

WILLIAMSBURG
WOODLANDS
CONFERENCE CENTER

BANQUET SELECTIONS



Colonial Williamsburg Company

HOSPITALITY GROUP

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

Banquet Polices

FUNCTION ROOMS

The Williamsburg Woodlands Conference Center reserves the right to move an event to banquet/meeting room(s) other than that appearing on the Banquet Event Order should there be a significant change in the number of attendees as determined by the Conference Center. The Conference Center also reserves the right to charge an additional fee for set-up of meeting rooms with extraordinary requirements, e.g., advance set-up and late tear-down. A room set-up fee will be charged where applicable.

OUTDOOR FUNCTIONS

The Williamsburg Woodlands Conference Center reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no fewer than four (4) hours prior to the event based on the prevailing weather conditions and the local forecast.

REQUESTS FOR MULTIPLE ENTRÉES

Up to three (3) entrée choices may be selected. The highest price entrée will prevail for all entrees. The exact number of each entrée is expected along with the guaranteed number of guests for the event three (3) days prior. Client is required to provide some form of identifying the entrée selection of each guest at the table e.g. colored ticket, color coded name tag, entrée card.

GUARANTEES

A guaranteed attendance number on all food and beverage functions is due by 2 p.m. EST, three (3) business days, prior to the scheduled event. If no final guarantee is provided, then the estimated attendance on the banquet event order will be used as the guarantee figure. All charges will be based upon the guarantee or actual number of attendees served, whichever is greater.

PARCELS, MAILING, SHIPPING

A \$2.50 handling fee per delivered box or item will be charged. A \$100 handling fee applies for unloading and loading pallets. Any materials required for upcoming events may be sent three days prior to the event for holding. Please ask your service manager to provide the appropriate address information.

PROPERTY DAMAGE

You/your group are responsible for all damage to the Conference Center facilities caused by you/your Group's attendees, employees, agents, exhibitors or representatives. Affixing anything to walls, floors, or ceilings of event rooms, hotel lobbies or overnight rooms without prior approval is not permitted. Please refer all requests to your Conference Services Manager.

LIABILITY

The Williamsburg Woodlands Conference Center assumes no responsibility for any items left in the Conference or coat rooms.

FOOD AND BEVERAGE

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

SERVICE CHARGE AND TAX

A 20 percent taxable service charge and state and local tax is added to all food, beverage, and other services. If you are a tax-exempt organization, please provide your tax-exempt number and certificate before finalizing your arrangements.

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

CONTINENTAL BREAKFAST BUFFET

(Continental Breakfast Buffet Offered for 2 hours)

The Capital

Chilled Orange and Grapefruit Juices
Sliced Seasonal Fruits, Individual Yogurts
Assortment of Breakfast Pastries
Fresh Bakery Muffins, Individual Cereals, Whole Banana, 2% Milk
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$22.50 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Egg, Sausage, and Cheese Croissant

\$8.50 each

Egg and Bacon Biscuit

\$6.50 each

Warm Virginia Ham Biscuit

\$6.50 each

Breakfast Quiche

\$7.50 each

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

PLATED BREAKFASTS

The Shenandoah Orchard Breakfast

Chilled Orange and Grapefruit Juices
Pancakes, Cinnamon-spiced Apples, Maple Syrup
Choice of Sausage Links or Crisp Bacon
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$21.50 per person

The Country Traditional

Chilled Orange and Grapefruit Juices
Assortment of Breakfast Pastries, Bakery-Fresh Muffins
Scrambled Eggs
Choice of Sausage Links or Crisp Bacon
Skillet-fried Potatoes
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$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.

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BREAKFAST BUFFETS

(All Breakfast Buffets Offered for 2 hours)

(Minimum of 25 guests required)

The Cascades

Chilled Orange and Grapefruit Juices
Breakfast Pastries and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fresh Fruit, Whole Bananas
Individual Cereals, 2 percent Milk, Skim Milk
Scrambled Eggs
Country Sausage, Crisp Virginia Bacon
Skillet-fried Potatoes
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$27.00 per person

The Woodlands

Chilled Orange and Grapefruit Juices
Breakfast Pastries and Muffins
Sweet Butter and Fruit Preserves
Seasonal Sliced Fresh Fruit, Whole Bananas
Individual Cereals, 2 percent Milk, Skim Milk
Scrambled Eggs
Buttermilk Pancakes and Cinnamon Apples, Warm Syrup
Country Sausage Links, Crisp Virginia Bacon
Skillet-fried Potatoes
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$29.50 per person

