolls
\$250.00*

Roasted Tom Turkey Breast (serves 25 guests)

*Mayonnaise, Cranberry Relish, Miniature Rolls
\$250.00*

Whole Roasted Tenderloin of Beef (serves 25 guests)

*Mayonnaise with Creamy Horseradish, Miniature Rolls
\$325.00*

Rosemary Scented Leg of Lamb (serves 25 guests)

*Pommery Mustard Sauce and Mint Jelly, Miniature Rolls
\$275.00*

Steamship Round of Beef (serves 150 guests)

*Natural Jus and Creamy Horseradish, Miniature Rolls
\$750.00*

Side of Smoked Nova Scotia Salmon (serves 40 guests)

*Served with garnish and Assorted Crackers
\$425.00*

Roast Sirloin of Beef (serves 50 guests)

*Au Jus Natural, Horseradish Mayo, French Bread
\$400.00*

Plated Dinner Menu Suggestions

All presentations are accompanied by coffee service, rolls and butter

Select one soup, salad, and dessert to be included in the entrée price.

SOUPS

No additional price

Chicken Gumbo
Cream of Mushroom Soup
Butternut Squash Soup (seasonal only)
Tuscan White Bean Soup
Cream of Asparagus
Vichyssoise
Gazpacho

Additional \$3.00 per person

Bisque of Sweet Red Peppers and Basil
French Onion Soup
Consommé Jardiniere

Additional \$4.00 per person

Shrimp Bisque with Cognac

SALADS

No additional price

Crisp Spinach with Pecans, Feta Cheese, Roma Tomatoes and Sherry Vinaigrette
Baby Field Greens with Assorted Tomatoes, Balsamic Vinaigrette
Caprese Salad of Tomato, Fresh Mozzarella with Basil Pesto and Olives
Field Greens with Sliced Roma Tomatoes, Cucumbers and Bermuda Onions, Lemon Vinaigrette
Celery Salad on Frisée and Radicchio with Dried Fruit Accents
Artichoke Hearts served on bed of Field Greens with Lemon and Olive Oil Dressing

Additional \$2.50 per person

Bibb Lettuce, Arugula and Mâché with Sun Dried Tomatoes and Pine Nuts, Oven Roasted Tomato Vinaigrette

Additional \$3.00 per person

Caesar Salad

Chef's Enhancements

Replace either the soup or salad course with any appetizer listed below for an additional cost as indicated

Additional \$5.00 per person

Applewood Smoked Trout with Horseradish Remoulade & Carr's Water Crackers
Three Cheese Ravioli with Tomato Coulis, Parmesan Reggiano and Basil
Seasonal Melon with Prosciutto di Parma
Creamed Mélange of Wild Mushrooms with Linguine
Sliced Smoked Breast of Chicken with Sun-dried Cherry Fruit Compote & Heirloom Bean Salad

Additional \$6.00 per person

Jumbo Gulf Shrimp, Homestead Cocktail Sauce
Poached Salmon on Bibb Lettuce, Dill Sauce

Additional \$7.00 per person

Chicken Ragoût in Puff Pastry
Java Black Pepper Goat Cheese, Black Mission Fig and Beef Steak Tomato

Additional \$8.00 per person

Homestead Seafood Cocktail
Scallop Ragoût in Puff Pastry Morels

Additional \$9.00 per person

Pan Sautéed Virginia Crabcake, Spicy Rémoulade

(Seasonal items may not be available year-round)

