

Banquet & Event Menus



KINGSMILL
Resort
WILLIAMSBURG, VIRGINIA



Kingsmill is a place steeped in honored traditions and genuine Southern hospitality. When the first English foot was placed in Virginia, it was here on these grounds that once served as a central part of the area's plantation life in the 1600s through 1800s.

Today, Kingsmill Resort retains those magnificent traits inherent in Kingsmill's early life with grand accommodations, gracious hospitality and stately service. So, come and create your unforgettable memories at Kingsmill Resort.

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Breakfast

CONTINENTAL BREAKFAST

Continental prices are based on 1 hour service and do not include seating or table service.

The Kingsmill Continental \$22 per person

Selection of Assorted Breakfast Pastries
 Fruit Preserves & Whipped Butter
 Fresh Seasonal Fruits & Berries
 Assorted Individual Yogurts
 Assorted Dry Cereals, Granola & Assorted Milks
 Steel Cut Oatmeal with Raisins, Brown Sugar
 Fresh Orange Juice & Assorted Juices
 Freshly Brewed Royal Coffee & Tea

BREAKFAST BUFFET

Minimum for any breakfast buffet is 25 guests. A guarantee of fewer than 25 will incur a \$150 service fee.

The Williamsburg Breakfast \$28 per person

Fresh Seasonal Fruits & berries
 Assorted Dry Cereal & Dried Fruit Granola with Milk
 Assorted Individual Yogurts
 Fresh Scrambled Eggs
 Chefs Egg Creation
 Selection of Local Breakfast Meats
 Chefs Daily Breakfast Potato
 Selection of Assorted Breakfast Pastries & Bagels
 Whipped Butter, Jams, Jellies & Cream Cheese
 Assorted Chilled Morning Juices
 Freshly Brewed Royal Coffee, Tea & Milk



Breakfast

BREAKFAST ENHANCEMENTS

Croissant Breakfast Sandwiches (choice of two) \$6 per person

Farmers Egg & American Cheese
Spinach, Farmers Egg & Feta Cheese
Local Ham, Farmers Egg, & Swiss Cheese
Applewood Bacon, Farmers Egg & American Cheese
Sausage, Farmers Egg & American Cheese

Assorted Quiche \$7 per person

Local Ham & Swiss Cheese
Roasted Vegetable & Brie Cheese
Spinach, Mushroom & Feta Cheese
Bacon, Potato & Cheddar Cheese

Breakfast Parfaits \$6 per person

Yogurt, Fresh Fruit & Berries, House Granola
Organic Local Honey

Breakfast Burritos \$7 per person

Blend of Chorizo & Breakfast Sausage, Farmers Egg
Cheddar & Colby Jack Cheese
House Crafted Salsa

Hot Steel Cut Oatmeal \$6 per person

Golden Brown Sugar, Cinnamon
Dried Cranberries, Raisins & Apricots
Whipped Butter & Milk

Cinnamon French Toast or Vanilla Pancakes \$7 per person

Toasted Pecans, Maple Syrup, & Raspberries
Vanilla Sweet Cream

Smoked Salmon \$10 per person

Bagels, Cream Cheese & Traditional Condiments

Gluten Free Station \$7 per person

Muffins, Scones, Breads, & Biscotti
Bacon & Herb Potato Rosti
Organic Fruit Salad & Organic Honey
Whipped Butter, Jams, Jellies & Cream Cheese



Breakfast

Waffle Station* \$8 per person

Belgium Waffles, Maple Syrup, Strawberry Compote
Vanilla Sweet Cream & Golden Brown Sugar

Omelet Station* \$10 per person

Fresh Farmers Eggs, Assorted Toppings;
Local Ham, Bacon, Sausage, Local Crab
Peppers, Onions, Tomatoes, Mushrooms
Assorted Shredded Cheeses

Stone Ground Grits Station* \$9 per person

Anson Mills Stoneground White Grits
Local Ham Gravy, Caramelized Onions, Spinach
Assorted Cheeses & Herbs

*Chef Attendant required; \$125 per chef

*Stations require minimum of 25 people

PLATED BREAKFAST

The Riverside \$22 per person

Fresh Cantaloupe & Berries
Breakfast Potatoes
Scrambled Eggs
Applewood Smoked Bacon
Stone Ground Grits
Assorted Breakfast Pastries & Whipped Butter
Chilled Orange Juice & Freshly Brewed Royal Coffee, Tea & Milk

Hog Island \$24 per person

Fresh Seasonal Fruit Skewers & Vanilla Yogurt Drizzle
Farm Fresh Scrambled Eggs & Country Sausage
Toasted Buttermilk Bread & Ham Gravy
Lyonnais Breakfast Potatoes
Assorted Breakfast Pastries & Whipped Butter
Chilled Orange Juice & Freshly Brewed Royal Coffee, Tea & Milk

The Plantation Point \$26 per person

Fresh Citrus & Seasonal Fruit Cup
Poached Eggs Benedict & Hollandaise
Local Ham & Toasted English Muffin
Breakfast Potatoes, Applewood Smoked Bacon
Grilled Asparagus
Assorted Breakfast Pastries & Whipped Butter
Chilled Orange Juice & Freshly Brewed Royal Coffee, Tea & Milk

Breakfast

BRUNCH

Minimum for any brunch buffet is 25 guests. A guarantee of fewer than 25 will incur a \$200 service fee. *Chef Attendant required; \$125 per chef

Brunch Buffet \$43 per person

Williamsburg Cobb Salad

Sliced Smoked Salmon & Condiments

Assorted Bagels; Fresh Fruit Preserves, Cream Cheese & Whipped Butter

Pickled Cucumber & Red Onion Salad

Sliced Cherry Tomatoes & Mini Mozzarella Basil Oil Tapas

Fresh Carved Seasonal Fruit; House Crafted Granola, Yogurt & Local Honey

Grilled Salmon, Lobster & Chive Butter Sauce

Roasted Coleman Farms Chicken; Tomatoes, Fresh Herbs & Olives

Poached Fresh Vegetables

Omelet Station*

Cinnamon French Toast; Toasted Pecans, Maple Syrup, Raspberries, Vanilla Sweet Cream

Applewood Bacon & Sausage

Roasted Red Potatoes, Garlic, Mint & Red Peppers

Pastries & Desserts; Assorted Breakfast Pastries & Muffins

Warm Cast Iron Skillet Bread Pudding, Vanilla Sauce

Chocolate Covered Strawberries, Fruit Tarts & Cappuccino Slice

Assorted Chilled Morning Juices, Freshly Brewed Royal Coffee, Tea & Milk



Break

CONTINUOUS BREAK SERVICE

Kingsmill is pleased to serve a continuous break service to all groups meeting in the conference center. Groups are required to purchase the continuous break service when meeting in conference center rooms.

