

Thank you!

Congratulations on your recent engagement & thank you for considering The Dominion Club for your wedding venue. Our club is located in the West End located near the heart of Short Pump Towne Center one of the area's most trendy and popular shopping and dining destinations. Our 28,000 square foot clubhouse looks out over the Wyndham Lake, a picture-perfect setting for your outdoor Wedding Ceremony and Wedding Reception. It is our pleasure to assist you throughout the process & we appreciate the opportunity to serve you on your special day.

We pride ourselves in offering the very best customer service and work with you on every planning detail for your big day. You can count on our event professionals to take care of every detail and coordinate everything for you the day of your wedding. Our staff will take care of all the set-up of your special décor items while you sit back and enjoy the day of your Wedding with friends & family!

The Dominion Club only hosts one wedding a day, so you have the ultimate flexibility in planning the schedule of your big day. We offer *exclusive* use of our bridal and grooms suites for you and your wedding party's preparations. This provides you with the most relaxed experience.

We encourage you to let us know if you have any questions or if there is any information, we can provide that would help you plan for your big day.

We also invite you to visit our social media pages so you can read reviews of past couples and become inspired about how our venue can make your vision come alive. Our Facebook page, Instagram, Pinterest, and Wedding Wire are all great resources.

Happy Planning!

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A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

PLANNING CHECKLIST

FIRST THINGS FIRST

- Determine your budget
- Make a guest list with your budget in mind
- Receive complimentary estimate after your first tour
- Secure your date with TDC!

12 + MONTHS BEFORE

- Choose your colors & overall theme
- Book all vendors: Photography, Videography, Planner/ Designer, Florist, DJ/ Band, Officiant, Baker, Hair & Makeup, etc.
- Once your photographer is booked, schedule engagement shoot
- Send save the dates
- Hotel Blocks

10 MONTHS BEFORE

- Wedding Dress & Bridal Party Dresses
- Start planning invitations, escort cards and signs needed for the wedding day
- Book Rehearsal Dinner Venue
- Ceremony Musicians (if needed)

6 MONTHS OUT

- Schedule a tasting to choose your menu selections
- Book any Transport from hotel to TDC
- Plan & book the honey moon!
- Groom & Groomsmen attire

3 MONTHS BEFORE

- It is time to meet with TDC to plan details, update guest counts & decide on decor
- Finalize cake
- Buy wedding bands
- Order Invitations
- Write your vows! You will need time to perfect them
- Finalize ceremony. Select readings & unity ceremonies for ceremony

2 MONTHS OUT

- Touch base with your entertainment, florist & photographer - They need a diagram & the timeline from your TDC BEO
- Invitations in the mail!
- Rehearsal dinner invites should be sent with wedding invites
- Dress Fitting
- Wedding Party Gifts
- Finish up any DIY items
- All small items should be completed: table numbers, escort card templates, cake knife, favors, accessories, welcome sign, programs, etc.

1 MONTH OUT

- Finalize RSVPs, menu orders & guest list
- Send meal orders, allergies or dietary restrictions to TDC with Table Chart & Seating Chart
- Send final song lists to DJ
- Send final timeline to DJ & photographer
- Confirm all vendors times & delivery times if applicable & pay all vendors in full
- Order escort cards
- Break in your shoes!

2 WEEKS OUT

- Finalize your guest count, orders & seating chart and send to TDC one last time

WEEK OF

- Organize all items for setup
- Set aside envelopes with tips & gratuities to appropriate vendors
- Final Fitting - bring a friend so they know how to bustle your dress!
- Pack for the honey moon
- Clean your ring for photos
- Practice vows, write a letter to your partner & prepare for the day

"THE WHOLE TDC TEAM MADE THE WEDDING PLANNING PROCESS AN ABSOLUTE BREEZE. THEY WERE INSIGHTFUL, FLEXIBLE, AND DETAIL-ORIENTED WITHOUT BEING OVERWHELMING. THEY MADE OUR RECEPTION PERFECTLY PERSONALIZED, THEIR SPACE IS ABSOLUTELY DREAM-LIKE. IT WAS A PERFECT DAY AND NIGHT!"