Chef Action—Omelets Cooked to Order*

Farm Fresh Eggs or Egg Beaters
Virginia Ham, Virginia Bacon, Country Sausage,
Mushrooms, Caramelized Onions, Bell Peppers, and Cheddar Cheese
\$11.50 per person

**Attendant fee of \$75 per hour required.*

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BREAKS

(Offered for 30 minutes)

(Minimum of 25 guests required)

Fit and Fun

Assorted Breakfast Breads
Strawberry Lemonade
Sliced Fresh Fruits, Yogurt Sauce
Patriotic Trail Mix
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$21.50 per person

Intermission

Warm Jumbo Soft Pretzels, Brown Spicy Brown Mustard
Tortilla Chips, Cheddar Cheese Sauce
Tomato-Cucumber Salsa
Crunch and Munch, Roasted Peanuts
Lemonade, Freshly Brewed Iced Tea
Assorted Soft Drinks and Bottled Water
\$21.50 per person

Chocolate Obsession

Mini Chocolate-Chocolate Chip Cookies
Chocolate Brownies, Dark Chocolate Layer Cake
Toasted Almond-White Chocolate Swirl Bark
Individual Milk and Chocolate Milk
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas
\$21.50 per person

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BEVERAGES

Freshly Brewed Royal Cup Coffee Regular or Decaffeinated
\$45.00 per gallon

Hot Spiced Cider
\$40.00 per gallon

Harney & Sons Fine Teas
\$42.00 per gallon

Florida Chilled Juice
Orange or Grapefruit
\$50.00 per gallon

Assorted Juices
Orange, Apple, Juice Blend
\$6.00 each

Dasani Water Perrier Water
\$4.50 each \$5.50 each

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

King's Arms Tavern Root Beer, Ginger Ale
\$5.00 each

Freshly Brewed Harney & Sons Iced Tea
\$34.50 per gallon

Chilled Fruit Infused Water
\$29.00 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.

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

ALL-DAY BEVERAGE SERVICE

7 a.m.–5 p.m.

\$24.50 per person (full day)

Soft Drinks, Bottled Water
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Tea

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.

\$40.50 per person (full day)

Soft Drinks, Bottled Water
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Tea
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, and 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.

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

All-Day Conference Break Package

7 a.m.–5 p.m.

\$56.00 per person (full day)

Continental Breakfast

One Hour

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

Offered All Day

Soft Drinks, Bottled Water	Granola Bars, Biscotti
Freshly Brewed Royal Cup Coffee	Trail Mix, Candy
Decaffeinated Coffee, Harney & Sons Tea	Whole Fruit

Specialty Item Displayed During Your Morning Break

One half hour

Choose One Item

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

Added at 1 p.m.

Fruit Infused Water	Assorted Cookies
Iced Tea	Chips
Lemonade	Pretzels

Specialty Item Displayed During Your Afternoon Break

One half hour

Choose One Item

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

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

HALF-DAY CONFERENCE BREAK PACKAGE

7 a.m.–11 a.m.
\$44.00 per person (half day)

Continental Breakfast (Offered for 1 hour)

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

Offered Half Day

Soft Drinks, Bottled Water	Granola Bars, Biscotti
Freshly Brewed Royal Cup Coffee	Trail Mix, Candy
Decaffeinated Coffee, Harney & Sons Tea	Whole Fruit

Specialty Item Displayed During Your Morning Break

One half hour

Choose One Item

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

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

THE SNACK SHOP

Breakfast Danish Pastries

\$38.50 per dozen

Assorted Muffins

Blueberry, Sweet Potato

Cranberry-Orange

\$24.50 per dozen

Bagels with Cream Cheese, Jams

\$33.00 per dozen

Cinnamon Coffee Cake

(24 pieces)

\$43.00 each

Jumbo Cookies

Chocolate Chip, Oatmeal Raisin,

Peanut Butter, Ginger Snap

\$34.00 per dozen

Jumbo Fudge Brownie

\$5.50 each

Pastry Bars

Lemon Bar, Pecan Squares,

Coconut Chocolate Chip

Peanut Butter Bar

\$39.50 per dozen

Chocolate Dipped Coconut

Macaroons

\$33.00 per dozen

Seasonal Whole Fruit

\$4.00 each

Individual Yogurt

\$4.00 each

Egg, Sausage, and Cheese Croissant

\$8.50 each

Virginia Ham Biscuit

Honey-Mustard Butter

\$6.50 each

Mixed Bar Nuts

\$30.00 per pound

Dry Snacks

Pretzels, Kettle-cooked Potato Chips,

Terra Chips, Corn Tortilla Chips

\$21.50 per pound

Dips

Assorted Dips served with Potato and

Terra Chips

Herb Sour Cream, Cumin Sour Cream,

Tomato-Cucumber Salsa, Guacamole,

Blue Cheese Dip

\$33.00 per quart

Warm Pretzels with Brown Spicy

Brown Mustard

\$42.00 per dozen

Candy Bars

Snickers, Peanut M&Ms, Hershey Bar,

Milky Way, Three Musketeers

\$5.00 each

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BENTO BOX SELECTIONS

Think outside the “Bento Box” - Perfectly portioned illustrated cold trays that provide a variety of foods in a healthy hassle free way