All-Day: \$32 per person served 7am-5pm

Half-Day: \$25 per person served 7am-11am, or 1pm-5pm

Offered All Day

Freshly Brewed Regular and Decaffeinated Coffee

Soft Drinks

Fruit Infused Water

Assorted Twinings Hot Teas

Kashi Granola Bars

Whole Fruit

Morning Break - Served 7am-11am

Sliced Seasonal Fruits

Freshly Baked Breakfast Breads, Muffins & Danishes

Bagels with Cream Cheese, Sweet Butter & Local Jan's Jams

Oikos Greek Fruited Yogurts

Handcrafted Granola

Orange, Cranberry & Grapefruit Juices

Afternoon Break - Served 1pm-5pm

Iced Tea

Lemonade

Mrs. Vicky's Chips

Smartfood Popcorn

Chef's Selection of Crudité or Chips & Dips

Kingsmill Trail Mix

Daily Sweet Indulgence

CONTINUOUS BEVERAGE SERVICE

All-Day: \$15 per person served 7am-5pm

Half-Day: \$10 per person served 7am-1pm, or 1pm-5pm

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Herbal Teas

Assorted Soft Drinks

Assorted Juices to include Orange, Apple, and Cranberry

Filtered "Go Green" Water

Break

SPECIALTY BREAK SERVICE

Specialty Break prices are in addition to continuous break service, and are based on a minimum service of 10 people. Includes Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks

Fitness Break \$13 per person surcharge

House Crafted Specialty Detox Juices;
Watermelon, Jalapeno & Basil Juice
Apple, Spinach, Carrot & Ginger Juice
Pear, Pineapple & Peaches Juice
Selection of Bananas, Grapes & Strawberries
Dried Fruit & Nut Blend
Assorted Granola Bars

Sweet & Salty Break \$14 per person

Chocolate Dipped Pretzel Sticks, Graham Crackers
Chocolate Covered Virginia Peanuts
Freshly Popped Popcorn
Sliced Apples & Salted Caramel Dipping Sauce
Salted Pork Rinds & Mini Tabasco

Spa Break \$16 per person

House Crafted Granola, Dried Cranberries, Cherries & Apricots
Fresh Bowls of Seasonal Berries,
Low-fat Yogurt Parfaits & Fresh Fruit Skewer
Fat Free Mini Muffins
Sliced Cucumbers & Hummus

Milkshake & Cookie Jar Break \$17 per person

Not available at outside locations
Assorted Milkshakes; Chocolate, Vanilla & Strawberry
Chocolate Dipped Seasonal Biscotti
Kingsmill Assorted Cookies

Ice Cream Break \$19 per person

Not available at outside locations
Gelato, Sorbet & Kingsmill Graham Central Ice Cream
Caramel, Chocolate Sauce, Whipped Cream, Strawberries
Chopped Nuts, Oreo Crumbs, Vermicelli

Local Virginia Break \$19 per person

Locally Sourced Living Crudité
Blue Cheese Dip
Organic Honey & Virginia Cheeses
Potted Virginia Ham Spread & Toast Points
Seasonal Whole Fruits

Along The Walking Trail Mix Break \$16 per person

Yogurt Covered Raisins, Wasabi Peas, Virginia Peanuts
Dried Fruits, Sunflower Seeds, Smoked Almonds
Roasted Pecans, M&M's

Break

A LA CARTE REFRESHMENT

Beverages

Regular & Decaffeinated Coffee \$58 per gallon
 Assorted Hot Teas \$58 per gallon
 Freshly Brewed Iced Tea \$48 per gallon
 Freshly Brewed Sweet Peach Tea \$50 per gallon
 Freshly Squeezed Lemonade \$48 per gallon
 Assorted Chilled Juices \$53 per gallon
 Soft Drinks \$4 each
 Aqua Panna Water \$5 each
 San Pellegrino Water \$6 each
 Red Bull Energy Drink \$5 each
 Monster Energy Drinks \$6 each
 Gatorade \$4 each
 Bottled Water-Kingsmill \$4 each

Fruits & Grains

Sliced Seasonal Fruit \$8 per person
 Assorted Whole Fruit \$3 each
 Fruit Skewers \$38 dozen
 Warm Jumbo Pretzel & Gourmet Mustards \$6 each
 Individual Bagged Potato Chips or Pretzels \$3 each
 Assorted Granola Bars or Protein Bars \$4 each
 Assorted Mixed Nuts \$17 per pound
 Tortilla Chips, Pico de Gallo & Guacamole \$9 per person

Pastries & Sweets

Assorted Fresh Baked Danish, Croissants, Muffins
 Cinnamon Rolls, or Scones \$42 per dozen
 Assorted Breakfast Breads \$6 per loaf
 Assorted Bagels \$38 per dozen
 Coffee Cake \$32 per cake
 Fresh Baked Assorted Cookies \$38 per dozen
 Brownies \$38 per dozen
 Gourmet Ice Cream Bars \$4 each
 Chocolate Dipped Strawberries \$36 per dozen



Lunch

PLATED LUNCH INCLUSIONS

Entrees include choice of soup or salad, rolls, butter and dessert
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea & Iced Tea

STARTERS - PRE-SELECT ONE SOUP OR ONE SALAD

SALADS

Mixed Garden Greens
Bleu Cheese, Apples, Candied Pecans
Dijon Vinaigrette

Local Tomatoes & Fresh Mozzarella
Herb Garden Vinaigrette
Balsamic Lacquer

Hearts of Romaine
Roma Tomatoes, Ciabatta Croutons
Caesar Dressing

Baby Iceberg Salad
Cherry Tomatoes, Crispy Bacon &
Smoked Bleu Cheese
Buttermilk Chive Dressing

SOUPS

Corn & Crab Chowder
Roasted Vegetable Bisque
Chicken Gumbo
Cream of Asparagus & Brie
Classic Gazpacho
She Crab Soup
Minestrone Soup

DESSERTS - CHOICE OF ONE

Lemon & Berry Tart
Raspberry Sauce & Grand Marnier
Anglaise

Triple Java Cake
Coffee Cake & Espresso
Cappuccino Cream

Praline Chocolate Truffle Cheesecake
Mixed Berry Compote

Apple Strudel
Vanilla Bean Sauce & Whipped
Cream

Strawberry Chiffon Cake
Whipped Cream

Fresh Fruit Feuilletage
Classic Diplomat Cream &
Flaky Puff Pastry
Seasonal Fruits & Berries



Lunch

PLATED LUNCH

Entrees include choice of soup or salad, rolls, butter and dessert
Freshly Brewed Regular & Decaffeinated Coffee
Tea & Iced Tea

Grilled Medallions of Atlantic Salmon \$37 per person

Riesling Butter Sauce
Parsley Fingerling Potatoes

Chesapeake Crab Cakes \$38 per person

Southern Slaw, Lemon Risotto
Whole Grain Mustard Remoulade

Grilled Eggplant Cannelloni \$32 per person

Pesto Ricotta Cheese
Sautéed Spinach & Pearl Cous Cous
Roasted Tomato & Pepper

Chicken Tuscany \$35 per person

Pan Seared Breast of Chicken
Ragu of Baby Beans, Broccolini, Tomatoes
Onions, Red Potatoes & Artichokes
Olive Butter Sauce