KATE AND ANDY, JANUARY 2020

The Dominion Club only hosts one wedding a day, so you have the ultimate flexibility in planning the schedule of your big day, and a team that is devoted to YOU! We offer *exclusive* use of our entire private event space, and bridal and grooms suites for you and your wedding party's preparations the morning of providing you with the most relaxed experience.

Included for your big day

Weddings are full of the little details. From the flowers to the food to the finishing sweet treat of a donut wall or wedding cake. Every wedding and reception hosted at The Dominion Club received personalized service and the following included amenities:

Exclusive use of the Entire Private Events Space; Grand Rotunda Ballroom, Lake Terrace, Wyndham Patio

Use of our Bridal & Grooms Suites for the Entire Day

Day of Coordinator

Delivery and Set-up Access throughout the Entire Wedding Day

Bubbles & Continental Breakfast for Bridal Party upon arrival

Beer Bucket & Nibbles Platter for Grooms Suite

One-hour Ceremony Time

Five hours of Wedding Reception Time (additional hours available)

Infused Water Greet Station for your guests

Use of 6 Seater Golf Cart to Assist Guests to Outdoor Ceremony Site

Ivory Drapes for our Outdoor Pergola

White Outdoor Ceremony Chairs

38 ft Wooden Dance Floor

Tables for Guest Seating, DJ, Cake, Gift and Guestbook

House Table linens of White or Ivory

Variety of Colored Accent Linens, Napkins, & Chair Sashes for Guest Tables

Bone China, Glassware and Silver Flatware

Champagne Gold Chiavari Chairs with Ivory Cushions

3 Tier Floating Candle House Centerpiece, Mirror Tiles and Votive Candles

Variety of Cake Plateau, Table Numbers, Gift Card Boxes

Printing of Table Rosters and Menu Cards as well as Easels

Digital Signage and Display of Client Photos

Interactive Software to keep track of your RSVP's and Seating Arrangements

Use of our 6-Seater Golf Cart for access to our Golf Course and Gazebo for Bride and Groom photos

Complimentary Menu Tasting for up to Four.

Complimentary Cake Cutting Service

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Testimonials



"The whole TDC team made the wedding planning process an absolute breeze. They were insightful, flexible, and detail oriented without being overwhelming. They made our reception perfectly personalized, their space is absolutely dream-like. It was perfect day and night!"

- Kate & Andy, January 2020

"The absolute best venue... it is beautiful inside and out. If in the VA area this is absolutely a must to have your events"

- Logan & Skyler, July 2019



"We ended up having to have the ceremony inside due to the weather, but all of my guests raved about it and that they loved how intimate it was. My wedding day was perfect!"

- Kate & Joe, May 2019

"I went in the bridal suite and when I came out for the wedding everything was literally better than I could have imagined it. Every single thing was perfect. It was beautiful, the food was delicious and I'm just so grateful for the experience at TDC"

- Lisa & Mark, September 2019



Plated Dinner Gold Package

Minimum of 50 Guests \$75.00++ per person

Soft Bar Package

A four hour bar featuring our
Red & White House Wine, Assorted Domestic &
Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Caprese Skewers, Balsamic Glaze Drizzle
Vegetarian Mini Egg Rolls, Duck Sauce
Korean Fried Chicken Bites, Sweet Chili Sauce
Meatball, Smokey Marinara
Coconut Shrimp, Sweet Chili Sauce
Mini Crab Cakes, Roasted Red Pepper Aioli

Salad

Please select one

TDC Mixed Greens

Fresh Field Greens, Sliced Grape Tomato,
Diced Cucumber, Julienned Carrots,
Balsamic Vinaigrette Dressing

Classic Caesar

Crisp Romaine, Herb Croutons, Parmesan Cheese,
Caesar Dressing

Dinner Entrees

Please select two

Lightly Breaded Buttermilk Chicken Breast

Lemon Caper Beurre Blanc Sauce

Chicken Marsala

Mushroom Marsala Sauce

Grilled Flank Steak

Vegetable Succotash, Chimichurri Sauce

Pork Tenderloin Medallions

Pork Au Jus

Herb Crusted Pan Seared Salmon

Lemon Thyme Beurre Blanc Sauce

Sides

Please select two

Roasted Parmesan Potatoes

Garlic Whipped Potatoes

Cheddar Cheese Grits

Braised Collard Greens

Grilled Asparagus

Seasonal Vegetable Medley

Steamed Jasmine Rice

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Plated Dinner Platinum Package

Minimum of 50 Guests \$90.00++ per person

Platinum Package has choice of offerings in each selection from both Gold & Platinum Tier.