*All Bento Boxes include Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Teas*

Spiced Chicken Salad

Lightly Spiced Roasted Chicken Breast with Fresh Herb Aioli over
Red Bliss Potato Salad
Chilled Roasted Artichoke and Asparagus with Black Olives
Southern Deviled Eggs, Soft Roll and Butter
Chocolate Truffle
\$26.00 per person

BBQ Chicken Picnic

Smoked House BBQ Chicken Breast with Roasted Sweet Potato Salad,
Green Bean Salad, Creamy Coleslaw
Soft Roll and Butter
Chocolate Truffle
\$26.00 per person

Apple Brined Pork Tenderloin

Apple Brined Pork Tenderloin with Roasted Sweet Potato Salad
Green Bean Salad, Creamy Coleslaw
Soft Roll and Butter
Chocolate Truffle
\$27.00 per person

Ginger Honey Lacquered Beef

Sliced Ginger Honey Lacquered Beef, Fresh Herb Aioli with Tabbouleh Salad
Hummus, Crisp Vegetables, Toasted Pita Chips
Roasted Eggplant Salad
Chocolate Truffle
\$27.00 per person

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BENTO BOX SELECTIONS

Tuna Niçoise Salad

Lightly Grilled Tuna with Fresh Herb Aioli over Red Bliss Potato Salad
Chilled Roast Artichoke and Asparagus with Black Olives
Southern Deviled Eggs, Soft Roll and Butter
Chocolate Truffle
\$28.00 *per person*

Olive Oil Poached Salmon

Poached Salmon, Fresh Herb Aioli, Tabbouleh Salad
Hummus, Crisp Vegetables, Toasted Pita Chips
Roasted Eggplant Salad
Chocolate Truffle
\$28.00 *per person*

Roasted Butternut Squash Steak

Roasted Butternut Squash, Fresh Herb Pesto
Tabbouleh Salad, Hummus, Crisp Vegetables
Toasted Pita Chips, Roasted Eggplant Salad
Chocolate Truffle
\$25.00 *per person*

Vegetable Niçoise Salad

Lightly Grilled Portobello, Fresh Herb Pesto over Red Bliss Potato Salad
Chilled Roasted Artichoke and Asparagus with Black Olives
Southern Deviled Eggs, Soft Roll and Butter
Chocolate Truffle
\$25.00 *per person*

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

SOUP, SALAD, AND SANDWICH COMBINATION PLATES

*Combination selections include choice of soup, half salad and half sandwich and dessert,
freshly brewed Royal Cup Coffee, Decaffeinated Coffee
Assorted Harney & Sons Fine Teas*

The Soups

Select one Soup

Tomato-Basil Bisque

Chicken and Rice Soup

Vegetable Minestrone

Cream of Mushroom Soup

Gazpacho

The Salads

Classic Caesar Salad

Romaine Lettuce

Parmesan, Garlic Croutons

Pepper-Parmesan Dressing

Woodlands Chop Salad

Crisp Garden Greens

Celery, Hard-boiled Eggs, Cucumbers, and Tomatoes

Crisp Virginia Bacon, Croutons, Herb Buttermilk

Baby Spinach and Romaine Salad

Roasted Mushrooms, Shaved Fennel, Crumbled Feta Cheese

Garlic Croutons, Lemon-Herb Vinaigrette

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

The Sandwiches

Where's the Beef

Shaved Roast Beef, Cheddar Cheese, Horseradish Mayonnaise
Crisp Onions, Lettuce, and Tomato, Soft Roll

\$26.50 per person

Turkey BLT

Shaved Turkey Breast, Bacon, Lettuce, and Tomato
Basil Mayonnaise, Provolone Cheese, Wheat Bread