Roast Pork Tenderloin \$36 per person

Savory Herb Bread Pudding
Natural Pan Sauce

Petite Filet Mignon \$42 per person

Roasted Mushrooms & Herbs
Classic Red Wine sauce

Pan Roasted Local Catch \$36 per person

Oven Roasted Southern Succotash
Avery Island & Lemon Thyme Sauce

Sautéed Chicken & Shrimp Brochette \$37 per person

White Wine & Smokey Cheese Risotto
Parsley, Garlic Butter Sauce

Flat Iron Steak & Garlic Shrimp \$41 per person

Roasted Shallots, Smashed Potatoes
Sangiovese Wine Sauce

Wild Turkey & Pancetta On Ciabatta \$28 per person

Virginia Cheese & Roasted Red Bell Pepper Aioli
Seasonal Melon



Lunch

LUNCH BUFFET

A minimum for any lunch buffet is 25 guests. A guarantee of fewer than 25 will incur a \$150 service fee. Lunch Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Tea & Iced Tea

Lighter Side of Kingsmill \$34 per person

Hearts of Romaine, Baby Spinach, Local Bacon, Chopped Eggs Tomatoes, Crumbled Blue Cheese, Ciabatta Croutons, Kingsmill Vinaigrette

Chilled Shrimp & Herb Salad

Roasted Red Potato, Summer Sausage & Scallion Salad

Grilled Sliced Herb Chicken

Three Pepper Farro

Sliced Marinated Sirloin Steak

Herbed Pearl Pasta

Assorted Artisan Breads & Rolls, Whipped Butter

Fresh Fruit Tartlets, Lemon Cheese Cake

Duke of Gloucester Street Deli \$32 per person

Choice of two soups:

Corn & Crab Chowder

Roasted Vegetable Bisque

Chicken Gumbo

Cream of Asparagus & Brie

Classic Gazpacho

She Crab Soup

Roasted Turkey & Potato Leek Soup

Creamy Cole Slaw

Roasted Red Pepper Hummus & Grilled Pitas

Fresh Fruit & Mint Salad

Grilled Vegetable Salad & Farmers Cheese

Assorted Condiments

Fresh Sandwich Breads, Artesian Rolls

NY Style Cheese Cake & Apple Spice Crumb Cake
Truffle Brownie

Deli Meats to Include: Oven Roasted Turkey, Roast Beef, Local Ham, Salami & Mortadella

Sliced Provolone, Swiss & Cheddar

Romaine Hearts, Vine Ripe Tomatoes, Shaved Onions
Deli Pickles

Lunch

The Artisan Sandwich & Wrap \$32 per person

Artesian Lettuce Greens
 Pickled Red Onions & Beets, Chopped Tomatoes
 Carrot Curls & Cucumber
 Balsamic Vinaigrette

Tomato & Mozzarella Salad
 Extra Virgin Olive Oil, Basil & Aged Balsamic

Red Potato Salad
 Green Onions & Mustard

Turkey
 Smoked Sliced Turkey
 Swiss Cheese, Roasted Red Pepper Aioli
 Applewood Smoked Bacon
 Flakey Croissant

Roast Beef
 Shaved Herb Roast Beef
 Caramelized Onions, Aged Provolone Cheese
 Spinach & Horseradish Cream
 House Made Ciabatta Bread

Local Pig & Apple
 Shaved Smoked Ham, Granny Smith Apples
 Brie Cheese, Honey Dijon Aioli
 Artisan Wheat Roll

Shrimp Salad Po' Boy
 Classic Boiled Shrimp Salad
 Fresh White Bakery Bun

Vegetable
 Grilled Local Vegetables
 Chick Pea Hummus, Pickled Cucumbers
 Garlic Herb Tortilla Wrap

Assorted Gourmet Chips

Orange Cream Sickle Cheese Cake, Pecan Bar
 Fresh Whole Seasonal Fruits



Lunch

The Executive Lunch Buffet \$40 per person

Roasted Vegetable Bisque

Hearts of Romaine, Baby Spinach, Local Tomatoes, Cucumbers
Parmesan Cheese, Ciabatta Croutons
Kingsmill Vinaigrette

Pickled Roasted Beet Salad

Three Grain Salad
Quinoa, Farro & Pearl Couscous
Roasted Grapes

Grilled Chilled Sirloin Steak

Grilled Chilled Breast of Chicken

Roasted Portobello Mushrooms

Lemon & Herb Poached Salmon

Hand Selected Local Cheese

Chilled Asparagus & Egg Vinaigrette

Artisan Sliced Mill Bread & Flavored Butter

Chefs Selection of Classic French Pastries



Lunch

Kingsmill Cookout* \$34.00 per person

*Chef Attendant required for designated locations; \$125 per chef

Marinated Tomato Salad	Pickle Wedges
Potato Salad, Pickled Cabbage Slaw, Vegetable Pasta Salad	Cheddar & Swiss Cheese
Mixed Greens & Assorted Dressings	Macaroni & Cheese
From The Grill: Hamburgers, Hotdogs Marinated Grilled Chicken Breast	Potato Chips
Lettuce, Sliced Tomatoes, Sliced Sweet Onions	Assorted Rolls & Buns
	Seasonal Watermelon Wedges Strawberry Shortcake Bar & Free Form Apple Pie

Taste of Kingsmill \$36 per person

Corn & Crab Chowder
Cornbread Croutons

The Marina Wedge Salad
Iceberg Lettuce, Mandarin Oranges, Strawberries
Dried Cranberries, Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

Fresh Tomato Bruschetta
Red & Yellow Tomatoes
Red Onions, Capers, Chopped Basil & Garlic
Aged Balsamic Vinegar & Extra Virgin Olive Oil
Toasted Mill Bread

Cheddar & Broccoli Salad
Dried Raisins & Crispy Bacon

Grilled Shrimp, Jicama & Brown Ale Mustard Slaw

Pulled Local Pork
Pickled Mustard Seed

Oven Roasted Poulet Rouge Chicken
Fresh Thyme & Butter

Farm to Table Local Vegetables
In season from local farms

Red Bliss Potatoes, Mint & Roasted Garlic

Chef's Ultimate Assorted Pastry Table

Reception

Pasta Station* \$14 per person

Penne Pasta, Herbed Chicken & Classic Alfredo
 Cheese Tortellini, Roasted Vegetables White Wine Cream Sauce
 Wild Mushroom Ravioli, Tomatoes, Peas, Roasted Garlic Butter Sauce
 Fresh Garlic Bread Basket & Shaved Parmesan Cheese

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Chefs to offer House Selected Chianti at Station
 \$42 per bottle

Risotto Station* \$12 per person

Parmesan & Herb Risotto
 Pulled Chicken, English Peas & Fried Sage
 Shaved Asiago, Dried Fruit & Roasted Sweet Potatoes

Shrimp & Chardonnay Emulsion* \$18 per person

Basil Marinated Local White Shrimp & Chardonnay Butter Emulsion
 Wild Mushrooms, Sun Drenched Tomatoes, Roasted Garlic

