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09/18 SALE-13134807

CONTINENTAL BREAKFAST BUFFET

Offered for 2 hours

Chilled Orange and Grapefruit Juice, Sliced Seasonal Fruits, Assortment of Breakfast Pastries, Muffins and Croissants, Sweet Butter and Jams, Dry Cereals, Lodge Signature Granola, Whole Banana, Individual Yogurts, 2% Milk, Freshly-Brewed Royal Cup Regular and Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

\$23.50 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Egg, Sausage, and Cheese Croissant

\$8.50 per person

Quiche Lorraine

Bacon, Spinach, and Swiss Cheese

\$7.50 per person

Virginia Ham, Egg, and Cheese Biscuit

\$8.50 per person

Breakfast Burrito

Smoked Surry Sausage, Scrambled Eggs with Roasted Chilies
Pepper Jack Cheese, Warm Flour Tortilla

\$8.50 per person

Hot Oatmeal

Raisins, Brown Sugar, Toasted Coconut, Toasted Almonds

\$5 per person

Signature Chia Seed Parfait

Strawberries, Blueberries, Raspberries, Seasonal Tropical Fruits
Toasted Almonds, Vanilla Scented Chia Seed Pudding

\$7.50 per person

Rise and Shine Farmers' Juice and Smoothie*

Juices and smoothies created by our chefs from fruits and vegetables
for a harmonious and healthy start to your morning.

\$6.50 per person

Healthy Start Breakfast Breads

The Lodge's Signature Harvest Bread, Multigrain Bagels, Zucchini Bread, Oatmeal Bran Muffins
House-Made Spreads, Fruit Butters and Compotes

\$7.50 per person

**Attendant fee required at \$75 each per hour*

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

TRADITIONAL BREAKFAST BUFFETS

Offered for 2 hours

Minimum of 25 guests required

Includes:

Chilled Orange or Grapefruit Juice, Freshly-Brewed Royal Cup Coffee,
Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

AMERICA'S FAVORITE

Seasonal Sliced Fruits, Dry Cereals with 2% Milk
Breakfast Pastries, Muffins, Sweet Butter, and Jams
Scrambled Eggs, Virginia Bacon, Sausage Links
Country-Fried Potatoes, Southern-Style Grits

\$29 per person

THE FIRST COLONY

Sliced Fresh Fruits, Dry Cereals and Lodge Signature Granola with 2% Milk, Whole Bananas
Assorted Breakfast Pastries and Muffins, Sweet Butter, and Jams
Scramble Eggs with Chives, Aged Cheddar Grits, Sausage Gravy with Buttermilk Biscuits
Virginia Bacon, Sausage Links, Hash Browns

\$31.50 per person

TRADITIONAL BREAKFAST BUFFET ENHANCEMENTS

Chef Omelet Station*

Farm-Fresh Eggs and Eggbeaters, Virginia Sugar-Cured Ham, Bacon, Sausage,
Roasted Mushrooms, Caramelized Onions, Sweet Peppers, Cheddar Cheese, Tomatoes

\$12.50 per person

Breakfast Burrito

Smoked Surry Sausage, Scrambled Eggs with Roasted Chilies
Pepper Jack Cheese, Warm Flour Tortilla

\$8.50 per person

French Toast Station or Belgian Waffles

Ginger-Spiced Peaches, Toasted Pecan Butter, Maple Syrup

\$7.50 per person

**Attendant fee required at \$75 each per hour*

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED BREAKFAST SELECTIONS

\$27 per person

Includes:

Chilled Orange or Grapefruit Juice, Freshly-Brewed Royal Cup Coffee,
Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

STARTERS

Choose One

Seasonal Fresh Melon and Strawberries

Signature Granola and Berry Parfait

Very Berry Smoothie

BREAKFAST MEATS

Choose One

Virginia Bacon, Breakfast Sausage
Canadian Bacon, Shaved Virginia Ham

ENTRÉES

Choose One

Farm-Fresh Scrambled Eggs

Fines Herbs, Hash Browns

Poached Eggs

Fried Green Tomatoes, Citrus-Scented Crab
Grilled Asparagus, Roasted Tomato Hollandaise

Sticky Bun French Toast

Toasted Pecans, Maple Syrup

Fruit Flapjacks

Buttermilk Pancakes, Spiced Bananas
Sliced Strawberries, Maple Syrup

Seasonal Vegetable Frittata

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

REFRESHMENT BREAKS

All breaks are 30 minutes
Minimum of 25 guests required

TASTE OF VIRGINIA

Warm Virginia Ham Biscuits, Honey Mustard Butter
Miniature Grilled Crab and Cheddar Sandwiches
Roasted Peanuts, Southern Pecan Squares, Apple Cider, Lemonade
\$23.50 per person

AEROBIC STRETCH

Assorted Breakfast Breads, Sliced Fruit and Berries,
Orange Apple Juice Blend, Blueberry Blast Smoothie,
Freshly-Brewed Royal Cup Coffee, Assorted Mighty Leaf Fine Teas
\$22 per person

CANDY CRUSH

M&M's, Reese's Pieces, Jelly Belly Sour Candies, Spice Drops,
Gummies, Licorice Sticks, Mike and Ikes
Assorted Mini Candy Bars
Freshly-Brewed Iced Tea, Assorted Soft Drinks and Bottled Water
\$25 per person

BLAZE-YOUR-OWN TRAIL MIX

M&M's, Cheerios, Roasted Peanuts, Banana Chips
Dried Cranberries, Dried Cherries
Mini Pretzels, Raisins
Freshly-Brewed Iced Tea, Assorted Soft Drinks and Bottled Water
\$23.50 per person

WE LOVE AVOCADO

Avocado and Chili-Spiced Deviled Eggs, Avocado Hummus with Crisp Vegetables and Pita Chips
Mini Bacon and Avocado Panini, Guacamole with Blue Corn Tortilla Chips
Pineapple Lime Avocado Smoothies
Freshly-Brewed Iced Tea, Assorted Soft Drinks and Bottled Water
\$25 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

REFRESHMENT BREAKS



THE QUEEN'S TEA

Cucumber Cream Cheese Sandwiches on Marble Rye
Smoked Salmon and Goat Cheese on Whole Wheat
Virginia Ham Salad on Country White Bread
Orange Currant Scones with Pearl Sugar, Strawberry Jam and Lemon Curd
Chocolate-Dipped Almond Macaroons, Tea Cookies
Assorted Mighty Leaf Fine Teas, Freshly-Brewed Royal Cup Coffee

\$23.50 per person

CHOCOLATE OBSESSION

Chocolate-Dipped Bananas, Mini White and Dark Chocolate Creme Brulées
Chocolate Macaroons, Warm-Glazed Doughnuts Filled with Chocolate
Chocolate Caramel Brownies, Individual Milk and Chocolate Milk
Freshly-Brewed Royal Cup Coffee, Assorted Mighty Leaf Fine Teas

\$25 per person

A SOUTHERN WELCOME

Pimento Cheese and Bacon Sandwiches, Warm Buttermilk Biscuits with Cane Syrup,
Mini Pecan Squares, Spiced Virginia Peanuts, Spicy Pork Rinds
Southern Sweet Tea with Peach Syrup

\$23.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

CONFERENCE PACKAGES



ALL-DAY BEVERAGE SERVICE

7 a.m. – 5 p.m.

\$27 per person (full day)

Soft Drinks, Bottled Water

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Offered until 9 a.m.

Orange, Cranberry, and Grapefruit Juices

Added at 1 p.m.

Fruit-Infused Water, Iced Tea, and Lemonade

ALL-DAY BREAK MENU

7 a.m. – 5 p.m.

\$42 per person (full day)

Soft Drinks, Bottled Water

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Granola Bars, Biscotti Trail Mix, Candy, Whole Fruit

Offered until 9 a.m.

Orange, Cranberry, and Grapefruit Juices

Added at 1 p.m.

Fruit-Infused Water, Iced Tea, Lemonade,

Assorted Cookies, Chips, and Pretzels

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

ALL-DAY CONFERENCE BREAK PACKAGE

CONTINENTAL BREAKFAST

Offered for One Hour

7 a.m. – 5 p.m.

