

# AIRLIE®

## *Reception Packages*



# Reception Packages

All packages include champagne toast, cake cutting, sodas, juices,  
and coffee station.

## *The Rosemary*

One Displayed Hors d'Oeuvres  
Two Butler-Passed Hors d'Oeuvres  
Four-Hour Silver Open Bar

Two-Course Plated \$119  
Three-Course Plated \$135  
Two-Entree Buffet \$109  
Three-Entree Buffet \$125

## *The Clove*

Two Displayed Hors d'Oeuvres  
Four Butler-Passed Hors d'Oeuvres  
Four-Hour Gold Open Bar

Two-Course Plated \$149  
Three-Course Plated \$165  
Two-Entree Buffet \$139  
Three-Entree Buffet \$155

## *The Juniper*

Two Displayed Hors d'Oeuvres  
Six Butler-Passed Hors d'Oeuvres  
Four-Hour Platinum Open Bar

Two-Course Plated \$164  
Three-Course Plated \$180  
Two-Entree Buffet \$154  
Three-Entree Buffet \$170

## *The Brunch*

*50% Off Venue Rental and Ceremony Fee*

\$91

One Displayed App  
Three-Hour Beer, Wine, Mimosa, and Bloody Mary Bar  
Brunch Buffet

*Custom Packages Available Upon Request*

# Hors d'Oeuvres

## *Butler Passed*

### Cold

- Smoked Salmon Mousse Blini** with American caviar, chives
- Roasted Cherry Tomato Crostini** with basil, mozzarella V
- Seared Sesame Tuna** cucumber, Sriracha aioli
- Mediterranean Antipasto Skewer** drizzled with balsamic reduction
- White Grape and Gorgonzola Mousse Canapé** accented with toasted walnuts V
- Local Crab and Avocado Tartlet** topped with pico de gallo
- Prosciutto-Wrapped Asparagus** with a roasted red pepper pesto
- Peppered Beef Carpaccio** with lemon truffle aioli, micro greens
- Seasonal Vegetable Gazpacho** in a shot glass VN
- Hummus Bites** served on cucumber VN
- Plum Tomato & Mozzarella Skewer** with pesto V
- Prosciutto & Melon** served on a skewer

### Hot

- Mediterranean Tartlet** accented with balsamic reduction, sun-dried tomatoes, mushrooms, olives, ricotta, and herbs V
- Miniature Beef Shepherd's Pie** with sautéed vegetables, topped with duchess-style potatoes
- Chicken Satay** with spicy peanut sauce
- Vegetable Spring Roll** with sweet chili sauce VN
- Bacon and Gruyere Cheese** served on a Palmier crisp
- Currant and Brie Tartlet** accented with apricot gel, toasted pecan V
- Locally-Inspired Barbecue Pork** with a buttermilk biscuit canapé
- Chicken and Wood Ear Mushroom Spring Roll** served with a bourbon-apricot glaze
- Island Spiced Grilled Shrimp Skewer** served with coconut-spiced Caribbean marmalade
- Miniature Local Crab Cakes** served with roasted red pepper remoulade
- Beef Empanada** with cilantro aioli
- Gruyere & Leet Tart**
- Artichoke Boursin Croquette** with saffron-lemon aioli
- Lobster Arancini** with lemon-truffle aioli

# Hors d'Oeuvres

## *Displays*

---

**Seasonal Grilled Vegetables** marinated, grilled, and served chilled with a white balsamic-garden basil pesto dipping sauce VN

**Seasonal Sliced Fruit** VN

**Charcuterie and Cheese** with house-made jam, whole-grain mustard and bread V

**Locally-Inspired Cheese and Berry Array** accompanied by crackers and festive garnishes V

**Artisan Crostini Bar** with hummus, tapenade, bruschetta, black bean spread, fromage blanc, garlic spread, olives, artichoke and roasted pepper V

**Sundry Dips** including local crab and artichoke, manchego and roasted red pepper, and brie en croûte with pesto; served with crackers, crostini, and pita wedges