ENTRÉE SUGGESTIONS

All entrees are served with chef's selection of seasonal accompaniments



\$80.00 per person

Oven Roasted Breast of Chicken Papaya, Pineapple and Red Pepper Salsa

Allegheny Mountain Rainbow Trout Pan-seared with Grapes and Almonds

Brown Sugar Cured Smoked Chicken Breast with Maple Demi Glace

Shrimp and Scallop Sauté with Linguini, Roast Garlic Parmesan Sauce

Grilled Pork Chop with Apple Sage Sauce

Roast Loin of Pork

Seared Red Snapper with Fennel and Tomatoes, Lemon Buerre Blanc

Grilled Vegetable Ravioli with Fresh Roasted Carrot Coulis

Pan Sautéed or Sesame Crusted Tofu, Orange Ginger Sauce

Pan Seared Filet of Halibut

\$85.00 per person

Baked Citrus and Herb Crusted Salmon, Chardonnay Reduction

\$86.00 per person

Sliced Roast Sirloin Medallions with a Cabernet Shallot Sauce

\$87.00 per person

Roast Prime Rib of Beef Au Jus

\$94.00 per person

Duo of Grilled Filet Mignon and Shiitake Mushroom Stuffed Quail

Duo of Grilled Filet Mignon and Atlantic Salmon

\$96.00 per person

Pecan Crusted Roasted Rack of New Zealand Lamb with Maple Demi Glace

Duo of Grilled Filet Mignon and Herb Crusted Jumbo Shrimp

\$98.00 per person

Grilled Filet Mignon with Mushroom Sauce

Duo of Grilled Filet Mignon and Fresh Market Fish

\$99.00 per person

Baked Whole Flounder with Jumbo Lump Crabmeat with Tarragon Buerre Blanc

\$100.00 per person

Duo of Grilled Filet Mignon and Pan Sautéed Virginia Crab Cake

\$120.00 per person

Duo of Grilled Filet Mignon and Broiled Maine Lobster Tail, Drawn Butter



Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table for \$4.00 per person.

DESSERTS

No additional price

Chocolate Pecan Pie
Seasonal Fruit Cobbler, Vanilla Ice Cream
Country Strawberry Shortcake with Whipped Cream
Carrot Cake
Coconut Layer Cake
Sacher Torte
Zuger Kirsch Torte
Apple Spice Cake
Key Lime Pie
Apple Tart with Caramel Sauce

Additional \$4.00 per person

Puff Pastry Lemon Delight with Raspberry Coulis and Seasonal Berries
Fresh Mint and Chocolate Mousse Cake with Vanilla Sauce
White Chocolate Passion Fruit Mousse
Chocolate Mousse Cake with Godiva Chocolate Sauce
Tiramisu

Additional \$4.50 per person

Strawberries Romanoff in Chocolate Basket, Lady Fingers

Additional \$5.00 per person

Warm Fruit Crêpes "Grand Marnier"
Vanilla Ice Cream Profiteroles with Chocolate Mousseline Sauce, Berries

Additional \$6.00 per person

Banana Flambé, Passion Fruit Sauce, Coconut Ice Cream
Cherries Jubilee Flambé, Vanilla Ice Cream
Strawberry Flambé, Vanilla Ice Cream
Peach Flambé, Vanilla Ice Cream
Baked Alaska Flambé, Strawberries

WEDDING CAKES

Should you elect to serve wedding cake in lieu of dessert, you may apply a \$3.00 credit towards the per person cost of your wedding cake. Our typical 3-tiered wedding cake starts at \$12.00 per person. A wide variety of cake flavors, filling, icings, and decorations are available and the final price is determined by your selection. Your Social Catering Manager is pleased to assist you in customizing the wedding cake of your dreams.

Please note: If you elect to provide your own wedding cake, a cake cutting charge of \$150.00 will apply. The cake cutting charge will not be applied to your contracted Food and Beverage minimum.



Gourmet Dinners

***Instead of creating a plated dinner menu, you may select one of the following dinner menus.
Gourmet Dinners are subject to a 25 guest minimum.***

Gourmet Dinner 1

(Maximum of 300 Guests)

*Northern Italian Porcini Consommé with Basil
Seared Sea Scallops, Wasabi and Roasted Red
Pepper Sauce
Jasmine Rice in Seaweed
Champagne Sorbet
Herb and Mustard crusted Rack of Lamb on
Sautéed Spinach, Roasted Garlic and
Chardonnay Jus
Chef's Seasonal Selection of Accompaniments
Strawberries Romanoff in Chocolate Basket with
Lady Fingers
Rolls and Butter
Demi-Tasse*

