

# UPPER SHIRLEY

## Vineyards



WEDDING PACKET

Photo: Compass Studios

# Riverside Celebrations



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## The Process

Start by visiting us for a private tour! Once booked, you will have three meetings with our Director of Events: a planning meeting, catering consultation/menu tasting, and final logistical walkthrough. Additionally all of our couples are welcome to take advantage of a complimentary on site rehearsal and receive access to our list of preferred vendors. Our team will work tirelessly to bring your vision to life. We require all couples hire a third party event planner, we promise you will thank us later.



# Getting Ready



## Bridal Suite

The bridal suite is located on the private third floor and is furnished with elegant, antique furniture. Included are three hair + make up stations, walk in closet, dress hook, private bathroom, optional catered luncheons and a designated personal attendant.



## Groom's Den

The groom's den is located on the lower level of the building. Included is cable television, leather sofas, private bathroom, easy access to the side lawn, a cornhole set, optional catered luncheons, and a designated personal attendant.

# Amenities



## Welcome!

We customize our resident mascot, Shirley, with your names and wedding date.



## The Babe

We offer 2 bar locations for every wedding! Optional rental of our mobile cocktail bar, The Babe, is available to all couples!



## Decor

Use of our in house arbor, wine barrels, linens, an assortment of tabletop items, easels, stage, and more are available to every couple.

# Ceremony + Reception Sites



## Banquet Room

Spacious and overflowing with natural light, our banquet room can accommodate up to 200 people for a seated dinner + dancing! For parties of up to 400 we recommend cocktail-style receptions. Brazilian Cherry Floors and Vaulted Ceilings make this space truly exceptional.



## Tasting Room

We love a plan, our tasting room is the perfect back up space for cocktail hour! Make the most of your seated reception space with food stations in the Tasting Room or cozy up fireside for a winter reception.

## Covered Porches + Patios



Don't stress, our beautiful and spacious front porch will accommodate your ceremony and guests in the event of inclement weather!

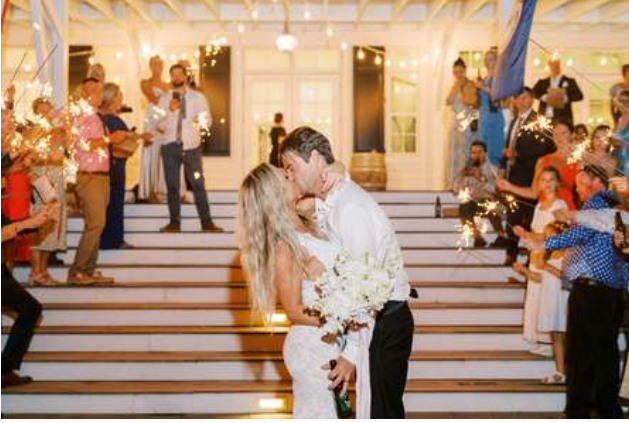
Our Riverfront Back porch and Patios are perfect for cocktail hour, casual seating, or an outdoor reception!



Hope Taylor Photography



# Packages



## FULL VENUE CEREMONY + RECEPTION

Enjoy a 6 hour event timeline with exclusive use of our entire property. Included use of our tasting room, lawn, porches, patios, vineyards, banquet room, bridal suite + groom's den. Our team handles the details for a flawless ceremony and reception accommodating parties up to 400 guests!

*Packages starting at \$21,000*

## MICRO WEDDINGS + ELOPEMENTS

Enjoy a 5 hour event timeline and exclusive use of our tasting room, porches, patios, and ceremony lawn. Our team ensures a perfect, intimate ceremony and reception for parties of up to 70 guests.

*Packages starting at \$11,000*

**DREAMING OUTSIDE THE BOX? WE LOVE NEW TRADITIONS, LET'S BUILD YOUR PERFECT PACKAGE TOGETHER!**

Venue Rental	Friday	Saturday	Sunday	Catering Minimum	Friday	Saturday	Sunday
September October May June	\$10,000	\$13,000	\$10,000	September October May June	\$15,000	\$25,000	\$15,000
November March April July August	\$8,500	\$9,000	\$8,500	November March April July August	\$15,000	\$20,000	\$15,000
December January February	\$6,500	\$6,500	\$6,500	December January February	\$15,000	\$15,000	\$15,000
Holiday Weekends	\$13,000	\$13,500	\$13,000	Holiday Weekends	\$19,000	\$25,000	\$22,000
Micro Weddings + Elopements	\$4,000	N/A	\$4,000	Micro Weddings + Elopements	\$7,000	N/A	\$7,000

