



☯ **BANQUET SERVICES** ☯  
*General Information*



## WELCOME FROM WINTERGREEN RESORT

Dear Event Planner,

Wintergreen Resort extends a warm and sincere welcome to you and your guests!

While you are planning your event at Wintergreen, we invite you to think of all the ways you expect a great resort to make your visit totally unique and memorable. Then we will exceed those expectations. Our intent is to create an atmosphere in which your guests are relaxed — yet stimulated. Stimulated by superb cuisine in a beautiful mountain setting and the sights and sounds of nature. With Wintergreen's flawless service and attention to detail, you can relax and enjoy the event yourself.

In so many ways, Wintergreen Resort can enhance the time that you and your guests spend with us. Have you taken a sunset trail ride or treated your business associates to a seated massage during a break? Create a fantasy ball for your gala or simply relax at a mountain barbecue. Wintergreen Resort wants to make your time here the best it can be.

We hope that you enjoy reviewing the menus we have provided and that you will contact our Conference Services Department for more information about everything that Wintergreen Resort has to offer.

We look forward to your visit and planning your event.

Wintergreen Conferences Services Staff



## **BANQUET SERVICES**

### **Menu Selection**

Wintergreen Resort Banquet Menus emphasize contemporary American Cuisine. All ingredients are the freshest possible and subject to seasonal availability. Please note that local health code ordinances do not permit our staff to allow the removal of food from our banquet sites. Dietary substitutions are available upon request by the client with advance notice. Please submit your selection to the Conference Services Department at least thirty days prior to the scheduled event. Low carb menus are available upon your request.

### **Guarantees**

We require that our Conference Services Department be advised of your final count by noon, three business days prior to any meal function. If for any reason the guarantee is not received by that time, the most recent projected figure will be considered final.

### **Function Rooms**

Private function rooms are designed around a resort theme, some with fireplaces for the winter months and outside accessibility for the warmer months. Space is assigned based on the expected number of guests. A room rental charge or setup fee will apply. Wintergreen Resort reserves the right to reassign event space.

### **Deposits**

When confirming banquet events, a nonrefundable deposit is required to confirm all function space. This deposit will be credited to your bill for the event. All events, including those with direct billing privileges require a credit card number on the file to secure the event. The Conference Services staff will provide the specific amount and policy information for you.

### **Billing**

All food and beverage is subject to an 19% service charge and the total is subject to applicable state and local sales tax. All charges for your group are payable upon checkout unless prior arrangements for billing have been approved.

### **Security**

Wintergreen Resort will take all necessary care, but accepts no responsibility for the damage or loss of any merchandise or articles brought into the resort or left at Wintergreen after functions.

### **Meal Plans**

Wintergreen offers both the Modified American Plan and the Full American Plan. Consult the Conference Services Department for pricing and information.

### **Kosher and Specialty Meals**

We understand the need for specialty meals in today's banquet environment. Request for Kosher meals, vegetarian meals, and special dietary restrictions can be accommodated and are sure to please the discerning palate. In order for your guest to avoid delay in their food service, a two week notice is required. Low carb menus are available upon request.



*Banquet Services, continued:*

### **Policies**

- Food and beverage prices are subject to change.
- For all outdoor events, Wintergreen reserves the right to make inclement weather decisions in the best interest of our guests.
- All food and beverage services must be purchased through Wintergreen Resort. The sale and service of food and beverage is regulated by the State of Virginia. Wintergreen Resort, as a licensee, is responsible for the administration of those regulations. Therefore, liquor, wine, beer, or food cannot be brought into public rooms from outside sources. If this policy is violated, the function(s) will be terminated at this point, without refunds. Due to the potential for unsafe transfer and storage, no food purchased for consumption at Wintergreen Resort may be removed from the premises. All charges are subject to 19% service charge plus 9% State and local tax. Groups requesting State tax exemption must submit their tax exemption form including number to the Sales Office prior to their function. Wintergreen Resort, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Virginia ABC regulations; therefore, all alcoholic beverages must be supplied by Wintergreen Resort. If alcoholic beverages are to be served on the premises, we require Wintergreen Resort servers/bartenders serve the beverages. Our staff is instructed to request proper identification verifying legal age for consumption and has the right to refuse beverage service to any person who, in our opinion appears to be intoxicated. Your cooperation in this regard will help assure your function is successful.
- Food and beverage events which require the opening of facilities outside of regular hours will incur a fee. For events catered outside Wintergreen's function rooms (i.e. hospitality suites and events in the valley) a delivery and labor charge will apply. The Conference Services Department will provide the specified amount and policy information.
- A surcharge is applicable for all functions of less than 20 persons.
- All buffets and specialty stations are priced for a minimum number of guests. If your group does not meet this minimum, a surcharge will apply.
- There is a delivery fee for all food and beverage deliveries.

### **Special Events and Weddings**

Wintergreen Resort's picturesque mountain setting sets the stage for memorable outside wedding ceremonies. Many locations are perfect for outside team building projects and dinner under the stars. Speak with your Conference Services Manager for ideas on themed events and off-premise venues.

### **Floral Arrangements and Plant Design**

Wintergreen Resort can provide stunning floral centerpieces and greenery suited for all events. Please inquire with your Conference Services Manager for suggestions.

### **Entertainment**

We can offer a variety of entertainment services including reception music, magicians, comedians and big bands. We will be glad to assist in securing entertainment that best suits your event.

### **Photography**

With advance notice, we will be glad to secure a photographer to ensure that your conference, wedding, social or family gathering is memorably recorded in photographs.

### **Restaurant Reservations**

Reservations will be required for dinner in The Copper Mine Restaurant, Devils Grill Restaurant and Stoney Creek Bar & Grill. Your Conference Services Manager will be happy to assist in making these reservations.







☞ MORNING STARTERS ☞

## CONTINENTAL BREAKFAST

*2 hour service*

### **The Bakers' Basket**

Chilled Orange Juice  
Oven Fresh Danish and Muffins  
Butter and Preserves  
Coffee, Tea, and Decaffeinated Coffee

*\$6.75 per person*

### **The European**

Chilled Orange Juice  
Sliced Seasonal Fruit and Berries  
Croissants stuffed with your choice of Bacon, Sausage, or Virginia Ham and Cheese  
Coffee, Tea and Decaffeinated Coffee

*\$9.00 per person*

### **The Fresh Start**

Chilled Orange Juice  
Sliced Fruit and Seasonal Berries  
Fruit Breads, Assorted Cold Cereals and Regular and Skim Milk  
Coffee, Tea, and Decaffeinated Coffee

*\$8.00 per person*

### **The Wintergreen Continental**

Chilled Orange Juice  
Fresh Sliced Fruit and Seasonal Berries  
Danish, Bagels and Cream Cheese and Butter  
Coffee, Tea, and Decaffeinated Coffee

