

The Homestead Wedding Menus ~ Breakfast/Brunch and Lunch Banquet & Catering Information

The Homestead is the perfect place for Farewell Breakfasts/Brunches, or Bridal/Groomsmen Luncheons. Whatever your need may be, let our Social Catering Manager help you find the perfect menu and location for these special events.



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.

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.

Service Charge and Tax

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

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.



Plated Breakfast Selections

All Breakfast Selections include Freshly Brewed Regular and Decaffeinated Coffees, Selection of Teas & Herbal Teas. Milk, Jams, Jellies and Butter.

If your guests are on the Bed and Breakfast meal plan, the BB price below is the per person charge you will pay for each menu. If your guests are not on a meal plan, the EP price below is the per person charge you will pay for the menu listed.

Hidden Valley

*Freshly Squeezed Orange Juice
Country Scrambled Eggs
Virginia Bacon and Sausage Links
Homestead Hash Browns
Country Buttermilk Biscuits and Toast
BB - \$4.50 per person
EP - \$34.50 per person*

The Homesteader

*Seasonal Melon with Berries, Yogurt Dip
Country Scrambled Eggs with
Smoked Salmon Ribbons
Grilled Roma Tomatoes Provençal
Homestead Hash Browns
Biscuits and Toast
Assorted Danish Pastries
MAP - \$8.50 per person
EP - \$38.00 per person*

Spa Breakfast

(Maximum of 50 guests)
*Assorted Sliced Fruit with Sun-dried
Cherries, Yogurt Dip
Granola Crusted French Toast
with Shenandoah Cider Syrup
Homestead Muffins
MAP - no additional charge
EP - \$30.00 per person*

The Hunt

(Maximum of 50 guests)
*Freshly Squeezed Orange Juice
Seasonal Melon with Berries, Yogurt Dip
Browned Corned Beef Hash with
Poached Eggs
Grilled Herbed Tomato
Toast and Assorted Danish Pastries
MAP - \$5.50 per person
EP - \$35.80 per person*

The Hacienda

(Maximum of 100 guests)
*Banana, Strawberry, Orange Juice
and Honey Smoothies
Quesadilla with Western Scrambled Eggs
Quesadilla with Smoked Salmon and
Cream Cheese
Both served with Diced Tomato,
Avocado, Olives and Salsa
Assorted Danish Pastries
MAP - \$12.00 per person
EP - \$42.00 per person*

Breakfast Buffet Selections

The Continental

*Freshly Squeezed Orange Juice,
Tomato Juice, Cranberry Juice
Assorted Sliced Fruit and Berries
Croissants, Danish Pastries and
Homestead Muffins
BB - no additional charge
EP - \$30.00 per person*

The Jefferson

(Minimum of 25 guests)

*Hot Spiced Apple Cider with Cinnamon
Tomato Juice, Freshly Squeezed
Orange Juice
Country Scrambled Eggs with Peppers,
Onions and Cheddar Cheese
Sausage Gravy
Seared Smithfield Country Ham Steak
Broiled Prime Beef Ranch Club Steak, Salsa
Grits, Homestead Hash Browns
Biscuits, Apple Butter
BB - \$26.00 per person
EP - \$56.00 per person*

The Wilson

(Minimum of 25 guests)

*Freshly Squeezed Orange Juice,
Tomato Juice, Cranberry Juice
Assorted Sliced Fruit and Berries
Selection of Dry Cereals and Granola
Assorted Plain and Flavored Light Yogurt
Country Scrambled Eggs
Smoked Virginia Bacon, Sausage Links
Grits, Sausage Gravy
Homestead Hash Browns
Biscuits, Croissants
Assorted Breakfast Pastries
Toasted Cinnamon and Plain Bagels with
Cream Cheese
BB - \$12.75 per person
EP - \$42.75 per person*

The Washington

(Minimum of 25 guests)

*Freshly Squeezed Grapefruit and Orange
Juices, Tomato Juice, Cranberry Juice
Selection of Dry Cereals and Granola
Assorted Plain and Flavored Light Yogurt
Country Scrambled Eggs with
Wild Mushrooms
Virginia Bacon, Sausage Links
Creamed Chipped Beef, English Muffin
Grilled Allegheny Mountain Rainbow Trout
Homestead Hash Browns
Warm Spice Apples
Assorted Pastries and Biscuits
BB - \$15.50 per person
EP - \$45.50 per person*

***Enhance your buffet selection with a
Homemade Waffle Station featuring:
Freshly Made Waffles and Cheese Blintzes
Maple Syrup, Strawberries, Sliced
Bananas, Whipped Cream, Pecans,
Brown Sugar and Raisins
\$12.00 per person***