\$26.50 per person

Toasted Muffuletta

Shaved Ham, Pepperoni Genoa Salami, Provolone Cheese, Olive Relish

\$26.50 per person

Grilled Turkey Ruben

Cilantro Coleslaw, Swiss Cheese, Mustard, Mayonnaise on Rye

\$26.50 per person

Portobello Panini

Roasted Portobello Mushroom, Goat Cheese, Baby Spinach
Rosemary Mayonnaise, Pita Bread

\$26.50 per person

The Dessert

Lemon Meringue Tart

Fresh Strawberry Sauce

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

LUNCHEON BUFFETS

(Minimum of 25 guests required)

(All Luncheon Buffets Offered for 2 hours)

\$30.00 per person

SOUP AND SANDWICH WORKING LUNCH

The Soups

Choose one soup selection

Roasted Corn and Sausage Chowder

Tomato-Basil Bisque

Chicken and Rice Soup

Vegetable Minestrone

Cream of Mushroom Soup

Gazpacho

Platters of Premade Sandwiches

Please select three sandwiches

Shaved Turkey Breast, Provolone
Cheese, Virginia Bacon

Lettuce, Tomatoes, Herb Mayonnaise
on French Baguette

Sugar-cured Ham, Swiss Cheese
Dijon Mayonnaise, Multigrain Whole
Wheat

Sliced Roast Beef and Cheddar
Cheese

Crisp Onions, Horseradish Mayonnaise
Focaccia Bread

Grilled Chicken Salad Croissant
Sliced Cucumbers, Basil Mayonnaise

Kettle-cooked Potato Chips

The Dessert

Assorted Cookies

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Assorted Harney & Sons Fine Teas

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

LUNCHEON BUFFETS

(Minimum of 25 guests required)

(All Luncheon Buffets Offered for 2 hours)

\$33.50 per person

THE PIEDMONT OF ITALY

White Bean and Sausage Soup

Tomato and Cucumber Salad

Basil Vinaigrette

Tossed Caesar Salad

Garlic Croutons, Creamy Peppercorn Dressing

Baked Eggplant and Tomato Lasagna

Farfalle Pasta Carbonara

*Bow Tie Pasta, Smoked Ham, and Peas
Garlic Cream Sauce, Grated Parmesan Cheese*

Chocolate Chip Cannoli

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Assorted Harney & Sons Fine Teas

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

LUNCHEON BUFFETS

(Minimum of 25 guests required)

(All Luncheon Buffets Offered for 2 hours)

\$36.00 per person

SOUTHERN COMFORT LUNCH BUFFET

Corn and Sausage Chowder

Tossed Green Salad

Garlic Croutons, Cherry Tomatoes, Herb-Buttermilk Dressing

Creamy Southern-style Coleslaw

Cornmeal Fried Catfish

Mobjack Tartar Sauce, Lemon Wedges

Creamed Turkey and Biscuits

Pearl Onions and Green Peas

Braised Collard Greens

Virginia Ham and Cider Vinegar

Spoon Bread

Warm Bread Pudding

Caramel Sauce

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Assorted Harney & Sons Fine Teas

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

LUNCHEON BUFFETS

(Minimum of 25 guests required)

(All Luncheon Buffets Offered for 2 hours)

\$37.00 per person

The Thrill of the Grill Lunch Buffet

Watermelon Wedges

Creamy Coleslaw

American Style Potato Salad

Classic Caesar Salad

Garlic Croutons, Shaved Parmesan

From the Grill

Herb Grilled Chicken Breast

Beef Burger

All Beef Hot Dogs

Hamburger and Hot Dog Rolls
Lettuce Tomatoes, Onions, Pickles
American and Cheddar Cheese
Mustard, Ketchup
Relish, Herb Mayonnaise

Cinnamon Top Apple Pie

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Assorted Harney & Sons Fine Teas

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

PLATED LUNCHESES

*Luncheon entrées includes bakery-fresh rolls,
freshly brewed Royal Cup Coffee, decaffeinated coffee, assorted Harney & Sons Fine Teas*

Grilled Chicken Breast

Roasted Vegetable Orzo Pasta
Wilted Spinach, Feta-Mint Pesto
\$31.50 per person

Parmesan-crusted Pork Loin Scaloppini

Herb Risotto, Roasted Zucchini, and Summer Squash
Tomato-Caper Relish, Lemon-Parsley Butter Sauce
\$31.50 per person

Herb-crusted Atlantic Flounder

Warm Vegetable Slaw, Wilted Spinach, Aged Cheddar Grits
Virginia Chardonnay Butter Sauce
\$34.50 per person