~

Chefs to offer House Selected Chardonnay at Station
 \$38 per bottle

Roasted Beef Tenderloin* \$350

Serves 20 people
 Salt & Pepper Roasted Beef Tenderloin Loin
 Arugula Chimichurri, Red Wine Laquer,
 Horseradish Cream & Mini Buns

~

Chef to pair up and offer a firm intense & concentrated Cabernet
 Sauvignon at Station
 \$48 per bottle

Bourbon Glazed Virginia Ham* \$275

Serves 40 people
 Local Virginia Ham
 Dijon Mustard, Orange Molasses
 Mini Corn Muffins & Biscuits



Reception

Oven Roasted Turkey Breast* \$275

Serves 30 people

Butter Basted Turkey Breast
Cranberry Chutney, Whole Grain Mustard, Mayonnaise
Miniature Rolls

New York Strip Loin of Beef* \$350

Serves 30 people

Whole Grain Mustard Demi-Glace, Horseradish Sour Cream
Miniature Rolls

Slow Roasted Prime Rib* \$425

Serves 40 people

Classic Roasted Prime Rib
Red Wine Demi-Glace, Horseradish Sour Cream,
Miniature Rolls

Wild Salmon Encroute \$250

Serves 25 people

Seared Salmon, Spinach, Sundried Tomato
Perfect Puff Pastry
Lemon Buerre Blanc

RECEPTION DESSERT STATIONS

Dessert Stations Include Fresh Brewed Coffee, Decaffeinated Coffee,
Herbal Teas, Iced Tea & Cold Milk

Southern Nights \$16 per person

Chocolate Peanut Tart
Sweet Potato Spice Cake
Mini Bourbon Bread Puddings
Peaches and Cream Cheesecake
Key Lime Tarts

Chocolate Lovers \$19 per person

Truffle Boats
Chocolate Dipped Strawberries
Bittersweet Truffle Brownies
Chocolate Ganache Cheesecake
Assorted Bon-Bons

Viennese Sweets \$18 per person

Apple Strudel
Cheese Chiffon
Sacher Torte
Melange Éclairs



Dinner

PLATED DINNER APPETIZER ADDITIONS

Shrimp Salad \$8 per person

Cocktail Sauce & Fresh Lemon

Pan Seared Diver Scallop \$10 per person

Smoked Bacon Polenta, Cherry Tomato Salad
Dijon Vinaigrette

Pistachio Encrusted Goat Cheese \$7 per person

Frisee, Pomegranate Molasses & Crystallized Pecans

Fried Chesapeake Crab Cakes \$10 per person

Peppered Celery Root Remoulade

Seared Ahi Tuna Loin \$11 per person

Asian Noodle Salad & Wakame
Cracked Black Sesame Seed Vinaigrette

Braised Pork Belly \$7 per person

Seasonal Squash & Sweet Potato Puree, Swiss Chard
Donut Peach Cider Syrup

PLATED DINNER INCLUSIONS

Entrees include choice of soup or salad, rolls, butter and dessert
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Iced Tea

STARTERS - PRE-SELECT ONE SOUP OR ONE SALAD

Soups

Corn & Crab Chowder

Roasted Vegetable Bisque

Chicken Gumbo

Cream of Asparagus & Brie

Classic Gazpacho

She Crab Soup

Minestrone Soup

Salads

Crisp Arugula & Romaine

English Cucumber, Kalamata Olives, Grape Tomatoes, Feta Cheese Lemon
Vinaigrette

Hearts of Romaine

Shaved Asiago Cheese, Plum Tomatoes

Caesar Dressing

Baby Spinach Salad

Caramelized Pecans, Gorgonzola Cheese, Poached Pears

Maple Balsamic Vinaigrette

Dinner

Petals of Baby Iceberg
 Stilton Bleu Cheese, Cucumbers, Plum Tomatoes, Sweet Peppers
 Kingsmill Vinaigrette

DESSERTS - CHOICE OF ONE

Opera Torte Chocolate Cake
 Espresso Butter Cream
 Chocolate Mousse & Ganache

Fruit Feuilletage
 Flaky Puff Pastry, Diplomat Cream
 Topped with Seasonal Fruits

Black Forest Cheesecake
 Sour Cherry Compote

Triple Java Cake
 Coffee Cake, Espresso & Cappuccino Cream

Praline Chocolate Truffle Cheesecake
 Mixed Berry Compote

Lemon & Berry Torte
 Duo of Sauces

Linzer Tartlets

PLATED DINNER ENTREES

Entrees include choice of soup or salad, rolls, butter and dessert
 Freshly Brewed Regular & Decaffeinated Coffee, Tea & Iced Tea

Fried Chesapeake Crab Cakes \$56 per person

Pickled Fennel Slaw & Citrus Butter sauce
 Basil Risotto

Day Boat Caught Local Fish \$54 per person

Cucumber & Roasted Pepper Salad
 Buerre Blanc

Herb Crusted Pork Tenderloin \$53 per person

Caramelized Onion & Apple Savory Bread Pudding
 Mustard Demi-Glace

Dinner

Grilled New York Strip Loin \$65 per person

Roasted Garlic Potato Pave
Arugula Puree

Grilled Filet Mignon \$67 per person

Yukon Gold Whipped Potatoes
Roasted Shitake Mushroom Demi-Glace

Atlantic Salmon \$58 per person

Steamed Black Rice & Edamame Relish
Soy Ginger Vin Blanc

Poulet Rouge Chicken \$53 per person

Pan Fried Yukon Gold Potatoes
Artichokes & Roasted Peppers
Natural Pan Jus Li

Vegetarian Choice \$49 per person

Baked Vegetable & Heirloom Grain Wellington
Roasted Tomatoes & Asparagus

PLATED DINNER MIXED GRILL

Entrees include choice of soup or salad, rolls, butter and dessert
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Iced Tea

Tenderloin of Beef & Shrimp Provencal \$68 per person

Grilled Filet Mignon & Atlantic Coast White Shrimp
Roasted Fingerling Potatoes
Red Wine Demi-Glace

Poulet Rouge Chicken & Kingsmill Crab Cake \$62 per person

Wild Mushroom Ragout & Pickled Fennel Slaw
Herb Risotto
Roasted Shallot Butter Sauce



Dinner

Roasted Wild Salmon & Seared Scallops \$67 per person

Seasonal Wild Salmon & Day Boat Scallops
Yukon Whipped Potato
Cucumber & Roasted Pepper Salad
Buerre Blanc

Tenderloin of Beef & Maine Lobster Tail \$89 per person

Grilled Filet Mignon & Roasted Lobster Tail
Roasted Fingerling Potatoes
Red Wine Demi-Glace

A LA CARTE DINNER

All entrée selections include Chef's choice of accompaniments
One vegetable & one starch, rolls, butter, & dessert
Freshly Brewed Regular & Decaffeinated Coffee
Tea & Iced Tea

Printed menus will be placed at each seat
Maximum 100 guests/Minimum 25 guests
A la carte menus not available at all locations

Option # 1 \$100 per person

Cream of Asparagus & Brie Soup
Herbed Ciabatta Croutons

Petals of Baby Iceberg
Stilton Bleu Cheese, Cucumbers, Plum Tomatoes, Sweet Peppers
Kingsmill Vinaigrette



