

THE WOOL FACTORY



CATERING

— 2023-2024 —

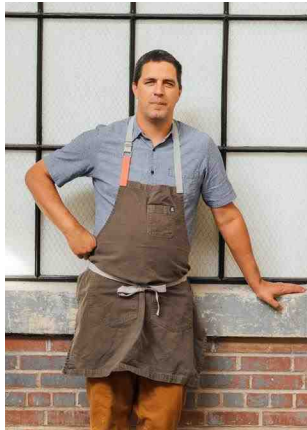


THE WOOL FACTORY CATERING

Historic Destination, Modern Amenities



The Wool Factory is located at The Historic Woolen Mills, a restoration of the 19th century textile mill in Charlottesville, Virginia. The original industrial aesthetic has been preserved to form the breathtaking backdrop for its showpiece event hall. A premier event destination featuring in-house catering by celebrated Executive Chef Tucker Yoder; The Wool Factory is capable of hosting 10–570 guests for everything from intimate corporate dinners to grandiose weddings & celebrations. Inspired by the industrious history of the property, The Wool Factory is a unique collaboration between chefs, brewers, winemakers, and coffee roasters aimed at creating unforgettable experiences.



TUCKER YODER

Executive Chef & Head of Culinary Operations

Tucker Yoder, Executive Chef and Head of Culinary Operations, started his career in restaurants early, at 15 years old. First as a host, waiter, dishwasher, and after attending from the New England Culinary Institute, a chef. For the last 20 years, Yoder has used his talents to transform the culinary scene in Charlottesville and through Virginia.

Sous and Executive Chef experience at OXO, Clifton Inn, Red Hen and Back 40 honed his vision for The Wool Factory's culinary program. In this role, Yoder will leverage his decades-long relationships with farmers and purveyors to create versatile menus honoring Virginia's seasonal offerings.

Bar Packages

Smart Casual

\$15pp 1st hour, \$10pp each add'l hour

- Beer (3)
- Wine (2 red, 2 white)

Includes assortment of Coca-Cola products, sparkling water

Snappy Chic

\$18pp 1st hour, \$11pp each add'l hour

- Beer (3)
- Wine (2 red, 2 white)
- House Cocktails (2)

Includes assortment of Coca-Cola products, sparkling water

Black Tie Optional

\$21pp 1st hour, \$12pp each add'l hour

- Beer (3)
- Wine (2 red, 2 white)
- Liquor (vodka, 1 tequila, 1 whiskey, 1 gin, 1 rum)

Includes assortment of Coca-Cola products, sparkling water, standard mixers

Top Hat & Tails

\$25pp 1st hour, \$15pp each add'l hour

- Beer (5)
- Wine (2 red, 2 white, 1 sparkling)
- Premium Liquor
(1 vodka, 1 tequila, 1 whiskey, 1 gin, 1 rum)

Includes assortment of Coca-Cola products, sparkling water, standard mixers



Additions:

- Wool Factory Blanc de Blancs Toast, \$50 per bottle
- House Cocktails (2) \$9pp 1st hr, \$3pp each add'l hour*

**May only be added to Black Tie Optional and Top Hat & Tails packages*

Brunch Beverages

- Mimosas & Bellini Bar \$12pp 1st hour, \$8pp each add'l hour
Add Bloody Mary, \$4pp per hour

**All packages require a 3 hour and 20 guest minimum*

Non-Alcoholic Packages

Non-Alcoholic

- \$7pp 1st hr, \$3pp each add'l hour

Includes assortment of Coca-Cola products, sparkling water, iced tea or lemonade

Coffee

- \$5pp 1st hour, \$2.50pp each add'l hour

Locally Roasted Grit Coffee (regular & decaf), black tea, cream, sugars, cups, saucers

Meeting

- Half Day (up to four hours): \$15pp
- Full Day (up to eight hours): \$20pp

Includes assortment of Coca-Cola products, sparkling water, still water, locally roasted Grit Coffee (regular & decaf), black tea, cream, sugars, cups, saucers

** All packages require a 3 hour and 12 guest minimum*



Breakfast & Breaks

Continental Breakfast \$19pp

90 min service

- Assorted mini pastries w/ butter & preserves
- Seasonal cut fruit
- Granola & Yogurt
- Orange juice