*\$8.00 per person*

### **The On the Go**

Chilled Orange Juice  
Canadian Bacon, Cheese, and Egg on an English Muffin  
Sliced Fresh Fruit  
Cinnamon Rolls  
Coffee, Tea, and Decaffeinated Coffee

*\$10.00 per person*

19% Gratuity  
9% Sales Tax



## SERVED BREAKFASTS

*All breakfasts are served with coffee, tea, and decaffeinated coffee, and orange juice*

### **The Virginian**

Scrambled Eggs  
Choice of (1):  
Bacon, Sausage or Grilled Ham  
Southern Style Breakfast Potatoes  
Baskets of Muffins and Biscuits  
Butter and Preserves  
***\$10.25 per person***

### **The Mountain Top**

Fresh Fruit Plate  
Cheddar and Quiche Lorraine  
Southern Style Breakfast Potatoes  
Cinnamon Apples  
Baskets of Muffins and Biscuits  
Butter and Preserves  
***\$12.00 per person***

### **Buenos Días**

Fresh Fruit Plate  
Breakfast Burrito with Eggs and Cheese  
Southern Style Breakfast Potatoes  
Sausage Links  
Baskets of Corn Muffins and Biscuits  
Butter and Preserves  
***\$10.50 per person***

### **The Classic**

Fresh Fruit Plate  
French Toast or Blueberry Pancakes with  
Maple Syrup  
Choice of:  
Bacon, Sausage or Ham  
Baskets of Muffins and Biscuits  
Butter and Preserves  
***\$10.50 per person***

*Juice selection may be modified at guests' request.  
All egg dishes can be substituted with Egg Beaters on request.*

19% Gratuity  
9% Sales Tax

## **BUFFET BREAKFAST**

*A minimum of 35 persons is required for buffets  
All breakfast buffets are served with regular and decaffeinated coffee and tea,  
and assorted chilled juices  
2 hour service*

### **The Traditional**

Fluffy Scrambled Eggs  
Hickory Smoked Bacon  
Grilled Sausage  
Southern Style Breakfast Potatoes  
Baked Cinnamon Apples  
Fresh Baked Biscuits  
Assorted Danish and Muffins  
Butter and Fruit Preserves  
***\$10.95 per person***

### **The Blue Ridge Breakfast**

Fresh Sliced Fruit  
Quiche Lorraine  
Choice of:  
Southern Style Breakfast Potatoes or Grits  
Hickory Smoked Bacon and Grilled Sausage  
Fresh Baked Biscuits  
Assorted Cereals with Whole and Skim Milk  
Assorted Danish and Muffins  
Butter and Fruit Preserves  
***\$15.75 per person***

### **The Tuckahoe**

Fluffy Scrambled Eggs  
French Toast with Warm Maple Syrup  
Sliced Ham Steaks  
Southern Style Breakfast Potatoes  
Assorted Danish and Muffins  
Fresh Baked Biscuits  
Butter and Fruit Preserves  
***\$14.95 per person***

### **The Wake Up Call**

Fresh Sliced Fruit  
Fluffy Scrambled Eggs  
Hickory Smoked Bacon and Grilled Sausage  
Pancakes with Warm Maple Syrup  
Hash Browns  
Fresh Baked Biscuits  
Butter and Fruit Preserves  
***\$11.95 per person***

*An Omelet Bar may be added at \$7.00 per person. This includes a 2 hour chef attendant  
\*Additional chef attendants will be required for more than 50 persons  
at a rate of \$50.00 per attendant*

19% Gratuity  
9% Sales Tax



☞ REFRESHMENT BREAKS ☞

## **THE ALL DAY COFFEE BREAK**

*Each break served for 2 hours*

### **Arrival**

Fresh Orange, Grapefruit and Cranberry Juices  
Breakfast Breads  
Butter and Preserves  
Regular and Decaffeinated Coffee  
Selection of Hot Teas

### **Mid Morning**

Chilled Fruit Yogurt Cups  
Granola Bars  
Bottled Water  
Assorted Sodas  
Regular and Decaffeinated Coffee  
Selection of Hot Teas

### **Mid Afternoon**

Fresh Baked Cookies and Brownies  
Whole Seasonal Fresh Fruit  
Bottled Water  
Assorted Sodas  
Regular and Decaffeinated Coffee  
Selection of Hot Teas

*Choice of Two: \$18.00 per person*

*Choice of Three: \$26.00 per person*

19% Gratuity  
9% Sales Tax



## **BREAKS**

*2 hour service*

### **The Basic**

Coffee, Tea, and Decaffeinated Coffee

Assorted Sodas

*\$5.75 per person*

### **Sweet Tooth**

Crème Brûlée Bun and Gourmet Brownies

Coffee, Tea, and Decaffeinated Coffee

Assorted Sodas

*\$5.25 per person*

### **Milk 'N Cookies**

Freshly Baked Chocolate Chip, Oatmeal Raisin,  
and Toffee Crunch Cookies

Whole, Skim and Chocolate Milk

Assorted Sodas

*\$6.50 per person*

19% Gratuity  
9% Sales Tax

## GOURMET BREAKS

*2 hour service*

### **The Health Kick**

Fresh Orange, Grapefruit and Cranberry Juices  
Seasonal Fresh Fruit with Yogurt Dipping Sauce  
Assorted Fruit Breads  
Coffee, Tea, and Decaffeinated Coffee

*\$9.00 per person*

### **South of the Border**

Nacho Bar with Corn Tortilla Chips  
Guacamole, Salsa, Sliced Jalapeños,  
Sour Cream and Hot Queso Dip  
Bottled Water and Assorted Sodas

*\$7.50 per person*

### **Suds Break**

Assortment of Traditional Salted Twist and  
Cinnamon n' Sugar Coated Large Soft Pretzels  
Served with Cheese Dipping Sauce and  
Hot Honey Mustard Dipping Sauce  
Assorted Sodas  
Bottled Water

*\$9.25 per person*

Domestic Beer or Non-Alcoholic Beer

*Add \$3.25 each*

### **Ice Cream Social**

Vanilla Ice Cream, Chocolate Sauce,  
Butterscotch Sauce, Sprinkles, M&M's,  
Nuts, Whipped Cream,  
Sliced Strawberries, Crushed Pineapple  
Assorted Sodas  
Bottled Water

*\$8.75 per person*

19% Gratuity  
9% Sales Tax

## À LA CARTE BREAK ITEMS

Coffee, Decaffeinated Coffee, Hot Tea, or Hot Chocolate .....	\$25.00 Per Gallon
Chilled Orange, Tomato, Cranberry or Grapefruit Juices .....	\$7.50 Per Carafe
Iced Tea or Lemonade .....	\$25.00 Per Gallon
Soft Drinks .....	\$1.50 Each
Hot or Chilled Apple Cider .....	\$25.00 Per Gallon
Whole or Skim Milk .....	\$6.50 Per Carafe
Standard Bottled Waters .....	\$2.00 Each
Assorted Danish, Muffins, Bagels with Cream Cheese, Brownies, Granola Bars, Chocolate Chip, Toffee Crunch, and Oatmeal Cookies, Chocolate Cherry Bars, and Lemon Bars.....	\$21.00 Per Dozen
Sausage, Bacon, or Ham Biscuits .....	\$30.00 Per Dozen
Chilled Fruit Yogurts.....	\$2.00 Each
Whole Fruit.....	\$1.25 Each
Assorted Nabs and Candy Bars .....	\$1.75 Each
Sliced Fresh Fruit and Berries .....	\$3.25 Per Person
Assorted Cereals with Milk.....	\$2.00 Per Person