Reception

RECEPTION STATIONS

*Chef Attendant required; \$125 per chef

Stations require minimum of 25 people and are based on 2 hour service

Italian Antipasto \$16 per person

Charcuterie of Prosciutto, Salami, Mortadella & Cappelletti
Aged Provolone & Fresh Mozzarella Cheese
Assorted Olives & Marinated Mushrooms
Fresh Baked Italian Bread

Local & Imported Cheeses \$12 per person

Hand Selected Artisan Cheese, The Cow, The Goat & The Sheep
Individually Presented, Dried Fruit & Candied Nuts
Local Honey, Toasted Mill Bread

Fresh Organic Vegetable Crudité \$9 per person

Locally Sourced & Seasonal, Artfully Presented
Red Pepper Hummus, Bleu Cheese & Herb Dips

Crab Dip – Hot or Cold \$12 per person

Crispy Pita Bread, Toasted Baguettes & Crackers

Chip & Dips \$11 per person

Pimento Cheese Dip, Red Pepper Hummus, Guacamole, Fire Roasted Salsa,
Crispy Pitas, Toast Points, Tortilla Chips, Pork Rinds

Chilled Raw Bar \$28 per person

(7 pieces per person)
Snow Crab Claws, Chilled Jumbo Shrimp
Local Oyster & Clam ½ Shell
Cocktail, Lemon & Horseradish

Salad on the Rocks \$12 per person

Choice of Three Salads:

Hearts of Romaine, Parmesan Cheese
Garlic Crouton
Caesar Dressing

Baby Spinach, Goat Cheese,
Strawberry, Candied Pecans,
Maple Balsamic Vinaigrette

Marinated Baby Heirloom Tomatoes,
Fresh Mozzarella, Fresh Basil
Extra Virgin Olive Oil
Balsamic Reduction

Chopped Iceberg Salad
Cucumbers, Stilton Bleu Cheese,
Chopped Tomato
Carrot Threads, Radish
Buttermilk Chive Dressing

Antipasti Salad
Salami, Mortadella, Cappelletti &
Provolone, Fresh Mozzarella
Cheese, Assorted Olives, Marinated
Mushrooms
Herb Vinaigrette

Reception

HORS D'OEUVRES

Passed or Displayed Per Piece (25 piece increments)

Cold Hors D' Oeuvres

- Lobster Salad, Vanilla Oil & Melba Toast - \$4.25
- Local Crab Salad, Crostini, Lemon Dijon Sauce - \$4.25
- Beef Carpaccio, Crostini, Asiago Extra Virgin Olive Oil - \$4.25
- Duck Confit, Date Mousse, Arugula, Rye Crostini - \$4.25
- Chilled Oyster Shooter, Spicy Cocktail Sauce - \$3.75
- Devilled Virginia Ham Salad, Cheddar Biscuit - \$3.75
- Smoked Salmon, Boursin Cheese, Salmon Eggs - \$3.75
- Tomato Mozzarella Napoleon & Basil Oil - \$3.75
- Roasted Artichoke Hearts & Boursin Cheese Crostini - \$3.25
- Pulled BBQ Chicken Salad, Crispy Toast - \$3.25
- Brie Cheese & Raspberry, Savory Crostini - \$3.25
- Herbed Goat Cheese, Hummus, Pita Crisp - \$3.25

Hot Hors D' Oeuvres

- Jerk Shrimp & Chorizo Skewers, Citrus Glaze - \$4.25
- Chesapeake Crab Cake, Whole Grain Mustard Remoulade - \$4.25
- Mini Angus Burgers, Aged Cheese & Red Pepper Ketchup - \$4.25
- Lobster Medallions, Herbed Cream & Puff Pastry - \$4.25
- Fried Coconut Shrimp & Mango Chutney - \$3.75
- Shrimp & Crab Spring Roll, Chili Soy Vinaigrette - \$3.75
- Pesto Marinated Chicken Bites, Garlic Aioli - \$3.75
- Wild Mushroom Purse - \$3.75
- Grilled Brie Cheese & Apricot Slider - \$3.25
- Vegetarian Spring Rolls Chili Soy Vinaigrette - \$3.25
- Siracha & Honey Spiced Chicken Satay - \$3.25
- Spinach & Feta Cheese Triangles - \$3.25

Premium Hot & Cold Hors D' Oeuvres

- Truffle Potato Croquet, Domestic Caviar & Chives - \$5.00
- Marinated Local Oyster, Horseradish Foam & Smoked Bacon - \$5.00
- Ahi Poke Tuna, Seaweed Salad, Avocado Wasabi - \$5.00
- Foie Toast & Braised Short Rib, Micro Herb - \$5.00
- Scallop Lollipop, Soy Chili Vinaigrette - \$5.00
- Surryano Ham, Asparagus, Lemon Aioli & Garlic Chips - \$5.00
- Black Bean Dip, Crispy Plantain & Fresh Cilantro - \$5.00
- Mini Tenderloin Sliders, Caramelized Onions, Tomato Jam - \$5.00



Lunch

BOXED LUNCH

Boursin Turkey on Ciabatta \$24 per person

Turkey Breast & Boursin Cheese
Oven Baked Ciabatta Bread
Leaf Lettuce, Tomatoes, Crisp Bacon
Marinated Pasta Salad

Sirloin Steak Wrap \$26 per person

Grilled Sirloin Steak
Caramelized Onions, Spinach, Tomatoes
Horseradish Aioli & Herb Tortilla Wrap
Marinated Vegetable Salad

Classic Virginia Ham & Local Cheese \$23 per person

Sliced Surry County Ham & Shaved Local Cheese
Oven Baked Ciabatta Bread
Romaine Lettuce, Tomatoes
Deli Style Stone Ground Mustard
Potato Salad

Vegetable Wrap \$22 per person

Roasted Mushrooms, Baby Spinach
Grilled Squash & Red Onions
Tzatziki Sauce & Whole Wheat Wrap
Marinated Pasta Salad

Grilled Chicken Caesar \$23 per person

Grilled Chicken Breast & Garlic Herb Wrap
Romaine Lettuce, Parmesan Cheese
Caesar Dressing
Marinated Vegetable Salad

All boxed lunches include:

Potato Chips, Whole Fresh Fruit & Gourmet Cookie
Beverages Sold Separately



Dinner

ENTRÉE-CHOICE OF ONE

Grilled Rock Fish
Southern Tasso Ham Sauce
Dried Virginia Tomatoes

Poulet Rouge Chicken
Artichokes & Roasted Peppers
White Truffle Sauce

Grilled 10oz Rib Eye
Southern Steak Butter

Baked Vegetable & Heirloom Grain Wellington
Roasted Tomatoes

Dessert Duet
Opera Torte Chocolate Cake
Lemon & Berry Torte

Option # 2 \$115 per person

She Crab Soup
Fresh Herbs & Spiced Cream

Baby Spinach Salad
Caramelized Pecans, Gorgonzola Cheese, Poached Pears
Maple Balsamic Vinaigrette

