

Together Forever Begins Here



FORD'S COLONY
COUNTRY CLUB

Ford's Colony Country Club | Williamsburg, VA



Creating Memories

Ford's Colony Country Club cherishes every couple that lets our family be a part of their family. Creating a wedding based on our couple's vision, and making the experience as stress-free as possible!

Our Private Events Department will guide both of you along the process to help everyone feel confident and excited that we have everything taken care of here at Ford's Colony Country Club. Lock in your date today and we will get started planning your big day. The Private Events Team will provide you with our wedding checklist and other tools to keep track of your wedding details.

Our Wedding Packages include:

- Venue Coordination
- 1 Hour Cocktail Hour
- 4 Hour Reception
- Floor Length Linens
- Assorted Color Napkins
- Chiavari Chairs
- Votive Candles
- Mirrored Tiles
- Dance Floor
- Cake Cutting & Service
- Set Up & Breakdown
- Menu Tasting (Up to 4 Guests)
- Day of Getting Ready Suite
- 1 Round of Golf (Up to 4 guests)



*All food and beverage purchases are subject to 11% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Gold Package

\$65 PER PERSON

Includes Three Passed Hors D'Oeuvres, One Soup or Salad, Two Entree Choices, House Made Bread, Flavored Butters and Coffee Service.

Hors d'Oeuvres

- Crispy Vegetable Spring Roll, Ginger Cilantro Soy Sauce
- Tomato Bruschetta, Focaccia Crouton & Grana Padano
- Spanakopita, Roasted Red Pepper Creme & Zhatar
- Stuffed Local Cremini Mushrooms, Spinach & Artichoke Stuffing
- Country Fried Chicken Biscuit, Honey Butter
- Certified Angus Beef Meatballs, Horseradish Creme & Parsley
- Crab & Shrimp Spring Roll, Thai Chili Sauce
- House Smoked Ham Biscuit, Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno
- Smoked Norwegian Salmon, Bagel Chip, Shaved Red Onion, Chive, Creme Fraiche, Roe
- Bloody Mary Shrimp Cocktail Shooter, Chervil & Celery Leaf
- Mini BLT, Hickory Smoked Pork Belly, Local Tomato, Oak Leaf, Duke's Mayo, Sourdough
- Chef's Recipe Petite Crab Cakes, Chili Aioli & Old Bay Crumble

First Course

- Vegetable Herb Bouillon, A Blend of Seasonal Local Vegetables Poached in Aromatic Tomato Bouillon with Our House Grown Herbs
- Chesapeake Crab Bisque, Rich, Creamy Bisque Featuring Chesapeake Blue Crab & "Old Bay" Croutons
- Coastal Greens Salad, Blend of Herbal & Bitter Greens, Brioche Block Crouton Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette
- Classic Caesar Salad, Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Classic Caesar Dressing
- Champagne Poached Pears, Sliced Poached Pears, Baby Greens, Grapes, Heirloom Tomato, Roasted Pecans, French Brie, Brioche Crouton
- Spinach & Gorgonzola Salad, Baby Spinach, Red Onion, Radish, Crumbled Gorgonzola, Toasted Walnuts, Blue Cheese Dressing

Second Course

- Wheat Free Hand Rolled Gnocchi, Sauteed with Herb Oil, Heirloom Baby Vegetables and Pink Peppercorns, served over Carrot Bisque
- Shrimp & Crab Risotto, Crab Scented Risotto tossed with Chesapeake Crab, Petite Peas, Shallots, Garlic and Red Bell Peppers. Topped with Sauteed Carolina Shrimp & Scampi Butter Sauce
- Sole Florentine, Roasted Cold Water Sole Filet Wrapped Around Baby Spinach & Asparagus. Served over Tomato Risotto with Creamy Bechamel Sauce
- Cedar Plank Roasted "Sixty South" Salmon, Roasted Antarctic Farm Raised Salmon on a Cedar Plank, finished with Floral Chervil Buerre Blanc, Lemon Zest, Poached Asparagus & Butter Braised Yukon Potato
- "Maple Leaf Farms" Duck Breast, Maple Glazed, Pan Roasted Medium Duck Breast served with Morello Cherry Sauce, Softened Figs, Sweet Potato Hash and Poached Asparagus
- All-Natural Organic Airline Chicken Breast, Cast Iron Seared Chicken Breast over Basmati Pilaf with Sauteed Heirloom Baby Carrots and Natural Jus seasoned with our House Grown Herbs
- Fire Grilled Pork Tenderloin Medallions, Filet Mignon of Duroc Pork, Fire Grilled and Finished with Madeira Wine Sauce, Sauteed Medley of Locally Harvested Virginia Mushrooms & Butter Braised Yukon Potato
- Beef au Poivre, Classic Beef au Poivre with Sliced Local "7 Hills Farms" Choice Tri Tip Beef. Glazed with Creamy Brandy Peppercorn Sauce, Buttermilk Mashed Potatoes and Sauteed French Green Beans

Sapphire Buffet Package

\$75 PER PERSON

Includes an Artisan Cheese Display and Three Passed Hors D'Oeuvres, Two Salads, Two Entree Choices, Two Sides, House Made Bread and Flavored Butters and Coffee Service.