\$119.75 per person

Gourmet Dinner 2

*Essence of Quail Royale, Sesame Paillettes
Poached Filet of Snapper, Jasmine Rice and
Vanilla Saffron Sauce
Melon Sorbet Midori
Roast Tenderloin of Beef with Grilled Portabella
Mushrooms, Herb Roasted Garlic Demi and
Bouquetière of Vegetables
Belgian Endive, Medley of Greens with Roma
Tomato and Goat Cheese, Olive Oil and Lemon
Dressing with Dijon Mustard and Cilantro
Baked Alaska Flambé with Strawberries
Petit Fours and Chocolates
Rolls and Butter
Demi-Tasse*

\$132.00 per person

Gourmet Dinner 3

*English Beef Tea Consommé, Sesame Paillettes
Baked Maine Lobster Thermidor, Tarragon and
Dijon Mustard Sauce in Shell
Champagne Sorbet
Roast Breast of Ringneck Pheasant, Essence of
Truffles "Périgourdine"
Bouquetière of Vegetables
Blended Wild Rice with Toasted Pine Nuts
Shenandoah Valley Apple Crêpes, Vanilla Sauce
Rolls and Butter
Demi-Tasse*

\$137.00 per person

Gourmet Dinner 4

*Jumbo Shrimp and Sea Scallops, Cocktail Sauce
and Rémolade Sauce
Pan Seared Breast of Quail with Balsamic
Reduction
Wild Rice and Barley
Radicchio, Endive and Romaine, Raspberry
Vinegar Poppy Seed Dressing
Dubonnet Sorbet
Broiled Filet Mignon and Cajun Seasoned
Lobster Tail, Champagne Mustard Sauce
Bouquetière of Vegetables
Frozen Chocolate Soufflé
Rolls and Butter
Demi-Tasse*

\$142.00 per person

***Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table
for \$4.00 per person.***

Dinner Buffets

Select one of the following menus instead of a plated dinner, or choose one to serve at your rehearsal dinner. Buffet Dinners are subject to a 50 guest minimum.

Buffet 1

*Snow Crab Claws, Gulf Coast Shrimp, Smoked Brook Trout, and Smoked Nova Scotia Salmon
Classic Caesar Salad with Herbed Croutons, Parmesan Reggiano and Dressing on the Side
Medley of Field Greens with Choice of Dressing
Julienne of Vegetables, Marinated Tomatoes, Bow Tie Pasta Salad, Heirloom Bean Salad,
and Artichoke Hearts
Chesapeake Bay Jumbo Crabcake with Sauce Remoulade
Broiled Prime Beef Sirloin Club Steak
Southern Fried Chicken
Sugar Cured Virginia Ham, Whole Grain Mustard Jus
Chef's selection of Seasonal Accompaniments
Seasonal Fresh Fruit, Fruit Tartlets, and Ice Cream Sundae Bar
Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Herbal Teas, Iced Tea*

\$112.00 per person

Buffet 2

*Medley of Greens with Choice of two Dressings
Citrus Salad of Grapefruit, Avocado and Seasonal Berries Served on Bibb lettuce and
Garnished with Pine Nuts
Stir-fried Lobster "Cantonese" with Jasmine Rice
Marinated Breast of Chicken with Lemon Pepper, Garlic, Fresh Thyme and Chardonnay Jus
Medallions of Beef Tenderloin, Red Wine and Shallot Reduction
Chef's selection of Seasonal Accompaniments
Chocolate Angel Food Cake, Pineapple Upside Down Cake,
Macédoine of Fresh Fruit au Kirsch, Vanilla Ice Cream, and Petit Fours and Chocolates
Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Herbal Teas, Iced Tea*

\$132.00 per person

Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table for \$4.00 per person.

Buffet Cookouts

Cookout 1

Requires Chef @ \$75 per hour

Sliced Fruit Tray

Farmer's Market Salad with Tomato, Cucumbers and Red Onion

Caesar Salad with Herbed Croutons Parmesan Reggiano

Pasta Salad, Choice of Dressings

Grilled Breast of Chicken, Garlic and Thyme Jus lié

Atlantic Salmon with Herbed Butter (in foil)

