

Welcome

We are delighted you have chosen to inquire about having your upcoming wedding here at the Williamsburg Winery.



THE WILLIAMSBURG WINERY | 5800 WESS EX HUNDRED | WILLIAMSBURG, VIRGINIA
Leah Robertson | lrobertson@wmbgwine.com | 757-258-0899 ext. 132

www.williamsburgwinery.com/weddings

Venues



PACKAGE PRICE INCLUDES THE FOLLOWING :

- Two Beautiful Event Spaces
- Five hours of Venue Space with 3.5 hr. Open Bar
- Changing Rooms
- Ceremony & Reception Chairs
- One hour for Ceremony Rehearsal
- Wait Staff & Gratuity
- Round Reception Tables, Cocktail Tables & Banquet Tables
- Selection of Linens and Napkins, China, Flatware & Glassware



Wedding Packages

| PLATED OPTIONS |

The James River Package

Plated Dinner

Choice of 1-Stationary Display

Open Bar -Tier 1: Beer & Wine

Gold Chiavari Chairs

December-March: \$172 per person

April-November: \$181 per person

Acte 12 Package

Plated Dinner

Choice of 1-Stationary Display

Open Bar -Tier 1 (Beer, Wine & Liquor)

Gold Chiavari Chairs

December-March: \$195 per person

April-November: \$204 per person

Gabriel Archer Package

Plated Dinner

Choice of 1-Stationary Display

Open Bar -Tier 2 (Beer, Wine & Liquor)

Gold Chiavari Chairs

December-March: \$ 236 per person

April-November: \$245 per person

Dinner Packages

| PLATED DINNER |

Salad or Soup *(Select One)*

Mixed Green Salad: Julienne of Vegetables, Heirloom Tomatoes & Citrus Vinaigrette

Caprese Salad: Baby Arugula, Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Caesar Salad: Focaccia Croutons, Parmesan Cheese & Garlic Caesar Dressing

House made Seasonal Soup

Main Course Selection *(Select Two)*

Coq Au Vin Chicken: Pan Gravy

Grilled Wild Caught Salmon: Lemon Butter Sauce

White Marble Farm Pork Loin: Fig & Grape Agrodolce

House Smoked Barbecue Beef Brisket: House made Barbeque Sauce

Vegetarian Pasta

Hereford Farms Grilled Filet Mignon: Demi Glaze' & Charred Shallots (\$5 upcharge)

Beef Wellington: Mushroom Duxelles & Demi Glaze' (\$5 upcharge)

Selection of Two Sides

Macaroni & Cheese

Herb Roasted Potatoes

Haricot Vert & Carrots

Grilled Seasonal Vegetables

Grilled Asparagus

Menus are subject to change based on seasonal availability. Dinner cost per person, does not include applicable taxes. May be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness.

Wedding Packages

| BUFFET OPTIONS |

The Governors Package

Buffet Dinner

Choice of 1-Stationary Display

Open Bar -Tier 1: Beer & Wine

Gold Chiavari Chairs

December-March: \$ 166 per person

April-November: \$175 per person

Petit Verdot Package

Buffet Dinner

Choice of 1-Stationary Display

Open Bar -Tier 1 (Beer, Wine & Liquor)

Gold Chiavari Chairs

December-March: \$189 per person

April-November: \$198 per person

Bagio Package

Buffet Dinner

Choice of 1-Stationary Display

Open Bar -Tier 2 (beer, wine & liquor)

Gold Chiavari Chairs

December-March: \$230 per person

April-November: \$239 per person

Dinner Packages

| BUFFET DINNER |

Salad or Soup *(Select One)*

Mixed Green Salad: Julienne of Vegetables, Heirloom Tomatoes & Citrus Vinaigrette

Caprese Salad: Baby Arugula, Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Caesar Salad: Focaccia Croutons, Parmesan Cheese & Garlic Caesar Dressing

House made Seasonal Soup

Main Course Selection *(Select Two)*

Coq Au Vin Chicken: Pan Gravy

Grilled Wild Caught Salmon: Lemon Butter Sauce

White Marble Farm Pork Loin: Fig & Grape Agrodolce

House Smoked Barbecue Beef Brisket: House made Barbeque Sauce

Vegetarian Pasta

Hereford Farms Grilled Filet Mignon: Demi Glaze' & Charred Shallots (\$5 upcharge)

Selection of Two Sides

Macaroni & Cheese

Herb Roasted Potatoes

Haricot Vert & Carrots

Grilled Seasonal Vegetables

Menus are subject to change based on seasonal availability. Dinner cost per person, does not include applicable taxes. May be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness.