19% Gratuity  
 9% Sales Tax







☞ LUNCHEON SELECTIONS ☞

## SERVED LUNCHEONS

*Served lunches are three courses which include a choice of one starter, one entrée and one dessert. Lunches are served with house rolls and butter, regular and decaffeinated coffee, tea and iced tea*

## LUNCHEON STARTERS

*Please select one starter*

### SOUPS

Soup du Jour  
Potato Leek  
New England Clam Chowder  
Corn Chowder  
Cream of Broccoli  
Vegetarian Vegetable  
Tomato Basil  
Minestrone  
Chicken and Bow Tie Pasta

### Wintergreen Garden Salad

A Mix of Seasonal Greens, Red Onions, Radishes, Tomatoes,  
Cucumbers, Black Olives and Shredded Carrots  
Parmesan Peppercorn Dressing

### Traditional Caesar Salad

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Croutons,  
Cherry Tomatoes and Olives  
Caesar Dressing

### Spinach and Mesclun Salad

Fresh Spinach and Mesclun Greens with Mandarin Orange Segments,  
Cherry Tomatoes, Red Onions, Mushrooms and Toasted Sesame Seeds  
Raspberry Vinaigrette

### Fresh Fruit Salad

A Variety of Fresh Seasonal Melons, Pineapple, and Berries  
Honey Lime Dressing

19% Gratuity  
9% Sales Tax



## LUNCHEONS

### SERVED ENTRÉES

*Please select one entrée*

#### POULTRY

##### **Chicken Piccata**

Sautéed Chicken Breast with Lemon Herb Caper Sauce

Angel Hair Pasta

Seasonal Vegetables

*\$15.95 per person*

##### **Highlander**

Grilled Marinated Chicken Breast on a Kaiser Roll

Lettuce, Tomato and Onion

French Fries

Kosher Pickle Spear

*\$13.95 per person*

##### **Grilled Chicken Breast**

Tender Grilled Chicken Breast with Fruit Chutney

Harvest Rice Pilaf

Seasonal Vegetables

*\$15.95 per person*

19% Gratuity  
9% Sales Tax



## LUNCHEONS

### SERVED ENTRÉES

*Please select one entrée*

#### BEEF & PORK

##### **London Broil with a Mushroom Burgundy Sauce**

Roasted Red Bliss Potatoes  
Seasonal Vegetables

*\$22.00 per person*

##### **Traditional or Vegetarian Lasagna**

Lasagna served with Spicy Marinara Sauce  
Seasonal Vegetables  
Garlic Bread

*\$15.95 per person*

##### **Philly Cheese Steak**

Thinly Sliced Roast Beef with Sautéed Peppers  
and Onions on a Hoagie Roll

French Fries  
Kosher Pickle Spear

*\$14.95 per person*

##### **Chargrilled Jumbo Cheeseburger**

Chargrilled Cheeseburger  
Lettuce, Tomato and Red Onion  
French Fries

Kosher Pickle Spear

*\$13.95 per person*

##### **Roast Pork Loin Moutarde**

Roasted Loin of Pork in an Herb Crust  
with Dijon Mustard Sauce

Oven Roasted Red Bliss Potatoes  
Seasonal Vegetables

*\$15.95 per person*

19% Gratuity  
9% Sales Tax



## LUNCHEONS

### SERVED ENTRÉES

*Please select one entrée*

#### SEAFOOD

##### **Deluxe Quiche**

Your Choice of Quiche Lorraine or  
Broccoli and Smoked Gouda Quiche  
Fresh Fruit and Berries

*\$16.95 per person*

##### **Crab Cake Sandwich**

Pan-Fried Claw Crabmeat Cake on a Kaiser Roll  
with Rémoûlade Sauce  
French Fries  
Kosher Pickle Spear

*\$16.95 per person*

##### **Baked Tilapia**

Freshly Baked Tilapia  
atop Fresh Spinach with a Light Garlic Sauce  
Harvest Rice Pilaf

*\$15.50 per person*

19% Gratuity  
9% Sales Tax

## CHILLED LUNCHEON SELECTIONS

*All selections are served with your choice of one starter and one dessert,  
regular and decaffeinated coffee, tea and iced tea*

### SALADS

*Please select one entrée*

#### **Wintergreen Cobb**

Smoked Turkey, Avocado, Black Olives, Bacon, Bleu Cheese,  
Hard-Boiled Eggs, Sliced Scallions and Tomatoes  
Served over Mixed Greens  
Ranch and Italian Dressings  
Luncheon Rolls and Butter

*\$15.95 per person*

#### **Chicken Caesar**

Crisp Romaine Lettuce, Fresh Grated Parmesan Cheese and  
Cracked Black Pepper with Sliced Grilled Chicken Breast  
Caesar Dressing  
Luncheon Rolls and Butter

*\$14.95 per person*

#### **Par Three Trio**

Shrimp, Tuna and Chicken Salad atop Tomato Slices  
Bow Tie Pasta Salad  
Croissants, Wheat and Rye Breads

*\$14.95 per person*

19% Gratuity  
9% Sales Tax

## **SANDWICHES**

*Please select one entrée*

### **The Monocan**

Smoked Turkey, Dill Havarti, Tomato and Cucumber  
on a Multi Grain Roll with Honey Mustard

Red Bliss Potato Salad

Kosher Pickle Spear

*\$12.75 per person*

### **The Deli Plate**

Sliced Roast Beef, Baked Ham, Roasted Turkey,  
Salami and Swiss and Cheddar Cheese

Lettuce, Tomato and Onion

Pasta Salad

Kosher Pickle Spear

Basket of Kaiser Rolls, Wheat and Rye Bread

*\$12.95 per person*

19% Gratuity  
9% Sales Tax

## **DESSERTS**

*Please select one*

**New York Cheesecake with Strawberry Topping**

**Carrot Cake**

**Key Lime Pie**

**Apple Pie**

**German Chocolate Cake**

**Tiramisu**

**Mountain Berry Flan**

**White Chocolate Cake**

**Chocolate Mousse**

**Chocolate Swirl Cheesecake**

**Peanut Butter Chocolate Pie**

**Black Forest Cake**

19% Gratuity  
9% Sales Tax



## LUNCHEON BUFFETS

*A minimum of 35 persons is required for all buffets*

*All luncheon buffets are served with regular and decaffeinated coffee, tea and iced tea  
2 hour service*