Barbecued Spareribs

Baked Idaho Potato with Sour Cream and Chives, Medley of Fresh Vegetables, and

Homestead Baked Beans

Virginia Apple Pie, Carrot Cake, and Vanilla Ice Cream

Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Iced Tea

\$94.50 per person

Cookout 2

Requires Chef @ \$75 per hour

Sliced Fruit Tray and Cole Slaw

Spinach Salad, Raspberry Vinegar and Poppy Seed Dressing

Farmer's Market Salad with Tomato, Cucumbers and Red Onion

Caesar Salad with Herbed Croutons, Parmesan Reggiano and Dressing on the Side

Fresh Allegheny Mountain Rainbow Trout

BBQ Boneless Pork Chops with Caramelized Onions

Charcoal-broiled Sirloin Steak

Baked Idaho Potato with Cheese, Sour Cream and Chives, Country Style Green Beans, and

Corn on the Cob (Seasonal)

Blueberry Cobbler, Bread Pudding with Whiskey Sauce, and Vanilla Ice Cream

Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Iced Tea

\$113.00 per person

Chuck Wagon Cookout

Requires Chef @ \$75 per hour

Sliced Fruit Tray

Medley of Greens with Ranch Dressing, Caesar Salad, Western Cole Slaw, and

Red Skin Potato Salad

Grilled Texas style Ribeye Steak

Balsamic Molasses Basted Half Chicken

House Cured Smoked Beef Brisket

Grilled Virginia Alleghany Rainbow Trout

Barbecued Pork Spareribs

Corn on the Cob (Seasonal), Baked Beans with Molasses, and

Baked Idaho Potato with Sour Cream and Chives

Bread Pudding with Whiskey Sauce, Blueberry Cobbler, Pecan Pie, and Vanilla Ice Cream

Jalapeno Pepper Corn Bread, Chuck Wagon Biscuits, Bread and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Iced Tea

\$126.00 per person

Event Themes

Taste of Virginia

Chesapeake Bay Shrimp and Crab Bisque

Sliced Fruit Tray

Medley of Greens with Julienne of Carrots, Red Cabbage, Cucumbers and Tomato

Choice of two Dressings

Cole Slaw and Homestead Potato Salad

Spinach Salad with Red Onion, Mandarin Oranges, Crumbled Gorgonzola and

Poppyseed Dressing

Fresh Allegheny Mountain Rainbow Trout Pan seared with Grapes and Almonds, and

Brown Butter Vinaigrette

Southern Fried Chicken

Sliced Sirloin with Maple Demi

Rosemary and Garlic Roasted Pork Loin with Cheddar Cheese Grits

Chef's choice of Vegetables

Shenandoah Apple and Sun dried Cherry Cobbler, Cinnamon Ice Cream, and

Chocolate Pecan Pie

Biscuits, Corn Bread, Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Iced Tea

\$102.00 per person

Chesapeake Bay Shore

Chesapeake Bay Clam Chowder

Mixed Greens with Julienne of Carrots, Red Cabbage, Cucumbers and Tomato, and

Choice of Two Dressings

Cornmeal Fried Oysters, Cocktail Sauce

Steamed Shrimp, Lemon Butter

Chesapeake Crabcakes, Sauce Rémoûlade, Cocktail Sauce

Fresh Catch of the Day, Brown Butter Vinaigrette

Baked Honey Dijon Glazed Chicken

Corn on the Cob (Seasonal), Chef's Seasonal Selection of Accompaniments, and Cole Slaw

Old Fashioned Apple Pie, Carrot Cake, and Vanilla Ice Cream

Toasted Sourdough Bread, Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Iced Tea

\$103.00 per person

Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table for \$4.00 per person.

Event Themes...continued

Around The World

*Choice of any two or three stations served with our
International Dessert Buffet
(Minimum of 75 guests)*

United States*

*Roast Tenderloin of Beef (carved to order)
Creamy Horseradish, Mayonnaise, and
Miniature Rolls
Medley of American Greens, Ranch Dressing
Southern Fried Chicken
Herbed Red Bliss Potatoes*

France

*Roast Rack of Lamb, Chardonnay and Rosemary
Scented Jus
Ratatouille Niçoise, Le Coq au Vin
Display of Brie, Port-Salut, Roquefort and
Camembert Cheeses
French Bread and Butter*

