
bar·ti·zan

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DIRECTORY

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RATES AND CAPACITIES

| | LOFT | EVENT HALL | EVENT HALL PLUS RESTAURANT & PATIO |
|---------------------------|---|--|---|
| Facility Fee | \$500 (Tues -Thurs) \$1000 (Fri - Sun) | \$1000 (Mon -Thurs) \$1500 (Fri - Sun) | \$2000 (Mon - Thurs) \$3000 (Fri - Sun) |
| F&B Minimum | \$1000 (Tues - Thurs) \$1500 (Fri - Sun) | \$3000 (Mon - Thurs) \$6000 (Fri - Sun) | \$5000 (Mon - Thurs) \$10000 (Fri - Sun) |
| Cocktail Capacity | 45 | 150-175 | 200 |
| Seated Capacity | 20 | 125-150 | NA |
| Theater Capacity | NA | 150 | NA |
| Classroom Capacity | NA | 125 | NA |

WHAT'S INCLUDED

- **EVENT PLANNING & EXECUTION****

Well seasoned planning team to provide comprehensive event blueprint detailing menu, timeline, and floor plan, plus event manager and service team to coordinate setup/breakdown

- **TABLES, CHAIRS, AND LINENS**

Dining (60" Round), Banquet (6'), Classroom (6'), Cocktail (30" & 42" Height)

Mahogany Wood Chiavari Chairs and Natural Wood Folding Chairs

Elegant base table linens and napkins included; Complementary coordination of specialty rentals

- **DINING & STATION SETTINGS**

Fortessa flatware; Variety glassware; White coupe china

Serving pieces and décor for hors d'oeuvre/action stations and buffets

- **AUDIO VISUAL**

5.0 GHz Wi-Fi

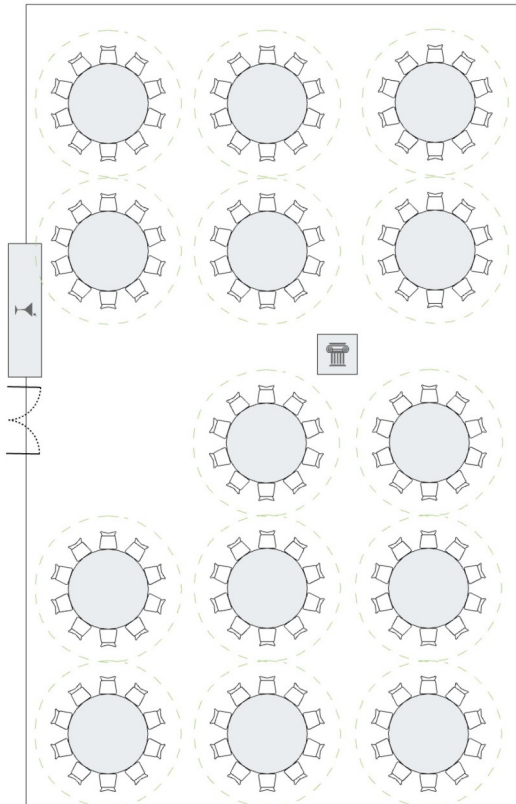
Premium sound system with wireless microphones; Sonos sound system

Dual LCD projectors and projection screens

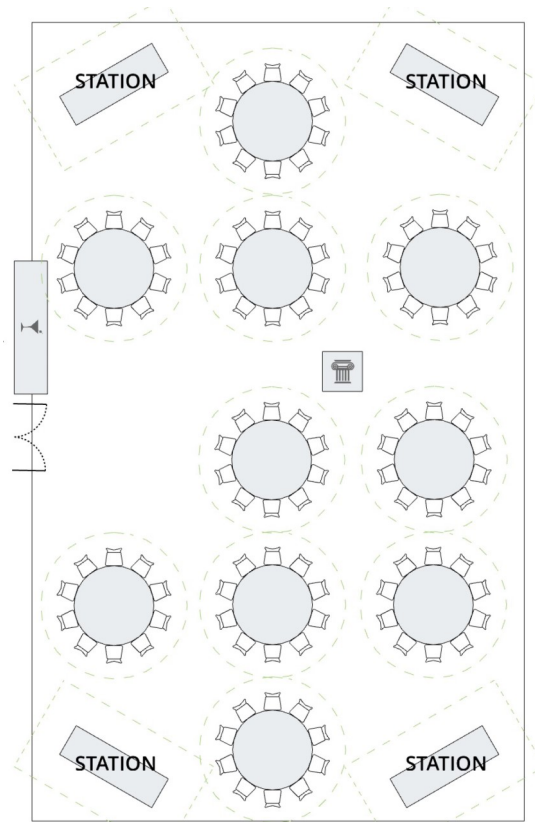
Podium, Flip charts, and Dry erase boards

