



BIG CITY WEDDINGS

Small Town Charm

Affordable Sophistication in the Shenandoah Valley



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WEDDING PACKAGES

Platinum

- Discounted Room Block
- Ballroom Rental
- Bar Service
- Bride and Groom Get Ready Suite
- In-house Tables and Chairs
- White Linen Floor Length Table Cloths and Napkins
- All Dinnerware, Cutlery and Glassware
- Event Set-up and Takedown
- Five Hors d’Oeuvres (Passed or Displayed)
- Two Course Plated Meal (Salad, Entrée)
- Dessert Option (additional \$5 per person)
- Dance Floor Rental
- Champagne Toast
- Cake Cutting Fee
- Complimentary Parking
- Concierge Vendor Selection Service
- Day of Wedding Coordinator
- One - Bedroom Suite for Two Nights
- \$ 160 per person*



Hors D’oeuvres - Select 5

(Platinum can choose from these options or as well as the options in the Gold or Silver Package)

Beef Satays
with Jalapeno Chimichurri

Braised Beef Empanadas
with Cilantro Cream

Bacon Wrapped Scallops

Beef Crostini

Petite Cuban Sandwich

Tequila Grilled Shrimp Cocktail

Spicy Shrimp Brochettes

Sesame Crusted Ahi Tuna Bites

Charcuterie & Cheese Display

Soup or Salad

(Select one soup or one salad)

- Soups
- Broccoli and Cheddar
- Southwestern Chicken Tortilla (gf)
- Loaded Potato Soup with Smoked Cheddar
- White Bean and Turkey Chili (gf)
- Chef's Seasonal

- Salads
- Wedge
- Bibb Lettuce, Bleu Cheese Crumbles, Tomatoes, Applewood Smoked Bacon and Creamy Bleu Cheese Vinaigrette

- Market Fresh Greens
- Cucumbers, Tomatoes, Carrots and White Balsamic Vinaigrette

- Baby Spinach and Arugula
- Crisp Apples, Brie, Candied Pecans and Creamy Red Wine Vinaigrette

- Classic Caesar
- Crisp Romaine, Shredded Parmesan, Garlic Croutons, House-made Caesar Dressing

Side options

(Select one vegetable or one starch)

- Vegetables
- Honey Dill Glazed Carrots
- Roasted Asparagus
- Haricots Verts with Shallots and Garlic
- Sautéed Brussels Sprouts with Ham
- Green Bean Casserole with Roasted Almonds
- Roasted Cauliflower Medley
- Sugar Snap Peas with Sautéed Shiitake with Garlic and Lemon
- Cream Corn with Applewood Smoked Bacon
- Collard Greens with Ham
- Roasted Vegetable Ratatouille
- Sautéed Kale and Onions
- Broccoli with Lemon Butter

- Starches
- Rosemary Roasted Klondike Rose Potatoes
- Mashed Candied Sweet Potatoes
- Smoked Gouda Mac n Cheese
- Mushroom Herb Risotto
- Wild Rice Pilaf
- Jasmine Rice
- Herbed Quinoa
- Basil Parmesan Orzo
- Whipped Potatoes, Whipped Garlic Potatoes or Whipped Garlic Parmesan Potatoes

Entrees

(Select two from these options as well as options in the Gold or Silver Package)

- Jumbo Lump Crabcakes
- Onion Remoulade
- Slow Roasted Prime Rib Au Jus and Horseradish Sauce
- Grilled 8oz. Filet Mignon
- Burgundy Demi-Glace
- Grilled 10 oz. NY Strip with Wild Mushroom Demi Glace

~ Duets ~ (Cannot double on Duet options)

- Sesame Crusted Chicken with Ginger Lime Sauce (gf)
- & Grilled Flat Iron Steak with Chimichurri (gf)
- Grilled Chicken Caprese Style with Basil Cream Sauce (gf)
- & Three Scallops Wrapped in Bacon (gf)
- Seared Beef Medallions with Gorgonzola Cream (gf)
- & Seared Salmon with Mango Salsa (gf)

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WEDDING PACKAGES

Gold

- Discounted Room Block
- Ballroom Rental
- Bridal Get Ready Suite
- In-house Tables and Chairs
- White Linen Floor Length Table Cloths and Napkins
- All Dinnerware, Cutlery and Glassware
- Event Set-up and Takedown
- Three Hors d’Oeuvres (Passed or Displayed)
- Two Course Plated Meal (Salad, Entrée)
- 2-hr. Bar Service
- Dessert Option (additional \$5 per person)
- Dance Floor Rental
- Champagne Toast
- Cake Cutting Fee
- Concierge Vendor Selection Service
- Complimentary Parking
- Studio King Room for Two Nights
- \$120 per person*