Mexico

*Baked Red Snapper, Ancho Chili Sauce, Mango
Relish, Fried Jalapenos
Fried Queso Blanco with Serrano Chilies,
Epazote, Salsa and Sour Cream
Beef Fajitas with Flour Tortillas, Salsa,
Guacamole, Sour Cream, Shredded Lettuce,
Monterey Jack Cheese, Tomatoes, Refried Beans
Tortilla Chips with Baja Salsa*

Oriental

*Crabmeat and Corn Spring Rolls
Pickled Ginger
Chinese Spareribs
Sweet and Sour Pork
Seared Yellowfin Tuna, Seaweed Salad
Fried Rice, Vegetable Chow Mein
Asian Cucumber Salad*

Italy

*Scaloppine of Chicken al Limone
Three Cheese Ravioli with Tomato Basil Coulis
Linguine with White Clam Sauce
Caprese Salad of Tomato and Fresh Mozzarella
with Basil Pesto and Olives*

Italy...continued

*Classic Caesar Salad Grilled Mediterranean
Marinated Vegetables
Herb crusted Garlic Bread*

Germany

*German Potato Salad, Cucumbers with Dill,
Lentil Salad, Rahm Schnitzel with Champagne,
Gruene Bohnen Sauerbraten with Red Cabbage,
Spaetzles, Steamed New Potatoes
Sourdough Rolls, Pumpernickel Bread*

Jamaica

*Medley of Island Greens with Avocado and
Jicama, Ginger Vinaigrette Dressing
Baked Gulf Fish with Coconut Curry Sauce
Jamaican Jerked Chicken
Kingston Red Beans and Rice
Fried Plantains
Codfish Salad with Peppers, Cilantro, Tomatoes
and Red Onion*

International Dessert Buffet

*Eclairs
Tiramisu
Rum Runner Fruit Salad
Apple Strudel with Vanilla Sauce
Strawberry Shortcake with Whipped Cream
Margarita Lime Meringue Tart*

Two Stations

\$106.00 per person

Three Stations

\$120.00 per person

*Additional stations available at \$18.00 per
person*

**This station requires a Chef @ \$75.00 per
hour*

***Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table
for \$4.00 per person.***

Event Themes...continued

Little Italy

Minestrone Milanaise with Rice and Basil and Parmesan
Insalata Frutti di Mare (Octopus, Squid, Scallops, Olives, Peppers, Tomato)
Shrimp Scampi, Cocktail Sauce
Tomato and Fresh Mozzarella, Pesto Vinaigrette
Bruschetta with Goat Cheese
Display of Antipasto di Parma, Provolone, Salami, Prosciutto,
Mortadella with Grilled Marinated Portabello Mushrooms
Caesar Salad with Herbed Croutons, Parmesan Reggiano, Dressing on the Side
Tortellini with Pancetta, Artichoke Hearts, Wild Mushrooms,
Sun-dried Tomatoes and Spinach, Alfredo Sauce with Peas
Braciolettini di Vitello au Marsala
(Stuffed Veal Roulades with fresh sage in Marsala Wine Sauce)
Polenta, Fennel with Parmesan
Scallopine of Chicken al Limone with Julienne of Peppers, Mushrooms and Onions
Roasted Black Peppered Monkfish with Capers and Olives, Balsamic Vinaigrette
Amaretto Cheesecake, Tiramisu, Lemon Meringue Tart, Torta di Rum, Zuppa Inglese
Toasted Garlic Bread, Focaccia Bread and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Herbal Teas, Iced Tea

\$115.00 per person

South of the Border

Jumbo Shrimp Hacienda, Cocktail Sauce
Traditional Tortilla Soup or Gazpacho Andalouse
Tossed Mixed Greens, Ranchero Dressing
Jicama Salad
Broiled Petite Filet Mignon with Chipolte Chili, Monterey Jack Cheese and Tortillas
Burritos with Chicken, Peppers and Onions in Flour Tortilla
Tequila and Lime Grilled Mahi Mahi, Mexican Rice
Pineapple Barbecued Spareribs
Baked Red Snapper with Ancho Chili Sauce, Mango Relish, Roasted Corn
Black Beans with Tomato and Cilantro
Caramel Flan, Pecan Tartlet, Margarita Lime Meringue Tart, and
Caramelized Banana and Ginger Tart
Mexican Corn Bread, Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas and Herbal Teas, Iced Tea

\$122.00 per person

***Upgrade your dining experience with S. Pellegrino chilled mineral water poured at the table
for \$4.00 per person.***

Beverages

Cocktail Receptions

The Homestead, in conjunction with the Virginia Alcoholic Beverage Control Board, is the only licensed authority to sell wines, liquor and other beverages for consumption on our premises.