Lunch Desserts

Individual Chocolate Bread Pudding

Caramel Sauce

Cinnamon Crumble Apple Pie

Vanilla Bean Sauce

Sweet Potato Pie

Cinnamon Whipped cream

Pecan Pie

Whipped Cream

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BOXED LUNCHES

The Waterfall

Sliced Turkey Breast, Swiss Cheese, Lettuce, Tomatoes, and Virginia Bacon
on a Soft Roll with Herb Mayonnaise
Potato Chips, Apple, and Cookie
\$22.50 per person

The Bamboo Grove

Grilled Chicken Breast with Provolone Cheese, Lettuce, Tomatoes,
and Mayonnaise on a Soft Roll
Potato Chips, Apple, and Cookie
\$22.50 per person

The Country

Southern-fried Chicken with Virginia Ham Biscuits, Coleslaw, and Pasta Salad
Apple and Cookie
\$24.50 per person

The Woodlands

Herb Tortilla Wrap with Provolone Cheese, Sugar-cured Ham, Genoa Salami,
Tomatoes, and Herb Mayonnaise
Potato Chips, Apple, and Cookie
\$20.00 per person

All box lunches include assorted soft drinks or bottled Dasani water, napkins, utensils, and condiments

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

DINNER ENTRÉE SELECTIONS

\$44.00 per person

Dinner selections are based on a minimum of three courses: selection of soup or salad, entrée, and dessert.

Dinner selection includes seasonal accompaniments, rolls and butter, freshly brewed Royal Cup Coffee, decaffeinated coffee, assorted Harney & Sons Fine Teas

Soups

Chicken and Rice Soup

Vegetable Minestrone

Shaved Parmesan

Sweet Potato and Carrot Soup

Ginger Cilantro Crema

Salads

Tossed Garden Greens

Cherry Tomatoes, English Cucumbers, Garlic Croutons
Herb-Buttermilk Dressing

Caesar Salad

Garlic Croutons, Shaved Parmesan
Peppercorn Caesar Dressing

Entrée Selections

Grilled Breast of Chicken

Caramelized Onion Risotto, Sautéed Spinach, and Garlic
Roasted Tomato and Olive Sauce

Chili-grilled Gaucho Steak

Warm Yukon Gold Potato Salad, Roasted Vegetables
Chimichurri Butter

Herb Crusted Cod Loin

Yukon Gold Potatoes and Leeks, White Clam Sauce

Herb-crusted Pork Loin Scaloppini

Orzo Pasta, Wilted Spinach, Roasted Mushrooms
Caper-Lemon Butter Sauce

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

DINNER ENTRÉE SELECTIONS

\$51.50 per person

Dinner selections are based on a minimum of three courses: selection of soup or salad, entrée, and dessert.

Dinner selection includes seasonal accompaniments, rolls and butter, freshly brewed Royal Cup Coffee, decaffeinated coffee, assorted Harney & Sons Fine Teas

Soups

Vegetable Tortilla Soup

Roasted Poblano Sour Cream

Corn and Sausage Chowder

White Bean Soup

Virginia Ham, Sherry Cream

Salads

Spinach and Button Mushroom Salad

Garlic Croutons, Feta Cheese, Virginia Bacon Dressing

Virginia Orchard Salad

Baby Greens, Red Delicious Apples, Toasted Walnuts
Gorgonzola Cheese, Apple Cider Vinaigrette

Entrées

Spice-grilled Smoked Pork Chop

Roasted Garlic Mashed Potatoes, Southern-style Succotash,
Whole-grain Honey-Mustard Butter

Blackened Gaucho Steak

Caramelized Onion Mashed Potatoes, Collard Greens
Five-Herb Butter, Beer-battered Onion Rings

Moroccan-spiced Atlantic Salmon

Vegetable Couscous, Cucumber Relish, Lemon-Cilantro Butter Sauce

Crispy Pan Seared Chicken Breast

White Bean Cassoulet, Green Beans, Red Wine Jus

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

DINNER ENTRÉE SELECTIONS

\$58.00 per person

Dinner selections are based on a minimum of three courses: selection of soup or salad, entrée, and dessert.