\$58 per person (all-day)

Sliced Seasonal Fruits, Assorted Yogurts, Assorted Breakfast Pastries, Muffins, Croissants, Granola, Hard-Boiled Eggs, Sweet Butter, Jams, Orange, Cranberry, and Grapefruit Juices

MORNING BREAK

Specialty Item Displayed

30 Minutes

Choose One Item

Virginia Ham and Cheddar Biscuit
Warm Apple Turnover
Quiche Lorraine
Warm Cinnamon Swirl
Warm Doughnuts

Added at 1 p.m.

Fruit-Infused Water
Iced Tea, Lemonade
Assorted Cookies
Chips, Pretzels

AFTERNOON BREAK

Specialty Item Displayed

30 Minutes

Strawberries with Chocolate Fondue
Warm Queso Dip with Tortilla Chips
Mushroom Pizzette
Double Fudge Brownies
Soft Pretzels with Spicy Brown Mustard

OFFERED ALL-DAY

Soft Drinks, Bottled Water, Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas, Granola Bars, Biscotti, Trail Mix, Candy, Whole Fruit

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

HALF-DAY CONFERENCE BREAK PACKAGE

CONTINENTAL BREAKFAST

Offered for One Hour

7 a.m.–11 a.m.

\$47 per person (half-day)

Sliced Seasonal Fruits, Assorted Breakfast Pastries, Muffins, Croissants,
Sweet Butter, Jams, Assorted Yogurts, Granola, Hard-Boiled Eggs,
Orange, Cranberry, and Grapefruit Juices

MORNING BREAK

Specialty Item Displayed

30 Minutes

Choose One Item

Warm Doughnuts

Virginia Ham and Cheddar Biscuit

Quiche Lorraine

Warm Cinnamon Swirl

Warm Apple Turnover

OFFERED HALF-DAY

Soft Drinks, Bottled Water, Freshly-Brewed Royal Cup Coffee,
Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas,
Granola Bars, Biscotti, Trail Mix, Candy, Whole Fruit

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

THE SNACK SHOP

Breakfast Danish Pastries
\$39.50 per dozen

Assorted Muffins
Blueberry, Sweet Potato, Cranberry Orange
\$25 per dozen

Bagels with Cream Cheese, Jams
\$34 per dozen

Cinnamon Coffee Cake
(24 pieces)
\$47.50 each

Jumbo Cookies
Chocolate Chip, Oatmeal Raisin
Peanut Butter, Ginger Snap
\$34 per dozen

Lodge Jumbo Fudge Brownie
\$5.50 each

Pastry Bars
Lemon Bar, Pecan Squares
Coconut Chocolate Chip, Peanut Butter Bar
\$39.50 per dozen

**Chocolate-Dipped
Almond Macaroons**
\$33 per dozen

Seasonal Whole Fruit
\$4 each

Assorted Kind Bars
\$7.50 each

Individual Yogurt
\$4.50 each

**Egg, Sausage, and
Cheese Croissant**
\$8.50 each

Virginia Ham Biscuit
Honey Mustard Butter
\$6.50 each

Mixed Bar Nuts
\$30 per pound

Dry Snacks
Pretzels, Kettle-Cooked Potato Chips
Terra Chips, Corn Tortilla Chips
\$21.50 per pound

Dips
Potato Chips, Terra Chips, and Tortilla Chips
Herb Sour Cream, Cumin Sour Cream
Salsa Rojas, Guacamole, Blue Cheese Dip
\$33 per quart

**Warm Pretzels with
Brown Spicy Brown Mustard**
\$42 per dozen

Candy Bars
Snickers, Peanut M&M's, Hershey's Bars,
Milky Ways, Three Musketeers
\$5 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

BEVERAGES



Freshly-Brewed Royal Cup Coffee
Regular or Decaffeinated
\$55 per gallon

Hot Spiced Cider
\$49.50 per gallon

Assorted Mighty Leaf Fine Teas
\$49.50 per gallon

Chilled Florida Juice
Orange or Grapefruit
\$51.50 per gallon

Assorted Juices
Orange, Apple, Juice Blend
\$6.50 each

Dasani Water
\$4.50 each

Perrier Water
\$5.50 each

Red Bull, Sugar-Free Red Bull
\$7.50 each

Soft Drinks
Coke Classic, Diet Coke, Sprite
\$4.50 each

King's Arms Tavern Root Beer, Ginger Ale
\$5 each

Freshly-Brewed Assorted Mighty Leaf Iced Teas
\$36 per gallon

Fruit-Infused Water
\$29 per gallon

Chilled Lemonade
\$34.50 per gallon

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BENTO BOX SELECTIONS

Perfectly portioned cold trays that provide a variety of foods in a healthy and convenient way.

All Bento Boxes Include Freshly-Brewed Royal Cup Coffee,
Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

SPICED CHICKEN SALAD

Lightly Spiced Roasted Chicken Breast with Herb Aioli over Red Bliss Potato Salad
Chilled-Roasted Artichoke, Asparagus with Black Olives, Southern Deviled Eggs
Soft Roll and Butter, Chocolate Truffle

\$26 per person

BBQ CHICKEN PICNIC

Smoke House BBQ Chicken Breast with Roasted Sweet Potato Salad
Green Bean Salad, Creamy Coleslaw
Soft Roll and Butter, Chocolate Truffle

\$26 per person

APPLE-BRINED PORK TENDERLOIN

Roasted Sweet Potato Salad
Green Bean Salad, Creamy Coleslaw
Soft Roll and Butter, Chocolate Truffle

\$27 per person

GINGER HONEY-LACQUERED BEEF

Herb Aioli, Tabbouleh Salad, Hummus
Crisp Vegetables, Toasted Pita Chips, Roasted Eggplant Salad
Chocolate Truffle

\$27 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

BENTO BOX SELECTIONS

TUNA NIÇOISE SALAD

Lightly-Grilled Tuna with Herb Aioli over Red Bliss Potato Salad
Chilled-Roasted Artichoke, Asparagus with Black Olives, Southern Deviled Eggs
Soft Roll and Butter, Chocolate Truffle

\$28 per person

OLIVE OIL POACHED SALMON

Poached Salmon, Herb Aioli, Tabbouleh Salad, Hummus
Crisp Vegetables, Toasted Pita Chips, Roasted Eggplant Salad
Chocolate Truffle

\$28 per person

ROASTED BUTTERNUT SQUASH STEAK

Roasted Butternut Squash, Herb Pesto Tabbouleh Salad, Hummus
Crisp Vegetables, Toasted Pita Chips, Roasted Eggplant Salad
Chocolate Truffle

\$25 per person

VEGETABLE NIÇOISE SALAD

Lightly-Grilled Portobello, Fresh Herb Pesto over Red Bliss Potato Salad
Chilled-Roasted Artichoke, Asparagus with Black Olives, Southern Deviled Eggs
Soft Roll and Butter, Chocolate Truffle

\$25 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED LUNCHEON

Lunch Menus are offered between 11:00 a.m. and 2:00 p.m.
All Plated Lunches include Rolls and Butter, Freshly-Brewed Royal Cup Coffee,
Assorted Mighty Leaf Fine Teas and Iced Tea

STARTERS

Choose One

Roasted Tomato Soup

Herbed Croutons

Vegetable Minestrone

Shaved Parmesan

Lentil, Pepper, and Escarole Soup

Herb Pesto

Chilled Corn Soup with Basil Sherry

Crème Fraîche

Caesar Salad

Romaine Lettuce, Shaved Parmesan,
Garlic Croutons, Caesar Dressing

Mixed Greens Salad

Crispy Virginia Bacon, Button Mushrooms
Garlic Croutons, Herb Buttermilk Dressing

LUNCHEON ENTRÉES

Choose One

Chicken Breast Scaloppini

Warm Vegetable Cous Cous Salad
Wilted Spinach, Shaved Parmesan Cheese,
Gremolata Butter Sauce

\$32 per person

Char-Grilled Atlantic Salmon

Orzo, Chopped Olives, Feta Cheese, Basil
Citrus Herb Relish, Roasted Tomato Vinaigrette

\$43.50 per person

Seared Mortadella Sandwich

Caramelized Onion Apple Compote
Pickled Shallots, Frisée, Roasted Garlic Aioli
Ciabatta Roll, Old-Fashioned Yukon Gold Potato Salad

\$32 per person

Rosemary-Roasted Grilled Skirt Steak

Garlic-Roasted Fingerling Potatoes
Charred Citrus-Scented Asparagus
Tobacco Onions, Red Wine Sauce

\$37.50 per person

Williamsburg Lodge Crab Cakes

Shaved Virginia Ham, White Bean and Vegetable
Ragu-Braised Greens, Tarragon Butter Sauce