# Rental Inventory

Included with all packages

## Tables:

- (25) 5' round dining tables  
\*requires 120" round linen
- (2) 4' round dining tables  
\*requires 108" round linen
- (12) 8' rectangular banquet tables  
\*requires 90" x 156" linen
- (6) 6' rectangular banquet tables  
\*requires 90" x 132" linen
- (10) 2.5' round cocktail tables – can be high-tops or low-tops  
\*requires 120" round linen, 132" round linen if sashed (1) 14' x 2.75' farm table
- (1) 14'ft high-top bar



## Chairs:

- (250) mahogany Chiavari chairs with black leather pads – for reception
- (250) mahogany folding chairs with black leather pads – for ceremony
- (14) chestnut X-back chairs – to be paired with farm table

## Tabletop essentials:

- (250) bone white china, silver flatware, and basic glassware



## Patio Furniture:

- (24) wicker chairs
- (12) wicker sofas
- (5) glass side tables
- (7) long glass coffee tables
- (10) long glass tall tables
- (5) glass high top tables (10) high top chairs
- (12) glass low top tables
- (48) chairs
- (6) umbrellas

*Our highly skilled team handles the set up and break down!*

# Bar Packages

## Standard Bar

Maker's Mark Bourbon  
Tanqueray Gin  
Cirrus Vodka  
Espolon Blanco Tequila  
Dewar's Blended Scotch

Choice of 4 Upper Shirley Wines  
Choice of 2 Domestic Beers  
Choice of 1 Premium Beer

*First Hour: \$18 per person*  
*Additional Hours: \$11 per person*

## Premium Bar

Woodford Reserve Bourbon  
Bombay Sapphire Gin  
Ketel One Vodka  
Patron Silver Tequila  
Johnnie Walker Black Scotch

Choice of 4 Upper Shirley Wines  
Choice of 2 Domestic Beers  
Choice of 2 Premium Beers  
Choice of 2 Signature Cocktails

*First Hour: \$20 per person*  
*Additional Hours: \$13 per person*

## Optional Add Ons

### Specialty Signature Cocktails

*\$6 per person*

Ask to see our seasonal list, or work with our team to create your own!

### Tableside Wine Service

*\$250 flat fee*

### The Babe Cocktail Bar

*\$500 flat fee*

### Bourbon Bar

Basil Hayden's  
Bulleit Bourbon  
Bulleit Rye  
Knob Creek  
*\$8 per person*

### Sparkling Rose Toast

*\$6 per person*

### Blanc de Blanc Toast

*\$8 per person*

\*Menus Subject to Change with Seasonality + Availability

\*Does Not Include 6% Sales Tax or 20% Service Fee



# Hors D'oeuvres

Stationary or Passed

3 for \$18 or 5 for \$25

Stationary Display + 3 Hors D'Oeuvres

\$30 Stationary Display + 5 Hors  
D'Oeuvres \$38

## Crispy Chesapeake Oyster

"On the Ritz" with Shirley Sauce

## Virginia Ham Biscuit

Upper Shirley Ham Salad, Gruyere

## Upper Shirley Grilled Cheese

Pimento Cheese, Virginia Ham, Onion Jam

## Petite Crab Cake

Crostini, Whole Grain Remoulade

## Shrimp Cocktail

Lemon, Cocktail Sauce

## Upper Shirley Flatbread

Fried Green Tomato, Pimento Cheese, Red  
Pepper Coulis

## Upper Shirley Hushpuppies

Honey Butter, Jalapeno Roasted Corn

## Lox + Bagels

Smoked Salmon, Everything Cracker, Chive,  
Cream Cheese

## Veggie Spring Roll

Sweet Chili Sauce

## Caprese Crostini

Tomato, Basil, Mozzarella, Balsamic Glaze

## Avocado Tartare

Sweet Potato, Vegan Tzatziki

## Beef Crostini

Sliced Filet, Baby Arugula, Horseradish,  
Brandied Onion

## Cranberry + Brie

Cranberry Jam, Puff Pastry, Double Cream  
Brie

## Deviled Eggs

Bacon, Blue Cheese, Chives

## Balsamic Fig

Balsamic Onion Jam, Fresh Fig, Chevre

## Mini Pies

Apple, Lemon, Pecan, Chocolate or Seasonal  
Fruit

\*Menus Subject to Change with Seasonality + Availability

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# Stationary Displays

## Grazing Board

Country Ham Salad, House Biscuits, Pimento Cheese, House Pickles, Preserves, Honey, Lavash Crackers  
*\$16 per person*

## Cheese Board

Chef's Selection of Artisan + Imported Cheeses, Seasonal Fruits, Wine Drunken Figs, Crackers + Crostini  
*\$16 per person*

## Vineyard Board

Chef's Selection of Cured Meats + Artisan Cheeses, Pimento Cheese, Tomato Fig Jam, House Pickles, Marinated Olives, Seasonal Fruits, Crostini  
*\$14 per person*