***One attendant required per 100 guests at
\$75.00 per hour***

Brunch Buffet Selection

The Monroe

(Minimum of 75 guests)

Chef required @ \$75.00 per hour

Freshly Squeezed Orange Juice, Tomato Juice

Assorted Sliced Fruit and Berries

International Cheeses

Smoked Seafood Platter to Include Trout, Salmon, Scallops and Mussels

Grilled Mediterranean Vegetables

Cucumber Dill Salad

French Bread, Biscuits and Butter, Assorted Pastries

Egg and Omelet Station with Smoked Bacon and Virginia Ham

Bow Tie Pasta Alfredo with Artichoke Hearts,

Shiitake Mushrooms, Sun-dried Tomatoes and Peas

Tenderloin of Beef a la Deutsch with Onions, Peppers and Mushrooms

Grilled Breast of Chicken with Lemon Sauce

Cheese Blintzes with Fruit Sauce and Maple Syrup

Hot Alleghany Mountain Trout in a Brown Butter Sauce With Grapes and Almonds

Honey Mustard Baked Ham, Orange Sauce

Chef's selection of vegetable and starch

Assorted Miniature Fruit Tartlets

Pecan Pie

Chocolate Mousse Torte

Amaretto Cheesecake

California Peaches with Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas, Milk

BB - \$32.50 per person

EP - \$62.50 per person

Morning Hospitality Selections

Send your guests off in style. If a breakfast is more than you require, plan a hospitality room with one of the following refreshment stations. All stations can have to-go containers for those guests needing to get on the road.

**** These stations are not covered by the Bed and Breakfast plan. ****
All stations are based on 30 minutes of service and require a minimum of 25 guests.

COFFEE SERVICE

*Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas
\$5.95 per person*

TRADITIONAL

*Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Soft Drinks and Mineral Water
Selection of Teas & Herbal Teas
\$7.95 per person*

TRADITIONAL PLUS

*Homestead Doughnuts
Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Soft Drinks and Mineral Water
Selection of Teas & Herbal Teas
\$8.95 per person*

QUICK START

*Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Soft Drinks and Mineral Water
Selection of Teas & Herbal Teas
Apple Juice, Freshly Squeezed Orange Juice
\$9.25 per person*

CLASSIC

*An Assortment of Danish Pastries and
Homestead Doughnuts
Freshly Brewed Regular
and Decaffeinated Coffee
Selection of Teas & Herbal Teas
Cranberry Juice, Freshly Squeezed Orange
Juice, Mineral Water
\$10.25 per person*

WARM SPRINGS

*Assorted Yogurt served with Fresh Fruit and
Berries, Homestead Muffins and Fruit Bread
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas
\$11.75 per person*

THE VIRGINIAN

*Virginia Ham Biscuits
Country Sausage Biscuits
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas
Virginia Apple Cider, Cranberry Juice
\$12.50 per person*

ENGLISH TEA

*Smoked Nova Scotia Salmon on Toast
Cucumber and Watercress
Finger Sandwiches
Scones with Whipped Cream and Preserves
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas
\$16.75 per person*

THE CHOCOHOLIC

*Giant Chocolate Chip Cookies
Chocolate Fudge Brownies
White and Dark Chocolate
Dipped Strawberries
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas,
Hot Chocolate
Assorted Soft Drinks and Mineral Water
\$17.95 per person*

THE FIESTA

*Ice Cream and Sorbet Bars
Cookies and Cream Frozen Cake
Vanilla and Anise Cookies
Macaroons
Assorted Soft Drinks and Mineral Water
\$15.75 per person*

HOT SPRINGS SPA

*Strawberry, Banana and Honey Smoothie
Skewers of Fresh Seasonal Fruit
Low Fat Yogurt Dipping Sauce
Granola Bars, Homestead Muffins
Freshly Brewed Regular and Decaffeinated
Coffee
Selection of Teas & Herbal Teas
Assorted Soft Drinks and Mineral Water
\$15.25 per person*

CASCADES BREAK

*Fresh Popcorn
Giant Hot Pretzels, Mustard Sauce
Roasted Peanuts
Assorted Soft Drinks and Mineral Water
Iced Tea and Old-Fashioned Lemonade
\$12.95 per person*

A WALK IN THE PARK

*Selection of Ice Cream and Frozen Yogurt
from our Sundae Bar
Assorted Soft Drinks and Mineral Water
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas
\$15.75 per person*

**Sundae Bar Attendant Fee at \$75.00 per 75
guests, per hour**



Plated Luncheon Selections

Choose one of the following lunch menus for a bridal or groomsman luncheon. Or, if you are pressed for time due to the wedding day schedule, choose a box lunch for those in your bridal party to eat while at the spa, or on the golf course.