\$43.50 per person

House-Smoked Honey Turkey Croissant

Virginia Bacon, Aged Cheddar Cheese
Sweet Red Onion Relish, Avocado Herb Aioli
Old-Fashioned Yukon Gold Potato Salad

\$32 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

PLATED LUNCHEON



LUNCHEON DESSERTS

Choose One

Lemon Cheesecake

Fresh Strawberry Sauce

American Heritage Chocolate Panna Cotta

Tea Cookie

Williamsburg Lodge Warm Bread Pudding

Caramel Sauce

Virginia Peach Topsy Squire

Carrot Spice Cake

Cream Cheese Frosting

Lemon Pound Cake

Marinated Strawberries, Vanilla Mascarpone

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

LUNCHEON BUFFETS

SOUTH ENGLAND STREET BUFFET

\$39 per person

All Luncheon Buffets Offered for 2 hours

Minimum of 25 guests required

SOUPS

Choose One

Chili Colorado

Cilantro Sour Cream

Lentil, Pepper, and Escarole Soup

Herb Pesto

Roasted Tomato Soup

Herb Croutons

Chilled Corn Soup with Basil

Sherry Crème Fraîche

Lodge Clam Chowder

Vegetable Minestrone

SALADS

Please Select Two

Tossed Baby Greens

Dried Cherries, Toasted Pecans, Orange Vinaigrette

American-Style Potato Salad

Cucumber and Tomato Salad

Feta Basil Vinaigrette

Romaine Hearts

Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Southern-Style Coleslaw

Spinach and Arugula Salad

Button Mushrooms, Crisp Bacon, Buttermilk Herb Dressing

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

LUNCHEON BUFFETS

CUSTOM WRAPS AND DELI-STYLE SANDWICH BUFFET

Please Select Three

Roasted Chicken Caesar Wrap

Firecracker Roast Beef Wrap

Roasted Turkey, Brie Cheese, Apple Compote and Pickled Onion Panini

Chesapeake-style Crab Melt on Country White Bread

Toasted Reuben Sandwich on Marble Rye Bread

Herb Grilled Chicken Salad on Croissant

Slow-Roasted Pork and Pimento Cheese with Dill Pickles on Soft Roll

Prosciutto, Mozzarella, and Tomato Panini

Roast Beef, Romesco Sauce, Gouda with Pickled Vegetables on Focaccia Bread

Smoked Eggplant, Roasted Mushrooms, Herb Aioli

Arugula and Herb Aioli on Multigrain Bread

DESSERT

Assorted Cookie Display

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours
Minimum of 25 guests required

THE DELI BUFFET

\$37.50 per person

SALADS

Cilantro Sour Cream Potato Salad

Fresh Fruit Salad

Tossed Mesclun Greens

Crisp Virginia Bacon, Button Mushrooms, Goat Cheese
Buttermilk Herb Dressing, Garlic Croutons

MEATS AND CHEESES

Sliced Sugar-Cured Ham, Genoa Salami, Smoked Turkey, Roast Beef
Cheddar, Provolone, and Swiss Cheese
Soft Roll, Country White, Rye and Multigrain Bread
Tomato, Lettuce and Pickles, Banana Peppers
Spicy Brown Mustard, Herb Mayonnaise, Olive Tapenade
Kettle-cooked Potato Chips

DELI HOT PASTA DISH

Choose One

Farfalle Pasta

White Clam Sauce

Penne Pasta

Roasted Tomatoes, Capers, Olives and Basil Pesto Cream Sauce

Rigatoni Pasta

Roasted Italian Sausage, Red Bell Pepper Créma

DESSERT

Bread Pudding with Caramel Sauce

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours

Minimum of 25 guests required

A SOUTHERN BBQ BUFFET

\$32.50 per person

STARTERS & SIDES

Green Bean Salad and Carolina Coleslaw

Tomato Cucumber and Onion Salad

Mint Pesto

Hot and Smokey Baked Beans

ENTRÉES

Chili-Rubbed BBQ Chicken Thighs

Herb-Grilled Onions

Virginia Pulled Pork BBQ

Bread and Butter Pickles, Soft Rolls, Buttermilk Biscuits

DESSERT

Lemon Pound Cake

Ginger Spiced Peaches, Vanilla Cream

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours

Minimum of 25 guests required

SANTA FE BUFFET

\$32.50 per person

STARTERS

Chili Colorado

Cilantro Sour Cream

Southwestern Corn Salad

Oven-Roasted Onions, Tomatoes, and Peppers

Crispy Tortilla Salad

Hearts of Romaine Lettuce, Corn Tortilla Crisps
Cayenne Buttermilk Dressing

ENTRÉES

Tequila Lime Beef Fajitas

Flash Sautéed with Peppers and Onions Warm Flour Tortillas

Roasted Corn and Poblano Quesadilla

Pepper Jack Cheese, Cilantro, Cucumber Tomato Salsa

Chicken Fajitas

Flash-Sautéed Chicken, Peppers and Onions, Guacamole, Fresh Tomato Salsa,
Cumin Sour Cream, Shredded Cheddar Cheese

DESSERT

Key Lime Tart

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours

Minimum of 25 guests required

THE VIRGINIA LAWN LUNCHEON BUFFET

\$38 per person

STARTERS

Watermelon Wedges

Creamy Coleslaw

Green Bean and Tomato Salad

Kalamata Olive and Basil Vinaigrette

Dill and Cucumber Potato Salad

Baby Spinach and Frisée Salad

Shaved Apples, Aged Cheddar Cheese

Toasted Pecans, Cider Vinaigrette

FROM THE GRILL

Rosemary Garlic Chicken Breast

Grilled Beef Burger

Bratwurst

Soft Rolls

Lettuce, Tomatoes, Onions, Pickles

Swiss and Cheddar Cheese

Spicy Brown Mustard, Ketchup

Herb Mayonnaise

DESSERT

Cinnamon Top Apple Pie

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

**From the Grill can be offered as a station—made to order. Attendant fee required at \$75 each per hour.*

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours
Minimum of 25 guests required

TASTE OF TUSCANY BUFFET

\$43.50 per person

STARTERS

White Bean, Sausage and Kale Soup

Basil Pesto

Baby Spinach and Radicchio

Shaved Fennel, Pepato Cheese, Orange Vinaigrette

Antipasto Platter

Herb-roasted Vegetables, Citrus Marinated Olives

Toasted Garlic Bread

ENTRÉES

Farfalle Pasta

Roasted Tomatoes, Wilted Spinach, Shaved Parmesan Cheese, Basil Créma

Rigatoni Pasta

Beef Bolognese, Wild Mushrooms, Shaved Parmesan Cheese

Palmanghia

Sliced Italian Meats and Cheeses Baked in a Pizza Crust

DESSERT

Chocolate Chip Cannoli

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours
Minimum of 25 guests required

FAR EAST FLAVORS BUFFET

\$32.50 per person

STARTERS

Hot and Sour Soup

or

Thai Coconut Soup

Chicken Thighs, Lemongrass, Wild Mushrooms

Mixed Greens Salad

Seasonal Greens, Cucumber, Vine-Ripe Tomato, Shaved Carrot
Crispy Fried Wontons, Ginger-Peanut Dressing

Chili Cilantro-Marinated Soba Noodle Salad

Bell Peppers, Snow Peas, Carrots, Scallions, Daikon Radish, Toasted Sesame

Garlic and Ginger Green Beans

Crispy Shallots

ENTRÉES

Red Curry-Marinated Beef with Scallion and Sesame

Grilled Baby Bok Choy

Korean BBQ Chicken

Korean Chili Sauce, Carrots, Wild Mushrooms, Shaved Cabbage

Crispy Fried Rice or Steamed White Rice

DESSERT

Chef's Selection of Desserts

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

LUNCHEON BUFFETS

All Luncheon Buffets Offered for 2 hours

Minimum of 25 guests required

THE MEDITERRANEAN EXPERIENCE

\$32.50 per person

STARTERS

Roasted Tomato, Kale and Lentil Soup

Citrus Yogurt Crème

or

Shrimp and Curried Cauliflower Bisque

Shrimp and Garbanzo Bean Relish

Citrus Salad

Frisée, Arugula, Cucumber, Grilled Citrus Slices
Toasted Pine Nuts, Dill, Blood Orange Vinaigrette

Taste of the Middle East

Smoked Paprika-Dusted Hummus, Black Beluga Lentil Salad,
Grilled Eggplant Salad, Feta-Mint Dressing, Toasted Pita

ENTRÉES

Grilled Red Pepper Pizzette

Fennel-Crusted Herbed Goat Cheese, Arugula Pesto

Shawarmas

Served in Warm Grilled Flat Bread, Shaved Lettuce, Vine-Ripe Tomato

Turmeric Coriander-Marinaded Beef

Romesco Sauce

Lemon Garlic Chicken

Tzatziki Sauce, Lime Chili Vinaigrette

Spiced Couscous with Toasted Almonds and Dried Currants

DESSERT

Balaklava

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BOX LUNCH BUFFET



SANDWICH CHOICES

*\$28.50 per Person, selection of 3 Sandwiches
Buffet includes Bottled Water and Soft Drinks*

Enhance your experience by \$5 per person for signature Williamsburg Lodge custom metal take home lunch boxes.