### **The Butcher Block**

Soup du Jour  
Pasta Salad  
Country Potato Salad  
Assortment of Cold Sliced Roast Beef,  
Oven Roasted Turkey,  
Ham  
Sliced Cheeses  
Lettuce, Tomato, Onion  
Kosher Dill Pickle Spears  
Condiments, Chips  
Croissants, Kaiser Rolls  
Rye and Wheat Breads  
Chef's Selection of Assorted Desserts  
***\$15.95 per person***

### **Little Italy**

Minestrone Soup  
Caesar Salad Bar  
Pasta Bar with Marinara and Alfredo Sauce  
Italian Sausage, Meatballs  
Chicken Piccata  
Steamed Vegetables  
Garlic Bread and Rolls with Butter  
Cream Filled Cannoli  
Tiramisu Layer Cake  
Lemon Layer Cake  
***\$17.95 per person***

### **The Executive Tradition**

Soup du Jour  
Tossed Green Salad Bar  
Roasted Top Round of Beef  
with Horseradish Cream Sauce  
Grilled Chicken Marsala  
Potatoes Au Gratin  
Steamed Vegetables  
Luncheon Rolls and Butter  
Chef's Selection of Assorted Desserts  
***\$24.00 per person***

### **Old South**

Fire and Ice Salad  
Coleslaw  
Mustard Style Potato Salad  
Southern Fried Chicken  
Pulled Pork Barbecue with Buns  
Green Beans  
Fresh Whipped Potatoes  
Luncheon Rolls and Butter  
Bread Pudding with Vanilla Sauce  
Apple Pie  
***\$16.95 per person***

### **The All American**

Creamy Coleslaw  
Potato Salad  
Deli Hoagie Subs  
Grilled Hot Dogs and Hamburgers  
Chili with Assorted Toppings  
Assorted Condiments  
Boston Baked Beans  
Fruit Cobbler with Whipped Cream  
Chocolate Cake  
***\$15.95 per person***

19% Gratuity  
9% Sales Tax

## LUNCHEON BUFFETS

*A minimum of 35 persons is required for all buffets*

*All luncheon buffets are served with regular and decaffeinated coffee, tea and iced tea  
2 hour service*

### **On The Green**

Soup du Jour  
Tossed Green Salad Bar  
Potato Salad  
Pasta Salad  
Creamy Coleslaw  
Egg Salad  
Tuna Salad  
Toasted Pecan Chicken Salad  
Luncheon Rolls and Assorted Breads  
Assortment of Homemade Cookies and Brownies

***\$14.95 per person***

### **The Fiesta Grande**

Tortilla Soup  
Black Bean and Corn Salad  
Crisp Taco Shells and Soft Tortillas  
Sliced Chicken, Sliced Beef  
and Seasoned Ground Beef  
Grilled Peppers, Onions  
Southwestern Rice and Refried Beans  
Condiments including:  
Sour Cream, Shredded Cheese,  
Sliced Olives, Sliced Jalapeño Peppers  
Diced Tomatoes, Diced Onions,  
Shredded Lettuce, Salsa,  
Pico de gallo, and Guacamole  
Key Lime Pie  
Sopapillas  
Apple Filled Crisпитos

***\$18.95 per person***

19% Gratuity  
9% Sales Tax

## BOXED LUNCHES

*Please limit selection to three choices*

### **The Down Home**

Southern Fried Chicken  
Country Potato Salad  
Whole Piece of Fruit  
Chocolate Chip Cookie  
Soft Drink

*\$12.50 per person*

### **Wintergreen Classic**

*Choice of one:*

Smoked Turkey and Swiss Croissant Sandwich  
Roast Beef Croissant with Provolone  
Ham and Swiss Sandwich or Vegetarian Sandwich  
Served with Lettuce, Tomato and Onion  
Whole Piece of Fruit  
Potato Chips  
Brownie  
Soft Drink

*\$12.00 per person*

### **Caesar's Choice**

Grilled Chicken Caesar Salad  
Potato Chips  
Whole Piece of Fruit  
Brownie  
Soft Drink

*\$12.00 per person*

### **The Chop Block**

Traditional Chef's Salad  
Specialty Muffin  
Whole Piece of Fruit  
Lemon Bar  
Bottled Water

*\$12.00 per person*

### **The Captain's Choice**

Sliced Peppered Smoked Salmon  
with Cream Cheese  
Red Onions, Capers and Bagel Chips  
Tortellini Vinaigrette Salad  
Fresh Fruit Salad with Honey-Lime Dressing  
Pecan Diamond Bar  
Bottled Water

*\$17.00 per person*

### **The Connoisseur**

Sliced Roast Tenderloin with Boursin Cheese  
on a French Baguette  
New Potato Salad with Herbed  
Vinaigrette Dressing  
Lemon Bar  
Bottled Water

*\$20.00 per person*

### **The Great Greek**

Lettuce, Tomatoes, Calamata Olives, Feta Cheese,  
Red Onions and Cucumbers with a Greek Vinaigrette  
Rolled in a Spinach Wrap  
Fresh Fruit Salad  
Chocolate Chip Cookie  
Bottled Water

*\$12.00 per person*

*Upgrade your box lunch by having our Chef pack it in a  
Wintergreen Logo Cooler Bag — \$5 additional per lunch*

19% Gratuity  
9% Sales Tax





☞ DINNER ☞

## SERVED DINNERS

*Served dinners include your choice of one starter, salad, entrée and dessert  
Dinners are served with Chef's selection of seasonal vegetables, fresh house rolls, regular  
and decaffeinated coffee, and iced tea*

## DINNER STARTERS

*Please select one starter*

### SOUPS

Potato Leek  
Soup Du Jour  
Corn Chowder  
Vegetarian Vegetable  
Tomato Basil  
Cream of Broccoli  
New England Clam Chowder

### APPETIZERS

#### **Cold Marinated Tortellini**

Hearts of Palm, Roasted Red Peppers and Tortellini Topped with an Herb Vinaigrette  
and Fresh Grated Parmesan Cheese

#### **Mushroom En Croûte**

Wild Forest Mushrooms Sautéed in Butter, Shallots, and Brandy, finished with  
Heavy Cream served in a Puff Pastry Shell, Garnished with Gruyère Cheese

#### **Endive "Spoons"**

Belgian Endive Stuffed with Lemon Herb Goat Cheese

19% Gratuity  
9% Sales Tax

## SPECIALTY STARTERS

### **Jumbo Shrimp Cocktail**

Chilled Jumbo Shrimp

Served with Spicy Cocktail Sauce  
and Lemon Wedges

*Please add \$7.00 per person*

### **Crab Filled Artichokes**

Sautéed Artichoke Bottoms with  
Crab and Spinach Filling

Topped with a Hollandaise Sauce

*Please add \$6.00 per person*

### **Grilled Portobello Mushroom Soup**

Grilled Portobello Mushrooms in a Chicken Broth  
finished with Dry Sherry

*Please add \$3.00 per person*

### **Lobster Bisque**

A creamy blend of Brandy and Tomato  
with Lobster and Roasted Corn

*Please add \$3.50 per person*

19% Gratuity  
9% Sales Tax

## **DINNER SALADS**

*Please select one salad*

### **SALADS**

#### **Wintergreen Garden Salad**

A Mix of Seasonal Greens, Tomatoes, Cucumbers, Black Olives, Shredded Carrots  
Parmesan Peppercorn Dressing