ENTREES-CHOICE OF ONE

Grilled New York Strip Steak
Cambazola Cheese & Crispy Shallots
Red Wine Sauce

Herb Crusted Pork Tenderloin
Caramelized Onion
Mustard Demi-Glace

Cast Iron Skillet Crab Cakes
Crayfish Cream Sauce & Fennel Slaw

Tofu & Roasted Vegetable
Cannelloni
Spinach Ricotta Cheese
Tomato & Red Bell Pepper Sauce

Dessert Duet
New York Style Cheesecake & Triple Java Cake
Mixed Berries & Cappuccino Cream

Option # 3 \$125 per person

Crab & Shrimp Martini
Remoulade & Watercress Greens

Crisp Arugula & Romaine
English Cucumber, Kalamata Olives, Grape Tomatoes, Feta Cheese
Lemon Vinaigrette



Lunch

One Plate Passage \$22 per person

One plate passage to include: Centerpiece of cookies & brownies, fresh brewed iced tea

Turkey & Ham

Smoked Sliced Turkey & Local Shaved Ham

Swiss Cheese, Roasted Red Pepper Aioli

Applewood Smoked Bacon

Flakey Croissant

Grilled Chilled Sirloin Steak

Hearts of Romaine Lettuce, Garlic Croutons

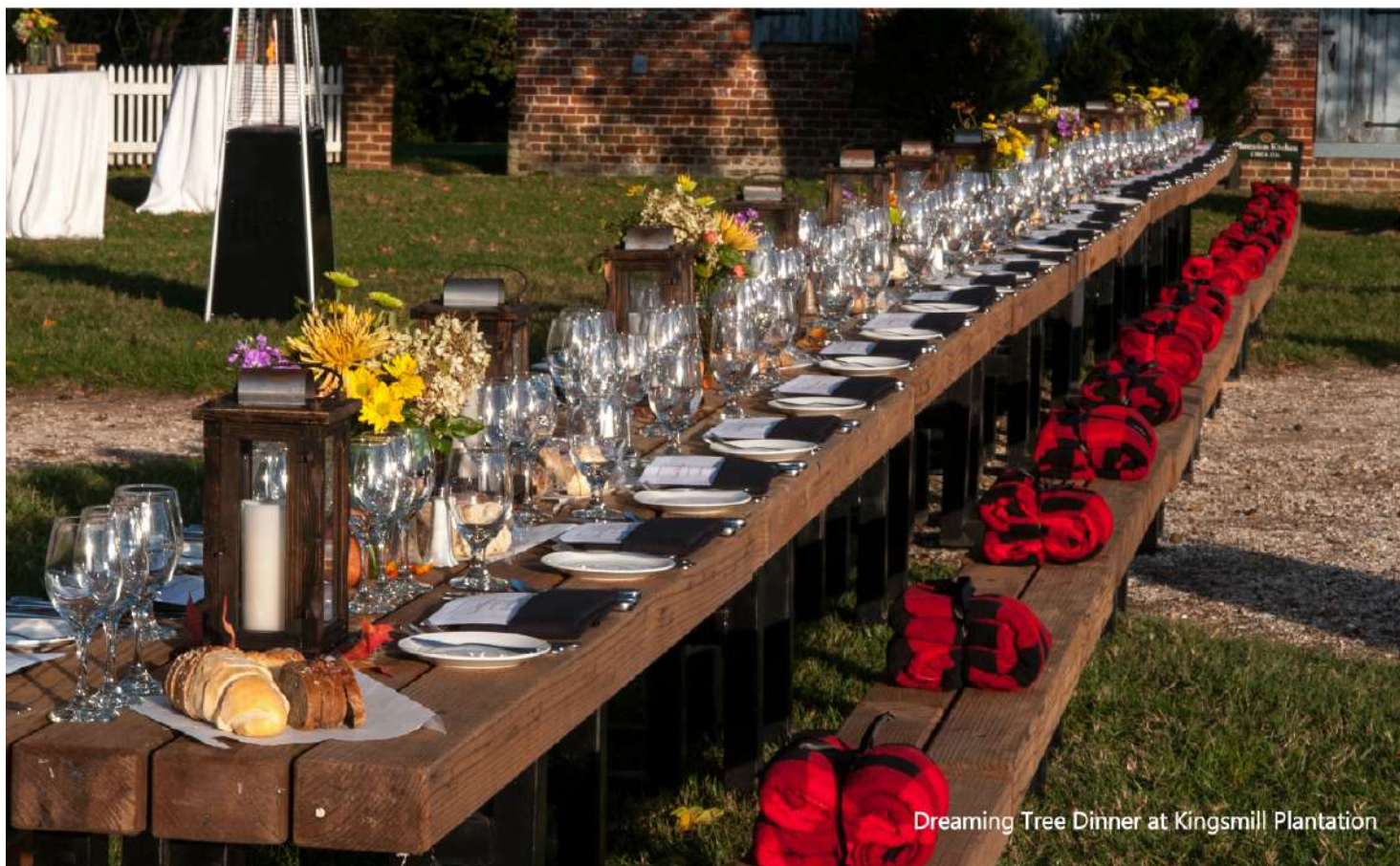
Shaved Asiago Cheese

Caesar Dressing

Grilled Chilled Poulet Rouge Chicken Breast

Roasted Vegetable Pasta Salad Tossed in Herb Vinaigrette

Grated Asiago Cheese



Dinner

ENTREES-CHOICE OF ONE

Pan Seared Striped Sea Bass
Pecan & Crab Meniere

North Carolina Naked Neck Chicken
Black Truffle & Roasted Garlic Jus Li

Stuffed Portobello Mushroom
Wilted Spinach & Tempura Battered
Asparagus
Tomato Jam

Roasted Beef Tenderloin
Morel Mushrooms & Foie Jus Li

Dessert Trio
Key Lime Tart, Truffle Mousse & Apple Galette

DINNER BUFFET

Minimum for any dinner buffet is 25 guests; A guarantee of fewer than 25 will incur a \$200 service fee.

