



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
- Private tasting for up to four
- House China, silverware, stemware
- Banquet tables and chairs
- Free parking
- Outdoor photo locations with garden and pond views
- Room set-up and breakdown
- Onsite Event Specialist

WEDDING PACKAGE

BUFFET DINNER PACKAGE

\$95pp, plus tax and service



- One-hour cocktail reception and three-hour dinner
- Three passed hors d'oeuvres
- Choice of salad or soup
- Two entrée options
- Cake cutting
- Coffee and tea

WEDDING PACKAGES

PREMIER WEDDING PACKAGE

PLATED DINNER starting at \$105pp, plus tax and service

- One-hour cocktail reception with dinner service to follow
- Three passed hors d'oeuvres
- Two coursed dinner
- Bread Service
- Choice of salad or soup
- Two Pre-selected Main Courses
 - Choice of soup or salad
 - Entrée
- Cake cutting
- Coffee and tea

LUXURY WEDDING PACKAGE

PLATED DINNER starting at \$120pp, plus tax and service

- One-hour cocktail reception with dinner service to follow
- Champagne toast
- Tableside wine service during dinner
- Four Passed hors d'oeuvres
- Two Pre-selected Main Courses
 - Choice of soup or salad
 - Entrée
- Cake cutting
- Coffee and tea



WEDDING PACKAGES

THE IRIS WEDDING PACKAGE

HEAVY HORS D'OEUVRES \$68pp, plus tax and service

- One-hour cocktail reception and three-hour food station
- Four passed hors d'oeuvres
- Two stationary displays
 - ❖ **Excluding the raw bar**
- Cake Cutting
- Coffee and tea

THE ROSE WEDDING PACKAGE

HEAVY HORS D'OEUVRES \$84pp, plus tax and service

- One-hour cocktail reception and three-hour food station
- Four passed hors d'oeuvres
- Three stationary displays
 - ❖ **Excluding the raw bar**
- Champagne Toast
- Cake Cutting
- Coffee and tea



STATIONARY DISPLAYS

CHARCUTERIE BOARD

prosciutto, salami, wild game sausage, cured meats, imported and domestic cheeses, dried fruits, olives, pickled vegetables, mixed nuts, mustard, mini flatbreads, crackers, crostini

MEZZE

classic hummus, pickled vegetables, whipped feta + honey, grilled vegetables, mini flatbreads, crackers and crostini

DIP TRIO

Select three

Served with mini flatbreads, crackers, crostini

Roasted Pepper Hummus

Pimento Dip

Spinach and Artichoke Dip

Buffalo Chicken Dip

Crab Rangoon Dip



STATIONARY DISPLAYS *continued*

NACHO BAR

Pulled Chicken, Ground Beef, Black Beans, Spanish Rice, Pico De Gallo, Sour Cream, Lettuce, Elote, Queso, Trio Of Hot Sauces

MAC AND CHEESE BAR

Cavatappi Pasta, Pulled Chicken, Smoked Brisket, Broccoli Florets, Jalapeno, Green Onion, Blue Cheese Crumbs, Trio of Hot Sauces

PASTA BAR

Penne Marinara + Cavatappi Alfredo, Grilled Sausage, Wild Mushroom, Smoky Marinara, Pecorino, Alfredo, Green Onion, Shaved Parmesan, Cracked Black Pepper, Roasted Red Pepper, Crusty Bread

CHICKEN + WAFFLE STATION

Fried Chicken, Belgian Waffles, Maple Bourbon Syrup, Buttermilk Biscuits, Mike's Hot Honey, Siracha, Whipped Butter



SLIDER TRIO + 4

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, Stone Crab Claws, Cocktail Shrimp, Cocktail Sauce, Mignonette, Hot Sauce, Horseradish Sauce, Lemon

STATIONARY DISPLAYS *continued*

CARVED TO PERFECTION

CITRUS HERB TURKEY BREAST + 6pp

Pan Gravy, Cranberry Sauce

MAPLE GLAZED HAM +6pp

Brown Sugar Glaze, Dijon Mustard

CEDAR PLANK SALMON +8pp

Maple Glaze

FILET MIGNON +10pp

Demi-glaze

SLOW ROASTED PRIME RIB +10pp

Natural Jus, Horseradish Sauce



PASSED HORS D'OEUVRES

BEEF

Pomegranate Braised Short Rib Tartlette

Barbacoa Taco, Diced Onion, Cilantro, Lime Crema

Marinara Meatball, Whipped Ricotta, Crostini

Beef Wellington Tart

Spicy Korean Beef Cucumber

PORK

Stuffed Mushroom Cap, Chorizo, Panko

Loaded Pork BBQ Phyllo, Zesty Cabbage Slaw

Mini BLAT, Candied Bacon, Avocado Aioli, Gem Lettuce, Crostini

Carnitas Taco, Diced Onion, Cilantro, Lime Crema

Virginia Ham Biscuit, Pimento Cheese, Hot Honey

POULTRY

Korean Gochujang Chicken, Cucumber Banchan

Buttermilk Chicken & Biscuits
Jalapeno Honey, Buttermilk Marinated Chicken, Made In-house Pickle