Sliced Smoked Turkey Breast

Swiss Cheese and Crispy Bacon on Multi-Grain Bread

Shaved Roast Beef

Crisp Onions, Horseradish Mayonnaise on a Soft Roll

Sliced Sugar Ham

Cheddar Cheese, Pickled Red Onions,
Dijon Mayonnaise on Thick Country White Bread

Shaved-Roasted Chicken

Spinach, Cucumbers, Basil Aioli on Ciabatta Roll

Vine-Ripe Tomatoes, Spinach, Fresh Mozzarella

Pesto Mayonnaise on Ciabatta Roll

Rosemary Grilled Portabella

Basil Mayonnaise, Spinach, Provolone Cheese,
Sliced Tomato on Multi-Grain Bread

Herb Roasted Eggplant

Mushroom Olive Tapenade, Baby Spinach, Fire-
Roasted Bell Peppers, Sun-dried Tomato Aioli on Ciabatta Roll

SIDES

Choose Two

Kettle-Cooked Chips

Italian Pasta Salad

Classic American Potato Salad

Diced Fruit Cup

Whole Fruit

Coleslaw

DESSERT

Choose One

Chocolate Chip Cookie

Chocolate Chip Brownie

Oatmeal Raisin Cookie

Peanut Butter Cookie

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BOXED LUNCH SELECTIONS

All Boxed Lunches Include Kettle-Cooked Potato Chips, Whole Fruit, Jumbo Cookie, Bottled Water or Soft Drink

THE JAMESTOWN

Sliced Turkey Breast, Swiss Cheese and Virginia Bacon on Multigrain Bread
Lettuce, Tomatoes, Pickle Spear, Condiments

\$26 per person

THE YORKTOWN

Shaved Roast Beef and Crisp Onions on a Soft Roll, Horseradish Mayonnaise
Lettuce, Tomatoes, Pickle Spear, Condiments

\$26 per person

THE PARKWAY MEADOW

Herb-Grilled Chicken Breast on Ciabatta Roll, Spinach, Cucumbers,
Basil Mayonnaise, Pickle Spear, Condiments

\$26 per person

THE BIG FRESH (V)

Rosemary Grilled Portabella Sandwich on Multigrain Bread
Basil Mayonnaise, Spinach, Provolone, Tomato, Pickle Spear, Condiments

\$22.50 per person

THE CAPRESE (V)

Vine-ripe Tomatoes on Toasted Ciabatta Roll, Pesto Mayonnaise, Baby Spinach,
Fresh Mozzarella, Pickle Spear, Condiments

\$22.50 per person

ROASTED EGGPLANT MUFFALETTA (V)

Herb-Roasted Eggplant on Ciabatta Roll, Mushroom Olive Tapenade, Baby Spinach
Fire-roasted Bell Peppers, Sun-Dried Tomato Aioli, Pickle Spear, Condiments

\$22.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

RECEPTION COLD HORS D'OEUVRES

8-10 pieces per person per hour suggested.

Petite Finger Sandwiches

Cucumber Watercress, Ham Spread
Smoked Salmon, Egg Salad
\$4 each

Tomato Consommé

Lump Crabmeat, Fresh Horseradish
\$4 each

Black Pepper Goat Cheese

Date Compote, Bacon, Maple Gastrique
\$4 each

Mushroom Crostini

Herbed Goat Cheese, Brioche
\$5 each

Chicken Liver Pâté

Apple Fig Compote, Crostini
\$5.50 each

Crab Rémoulade Spoons

\$5.50 each

Asparagus Spear Wrapped in Prosciutto

\$4.50 each

Blackened Beef Tenderloin Carpaccio

Rosemary Focaccia, Truffle Aioli
\$6.50 each

Pimento Cheese and Bacon Deviled Eggs

\$4 each

Wasabi-Glazed Tuna Skewer

Toasted Sesame Seeds
\$6.50 each

Mini Crudité Shooters

Carrots, Green Beans, Broccoli, Hummus, Ranch
\$4.50 each

Eastern Shore Oysters on the Half Shell

Seasonal Accompaniments
\$6.50 each

Open-Faced "BLT"

\$4.50 each

Shallot and Spinach Profiterole

Whipped Herb Cream Cheese
\$4 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

RECEPTION HOT HORS D'OEUVRES

8-10 pieces per person per hour suggested.

Pancetta-Wrapped Sea Scallops

Lemon Parsley Aioli

\$6.50 each

Bacon-Wrapped, Blue Cheese Stuffed Date

\$4.50 each

BBQ Meat Balls

\$4.50 each

Chorizo and Queso Empanada

\$4 each

Korean Beef Skewers

Scallion and Sesame Sauce

\$4.50 each

Braised Chicken Crisps

Shredded Cheddar, Ranchero Sauce

\$4.50 each

The Lodge Signature Crab Cakes

Chive Rémolade

\$5.50 each

Beef and Mushroom in Puff Pastry

\$5 each

Spinach and Goat Cheese Miniature Quiche

\$4 each

Petite Virginia Ham Biscuit

Honey Mustard Butter

\$4.50 each

Pimento Cheese and Ham Fritters

Sweet Mustard Dipping Sauce

\$5.50 each

Vegetable Egg Rolls

Honey Mustard Dipping Sauce

\$4.50 each

Fried Chicken BLT Slider

\$8.50 each

Cornmeal-Crusted Oysters

Mobjack-Spiced Rémolade

\$4.50 each

Smoked Mushroom Slider

Eggplant Relish

\$6.50 each

Miniature Brie en Croûte

Truffle Honey, Cardamom Almonds

\$4 each

Grilled Chicken Quesadillas

Cumin Sour Cream

\$4.50 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

RECEPTION STATIONS AND ENHANCEMENTS

Offered for 1 hour

Attendant fee required at \$75 each per hour

CARVING STATIONS

Honey and Apricot–Glazed Virginia Ham

Buttermilk Biscuits, Sweet Pepper Mustard Relish

\$15.50 per person

Herb-Roasted Turkey Breast

Orange Cranberry Relish,
Rosemary Garlic Mayonnaise
Buttermilk Biscuits, Sweet Pepper Relish

\$15.50 per person

Herb and Pepper–Crusted Tenderloin of Beef

Horseradish Sour Cream,
Whole-Grain Mustard Mayonnaise, Soft Rolls

\$22.50 per person

Rosemary and Garlic–Roasted Sirloin of Beef

Horseradish Sour Cream, Soft Rolls

\$18 per person

CHEF ACTION STATION

Pasta Possibilities

Farfalle with Roasted Mushrooms, Tomatoes, Basil Crème
Rigatoni Bolognese, Shaved Parmesan, Toasted Garlic Bread

\$14.50 per person

Shrimp and Grits

Seared Gulf Shrimp, Sweet Peppers, Onions, Mushrooms Tomatoes,
Surrey Sausage, Creamy-Aged Cheddar Grits, Bacon

\$18 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

RECEPTION STATIONS AND ENHANCEMENTS

CHESAPEAKE SEAFOOD SELECTIONS

Displayed on Ice with Cocktail Sauce, Horseradish Sour Cream, Lemon Wedges, Tabasco, and Oyster Crackers. Seasonal Availability May Apply.

