INCLUDED IN EACH CATERING PACKAGE:

- Passed Hors D’oeuvres
- Wedding cake cutting service
- Coffee and tea service
- Private tasting for four
- Free parking
- Outdoor photo locations with garden and pond views
- House China, silverware, stemware
- Banquet round tables, chairs and house linen
- Room set-up and breakdown
- Professional onsite director of catering
WEDDING PACKAGE

BUFFET DINNER

Includes the following:

- One-hour cocktail reception and three-hour dinner/dance
- Three passed hors d’oeuvres
- Choice of salad or soup
- Two entrée options
- Wedding cutting
- Coffee and tea service
PREMIER WEDDING PACKAGE
SEATED DINNER

Includes the following:

- One-hour cocktail reception and three-hour dinner/dance
- Three passed hors d’oeuvres
- Two course dinner
  - Choice of salad or soup
  - Entrée
- Wedding cake cutting
- Coffee and tea service

LUXURY WEDDING PACKAGE
SEATED DINNER

Includes the following:

- One-hour cocktail reception and three-hour dinner/dance
- Champagne toast
- Tableside wine service during dinner
- Four Passed hors d’oeuvres
- Three course dinner
  - Choice of soup or salad
  - Entrée
  - Dessert
- Wedding cake cutting
- Coffee and tea service
THE ROSE WEDDING PACKAGE

HEAVY HORS D’OEUVRES

Includes the following
- One-hour cocktail reception and three-hour dinner/dance
- Four passed hors d’oeuvres
- Three stationary displays

Excluding the raw bar
- Dessert station
- Coffee and tea station

THE IRIS WEDDING PACKAGE

HEAVY HORS D’OEUVRES

Includes the following
- One-hour cocktail reception and three-hour dinner/dance
- Four passed hors d’oeuvres
- Two stationary displays

Excluding the raw bar
- Dessert station
- Coffee and tea station
CHARCUTERIE BOARD
prosciutto, salami, Virginia ham, wild game sausage, herb encrusted goat cheese, local cheddar, Manchego dried apricots, olives, pickled vegetables, fried marcona almonds, mixed nuts, cornichons, mustard, mini naan, crusty breads, crackers

MEZZE
classic hummus, baba ghanoush, pickled vegetables, whipped feta + honey, grilled vegetables, mini naan, toasted pita points

DIPS
*Served with crackers, crostini, mini flatbread and mini naan*
Roasted Pepper Hummus
Pimento Dip
Spinach and Artichoke Dip
Buffalo Chicken Dip
Crab Rangoon Dip
**SLIDER TRIO**
Grilled salmon, green goddess dressing, cucumbers thinly sliced beef, horseradish aioli, arugula chickpea salad, baby spinach, herb aioli

**MASHED POTATO BAR**
white cheddar cheese, bacon bits, sour cream + chives, whipped butter

**MAC AND CHEESE BAR**
bacon bits, green onion, blue cheese, pulled chicken, siracha

**RAW BAR | MKT**
Local oysters on the half shell, lobster salad, seared ahi tuna tataki, snow crab claws, cocktail shrimp, cocktail sauce, mignonette, hot sauce, horseradish sauce, lemon
**PASSED HORS D’OEUVRES**

**BEEF**

Beef Satay  
*teriyaki glaze*

All Beef Pigs n’ a Blanket  
*Guinness mustard*

Mini Barbacoa Taco  
*diced onion, cilantro, lime crema*

Beef Wellington Tart

Spicy Korean Beef Cucumber

**POULTRY**

Chicken Satay  
*teriyaki glaze*

Buttermilk Chicken & Biscuits  
*jalapeno honey, buttermilk marinated chicken, made in-house pickle*

Mini Chicken Tinga Taco  
*diced onion, queso fresco, tomatillo salsa*

Herbed Chicken Salad Bites  
*grapes and walnuts in a phyllo*

Jerk Chicken Bite  
*pineapple salsa, plantain chip*

**PORK**

Stuffed Mushroom Cap  
*chorizo, panko*

Loaded Pork BBQ Phyllo  
*Zesty cabbage slaw*

Pork Satay  
*peanut cilantro chili*

Prosciutto and Melon Lollipop  
*aged balsamic*

Mini Carnitas Taco  
*diced onion, cilantro, lime crema*
PASSED HORS D’OEUVRES

VEGETARIAN

Strawberries with Truffle Honey Goat Cheese
Spanakopita Tartelette
Brie Crostini
fig preserves
Watermelon Popsicle
with feta and mint
Avocado Toast
pickled red onions on a bagel piece with Everything but the Bagel Seasoning
 Twice Baked Potato
 filled with asiago and herb cheese
Spicy Sweet Potato Crostini
Classic Deviled Egg
Arancini
deep fried risotto, rep pepper coulis

SEAFOOD

Shrimp Cocktail Shooters
cocktail sauce
Mini Crab Cake
Old Bay aioli
Bacon Wrapped Scallop
miso glaze
Crab Dip Flatbread
Firecracker Shrimp
Smoked Salmon
with Everything but the Bagel Seasoning
Smoked Salmon Mousse Tart
phyllo cup
BUFFET WEDDING DINNER STARTERS
SERVED WITH LOCAL ARTISANAL BREAD & WHIPPED HONEY BUTTER