Host Bar

*For parties of 30 guests or less, a labor charge of \$75.00 for each bartender and server will be added to your account. For parties larger than 30 guests, no labor charge is made for service personnel. **Cash bars are not recommended for wedding receptions. If a cash bar is requested a labor charge of \$75.00 per hour for each bartender and cashier will be added to your account.***

Brands

Please select the type of brands you want to serve at your hosted bar:

Standard Brands \$7.25 per drink	Premium Brands \$8.75 per drink	Deluxe Brands \$10.50 per drink
<i>Evan Williams Bourbon</i>	<i>Jack Daniels</i>	<i>Woodford Bourbon</i>
<i>MacGregor Scotch</i>	<i>Dewar's</i>	<i>Chivas Regal</i>
<i>Harvey's Bristol Cream</i>	<i>Seagrams's VO</i>	<i>Crown Royal</i>
<i>Seagram 7</i>	<i>Captain Morgan's</i>	<i>Grey Goose</i>
<i>Smirnoff</i>	<i>Absolut</i>	<i>Bombay Sapphire</i>
<i>Gordon's</i>	<i>Beefeater</i>	<i>Mt Gay Rum</i>
<i>Bacardi Silver</i>	<i>Jose Cuervo Gold</i>	<i>Cuervo Gold 1800</i>
<i>Pepe Lopez</i>		

Full Bar Set-ups include the following beer selections:

*Budweiser, Budweiser Light, Coors, Coors Light
Corona, O'Doul's (alcohol-free), Virginia Lager*

Additional Host Bar Drinks and Prices (per drink):

<i>Cordials</i>	<i>\$9.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Micro Brews</i>	<i>\$5.50</i>
<i>House Wine (standard)</i>	<i>\$7.50</i>
<i>House Wine (premium)</i>	<i>\$8.50</i>
<i>House Wine (deluxe)</i>	<i>\$9.50</i>
<i>Soft Drinks:</i>	<i>\$3.75</i>
<i>Mineral Water and Juices</i>	<i>\$3.75</i>

All drinks are subject to 22% service charge a 5% state tax

Hospitality Specialty Liquors

Upgrade Your Bar Specialty Liquors with the Following Selections (prices are per drink)

SCOTCH

\$8.75 JW Red Cutty Sark J & B	\$10.50 JW Black Chivas Glenlivet Dewars 12	\$15.00 Macallan 12 Kockando Glenkinchie Glenfiddich Century Graggamore Glemmorange Talisker Ambelor	\$18.00 Glenlivet 18 Oban Lagavulin Labrong	\$28.00 Macallan 18	\$50.00 JW Blue Macallan 25
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BOURBON

\$8.75 Wild Turkey	\$10.50 Makers Mark	\$15.00 Wild Turkey Rare Breed Knob Creek Basil Hayden Elijah Craig	\$18.00 Blanton's Bookers Bakers
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GIN

\$8.75
Bombay
Tanqueray

\$10.50
Bombay Sapphire
Ten 10

RUM

\$8.75
Myers
Bacardi Black
151
Bacardi Coco
Bacardi Limon
Bacardi O
Bacardi Razz
Bacardi Vanilla

\$10.50
Bacardi 8
Mt. Gay

BLENDS

\$8.75 Bushmills Jamison	\$10.50 Crown Royal
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CORDIALS

\$8.75 Apricot Brandy Blackberry Brandy Christian Brothers Baileys Campari Frangelico Kahlua Amerato Jagermeister Godiva Goldslager Starbucks Uper	\$10.50 Courvoissier	\$15.00 B & B Clos du Duc Cointreaux Chambord Drambuie Galliano Grand Marnier	\$28.00 Courvoisier XO Hennessey XO
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PORTS