Attendant fee required at \$75 each per hour

**Local Oysters on the Half Shell,
Jumbo Gulf Shrimp, Brined Green Lip Mussels**
\$22.00 per person

GARDE MANGER DISPLAYS

Baked Brie en Croûte

(serves 35–40 persons)

Apricot Jam, Toasted Almonds, Strawberries,
Grapes, Sliced Baguette

\$145 each

Antipasto

Grilled Garden Vegetables,
Sliced Imported Italian Specialty Meats,
Fresh Mozzarella with Pesto, Olive Tapenade,
Hummus Dip, Garlic Crostini

\$12.50 per person

The American Artisan Cheese Board

Domestic Artisan Cheeses,
Dried and Fresh Fruits,
Crisp Lavosh, Crackers, French Bread

\$22.50 per person

The Mediterranean Tasting

Heavenly Hummus, Tomato Cucumber Salsa,
Citrus-marinated Olives, Tabbouleh, Lentil Salad,
Garlic Toasted Pita Chips, Feta Mint Pesto

\$10.50 per person

Vegetable Crudit  Platter

Carrot and Celery Batonnet, Cherry Tomatoes,
Broccoli, Cauliflower, French Beans,
Blue Cheese Dip, Ranch Dip, Hummus Dip

\$9.50 per person

Seasonal Fruit Harvest

Pineapple, Seasonal Melons and Berries,
Honey Yogurt, Granola, Crunch Dipping Sauce

\$10.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

RECEPTION STATIONS AND ENHANCEMENTS

DESSERT STATIONS

Dark Chocolate Fountain

Pineapple Strawberry Trees, Toasted Coconut, and Almonds

\$10.50 per person

Colonial Williamsburg Pastry Table

Mini Indulgence of Our Classics

Williamsburg Rum Tart

Southern Pecan Tarts

Chocolate Pot du Crème

Raspberry Lemon Tarts

Everlasting Syllabub

Sour Cherry Trifle

Individual Blueberry Crisp

Chocolate Pineapple Bread Pudding, Caramel Sauce

\$21.50 per person

Bananas Foster Flambé*

Sautéed Bananas

Caribbean Rum, Brown Sugar, and Orange Juice

Vanilla Ice Cream

\$15.50 per person

Cookies and Cream Station

Ice Cream, Petite Cookies

\$8.50 per person

Custom Colonial Cupcake Station

\$8.50 per person

**Attendant fee required at \$75 each per hour*

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

Dinner selections include three courses (Salad, Entrée, and Dessert) and are priced according to Entrée choice. Selections include Fresh Bakery Rolls with Butter, Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

APPETIZER COURSE

A La Carte Item

Choose One

Coriander Spiced Lamb Chops

Sweet Potato Ginger Purée, Grilled Citrus Salad

\$19 per person

Shrimp N' Grits

Smoke-Braised Pork Belly, Cheddar Grits

\$17.50 per person

Porcini Mushroom Canelloni

Ricotta Cheese, Wilted Spinach, Saffron-Onion Créma

\$14.50 per person

Braised Beef Vol Au Vent

Parsnip Potato Purée, Peas, Pearl Onions, Madeira Jus

\$19.50 per person

SOUP COURSE

A La Carte Item

Choose One

Roasted Corn and Sausage Chowder

Yukon Gold Potatoes

\$8.50 per person

White Bean and Parsnip Soup

Roasted Fennel Cream

\$8.50 per person

Maine Lobster Bisque

Whiskey Cream

\$8.50 per person

Chicken Gumbo

Andouille Sausage, Dirty Rice, Scallions, Sour Cream

\$8.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

SALAD COURSE

Choose One

Caesar Salad

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Crab and Chervil Salad

Frisée, Watercress, Pickled Vegetables, Citrus Gastrique, Fines Herbs

Poached Pear Salad

Salad Bundle, Brie Cheese, Toasted Hazelnuts, Bacon Lardons, Port Wine Vinaigrette

Arugula and Baby Greens Salad

Shaved Fennel, Sliced Oranges, Gorgonzola Candied Pecans, Basil Vinaigrette

House Green Salad

Sliced Cucumbers, Julienne Carrot, Cherry Tomatoes, Garlic Croutons, Peppercorn Parmesan Dressing

Fried Green “BLT” Salad

Crispy Pancetta, Herb Garlic Cheese, Pickled Green Tomato Vinaigrette, Basil Aioli

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

DINNER ENTRÉES

All entrées are accompanied by a blend of seasonal vegetables.

Choose One

Parmesan-Crusted Breast of Chicken

Sweet Potato Risotto, Roasted Mushrooms
Lemon-Parsley Butter Sauce

\$50 per person

Pancetta-Wrapped Pork Tenderloin

Coriander Honey Sweet Potato Purée, Roasted Root Vegetables,
Wild Mushrooms, Pearl Onions, Cherry Gastrique

\$56 per person

Saffron Poached Grouper

Crab and Spinach Risotto, Roasted Fennel,
Braised Escarole, Ham Dust, Saffron-Onion Créma

\$56 per person

Red Wine-Braised Short Ribs

Caramelized Onion Whipped Potatoes, Salt-Roasted Carrots,
Peas, Crispy Shallots, Braising Jus

\$58 per person

Pan-Seared Atlantic Salmon

White Bean Ragu, Braised Greens
Smoked Tomato Ragu, Parsley Lemon Pesto

\$56 per person

Fennel-Crusted Shrimp and Scallop

House-Made Cracked Pepper Ribbon Pasta
Vodka Lobster Créma, Braised Greens, Tomato Confit

\$62.50 per person

Mustard and Herb-Crusted Rack of Lamb

Honey-Braised Shallots, Yukon Gold Potato,
Gruyère Cheese Flan, Roasted Garlic Lamb Jus

\$65 per person

Rosemary-Roasted Tenderloin of Beef

Mascarpone-Mashed Potatoes, Roasted Mushrooms,
Braised Cipollini Onions, Madeira Jus

\$65 per person

Chicken Two Ways

Mushroom-Crusted Breast
Citrus Confit Leg, Roasted Baby Potatoes
Natural Chicken Jus

\$56 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

DINNER ENTRÉES CONTINUED

All entrées are accompanied by a blend of seasonal vegetables.

Choose One

Rosemary Roasted Tenderloin of Beef and Williamsburg Lodge Crab Cake

Roasted Garlic Mashed Potatoes, Sweet Corn and Bacon Relish, Roasted Mushrooms,
Mustard-Butter Sauce, Cabernet Sauvignon Jus

\$65 per person

Pepper-Crusted Beef Tenderloin and Fennel-Dusted Scallops

Petite Vegetable Herb Farro, Mushroom Fricassee, Marsala Demi, Fennel Crema

\$67 per person

Pan-Seared Filet of Beef and Shrimp

Smoked Cheddar Grits, Wild Mushrooms, Seafood Ragù, Madeira Jus

\$68.50 per person

Cherry-Glazed Duck Breast

Parsnip and Leek Gratin, Duck Confit Fricassee
Crispy Baby Potatoes, Roasted Turnips, Duck Jus

\$70 per person

Duo of Braised Beef Short Rib and Grilled Salmon

Celery Root, Mashed Potatoes, Sorghum-Glazed Carrots
Braised Broccoli Rabe, Shaved Parmesan Cheese
Natural Jus, Lemon Butter Sauce

\$70 per person

Pan-Roasted Grouper and Maine Lobster

Butter-Poached Lobster Tail, Saffron Risotto,
Cognac Seafood Crema, Meyer Lemon Butter Sauce

Market Price

Pesto-grilled Double Lamb Chop and Herb-Roasted Quail

Yukon Gold Potato and Bacon Flan, Rosemary Lamb Jus, Roasted Corn Crema

\$75 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

VEGAN DINNER ENTRÉES

All entrées are accompanied by a blend of seasonal vegetables.