SOUP
Seafood Chowder
corn and brioche croutons
Hanover Tomato
rosemary focaccia, basil leaves
Mushroom Bisque
shallots

SALAD
Baby Spinach
crumbled blue cheese, pickled apple, cider vinaigrette
Caprese Salad
heirloom tomato, mozzarella, basil pesto
Greek Salad
chopped crisp greens, tomatoes, cucumbers, olives, feta cheese, herb vinaigrette
Kale and Fig Salad
salt baked beets, pecorino romano cheese, late harvest vinaigrette
Italian Antipasti Salad
tomatoes, mozzarella onions, olives, basil, red wine vinaigrette
Classic Caesar Salad
chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing
Vintner’s Salad
brie, berries, sliced almonds, red wine vinaigrette
BUFFET WEDDING DINNER

CHOICE OF TWO

White Wine Braised Chicken Thigh
Herb Roasted Chicken Breast, Peppercorn Gravy
Grilled Flank Steak
chimichurri
Smoked Brisket**
jus
Roasted Rosemary Pork Tenderloin
stewed apple compote
Roasted Salmon
bourbon glaze
Lemon & Herb Roasted Cod
Truffled & Wild Mushroom Risotto
Eggplant Parmesan

CHOICE OF ONE

Herb & Sea Salt Fingerling Potatoes
Roasted Red Potatoes
Mashed Potatoes
Risotto
Rice Pilaf
Sweet Potato Puree

CHOICE OF ONE

Roasted Vegetable Medley
Sauteed Broccolini
Grilled Asparagus
Haricot Vert
Glazed Carrots
BUFFET & LUXURY PLATED WEDDING
DINNER DESSERT

CHOICE OF ONE

Black Forest Torte, Sour Cherry Compote
NY Style Cheesecake, Strawberry Compote
Petit Fours with Oreo Cookie Crumble
Salted Caramel Chocolate Cake
Oatmeal Cream Pie

DESSERT ENHANCEMENTS

Donut Station
Glazed, Plain, Strawberry, Cinnamon

Cookies and Cream Station
Freshly Baked Chocolate Chip, S'more and Oatmeal
Cookies with Hand-Scooped Ice Cream and Toppings

Cotton Candy Station
Flavored Cotton Candy made to order
PLATED WEDDING DINNER

CHOICE OF ONE

SOUP
Seafood Chowder
corn and brioche croutons
Hanover Tomato
rosemary focaccia, basil leaves
Mushroom Bisque
shallots

SALAD
Baby Spinach
crumbled blue cheese, pickled apple, cider vinaigrette
Caprese Salad
heirloom tomato, mozzarella, basil pesto
Kale and Fig Salad
salt baked beets, pecorino romano cheese, late harvest vinaigrette
Italian Antipasti Salad
tomatoes, mozzarella, onions, olives, basil, red wine vinaigrette
Classic Caesar Salad
chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing
Vintner’s Salad
brie, berries, sliced almonds, red wine vinaigrette
PLATED WEDDING DINNER

CHOICE OF TWO
Pan Roasted Chicken, Rosemary Jus
Braised Beef Short Rib, Red Wine Demi Glaze
Filet Mignon, Red Wine Demi Glaze
Lamb Chops, Chimichurri
Seared Salmon, Bourbon Glaze
Crab Cakes, Classic Remoulade MKT
Stuffed Red Pepper, Seasonal Vegetables, Ancient Greens, Pesto Coulis
Truffled & Wild Mushroom Risotto
Rockfish**, Sundried Tomato, Beurre Blanc | MKT

CHOICE OF ONE
Herb & Sea Salt Fingerling Potatoes
Roasted Red Potatoes
Mashed Potatoes
Risotto
Rice Pilaf
Sweet Potato Puree

CHOICE OF ONE
Roasted Vegetable Medley
Sauteed Broccolini
Grilled Asparagus
Haricot Vert
Glazed Carrots
MENU ENHANCEMENTS

CHEF ATTENDANT REQUIRED PER 75 GUESTS AT $125 PER CHEF

CARVED TO PERFECTION

Citrus Herb Turkey Breast
pan gravy, cranberry sauce, brioche rolls

Beef Tenderloin
demi-glace, rolls

Slow Roasted Prime Rib
jus, horseradish sauce, rolls

Porchetta
rosemary jus, rolls

LATE NIGHT OFFERINGS

Taco and Nacho Bar
pulled chicken, flank steak, pico de gallo
sour cream, cheese sauce, lettuce,
guacamole, corn chips and tortillas

Slider Trio
grilled salmon, green goddess dressing, fresh cucumbers
thinly sliced beef, horseradish aioli, arugula
chickpea salad, baby spinach, herb aioli

Flatbread Station
Four Cheese
marinara, mozzarella, parmesan, provolone, aged cheddar
Celeste Farms
marinara, mozzarella, seasonal roasted vegetables, arugula
BEER + WINE BAR
House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Bud Light, Hardywood Richmond Lager
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda

PREMIUM BAR
Beefeater Gin, Smirnoff Vodka, Bacardi Rum, J&B Scotch, Jim Beam Bourbon
House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Bud Light, Hardywood Richmond Lager, Bold Rock Cider
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda
Cranberry, Orange, Pineapple, Grenadine, Lime Juice
Lemons, Lime and Mint for Garnish

LUXURY BAR
Tanqueray Gin, Tito’s Vodka, Mt. Gay Rum, Jose Silver Tequila, Maker’s Mark Bourbon, Johnnie Walker Red Whiskey
House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Cuvée Prosecco
Bud Light, Hardywood Richmond Lager, Bold Rock Cider, Ardent IPA, Selections of High Noon
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda
Cranberry, Orange, Pineapple, Grenadine, Lime Juice
Lemon, Lime and Mint for Garnish

Bartender service: $75 for the first three hours and $25 for each additional hour. One bartender per 75 guests
**B E F O R E  Y O U  S A Y  “I  D O”**

**Yogurt Parfait Bar**
plain yogurt, granola, fresh berries, honey

**Cheese and Fruit**
imported + domestic cheese, strawberries, grapes, dried fruit, crackers + mini flatbreads

**Charcuterie Board**
prosciutto, salami, virginia ham, wild game sausage, herb encrusted goat cheese, local cheddar, manchego dried apricots, olives, pickled vegetables, fried marcona almonds, mixed nuts, cornichons, mustard, mini naan, crusty breads, crackers

**Mezze**
classic hummus, roasted red pepper hummus, baba ghanoush, pickled vegetables, whipped feta + honey, grilled vegetables, mini naan, toasted pita points

**Tea Sandwiches**
chicken salad, roast turkey and cucumber sandwiches

**HYDRATION STATION**

**Drink Up**
Coffee and Hot Tea, Soft Drinks, Bottled Water
AHA Sparkling Water, Pure Leaf Tea

**Perk Up additional**
energy drinks, vitamin water, kombuchas

**Bridal Bubbles**
sparkling wine, assorted juices, fruit for garnish

**Beer We Go**
hardywood richmond, ardent ipa
FAREWELL BRUNCH

ASSORTED JUICES, COFFEE, HOT TEA, ICED WATER INCLUDED;
TWO HOURS OF SERVICE

**Happily Ever After**
mini pastries, croissants, seasonal fruits and berries, local jams, whipped butter, farm fresh scrambled eggs, applewood smoked bacon, savory turkey sausage, breakfast potatoes

**Crazy In Love**
Includes Mimosa Bar
mini pastries, croissants, plain yogurt bar, seasonal fruits and berries, local jams, whipped butter, farm fresh scrambled eggs, applewood smoked bacon, savory turkey sausage, breakfast potatoes

**BRUNCH ENHANCEMENTS**

**Omelet Station**
*Chef Attendant $100, based on one hour presentation*
cheddar, swiss, chives, mushrooms, peppers, onions, tomatoes, ham, bacon, egg white substitute

**Smoked Salmon**
everything crostini, mini flatbreads, capers, cucumber, onion, tomato, whipped cream cheese

**Mimosa Bar***
sparkling wine, assorted juices, fruit for garnish

**Bloody Mary Bar***
bloody mary mixer, tito's vodka, celery salt, old bay and smoked paprika, bacon, pickled vegetables, celery sticks, cornichons, horseradish, lemon and lime wedges, hot sauce

*Bartender Required at $100 for every 75 guests for the first 3 hours, $25 additional per hour*
FREQUENTLY ASKED QUESTIONS

Q: Is there a food and beverage minimum?
A: While there is no financial minimum, we do however, require a minimum guest count of 50.

Q: Is Catering included in the Facility Rental?
A: All catering fees will be accounted for and paid separately from the room rental. This includes linen rentals, service charge and any other food and beverages fees. Please speak to your Catering representative if you have more questions.

Q: I love the idea of getting married at Lewis Ginter, however, I had my heart set on a different caterer. Am I allowed to use an outside caterer?
A: Restaurant Associates is the exclusive caterer for Lewis Ginter Botanical Garden.

Q: My wedding party and I will be getting dressed at Lewis Ginter. Are we allowed to bring in food and drinks with us?
A: Please review our ‘Before You Say I Do’ menu below! We would also love opportunity to create a custom menu for you and your guests! We do not allow outside food and beverage on property.

Q: Is a seating chart required for the reception?
A: Yes! A seating chart and place cards are required for all plated dinners. Buffet dinners do not require a seating chart.

Q: One of my guests has a severe gluten allergy. Will the catering and culinary team be able to provide a safe and delicious meal for my gluten-free guest?
A: Yes, we absolutely can!

Q: Is the room rental included in the catering invoice?
A: No. Catering is separate from any fees or information that you receive from the Facility Rental team. You will receive a separate contract and invoice, exclusively from your Catering representative.

Q: Am I able to extend the reception time?
A: Yes, we are happy to extend the reception time by one hour. There is an additional fee.