\$7.50 Sandeman Ruby, Portugal Taylor Fladgate Special Tawny, Portugal	\$8.00 Dow's Fine Ruby, Portugal	\$9.50 Sandeman Founder's Reserve, Portugal	\$15.00 Taylor Fladgate 20 Year Tawny, Portugal
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TEQUILA

\$8.75 Cuervo Gold	\$10.50 Cuervo 1800	\$18.00 Patron Silver Don Julio Anejo Corazon
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VODKA

\$8.75 Skyy Absolut Flavors Absolut Citron Stoli Stoli Orange Stoli Raspberry Ketel One	\$10.50 Grey Goose Grey Goose O Belvadere Chopin
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Hospitality Reception Packages

(Minimum 25 persons for all packages)

Each package include soft drinks, liquor, beer and wine

2nd hour includes House wine served at dinner



STANDARD RECEPTION PACKAGE

1st Hour: \$17.00 per person ~ 2nd Hour: \$13.00 per person

3rd Hour: \$9.00 per person ~ 4th Hour: \$7.00 per person

Each Succeeding Hour: \$5.00 per person

Brands

Evan Williams, MacGregor Scotch, Seagram 7, Smirnoff, Gordon's, Bacardi Silver, Pepe Lopez, Harvey's Bristol Cream

Beer

Domestic: Budweiser, Budweiser Light, Coors Light, O'Doul's (alcohol-free)

Import: Corona

Micro: Homestead Lager

Wine

La Terre Chardonnay, La Terre Merlot, La Terre Cabernet Sauvignon, White Zinfandel

PREMIUM RECEPTION PACKAGE

1st Hour: \$19.00 per person ~ 2nd Hour: \$16.00 per person

3rd Hour: \$13.00 per person ~ 4th Hour: \$9.00 per person

Each Succeeding Hour: \$7.00 per person

Brands

Jack Daniels, Dewar's, Seagram's VO, Captain Morgan's, Beefeater, Jose Cuervo Gold, Stoli or Absolut, Harvey's Bristol Cream

Beer

Domestic: Budweiser, Budweiser Light, Coors Light

Import (choice of 2): Amstel, Heineken, Corona

Micro: Homestead Lager

Wine

Sterling Chardonnay, Sterling Merlot, Sterling Cabernet Sauvignon, White Zinfandel



DELUXE RECEPTION PACKAGE

1st Hour: \$22.00 per person ~ 2nd Hour: \$18.00 per person

3rd Hour: \$16.00 per person ~ 4th Hour: \$11.00 per person

Each Succeeding Hour: \$9.00 per person

Brands

Woodford Bourbon, Chivas Regal, Crown Royal, Grey Goose, Bombay Sapphire, Mt Gay Rum, Cuervo 1800, Harvey's Bristol Cream

Beer

Domestic: Budweiser, Budweiser Light, Coors Light

Import (choice of 2): Amstel, Heineken, Corona

Micro: Homestead Lager

Wine

Echelon Chardonnay, Echelon Merlot, Echelon Cabernet Sauvignon, White Zinfandel

Beer and Wine packages

*(Minimum 25 persons for all packages)
Each package include soft drinks, beer and wine
2nd hour includes House wine served at dinner*

STANDARD BEER AND WINE PACKAGE

1st Hour: \$12.00 per person

2nd Hour: \$9.00 per person

3rd Hour: \$6.00 per person

4th Hour: \$5.00 per person

Each Succeeding Hour: \$5.00 per person

Beer

*Domestic: Budweiser, Budweiser Light, Coors
Light*

Import: Corona

Micro: Homestead Lager

Wine

La Terre Chardonnay

La Terre Merlot

La Terre Cabernet Sauvignon

White Zinfandel

PREMIUM BEER AND WINE PACKAGE

1st Hour: \$13.00 per person

2nd Hour: \$10.00 per person

3rd Hour: \$8.00 per person

4th Hour: \$7.00 per person

Each Succeeding Hour: \$6.00 per person

Beer

*Domestic: Budweiser, Budweiser Light, Coors
Light*

Import: Amstel, Heineken, Corona

Micro: Homestead Lager

Wine

Sterling Chardonnay

Sterling Merlot

Sterling Cabernet Sauvignon

White Zinfandel

DESSERT MARTINIS

\$11.00-\$13.00 per drink

Chocolate

Toffee

Chocolate Raspberry

Snickers

Milky Way

Cappuccino

Hospitality- Dessert Bars

AFTER DINNER

\$16.00 per person

*Mini Seasonal Fruit, Key Lime and Pecan Tartlets,
Florentine Chocolate, Assorted Mini Pastries,
Chocolate Truffles, Macaroons, Mini Chocolate Chip Cookies
Demi-Tasse*