#### **Traditional Caesar Salad**

Crisp Romaine Lettuce, Grated Parmesan Cheese, Croutons  
Caesar Dressing

#### **Southern Spinach and Mesclun Salad**

Fresh Spinach and Mesclun Greens  
Mandarin Orange Segments  
Toasted Sesame Seeds  
Raspberry Vinaigrette

### **SPECIALTY SALADS**

*Please add \$3.00 per person*

#### **Greek Salad**

Fresh Mixed Greens, Feta Cheese, Roma Tomatoes, Red Onions  
Calamata Olives  
Herbed Vinaigrette Dressing

#### **Italian Salad**

Sliced Tomato and Fresh Mozzarella with Pesto Vinaigrette

19% Gratuity  
9% Sales Tax

## DINNER ENTRÉES

*Please select one entrée*

### POULTRY

#### **Stuffed Chicken Supreme**

Breast of Chicken filled with Ricotta Cheese,  
Spinach and Prosciutto Ham  
Served with an Herbed Supreme Sauce  
Oven Roasted Red Bliss Potatoes

*\$26.50 per person*

#### **Mushrooms Duxelles Chicken**

Boneless Breast of Chicken with a Mushroom Duxelles  
Wrapped in Puff Pastry with Sauce Veronique  
Dilled Oven Glazed Potatoes

*\$29.00 per person*

#### **Breast of Chicken Alfredo**

Pan-Seared Boneless Breast of Chicken  
Served with Alfredo Sauce and Minced Sun-Dried Tomatoes  
over Gourmet Pasta

*\$26.00 per person*

#### **Traditional Turkey**

Roasted Turkey with Southern Style Dressing and Pan Gravy  
Herbed Mashed Potatoes

*\$26.00 per person*

#### **Grilled Chicken**

Grilled Chicken Breast with a Fruit Chutney  
Rice Pilaf

*\$26.00 per person*

19% Gratuity  
9% Sales Tax

## DINNER ENTRÉES

*Please select one entrée*

### BEEF

#### Prime Rib

Oven Roasted Prime Rib of Beef

Au jus

Roasted Red Bliss Potatoes

*\$38.00 per person*

*15 person minimum*

#### Beef Tenderloin

A Filet of Grilled Marinated Beef Tenderloin with a Roasted Shallot  
and Cognac Demi-Glace

Garlic and Chive Mashed Potatoes

*\$42.00 per person*

#### London Broil

Marinated London Broil with

Roasted Shallot Demi-Glace

Herbed Au Gratin Potatoes

*\$35.00 per person*

### PORK

#### Roasted Pork Loin

Roasted Pork Loin au jus Stuffed with Shiitake Mushrooms and

Roasted Red Pepper Duxelles

Roasted Rosemary New Potatoes

*\$28.50 per person*

*15 person minimum*

19% Gratuity  
9% Sales Tax

## DINNER ENTRÉES

*Please select one entrée*

### FISH

#### **Grilled Swordfish**

Grilled Marinated Swordfish  
Served with Black Bean Relish and Garlic Lime Vinaigrette  
Harvest Blend Wild Rice Pilaf

*\$29.00 per person*

#### **Crabmeat Stuffed Flounder**

Fillet of Flounder Stuffed with Crabmeat  
Served with an Almond and White Grape Supreme Sauce  
Pecan and Scallion Wild Rice Pilaf

*\$29.00 per person*

#### **Broiled Fillet of Salmon**

Broiled Marinated Salmon Fillet  
Served with Dill Sauce  
Herb Linguini

*\$28.00 per person*

#### **Chesapeake Crab Cakes**

Pan-Fried Chesapeake Bay Crab Cakes  
Served with a Sherried Lobster Sauce  
Saffron Rice Pilaf

*\$32.00 per person*

19% Gratuity  
9% Sales Tax

## DINNER ENTRÉES

*Please select one entrée*

### VEGETARIAN

#### **Vegetable En Croûte**

Fresh Seasonal Vegetables in a Vegetable Velouté  
Baked in a Puff Pastry

*\$26.00 per person*

#### **Mushroom and Tri-Color Pepper Linguini**

Lemon Pepper Linguini with Sautéed Exotic Mushrooms  
and Roasted Tri Color Peppers

Served with Battonet Cut Vegetables

*\$25.00 per person*

#### **Garden Tortellini**

Garden Vegetable Tortellini with Asparagus Tips,  
Grape Tomatoes, Calamata Olives,  
Roasted Pearl Onions, Yellow Bell Peppers and Baby Spinach  
Tossed in a Lemon Garlic Sauce

*\$24.75 per person*

*A choice of two entrées will be charged at the higher priced entrée.*

*Final entrée counts are due seven business days prior  
to the date of the event by 12 Noon.*

*Entrée cards are charged at \$1.00 each*

19% Gratuity  
9% Sales Tax

## DUET ENTRÉES

*Please select one entrée*

### **Chesapeake Crab Cake and Filet of Beef**

Charbroiled Filet of Beef with  
Chasseur Sauce and Crab Cake  
with Lobster Sauce  
Harvest Blend Rice

*\$42.00 per person*

### **Filet of Beef and Chicken Breast**

Charbroiled Filet of Beef with a Cognac Peppercorn  
Demi-Glace and Pan Seared Chicken Breast  
with an Herbed Supreme Sauce  
Dauphinoise Potatoes

*\$58.00 per person*

### **Salmon and Filet of Beef**

Grilled Filet of Beef in Wild Mushroom jus and  
Baked Salmon Garnished with Yellow Tomato and Basil Salsa  
Orzo Pasta Blend

*\$58.00 per person*

### **Filet of Beef and Shrimp Scampi**

Charbroiled Filet of Beef with a Demi Glace  
and Shrimp Scampi in Lemon Garlic Sauce  
Saffron Rice Pilaf

*\$59.00 per person*

19% Gratuity  
9% Sales Tax

## DESSERTS

*Please select one*

Coconut Layer Cake  
White Chocolate Raspberry Cheesecake  
Key Lime Pie  
Bourbon Pecan Pie  
Tiramisu Cake  
Café Latte Cheesecake  
Chocolate Mousse Cake  
Apple Pie  
Chocolate Peanut Butter Silk Pie  
Chocolate Mousse  
Chocolate Layer Cake  
Pumpkin Pie  
New York Cheesecake with Strawberries  
Lemon Layer Cake  
Chocolate Caramel Crunch Pie