Hors d'Oeuvres

- Local Oysters, Shaved Cucumber Fennel Slaw & Champagne Mignonette
- Certified Angus Beef Meatballs, Horseradish Creme & Parsley
- Crab & Shrimp Spring Roll, Thai Chili Sauce
- Mini Grilled Cheese, Aged Local Cheddar, Creamy Tomato Soup
- Crispy Vegetable Spring Roll, Ginger Cilantro Soy Sauce
- Tomato Bruschetta, Focaccia Crouton & Grana Padano
- Spanakopita, Roasted Red Pepper Creme & Zhatar
- Stuffed Local Cremini Mushrooms, Spinach & Artichoke Stuffing
- Country Fried Chicken Biscuit, Honey Butter
- All Natural Organic Turkey Meatballs, Cranberry Apple Chutney Chef's Recipe Petite Crab Cakes, Chili Aioli & Old Bay Crumble Bloody Mary Shrimp Cocktail Shooter, Chervil & Celery Leaf House Smoked Ham Biscuit, Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno

Salads

- Coastal Greens Salad, Blend of Herbal & Bitter Greens, Brioche Block Crouton Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette
- Classic Caesar Salad, Chopped Hearts of Romaine, Garlic & Olive Oil Croutons, Grana Padano Cheese, Milled Black Pepper, Classic Caesar Dressing
- Spinach & Gorgonzola Salad, Baby Spinach, Red Onion, Radish, Crumbled Gorgonzola, Toasted Walnuts, Blue Cheese Dressing
- Beefsteak Tomato Caprese, Fresh Whole Milk Mozzarella and Sliced Beefsteak Tomato, Red Onion Brunoise, Basil Chiffonade, Modena Balsamic Syrup & Virgin olive oil

Entrees

- Four Cheese Lasagna Bianca, White Lasagna filled with Baby Spinach, Beefsteak Tomato, Fresh Herbs, Ricotta, Mozzarella, Fontina and Aged Parmesan
- Shellfish Pomodoro, Mussels, Littleneck Clams and Carolina Shrimp steamed in a Rich Broth of Local Tomato, Chardonnay, Garlic, Onions, Roasted Bell Peppers, Our House Grown Herbs and Gluten Free Penne Pasta
- Carolina Mountain Trout Almondine, Local Mountain River Trout Filets Pan Seared in Brown Butter with our House Grown Herbs, Roasted Garlic, Pearl Onions and Toasted Almonds
- Sixty South" Salmon Chardonnay, Our Pure Water, Antarctic Farmed Salmon roasted with our House Grown Herbs, Finished with Chardonnay Wine Sauce and Crispy Lemon Slices
- Chicken Piccata, All Natural Organic Breast of Chicken, Pan Roasted then Finished with Capers, Garlic, Shallot, Lemon and Butter
- Duroc Pork Loin "Jager Schnitzel" Style, Duroc Pork Loin Cutlets Lightly Breaded then Pan Fried, finished "Hunter's Style" with Sauteed Locally Harvested Virginia Mushrooms, Plum Tomatoes and Rosemary Scented Natural Glace
- Wagyu Roast Beef, Wagyu Eye Round, Demi Cured and Slow Roasted, Chef Carved then finished Au Jus with Shredded Horseradish Root and Chervil

Sides

- Aromatic Herb Pilaf of Basmati Rice
- Lyonnaise Style Roasted Baby Potatoes
- Buttermilk Whipped Idaho Potatoes
- Tri Color Quinoa with Roasted Pine Nuts and Parsley
- Garlic Roasted Asparagus
- Heirloom Baby Carrots in Herb Butter
- Medley of Local Squash, Broccoli and Cauliflower in Garlic Butter
- French Beans with Pearl Onion

An additional 11% tax and 22% service charge will be added to all food & beverage

Diamond Package

\$85 PER PERSON

Includes Vegetable erudite, Artisan Cheese Display and Three Passed Hors D'Oeuvres, One Soup or Salad, Two Entree Choices, House Made Breads, Flavored Butters and Coffee Service.