Supplementary breakfast additions available

Brunch \$34pp

60 min service

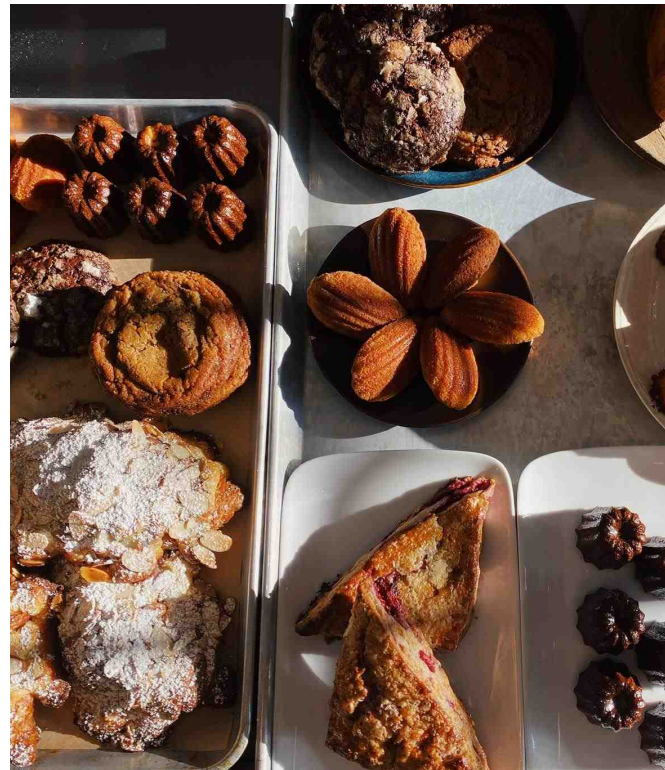
- All Continental Breakfast Items
- + 1 Salad
- + 1 Quiche or frittata
- + 1 Open-face English muffin sandwich

AM or PM Break \$18pp

60 min service

Pick three items from catering menu

- Ex:
- House-made snack mix
 - House-made pretzel bites and dips
 - Cut vegetables OR fruit w/ dips



**10 guest minimum*

Lunch

BOXED

Served in individual labeled boxes, 10 guest minimum | \$20pp

Sandwich, grain or green salad, whole fruit, cookie or brownie, soda or water

BUFFET

Served on self-serve station, 20 guest minimum, 60 minute service | \$48pp

1 grain salad, 1 green salad, 2 proteins, 1 starch, 1 veg, 1 dessert

FAMILY STYLE

Served on communal platters, 20 guest minimum | \$48pp

- FIRST COURSE: 1 appetizer
- SECOND COURSE: 2 proteins, 1 starch, 1 veg
- THIRD COURSE: 1 dessert

PLATED

Served on individual plates, 20 guest minimum | \$50pp

- FIRST COURSE: 1 appetizer
- SECOND COURSE: 1 composed entree; includes 2 proteins, 1 starch, 1 veg
- THIRD COURSE: 1 dessert

ADD-ONS

CANAPÉS

Passed or Stationary

Pick 3: \$15pp ½ hr

- Additional ½ hour \$7pp
- Additional canapé \$6pp

**20 guest minimum*

DISHES

Salad: \$7pp

Side (Starch or Veg): \$6pp

Protein: \$8-\$13pp

Dessert: \$6pp

Dinner

CUSTOM

Design a custom menu for your celebration with Executive Chef Tucker Yoder
Three Courses from \$85pp

FAMILY STYLE

Served on communal platters | \$78pp

- FIRST COURSE: 2 appetizers
- SECOND COURSE: 2 proteins, 1 starch, 1 vegetable
- THIRD COURSE: 1 dessert

**May be converted to stationary service for \$5pp; max 60 minute service*

PLATED

Served on individual plates | \$82pp

- FIRST COURSE: 1 appetizer
- SECOND COURSE: 1 composed entree; includes 2 proteins, 1 starch, 1 veg
- THIRD COURSE: 1 dessert