## SPECIALTY DESSERTS

*Please add \$3.00 per person*

Chocolate Lovin' Spoonful Cake  
Caramel Apple Cheesecake  
Chocolate Mousse Pie  
Cookies and Cream Cheesecake  
Strawberry Labomba  
Snickers Blitz

19% Gratuity  
9% Sales Tax

## **BUFFET DINNERS**

*A minimum of 35 persons is required for all buffets*

*All buffets are served with regular and decaffeinated coffee and iced tea  
2 hour service*

### **Wintergreen Mountain View Dinner Buffet**

Wintergreen Salad Bar with Assorted Toppings and Dressings  
Marinated Country Coleslaw  
Pasta Salad

#### ***Your choice of Two or Three Entrées:***

Grilled Pork Chops with Cornbread Stuffing and Natural Pan Gravy  
Barbecued Baby Back Ribs  
Southern Fried Chicken  
Sliced Roasted Pork Loin with Caraway Pan Gravy  
Grilled Lemon Herb Chicken with a Caper Sauce  
Portobello Mushroom Lasagna  
Grilled Marinated London Broil with Burgundy Mushroom Sauce  
Almond Crusted Tilapia with Lemon Tarragon Sauce  
Crunchy Baked Cod with Herbed Lemon Butter  
Shrimp Pasta Primavera

#### ***Wintergreen Mountain View Dinner Buffet also includes:***

Dilled Roasted Red Bliss Potatoes  
Rice Medley  
Vegetable Medley  
Assorted Fresh Rolls and Butter  
Assorted Desserts

***Choice of Two Entrées: \$51.00 per person***

***Choice of Three Entrées: \$54.00 per person***

19% Gratuity  
9% Sales Tax

## **BUFFET DINNERS**

*A minimum of 35 persons is required for all buffets  
All buffets are served with regular and decaffeinated coffee and iced tea  
2 hour service*

### **The Virginian**

U.S. Senate Bean Soup  
Southern Salad Bar  
Sautéed Rainbow Trout  
Chesapeake Bay Crab Cakes with Red Pepper Coulis  
Virginia Pot Roast with Roasted Vegetables  
Sweet Potatoes  
Seasonal Vegetable  
Assorted Rolls and Butter  
Pineapple Upside Down Cake, Peanut Butter Silk Pie  
Apple Cobbler with Fresh Whipped Cream  
*\$32.00 per person*

### **The Mariner**

Seafood Chowder  
Caesar Salad  
Chesapeake Bay Crab Cakes with Rémoulade Sauce  
Broiled Tilapia with Citrus Herb Butter  
Seafood Au Gratin  
Breast of Chicken with Lemon Herb Caper Sauce  
Rice Pilaf  
Seasonal Vegetable  
Assorted Rolls and Butter  
Assorted Mini Pastries  
*\$36.00 per person*

### *Optional Add-Ons*

Crab Legs  
*Seasonal Pricing*  
Peel and Eat Shrimp  
*Seasonal Pricing*

19% Gratuity  
9% Sales Tax



### **Way Down South**

Chicken Shrimp Gumbo  
Confetti Coleslaw  
Fire and Ice Salad  
Fried Chicken  
Roast Pork Loin with Baked Apples  
Braised Round Steaks in Pan Gravy  
Whipped Potatoes  
Green Beans  
Glazed Carrots  
Assorted Rolls and Butter  
Bread Pudding with Warm Vanilla Sauce  
Strawberry Shortcake  
Bourbon Pecan Pie  
***\$31.00 per person***

### **The Polynesian**

Tropical Fruit Display  
Salad Bar  
Seafood Pasta Salad  
Sweet and Sour Roast Loin of Pork  
Broiled Mahi Mahi with Papaya Relish  
Coconut Shrimp  
Seasonal Vegetables  
Caribbean Style Steamed Rice  
Assorted Rolls and Butter  
Assorted Tropical Dessert Bar  
***\$32.00 per person***

19% Gratuity  
9% Sales Tax

## **THE INTERNATIONAL**

*A minimum of 50 persons is required for this buffet*

*All buffets are served with regular and decaffeinated coffee and iced tea*

*2 hour service*

### **Choice of Three Stations:**

#### **Chinese**

Teriyaki Beef and Chicken  
Sweet and Sour Pork  
Steamed Vegetables  
Spring Rolls with Spicy Dipping Mustard  
Fried Rice

#### **Italian**

Caesar Salad Bar with Romaine Lettuce, Shredded Parmesan Cheese  
Garlic and Herb Croutons, Black Olives, Caesar Dressing  
Fettuccini and Tri-Color Tortellini with Marinara and Alfredo Sauce  
Italian Sausage  
Garlic Bread

#### **Mexican**

Sliced Grilled London Broil  
Sliced Seasoned Grilled Chicken Strips  
Soft Flour Tortillas  
Grilled Onions and Peppers  
Cheese Enchiladas  
Black Turtle Beans  
Guacamole, Sour Cream, Pico de gallo, Cheddar Cheese,  
Tri-Colored Tortilla Chips with Salsa

#### **American**

Southern Fried Chicken  
Fried Catfish with Tartar Sauce  
Corn on the Cob  
Whipped Potatoes  
Biscuits  
Fruit display to include:  
Strawberries, Melons, Grapes, and Pineapples with Yogurt Dip

#### ***The International includes a Dessert Station***

Assorted Mini Pastries and Tarts  
Chocolate Mousse Parfaits, Berry Tart

***\$40.00 per person***

19% Gratuity  
9% Sales Tax

## COOKOUTS

*A minimum of 35 persons is required for all cookouts  
All buffets are served with regular and decaffeinated coffee and iced tea  
2 hour service*

### **The Lonestar**

Southwestern Salad Bar  
Chili Con Carne  
Assorted Toppings and Dressings  
Chargrilled Rib Eye Steaks with Pico de gallo  
Chargrilled Chicken Breast with Fruit Salsa  
Southwestern Black Turtle Beans  
Spanish Rice  
Grilled Vegetables  
Corn Bread  
Berry Flan  
Apple Filled Crisпитos  
Key Lime Pie  
*\$35.00 per person*

### **American Style Cookout**

Creamy Coleslaw  
Potato Salad  
Macaroni Salad  
Grilled Hot Dogs  
Grilled Hamburgers and Cheeseburgers  
Appropriate Breads and Condiments  
Grilled Barbecue Chicken  
Baked Beans  
Corn on the Cob  
Cookies and Brownies  
*\$25.00 per person*

### **Virginia Country Barbecue**

Creamy Coleslaw  
Wintergreen Salad Bar with  
Assorted Toppings and Dressings  
Country Potato Salad  
*Choice of Three Entrées:*  
Barbecue Baby Back Ribs  
Grilled Chicken  
Fried Cornmeal Breaded Catfish  
Marinated Flank Steak  
Grilled Boneless Pork Chops  
Potatoes Au Gratin  
Fresh Vegetable Medley  
Assorted Rolls and Butter  
Peach Cobbler with Fresh Whipped Cream  
*\$29.00 per person*