Open House Brand Bar

A fully stocked continuous four hour bar
House Brand Liquors, Red & White House Wine,
Assorted Domestic & Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Goat Cheese, Pesto, & Tomato Bruschetta
Vegetable Quesadilla, Roasted Red Pepper Mayo
Sesame Crusted Chicken Skewers, Hoisin Mayo
Spinach & Goat Cheese Flatbread
Grilled Chicken, Sundried Tomato, Pesto Flatbread

Miniature Beef Wellington

Bacon wrapped Scallops, Teriyaki Dipping Sauce

Please select one

Mediterranean Display

Homemade Baba Ghanoush and Hummus,
Variety of Artisan Olives, Chickpea Falafel Spheres,
Grilled Vegetables,
Crackers & Crostini with Yogurt Dill Sauce

Artisan Breads & Dips

Chesapeake Bay Crab Dip, Spinach & Artichoke Dip,
Pimento Cheese Spread,
Crostini & Assorted Crackers

Salad

Please select one

Market Salad

Diced Cranberries, Spinach, Spiced Pecans, Shaved
Smoked Cheddar, Sherry Vinaigrette Dressing

Poached Pear Salad

Poached Pear, Baby Greens, Candied Walnuts, Goat
Cheese, White Balsamic Vinaigrette Dressing

Dinner Entrees

Please select two

Chicken Penne Pasta

Tri Colored Peppers, Pesto Cream Sauce

TDC Chicken Breast

Stuffed with Herb Cream Cheese, Cream Sauce

Sautéed Crab Cakes

Lemon & Remoulade

6oz Filet Mignon

Red Wine Demi-Glace

Sweet Miso Salmon

Sweet Miso Glaze

Brown Butter Monk Fish

Lemon Butter Sauce

Salmon Imperial

Stuffed with Crab Meat, Lemon Thyme Cream

Sides

Please select two

Roasted Parmesan Potatoes

Garlic Whipped Potatoes

Cheddar Cheese Grits

Braised Collard Greens

Grilled Asparagus

Seasonal Vegetable Medley

Steamed Jasmine Rice

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Plated Dinner Diamond Package

Minimum of 50 Guests \$100.00++ per person

Diamond Package has choice of offerings in each selection from both Gold, Platinum, & Diamond Tier.

Open Premium Brand Bar & Tableside Wine Service

A fully stocked continuous four hour bar
Featuring our Premium Brand Liquors, Red & White
House Wine, Assorted Domestic & Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Vegetable Crudit  Shooters, Ranch Dressing
Vegan Kale & Vegetable Pot sticker
Risotto & Gouda Arancini, Balsamic Reduced
Marinara
Glazed Chicken Skewer, Spicy Peanut Sauce
Fresh Ahi Tuna on Cucumber Round
Crabmeat Stuffed Mushrooms
Char-Grilled Lamb Lollipops, Mint Pesto

Please select one

Fruit & Cheese Display

Assorted Artisan Cheeses, Grapes, Toasted Nuts,
Sliced Baguettes, Gourmet Crackers,
Variety of Jams and Honey

Antipasto Display

A Selection of Cured Meats and Sausages,
Genoa Salami, Soppressatta, Assorted Cheeses,
Olives, Roasted Tomatoes, and Cornichon

Artisan Breads & Dips

Chesapeake Bay Crab Dip, Spinach & Artichoke Dip,
Pimento Cheese Spread,
Crostoni & Assorted Crackers

Salad

Please select one

Market Salad

Diced Cranberries, Spinach, Spiced Pecans, Shaved
Smoked Cheddar, Sherry Vinaigrette Dressing

Poached Pear Salad

Poached Pear, Baby Greens, Candied Walnuts, Goat
Cheese, White Balsamic Vinaigrette Dressing

