

*Weddings at  
The Greencroft Club*





# Wedding Packages

Let us simplify your day. We have selected some of our most popular wedding options for you. Each package is customized to the vision that you have for your wedding. Included in your event rental are ceremony chairs, tables, dining chairs, linens, and all dining and glassware for up to 200 guests. Consumption or cash bars may be added to all packages.

## *The Platinum Package*

1 Hour hors d'oeuvre reception with your choice of 3 hors d' oeuvres  
Three Course Meal of Soup, Salad and Entrée  
House Wine Service with Dinner  
Prosecco Toast for all of your guests  
After party basket of goodies for bride and groom  
\$100 per person with a 40 person minimum

## *The Gold Package*

1 Hour hors d'oeuvre reception with your choice of 3 hors d' oeuvres  
Two course meal of Soup or Salad plus Entrée  
House Wine Service with Dinner  
After party basket of goodies for bride and groom  
\$80 per person with 40 person minimum

## *The Silver Package*

1 Hour hors d'oeuvre reception with your choice of 2 hors d' oeuvres  
A Two Course Meal with Soup or Salad plus Entrée  
After party basket of goodies for bride and groom  
\$60 per person with 40 person minimum

## *Wine Selection*

Chardonnay, Pinot Grigio, Sauvignon Blanc  
Merlot, Cabernet Sauvignon, Pinot Noir

\*Excludes Room Rental, Tax & Gratuity

Ask about buffet dinner options and as always, we are also happy to create a custom a la carte menu for you!



# *Hors d'Oeuvres*

## **Cold**

Raw Oysters  
Shrimp Cocktail  
Grilled Chicken Salad in Filo Shell  
Ciabatta Bruschetta: Tomato, Mozzarella, Basil  
Olive Tapenade Crostini  
Tuna Tartare Crackers  
Smoked Salmon on Cucumber Canape

## **Hot**

Oysters Rockefeller  
Fried Oysters  
Brie and Sliced Apple Baguette  
Scallops in Bacon  
Mini Beef Wellingtons  
Vegetable Spring Rolls  
Pork Potstickers W/Soy Glaze  
Chicken Cordon Bleu Bites  
Mini Crab Cakes with Louis Sauce  
Mini Quiche  
Spanakopita  
Steak Chimichurri Bites  
Chicken Satay  
Mini Beef Meatballs  
Angels on Horseback  
Chicken Wings  
Seasonal Soup Shooters