Hors d'Oeuvres

- House Smoked Ham Biscuit, Buttermilk Thyme Biscuit, Pimento Cheese, Currant Jelly, Roast Jalapeno
- Smoked Norwegian Salmon, Bagel Chip, Shaved Red Onion, Chive, Creme Fraiche, Roe
- Prosciutto Wrapped Jumbo Asparagus, White Truffle Hollandaise
- Bloody Mary Shrimp Cocktail Shooter, Chervil & Celery Leaf
- Mini BLT, Hickory Smoked Pork Belly, Tomato, Lettuce, Duke's Mayo, Sourdough
- Charcoal Marbled Beef Tenderloin Mignonette, Herb Crust, Shaved Horseradish, Creme Fraiche
- Tuna Tartar, Blue Fin Tuna, Brioche Toast, Avocado, Caviar, Cornichon, Micro Sprouts
- Chef's Recipe Petite Crab Cakes, Chili Aioli & Old Bay Crumble
- Lamb Rack Lollipop, Red Currant Jelly, Pomegranate, Pickled Mustard Seed, Mint
- Maine Lobster Salad, Crostini, Arugula Pesto, Radish Brunoise, Micro Sprouts
- Certified Angus Beef Meatballs, Horseradish Creme & Parsley Crab & Shrimp Spring Roll, Thai Chili Sauce
- Tomato Bruschetta, Focaccia Crouton & Grana Padano
- Spanakopita, Roasted Red Pepper Creme & Zthar
- Country Fried Chicken Biscuit, Honey Butter

First Course

- Chicken Consomme, Finished with Classic French Matignon
- Chesapeake Crab Bisque, Rich, Creamy Bisque with Chesapeake Blue Crab, "Old Bay" Brioche Croutons & Chives
- Coastal Greens Salad, Blend of Herbal & Bitter Greens, Brioche Crouton Baby Carrots, Cucumber, Radish, Grape Tomatoes, Honey Sweetened White Balsamic Vinaigrette
- Lemon Kale Caesar, Chopped Hearts of Romaine, Tossed with Baby Kale, Lemon, Garlic & Olive Oil croutons, Grana Padano cheese, Black Pepper, Spanish White Anchovy, Classic Caesar dressing
- Baby Gem Wedge Salad, Baby Gem Lettuce Wedge, Crispy Bacon, Chive, Heirloom Grape Tomato, Crumbled Gorgonzola and Creamy Bleu Cheese Dressing
- Strawberry Brie Salad, Baby Arugula tossed with Toasted Pistachios, Red Onion, Gold Beet and Sliced Strawberries. Finished with Buttermilk Poppy Seed Dressing and French Brie

Second Course

- Shrimp and Sea Scallop Scampi, Carolina Shrimp & Sea Scallops Pan Seared in Garlic Lemon Scampi Butter with House Grown Herb. Served with Meyer Lemon Ravioli filled with Whole Milk Ricotta and Wild Arugula
- Chef's Recipe Maryland Crab Cake, Broiled Jumbo Lump Crab Cake served on a Grilled Local Beefsteak Tomato with Zucchini Chick Pea Fritter, Chili Aioli and Chive oil
- "Sixty South" Salmon & Caviar, Fire Roasted Filet of our Pure Water Farmed Salmon with Cream Fraiche, Dill & Hackleback Caviar, Quinoa Pilaf and Poached Asparagus
- Lobster Stuffed Sole, Cold Water Sole Filet wrapped around Maine Lobster and Fire Roasted, served with Roasted Plum Tomato Vin Blanc, Sauteed Broccoli and Quinoa Pilaf.
- Airline Chicken Breast Oscar, Organic Airline Breast of Chicken with Maryland Blue Crab, Hollandaise Sauce, Poached Asparagus and Rosemary Roasted Fingerling Potatoes
- Veal Saltimbocca, Veal Cutlets pan seared with Prosciutto di Parma and Fresh Sage Leaves, finished with Pinot Scented Brown Butter, Broccoli & Roasted Garlic Whipped Potatoes
- Rosemary Dijon Crusted Rack of New Zealand Lamb, Slow Roasted, Served Medium Rare with Heirloom Baby Carrots, Rosemary Roasted Fingerling Potatoes and Natural Lamb Jus
- Wild Boar Tenderloin, Bacon Wrapped then Roasted, Carved over Buttermilk Whipped Potatoes and French Beans. Finished with White Truffle Frites and Lightly Seasoned Pan Sauce.
- Filet Mignon Gorgonzola, Pan Seared Certified Angus Filet Mignon topped with Gorgonzola & Herb Crumb Crust, served over Buttermilk Whipped Potatoes, Rich Brandy Glace and French Beans

An additional 11% tax and 22% service charge will be added to all food & beverage





Food Additions

From Cocktail Hour to your reception add one of our fun enhancements! Enhancements can only be added to a buffet or plated menu. Prices are per person.