Lunch 1

(Maximum 50 guests)

*The Golfer's Club Sandwich
(Baked Ham, Roast Turkey, Roast Beef,
Salami and Havarti Cheese on French
Bread with Stone-ground Mustard and
Mayonnaise)
Taro Chips and Fresh Fruit
Key Lime Pie
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$30.00 per person*

Lunch 2

(Maximum 50 guests)

*The Shenandoah Croissant
(Thinly-sliced Breast of Turkey with Spinach
Leaves on Homestead Croissant with
Roasted Red Pepper Mayonnaise)
Potato Salad
Brownies and Macaroons
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$36.00 per person*

Lunch 3

*Lump Crabcake with Champagne
Mustard Sauce
Spring Vegetable Julienne
Hot Potato Salad
Macédoine of Fresh Fruit and Berries
Lemon Sherbet
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$36.00 per person*

Lunch 4

*Duo of Albacore Tuna and House-made
Chicken Salad with Fresh Potato Salad,
Lettuce and Tomato Garnish
Basket of House Baked Croissants
Crème Caramel with Berries
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$38.00 per person*

Lunch 5

*Medley of Field Greens with Cherry
Tomatoes, Julienne of Daikon Radish and
Feta Cheese with Balsamic Vinaigrette
Scaloppine of Chicken with Sauteed
Mushrooms and Lemon Caper Sauce
Angel Hair Pasta
Medley of Garden Vegetables
Key Lime and Seasonal Berry Tartlets
Rolls and Butter
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$36.00 per person*

Lunch 6

*Seasonal Melon and Berries, Yogurt Dip
Cobb Salad (Shrimp and Crabmeat with
Bacon, Egg, Tomato, Cheddar Cheese, and
Spring Onions, Louis Dressing)
Chocolate Parfait, Vanilla Wafer
Rolls and Butter
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$38.00 per person*

Plated Luncheon Selections...continued

Lunch 7

*Medley of Garden Greens, Tomato,
Cucumber and Radish, Choice of Dressing
Chef's Choice of Chicken
Whipped Potatoes
Medley of Seasonal Vegetables
California Peach Cobbler,
Vanilla Ice Cream
Rolls and Butter
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$40.00 per person*

Lunch 8

*Crisp Romaine Lettuce with Tomatoes,
Freshly Grated Parmesan Cheese served
with a Creamy Caesar Dressing on the Side
Linguine with Shrimp and Bay Scallops,
Lemon Basil Herb Sauce
Raspberry Sherbet with Wafer
Rolls and Butter
Freshly Brewed Regular and
Decaffeinated Coffee, Selection of Teas &
Herbal Teas, Iced Tea
\$36.00 per person*

Lunch 9

*Salad of Baby Greens, Cherry Tomato,
Raspberry Vinegar Poppyseed Dressing
One-half Herb Marinated Roast Chicken
with its Natural Juices
Whipped Potatoes with Roasted Garlic
Glazed Fresh Carrots
Warm Apple Tart
Cinnamon Ice Cream
Rolls and Butter
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$36.00 per person*

Lunch 10

*Mixed Field Greens, Choice of Dressing
Allegheny Mountain Trout Grapes and
Almonds, Balsamic Vinaigrette
Steamed Potato
Seasonal Vegetable
Raspberry Sorbet with Fruit
French Bread and Butter
Freshly Brewed Regular and
Decaffeinated Coffee
Selection of Teas & Herbal Teas, Iced Tea
\$38.00 per person*



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

Buffet Luncheon Selections

Lunch 11

(Maximum of 25 guests)

Soup of the Day

Assorted Sandwiches on Homestead baked Bread:

Baked Ham and Swiss Cheese on Rye

Breast of Turkey on White

Apple Curry Chicken Salad on Croissant

Prosciutto with Sliced Olives and Bel Paese on Focaccia Bread

Lettuce, Tomatoes, Sweet and Dill Pickles

Mixed Field Greens with Cherry Tomato, Heart of Romaine, Olives,

Tomato Basil Vinaigrette

Cole Slaw, Cucumber Salad with Dill

Taro Chips

Chocolate Chip Cookies, Brownies

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas & Herbal Teas, Iced Tea

\$32.00 per person

Lunch 12

Hot or Cold Soup of the Day

Assorted Cold Meats and Sausages

(Baked Ham, Roast Turkey, Roast Beef, Mortadella, Salami)