Choose One

Roasted Eggplant Moussaka

Crispy Herb Polenta Cake,
Toasted Pine Nuts, Root Spinach,
Three Tomato Pomodoro, Basil Emulsion

\$37.50 per person

Farro Cake with Apple and Cherries

Sautéed Kale, Parsnip Purée, Vegetable Melange, Herb Pesto

\$37.50 per person

Spaghetti Squash

Wilted Arugula, Pumpkin Seed, Golden Raisins, Roasted Butternut Squash

\$37.50 per person

Quinoa and Mushroom Stuffed Eggplant

Curried Basmati Rice, Coconut Milk Broth, Cilantro Mango Relish

\$37.50 per person

Roasted Acorn Squash

Edamame and Corn Risotto, Braised Greens,
Chickpea Romesco, Arugula Pesto

\$37.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

PLATED DINNER MENU SELECTIONS

INTERMEZZO

A La Carte Item

Choose One

A refreshing palate cleaner can be enjoyed at **\$5 per person**

Gin and Tonic Sorbet

Champagne Granite

Mint Julep Granite

Orange Mint Sorbet

DESSERT COURSE

Choose One

Marble Fudge Cheesecake

Chocolate Sauce

Individual Pineapple Chocolate Bread Pudding

Caramel Sauce, Vanilla Sauce

Apple Tart

Apple Caramel and Vanilla Sauce

Caramelized Almond Pear Tart

Pear Caramel Sauce, Vanilla Sauce

American Heritage Chocolate Tart

Chocolate Sauce, Fresh Raspberry Sauce

Chocolate Crème Brûlée

Tea Cookies

Chocolate Caramel Pecan Torte

Caramel and Chocolate Sauce

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

THE GROANING BOARD

The Groaning Board, our traditional family-style dinner, has been served to Williamsburg's visitors since colonial times.

Entertainment not included in price of meal
Minimum of 75 guests required

\$74.50 per person

SOUP

Choose One

Chicken and Sausage Gumbo

Dirty Rice, Scallions

Sweet Corn Bisque

Virginia Peanut Soup

Sherry Crème Fraîche

SALAD

Choose One

Salmagundi

An 18th-century combination of Hand-Picked Garden Greens, Virginia Ham
Roasted Turkey Breast, Aged Cheddar Cheese, Hard-Boiled Eggs
Tomatoes, Olives, and Herb Dressing

Colonial Chop House

Baby Greens, Cucumbers, Tomatoes, Celery, Mushrooms,
Croutons, Buttermilk Herb Dressing

Heritage Garden Salad

Spring Greens, Tomato, English Cucumber
Garlic Croutons, Shaved Parmesan
House Vinaigrette Dressing

Loaves of Bread and Butter

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

THE GROANING BOARD

ENTRÉES

Choose Three

Pan-Seared Fillet of Atlantic Salmon

Corn Leek and Bacon Relish, Thyme Butter Sauce

Virginia Ham–Crusted Cod Loin

Lemon Parsley Butter Sauce

Southern-Fried Chicken

Pan-Seared Chicken Scaloppini

Shaved Virginia Ham, Provolone Cheese
Cider Chicken Jus

Peppercorn-Crusted Beef Roast

Roasted Mushrooms, Brandy Demi

SIDE DISHES

Choose Three

Sweet Potato Pudding

Traditional Spoon Bread

Collard Greens

Lemon Parsley Carrots

Southern-Style Green Beans

DESSERT

Williamsburg Tart Cherry Trifle

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee

Assorted Mighty Leaf Fine Teas

Pitchers of Ale will be served throughout the event.

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

SPECIALTY BUFFETS

All Dinner Buffets Offered for 2 hours
Minimum of 50 guests required

FLAVORS OF TIDEWATER BUFFET

\$61.50 per person

SOUP

Choose One

She Crab Soup

Roasted Corn and Sausage Chowder

Chicken and Sausage Gumbo

Virginia Peanut Soup

Sweet Potato Bisque

SALADS

Choose One

Tomato and Cucumber Salad

Basil Vinaigrette

Baby Spinach and Apple Salad

Goat Cheese, Toasted Pecans, Virginia Bacon Vinaigrette

Yukon Gold Potato Salad

Virginia Bacon, Scallions, Sour Cream

Barley Salad

Cranberries, Arugula, Sunflower Seeds, Citrus Vinaigrette

Creamy Coleslaw

Caesar Salad

Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Chop House Salad

Baby Greens, Cucumbers, Tomatoes, Celery,
Mushrooms, Croutons, Buttermilk Herb Dressing

Green Bean Salad

Herb Vinaigrette

BREADS

Buttermilk Biscuits, Soft Rolls, Hush Puppies, Butter

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

SPECIALTY BUFFETS

FLAVORS OF TIDEWATER BUFFET

ENTRÉES

Choose Three

Steamed Clams and Mussels

Tomatoes, Leeks, Thyme Butter

Seared Flounder

Roasted Corn and Grilled Scallion Grits, Lemon Butter Sauce

Fried Catfish

Warm Vegetable Slaw, Malt Vinegar Aioli

Pan-Sautéed Crab Cakes

Summer Vegetable Succotash, Herb Rémoulade

Hickory-Smoked Pork Tenderloin

Bourbon BBQ Sauce, Tobacco Onions

Chicken Scaloppini

Virginia Ham, Provolone Cheese, Cider Jus

Roasted Rosemary Beef Shoulder

Chimichurri Sauce

Slow-Smoked Beef Brisket

Spicy Honey Rub

Southern-Fried Chicken

SIDES

Choose Three

Steamed New Potatoes

Garlic Parsley Butter

Home-Style Baked Beans

Spoon Bread

Farmers' Market Vegetables

Herb Butter

Braised Collard Greens

Spice-Roasted Sweet Potatoes

Southern-Style Green Beans

DESSERT

Strawberry Shortcake

Strawberries in Ginger Syrup, Vanilla Whipped Cream, Lemon Pound Cake

Warm Chocolate Pineapple Bread Pudding

Caramel Sauce

Pecan Pie

Sweet Potato Pie

Chocolate Fudge Cake

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

SPECIALTY BUFFETS

SEAFOOD FEAST

\$85.50 per person

SOUP

Choose One

Lobster Bisque

Crab Soup

SALADS

Choose Three

Caesar Salad

Garlic Croutons, Shaved Parmesan Cheese,
Caesar Dressing

Lemon-Poached Shrimp Salad

Shaved Fennel, Roasted Red Peppers,
Diced Celery, Toasted Pine Nuts, Poppy Seed Dressing

Crab and Quinoa Salad

Grilled Asparagus, Dill, Roasted Pearl Onions,
Crisp Apples, Lemon Tarragon Dressing

Mixed Green Salad

Cherry Tomatoes, Aged Cheddar Cheese,
Applewood Bacon Lardons, Grilled Walnuts
Scallion Dressing

Frisée and Citrus Salad

Grilled Citrus, Toasted Pecans,
Shaved Merlot Bellavitano Cheese, Niçoise Olives,
Blood Orange Vinaigrette

BREADS

Buttermilk Biscuits, Soft Rolls, Hush Puppies, Butter

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

SPECIALTY BUFFETS

SEAFOOD FEAST

ENTRÉES

Choose Three

Lemon and Olive-Crusted Halibut

Grilled Asparagus and Fennel, Pernod Créma

Crab Boil

Corn-On-The-Cob, Red Bliss Potatoes, Smoked Sausage

Crab Cakes

Crayfish and Potato Gratin,
Roasted Tomato Relish, Rémoulade Sauce

Rosemary-Scented Roasted Beef Strip Loin

Truffle Macaroni and Cheese,
Grilled Spring Onion Pesto, Madeira Jus

Cajun-Grilled Chicken

Succotash, Herb Créma

Garlic Herb-Grilled Salmon

Oyster Rockefeller Stuffing, Saffron Butter Sauce

SIDES

Choose Three

Roasted Vegetables

Herb Butter and Shaved Parmesan Cheese

Roasted Garlic-Whipped Potatoes

Bacon Fat-Roasted Rosemary Potatoes

Steamed New Potatoes

Garlic Herb Butter

Southern-Style Spoon Bread

DESSERT

Choose Three

Warm Chocolate Pineapple Bread Pudding

Caramel Sauce

Pecan Pie

Sweet Potato Pie

Chocolate Fudge Cake

Strawberry Shortcake

Strawberries in Ginger Syrup
Vanilla Whipped Cream, Lemon Pound Cake

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

SPECIALTY BUFFETS

Minimum of 50 guests required

SOUTHERN LIVING BUFFET

\$70 per person

STARTERS & SIDES

Virginia Peanut Soup

Sweet Sherry Crème Fraîche
Toasted Virginia Peanuts

Fried Green Tomato Salad

Crispy Pancetta, Chive Garlic Goat Cheese
Fig Balsamic Syrup, Fresh Basil

Southern Three Bean Salad

Marinated Chickpeas, Pickled Cherry Tomato Relish
Herb Vinaigrette, Shaved Pepato Cheese

Corn Bread

Whipped Bacon Butter

Marinated Bouquet of Garden Vegetables

Butter Beans, Sweet Corn, Cucumber, Red Bell Pepper and Poblano,
Zucchini Squash, Chili Citrus Dressing, Fresh Mint