Cocktail Hour

| BUTLERED HORS D' OEUVRES |

\$3 per piece (minimum 20 pieces of each item selected)

Stuffed Mushrooms

Spinach | Artichoke | Goat Cheese

Hereford Beef Tenderloin Crostini

*Pink Peppercorn | Beet & Goat Cheese Mousse
Smoked Sea Salt Crostini*

Caprese Tarts

*Fresh Mozzarella | Tomato Basil Pesto | Balsamic
Glaze*

Meatballs

Housemade Barbecue Sauce

Baked Brie Bites

Seasonal Jam

Smoked Salmon Toast

*Pumpernickel | Herb Cheam Cheese | Shaved Radish |
Cucumber | Capers*

Edward's Ham Tarts

Pimento Cheese

Mini Crab Cakes

King Louie Sauce

Shrimp Cocktail Shooters

Cocktail Sauce

| STATIONARY DISPLAYS |

(Platters serve 20 guests)

Virginia Oyster Station

*Mignonette | Cocktail Sauce | Hot Sauce | Lemons
2 Oysters per person
\$90*

Seasonal Fruit Platter

\$60

Smoked Salmon Board

*House Cured Salmon | Pickled Red Onions | Capers
Dill Crème Fraiche
\$90*

Housemade Pimento Cheese

*Pita Chips
\$55*

Mexican Street Corn Dip

*Tortilla Chips
\$45*

Seasonal Vegetable Platter

*Green Goddess House Herb Dip
\$45*

Cheese & Charcuterie Board

\$90

Tabouleh

\$60

*Menus are subject to change based on seasonal availability. Dinner cost per person, does not include applicable taxes.
May be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness.*

Bar Packages

Governors & James River BAR SELECTIONS

| WINE |

(Please select 4)

Governor's White, A Midsummer
Night's White, VA Merlot
Stainless Steel Chardonnay,
Wessex Hundred Dry Rose,
Cabernet Sauvignon, Barrel Aged
Claret

| BEER |

(Select Three):

Alewerks Superb IPA, Alewerks
Weekend Lager, Bold Rock Cider,
VBC Free Verse IPA, VBC Saving
Daylight Citrus Wheat, Bud Light,
Hard Seltzer

Petit Verdot & Acte 12 BAR SELECTIONS

| WINE |

(Please select 4)

Governor's White, A Midsummer
Night's White, VA Merlot
Stainless Steel Chardonnay,
Wessex Hundred Dry Rose,
Cabernet Sauvignon, Barrel Aged
Claret

| BEER |

(Select Three):

Alewerks Superb IPA, Alewerks
Weekend Lager, Bold Rock Cider,
VBC Free Verse IPA, VBC Saving
Daylight Citrus Wheat, Bud Light,
Hard Seltzer

| LIQUOR |

Vodka- Smirnoff
Rum- Bacardi
Superior
Gin- Beefeater
Whiskey- Seagram's Vo
Bourbon- Jim Beam

Adagio & Gabriel Archer BAR SELECTIONS

| WINE |

(Please select 4)

Governor's White, A Midsummer
Night's White, VA Merlot
Stainless Steel Chardonnay,
Wessex Hundred Dry Rose,
Cabernet Sauvignon, Barrel Aged
Claret

| BEER |

(Select Three):

Alewerks Superb IPA, Alewerks
Weekend Lager, Bold Rock Cider,
VBC Free Verse IPA, VBC Saving
Daylight Citrus Wheat, Bud Light,
Hard Seltzer

| LIQUOR |

Vodka- Absolut
Gin- Tanqueray
Rum- Captain Morgan
Bourbon- Maker's Mark
Whiskey- Crown Royal