****20% Service Fee applicable to all food and beverage charges**

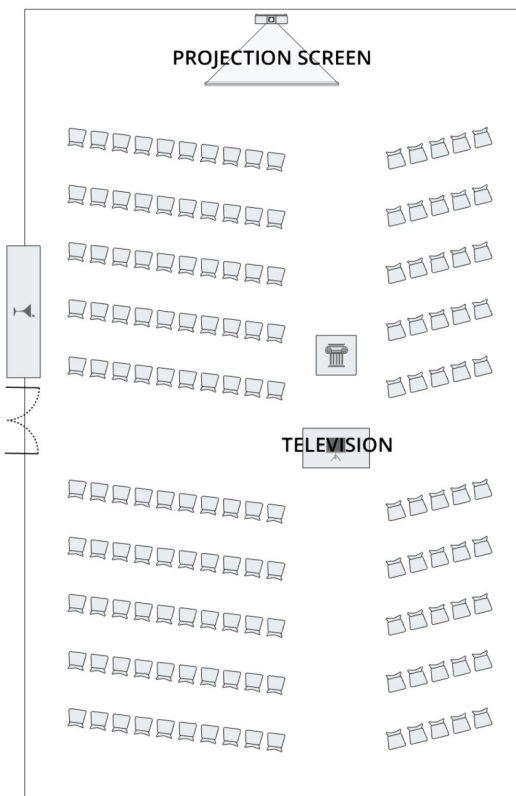
FLOOR PLANS



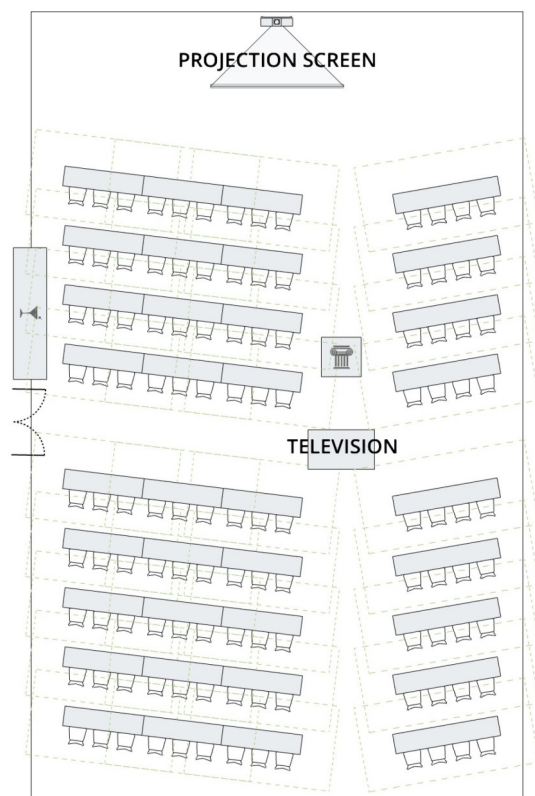
Plated



Stations



Theater Style



Classroom Style

CATERING MENU

BREAKFAST BUFFETS

\$15 per Guest

CONTINENTAL

Chef's Artisan Quiche | Seasonal Fresh Fruit | House Whipped Yogurt | Homemade Granola

CLASSIC

House Made Belgian Waffles | Chef's Accoutrement | Fluffy Scrambled Eggs
Neuske's Bacon | Breakfast Potatoes

TASTE OF THE SOUTH

Cajun Shrimp & Grits | Smoked Sausage | Buttermilk Biscuits

REFRESHMENT BREAKS

\$7 per Guest

SWEET TOOTH

Chef's Housemade Cookies and Miniature Desserts

HEALTH NUT

Vegetable Crudite | Roasted Red Pepper Hummus | Halloumi Cheese

ARTISAN DIPS

Chesapeake Crab Dip | Spinach and Artichoke Dip | Crusty Bread

CHEESE BOARD

Chef's Selection of Local and Imported Cheeses | House Made Crackers | Seasonal Jams



