



2026 - 2027

# CATERING MENU

## PRIVATE PARTIES & CORPORATE EVENTS

5800 Wessex Hundred, Williamsburg, VA | [events@wmbgwine.com](mailto:events@wmbgwine.com) | 757.945.0909



# EVENT SPACES



## WESTBURY HALL

**PEAK \$1,000 | NON-PEAK \$850**

Westbury Hall is our mid-size banquet room. Featuring a sweeping staircase, lots of natural light, iron lit chandeliers, and exposed oak beams with wooden columns.

**UP TO 56 GUESTS SEATED**

**UP TO 80 GUESTS STANDING**



## WESSEX HALL

**PEAK \$1,750 | NON-PEAK \$1,500**

Wessex Hall is our largest banquet room. Designed in the manner of a 17th century cruciform timbered structure.

Featuring iron lit chandeliers, two stone fireplaces imported from France, and natural hard wood. This space also has an adjoining enclosed terrace area.

**UP TO 180 GUESTS**

*\*\$400 Additional Charge for 140-180 Guests*



## WESTBURY CELLAR

**PEAK \$500 | NON-PEAK \$400**

Beneath Westbury Hall hides our most intimate dining experience, a fully functioning dining room with supervised access to our wine cellar.

**UP TO 30 GUESTS**



## WESTBURY BOARDROOM

**PEAK \$500 | NON-PEAK \$400**

Above Westbury Hall holds our White Horse meeting room. Furnished with vaulted ceilings, oak tables, and AV compliant.

**UP TO 16 GUESTS**



## KING AFLRED

**PEAK \$850 | NON-PEAK \$600**

Located at the Wedmore Place on property. This conference room is decorated with European relics and large conference table.

**UP TO 16 GUESTS**

Wessex Hall and Westbury Hall venue rental includes three (3) hours of room rental and service. Other spaces are 2 hour venue rental. Additional hours may be reserved prior to event. Minimums vary by date and venue. Friday minimum \$7,000. Saturdays and Holiday Weekend minimum of \$12,000 for Westbury Hall and Wessex Hall.

# DINNER OPTIONS



## PLATED DINNER

Our plated dinner option allows guests to stay seated and be served each course by our wait staff.

### INCLUDED PER GUEST:

One Starter  
One Main Course  
Two Sides  
Iced Tea and Coffee

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Specialty Menu and Wine Pairing Menus Available



## BUFFET DINNER

Our buffet dinner option allows guests to serve themselves with a lovely buffet set up.

### INCLUDED PER GUEST:

Self Serve Starter  
Self Serve Entrée  
Self Serve Sides  
Iced Tea and Coffee Station

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Minimum for Buffet is 20 Guests

## ADDITIONS

Additional Entrée \$10  
Additional Sides \$5  
Dessert: Assorted Cookies, Brownies, or Lemon Bars \$5  
Dessert: Cheesecake, Seasonal Desserts \$9

# DINNER MENU

## ENTRÉE SELECT TWO

HERB CHICKEN BREAST \$54  
*White Wine Dijon Cream Sauce*

MARINATED ROASTED SALMON FILET \$54  
*Tomato, Artichoke Hearts, Olives, Roasted Garlic, Chive Oil*

VINEYARD SMOKED PORK LOIN \$54  
*Spiced Wine Demi-Glace*

SLOW AND LOW BEEF BRISKET \$56  
*Barrel Aged Bbq Sauce*

BRAISED SHORT RIBS \$56  
*Wild Mushroom Demi*

FILET MIGNON \$65  
*Petit Verdot Sauce*

SEASONAL STIR FRY CHEF'S BLEND \$49  
*Chef's Blend Seasonal Vegetables | Vegetarian, Gluten Free, Vegan*

## STARTER SELECT ONE

*Served with Fresh Rolls & Butter  
Iced Tea Station*

MIXED GREENS SALAD  
*Cucumber, Heirloom Tomato, Carrots, White Balsamic  
Vinaigrette*

