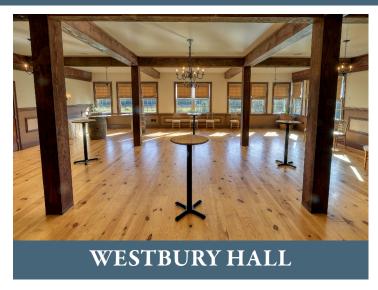


CATERING MENU

PRIVATE PARTIES & CORPORATE EVENTS

EVENT SPACES



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

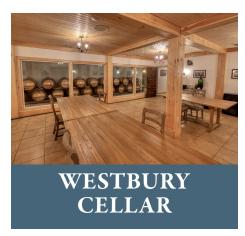


PEAK \$1,750 | **NON-PEAK** \$1,500

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

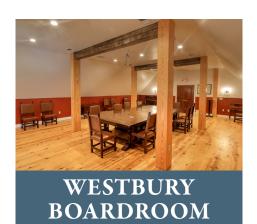
*\$400 Additional Charge for 140-180 Guests



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



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

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

UP TO 16 GUESTS



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

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

UPTO 16 GUESTS

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

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

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 DEVILED 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

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

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

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

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

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.







THE WILLIAMSBURG WINERY

5800 Wessex Hundred, Williamsburg, VA events@wmbgwine.com | 757.945.0909 WILLIAMSBURGWINERY.COM