Dinner Entrees

Please select one pair of entrees

TDC Chicken Saltimbocca

Baked Chicken Breast,
Wrapped in Prosciutto, Provolone, & Fresh Sage

Saut ed Crab Cakes

Lemon & Remoulade

6oz Filet Mignon

Red Wine Demi-Glace

Grilled Pork Chops

Apple Maple Pecan Reduction

Salmon Imperial

Stuffed with Crab Meat, Lemon Thyme Cream

Brown Butter Rock Fish

Lemon Butter Sauce

Sides

Please select two

Roasted Parmesan Potatoes
Garlic Whipped Potatoes
Cheddar Cheese Grits
Braised Collard Greens
Grilled Asparagus
Seasonal Vegetable Medley
Steamed Jasmine Rice

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Buffet Dinner Gold Package

Minimum of 50 Guests \$75.00++ per person

Open Beer & Wine Bar

Red & White House Wine,
Assorted Domestic & Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Caprese Skewers, Balsamic Glaze Drizzle
Vegetarian Mini Egg Rolls, Duck Sauce
Korean Fried Chicken Bites, Sweet Chili Sauce
Meatball, Smokey Marinara
Coconut Shrimp, Sweet Chili Sauce
Mini Crab Cakes, Roasted Red Pepper Aioli



Salad

Please select one

TDC Mixed Greens

Fresh Field Greens, Sliced Grape Tomato,
Diced Cucumber, Julienned Carrots,
Balsamic Vinaigrette Dressing

Classic Caesar

Crisp Romaine, Herb Croutons, Parmesan Cheese,
Caesar Dressing

Dinner Buffet Options

Please select two

Lightly Breaded Buttermilk Chicken Beast

Lemon Caper Beurre Blanc Sauce

Chicken Marsala

Mushroom Marsala Sauce

Grilled Flank Steak

Vegetable Succotash, Chimichurri Sauce

Pork Tenderloin Medallions

Pork Au Jus

Herb Crusted Pan Seared Salmon

Lemon Thyme Beurre Blanc Sauce

Chicken Penne Pasta

Roasted Vegetables, Pesto Cream Sauce

Rigatoni Rustica

Hearty Beef Bolognese Sauce, Cherry Peppers,
Fresh Mozzarella

Wild Mushroom Ravioli

Stuffed Ravioli, Parmesan Cream Sauce

Sides

Please select two

Roasted Parmesan Potatoes

Garlic Whipped Potatoes

Cheddar Cheese Grits

Braised Collard Greens

Grilled Asparagus

Seasonal Vegetable Medley

Steamed Jasmine Rice

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Buffet Dinner Platinum Package

Minimum of 50 Guests \$85.00++ per person

Platinum Package has choice of offerings in each selection from both Gold & Platinum Tier.

Open House Brand Bar

A fully stocked continuous four hour bar
House Brand Liquors, Red & White House Wine,
Assorted Domestic & Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Goat Cheese, Pesto, & Tomato Bruschetta
Vegetable Quesadilla, Roasted Red Pepper Mayo
Sesame Crusted Chicken Skewers, Hoisin Mayo
Spinach & Goat Cheese Flatbread
Grilled Chicken, Sundried Tomato, Pesto Flatbread

Miniature Beef Wellington

Bacon wrapped Scallops, Teriyaki Dipping Sauce

Please select one

Mediterranean Display

Homemade Baba Ghanoush and Hummus,
Variety of Artisan Olives, Chickpea Falafel Spheres,
Grilled Vegetables,
Crackers & Crostini with Yogurt Dill Sauce

Artisan Breads & Dips

Chesapeake Bay Crab Dip, Spinach & Artichoke Dip,
Pimento Cheese Spread,
Crostini & Assorted Crackers

Salad

Please select one

Market Salad

Diced Cranberries, Spinach, Spiced Pecans, Shaved
Smoked Cheddar, Sherry Vinaigrette Dressing

Poached Pear Salad

Poached Pear, Baby Greens, Candied Walnuts, Goat
Cheese, White Balsamic Vinaigrette Dressing

Dinner Buffet Options

Please select three

TDC Chicken Breast

Stuffed with Herb Cream Cheese, Cream Sauce

Sautéed Crab Cakes

Lemon & Remoulade

Braised Beef Short Rib

Red Wine Demi-Glace

Sweet Miso Salmon

Sweet Miso Glaze

Brown Butter Monk Fish

Lemon Butter Sauce

Sides

Please select two

Roasted Parmesan Potatoes

Garlic Whipped Potatoes

Cheddar Cheese Grits

Braised Collard Greens

Grilled Asparagus

Seasonal Vegetable Medley

Steamed Jasmine Rice

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Reception Stations Gold Package