WESSEX HUNDRED SPINACH SALAD  
*Pickled Red Onion, Bacon, Goat Cheese, Tomato, Raspberry  
Vinaigrette*

ROMA CRUNCH SALAD  
*Crutons, Parmesan, Creamy Garlic With Anchovy*

HOUSEMADE SEASONAL SOUP

## SIDES

SELECT TWO

GARLIC MASH

HERB ROASTED POTATOES

PARMESAN EGGPLANT GRATIN

SUGAR GRILLED ASPARAGUS

LEMON ROASTED BROCCOLINI

THREE CHEESE MACARONI AND CHEESE

WILD RICE CASSEROLE WITH PORK

SEASONAL VEGETABLE MEDLEY

Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.





# SPECIALTY BUFFETS

MINIMUM OF 20 GUESTS FOR BUFFETS

## TASTE OF ITALY

### STARTER

#### ROMA CRUNCH SALAD

*Romaine Lettuce, Creamy Garlic Dressing,  
Parmesan Cheese*

### MAIN COURSE

#### RIGATONI MARINARA

*Tomato Basil Sauce, Roasted Peppers, Garlic*

#### FETTUCINE ALFREDO

*Alfredo Cream, Fettucine Pasta*

*Add Protein: Salmon, Chicken, Italian Sausage \$5 pp.*

### SIDES

ROASTED SEASONAL VEGETABLES

FRESH BAGUETTE & BUTTER

ASSORTED COOKIES

ICED TEA STATION

**\$42 LUNCH | \$48 DINNER**

## SOUTHERN BBQ

### STARTER

#### CHOPPED SALAD

*Cucumbers, Heirloom Tomatoes, Shredded Carrot,  
Bacon, Cheddar Cheese, BBQ Ranch*

### MAIN COURSE

#### ROASTED ADOBO CHICKEN

*Marinated & Smoked*

#### PULLED PORK

*Barrel Aged BBQ Sauce,  
Cilantro Smokey Jalapeño*

### SIDES

CLASSIC COLESLAW

MACARONI & CHEESE

ASSORTED COOKIES

HOUSE ROLLS & BUTTER

ICED TEA STATION

**\$44 LUNCH | \$52 DINNER**

Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.



# SPECIALTY BUFFETS

MINIMUM OF 20 GUESTS FOR BUFFETS

## WESSEX FARM

### STARTER

WESSEX HUNDRED SPINACH SALAD  
*Pickled Red Onion, Bacon, Goat Cheese, Tomato,  
Raspberry Vinaigrette*

### MAIN COURSE

SMOKED CHICKEN BREAST  
*Roasted Garlic Jus*

MAPLE BOURBON GLAZED HAM

### SIDES

BLISTERED POTATOES WITH ROSEMARY

SWEET HONEY CARROTS

FRESH ROLLS WITH BUTTER

ICED TEA STATION

**\$42 LUNCH | \$53 DINNER**

## TAVERN LUNCH

### STARTER

MIXED GREENS SALAD  
*Cucumbers, Heirloom Cherry Tomatoes, Carrots,  
Chardonnay Dressing*

### SANDWICHES

ROASTED TURKEY  
*Oven Roasted Turkey, Granny Smith Apple,  
Preserves, Roasted Garlic Aoli, French Baguette*

ROAST BEEF  
*Roasted Tomato, Arugula, Horseradish Goat Cheese Spread*

### SIDES

ASSORTED COOKIES

ICED TEA STATION

*Add Soup or Side \$5  
Available as Boxed Lunches  
Available 11am - 3pm*

**\$30 LUNCH**

Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.