Hors D’oeuvres - Select 3

(Gold can choose from these options or as well as the options in the Silver Package)

Chicken Satays
with Thai Peanut Sauce

Pulled Pork Sliders
with Whiskey BBQ and Slaw

Tandoori Chicken Satays
with Mango Chutney

Crispy Smoked Salmon Cakes
with Lemon Dill Cream

Petite Crabcakes

Fried Oysters
with Lemon Dill Sauce

Brie & Apricot Crostini

Caprese Skewers

Chilled Fruit Skewers

Bleu Cheese Crostini

Deviled Eggs

Chilled and Grilled Asparagus Crab Cocktail
on Blue Corn Tortillas

Fresh Fruit Display
with Rebecca Sauce and Yogurt Dip

Chips and Dips

Grilled Market Vegetable Board

Soup or Salad

(Select one soup or one salad)

Soups

Broccoli and Cheddar

Southwestern Chicken Tortilla (gf)

Loaded Potato Soup with Smoked Cheddar

White Bean and Turkey Chili (gf)

Chef's Seasonal

Salads

Wedge

Bibb Lettuce, Bleu Cheese Crumbles, Tomatoes,
Applewood Smoked Bacon and Creamy Bleu
Cheese Vinaigrette

Market Fresh Greens

Cucumbers, Tomatoes, Carrots and
White Balsamic Vinaigrette

Baby Spinach and Arugula

Crisp Apples, Brie, Candied Pecans and
Creamy Red Wine Vinaigrette

Classic Caesar

Crisp Romaine, Shredded Parmesan,
Garlic Croutons, House-made Caesar Dressing

Side options

(Select one vegetable or one starch)

Vegetables

Honey Dill Glazed Carrots

Roasted Asparagus

Haricots Verts with Shallots and Garlic

Sautéed Brussels Sprouts with Ham

Green Bean Casserole with Roasted Almonds

Roasted Cauliflower Medley

Sugar Snap Peas with Sautéed Shiitake with Garlic and Lemon

Cream Corn with Applewood Smoked Bacon

Collard Greens with Ham

Roasted Vegetable Ratatouille

Sautéed Kale and Onions

Broccoli with Lemon Butter

Starches

Rosemary Roasted Klondike Rose Potatoes

Mashed Candied Sweet Potatoes

Smoked Gouda Mac n Cheese

Mushroom Herb Risotto

Wild Rice Pilaf

Jasmine Rice

Herbed Quinoa

Basil Parmesan Orzo

Whipped Potatoes, Whipped Garlic Potatoes or

Whipped Garlic Parmesan Potatoes

Entrees

(Select two from theses options as well as options in the Silver Package)

Pan Seared Rockfish (gf)
Mediterranean Sauce

Bacon Wrapped Pork Tenderloin (gf)
with Spicy Mustard

Pan Seared Halibut (gf) Garlic Chili Vinaigrette

Grilled Skirt Steak (gf)
Chimichurri Sauce

Grilled Beef Medallions (gf)
Bleu Cheese Crumbles and Raspberry Chili Glaze

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WEDDING PACKAGES

Silver

- Discounted Room Block
with optional Shuttle for Rehearsal Dinner Venue
 - Ballroom Rental
 - In-house Tables and Chairs
 - White Linen Floor Length Table Cloths and Napkins
 - All Dinnerware, Cutlery and Glassware
 - Event set-up and Break Down
 - Concierge Vendor Selection Service
 - 2 Hors d’Oeuvres (Passed or Displayed)
 - 2 Course Plated Meal (Salad, Entrée)
 - Dessert Option (additional \$5 per person)
 - Dance Floor Rental
 - Champagne Toast
 - Cake Cutting Fee
 - Deluxe King Room for Two Nights
- \$90 per person*



Hors D’oeuvres - Select 2

Mushroom Arancini Balls
with Sundried Tomato Aioli

Spicy Arancini Balls
Stuffed with Pepperjack, served with Arrabbiata sauce

Mini Fried Spring Rolls
with Sweet Thai Chili Sauce

Fried Mac and Cheese Bites

Wild Mushroom Tart
with Roasted Red Pepper Coulis

Potato Latke
with Caramelized Onion Jam

Pork Pot Stickers

Mini Beef Wellingtons
with Merlot Glaze

Southern Fried Chicken
and Waffle Bites

Stuffed Mushrooms
with Crab, Bacon and Parmesan

Artichoke Mousse
Cucumber Canapes

Salmon Mousse
Cucumber Canapes

Rustic Tomato Basil Bruschetta
on Toast Points

Cheese Display
Chef’s Choice of Artisan Cheese

Vegetable Crudite
House-made Ranch & Bleu Cheese

Soup or Salad

(Select one soup or one salad)