*Chef Attendant required; \$125 per chef

Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

All American Cookout* \$52 per person

Hearts of Romaine, Baby Iceberg, Local Bacon, Chopped Eggs Tomatoes, Crumbled Blue Cheese, Ciabatta Croutons
Kingsmill Vinaigrette



Dinner

Grilled Vegetable Salad

Creamy Cucumber & Dill Salad
Baked Three Cheese Macaroni & Crumbled Chorizo

Southern Style Baked Beans

Hamburgers & Bratwurst

Herb Marinated Chicken & Sirloin Steak

Lettuce, Sliced Tomatoes, Sliced Sweet Onions
Pickle Wedges

Cheddar & Swiss Cheese

Assorted Rolls & Buns

Seasonal Watermelon Wedges

Strawberry Shortcake Bar
Pecan Pie
Cast Iron Skillet Bread Pudding

Taste of the South* \$68 per person

Baby Iceberg Lettuce, Banana Peppers, Bacon, Blue Cheese
Tomatoes, Cucumbers, Deep Fried Crouton
Buttermilk Chive Ranch Dressing

Southern Style Potato Salad

Sweet Broccoli Salad
Cheddar Cheese, Shaved Onions & Crispy Bacon
Sweet Peach Tea Fruit Salad

Cornmeal Dusted Catfish
Buttermilk Tartar Sauce

Smoked Bone-in Chicken
Spicy Whiskey Sauce

Charcoal Grilled Rib Eye Steak
Southern Steak Butter

Traditional Southern Greens & Smoked Pork

Smashed Red Bliss Potatoes & Roasted Garlic

Black-Eyed Peas & Smoked Surry Sausage

Cheddar & Scallion Corn Bread, Country Bread & Butter

Old Fashioned Banana Pudding, Cast Iron Cobbler, Chocolate Cake

Dinner

New England Lobster Grill \$95 per person

New England Clam Chowder & Oyster Crackers
Spinach Salad with Candied Walnuts, Dried Cranberries,
Maple Bacon Vinaigrette

Tomato, Cucumber & Red Onion Salad
Pickled Beet Salad & Roasted Onions
Peel & Eat Atlantic White Shrimp
Cocktail Sauce & Lemons

Steamed PEI Mussels & Littleneck Clams
Chopped Herbs & Garlic

1.25 Pound Maine Lobster
Drawn Butter & Lemon-1 per person

Chesapeake Crab Cakes
Whole Grain Mustard Remoulade

Grilled Smoked Kielbasa
Broiled Red Potatoes, Sweet Corn Succotash
Freshly Baked Bread & Butter

Apple Cranberry Streusel Pie,
Maple Walnut Tarts, Huckleberry Cake
Chocolate Bread Pudding



Dinner

Chesapeake Oyster Roast* \$68 per person

Peninsula Clam Chowder

Mixed Garden Greens
Kingsmill Vinaigrette

Tomato, Cucumber, and Sweet Onion Salad

Sweet Potato Salad

James River Oyster Shooters

Carved To Order Cider Brined Pork Loin
Spiced Peach Chutney

Roasted Salmon
Pecan Butter

Grilled Chicken Breast
Roasted Five Onion Marmalade

Fried & Roasted Oysters
Tartar Sauce, Hot Sauce, Horseradish, Lemons & Saltines

Black Eyed Pea, Soybean & Bacon Succotash

Boiled New Potatoes
Parsley Butter

Rolls, Corn Muffins & Biscuits

Old Fashioned Strawberry Cream Cake, Apple Pie,
Peanut Tarts



Dinner

Mediterranean Tour \$72 per person

Vegetable Minestrone & Ciabatta Croutons

Deconstructed Panzanella Salad Station

Crisp Romaine, Balsamic Onions, Marinated Tomatoes, Chopped Cucumbers, Virgin Olive Oil, Red Wine Vinegar, Cubed Italian Bread

Prosciutto Ham & Melon Salad

Marinated Cucumber, Yogurt & Garlic

Tuscan Tortellini Pasta Salad

Fresh Chopped Garden Basil & Granno Podano Cheese

Tapenades, Hummus & Bruschetta

Olive Tapenade, Traditional Hummus & Tomato Bruschetta

Assorted Sliced Artisan Breads

Chicken Picatta

Roasted Lemons, Capers Berries & Fresh Herbs

Roasted Beef Boccaccini

Baby Portobello Mushrooms, Fresh Mozzarella

Red Wine sauce

Seared Salmon

Provencal Tomatoes, Fresh Garden Herbs

Lemons & Extra Virgin Olive Oil

Grilled Asparagus & Peppers

Roasted Fingerling Potatoes

Chefs Selection of Italian Desserts



Dinner

A Taste of James Landing Grille \$80 per person

Shrimp & Sausage Gumbo

The Marina Wedge Salad
Iceberg Lettuce, Mandarin Oranges, Strawberries, Dried Cranberries
Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

Sesame Tuna Martini
Asian Slaw, Cilantro Lime Ginger Sour Cream
Fried Wontons

Big Bang Shrimp "Tapas"
JLG Fried Shrimp, Siracha Mayo

Spinach & Artichoke Dip
Sliced Ciabatta Bread, Shaved Asiago & Herbs

Seafood & Sausage Paella
Saffron Rice, Clams, Shrimp & Rockfish, English Peas & Tomato Broth

Blackened Mahi Mahi
Cilantro, Mango Butter & Roasted Corn

Grilled Swordfish
Mango & Pineapple Chutney
Herb Butter

Crispy Skin Chicken Breast
Southern Succotash

Sautéed Seasonal Vegetables

Freshly Baked Ciabatta Bread & Herb Butter

Chef Selection Seasonal Desserts



Dinner

Historical Williamsburg Buffet* \$76 per person

*Chef Attendant required; \$125 per chef

Corn and Crab Chowder
Baby Spinach Salad, Smoked Bacon, Candied Pecans
Rosemary Mustard Vinaigrette

Roasted Vegetable Salad
Black-Eyed Pea Salad
"Pot Liquor"

Carved To Order Roasted Prime Rib of Beef
Red Wine Au Jus & Horseradish Cream

Baked Virginia Ham
Roasted Apples & Red Onion

Seared Rockfish
Creamy Southern Stone Milled Grits
Sage Brown Butter

Honey Glazed Fried Chicken

Maple Glazed Carrots & Roasted Asparagus
Cream Cheese Whipped Potatoes

Sally Lunn Bread & Fresh Baked Rolls

Chocolate Raspberry Truffle Torte, Spiced Apple Crumb Cake Cappuccino
Slice



Beverages

Domestic Beer Selection \$6:

Bud light, Michelob Ultra, Yuengling, Goose Island IPA

Premium Beer Selection \$7:

Sam Adams, Devil's Backbone, Stella Artois,
Williamsburg Alewerks Super IPA

House Liquor Selections \$8 per drink:

Svedka Vodka
Jim Beam Bourbon
Bombay Gin
Bacardi Silver Rum
Cutty Sark Scotch
Pepe Lopez Tequila
Canadian Club Whiskey

Premium Liquor Selections \$10 per drink:

Absolut Vodka
Jack Daniels Bourbon
Beefeater Gin
Captain Morgan's Rum
Dewar's White Label Scotch
Sauza Gold Tequila
Jameson's Irish Whiskey

Ultra-Premium Selections \$11 per drink:

Grey Goose Vodka
Makers Mark Bourbon
Bombay Sapphire Gin
Mount Gay Black Barrel Rum
Johnny Walker Black Scotch
Milagro Silver Tequila
Crown Royal Whiskey

Beverages

BEVERAGES-CASH BAR

House Wine Selections:

Price per glass

\$10 Cupcake, Prosecco, Italy

\$9 Cupcake, Pinot Grigio, California

\$9 Cupcake, Chardonnay, California

\$9 Cupcake, Merlot, California

\$9 Cupcake, Cabernet Sauvignon, California

\$9 Cupcake, Pinot Noir, California

Premium Wine Selections:

Price per glass

\$10 Kris, Pinot Grigio, Delle Venezie, Italy

\$11 Kendall-Jackson, Chardonnay

\$11 A to Z, Pinot Noir, Willamette Valley, Oregon

\$12 Chateau Souverain, Merlot, Alexander Valley, California

\$11 Hess Select, Cabernet, North Coast, California

\$13 Rodney Strong, Cabernet Sauvignon, Alexander Valley, California

Ultra-Premium Wine Selections:

Price per glass

\$13 King Estate, Pinot Gris, Willamette Valley, Oregon

\$12 Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

\$14 Sonoma-Cutrer, Chardonnay, Russian River Ranches, California

\$14 Franciscan, Merlot, Napa Valley, California

\$14 Robert Mondavi, Pinot Noir, Napa Valley, California

\$16 Louis Martini, Cabernet Sauvignon, Napa Valley, California

Domestic Beer Selection \$7:

Bud light, Michelob Ultra, Yuengling, Goose Island IPA

Premium Beer Selection \$8:

Sam Adams, Devil's Backbone, Stella Artois,

Williamsburg Alewerks Super IPA

House Liquor Selections \$9 per drink:

Svedka Vodka

Jim Beam Bourbon

Bombay Gin

Bacardi Silver Rum

Cutty Sark Scotch

Pepe Lopez Tequila

Canadian Club Whiskey

Beverages

BEVERAGES-HOST BAR

House Wine Selections:

- \$30 Cupcake, Pinot Grigio, California
- \$30 Cupcake, Chardonnay, California
- \$30 Cupcake, Merlot, California
- \$30 Cupcake, Cabernet Sauvignon, California
- \$30 Cupcake, Pinot Noir, California

Premium Wine Selections:

- \$34 Kris, Pinot Grigio, Delle Venezie, Italy
- \$38 Kendall-Jackson, Chardonnay
- \$40 A to Z, Pinot Noir, Willamette Valley, Oregon
- \$40 Chateau Souverain, Merlot, Alexander Valley, California
- \$38 Hess Select, Cabernet, North Coast, California
- \$50 Rodney Strong, Cabernet Sauvignon, Alexander Valley, California

Ultra-Premium Wine Selections:

- \$44 King Estate, Pinot Gris, Willamette Valley, Oregon
- \$40 Whitehaven, Sauvignon Blanc, Marlborough, New Zealand
- \$50 Sonoma-Cutrer, Chardonnay, Russian River Ranches, California
- \$48 Franciscan, Merlot, Napa Valley, California
- \$56 Robert Mondavi, Pinot Noir, Napa Valley, California
- \$60 Louis Martini, Cabernet Sauvignon, Napa Valley, California

Sparkling Selections:

- \$30 Cupcake, Prosecco, Italy
- \$46 Mumm Cuvee, Brut, Napa Valley, California
- \$66 Piper Sonoma, Brut, California
- \$90 Moet & Chandon, Imperial, France

Wine Selections from the Commonwealth of Virginia:

- \$70 Trump, Blanc de Blanc Sparkling Wine, Monticello
- \$31 Horton Vineyards, Rkatsiteli, Orange County
- \$31 Prince Michel, Viognier, Charlottesville
- \$31 White Hall Vineyards Monticello, Chardonnay, White Hall
- \$40 Barboursville, Chardonnay, Barboursville
- \$34 Henning's Statute Claret, Red Blend, Williamsburg
- \$34 Horton Vineyards, Cotes d' Orange, Orange County
- \$40 Trump, Monticello Simply Red, Charlottesville
- \$62 Williamsburg Winery, Trianon, Cab Franc, Williamsburg

Additional wines are available upon request. Please contact your Conference Service Manager to discuss the terms and conditions to purchase those selections.

Beverages

Premium Liquor Selections \$10 per drink:

Absolut Vodka
Jack Daniels Bourbon
Beefeater Gin
Captain Morgan's Rum
Dewar's White Label Scotch
Sauza Gold Tequila
Jameson's Irish Whiskey

Ultra-Premium Selections \$12 per drink:

Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Mount Gay Black Barrel Rum
Johnny Walker Black Scotch
Milagro Silver Tequila
Crown Royal Whiskey

Bartender Fee \$125
(One bartender per 75 guests)

The sale and service of all alcoholic beverages is governed by the Virginia Department of Alcoholic Beverage Control. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Kingsmill encourages safe and responsible alcohol consumption. All hospitalities serving alcoholic beverages are required to be attended by one of our professional bar staff. Please be aware that all guests that appear to be under the age of 30 will be required to provide identification to verify they are of legal drinking age (21) per state law.

CATERING GUIDELINES

Program Specification to include menu selections and audio visual needs are due to your Catering or Conference service manager no later than 30 days prior to the program. Any program details received after that point cannot be guaranteed. Before any function/meeting can take place, your Catering or Conference Service Manager must have a signed copy of the Banquet Event Orders.

Food & Beverage

This offering is a guide and by no means a limit of our abilities to create and produce exceptional presentations. If there is something you do not see on our Banquet menus but would like to have served at your event, our team will be happy to propose customized menus to meet your specific needs. Please allow adequate time for your Catering or Conference Service Manager to confirm custom menus and pricing with our Executive Chef. Any special dietary needs must be communicated to the Catering or Conference Service Manager at least ten days prior to the event to ensure the chef can accommodate these needs.

It is our policy not to permit food and beverage to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the resort premises the resort will require that only our trained servers and bartenders dispense beverages. The Resort's alcoholic beverage license requires the resort to request proper identification (photo id) of any person of questionable age and refuse alcoholic beverage service of the person if under age or proper identification cannot be produced.

Guarantees

A meal guarantee is required no later than 12:00 PM three (3) working days prior to your function. If your guarantee is not received, the guarantee number indicated on the Banquet Event Order will serve as the final guarantee. If attendance falls below the guarantee, the host/group will be responsible for the number guaranteed. Food and beverage events which have menus priced per person must have a guarantee that is no less than 75% of your meeting attendance. The Resort cannot be responsible for the service of more than 5% over the guarantee of functions below 300 people and 3% over the guarantee of functions 300 guest or above.

Seating

60" round tables, seating 8 each, is the usual preference. Other seating arrangements are available where equipment permits. Please advise your Catering or Conference Service manager of your table requirements and other seating needs.

Decorations, Entertainment and Other Services

Your Catering or Conference Service Manager will be happy to coordinate specialized centerpieces, decorations, music, entertainment, photographic services and transportation to meet your needs.

Staffing & Services

Bars – One bar per 75-100 guests

Buffets – One buffet per 100 guests (lunch)

Buffets – One buffet per 150 guests (breakfast & dinner)

On-site Chefs are required for some menus. Chefs will be charged at \$125 per chef

Service Charge

A 20% service charge and 10% sales tax will apply to all food and beverage.

Outdoor Functions

Your Catering or Conference Service Manager will meet with you the day of the event to make the "weather call" no later than 2:00 PM for evening events. In case that the Doppler Radar indicates a 40% or more chance of rain, or wind over 10 mph for Williamsburg, the Resort reserves the right to make final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final.