Mashed Potato Bar | \$8

Bacon, Scallions & Chives, Onions, Cheddar Jack, Gorgonzola, Roasted Garlic Butter, Sour Cream, Jalapenos, Horseradish, Basil Pesto, Tomatoes

Mac and Cheese Bar | \$11

Classic Elbows in Cheddar. Crispy Bacon, House Cured & Smoked Ham, Shredded Smoked Local Cheddar, Creamy Mascarpone, Scallion, Chives, Garlic Crumbs, Milled Black Pepper

Street Tacos | \$14

Braised Chicken Verde & Carne Asada Beef. Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Cotija Crumbles, Pickled Onions, Jalapeno, Shredded Cabbage, Cilantro, Limes, Braised Black Beans, Flour Tortilla

Slider Display | \$13

Classic Burger with Smoked Cheddar, Buffalo Chicken with Whipped Blue Cheese & Smoked Pulled Pork with BBQ and Country Slaw. Lettuce, Sliced Roma Tomato, Shaved Red Onions, Smoky Bacon Jam, Cabernet Onion Jam, Traditional Condiments, Challah Buns

Ice Cream Bar | \$8

Vanilla, Chocolate, & Strawberry Ice Cream with Hot Fudge, Whipped Cream, Sprinkles, Caramel Sauce, Cherries, Sliced Strawberries & Bananas

\$75 Chef Attendant Required per station/ bar

Charcuterie Board | \$14

Assortment of Imported, Domestic & House crafted Charcuterie Meats, Sausages, Terrine & Pates. Dried Fruits, Roasted Nuts, Mustards, Preserves, Cornichon, Pickled Onions, Assorted Crackers and Crostini

Artisan Cheese Board | \$8

Assortment of Hard & Soft Imported & Domestic Cheeses, Grapes, Dried Fruits & Roasted Nuts, Herb Oil, Crostini, Sesame Crackers, Red Currant Jam, Apricot Glaze, Honey, Mustards

Farm Vegetable Crudites | \$5

Assortment of Local Seasonal Vegetables, Creamy Blue Cheese, French Onion Creme, Zatar Olive Oil Hummus

Grilled Marinated Vegetables | \$7

Zucchini & Squash, Bell Peppers, Red Onions, Asparagus, Aged Balsamic, Fresh Herbs, Artisan Breads

S'mores Bar | \$8

Graham Crackers, Dark & white Chocolate, Marshmallows, Raspberry Jam, Whipped Cream, Peanut Butter, Fresh Strawberries, Sliced Banana

Special Requests

Our Talented Chef and Culinary team are able to create something spectacular for your big day. Talk with our Private Events Team to discuss options. From appetizers to special desserts let us know what you would like.

An additional 11% tax and 22% service charge will be added to all food & beverage



Bar Packages

Guests under 21 years of age will be charged \$16 (plus tax and service fee) per person for unlimited non-alcoholic beverages for four hours.

Bartender Required per bar. \$125 for four hours, \$25 per additional hour.

Beer & Wine Packages

Includes three (3) domestic, two (2) imported beers, two (2) house red and two (2) house white wines plus non-alcoholic beverages.

Tier 1

Four Hours: \$36 per person

Tier 2

Four Hours: \$42 per person

Tier 3

Four Hours: \$48 per person

Full Bar Packages

Includes three (3) domestic, two (2) imported beers, two (2) house red and two (2) house white wines plus assorted juices and non-alcoholic beverages.

Tier 1

Four Hours: \$45 per person

Tier 2

Four Hours: \$50 per person

Tier 3

Four Hours: \$55 per person

Hosted Bar

Bartender Required per bar. \$125 for four hours, \$25 per additional hour. Host are to select bar options to be served with Private Events Director during menu selections. Pricing does not include taxes or service charge.

Liquor

Tier 1: \$7

Tier 2: \$8

Tier 3: \$9

Tier 4: \$10

Beer

Domestic: \$4

Import: \$5

Champagne Toast

(2-3 oz. pour): \$4

Wine

Tier 1: \$28 per bottle

Tier 2: \$32 per bottle

Tier 3: \$36 per bottle

Non-Alcoholic/ Sodas:

\$3 each

Special requests for beverages and drinks, contract your Private Events Manager or Coordinator. Cash Bar pricing are available with your Private Events Director. Bartender fee required.

