

KIMPTON[®]
hotels & restaurants

Winter Wonderland Wedding Package

Package Price per Person: \$120++

**Cocktail hour featuring 5
Mouthwatering passed hors d'oeuvres of your
choice*

**Seasonal Selection Hand Crafted by Chef for the
First & Second Course*

**4 Hours of Bar Service featuring an upgraded
selection of house wines, beers and liquors*

**Signature Peppermint Kiss Cocktail*

**Delectable Hot Apple Cider with Cinnamon
Sticks*

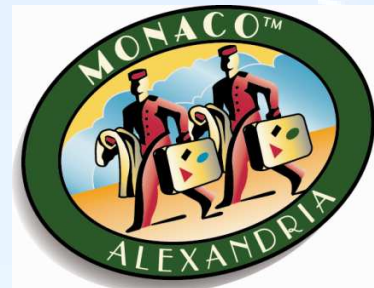
**Finish the night with a Cake Pop Wedding
Favor as a Thank You*

**Complimentary Room for Bride and Groom on
Wedding night*

**Paris Ballroom for Dinner & Dancing
(150 Max)*

**Special Guest Room Rate starting at \$129 (based
on availability)*

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\$120++*



A KIMPTON[®] HOTEL



All Food and Beverage Subject to 22% taxable service charge, and 9% tax.

Passed Hors d'oeuvres (Please select 5)

Hot Hors d'oeuvres

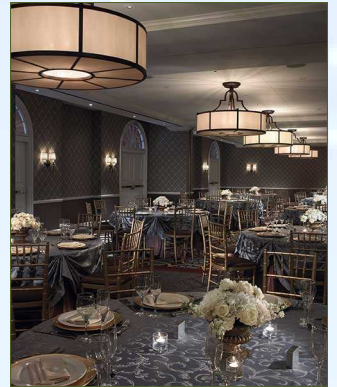
Crab Cakes with Sauce Gribiche
Grilled Beef Kebabs
Chicken Skewers with Teriyaki Dipping Sauce
Burger Sliders on Brioche Bun
Cornmeal Crusted Oysters
Shrimp Corn Dogs with Spicy Mustard Sauce
Shrimp Fritters with Comeback Sauce
Chicken and Spinach Croquettes

Cold Hors d'oeuvres

Smoked Salmon on Crostini with Chive Crème Fraiche
California Rolls with Wasabi and Soy Sauce
Asparagus Wrapped in Prosciutto with Aged Balsamic
Beef Tartare on Brioche Cube
Crab Salad on Marinated Cucumber
Seared Tuna with Garlic Aioli on Crispy Wontons
Pesto Chicken Salad on Cornbread
Virginia Ham Sliders on House-Made Biscuits

Vegetarian Hors d'oeuvres

Cherry Tomatoes Stuffed with Goat Cheese
Goat Cheese Crostini, Sundried Tomatoes and Olives
Vegetable Samosas
Wild Mushroom and Brie Tartlet
Brie and Raspberry Phyllo Star
Three Onion and Brie Tartlet



First Course (Please select one)

Salad

J20 Waldorf, Baby Red Oak, Braised Apples, Cornbread Croutons, Candied Walnuts, Grapes and Buttermilk Ranch
Sliced Pears, Organic Mixed Greens, Candied Walnuts,
Goat Cheese, Honey Thyme Vinaigrette
Mixed Seasonal Greens, with Candied Walnuts, Dried Cranberries and Goat Cheese with Cranberry Vinaigrette

Soup

Roasted Butternut Squash
Roast Pumpkin Soup
With Toasted Pumpkin Seeds
Shrimp Bisque

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Dinner Selections

Served with our house baked rolls and butter, and French roast coffee service.

Five Spiced Pork Loin

Caramelized Brussel Sprouts with Bacon, Rosemary Polenta, Sweet Onion Marmalade

Grilled Berkshire Pork Chop

Sweet Potato Puree, Sautéed Mustard Greens, Garlic Chips, Brown Sugar Pork Gravy

Pan Seared NY Strip

Crispy Pan Fried Potatoes, Sautéed Asparagus, Au Poivre Sauce

Roasted Leg of Lamb

Rutabaga Whip, Roasted Red Potatoes, Rosemary Lamb Reduction, Mint Jam

Pot Roast

Red Wine Braised Sirloin, Roasted Carrots, Parsnips, Duck Fat Caramelized Onions, Crispy Leeks

Pan Roasted Rockfish

Mushroom Grits, Sautéed Rainbow Swiss Chard, Fried Oysters, Lemon Beurre Noisette



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Beverage Service

(4 hours continuous service to include: cocktail hour and a 3 hour reception)

Coffee Service

French Roast Coffee, Decaffeinated Coffee and Mighty Leaf Organic Flavored Tea

Signature Drink: Peppermint Kiss Cocktail

4 Hour Deluxe Bar to Include:

Cuervo Gold Tequila
Dewar's Scotch

Jack Daniel's Whiskey
Tanqueray Gin

Mount Gay Rum
Absolute Vodka

Domestic and Imported Beer

Sam Adams

Amstel Lite

Budweiser

Sierra Nevada

Corona

House Wines

Please select 2 varietals for your bar and 2 varietals to be poured tableside during dinner.

Chardonnay
Sauvignon Blanc
Pinot Grigio

Riesling
Pinot Noir
Cabernet

Merlot
Syrah

Included in your Package:

One Bar / Bartender is included per 100 guests.

Additional Hour of Bar Service is \$12.00 per guest, per hour.

Additional Half Hour of Bar Service is \$8.00 per guest

Additional Bartender Fee \$100.00 per three hours of service.

For Cash Bars, Cashier Required at

\$75.00 per three hours of service

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