Minimum of 50 Guests \$80.00++ per person

Open Beer & Wine Bar

Red & White House Wine,
Assorted Domestic & Imported Beer,
Soft Drinks, Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Caprese Skewers, Balsamic Glaze Drizzle
Vegetarian Mini Egg Rolls, Duck Sauce
Korean Fried Chicken Bites, Sweet Chili Sauce
Meatball, Smokey Marinara
Coconut Shrimp, Sweet Chili Sauce
Mini Crab Cakes, Roasted Red Pepper Aioli

Salad

Please select one

TDC Mixed Greens

Fresh Field Greens, Sliced Grape Tomato,
Diced Cucumber, Julienned Carrots,
Balsamic Vinaigrette Dressing

Classic Caesar

Crisp Romaine, Herb Croutons, Parmesan Cheese,
Caesar Dressing

Dinner Stations

Please select two

Argentinian Flank Steak Carving Station

Traditional Argentinian Chimichurri,
Vidalia Marmalade, Artesian Rolls

Pork Tenderloin Hard Cider Brine Carving Station

Bourbon Maple Sauce, Spiced Peach Chutney,
Artesian Rolls

Roasted Turkey Carving Station

Cranberry Relish, Rosemary Aioli, Dill Mustard,
Herb Biscuits

Slider Station

Grilled Burger Slider,
American Cheese, Pickles
Grilled Chicken Slider,

Sundried Tomato Pesto, Wilted Arugula

Pulled Pork Slider,
Sweet & Smoky BBQ Sauce
French Fries

Ketchup, Mayo, Mustard

3 Ways Macaroni & Cheese Station

Traditional Cheddar Mac n' Cheese,
Truffle Mac n' Cheese, Chili Mac n' Cheese
Add Lobster Mac n' Cheese for \$10 pp upcharge

Deluxe Mash Potato Bar

Yukon Gold Whipped Mashed Potatoes, Assorted
Toppings: Caramelized Onions, Cheddar Cheese,
Bacon Bits, Chopped Broccoli Florets, Chives,
Sautéed Mushrooms, Sour Cream

Chicken & Waffles Station

Fried Panko Breaded Chicken Tenders, Belgian
Waffles, Syrup, Butter, Sausage Gravy

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast, & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 1.5 hours.

All food and beverage guarantees are due a minimum of 14 days prior to the event.

Reception Stations Platinum Package

Minimum of 50 Guests \$95.00++ per person

Platinum Package has choice of offerings in each selection from both Gold & Platinum Tier.

Open House Brand Bar

A fully stocked continuous four hour bar
House Brand Liquors, Red & White House Wine,
Assorted Domestic & Imported Beer, Soft Drinks,
Water, and Juices
One Bartender is provided for every 100 guests

Cocktail Hour

Please select two

Butler Passed Hors d' Oeuvres

Goat Cheese, Pesto, & Tomato Bruschetta
Vegetable Quesadilla, Roasted Red Pepper Mayo
Sesame Crusted Chicken Skewers, Hoisin Mayo
Spinach & Goat Cheese Flatbread
Grilled Chicken, Sundried Tomato, Pesto Flatbread
Miniature Beef Wellington

Bacon wrapped Scallops, Teriyaki Dipping Sauce

Please select one

Mediterranean Display

Homemade Baba Ghanoush and Hummus,
Variety of Artisan Olives, Chickpea Falafel Spheres,
Grilled Vegetables,
Crackers & Crostini with Yogurt Dill Sauce

Artisan Breads and Dips

Chesapeake Bay Crab Dip, Spinach and Artichoke
Dip, Pimento Cheese Spread, Crostini and Assorted
Crackers

Salad

Please select one

Market Salad

Diced Cranberries, Spinach, Spiced Pecans, Shaved
Smoked Cheddar, Sherry Vinaigrette Dressing

Poached Pear Salad

Poached Pear, Baby Greens, Candied Walnuts, Goat
Cheese, White Balsamic Vinaigrette Dressing