# HORS D'OEUVRES

## BUTLERED

MINIMUM OF 20 PIECES PER ITEM

BBQ MEATBALLS \$4  
*Barrel Aged BBQ Sauce*

BAKED BRIE BITES \$4  
*Raspberry Preserves*

SMOKED SALMON TOAST \$4  
*Pumpernickel, Herb Cream Cheese, Cucumber, Capers*

CRISPY PORK BELLY BISCUITS \$4  
*Ham and Pimento Spread*

VEGAN DEVEILED POTATO \$4  
*Tofu, Potato Whip, Seasoning*

BEEF TENDERLOIN CROSTINI \$4  
*Pickled Onions, Horseradish Aioli*

STUFFED MUSHROOMS \$4  
*Mushroom Duxelle, Parmesan*

SHRIMP COCKTAIL \$5  
*Cocktail Sauce*

MINI CRAB CAKES \$5  
*Tomato Tartar Sauce*

## STATIONARY DISPLAYS

SERVES 20 PEOPLE PER DISPLAY

VIRGINIA RAW OYSTERS  
MARKET PRICE  
*Lemons, Cocktail Sauce, \*Minimum 6 Dozen\**

CHEESE & MEAT BOARD  
\$135 per board

DOMESTIC CHEESE BOARD  
\$90 per board

SMOKED SALMON BOARD  
\$105 per board  
*Salmon, Pickled Red Onions, Herb Cream Cheese, Capers*

GARLIC HUMMUS  
\$40 per bowl, Pita Chips

MEXICAN STREET CORN DIP  
\$55 per bowl, Tortilla Chips

SEASONAL VEGETABLES  
\$50 per board, Ranch Dressing

SEASONAL FRUITS  
\$70 per board, Honey Yogurt Dip

BAR MIX  
\$25 per bowl, Assorted Snack Mix

## ASK ABOUT OUR

Potato Bar  
Mac & Cheese Bar  
Carved Ham Station



# BRUNCH

AVAILABLE FROM 8AM TO 1PM

## QUICHE

*Vegetable & Cheese | Ham & Cheese*

SAUSAGE/BACON

BREAKFAST POTATOES

SEASONAL FRUIT TRAY

MIXED GREEN SALAD

*Cucumbers, Heirloom Cherry Tomatoes, Carrots, Raspberry Dressing*

CHICKEN SALAD WITH CROISSANTS

FRESH PASTRIES

ASSORTED COOKIE TRAY

FRESH ORANGE JUICE

FRESHLY BREWED COFFEE

ASSORTED HOT TEA

**\$49 PER PERSON**

Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.





# BREAKFAST

AVAILABLE FROM 8AM TO 11AM

## CONTINENTAL BREAKFAST BUFFET

SLICED SEASONAL FRUIT TRAY

FRESH BAKED BUFFINS

VARIETY OF YOGURT

FRESH ORANGE JUICE

FRESHLY BREWED COFFEE

ASSORTED HOT TEA

**\$23 PER PERSON**

## BREAKFAST ENHANCEMENTS

ALL ENHANCEMENTS ARE PRICED PER PERSON  
WITH CONTINENTAL BREAKFAST

ASSORTED COLD CEREALS & MILK \$5

BREAKFAST POTATOES \$5

OATMEAL \$5

*Brown Sugar with Golden Raisins*

HARD BOILED OR SCRAMBLED EGGS \$5

BAGELS WITH CREAM CHEESE \$5

BREAKFAST MEATS \$7

*Choice of Bacon, Breakfast Sausage, or Country Ham*

BREAKFAST BISTRO CROISSANTS \$8

*Choice of Bacon & Egg, Ham & Cheese, or Spinach & Feta*

HAM & CHEDDAR OR VEGETABLE QUICHE \$8

COFFEE AND TEA STATION \$4

FRESH ORANGE JUICE \$4

BLOODY MARY OR MIMOSA STATION AVAILABLE

Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.