Chicken Tinga Taco
Diced Onion, Queso Fresco, Tomatillo Salsa

Teriyaki Chicken Wonton, W/ Coconut And Pineapple Salad

Jerk Chicken Salad
Pineapple Salsa, Crispy Plantain



PASSED HORS D'OEUVRES



VEGETARIAN/VEGAN

Spanakopita

Brie Crostini, Fig Preserves

Watermelon Popsicle, With Feta And Mint

Twice Baked Potato With Asiago And Herb

Spicy Sweet Potato Crostini, Chili Flakes

Arancini, Rep Pepper Coulis

SEAFOOD

Mini Crab Cake, Old Bay Aioli

Shrimp Ceviche, Mango Salsa, Wonton Chip

Bacon Wrapped Scallop, Miso Glaze

Smoked Salmon, Bagel Chip, Everything
Cream Cheese, Fried Caper

Tuna Tataki, Avocado Aioli, Jalapeno

BUFFET WEDDING DINNER STARTERS

SERVED WITH BREAD & HONEY BUTTER

SOUP

Blue Crab And Corn Chowder

Hanover Tomato Soup, Rosemary Focaccia, Shaved Parmesan

Carrot And Ginger Soup, Herbed Farro

Wild Mushroom Bisque, Crispy Shallots, Chive Oil

OR

SALAD

Greek Salad, Chopped Crisp Greens, Tomatoes, Cucumbers, Olives, Feta Cheese, Herb Vinaigrette

Garden Salad, Shaved Radish, Shredded Carrots, Cherry Tomato, Cucumber, Ranch Dressing

Kale And Farro Salad, Green Apples, Walnuts, Shaved Shallots, Gorgonzola, Dijon Vinaigrette

Classic Caesar Salad, Chopped Romaine, Shaved Parmigiana Reggiano, Garlic Croutons, Creamy Caesar Dressing

Vintner's Salad, Brie, Berries, Sliced Almonds, Red Wine Vinaigrette



BUFFET WEDDING DINNER

CHOICE OF TWO

Pan Roasted Chicken, Rosemary, Natural Jus
Grilled Flank Steak, Chimichurri
Roasted Rosemary Pork Tenderloin, Stewed Apple Compote
Roasted Salmon, Bourbon Glaze
Pumpkin Curry with Lentils
Braised Beef Brisket, Caramelized Shallots, Whole Grain Mustard
**Jumbo Lump Crab Cake, Warm Corn Salad, Red Pepper Coulis
+ 10 per person

CHOICE OF ONE

Herb & Sea Salt Fingerling Potatoes
Roasted Sweet Potatoes
Orzo Pasta Salad, Roasted Tomatoes, Basil, Feta
Buttermilk Mashed Potatoes
Wild Rice Pilaf, Garlic, Herbs, Dried Currants
Mac And Cheese, Cavatappi Pasta, White Cheddar
**add Lump Crab *+4 per person*

CHOICE OF ONE

Roasted Zucchini and Squash
Sauteed Broccolini, Lemon Zest
Haricot Verts, Caramelized Shallots
Glazed Carrots, Local Honey
Brussel Sprouts, Aged Balsamic
Grilled Asparagus, Herb Oil



PLATED WEDDING DINNER

CHOICE OF ONE

Blue Crab And Corn Chowder

Hanover Tomato Soup, Rosemary Focaccia, Shaved Parmesan

Carrot And Ginger Soup, Herbed Farro

Wild Mushroom Bisque, Crisp Shallots, Chive Oil

Baby Spinach And Endive Salad, Strawberries, Honey
Toasted Pine Nuts, Crumbled Feta, Fig Vinaigrette

Kale And Fig Salad
Salt Baked Beets, Pecorino Romano Cheese, Late Harvest
Vinaigrette

Arugula Salad, Sour Apples, Dried Cranberries, Pecans, Goat
Cheese, Apple Butter Vinaigrette

Shaved Fennel, Red And Green Lettuce Leaves, Roasted
Mushrooms, Shredded Parmesan, White Balsamic
Vinaigrette

Vintner's Salad, Brie, Berries, Sliced Almonds, Red Wine
Vinaigrette



PLATED WEDDING DINNER

MAIN {CHOICE OF TWO}

Stuffed Red Pepper, Roasted Vegetable, Ancient Grain, Pesto Coulis

Wild Mushroom Ravioli With Pesto Cream

Atlantic Salmon, Miso Butter, Baby Bok Choy, Wild Rice

Chicken and Vidalia Onion Gravy, Brussel Sprouts, Mashed Potatoes and Buttermilk Biscuit

Seared Chicken, Grilled Asparagus, Herb and Sea Salt Fingerling Potatoes

Grilled Hanger Steak, Red Wine Reduction, Roasted Sweet Potatoes, Haricot Verts With Caramelized Shallots

