



Love

WEDDING CATERING MENU

**LEWIS
GINTER**
BOTANICAL
GARDEN

CEREMONY RECEPTION DINNER DANCING

UP TO 250 GUESTS



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

WEDDING PACKAGES

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



WEDDING PACKAGES

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

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



STATIONARY DISPLAYS

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



STATIONARY DISPLAYS

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



SLIDER TRIO

Grilled salmon, green goddess dressing, cucumbers
thinly sliced beef, horseradish aioli, arugula
chickpea salad, baby spinach, herb aioli

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



COCKTAIL BAR

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

BEFORE YOU SAY "I DO"



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.