### **The Blue Ridge**

Traditional Salad Bar with  
Assorted Toppings and Dressings  
Macaroni Salad  
Fresh Fruit Salad  
Baked Idaho Potatoes with Assorted Toppings  
Country Style Green Beans  
Grilled New York Strip Steaks  
Mountain Brook Trout with Pecan Butter  
Assorted Rolls and Butter  
Apple Cobbler, Pecan Pie  
with Fresh Whipped Cream  
*\$37.00 per person*

19% Gratuity  
9% Sales Tax

## CARVING STATION

### **Herbed Baron of Beef (serves 150)**

With an Herb jus de viande

***\$495.00***

### **Roasted New York Strip of Beef (serves 20)**

Roasted with Fresh Herbs and Garlic

***\$250.00***

### **Whole Bone-In Virginia Baked Ham (serves 40)**

With a Cherry Pineapple Glaze

***\$175.00***

### **Roasted Whole Tom Turkey (serves 25)**

***\$175.00***

### **Top Round of Beef (serves 50)**

Roasted in Rosemary and Garlic

***\$225.00***

*All carved items are served with assorted rolls and appropriate condiments*

*Price includes Chef's Fee for one hour*

*Each additional hour \$50.00*

19% Gratuity  
9% Sales Tax



## **SPECIALTY STATIONS**

*To be served as an accompaniment to a menu*

### **Pasta Bar with Fresh Pasta and Toppings**

*Choice of Three Toppings:*

Shrimp, Grilled Chicken Breast, Italian Sausage, Meatballs and Vegetables

*Choice of Two Pastas:*

Penne, Fettuccini, FarFalle

*Choice of Two Sauces:*

Marinara, Alfredo, and Pesto Sauces

***\$12.00 per person***

### **Stir Fry with Oriental Vegetables with Hoisin and Sweet and Sour Sauce**

*Choice of One:*

Shrimp, Pork, or Chicken served with Rice

***With Chicken or Pork \$8.00 per person***

***With Shrimp \$10.00 per person***

### **Chilled Seafood Bar**

Peel and Eat Shrimp, Crab Claws, Crawfish and Oysters (based on availability)

***Market Price***

### **Southwestern**

Soft Tortillas and Fried Taco Shells, Sliced Seasoned Chargrilled Beef, Sliced Seasoned Chargrilled Chicken Breast, Shrimp, Grilled Onions and Peppers, Spicy Black Beans, Cheddar Cheese, Guacamole, Sour Cream, Pico de gallo and Shredded Lettuce

***\$15.00 per person***

### **Bruschetta Bar**

Lemon Pesto Mascarpone Dip, Hummus, Tomato Basil and Tapenade Dip served in carved natural decorative bowls with Bagel Chips and Pita Chips

***\$5.00 per person***

***Pasta and Stir Fry Specialty Stations will incur a  
\$50.00 Chef attendant fee per hour per station***

19% Gratuity  
9% Sales Tax

## DISPLAYS

### **Fresh Fruit Array**

Serves 50 persons

*\$160.00*

### **Display of Domestic and Imported Cheeses**

Assortment of Cheeses served with Gourmet Crackers

Serves 50 persons

*\$200.00*

### **Garden Crudités Presentation**

Fresh Seasonal Vegetables served with Homemade Herbed Dip

Serves 50 persons

*\$100.00*

### **Fresh Fruit Fondue**

Chunks of Pineapple, Melons and Strawberries with Chocolate Fondue,  
Chopped Nuts, Coconut and Sprinkles

Serves 50 persons

*\$200.00*

### **Cheese Ball**

Two pound Cheese Ball served with Gourmet Crackers and Crisp Apple Slices

Serves 25 persons

*\$60.00*

### **Sliced Smoked Salmon**

Sliced Smoked Salmon served with  
Capers, Onions, Cream Cheese and Bagel Chips

Serves 25 persons

*\$150.00*

### **Petits Fours**

White and Dark Chocolate Dipped Strawberries

Pecan Diamonds

Cream Puff Swans

Mini Éclairs

Assorted Mini Tarts

*\$56.00 per dozen*

19% Gratuity  
9% Sales Tax

## HORS D'OEUVRES

### Hot Hors D'Oeuvres

*Priced per piece*

*Minimum of 25 pieces per item*

Artichoke Hearts with Salmon Mousse.....	\$1.50 ea.	Mini Crab Cakes with Rémoulade Sauce.	\$3.50 ea.
Jalapeño Poppers .....	\$1.20 ea.	Shrimp Poppers .....	\$1.50 ea.
Buffalo Wings.....	\$1.00 ea.	Miniature Raspberry Brie in Phyllo .....	\$2.00 ea.
Beef Teriyaki Kabobs.....	\$3.00 ea.	Cheese Puff with Dill.....	\$1.10 ea.
Scallops Wrapped in Bacon .....	\$2.50 ea.	Smokey Links in a Blanket.....	\$1.00 ea.
Vegetable Spring Rolls with Sauces.....	\$1.25 ea.	Spanakopita.....	\$1.75 ea.
Pot Stickers with Asian Dipping Sauce....	\$1.75 ea.	Individual Petite Quiche.....	\$1.50 ea.
Sweet & Sour Meatballs .....	\$1.00 ea.	Miniature Chicken Wellington.....	\$1.00 ea.
Vegetable Quesadillas .....	\$1.75 ea.	Chicken Quesadillas .....	\$1.25 ea.
Fried Chicken Drumettes.....	\$1.20 ea.	Mushroom Caps with Crabmeat .....	\$2.50 ea.
Southwestern Empanadas .....	\$1.40 ea.	Sesame Chicken .....	\$2.25 ea.
Chicken Teriyaki Kabobs .....	\$2.80 ea.	Breaded Chicken Tenderloins .....	\$1.50 ea.
Coconut Shrimp .....	\$3.50 ea.		

### Cold Hors D'Oeuvres

*Priced per piece*

*Minimum of 25 pieces per item*

Artichoke Hearts with Salmon Mousse .....	\$1.50 ea.
American Caviar Canape .....	\$2.75 ea.
Deviled Eggs.....	\$1.00 ea.
Assorted Finger Sandwiches.....	\$1.75 ea.
Russian Shrimp on Pumpnickel .....	\$1.50 ea.
Crab Salad Puffs.....	\$1.25 ea.
Vegetable Mousse stuffed Belgian Endive .....	\$1.00 ea.
Strawberry with Brie on Shortbread.....	\$1.00 ea.
Genoa Salami with Champagne Mustard on Rye .....	\$1.00 ea.
Salmon with Cream Cheese Pinwheel on Cucumbers.....	\$1.00 ea.