ENTRÉES

Chicken “Purloo”

Carolina Gold Dirty Rice, Surry Sausage
Stewed Tomato and Okra

Pork Loin Porchetta

Slow-Braised White Beans and Kale
Fortified Pork Jus

Braised Boneless Beef Short Rib

Roasted Corn and Sweet Pea Stone Ground Grits
Confit Carrots, Braising Jus

DESSERT

Warm Chocolate Pineapple Bread Pudding

Caramel Sauce

Pecan Pie

Sweet Potato Pie

Chocolate Fudge Cake

Strawberry Shortcake

Strawberries in Ginger Syrup
Vanilla Whipped Cream, Lemon Pound Cake

Freshly-Brewed Royal Cup Coffee, Decaffeinated Coffee, Assorted Mighty Leaf Fine Teas

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

KIDS OPTIONS



Ages 12 and Under

APPETIZERS

Choose One

Mozzarella Sticks

Marinara Sauce

Tomato Soup

Croutons

Iceberg Salad

Cherry Tomatoes, Bacon, Cucumbers, Shredded Cheddar, Ranch Dressing

ENTRÉES

Choose One

Chicken Fingers with French Fries

\$18.50 per person

Individual Pizza

Choice of Toppings

\$16.50 per person

Hot Dog with Fruit Cup

\$17 per person

Battered-Fried Cod Fingers with Fries

\$20.50 per person

Cheese Burger

Lettuce, Tomato, Pickle, Glazed Carrots

\$19.50 per person

Petite Beef Filet

Baby Carrots, Green Beans, Macaroni and Cheese, Jus

\$26.50 per person

Seared Chicken Breast

Rice Pilaf, Wilted Spinach, Chicken Jus

\$24.50 per person

Grilled Salmon

Mashed Potatoes, French Green Beans, Lemon Butter Sauce

\$22.50 per person

DESSERTS

Choose One

Apple Pie with Vanilla Ice Cream

Build-Your-Own Cupcake

Sprinkles, Vanilla Icing, Chocolate Icing, Mini M&M's, Chocolate Shavings, Cherries

House-Made Ice Cream Sandwich

Chocolate Chip Cookies, Vanilla Ice Cream

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BAR PACKAGES



THE CHESAPEAKE PACKAGE

4 Hour Bar

Choice of One House Cocktail

Spirits

Gordon's Gin
Smirnoff Vodka
Bacardi Superior Rum
Sauza Silver Tequila
Cutty Sark Scotch
Virginia Gentleman Bourbon
Seagram's 7 Whiskey

Domestic Beer

Bud Light, Miller Light

Imported and Craft Beer

St George IPA, Corona, Alewerks Old Stitch,
Alewerks Dear Old Mum, St Pauli Girl N/A

Wine

Sparkling, Simonet, Blanc de Blancs, France
Sauvignon Blanc, Concannon CV, CA
Chardonnay, Concannon CV, CA
Pinot Noir, Concannon CV, CA
Cabernet Sauvignon, Concannon CV, CA

Refreshments

Fruit Juices, Soft Drinks, Bottled Water

\$35 per person

\$140 per bartender – 1 bartender per 50 guests

Add Champagne Toast

Simonet, Blanc de Blancs, France

\$5 per Guest

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BAR PACKAGES



THE COLONY PACKAGE

4 Hour Bar

Choice of Two House Cocktails

Spirits

Tanqueray Gin
Absolut Vodka
Cruzan Light Rum
Lunazul Silver Tequila
Johnnie Walker Red Label Scotch
Four Roses Bourbon
Jack Daniel's Whiskey

Domestic Beer

Bud Light, Miller Light

Imported and Craft Beer

St George IPA, Corona, Alewerks Old Stitch,
Alewerks Dear Old Mum, St Pauli Girl N/A

Wine

Sparkling, Maschio, Prosecco, Italy
Sauvignon Blanc, Ava Grace, CA
Chardonnay, Ava Grace, CA
Merlot, Ava Grace, CA
Red Blend, Ava Grace, CA

Refreshments

Fruit Juices, Soft Drinks, Bottled Water

\$40 per person

\$140 per bartender – 1 bartender per 50 guests

Add Champagne Toast

Simonet, Blanc de Blancs, France

\$5 per Guest

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BAR PACKAGES



THE VIRGINIA PACKAGE

4 Hour Bar

Choice of Three House Cocktails

Spirits

Bombay Sapphire Gin
Grey Goose Vodka
Mount Gay Eclipse Rum
Patron Silver Tequila
The MacCallan 12-Year-Old Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey

Domestic Beer

Bud Light, Miller Light

Imported and Craft Beer

St George I.P.A., Corona, Alewerks Old Stich,
Alewerks Dear Old Mum, St Pauli Girl N/A

Wine

Sparkling, Mumm, Napa Brut Prestige, NV, CA
Pinot Gris, 10 Span, CA
Chardonnay, 10 Span, CA
Pinot Noir, 10 Span, CA
Cabernet Sauvignon, 10 Span, CA

Refreshments

Fruit Juices, Soft Drinks, Bottled Water

\$45 per person

\$140 Per bartender – 1 bartender per 50 guests

Add Champagne Toast

Simonet, Blanc de Blancs, France

\$5 per Guest

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

BAR PACKAGES



BEER & WINE PACKAGE

4 Hour Bar

Beer

Bud Light
Miller Light
St. George IPA
Alewerks Dear Old Mum
Alewerks Old Stitch
Corona
St Pauli Girl N/A

Wine

Sparkling, Simonet, Blanc de Blancs, France
Sauvignon Blanc, Concannon CV, CA
Chardonnay, Concannon CV, CA
Pinot Noir, Concannon CV, CA
Cabernet Sauvignon, Concannon CV, CA

Refreshments

Fruit Juices, Soft Drinks, Bottled Water

\$30 per person

\$140 per bartender - 1 bartender per 50 guests

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

COCKTAIL OPTIONS

SPRING / SUMMER

Summer Spritzer

White Wine, Peach, Dry Vermouth, Seltzer

Berry Rita

Tequila, Strawberries, Agave, Lime

Hand-Shaken Aged Daiquiri

Aged Rum, Lime, Simple Syrup

Wild Whiskey Smash

Bourbon, Raspberry, Blackberry, Mint

Apple Cherry Swizzle

Bourbon, Apple Jack, Cherry Preserves, Lemon

Moscow Mule

Vodka, Lime, Ginger Beer

English Style

Gin, Lemongrass, Cucumber Slices, Lime

Piña Mojito

Rum, Pineapple, Mint, Lime

FALL / WINTER

Sparkling Citrus Cello

Prosecco and Housemade Limoncello

Stormy Weather

Rum, Lime, Angostura Bitter, Ginger Beer

Rye Not

Rye Whiskey, Amaro, Sweet Vermouth, Maraschino

Spanish Rose

Gin, Licor 43, Lemon, Rosemary, Pomegranate

Baked Apple

Bourbon, Apple Cider, Winter Spice, Ginger Beer

Cranberry Mojito

Rum, Cranberries, Lime, Mint

Moscow Mule

Vodka, Lime, Ginger Beer

First Glance

Vodka, Aperol, Grapefruit, Agave, Prosecco

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

RECEPTION BEVERAGE PRICES

Beverage pricing is valid for banquet facilities only.

Please ask your conference planner for specific pricing at historic dining taverns and restaurant facilities.