Dinner selection includes seasonal accompaniments, rolls and butter, freshly brewed Royal Cup Coffee, Decaffeinated Coffee, assorted Harney & Sons Fine Teas

Soups

Roasted Mushroom Soup

Sherry Cream

Clam and Fennel Chowder

Tomato and Red Pepper Bisque

Basil Cream

Salads

Sliced Tomato Salad

Baby Greens, Crispy Prosciutto, Basil Vinaigrette

Hearts of Romaine Salad

Herb-crusted Goat Cheese, Creamy Peppercorn Dressing

Entrées

Chicken Two Ways

Mushroom Mascarpone Airline Breast

Confit Leg, Roasted Baby Potatoes

Seasonal Vegetables, Herb Chicken Jus

Virginia Ham-crusted Atlantic Flounder

Warm Yukon Gold Potato Salad

Tarragon Butter Sauce

Slow-braised Short Ribs of Beef

Horseradish Mashed Potatoes, Crispy Onions

Char-grilled Pork Porterhouse

Grilled Onions, Cowboy-style Sweet Potatoes

Roasted Poblano Butter

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

DINNER ENTRÉE SELECTIONS

Desserts

Individual Chocolate Cherry Trifle
Sherry Whipped Cream

Lemon Cheese Cake
Strawberry Sauce

Chocolate Fudge Cake

Pecan Pie
Whipped Cream

Pumpkin Pie
Whipped Cream

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

FLAVORS OF CHESAPEAKE BUFFET

(Minimum of 50 guests)

(Dinner Buffet Offered for 2 hours)

\$60.00 per person

Soups

Please Select One

- | | |
|-----------------------------------|---------------------------|
| Eastern Shore Clam Chowder | Chicken and Sausage Gumbo |
| Roasted Corn and Sausages Chowder | Virginia Peanut Soup |
| Sweet Potato Bisque | |

Salads

Please Select Three

- | | |
|--|---|
| Sliced Tomato
and Cucumber Salad
Basil Vinaigrette | Caesar Salad
Garlic Croutons, Shaved Parmesan Cheese,
Caesar Dressing |
| Baby Spinach and Apple Salad
Goat Cheese and Toasted Pecans,
Virginia Bacon Vinaigrette | Chop House Salad
Baby Greens, Cucumbers, Tomatoes, Celery,
Mushrooms, Croutons, Buttermilk Herb Dressing |
| Yukon Gold Potato Salad
Virginia Bacon, Scallions and Sour Cream | Green Bean Salad
Herb Vinaigrette |
| Creamy Coleslaw | Sweet Potato Salad
Toasted Pecans, Cilantro Dressing |

Breads

- Buttermilk Biscuits and Soft Rolls Hush Puppies
Butter

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

FLAVORS OF CHESAPEAKE BUFFET

Buffet Entrées

Please Select Three

Steamed Mussels

Tomatoes, Leeks, Fresh Thyme Butter

Fried Catfish

Cajun Tartar Sauce

Lemon-Herb-crusted Cod Loin

Warm Vegetable Slaw, Virginia Chardonnay Butter Sauce

Pan-sautéed Pork Scaloppini

Bourbon Barbecue Sauce, Tobacco Onions

Hickory-smoked Spare Ribs

Kansas City Barbecue Sauce

Southern Fried Chicken

Chicken Paillard

Virginia Ham, Provolone Cheese, Cider Jus

Slow-smoked Beef Brisket

Spicy Honey Rub

Creole Stuffed Peppers

Jalapeno Hoppin' Jon, Stewed Tomatoes, Salsa Verde

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

FLAVORS OF CHESAPEAKE BUFFET

Side Dishes

Select Three

Home-style Baked Beans

Steamed New Potatoes in Garlic-Parsley Butter

Corn and Butter Bean Succotash

Southern-style Spoon Bread - Braised Collard Greens

Spice-roasted Sweet Potatoes

Farmers Market Vegetables in Herb Butter

Desserts

Please Select Three

Strawberry Shortcake

Strawberries in Ginger Syrup

Vanilla Whipped Cream, Lemon Pound Cake

Warm Chocolate-Pineapple Bread Pudding

Caramel Sauce

Pecan Pie

Sweet Potato Pie

Pumpkin Pie

Sour Cherry Trifle

Chocolate Fudge Cake

Apple Pie

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee

Harney & Sons Fine Teas

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

RECEPTION COLD HORS D'OEUVRES

We recommend 8–10 pieces per person per hour.

Grilled Pineapple Presents

Surry-ano Ham

\$4.00 each

Grilled Vegetable Tapenade

House Flat Bread

\$4.00 each

Petite Finger Sandwiches

Cucumber Watercress, Ham Spread,

Smoked Salmon, Egg Salad

\$4.00 each

Asparagus Spear wrapped in

Prosciutto

\$5.00 each

Southern Deviled Eggs

Pimento Cheese, Chive

\$4.00 each

Open Faced “BLT”

House Bacon, Sally Lunn

\$3.50 each

Bleu Cheese Mousse

Candy Fig Compote, Black Pepper

Cracker

\$3.50 each

Shallot and Spinach Profiterole

Whipped Herb Cheese

\$3.50 each

Mushroom Crostini

Herb Goat Cheese, Brioche

\$4.50 each

Crab Remoulade Spoon

\$5.50 each

House Cured Salmon Tartlet

Dill Crème Fraiche, Pickled Onion

\$5.50 each

Herb Crusted Goat Cheese

Fennel, Fine Herb, Poppy Seed

\$5.00 each

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

RECEPTION HOT HORS D'OEUVRES

We recommend 8–10 pieces per person per hour.

