



Wedding Plated Service

\$140 per guest

includes

cocktail hour

two course plated dinner

coffee + tea service

soft beverage bar



Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER
BOTANICAL
GARDEN**



PASSED SMALL BITES

one hour

please select four (4)

arancini *v*

deep fried risotto

twice baked potato *gf, v*

asiago + herb stuffed red potato

bacon wrapped scallop, miso glaze *gf*

beef satay, teriyaki glaze *gf*

brie crostini, fruit preserves *v*

chicken satay, teriyaki glaze *gf*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

cucumber cup with hummus *vegan, gf*

goat cheese + honey phyllo cup *v*

petite beef tenderloin, chimichurri

petite vegetable eggroll, thai chili sauce *v*

prosciutto + melon, balsamic glaze *gf*

sausage stuffed mushrooms *gf*

smoked salmon mousse in cucumber cup *gf*

goat cheese filled strawberries, balsamic glaze *gf,*

v

spanakopita, spinach + feta in crispy phyllo *v*



FIRST COURSE

please select one

seasonal vintner's salad

*spring/summer – brie, fresh berries, sliced almonds,
red wine vinaigrette gf, v*

-or-

*autumn/winter – white cheddar, sliced apples,
toasted walnuts, red wine vinaigrette gf, v*

arugula caesar salad

shaved parmesan, croutons, classic caesar dressing

baby spinach + strawberry gf, v

goat cheese, red onion, balsamic vinaigrette

lewis ginter classic

*mixed greens, radish, carrot, cucumber, tomato,
red wine vinaigrette gf, vegan*

seafood bisque

corn chowder gf, v





MAIN COURSE

please select one

pan seared chicken breast *gf*
rosemary jus, roasted heirloom vegetables, fingerling potatoes

rack of lamb *gf*
compound butter, brussel sprouts, mashed sweet potatoes

glazed salmon *gf*
maple mustard glaze, wild rice, malibu carrots

filet mignon *gf*
red wine demi, grilled asparagus, mashed potatoes

braised short ribs *gf*
au jus, haricot verts, mashed potatoes

sliced duck breast
risotto, seasonal root vegetables

portobello wellington *v*
mushroom duxelles, puff pastry, roasted red pepper sauce

butternut squash ravioli *v*
pan fried sage + parmesan cheese

pumpkin curry, *gf vegan*
over lentils



DESSERT

\$36 per dozen

house-made cookies

seasonal french macarons *gf*

chocolate dipped cheesecake bites

coconut macaroons, plain or chocolate dipped *gf*

lemon bars, brownies and layer bars

seasonal mini pastries + chocolates





BAR PACKAGES

LUXURY BAR

starting at \$42 per guest

tito's vodka, tanqueray gin, mt. gay rum, jose silver tequila, johnnie walker red whiskey, maker's mark bourbon, ruffino prosecco, noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager ardent ipa, mocktails, soft beverages and mixers

PREMIUM BAR

from \$34 per guest

beefeater gin, smirnoff vodka, bacardi rum
j&b scotch, jim beam bourbon, noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager, mocktails, soft beverages and mixers

BEER + WINE BAR

from \$26 per guest

noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager, Soft beverages

CHAMPAGNE TOAST

\$10 per guest

Ruffino prosecco

Please inquire about additional beverages you do not see listed

Bartenders are \$100 for the first three hours and \$25 for each additional hour. One bartender per 75 guests



TASTINGS

Tastings are held at Lewis Ginter inside the Robins Room. Tastings are for two guests with a \$50 charge per additional guest. Tastings are traditionally scheduled Wednesday through Saturday, 11am-3pm, however your catering representative will coordinate a date and time that best suits you! A 50% deposit will be due two weeks from your tasting date.



RENTALS

Executing a successful event often entails a great deal of equipment or rental items such as china, glassware, flatware, linen, tables or chairs. These rental costs will depend on the specific menu selection, number of guests, event location and will be calculated in your customized proposal for your convenience

ADDITIONAL INFORMATION

Please note there is a 20% Service Charge added to all final invoices.

We accept checks, wire transfer and all major credit cards. A 3% surcharge will be applied to all credit card payments

CONTACT US

Cassandra Sutherlin

csutherlin@restaurantassociates.com