****Jumbo Lump Crab Cakes, Red Pepper Coulis, Warm Corn Salad, Grilled Asparagus
+ 6 Per Person**

****Filet Mignon, Red Wine Demi-Glace, Shallot, Compound Butter, Mashed Potatoes, Brussel Sprouts with Aged Balsamic
+ 7 Per Person**

add Crab Cake + 5 Per Person



ENHANCEMENTS

Butlered Champagne \$6 per guest

Served upon guest arrival

Specialty Cocktails \$3 per guest

Served during cocktail hour

Kid's Meals \$20 per guest

Chicken Tenders, Fries, Fruit

Spaghetti Bolognese

Margherita Flatbread

Extra Bar Time, Event Extension \$10 per guest

Vendor Meals \$25 per vendor

Upgraded Chairs, Table Settings and Decor

Please ask your catering representative



LATE NIGHT SNACK

Nacho Bar \$9 per guest

Pulled Chicken, Ground Beef, Black Beans, Spanish Rice, Pico De Gallo, Sour Cream, Lettuce, Elote, Queso, Trio Of Hot Sauces

Flatbread Station \$9 per guest

Four Cheese, Marinara, Mozzarella, Parmesan, Provolone, Aged Cheddar

Pepperoni and Mike's Hot Honey

Cookie Skillet \$9 per guest

Vanilla Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Sprinkles, Cherries

Donuts + Coffee \$6 per guest

Glaze, Chocolate, Cinammon + Sugar, Iced Coffee, Whipped Cream

Breakfast At Night \$9 per guest

Assorted Bagels, Candied Bacon, Turkey Sausage, Farm Fresh Eggs, Whipped Cream Cheese

COCKTAIL BAR

BEER + WINE BAR | \$26 per guest

Chardonnay, Cabernet Sauvignon

Richmond Lager, Stone IPA

Coke, Diet Coke, Sprite, Ginger Ale

PREMIUM BAR | \$38 per guest

Beefeater Gin, Cirrus Vodka, Bacardi Silver, Jim

Beam Chardonnay, Cabernet Sauvignon, Tost N/A

Stone IPA, Richmond Lager, Bold Rock Cider

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

Cranberry, Orange, Pineapple, Grenadine, Lime

Juice

Lemons, Lime and Mint for Garnish

LUXURY BAR | \$42 per guest

Tanqueray, Tito's, Captain Morgan, Jose Cuervo

Silver, Maker's Mark, Jack Daniel's No. 7, Johnnie

Walker Red Chardonnay, Sauvignon Blanc, Red

Blend, Cabernet Sauvignon, Prosecco, Tost N/A

Shock Top, Richmond Lager, Bold Rock Cider, Stone IPA

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

Cranberry, Orange, Pineapple, Grenadine, Lime

Juice

Lemon, Lime and Mint for Garnish

SIGNATURE BARS \$5 PER GUEST with Bar Package

After Dinner Service; Choice of One

Mojito Bar

Old Fashioned Bar

Orange Crush Bar

Martini Bar

Moscow Mule Bar



Bartender service: \$75 for the first three hours and \$25 for each additional hour. One bartender per 60 guests

BEFORE YOU SAY “I DO”



Yogurt Parfait Bar \$6 per guest

Plain Yogurt, Granola, Fresh Berries, Honey

Cheese and Fruit \$10 guest

Imported + Domestic Cheese, Strawberries, Grapes, Dried Fruit, Crackers + Mini Flatbreads

Mezze \$12 per guest

Classic Hummus, Roasted Red Pepper Hummus, Baba Ghanoush, Pickled Vegetables, Whipped Feta + Honey, Grilled Vegetables, Mini Naan, Toasted Pita Points

Tea Sandwiches \$10 per guest

Chicken Salad, Roast Turkey And Cucumber Sandwiches

HYDRATION STATION

Drink Up \$8 per guest

Coffee and Hot Tea, Soft Drinks, Iced Water, Agua Fresca, Sparkling Water

Bridal Bubbles \$12pp

Sparkling Wine, Assorted Juices, Fruit For Garnish

Beer We Go \$9 pp

Richmond Lager, Stone Ipa

FAREWELL BRUNCH

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



Happily Ever After \$36 per guest

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 \$50 per guest

Mini Pastries, Croissants, Seasonal Fruits And Berries, Local Jams, Whipped Butter, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Savory Turkey Sausage, Breakfast Potatoes

With Donut Station, Iced Coffee And Mimosa Bar

BRUNCH ENHANCEMENTS

Omelet Station \$12

Cheddar, Swiss, Chives, Mushrooms, Peppers, Onions, Tomatoes, Ham, Bacon, Egg White Substitute

Smoked Salmon \$18 per guest

Everything Crostini, Mini Flatbreads, Capers, Cucumber, Onion, Tomato, Whipped Cream Cheese

Mimosa Bar \$12 per guest

Sparkling Wine, Assorted Juices, Fruit For Garnish

Bloody Mary Bar \$12 per guest

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

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! 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.