Pancetta-wrapped Sea Scallops

Lemon-Parsley Aioli
\$6.00 each

Spinach and Feta Cheese Phyllo

Cushions
\$4.00 each

BBQ Meat Balls

\$4.00 each

Five Spiced Pork Riblets

Sweet Ginger Barbeque Sauce
\$5.50 each

Grilled Chicken Satay

Peanut Sauce
\$4.50 each

Sausage-stuffed Crimini Mushrooms

\$4.50 each

Virginia Ham Biscuit

Honey-Mustard Butter
\$4.00 each

Mini Crab Cakes

Chive Rémoûlade
\$5.50 each

Spinach and Goat Cheese Quiche

\$4.00 each

Mini Chicken Corn Quesadillas

Cumin Sour Cream
\$4.00 each

Vegetarian Mini Egg Rolls

Honey-Mustard Dipping Sauce
\$5.00 each

Coconut Shrimp

Pineapple Chili Relish
\$6.00 each

**Beef and Mushroom
in Puff Pastry**

\$4.50 each

Mushroom and Leek Pizzette

\$4.00 each

Puff Pastry Laced Smoked Sausage

Sweet Mustard Sauce
\$5.00 each

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

GARDE MANGER DISPLAYS

(All Displays Offered for 1 hour)

Baked Brie en Croute

Apricot Jam, Toasted Almonds, Strawberries Grapes, Sliced Baguette
\$145.00 each (serves 35-40 persons)

Smokehouse Seafood Display

Cold Smoked Atlantic Salmon, Hot Smoked Atlantic Salmon
Hot Smoked Brook Trout
Horseradish Sour Cream, Capers, Dill-Mustard Sauce, Rémoulade Sauce, Toasted
French Bread
\$19.00 per person

Hand Crafted Antipasto

Grilled Garden Vegetables, Sliced Imported Italian Specialty Meats
Fresh Mozzarella with Pesto, Olive Tapenade, Hummus Dip, Garlic Crostini
\$11.50 per person

The American Artisan Cheese Tasting

Domestic Artisan Cheeses, Lavosh, Crackers
Seasonal Accouchements
\$22.50 per person

Hand-sculpted Ice Pieces

Hand-sculpted Ice Show Pieces by Culinary Artists.
Can be designed and priced per guest request.

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

RECEPTION STATIONS AND ENHANCEMENTS CARVING STATIONS*

Honey and Apricot-glazed Virginia Ham

Buttermilk Biscuits
Sweet Pepper-Mustard Relish
\$15.00 per person

Herb-roasted Turkey Breast

Orange-Cranberry Relish
Rosemary Garlic Mayonnaise
Buttermilk Biscuits, Sweet Pepper Relish
\$15.00 per person

Rosemary and Garlic-roasted Sirloin of Beef

Horseradish Sour Cream
Butter Top Soft Rolls
\$17.50 per person

Herb and Pepper-crusted

Tenderloin of Beef
Horseradish Sour Cream
and Whole-grain Mustard Mayonnaise
Soft Rolls
\$22.50 per person

CHEF ACTION STATIONS*

Pasta Possibilities

Farfalle with Roasted Mushrooms and Tomatoes, Basil Crema
Rigatoni Bolognese, Shaved Parmesan
Toasted Garlic Bread
\$14.00 per person

Shrimp and Grits

Seared Gulf Shrimp
Sweet Peppers, Onions, Mushrooms, and Tomatoes
Virginia Bacon, Creamy Aged Cheddar Grits
\$17.50 per person

**Attendant fee of \$75 per hour required.*

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

COLONIAL WILLIAMSBURG DESSERT STATIONS

Bananas Foster Flambé

Sautéed Bananas, Caribbean Rum, Brown Sugar, and Orange Juice, Vanilla Ice Cream

\$15.00 per person

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 de Crème, Raspberry-Lemon Tarts

Everlasting Syllabub, Sour Cherry Trifle, Individual Blueberry Crisp

Chocolate-Pineapple Bread Pudding, Caramel Sauce

\$21.50 per person

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

WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

RECEPTION BEVERAGE PRICES

Beverage pricing is valid for banquet facilities only. Please ask your conference services manager for specific pricing at historic dining taverns and restaurant facilities.