HOUSE		CLASSICS		PREMIUM	
Vodka	Smirnoff	Vodka	Absolut	Vodka	Grey Goose
Rum	Bacardi	Rum	Cruzan Light	Rum	Mount Gay Eclipse
Gin	Gordon's Gin	Gin	Tanqueray	Gin	Bombay Sapphire
Whiskey	Seagram's 7	Whiskey	Jack Daniels	Whiskey	Crown Royal
Scotch	Cutty Sark	Scotch	Johnnie Walker Red Label	Scotch	The Macallan 12-Year-Old
Bourbon	Virginia Gentleman	Bourbon	Four Roses	Bourbon	Woodford Reserve
Tequila	Sauza Silver	Tequila	Lunazul Silver	Tequila	Patron Silver
Sparkling	Simonet	Sparkling	Maschio	Sparkling	Mumm
Blanc de Blancs, France		Prosecco, Italy		Napa Brut Prestige, NV, CA	
Sauvignon Blanc	Concannon CV	Sauvignon Blanc	Ava Grace	Pinot Gris	10 Span
CA		CA		CA	
Chardonnay	Concannon CV	Chardonnay	Ava Grace	Chardonnay	10 Span
CA		CA		CA	
Pinot Noir	Concannon CV	Merlot	Ava Grace	Pinot Noir	10 Span
CA		CA		CA	
Cabernet Sauvignon	Concannon CV	Red Blend	Ava Grace	Cabernet Sauvignon	10 Span
CA		CA		CA	

Package	Cash Bar*	Host Bar*
House Cocktail/Wine	\$9.00	\$7.95
Classic Cocktail/Wine	\$10.00	\$8.95
Premium Cocktail/Wine	\$11.00	\$9.95
Mineral Water/Soft drinks	\$4.00	\$2.95
Domestic Beer	\$7.00	\$5.95
Imported/Craft Beer	\$8.00	\$6.95

LODGE BEERS

Domestic - Bud Light, Miller Lite

Imported/ Craft - Heineken, Amstel Light, Corona, St. Pauli Girl
N/A, Alewerks Dear Old Mum, Alewerks Old Stitch

SPECIALTY BEERS

Available Upon Request

Domestic - Budweiser, Coors Light, Michelob Ultra, Raleigh
Tavern Pale Ale, St. George India Pale Ale
Imported & Craft - Newcastle Brown Ale

*Cash Bar prices include taxes and are not subject to the 20% service charge. Group is responsible for per cashier fees of \$30 for the first hour and \$20 for each additional hour and per bartender fees of \$40 for the first hour and \$20 for each additional hour. One (1) bartender and one (1) cashier are required for every 50 persons.

**For Hosted Bars, a bartender fee will be added of \$40 per bartender for the first hour and \$20 for each additional hour.
One (1) bartender is required for every 50 persons. Menus and prices are subject to change.

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

RECEPTION BEVERAGE PRICES

OPTIONAL BEVERAGES

Non-Alcoholic Fruit Punch	\$44 per gallon
Sparkling Cider	\$24 per bottle
Cognac/Brandy Cordial/Sherry/Port	Price varies with Selection
Sparkling Punch	\$80 per gallon
Tropical Wine Punch	\$80 per gallon
Lodge Fish House Punch	\$115 per gallon

COGNACS/ARMAGNACS

Courvoisier V.S.O.P.	\$15.95 per drink
Hennessy V.S.	\$12.95 per drink
Remy Martin V.S.O.P.	\$18.95 per drink
Clos des Ducs/Armagnac V.S.O.P.	\$10.95 per drink

CORDIALS AND LIQUEURS

Amaretto Di Saronno	\$9.95 per drink
Kahlúa	\$9.95 per drink
Baileys Irish Cream	\$9.95 per drink
Drambuie	\$9.95 per drink
Grand Marnier	\$9.95 per drink
B and B	\$9.95 per drink

PORT

Taylor Fladgate 20 yr Tawny	\$22.95 per drink
Taylor Fladgate 10 yr Tawny	\$12.95 per drink
Sandeman Founder's Reserve	\$10.95 per drink

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

RECEPTION BEVERAGE PRICES

CHAMPAGNE/SPARKLING

Veuve Cliquot, Yellow Label, N/V	\$115
Moet and Chandon, Imperial Brut	\$105
La Marca Prosecco	\$48

CHARDONNAY

William Hill, Napa, California	\$75
Barboursville, Reserve, Central Virginia	\$65
Charles Krug Winery, Napa California	\$55
Wente Riva Ranch, Monterey California	\$60
Chateau St. Michelle, Washington State	\$50
Leese Fitch, California	\$45
La Terre, California	\$33
Concannon, CV, CA	\$36

SAUVIGNON BLANC

Cakebread Cellars, California	\$80
Charles Krug Winery, California	\$45
Villa Maria, New Zealand	\$50
James River White, Williamsburg Winery, VA	\$37

SELECT WHITES

Barboursville Vineyards, Viognier, Virginia	\$55
Barboursville, Pinot Grigio, Virginia	\$45
Dr. Loosen, Riesling, Mosel, Germany	\$40
Governors White, Riesling, Williamsburg Winery, Virginia	\$36

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

RECEPTION BEVERAGE PRICES

CABERNET SAUVIGNON

Robert Mondavi Winery, California	\$80
Benziger Family Winery, California	\$60
Charles Krug Winery, California	\$75
Louis M. Martini, California	\$45
Concannon, California	\$36
Leese-Fitch, California	\$40
Williamsburg Winery, Virginia Trianon, Cabernet Franc, Virginia	\$85
Barboursville Vineyards, Cabernet Franc Reserve, Central Virginia	\$70
Rappahannock Cellars, Cabernet Franc, Virginia	\$55

MERLOT

Northstar Winery, Washington	\$95
Waterbrook Reserve Merlot, Washington	\$80
Charles Krug Winery, California	\$65
Barboursville Vineyards, Central Virginia	\$50
Leese-Fitch, California	\$45

PINOT NOIR

King Estate Winery, Oregon	\$75
Steele Wines, Carneros, California	\$60
Erath Winery, Oregon	\$70
MacMurray Ranch, Central Coast, California	\$55
Fess Parker, Parker Station, Sonoma, California	\$45
Concannon, California	\$36

SELECT REDS

Catena La Consulta, Malbec, Argentina	\$60
Viña Zaco, Tempranillo, Spain	\$45

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

Minimum of 25 guests. A \$10 per person surcharge will be required for smaller groups.

BANQUET POLICIES



FUNCTION SPACE

The Williamsburg Lodge reserves the right to move an event to function space other than that appearing on the Banquet Event Order should there be a significant change in the number of attendees as determined by The Hotel. The Hotel also reserves the right to charge an additional labor fee for the set-up of events with extraordinary requirements, or for the re-set of an event once it has been set per the Banquet Event Order.

OUTDOOR EVENTS

The Williamsburg Lodge reserves the right to make the final decision regarding outdoor events. The decision to move an event to an indoor location will be made no fewer than four (4) hours prior to the event's start time based upon prevailing weather conditions, local forecast and radar.

GUARANTEE/SET

A guaranteed attendance number for all food and beverage events is due by 2 pm ET, three (3) business days prior to the scheduled event. If no final guarantee is provided, the estimated attendance on the Banquet Event Order will be used as the guarantee. All charges will be based upon the guarantee or actual number of guests served, whichever is greater. The set of the room cannot exceed 5% of the guaranteed number of guests.

PARCELS/FREIGHT

A \$2.50 handling fee applies per delivered box or item. A \$100.00 handling fee applies per unloaded/loaded pallet. Any materials required for upcoming events may be sent three business days prior to the event. Please ask your service manager to provide the appropriate address information.

PROPERTY DAMAGE

You/your organization are responsible for all damage to The Williamsburg Lodge facilities caused by you/your event's attendees, guests, employees, agents, exhibitors or representatives. Affixing anything to walls, floors, or ceilings of The Hotel's function space, common areas, lobbies or guestrooms, without prior approval is not permitted. Please refer all requests to your service manager.

LIABILITY

The Williamsburg Lodge assumes no responsibility for items left unsecured in function space or common areas.

FOOD AND BEVERAGE

The Williamsburg Lodge is responsible for the quality and freshness of the food served to our guests. All food served at The Williamsburg Lodge must be prepared by our culinary staff. Outside food is not permitted. Food may not be taken off the premises after it has been prepared and served. Please note the sale and service of alcoholic beverages are regulated by the Commonwealth of Virginia. Guests are not permitted to bring alcoholic beverages onto Colonial Williamsburg property.

MULTIPLE ENTRÉES

The highest priced entrée selected will prevail for all entrées. For events requesting multiple entrée service, a \$5.00 per person surcharge will apply. The exact number of each entrée is required, along with the guaranteed number of guests, is due by 2 pm ET, three (3) business days, prior to the scheduled event. Client is required to provide The Hotel with a method of identifying individual entrée selections, e.g. color coded ticket, name tag, entrée card or place card.

SERVICE CHARGE AND TAX

A 20% service charge, plus state and local taxes are applied to all food and beverage. State and local taxes are also applied to all other goods and services. If you are a tax-exempt organization, your tax-exempt number and certificate must be provided to The Hotel's Accounting Department no less than 30 days prior to your event.