**Mediterranean Medley** with assorted olives, artichoke hearts, fresh mozzarella, roasted red peppers, shaved prosciutto and grilled vegetables with extra virgin olive oil, fresh local organic herbs, and cracked pepper

**Raw Oyster Bar** with chef's selection of local oysters accompanied by a red wine vinegar mignonette, lemon wedges, horseradish and house cocktail sauce. MP

**Shrimp Cocktail** with bloody mary cocktail sauce, remoulade and citrus mustard aioli +\$9 per guest



# Plated

## Starters

---

**Mushroom Ravioli** with truffle cream sauce

**Short Ribs** served with creamy grits

**Airlie Pork Belly Confit** with carrot purée, apple cider jus

**Tomato And Mozzarella Napoleon** with micro-arugula, balsamic reduction and basil pesto V

**Garden-Inspired Corn Bisque** (chilled or hot) with Berkshire lardons, grilled corn, and garden herb oil V

**Chesapeake Bay Crab Bisque** garnished with fresh jumbo lump crab +\$6 per guest

**Locally-Inspired Vegetable Gazpacho** VN

**Seared Maryland Crab Cake** with fennel-citrus salad and remoulade +\$8 per guest

**Seared Scallops** with corn purée, pork belly cider sauce +\$8 per guest

## Salads

---

**Organic Mixed Greens** with seasonal vegetable preparation, and a lemon-thyme vinaigrette VN

**Caesar Salad** with baby red and green romaine, parmesan crisps, grilled focaccia, roasted tomato, and parmesan-peppercorn dressing V

**Fresh Field Greens** with candied walnuts, seasonal fruit, berries, and maple-balsamic vinaigrette VN

**Spinach and Frisée** with toasted pancetta, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette

**Tossed Baby Arugula** with oven-dried tomatoes, pine nuts, and goat cheese vinaigrette V

**Locally-Inspired Heirloom Tomato Salad** with local cheese, garden basil pistou, toasted pine nuts, and micro greens V

**Chopped Romaine Salad** with roasted tomatoes, julienne onions, blue cheese crumbles, shaved prosciutto, marinated olives, and white balsamic dressing

**Airlie Salad** with bibb lettuce, baby red romaine, tomatoes, roasted shallots, goat cheese, fresh berries, and a raspberry-mint champagne vinaigrette V



# Plated

## Entrees

---

- Pan-Seared Salmon** with haricot verts, celery root purée and tarragon brown butter
- French Cut Chicken Breast** with parsnips and potato purée, baby squash, and tomato-olive velouté
- Pan-Seared Breast of Chicken** with potato purée, haricot verts, and mushroom ragout
- Prosciutto-Wrapped Pork Tenderloin** with cauliflower purée, wilted Swiss chard and balsamic demi
- Garden Herb Linguini Pasta** with roasted cherry tomato, artichoke cream sauce V
- New York Strip** with roasted garlic potato purée, asparagus, and Jack Daniels Whiskey sauce
- Balsamic Marinated Portobello** with slow-roasted tomato sauce VN
- Creamy Virginia Goat Cheese Farro Risotto** with local mushroom and watercress salad
- Pan-Seared Halibut** with haricot verts, lemon-risotto, and tomato-olive velouté +\$12 per guest
- Grilled Filet Mignon** with roasted garlic potato purée, and Virginia cabernet demi-glace +\$10 per guest
- Pan-Roasted Breast of Duck** with sweet potato ginger purée, and cherry brandy sauce +\$8 per guest
- Grilled Filet Mignon and Herb Roasted Chicken Breast Duo** +\$12 per guest
- Stuffed Shrimp and New York Strip Duo** +\$14 per guest
- Crab Cake and Filet Mignon Duo** + \$18 per guest
- Lobster Tail and Filet Mignon Duo** +\$22 per guest



# Buffet

## Salads

**Chopped Romaine Salad** with roasted tomatoes, julienne onions, blue cheese crumbles, shaved prosciutto, marinated olives, and white balsamic dressing