House Brands

Vodka
Smirnoff

Scotch
Cutty Sark

Bourbon
Virginia Gentleman

Rum
Bacardi

Gin
Gordon's Gin

Whiskey
Seagram's 7

Premium

Vodka
Absolut

Rum
Mount Gay Amber

Scotch
Johnnie Walker Red

Gin
Tanqueray

Bourbon
Jack Daniels

Whiskey
Crown Royal

Single Malt Scotch

Price varies with selection

	Cash Bar*	Hosted Bar**
House Cocktail	\$8.95	\$7.95
Premium	\$9.95	\$8.95
Wines by the Glass	\$9.95	\$8.95
Mineral Water	\$3.95	\$3.95
Soft Drinks	\$3.95	\$3.95
Imported/Craft Beer	\$7.95	\$6.95
Classic Beer	\$6.95	\$5.95

*Cash Bar prices include taxes and are not subject to the 20 percent service charge. Group is responsible for per cashier fees of \$30.00 for the first hour and \$20.00 for each additional hour and per bartender fees of \$40.00 for the first hour and \$20.00 for each additional hour. One (1) bartender and one (1) cashier is required for every 75 persons.

**For Hosted Bars, a bartender fee will be added of \$40.00 per bartender for the first hour and \$20.00 for each additional hour. One (1) bartender and one (1) cashier is required for every 50 persons. Menus and prices are subject to change.

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

OPTIONAL BEVERAGES

Nonalcoholic Fruit Punch

\$44.00 *per gallon*

Sparkling Cider

\$24.00 *per bottle*

Cognac/Brandy Cordial/Sherry/Port

Price varies with Selection

Sparkling Punch

\$80.00 *per gallon*

Tropical Wine Punch

\$80.00 *per gallon*

Lodge Fish House Punch

\$115.00 *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

\$9.95 *per drink*

Amaretto Di Saronno

Kahlúa

Baileys Irish Cream

Drambuie

Grand Marnier

B andB

Port

Dry Sack Sherry

\$8.95 *per drink*

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*

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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

Champagne/Sparkling

Veuve Cliquot, Yellow Label, N/V	\$115
Moet and Chandon, Imperial Brut	90
La Marca Prosecco.....	43

Chardonnay

William Hill, Napa California	\$63
Barboursville, Reserve, Central Virginia	55
Charles Krug Winery, Napa California.....	55
Wente "Riva Ranch", Monterey California	50
Chateau St. Michelle, Washington State	45
Leese Fitch, California	43
La Terre.....	33

Sauvignon Blanc

Cakebread Cellars	\$70
Charles Krug Winery, Napa California.....	50
Villa Maria, New Zealand.....	43

Pinot Grigio

Barboursville Vineyards, Central Virginia	\$45
Ca'Lunghetta, Dell Venezia Pinot Grigio, Italy	33

Riesling

Rockbridge Semi Dry, Raphine Virginia.....	\$45
High Def, Mosel Valley, Germany	39

Dessert Wine

Rockbridge V D'Or, Shenandoah Valley, Virginia.....	\$70
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WILLIAMSBURG WOODLANDS CONFERENCE CENTER

BANQUET MENUS

Cabernet Sauvignon and Proprietary Blends

Robert Mondavi Winery.....	\$75
Benziger Family Winery, Sonoma, California.....	57
Charles Krug Winery, Napa Valley, California.....	55
Barboursville Vineyards, Cabernet Franc Reserve, Central Virginia	53
Rappahannock Cellars, Cabernet Franc, Front Royal, Virginia	50
Louis M. Martini, Sonoma California.....	43
Leese-Fitch, California.....	43

Merlot

Northstar Winery, Washington State.....	\$81
Waterbrook Reserve Merlot, Washington	61
Charles Krug Winery, Napa Valley.....	55
Barboursville Vineyards, Central Virginia	45
Leese-Fitch, California.....	43

Pinot Noir

King Estate, Oregon	\$60
Steele Wines, Carneros, California	60
Erath Vineyards and Winery, Oregon.....	55
MacMurray Ranch, Central Coast.....	51
Fess Parker's Parker Station, Sonoma California.....	44

Select Reds

Malbec, Catina Consulta, Argentina.....	\$57
Castello d'Albola Chianti Classico	50
Malbec, Don Miguel Gascon, Mendoza Argentina.....	43
Tempranillo, Vino Zaco, Rioja Spain.....	43

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