19% Gratuity  
9% Sales Tax



## **SNACKS & DIPS**

### **Chips**

*\$16.00/bowl*

### **Onion or Herb Dip with Chips**

*\$25.00 per quart*

### **Pretzels**

*\$12.00/bowl*

### **Dry Roasted Nuts**

*\$25.00/2 lbs.*

### **Hot Artichoke Dip with Crackers**

*\$35.00 per quart*

### **Chili Con Queso with Tortilla Chips**

*\$32.00 per quart*

### **Salsa with Tortilla Chips**

*\$30.00 per quart*

### **Spinach with Crab Dip, Breadsticks and Gourmet Crackers**

*\$50.00 per quart*

19% Gratuity  
9% Sales Tax



## COCKTAIL RECEPTIONS & HOSPITALITY SERVICES

### Standard Bar

Smirnoff Red Label Vodka

Gordon's London Dry Gin

Bacardi Silver Label Rum

J & B Scotch

Jim Beam

Seagrams 7

Liquor - \$4.75 Per Drink

Domestic Beer & Non-Alcoholic Beer - \$3.25 Per Bottle

Imported Beers - \$4.00 Per Bottle

Standard House Wines Per Glass - \$4.00

### Premium Bar

Absolut Vodka

Tanqueray Gin

Mt. Gay

Dewar's White Label Scotch

Jack Daniels Black

Seagrams VO

Liquor - \$5.25 Per Drink

Domestic Beer & Non-Alcoholic Beer - \$3.25 Per Bottle

Imported Beers - \$4.00 Per Bottle

Premium House Wines - \$5.00 Per Glass

### Presidential Bar

Ketel One

Bombay Sapphire

Bacardi 8

Chivas Regal

Makers Mark

Crown Royal

Presidential Liquor - \$7.00 Per Drink

Domestic Beer & Non-Alcoholic Beer - \$3.25 Per Bottle

Imported Beer - \$4.00 Per Bottle

Premium House Wines - \$5.00 Per Glass

### Cash Bar

Standard Liquor - \$6.00

Premium Liquor - \$7.00

Domestic & Non-Alcoholic Beer - \$4.00

Standard House Wines - \$5.00

Imported Beers - \$4.50

*\*Cordials may be added, prices vary with selection.*

*Bartenders are required for the disbursement of all alcoholic beverages served. There is a bartender fee of \$40.00 on the first hour and \$10.00 for each additional hour. If bar sales exceed \$400.00 this fee will be waived.*

*This is a per bar charge. House recommends one bar station for every 75 guests.*

19% Gratuity

9% Sales Tax



## **SPECIALTY BEVERAGE SERVICES**

### **Martini Bar**

An eclectic touch of a special evening featuring flavored vodkas and premium gins. Our skilled bartenders will create a masterful concoction tickling the fancy for any Martini lover or first time explorer.

### **A Taste of Old Virginia**

Tantalizing selection of fine Virginia wine and freshly brewed local beer. Treat your guests to the finest the state has to offer.

### **Coffee and Cordials**

A great way to end the day.

Freshly brewed gourmet coffees and flavored creamers offered with our selection of delightful cordials. Add some specialty dessert for a relaxing reception option.

### **Wine and Cheese**

A reception that features delicious pairings of fine wines and an array of cheeses. Take the opportunity to relax and watch a sunset in one of our many outdoor locations while you sip your favorites.

### **Blue Ridge “Oktoberfest”**

Not just for October anymore. This party offered year round, features our selection of Micro-Brews. Team this up with a German fare and create your own Brew house extravaganza.

### **Wine Tasting Class**

Enjoy a two-hour tasting class in which the wonderful world of wine is explored. A classroom setting where wine is sampled while learning etiquette and wine varietals (not a reception).

### **Wonderful World of Wine**

Tasting Receptions from the various wine regions of the world.

California

Oregon

Virginia

Italy

France

Spain

South America

Australia

## COCKTAIL RECEPTIONS & HOSPITALITY SERVICES

### Set Ups

Includes Bar Ice, Bar Fruit, Cups, Napkins and Stirrers

*\$6.50 per person*

### Standard Mixers

Soda Water, Tonic Water, Cola and Ginger Ale

*\$4.50 per liter*

### Bloody Mary Mix

*\$6.00 per quart*

### Orange and Grapefruit Juice

*\$7.50 per carafe*

### Mineral Water

*\$3.00 each*

### Additional Small Ice Tub

*\$15.00*

Large tub

*\$30.00*

*Bartenders and service personnel may be hired at \$25.00 per hour to assist with your hospitality function.*

*We can allow a maximum of 25 guests per hospitality suite. For parties of more than 25, we recommend using Wintergreen's banquet facilities.*

*A full complement of hors d'oeuvres and party platters are available. Arrangements may be made with your Conference Services Manager.*

19% Gratuity  
9% Sales Tax







☯ CHILDREN'S MENU ☯

## CHILDREN'S MENUS

*All Children's menus are served with milk or juice*

### **The Barnyard**

Fruit Cup  
Choice of Chicken Tenders or Grilled Chicken Breast  
French Fries  
Seasonal Vegetable  
Vanilla Ice Cream

### **The All American**

Fruit Cup  
Cheeseburger  
French Fries  
Seasonal Vegetable  
Chocolate Cake

### **The Ball Park**

Fruit Cup  
Hot Dog on Bun  
Macaroni and Cheese  
Seasonal Vegetable  
Vanilla Ice Cream

### **Little Italy**

Tossed Salad  
Linguini with Marinara Sauce  
Seasonal Vegetable  
Rolls and Butter  
Chocolate Cake

*\$11.00 per person*

19% Gratuity  
9% Sales Tax



☞ SPECIALTY GIFTS & BASKETS ☞

## SPECIALTY GIFTS & BASKETS

*Always a nice gesture of welcome for your group, a special client, friend or family member.  
The following selection of gifts and baskets can be delivered to the rental homes or condominiums.  
Each basket serves one to two persons. Delivery fees depend upon the number of deliveries.*

### **“The Wintergreen Souvenir Shop”**

A Wintergreen Logo Mug and Pen  
Candy and Snacks

***\$15.00***

### **The Welcome Basket**

Gouda Cheese and Gourmet Crackers  
Assorted Fresh Whole Fruit  
Chocolate Mints  
Wintergreen Private Label Chardonnay  
Sparkling Cider or Champagne

***With Wine \$49.50***

***With Champagne \$49.50***

***With Sparkling Cider \$30.00***

### **“Rise & Shine”**

Wintergreen Bottled Water  
Small Orange and Cranberry Juice  
Coffee, Tea Bags and Condiments  
Oranges, Bananas and Apples  
Granola Bars

***\$29.50***

### **The Snack Attack**

Gouda Cheese and Gourmet Crackers  
Assorted Fresh Whole Fruit  
Granola Bars  
Chips  
Candy Bars  
Assorted Sodas

***\$24.00***

### **Fruit & Cheese Basket**

Cheese and Crackers  
Assorted Fresh Whole Fruit  
Chocolate Mints

***\$22.00***

19% Gratuity  
9% Sales Tax