**Spinach and Frisée Salad** with toasted pecans, dried cherries, roasted onions, and tarragon apple cider vinaigrette VN

**Caesar Salad** with baby red and green romaine, parmesan crisps, grilled focaccia, roasted tomato, and parmesan-peppercorn dressing V

**Mixed Green Salad** with baby greens, blue cheese, candied walnuts, seasonal fruit, and maple-balsamic vinaigrette V

**Mozzarella and Tomatoes** with basil pesto and cured olives V

**Couscous Salad** with garden tomato, cucumber, pepper, roasted seasonal vegetables, and lemon-thyme vinaigrette VN

**Local Vegetable Ribbon Pappardelle Pasta Salad** with sun-dried tomato pesto vinaigrette V

**Local Beet Display** with goat cheese mousse, frisee, micro greens, and herb vinaigrette V

**Grilled Asparagus Platter** with truffle bearnaise and wild mushrooms V

## Entrees

**Pan-Seared Salmon** with white wine lemon-saffron cream

**Grilled Chicken Breast** with wild mushroom ragout

**Herb-Rubbed Local Oven-Roasted Chicken** with apple cider au jus

**Roasted Pork Loin** with leek, lardon cider demi

**Grilled Flank Steak** with mushroom brandy cream sauce

**Balsamic Marinated Portobello** with slow-roasted tomato sauce VN

**Penne Pasta** with artichoke hearts, peas, spinach, roasted tomatoes and lemon-basil cream sauce V

**Wild Mushroom Ravioli** with spinach truffle cream sauce, fried leeks V

**Local Beer-Braised Beef Short Ribs** with carrot, cipollini onion +\$8 per guest

**Smoked Pork Loin Carving** with Virginia slaw, mustards, peach chutney +\$200 attendant fee

**Pan-Seared Marinated Rockfish** with brown butter lemon sauce and watercress salad +\$6 per guest

**Roasted Herb Marinated Beef Tenderloin** with truffle-cipollini demi, cherry tomato confit +\$10 per guest

**Local Sustainable Seafood Bouillabaisse** with local clams, mussels, shrimp, and whitefish braised in a onion, orange, fennel and saffron broth +\$12 per guest

**Pan-Fried Chesapeake Blue Crab Cake** with Old Bay aioli +\$15 per guest

**Smoked Brisket Carving Station** with assorted barbeque sauces +\$12 per guest + \$200 carving fee

**Garden Herb and Garlic Crusted Prime Rib Carving Station** with shallot confit, rosemary jus +\$15 per guest + \$200 attendant fee

**Roasted Leg of Lamb Carving Station** with rosemary red wine sauce and mint pesto +\$15 per guest and \$200 attendant fee

# Buffet

## Sides

---

### Starches

Smashed Red Potatoes  
Wild Rice Pilaf  
Sweet Potato Purée  
Roasted-Garlic Whipped Potatoes  
Creamy Grits  
Garlic Parmesan Orzo Pasta

### Vegetables

Sautéed Seasonal Vegetable Medley  
Roasted Asparagus and Baby Carrots  
Haricot Verts with Onion and Red Pepper  
Roasted Vegetable Medley with Baby Carrots, Beets,  
Sautéed Broccoli and Baby Carrots  
Roasted Brussels Sprouts with Bacon