## Raw Oyster Bar

Chef's Selection of Virginia Oysters on the Half Shell, Cocktail Sauce, Hot Sauce, Seasonal Mignonette, Saltines  
*\$14 per person*

## Roasted Oyster Bar

Chef's Selection of Virginia Oysters on the Half Shell, 3 Ways: Rockefeller, Green Goddess, Roasted Vegetable  
*\$16 per person*

## Upper Shirley Crab Dip

Three Cheese, Lump Crab, Lavash Crackers  
*\$16 per person*

## Upper Shirley Crudite

Seasonal Vegetables, Hummus, House Ranch  
*\$14 per person*

## Fruit Display

Seasonal Fruits, Yogurt, Honey, Granola  
*\$14 per person*

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# Plated Dinner

Served with Bread + Butter

## First Course

Select One

### Harvest Salad

Artisan Greens, Gorgonzola, Dried Cranberries, Crispy Lardons, Spiced Pecans, Balsamic Vinaigrette

*\$7 per person*

### Farm Salad

Baby Arugula, Granny Smith Apples, Toasted Almonds, Chevre, Roasted Lemon Vinaigrette

*\$7 per person*

### Chopped Salad

Romaine Hearts, Cherry Tomatoes, Cucumbers, Sharp Cheddar, Bacon, Croutons, House Ranch

*\$7 per person*

### Seasonal Salad\*

Artisan Greens, Strawberries, Chevre, Toasted Pistachios, Poppy Seed Vinaigrette

*\$7 per person*

## Choice-Of Entrees

Select Three

### Filet Mignon

Whipped Red Bliss Potatoes, Roasted Asparagus, Red Wine Demi Glace

*\$58*

### Southern Chicken

Bone-In Airline Breast, Country Ham Hash, Haricot Verts, Bourbon Jus

*\$42*

### Grilled Rack of Lamb

Charred Broccolini with Roasted Garlic, Honey Roasted Carrots, Chimichurri

*\$58*

### Seasonal White Fish\*

Chef's Selection of Premium White Fish, Lump Crab, Roasted Asparagus, Marbled Petite Potatoes, Lemon Beurre Blanc

*\$52*

### Crab Cakes

Low Country Succotash, Crispy Shoestring Potatoes, Whole Grain Dijon Remoulade

*\$54*

### Risotto Primavera

Seasonal Vegetables, Arugula, Parmesan Reggiano

*\$36*

### Chargrilled Portabella

Sauteed Spinach, Feta, Quinoa, Roasted Red Pepper Coulis

*\$36*

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# Plated Dinner

## Duet Entrees

Upper Shirley's preferred plated option, selecting the duet entrée makes dinner service more efficient and gets guests out onto the dance floor! You have two options in one, therefore broadening your selection without all the work on your end. It's easier for you and your guests!

### Protein Sauce

(Select Two)(Select One)

Petite Filet Mignon Red Wine Demi Glace  
Crab Cake Bearnaise  
Pan Seared Salmon Whole Grain Dijon  
Bone-In Airline Chicken Lemon Beurre Blanc  
Grilled Shrimp Au Poivre

### Sides

Select Two

Yukon Mashed Potatoes  
Haricot Verts  
Asparagus  
Malibu Carrots  
Marbled Petite Potatoes  
Succotash  
Broccolini  
Sweet Potato Au Gratin  
Rice Pilaf  
Brussel Sprouts

*Plates Priced from \$56 - \$72 per person*

\*Menus Subject to Change with Seasonality + Availability

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# Stationed Dinner

Select Four or More Stations

## Sides

### Chopped Salad

Artisan Greens, Bleu Cheese,  
Toasted Almonds, Crispy Bacon,  
Croutons, Cucumbers, Baby  
Tomatoes  
*\$10 per person*

### Caesar Salad

Hearts of Romaine, Shaved  
Parmesan Reggiano, Croutons,  
House Caesar Dressing  
*\$8 per person*

### Mac N' Cheese

Three Cheese Mornay, Lobster  
Veloute, Bacon, Caramelized  
Onions, Jalapenos, Scallions  
*\$13 per person*

### Mashed Potatoes

Yukon Gold Potatoes, Shredded  
Gruyere + Cheddar, Applewood  
Smoked Bacon, Scallions, Sour  
Cream  
*\$13 per person*

### Upper Shirley Crudite

Chef's Selections of Fresh,  
Seasonal Vegetables, House  
Ranch, Hummus  
*\$10 per person*