# DRINK PACKAGES

## VINEYARD PACAKGE

MOCKTAIL

SODA

COFFEE

ICED TEA OR LEMONADE

**\$5 (2 HOURS) | \$9 (3 HOURS)**  
**PER PERSON**

## GABRIEL ARCHER PACAKGE

WILLIAMSBURG WINERY WINE  
(2 RED + 2 WHITE)

SEASONAL BEER

SODA

COFFEE

ICED TEA OR LEMONADE

**\$24 (2 HOURS) | \$29 (3 HOURS)**  
**PER PERSON**

## WESSEX HUNDRED PACAKGE

WILLIAMSBURG WINERY WINE  
(1 RESERVE + 1 RED + 2 WHITE)

SEASONAL BEER

PREMIUM LIQUOR

SODA

COFFEE

ICED TEA OR LEMONADE

**\$34 (2 HOURS) | \$39 (3 HOURS)**  
**PER PERSON**

SPARKLING TOAST, HOT CHOCOLATE STATION, SPICED WINE STATION

ADD \$5 PER PERSON

No outside alcohol is permitted. Bartender Fee will be added for every 75 Guests, waived with Wessex Hundred Package.  
Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.



# GROUP WINE TASTING

## VIRGINIA SAMPLER FLIGHT

### FOUR WINE TASTING FLIGHT

*Stainless Steel Chardonnay, Petit Manseng, Virginia Cabernet Sauvignon, Virginia Petit Verdot  
Option to Substitute One Wine for a Sweet Wine*

### FOUR CHEESE PAIRING PLATE

### INCLUDES SEATING FOR GROUP

*\*Does not guarantee a private room. 1.5 Hour Experience.  
Available Sunday - Friday by Reservation Only. Not Available on Saturdays or Walk-Ins.*

**20 TO 30 GUESTS**

**\$45 PER GUEST**

*31 or more Guests, please call for pricing.*

### RESERVE WINE TASTING WITH TOUR

**2 HOUR EXPERIENCE**

**ADD \$20 PER PERSON**

### CHOCOLATE PAIRING

**ADD \$10 PER PERSON**

### SOUVENIR GLASS

**ADD \$7 PER PERSON**

### PRIVATE EVENTS WITH MEAL, ADD TOUR & TASTING FLIGHT

**ADD \$30 PER PERSON**

*Does not include Cheese Pairing*

Additional Food, Beverage, and Private Venue Rental Available.  
Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.

# WEEKDAY CORPORATE MEETINGS



## INCLUDES:

Private Meeting Room with Projector & Screen

Coffee, Tea, and Soda Station

Continental Breakfast or Boxed Lunch

Available Monday - Friday, Five Hour Room Rental

**5 TO 40 GUESTS | \$55 PER GUEST**

Based on Availability. Additional Food, Beverage, and Private Venue Rental Available.  
Prices do not include 20% Service Charge, 7% State Tax, and 4% James City Tax.



# FREQUENTLY ASKED QUESTIONS

## *Do you allow outside catering or alcohol?*

No, all food and beverage is provided by Williamsburg Winery.

## *What is included in the venue fee?*

We include: 2 or 3 hours of event time, tables, chairs, china, silverware, choice of color of classic linen, staff, setup and break down of Williamsburg Winery Furniture. Additional Time May be Added.

## *Are Service Charge or Tax Included?*

Prices do not include 20% Service charge OR 7% State tax, and 4% James City Tax.

## *Are there room and event minimums?*

Minimums vary by date and venue. Saturdays and Holiday Weekends are a minimum of \$12,000

## *How do I reserve a Room or Tasting?*

Contact us to schedule an appointment. Rates vary by season and event size.

## *Do you have accommodations for guests to stay the night?*

Absolutely! Wedmore Place is our 28 room boutique hotel on property. We will be more than happy to work with you on a room block or hotel buyout.

## *Do you have specific vendors you work with?*

Once you have signed a contract with us, you will have access to our preferred vendor list.

## *Do you serve just wine?*

Although we are a winery, we are licensed to serve Wine, Beer, and Liquor for your event.

## *Are pets allowed?*

Pets are Welcome in our outdoor areas only.

## *How do we get a tour or secure a date?*

Please call our Event Team at 757.945.0909 or email [events@wmbgwine.com](mailto:events@wmbgwine.com).







THE WILLIAMSBURG WINERY

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WILLIAMSBURGWINERY.COM