| TOASTS |

Sparkling Wine Toast – \$5 per person

| SEASONAL BEVERAGE STATIONS |

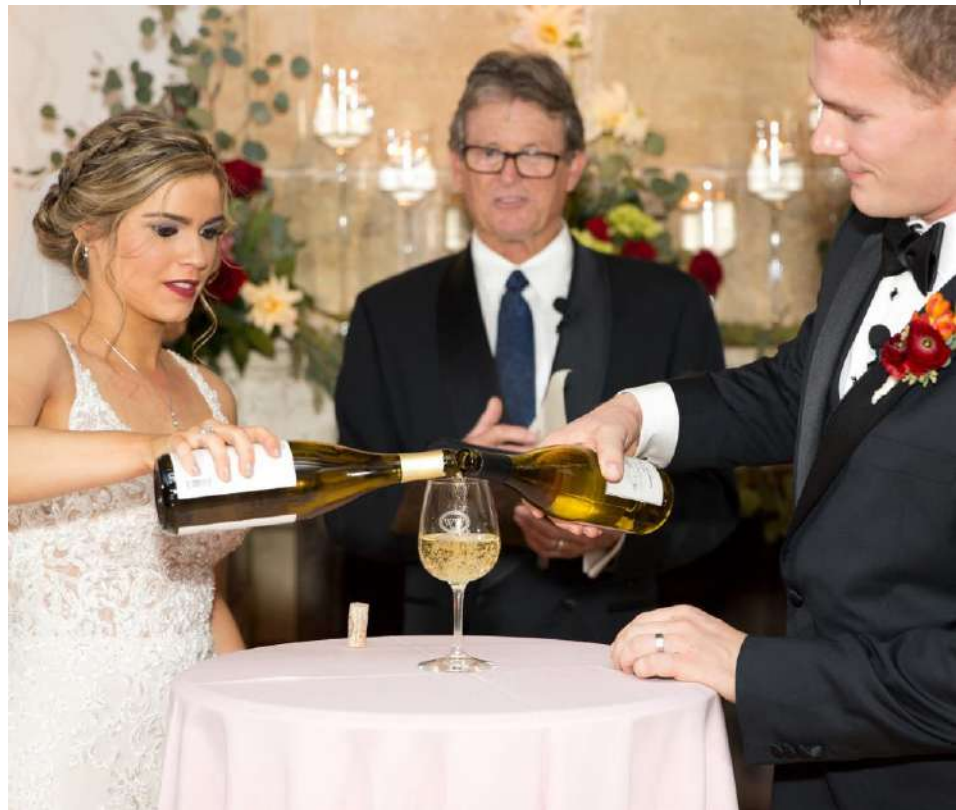
Hot Chocolate – \$5 per person

Whipped Cream | Crushed Peppermint | Marshmallows

Jamestown Settlers Spiced Wine– \$5 per person

Cinnamon | Apple Cider

Herb-Infused Lemonade– \$5 per person





Dessert Bar

Assorted Cupcakes

Vanilla | Chocolate | Red Velvet | Jelly Roll

Peanut Butter | Celebration | Lemon

\$3 each

Dessert Bites

Lemon Bars | 7-Layer Bars | Cheesecake Bites

Chocolate Pecan Bars | Brownie Bites |

Oreo Cream Bars

\$125 per platter | Serves 50 guests

Late Night Bites

Minimum order of 50

Flat Bread Pizza \$6

Nachos \$5

Pretzel Bites & Beer Cheese \$5

Mac and Cheese Bites \$6

Popcorn \$4

Chocolate & Caramel Drizzle | Classic Movie

After-Party Venue Fee \$400 per hour. Bar on consumption

Bridal Suite Packages

| Continental Breakfast |

(\$15 per person)

Seasonal Fruit Platter

French Croissants: Butter | Chocolate

Bagels: Cream Cheese

Variety of Greek Yogurt

Coffee

| Lunch Buffet |

(\$25 per person)

Mixed Green Salad: Julienne of Vegetables | Heirloom Tomatoes | Citrus Vinaigrette

Boar's Head Roasted Turkey Sandwich: Apples | Brie | Lingonberry Preserves | Roasted Garlic Mayo

Caprese Sandwich: Mozzarella | Tomato | Basil Pesto | Arugula | Balsamic

Boar's Head Roast Beef Sandwich: Gouda | Roasted Tomato | Pickled Onion | Arugula | Horseradish Sauce

Freshly Baked Cookies

| A La Carte |

Mimosa Bar \$125 (up to 8 guests) Includes 2 Bottles of Sparkling Wine & Orange Juice

Williamsburg Winery Wine by the Bottle

Beer by the Bottle-\$6 per bottle

Fruit Platter-\$60

Vegetable Platter-\$45

Cheese & Charcuterie-\$90

Mixed Snacks- \$6 per person

Rehearsal Dinner

| PACKAGE 1 |

Choice of Two

House Smoked Beef Brisket
White Marble Farms Pulled Pork
Joyce Farms Pulled Chicken

*Served with House Made
BBQ Sauce:*

Southern | Alabama | Carolina
Gold

Slider Buns

House made Potato Salad
Bacon Vinaigrette

Macaroni & Cheese

House made Coleslaw

*\$45.00 per person
excluding applicable taxes*

| PACKAGE 2 |

Caprese Salad

*Baby Arugula | Heirloom
Tomatoes
| Fresh Mozzarella | Basil |
Balsamic Glaze*

Baked Ziti

*Tomato Sauce | Parmesan Cheese
Mushrooms*

Chicken Penne

Pesto Cream

**Grilled
Seasonal Vegetables**

*\$40.00 per person
excluding applicable taxes*

| PACKAGE 3 |

Mixed Green Salad

*Pickled Vegetables | Heirloom
Tomatoes | Citrus Vinaigrette*

Joyce Farms Grilled Chicken
served Brown Butter Sauce

**White Marble Farms
Pork Loin**

Wild Mushroom Sauce

Roasted Herb Potatoes

**Grilled
Street Corn**

*\$50.00 per person
Excluding applicable taxes*

| SOMETHING SWEET |

Seasonal Galette \$5

Salted Caramel Cheesecake \$8

| VENUE FEES |

Westbury Cellar

Maximum 20 people

December–March (Low Season) \$350

April–November (High Season) \$450

Westbury Hall

Maximum: 60 people

December–March (Low Season) \$650

April–November (High Season) \$850



Tour

If you would like to schedule a site tour, we would be happy to set aside some time on the calendar for you.

Interested in reserving a particular date? We would be happy to place a complimentary one-week hold.

We look forward to speaking with you soon about celebrating your special day here at The Williamsburg Winery.



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