An additional 11% tax and 22% service charge will be added to all food & beverage



Room Rentals & Minimums

Room Rentals

- The Rotunda | \$1,000
- Lakeside Ceremony Site | \$1,200
- Garden Pavilion | \$1,500
- Williamsburg Dining Room | \$1,000
- Colonial Banquet Room | \$600

Food and Beverage Minimums will be quoted by our Private Events Director.

Prices based on a peak Saturday date. Rates change for off-peak season dates.

Room Rentals	Room Rentals
Garden Pavilion	250 guests
Williamsburg Dining Room	80 guests
Colonial Banquet Room	100 guests

Decor Additions

Package Add-ons

- Rehearsal Dinner - Waived Facility Fee with Food & Beverage minimum
- Bridal Shower/Luncheon - 50% off Facility Fee with Food & Beverage minimum
- Additional Suite - \$400 for 4 hours
- Bachelor or Bachelorette Golf Outing - See Private Events Department

An additional 11% tax and 22% service charge will be added to all food & beverage

Frequently Asked Questions

How do I secure in my date?

Ford's Colony Country Club is so excited to host your wedding. We want to be a part of your wedding memories and hopefully a part of your families' future memories. A 25% deposit will be collected to secure your event along with signed contract. 50% of the total estimated expenditure is due 6 months prior to the event. Final payment is due along with the final guaranteed guest count is received 7 days prior to the event date.

Is Outside Catering Allowed?

With the exception of your wedding cake, all food & beverage must be provided by Ford's Colony Country Club.

Are Planners Required?

A day of planner is required.

Outside Vendors?

We have a wonderful list of preferred vendors who meet and exceed our standards of service. You will be responsible for hiring the DJ/Band, Cake, Florist, Officiate, Photographer. These vendors must be licensed and insured, your Private Events team will request their certification during the planning process. Vendor Meals can be either same menu as your wedding or our selected vendor meals \$25++ per vendor.

Decorations and personal items?

Any damages to the property will be billed to your account. Ford's Colony Country Club's packages does not include set up any personal decor/ items. The Club can store your items for you prior to the wedding, we will require a detail list of the items upon drop off. Ford's Colony Country Club is not responsible for these items. The wedding couple will responsible for selecting a person to take their gifts and cards the night of the wedding.

When is the final numbers due?

A meal guarantee is required no later than 11:00 AM seven (7) 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. If the group does not meet their contracted Food and Beverage minimum, the difference will be charged as room rental. The Country Club cannot be responsible for the service of more than 5% over the guarantee of functions below 250 people.

Can I extend my wedding reception?

Yes, a \$400 charge will apply for each additional hour, IN ADDITION to the Extended bar pricing.

Did we miss your question?

Connect with our Private Events Team and we will get you the answers you need.

Preferred Vendors

Photography

Heather Hughes Photography
heatherhughesphotography.com
757.870.4006

Burchett Photography
burchettphotography.com 804.218.5222

Wendy Hickok Photography
kickokphotography.com 410.858.0457

Katherine Sparks
www.katherinesparksphotography.com
540-446-6388

Florists/ Floral Designers

Zoe Whitaker Designs & Decor
Zoe Whittaker
ZoeWhittakerEvents@gmail.com

Morrison Flowers
morrisonflowersandgifts.com
757.220.1242

I Do Weddings With Love
idoweddingswithlove.com 757.813.1115

Bakers

Kadi Bakes
kadibakes.com
757.849.9460

Entertainment

Liz Daley Events
lizdaleyevents.com
757.566.4530

Astro Entertainment
astrodj.com
757.460.2224

Jay Daum
timepassagesmobile DJs services.com
757.525.6191

Rhythm of Love
rolweddings.com
804.314.2769

Rentals

Rentals can be arranged with
your PE Team

Wedding Planners

Inspired Events By Kelly
inspiredeventsbykelly.com
757.384.4019

Emerald Events By Nilsa
emeraldeventsbynilsa.com
804.482.9419

Two River Events
tworiverevents.com
757.585.5966

Officiant

Celebrations By JP
celebrationsbyjp.com/
jppayne@writeonthehill.com

Stationary

Kara Anne and Co.
karaanneandco.com
kara@karaanneandco.com





Happily ever after starts here!

Contact us today to schedule a tour!

Kristen Collins, Director of Private Events
kristen.collins@clubcorp.com | 757.258.4100



FORD'S COLONY
COUNTRY CLUB

FORDSCOLONYCC.COM | 240 FORDS COLONY DR., WILLIAMSBURG, VA 23188 | 757.258.4100

© ClubCorp USA, Inc. All rights reserved. 0220 CA