Soups
Broccoli and Cheddar
Southwestern Chicken Tortilla (gf)
Loaded Potato Soup with Smoked Cheddar
White Bean and Turkey Chili (gf)
Chef's Seasonal

Salads

Wedge
Bibb Lettuce, Bleu Cheese Crumbles, Tomatoes,
Applewood Smoked Bacon and Creamy Bleu
Cheese Vinaigrette

Market Fresh Greens
Cucumbers, Tomatoes, Carrots and
White Balsamic Vinaigrette

Baby Spinach and Arugula
Crisp Apples, Brie, Candied Pecans and
Creamy Red Wine Vinaigrette

Classic Caesar
Crisp Romaine, Shredded Parmesan,
Garlic Croutons, House-made Caesar Dressing

Side options
(Select one vegetable or one starch)

Vegetables
Honey Dill Glazed Carrots
Roasted Asparagus
Haricots Verts with Shallots and Garlic
Sautéed Brussels Sprouts with Ham
Green Bean Casserole with Roasted Almonds
Roasted Cauliflower Medley
Sugar Snap Peas with Sautéed Shiitake with Garlic and Lemon
Cream Corn with Applewood Smoked Bacon
Collard Greens with Ham
Roasted Vegetable Ratatouille
Sautéed Kale and Onions
Broccoli with Lemon Butter

Starches
Rosemary Roasted Klondike Rose Potatoes
Mashed Candied Sweet Potatoes
Smoked Gouda Mac n Cheese
Mushroom Herb Risotto
Wild Rice Pilaf
Jasmine Rice
Herbed Quinoa
Basil Parmesan Orzo
Whipped Potatoes, Whipped Garlic Potatoes
or Whipped Garlic Parmesan Potatoes

Entrees (Select two)

Sesame and Vinegar Marinated
Grilled Tofu (ve)
with Sweet Soy Drizzle

Grilled Cauliflower Steaks (gf) (ve)
Chimichurri Sauce

Stuffed Shells
White Cream Sauce and Italian Parsley

Lobster Ravioli
with Creole Sauce and
Jumbo Lump Crab

Mushroom & Onion Linguini
with Creamy Alfredo Sauce

Vegetarian Quiche
with Roasted Red Pepper Sauce

Stuffed Shenandoah
Rainbow Trout (gf)
with Sausage and Apples

Grilled Salmon (gf)
Rhubarb Mango Salsa or
Bourbon Glaze

Grilled Bone-In Chicken
Tomato Vinaigrette Marinade

Chicken and Cheese Stuffed Tortellini
with Sundried Tomato Cream Sauce

Grilled Chicken Breast
with Honey Mustard Sherry Sauce
and Candied Pecans

Marinated Pork Loin (gf)
Apple Chutney

Cheddar Stuffed Meatloaf (gf)
Wrapped in Bacon with Whiskey BBQ Glaze



Dessert
(Additional \$5 per person)

Flourless Chocolate Torte
with White Chocolate Cream (gf)

Key Lime Pie with Kiwi Puree

Strawberry Panna Cotta (gf)

Crème Brûlée (gf)

NY Style Cheesecake

Apple Caramel Cheesecake

Chocolate Cheesecake

Pecan Pie

Caramel Apple Pie

Coconut Cream Pie

Lemon Bar
with Fresh Berry Compote

Seasonal Chef's Choice Fruit Cobbler
with Whiskey Caramel Sauce

Carrot Cake
with Caramel Sauce

**All pricing is subject to a 20% service fee and prevailing taxes.
Prices and menus selections are subject to change without notice.*



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WEDDING VENUES

ALLEGHANY BALLROOM
Ceremony Space: 200
Reception/Cocktail Hour: 110
Reception/Dining: 118

APPALACHIAN BALLROOM
Ceremony Space: 300
Reception/Cocktail Hour: 200
Reception/Dining: 174

SHENANDOAH GRAND BALLROOM
Ceremony Space: 900
Reception/Cocktail Hour: 860
Reception/Dining: 480



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