CATERING MENU



GRAB & GO LUNCHESES

Choose TWO options for 25 guests or less; Up to THREE options for groups larger than 25 guests
All Grab & Go Lunches include Chef's Artisan Salad, Seasonal Fresh Fruit, and House Made Dessert
\$16 per Guest; \$2 Additional Bottled Soda or Icelandic Water

Grilled Mortadella Bánh Mi

Pickled Chilis | Marinated Carrots | Cilantro | Sambal Aioli | ABC Baguette

Dover Hall BLT

Braised Bacon | Local Tomato | Little Gem Lettuce | Baconnaise | Focaccia Bread

Grilled Cheese

Taleggio | Muenster | Fontina | Parmesan Crusted Pullman Loaf

Chicken Salad Croissant

Tarragon Chicken Salad | Red Grapes | Basil

Dover Hall Club

Roasted Turkey | Mortadella | Smoky Bacon | Cabot Cheddar | Little Gem Lettuce | Tomato | Focaccia

Bibb Salad

Pear | Candied Pecans | Caromont Chevre | Sherry Maple Vinaigrette

Thai Salad

Mixed Greens | Dry Noodles | Mandarin Orange | Toasted Sesame | Ginger Lime Vinaigrette

CATERING MENU



LUNCH BUFFETS

All lunch buffets include Iced Tea, Lemonade, and House Made Dessert | \$25 per Guest

PAN SEARED CHICKEN BREAST

Whole Grain Mustard Nage

Candied Beet Salad | Goat Cheese | Pecan Soil | Orange Supremes | Baby Arugula

Classic Caesar Salad | Focaccia Croutons | Parmesan | Lemon

Caramelized Brussel Sprouts | Preserved Lemon | Thyme

Roasted Fingerling Potatoes | Rosemary Cream

BEEF TENDERLOIN

Truffle Jus

Mixed Greens Salad | Shaved Red Onion | Pickled Cherries | Lemon Vinaigrette

Watermelon Salad | Goat Cheese | Citrus Segments | Balsamic

Local Vegetables | Hickory Syrup | Parmesan

Roasted Garlic Mashed Pommies | Chives

OVEN ROASTED CHICKEN BREAST

Basil Gremolata

Salad of Romaine Lettuce | Buttermilk Herb Dressing | Parmesan

Baby Greens Salad | Candied Nuts | Chevre | Shaved Radish | Sherry Maple Vinaigrette

Roasted Cauliflower | Pickled Cherries | Cilantro

Penne Pomodoro | Torn Basil | Blistered Tomatoes | Pecorino Romano

BRAISED PORK SHOULDER

Classic Caesar Salad | Garlic Croutons | Parmesan

Fresh Watermelon Salad | Local Chevre | Pecan Soil | Balsamic

Butter Poached Green Beans | Marcona Almonds | Parmesan

Roasted Potatoes | Rosemary Cream

CATERING MENU

COCKTAIL HOUR

Choose **THREE** Passed Canapes and **ONE** Culinary Display
\$25 per Guest; \$6 Each Additional Canape; \$10 Each Additional Display

PASSED CANAPES

Creole Crab Cake | House Pickles | Smoked Paprika Aioli
Tuna Poke | Avocado Salad | Black Sesame | Cilantro | Sesame Cracker
Maine Lobster Roll | Spicy Aioli | Shaved Radish
Beef Medallion Crostini | Herb Pistou | Kecap
Cantaloupe Tartare | Crispy Prosciutto | Chive Oil
New Zealand Lamb Chops | Chimichurri | Kecap
Basil Bruschetta | Crusty Bread | Torn Basil | Balsamic Infused Vincotto
Mushroom Toast | Mushroom Pate | Tallegio | Chives | Crusty Bread
Eggplant Caponata | Roasted Red Peppers | Parmesan Reggiano
Pimento Cheese Tarte | Pickled Shallots | Oven Dried Tomatoes

CULINARY DISPLAYS

Cheese Board

Chef's Selection of Local and Imported Cheeses | House Made Crackers | Seasonal Jams

Seasonal Fruit Display

Chef's Selection of Fruits and Berries | Candied Nuts | Anise Yogurt

Artisan Bread Display

House Made Breads | Chef's Exotic Oils and Pestos



CATERING MENU

STATION DINNERS

All dinners include Iced Tea, Freshly Brewed Coffee/Tea, and Chef's House Made Dessert
\$45 per Guest (3 Stations); \$12 per Guest (Each Additional Station)
Minimum 40 Guests; Family Style Option Available for Smaller Groups