Dinner Stations

Please select three

Beef Tenderloin Carving Station

Horseradish Cream, Tarragon Aioli,
Stone Ground Mustard, Artesian Rolls

Crab Cake Station

Sautéed Fresh Crab Cakes, Lemon,
Tartar Sauce, Remoulade

Chef Attended Pasta Action Station

Choice of two

Chicken Penne Pasta

Roasted Vegetables, Pesto Cream Sauce

Rigatoni Rustica

Hearty Beef Bolognese Sauce, Cherry Peppers,
Fresh Mozzarella

Wild Mushroom Ravioli

Stuffed Ravioli, Parmesan Cream Sauce

Shrimp & Grits Station

Gulf Shrimp, Stone Ground Grits, Andouille
Sausage, Tasso Gravy, Diced Tomatoes,
Green Onions, Chopped Bacon

Southwest Station

California Shrimp Tacos, Baja Crema,
Avocado, Pico de Gallo
Slow Roasted Chicken Tacos, Pineapple Pico,
Cilantro, Salsa Roja
Spiced Black Bean Tacos, Cotija Cheese,
Roasted Peppers,
Yellow Rice, Fire Roasted Salsa, Guacamole

Inclusions

Warm Dinner Rolls & Whipped Butter, Champagne Toast & Fresh Brewed Coffee Upon Request

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

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Bridal Suite Indulgences

Bridal Suite Inclusions

Welcome Food & Beverage
*Assorted Soft Drinks, 2 Bottle of Champagne,
Orange Juice, Sliced Fruit Platter, Breakfast Muffins*

Groomsmen Suite Inclusions

Welcome Food & Beverage
*Assorted Soft Drinks, 3 Buckets of Beer,
Fruit & Cheese Platter*

Something to Drink

Additional Mimosas

Champagne, Orange Juice, Cranberry Juice,
Pineapple Juice
Bowls of Fresh Fruit to Garnish
\$20.00++ per bottle

Additional Buckets of Beer

Assortment of Domestic or Imported Beer
\$9.00 ++ per 6 pack

Something to Eat

Local Hummus Trio Platter

3 Types of *The Perfect Pita* Hummus
Served with Pita Chips, Celery, & Carrots
\$20.00++ per platter
(Serves up to 8 guests)



Beef Sliders

With Bistro Sauce, & Sliced Pickles
Served with Fries & Caesar Salad
\$5.00++ per person
(5 person minimum)

Deli Platter Lunch

Turkey, Ham & Assorted Cheeses
Served with Mixed Greens Salad, & Chocolate Chips
Cookies
\$95.00++ per platter
(Serves up to 10 guests)

Chicken Tenders

With Ranch & Ketchup
Served with Fries & Caesar Salad
\$5.00++ per person
(5 person minimum)

A 21% Service Charge and Current Virginia Sales Tax (6%) and Henrico Tax (4%) will be added to all food and beverage.

Reception Stations and Buffets are based on 2 hours.

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Late Night Bites

Minimum of 30 Guests

Sweet Snacks

Mini Chocolate Chip Cookies

Served with Milk Shooters

\$5.00 per person ++

Baker's Sweet Display

Cookies, Cake Pops, Mini Macarons

\$8.00 per person ++

Candy Station

Assortment of 5 of your Favorite Candies

Includes various sized Glass Candy Jars, Utensils, & Candy Bags

\$5.00 per person ++

Savory Snack Stations

Mini Grilled Cheese Triangles

Served with a Tomato Bisque Shooter

\$3.50 per person ++

Beef Sliders Station

With Bistro Sauce & Sliced Pickles

Served with Fries

\$5.00 per person ++

Popcorn Bar

Freshly Popped Popcorn

Sweet & Salty Toppings & Flavors

\$3.00 per person ++

Mini Taco Bar

Mini Flour Tortillas, Beef Chicken, Black Bean,
Shredded Cheese, Lettuce, Tomato, Pico de Gallo,
Sour Cream

\$8.00 per person ++

Loaded Tater Tot Station

With all the toppings; Cheese, Bacon, Sour Cream,
Chives, Ketchup & Chipotle Ranch

\$4.00 per person ++

State Fair Station

Mini Corn Dogs, Fries, Soft Pretzels

With Assortment of Sauces & Dips

\$9.00 per person ++

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