# Other Pricing Information

## *Young Adult (13-20)*

---

**The Rosemary Young Adult** \$20 Off Package Price

**The Clove Young Adult** \$30 Off Package Price

**The Juniper Young Adult** \$40 Off Package Price

## *Children (2-12)*

---

\$35 per child

Fruit Cup, Chicken Tenders, and Mac & Cheese

## *Breakfast*

---

**Airlie Dining Room Breakfast** \$20 per guest

**Private Farewell Brunch** \$250-\$750 Room Rental, \$35 per guest

## *Rehearsal Dinners*

---

\$500-\$2,500 Room Rental

Buffet Dinners \$35-\$45 per guest

## *Tastings*

---

Complimentary tastings for two guests are included for confirmed guests

Additional Guests \$75 per guest

# Bar Packages

## Silver Bar

### Beer:

Bud Light  
Miller Light  
Michelob Ultra  
Yuengling Lager  
O'Douls N/A

**Wine** (select two white, two red, and one sparkling):

Sycamore Chardonnay (w)  
Sycamore Pinot Grigio (w)  
Sycamore White Zinfandel (w)  
Sycamore Cabernet Sauvignon (r)  
Sycamore Pinot Noir (r)  
Sycamore Merlot (r)  
J Roget Brut (sp)



## Gold Bar

### Beer (pick five):

Stella Artois  
Shock Top  
Corona  
Strongbow Hard Cider  
Heineken  
Any Silver Beer

### Liquor:

Tito's  
Bombay Sapphire  
Captain Morgan  
1800  
Maker's Mark  
Dewar's

**Wine** (select two white, two red, and one sparkling):

Joel Gott Sauvignon Blanc (w)  
Chateau Ste. Michelle Mimi  
Chardonnay (w)  
Villa Sandi Pinot Grigio (w)  
bieler Pere et Fils Rose (w)  
Dona Paula Malbec (r)  
Firesteed Pinot Noir (r)  
Benziger Merlot (r)  
Drumheller Cabernet  
Sauvignon (r)  
Ruffino Prosecco Rose (sp)  
Catine Mashio  
Prosecco Brut (sp)

## Platinum Bar

### Beer (pick five):

Dogfish Head 90 Minute IPA  
Port City Optimal Wit  
Old Bust Head Graffiti House IPA  
Old Bust Head English Pale Ale  
Devils Backbone Vienna Lager  
Any Silver or Gold Beer

### Liquor:

Grey Goose  
Hendrick's  
Pyrat  
Patron  
Woodford Reserve  
Johnnie Walker Black

**Wine** (select two white, two red, and one sparkling):

Imagery Sauvignon Blanc (w)  
Barboursville Reserve  
Viognier (w)  
Folie a Deux Russian River Chardonnay  
Chateau de Berne Emotion  
Rose (w)  
A to Z Pinot Noir (r)  
Spoken Barrel Meritage Red Blend (r)  
Terra d'Orzo Zinfandel (r)  
J. Lohr Seven Oaks Cabernet Sauvignon  
Roederer Estate Aderson Valley Brut (sp)

*Substitutions available upon request.*

# Bar + Beverage Enhancements

---

Second Bar - Cocktail Hour \$250 + \$2 per guest  
Second Bar - Reception \$500 + \$4 per guest  
Butler Passed Signature Cocktail (1 hour) \$4 per guest  
Wine Service with Dinner \$6 per guest  
Signature Cocktail (with specialty liquors):  
\$4 per guest Cocktail Hour/ \$8 per guest Entire Reception

---



# Dressing Room Menus

## *Tea Party \$35 per guest*

---

**Spinach and Strawberry Salad** with berry balsamic vinaigrette

**Assorted Mini Tea Sandwiches** (select four):

Cucumber, Smoked Salmon, Ham and Cheese, Egg Salad, Tomato Mozzarella, Avocado Toast, Quail Eggs