## Pasta

*Build your preferred dish!*

### Pasta:

*select one*

Penne

Cavatappi

Gnocchi

### Sauce:

*select one*

Alfredo

Tomato

Basil

Vodka

### Protein:

*select one*

Italian Sausage

Chicken

Mushrooms

*One - \$12 per person*

*Two - \$19 per person*

## Protein

### Jumbo Lump Crab Cake

Sweet Corn Relish, Whole Grain  
Dijon Remoulade  
*\$24 per person*

### Pan Seared Atlantic Salmon

Crab Cake, Bearnaise  
*\$18 per person*

### Shrimp + Grits

Gulf Shrimp, Andouille, Smoked  
Tomato Broth, Cheddar,  
Atkinson's Mill Grits  
*\$18 per person*

### Black Angus Tenderloin

#### Carving Station

Horseradish, Grainy Mustard,  
Onion Confit  
*\$25 per person*

### Herb-Encrusted Rack of Lamb

#### Carving Station

Red Wine Jus  
*\$22 per person*

### Herb-Encrusted Turkey Breast

#### Carving Station

Apple + Cranberry Compote,  
Bistro Dijon Sauce  
*\$18 per person*

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# Late Night

## Dessert

### Dessert Display

Brown Sugar Bread Pudding  
Dreamsicle Brulee  
Chocolate Pot de Creme  
Upper Shirley Blondie  
Seasonal Macarons  
*Select One: \$6*  
*Select Three: \$14*

### Mini Pies

Apple  
Lemon  
Chocolate  
Pecan  
Seasonal Fruit  
*\$7 each or 3/\$18*

### Milk + Cookies Bar

Chef's Selections of Homemade  
Cookies, Strawberry + Chocolate  
Milk  
*\$7 per person*

### S'mores Bar

Graham Crackers,  
Marshmallows, Reese's Peanut  
Butter Cups, Hershey's Bars  
*\$8 per person*



## Late Night Snacks

### Chargrilled Lamb Sliders

Balsamic Tomato, Feta, Baby  
Spinach  
*\$9 each*

### Grilled Petite Pimento Cheese

with Virginia Ham  
*\$8 each*

### Truffle Frites

*\$6 each*

### Upper Shirley "Cracker Jack"

*\$6 each*

### Hot Chicken Sliders

House Pickles, Coleslaw  
*\$8 each*



\*Menus Subject to Change with Seasonality + Availability  
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# Frequently Asked

Q: What is the timeline for my wedding?

A: Our Bridal Suites open at 11am, earlier access may be coordinated with our Director of Events for an additional fee. Spring + Summer Weddings will occur between 5:30pm and 11:30pm. Fall + Winter Weddings take place between 4:30pm and 10:30pm.

Q: How early may my planner and vendors arrive to begin set up?

A: Vendors may arrive 6 hours before the event start time, depending on the time of year this is either 10 or 11am.

Q: Will you close the restaurant on my wedding day?

A: We will close our restaurant early on your wedding day, ensuring that our guests have exited the property 1 hour before your guests arrive. If you would like us to close earlier or completely, that may be arranged with our Director of Events for an additional fee.

Q: How many guests may be seated in the Banquet Room?

A: The Banquet Room can accommodate up to 200 guests for a seated dinner, For parties above 200 and up to 400 we recommend cocktail style receptions with seating for about 1/2 of your guest count.

Q: Where will the ceremony takes place in the event of inclement weather?

A: In the event of inclement weather we will move your ceremony to our covered, vineyard facing, front porch. If you wish to do so, you may rent a tent for our lawn or patio.

Q: When does the Rain Plan call need to be made?

A: Rain Plan needs to be decided by 1pm on your wedding day to ensure a flawless ceremony setup. We recommend making that decision in the morning to ease your stress.

# Frequently Asked

Q: Do you provide a tent?

A: We do not provide tents, however we frequently work with local vendors and partners and would be happy to recommend a rental!

Q: What is included in the Venue Rental Fee?

A: The Venue Rental Fee include exclusive use of the event spaces and property. There will not be another event occurring during your wedding day. Additionally, this fee includes the use of our entire rental inventory.

Q: How do I reserve a date?

A: To secure your wedding date we take an executed contract, the venue fee plus 6% Sales Tax, and a \$1,000 security deposit.

Q: Do I need insurance?

A: You do not need to obtain your own liability insurance. However, depending on your needs, you may choose to purchase Wedding Day Insurance protecting you in the event of cancellation. We require all vendors to provide our Director of Events with a Certificate of Insurance naming Upper Shirley as additionally insured prior to working on the property.

Q: Do I need to acquire a Virginia ABC License?

A: Upper Shirley has a Full ABC license and liability insurance. Upper Shirley provides all alcoholic beverages. Outside alcohol is not permitted per Virginia State Law.

Q: Do I need a wedding planner?

A: Upper Shirley requires all couples to hire a wedding planner, whether full, partial or day of coordination. Our team will manage and coordinate all of your catering needs. We are happy to recommend planners!