FARMER'S MARKET

Beet Salad | Local Goat Cheese | Shaved Radish | Candied Nuts | Olive Oil
Local Seasonal Vegetables | Brown Butter | Lemon Preserve | Parmesan Reggiano

BUTCHER'S TABLE

Seared Beef Tenderloin | Horseradish Cream | House Made Pickles

FROM THE SEA

Seared Salmon | Parsnip Purée | Calabrian Chili Vincotto

SOUTHERN FARE

Shrimp & Grits | Cajun Shrimp | Blistered Tomatoes | Bacon Lardons | Parmesan Grits

ITALIAN PASTA SAUTE

Seared Brown Butter Gnocchi | Parsley Gremolata | Parmesan Brodo
Truffle Mac & Cheese | Elbow Macaroni | Truffle Cheddar Béchamel | Garlic Pangrattato



CATERING MENU



PLATED DINNERS

Choose up to TWO entrée choices.

All dinners include Iced Tea, Freshly Brewed Coffee/Tea, and Chef's House Made Dessert
\$45 per Guest

FROM THE GARDEN (CHOOSE ONE)

Little Gem Lettuce | Pear | Candied Pecan Soil | Blue Cheese Vinaigrette

Mixed Greens Salad | Pickled Cherries | Shaved Manchego | Sherry Maple Vinaigrette

Local Baby Beets | Caromont Chevre | Citrus | Candied Walnuts | Shaved Radish

Heirloom Tomato Caprese | Crispy Chevre | Infused Chive Oil | Balsamic Vincotto | Micro Basil

Compressed Watermelon | Local Feta | Baby Arugula | Mint Oil | Opal Basil

MAIN (CHOOSE TWO)

Salmon a la Plancha

Wild Scottish Salmon | Celery Root Purée | Braised Broccoli Rabe | Pickled Fennel | Champagne Butter

Peppercorn Crusted Beef Tenderloin

Pomme Purée | Charred Onion | Local Mushrooms | Truffle Bordelaise | Micro Radish

Oven Roasted Chicken Breast

Parsnip Mash | Thumbelina Carrots | Caramelized Brussel Sprouts | Chicken Jus

Portobello Carpaccio

Roasted New Potatoes | Chive Oil | Olive Tapenade

Asparagus Risotto

Local Oyster Mushrooms | Asparagus Tip Salad | Petite Herbs

CATERING MENU

BEVERAGES

NON-ALCOHOLIC

Beverage Station | Soda Variety | Bottled Water | Freshly Brewed Coffee/Tea | Assorted Juices (AM)

Half Day (0-3.5 hours) \$5 per Guest

Full Day (4-8 Hours) \$8 per Guest

WELCOME COCKTAILS / CHAMPAGNE TOAST

\$7-12 per Guest (Depending upon the tier of liquor preferred)

MONARCH BAR PACKAGE

\$13 per Guest (First hour); \$11 per Guest (Each hour thereafter)

Domestic, Imported, and Craft Beer

Proverb Wine

Chardonnay | Sauvignon Blanc | Pinot Grigio | Rose | Pinot Noir | Merlot | Cabernet Sauvignon

ROYAL BAR PACKAGE

\$15 per Guest (First hour); \$12 per Guest (Each hour thereafter)

Domestic, Imported, and Craft Beer

Proverb Wine

Chardonnay | Sauvignon Blanc | Pinot Grigio | Rose | Pinot Noir | Merlot | Cabernet Sauvignon

House Liquor

New Amsterdam Vodka | New Amsterdam Gin | Camarena Silver Tequila | Don Q Cristal Rum

Evan Williams Bourbon | Cutty Sark Scotch

CROWN BAR PACKAGE

\$17 per Guest (First hour); \$14 per Guest (Each hour thereafter)

Domestic, Imported, and Craft Beer

Chateau Souverain Wine

Chardonnay | Sauvignon Blanc | Merlot | Cabernet Sauvignon

Call Liquor

Tito's Vodka | Reyka Vodka | Bombay Gin | Citadel Gin | Sailor Jerry Spiced Rum

Bacardi Superior Rum | Tres Agaves Blanco Tequila | Camarena Reposado Tequila

Four Roses Bourbon | Jim Beam Bourbon | Ballantine's Scotch | The Famous Grouse Scotch

STAY CONNECTED



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OPENING FALL 2019

EVENT HALL 3D RENDERING



2200 Square Feet
14 - 5' Round Tables
140 Chiavari Chairs
Heather Gray Walls
Polished Concrete Floors
Edison Bulb Chandeliers