**Assorted Petit Fours**, Cream Puffs, Scones, Clotted Cream, Jams, and Fruit Kabobs

**Assorted Hot and Iced Teas** to include English Breakfast, Jasmine, White, Green, Hibiscus, and Ginger; Coffee

## *Brunch \$35 per guest*

---

**Fresh Sliced Seasonal Fruit Platter**

**Grilled Vegetable Quiche**

**Sandwiches** (select two):

**Smoked Turkey Wrap** with pesto, avocado, and caramelized onion

**Curry Chicken Salad** with raisins, tender chicken on seven-grain bread

**Roasted Tomato and Arugula Wrap** with hummus spread, and roasted eggplant in a tomato wrap

**Grilled Vegetable** with grilled zucchini, roasted portobello, roasted yellow squash on focaccia bread

**Organic Mixed Greens** with seasonal garden vegetables, and homemade dressings

**Lemon Bars**

## *Salad + Sandwiches \$30 per guest*

---

**Organic Mixed Green Salad** with seasonal garden vegetables, and homemade dressings

**Potato Salad** with applewood smoked bacon, roasted onions, and grainy mustard

**Select three** (served with chips):

**Cuban Pork Sandwich** with sweet pickles, mustard, and Swiss cheese on baguette

**Classic Corned Beef Reuben** with Swiss cheese, sauerkraut, and Russian dressing on rye bread

**Grilled Chicken Club** with Swiss cheese, bacon, lettuce, sliced tomato, and pesto mayo on artisan Italian bread

**Roast Beef** with Havarti cheese, caramelized onions, horseradish mayo, lettuce, and tomato on ciabatta bread

**Smoked Turkey Wrap** with Havarti cheese, lettuce, tomato, avocado, and lemon aioli in a flour tortilla

**Italian Cold Cut Sandwich** with lettuce, tomato, onion, pepperoncini, provolone, and olive oil and vinegar on focaccia

**Heirloom Tomato and Arugula** with creamy herb fromage, balsamic glaze, and basil pesto on grilled ciabatta

**Smoked Turkey Club** with ham, applewood smoked bacon, lettuce, tomato, onion, herb mayo on croissant

# Dressing Room Menus

## *Luncheon Enhancements*

**Shrimp Cocktail** with bloody mary cocktail sauce + \$10/guest

**Local Cheese and Berry Array** accompanied by crackers with festive garnishes + \$8/guest

**Bruschetta & Roasted Garlic Hummus** with tomato-basil concasse, cucumber relish + \$6/guest

**Vegetable Crudité** with green goddess and ranch dressing +\$5/guest

**Smoked Spiced Wings** tossed in buffalo sauce with choice of ranch or blue cheese +\$10/guest

**Chicken Quesadilla** with bell peppers, onions, cheddar jack cheese; served with pico de gallo, guacamole, and sour cream +\$8/guest

**Fire-Roasted Poblano Queso Fundido** with tomato, cilantro, Cotija, and green onion; served with tortilla chips +\$6/guest

**Dessert Platter** with chef's choice assortment of sweets +\$8/guest

**Mimosa Tea Party** +\$9/guest

**Domestic Beer Bucket** with assorted beer \$80

**Craft Beer Bucket** with assorted beer \$100



# Action Stations

**Pasta Station** with gnocchi (with roasted tomatoes, kale, asparagus, and brown butter sage sauce), butternut squash ravioli (with chicken, smoked bacon, and white wine artichoke cream sauce), and penne (with forest mushrooms fricassee, baby spinach, and pomodoro sauce) \$15 per guest

**Corn Cake Bar** with barbacoa pulled beef, mojo pulled pork, pickled red onions, avocado pico de gallo, shredded cabbage, Cotija cheese, salsa verde and chipotle-lime cream \$14 per guest

**Pizza Bar** with three gourmet pizza flavors: spinach and feta (with pesto sauce, artichoke, sauteed mushroom, diced tomato, and garlic), caprese (with basil, sliced tomato, and fresh mozzarella), and barbecue chicken (with mozzarella and cheddar cheeses, caramelized onions, and applewood smoked bacon) \$14 per guest

**Chicken and Waffles Bar** with fried boneless chicken (with bourbon-maple syrup), Korean chicken (with kimchi slaw and Korean barbecue maple syrup), and barbacoa chicken (with pickled radish slaw and chili-lime avocado sauce) \$15 per guest

**Biscuit Bar** with buttermilk, cheddar and chives, and sweet potato biscuits; served with fried chicken, chocolate gravy, local jams and jellies, sausage gravy, tomato gravy, and pimento cheese \$12 per guest