Assorted Domestic and Imported Cheeses

Medley of Baby Greens, Choice of two dressings

Country Vegetable Salad, Chicken Salad

Marinated Asparagus

Taro Chips

Lettuce, Tomatoes, Sweet and Dill Pickles

Mustard and Mayonnaise

From The Homestead's Brick Ovens:

Rye, Whole Wheat, White and French Bread

Crème Brulee, Macédoine of Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas & Herbal Teas, Iced Tea

\$32.00 per person

***To enhance your Deli Lunch add a Chef-attended Carvery featuring choice of 2 of the following:
Honey Basted Virginia Ham, Black Pepper Crusted Turkey, Rare Roast Beef or Corned Beef***

Minimum of 25 guests

\$15.00 additional per person

Attendant fee required per 75 people at \$75.00 per hour

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

Buffet Luncheon Selections...continued

Lunch 13

(Minimum of 25 guests)

Hot or Cold Soup of the Day

Medley of American Greens, choice of Dressings

Marinated Tomatoes, Cucumbers with Dill, and Macaroni Salad

Chilled Poached Salmon, Green Sauce

Choose any 3 entrees:

For each additional entree, add \$13.00 per person

Southern Fried Chicken

Filet of Fresh Virginia Allegheny Mountain Rainbow Trout

Tenderloin of Beef Stroganoff, Rice Pilaf

Shrimp and Scallops with Penne Pasta, Tomato Basil Sauce

Vegetable Lasagna

Grilled Breast of Chicken with Roasted Corn and Tomato Relish

Chef's Selection of Seasonal Accompaniments

Mini Apple Strudel with Vanilla Sauce

Key Lime Pie, Red Velvet Cake

Biscuits, French Bread and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas & Herbal Teas, Iced Tea

\$40.00 per person

Lunch 14

(Minimum of 25 guests)

Soup of the Day

Buffalo-style Chicken Drumsticks, Spicy Aioli Dip

Golfer's Club Sandwich, Philly Cheese Steak Sandwich on French Bread,

Grilled Breast of Chicken on The Homestead's Onion and Caraway Bun,

with Coarse Grain Mustard and Mayonnaise

Taro Chips

Macaroni Salad, Marinated Tomatoes, Medley of Greens, Choice of Dressings

Homestead Brownies, Chocolate Chip Cookies, Fruit Tartlets

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas & Herbal Teas, Iced Tea

\$40.00 per person

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

Buffet Luncheon Selections...continued

Lunch 15

Chef required @ \$75.00 per hour

(Minimum of 25 guests)

*Medley of Garden Greens with Tomatoes, Cucumbers, Radishes and Croutons,
and Choice of two Dressings*

Taro Chips

*Old Fashioned Potato Salad, Heirloom Bean Salad, Fruit and Marshmallow Salad
Homestead Pork Barbecue with Cole Slaw*

Half Pound Hamburgers with Lettuce, Tomatoes, Cheese Slices, Onion and Pickles

Quarter pound Hot Dogs with Chili

Fried Chicken Tenders, Honey Mustard Dipping Sauce

Sliced Seasonal Fruit, Vanilla Ice Cream

Oatmeal Cookies, Fudge Brownies

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas & Herbal Teas, Iced Tea

\$38.00 per person

Picnic Luncheon Selections

(Boxed Lunches)

The Vegetarian

*Grilled Marinated Vegetables and
Portabella Mushrooms on a French Roll*

Pasta Salad

Celery, Carrot and Cheese Sticks

Olives and Pepperoncini

Whole Seasonal Fruit and Granola Bar

Mineral Water

\$24.00 per person

The Allegheny

Golfer's Club

*(Ham, Turkey, Salami and Havarti Cheese
on French Roll) with Stone Ground*

Mustard, Mayonnaise

Pickles, Lettuce, Tomato, Potato Chips

Carrot and Celery Sticks

Whole Seasonal Fruit and Granola Bar

Mineral Water

\$24.00 per person

The Cascades

*Baked Ham and Imported Swiss Cheese on
Homestead Rye (half) and Breast of Turkey
on Homestead White (half)*

Tomato, Pickles, Potato Chips

Carrot and Celery Sticks

Whole Seasonal Fruit

Granola Bar or Shortbread Cookie

Mineral Water

\$26.00 per person

The Homesteader

*Grilled Breast of Chicken on French Roll
with Stone Ground Mustard, Mayonnaise*

Tomato, Lettuce, Pickles, Potato Chips

Carrot and Celery Sticks

Granola Bar or Shortbread Cookie

Mineral Water

\$26.00 per person