# *Plated Meal Selections*

## *Starting Course Selections*

Little Salad  
tiny tomatoes, pickled red onions, radish, grana

Seasonal Salad

Caesar  
croutons, anchovies, grana

Broccoli Cheddar Soup

Clam Chowder

Roasted Red Pepper Bisque

## *Entrée Selections*

Tournedos Rossini  
creamed spinach, red potato, demi glace

Chicken Saltimbocca  
prosciutto, provolone, sage, saffron rice, wilted spinach

Crab Cakes  
lobster sauce, greens

Marinated Pork Tenderloin  
scallion fried rice, haricot vert, tamari glaze

Yellowfin Tuna  
artichokes, aioli, lemon

Red Wine and Mushroom Risotto  
burrata, curly endive, black sea salt

Eggplant Parmesan  
red sauce, basil, grana padano

Duo of Season Vegetable Small Plates



# Recommended Vendors

## AUDIO VISUAL

MX 3 Audio Visual

Marino

(434) 465-3360

## EVENT PLANNER

Barb Wired

Barbara Lundgren

(434) 531-3247

Events with Panache

Jennifer Hamlin

(434) 973-7185

Anyvent

Jazmin Alford

(845) 863-4304

Donovan-Groves Events

Adam Donovan

(434) 249-2424

Jennifer Carroll Events

Jennifer Carroll

(540) 456-6550

Amore Events

Cody Grannis

(434) 989-8405

The Faded Poppy

Sara Kite

(540) 448-0187

Atlas & Ember

Breanna Grant

(540) 294-3379

## FLORISTS

Plantscapes

Gary Bibb

(434) 971-5477

Floral Images

(434) 971-4744

Gregory Britt Floral & Event Design

Gregory Britt

(540) 522-0531

Blue Ridge Floral Designs

Amy Webb

(434) 361-9218

The Faded Poppy

Sara Kite

(540) 448-0187

Southern Blooms

Pat Roberts

(540) 948-5611

Foxtail Cottage Floral

(434) 823-7272

New Leaf Florist

Kim Milleson

(434) 973-1776

## HAIR/MAKE-UP

Glo-Out Glamour Bar

Missy Cao

(434) 293-1251

Studio 321

Amy Loope

(434) 326-6164

Face Value Salon & Studio

(434) 984-1254

Bristles Hair Design & Day Spa

(434) 977-1411

## MUSIC

DJ Ty

Ty Chambers

(434) 989-8382

John Garland

John Garland

(434) 975-6377

DJ Shaggi

DJ Shaggi

(434) 326-8953

Gary Bibb Trio

Gary Bibb

(434) 971-5477

DJ Derek Tobler

Derek Tobler

(434) 296-6689

Sound Enforcement

T.D. Layman

(434) 531-6947

Sam Hill Entertainment

Andy Jaspén

(434) 977-6665

20 South Productions

Chris Munson

(434) 296-1600

Harpist

Virginia Schweningen

(434) 361-1051

## LIGHTING

The AV Company

(434) 977-8288

Blue Ridge Light Forms

Joe Kalkstein

(434) 975-3540

## BAKERIES

Albemarle Baking Company		(434) 293-6465
Paris Cake Company/Table 44	Erin Paris	(540) 885-5026
Cakes by Rachel		(434) 960-5872
PassionFlower Cakes		(434) 242-2047
Chandler's Bakery		(434) 975-2253

## OFFICIANT

Sacred Ground Ceremonies	Rev. Claire Goodman	(434) 296-9885
Rev. Gay Lee Einstein		(434) 409-3324
The Rev. Dr. Hairston Denmark Burnette		(540) 223-0937

## PHOTOGRAPHERS

Rob Garland	Rob Garland	(434) 293-3332
Melody Robbins Photography	Melody Robbins	(434) 214-0382
Hunter and Sarah Photography	Hunter Sheldon	(434) 260-0902
William Walker Photography	William Walker	(434) 960-2297
Jack Looney	Jack Looney	(434) 249-6266
Cramer Photo	Sarah Cramer	(434) 242-6074
Aaron Watson Photography	Aaron Watson	(434) 202-8031
We are the Mitchells	Ashley Mitchell	(434) 409-9083
Will Kerner Photography	Will Kerner	(434) 242-4177
Hannah Chen Photography	Hannah Chen	(434) 260-0680

## LINEN & RENTALS

Festive Fare		(434) 296-5496
MS Events		(434) 984-1155

## PHOTO BOOTH

Photo Booth of Charlottesville	Nate Kibler	(540) 421-4276
The Photo Booth Company	Kyle Kirkeide	(434) 760-0054

## TENT

Skyline Tent Company		(434) 977-8368
Central Virginia Rentals		(540) 943-8173
Virginia Tent Rental		(434) 296-7595

## TRANSPORTATION

Cville Hop On Tours	Andre Xavier	(434) 218-3565
Crozet Trolley		(434) 422-7660
AGoff Limo		(877) 463-3227
Albemarle Vintage Limousine	Andrea Saathoff	(434) 531-5802
Ambassador Limousine		(434) 973-5466
Camryn Limousine		(434) 990-9070

## OTHER

Local Nanny Network	Lisa Watson	(434) 996-7797
R.M.C. Events, INC.	Shawn Jacobson	(434) 984-7622
Any Time Golf	Carl Seelman	(434) 409-6770