**Southern Mashed Potato Bar** with creamy mashed potatoes and sweet potatoes, shredded cheddar cheese, chopped green onions, crispy bacon bits, onion straws, sour cream, butter, brown sugar, gravy and broccoli \$10 per guest

**Mac and Cheese Bar** with chef crafted mac and cheese, shredded cheddar cheese, chopped green onions, shredded chicken, crispy bacon bits, onion straws, buffalo + bbq sauce \$10 per guest

**Street Taqueria** with braised carnitas, pulled chicken tinga, Mexican street corn, flour and corn tortillas, salsa roja, tomatillo salsa, Cotija cheese, guacamole, lime cream, pico de gallo, and shaved lettuce \$14 per guest



# Late Nite Bites

## Sweet

**Sweet Miniatures** with petit fours and macaroons \$10 per guest

**Cupcake Bar** popular flavors \$8 per guest

**Milk and Cookies** variety of cookies, local milk, and chocolate milk \$6 per guest

**S'mores** chocolate, marshmallows, graham crackers, and roasting skewers \$8 per guest + \$200 Firepit Rental

**Pie Bar** a variety of pies in our most popular flavors \$8 per guest

**Sundae Bar** build your own sundae with your favorite topping \$10 per guest

**Donut Bar** a variety of donuts in our most popular flavors \$8 per guest

## Savory

**Local Cheese and Berry Array** accompanied by crackers and fresh fruit \$10 per guest

**Charcuterie and Cheese** with chef's choice accompaniments \$12 per guest

**Salsa and Guacamole Station** with tortilla chips, a variety of salsas, and jalapeños \$10 per guest

**Sliders Bar** with local beef patties and pulled pork on brioche buns and fresh toppers \$12 per guest

**Smoked Chicken Wings** tossed with buffalo, Korean bbq, or lemon pepper with ranch or blue cheese \$10 per guest

**Spud Bar** with chili, bacon, scallions, grilled corn, grilled onions, roasted peppers, jalapeños, avocado, tomatoes, sour cream, salsa, and cheese sauce \$12 per guest

**Popcorn Station** with a variety of sweet and savory flavors \$6 per guest

**Jumbo Pretzel Station** with spicy mustard and queso for dipping \$8 per guest



# General Information

## Our Gift to You

All weddings include a complimentary guest room for the newlyweds and breakfast the morning after the wedding. After your wedding, if you leave us a review, we will also provide a complimentary room on your one-year wedding anniversary.

## Deposits

To reserve a date with Airlie, a 25% non-refundable deposit is required along with a signed contract. Additional deposits are made nine months, six months, and three months prior to your wedding date. All deposits are non-refundable and non-transferable.

## Room Blocks and Cottages

Airlie has 122 guest rooms spread across four buildings: The Silo, Farmer's House, Carriage House, and Lodge. We are happy to block up to 30 rooms at a discounted rate for your guests. There is a \$250.00 deposit to reserve the block, and it is refundable if you fill 80% of the rooms. Room rates do not include breakfast. We have two premium cottages available with four rooms and en-suite bathrooms. Each cottage can be rented for \$1200.00/night.

## Additional Fees

All event items and services are subject to 22% service charge and 5.3% sales tax. Hotel rooms are subject to 5.3% sales tax, 2% occupancy tax, and resort fees.

## Final Menu Selections and Guest Count

Final guest counts and menu selections are due 21 days prior to the event. Within 21 days, Airlie will accommodate additional guests to the best of our ability, but will not decrease guest count or balance due. In the case no guest count is submitted, Airlie will set and serve for the original number of guests as noted in the contract.

## Dietary Restrictions

Airlie requires dietary restrictions to be submitted with final guest count 21 days prior. Please note that Airlie is not an allergen-free kitchen, but is able to prepare allergen-sensitive meals for restrictions such as nuts, gluten or seafood.

## Outside Food and Beverage

The client, nor any guests, nor invitees are permitted to bring outside food or beverage of any kind into the resort without written permission from the hotel. Permitted foods/beverages are subject to service fees.