SPECIAL DESSERTS

\$10.00 per person

(Maximum 40 guests)

*Frozen Chocolate Soufflé
Frozen Grand Marnier Soufflé
Demi-Tasse*

THE SUNDAE BAR

\$17.50 per person

(Minimum of 40 guests)

*Häagen-Dazs Vanilla and Chocolate Ice Cream
Frozen Nonfat Yogurt
Pineapple, Strawberry, Marshmallow
Nut, Butterscotch and Hot Fudge Topping
Nuts, Whipped Cream
Cherries Jubilee, Bananas Foster
Demi-Tasse
(\$75.00 attendant fee)*



Hospitality-Specialty Beverages

Cordials and Liqueurs - \$8.50

Amaretto di Saronno, Bailey's Irish Cream

Frangelico, B & B, Kahlua

Sambuca, Green and White Crème de Menthe

Homestead House Wines

(Virginia and California selections)

\$29.00 per bottle

Homestead House Champagne

\$29.00 per bottle

Fresh Fruit Punch

\$35.00 per gallon

Mimosa Cocktail

\$8.00 per drink

Southern Mint Julep

\$8.00 per drink

Frozen Drinks

\$8.50 per drink

Keg of Domestic Beer

\$400.00 (200 glasses)

Keg of Imported Beer

\$450.00 (200 glasses)

Additional Wedding Enhancements

Votive Candles..... \$1.50 each
Printed Menus.....\$2.50 each
Heaters.....\$120.00 each

Wedding Guidelines

Food and Beverage Estimates

Price estimates start at \$150 per person for evening events. Menu prices are all subject to a 22% service charge and 5% sales tax. Prices and selections are subject to change.

Your Wedding Ceremony

Site fees include setup and breakdown of tables and chairs. If we do not have enough of a certain type of chair, you may incur rental fees associated with obtaining more from an outside vendor. Your Social Catering Manager can discuss details and make arrangements.

Insurance Requirements

The hotel requires all clients to carry, maintain and provide evidence of liability and other insurance to provide coverage as set forth by hotel against any claims associated with their events or functions. A certificate of insurance must be submitted to the hotel prior to the event, showing that their insurance policy names the hotel as an additional insured. Any vendor contracted by the client working at the hotel is required to carry and maintain workers-compensation insurance in statutory amounts including comprehensive general public liability insurance covering automobile, personal injury and property damage with single limits of not less than one million dollars per person, per occurrence

Rehearsals

Contact your Social Catering Manager to schedule your rehearsal.

Linens

The hotel maintains an inventory of complimentary linens. Colors vary and are limited in availability. The most abundant color is white. **Linens are not floor length.** Our Social Catering Manager welcomes the opportunity to assist with the rental of specialty linens, china, chairs, stemware or silver for your event.

Wedding Coordination

To ensure a flawless event, our Social Catering Manager will be onsite to assist you with your wedding planning, rehearsal, ceremony and reception.

(Provided there is not a conflicting event)

The Homestead's Social Catering Manager Will:

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a time line for your entire wedding day, including the ceremony and reception.
- Answer any questions, provide event suggestions, and act as your primary hotel contact throughout the planning process.
 - Act as menu consultant for all food and beverages selections
- Detail your banquet event orders outlining the event specifics, confirm any outside equipment rentals, and coordinate with event entertainment
- Create an estimate of charges for the hotel outlining your financial commitments and deposit schedule.
- Oversee the setup of the ceremony and reception location(s), food preparation and other hotel operations.
- Recommend outside Special Event Professionals to provide music, event florals, photography, ceremony officiating, invitations and professional wedding coordination.
 - Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party, and/DJ, florist, photographer, and other vendors.