** 20 guest minimum*

ADD-ONS

CANAPÉS

Passed or Stationary

Pick 3: \$15pp ½ hr

- Additional ½ hour \$7pp
- Additional canapé \$6pp

** 20 guest minimum*

DISHES

Salad: \$7pp

Side (Starch or Veg): \$6pp

Protein: \$8-\$13pp

Dessert: \$6pp

Savory Platters

Mediterranean Platter

Marinated roasted vegetables, pita, olives, babaganoush, tzatziki

· Small (serves 10) \$55, Medium (serves 25) \$135, Large (serves 50) \$275

Crudité

Seasonal vegetables, hummus, ranch

· Small (serves 10) \$55, Medium (serves 25) \$135, Large (serves 50) \$275

Spreads

Smoked fish dip, pork rilette, and pimento cheese

**select crackers or crudité*

· Small (serves 10) \$100, Medium (serves 25) \$200, Large (serves 50) \$375

Cheese & Charcuterie

Assortment of chef-selected regional cheese and charcuterie and accoutrements

· Small (serves 10) \$110, Medium (serves 25) \$275, Large (serves 50) \$450

Crostini

· 50 count; pick one \$165, 100 count; pick one \$300

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|--|---|
| · Seasonal vegetable, ricotta cheese | · Radishes, cultured butter, salt |
| · Chicken liver mousse, grilled sourdough,
pickled vegetables | · Smoked trout, cornichons, fennel |
| · Cured steelhead, beets, dill | · Pimento cheese |
| | · Shaved steak au poivre caramelized onions |

Pretzel Bites & Cheesy Dipping Sauce

· 25 count; pick one \$85, 50 count; pick one \$165

Flatbreads

· 25 count; pick one \$135, 50 count; pick one \$250

- Duck confit, caramelized onions, goat's milk cheese, arugula
- Roasted broccoli, romesco, sheep's milk cheese
- Smoked trout, pickled onions, herb ricotta

Savory Platters

Tea Sandwiches

· 25 count; pick one \$85, 50 count; pick one \$165

- Cucumber, cream cheese
- Ham, pimento cheese
- Smoked salmon, watercress
- Roast beef, horseradish crema
- Brie and apple butter
- Pickled shrimp salad
- Radish, butter
- Grilled zucchini, pesto

Biscuit Sandwiches

· 25 count; pick one \$110, 50 count; pick one \$200

- Pimento cheese, arugula
- Ham, spicy honey
- Smoked trout, honey mustard

Sliders

· 25 count; pick one \$135, 50 count; pick one \$250

- Beef burger, Selvedge sauce, cheese
- Roasted beef, horseradish crème fraiche
- Roast pork, spicy slaw
- Chicken salad, bread & butter pickles
- Lentil burger, pickled red onion, Selvedge Sauce

Mini Tacos

· 25 count; pick one \$135, 50 count; pick one \$250

- Smoked mushroom, charred onion crème fraiche
- Roast pork, spicy slaw
- Peruvian chicken, aji amarillo sauce

Quesadillas

· 25 count; pick one \$135, 50 count; pick one \$300

- Roasted pepper, cheddar
- Grilled shrimp, smoked onions, goat's milk cheese
- Confit pork, pickled jalapeños, queso fresco

Kebabs

· 25 count; pick one \$165, 50 count; pick one \$300

- Chicken skewers
- Beef gyro skewers
- Veggie skewers

Includes: tzatziki, harissa, babaganoush, labneh

Dessert Platters

Petits Fours

· 25 count; pick one \$85, 50 count; pick one \$165

· Dessert station: pick three \$14pp

- Mini chocolate caramel tarts
- Meringue nests, seasonal fruit
- Dark chocolate espresso truffles
- Orange hazelnut rocher
- Opera cake
- Pate de fruit
- Lemon olive oil cake, honey, rosemary glaze

Cookies

· 25 count; pick one \$85, 50 count; pick one \$165

- Brownies
- Pretzel toffee cookies
- Chocolate chip cookies
- Miso tahini blondies
- Dark chocolate chunk and pistachio cookies

French Toast Sticks

· 25 count \$85, 50 count \$165

*To inquire about booking an event at The Wool Factory, contact
events@thewoolfactory or 434.270.0555*



THEWOOLFACTORY.COM