

Banquet Menu



Welcome...

Wintergreen Resort extends a warm and sincere welcome to you and your guests! Our intent is to create an atmosphere in which your guests can relax and enjoy superb cuisine in a beautiful mountain setting complete with the sights and sounds of nature. With Wintergreen's flawless service and attention to detail, you can relax and enjoy the event yourself. 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.

BANQUET SERVICES

Menu Selection

Our 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.

Guarantees

We require that our Conference Services Department be advised of your final count by noon, three business days prior to the group's arrival. 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. Some spaces are only able to accommodate buffet selections.

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 (includes breakfast and dinner) and the Full American Plan (includes breakfast, lunch and dinner). Consult the Conference Services Department for pricing and information.

Specialty Meals

We understand the need for specialty meals in today's banquet environment. Request for 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.

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 the 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 9.3% 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 that 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 20 or less. Please refer to Small Group Menu for selections and rates.
- 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.
- Bar services at Lake Monocan, located in the valley, require additional licensing.

Special Events and Weddings

Our 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, 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 Bistro, Devils Grill 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 Baker's Basket

Apple, Orange and Cranberry Juices

Danish, Muffins, Bagels with Cream Cheese, Sliced Fruit, Whole Fruit, Fruit Bread
(choice of two)

Butter and Fruit Preserves

Freshly Brewed Coffee and Assorted Hot Teas

\$8.50 per person

The European

Apple, Orange and Cranberry Juices

Breakfast Sandwich –

Biscuit or Croissant with Cheese and your choice of Bacon, Sausage or Ham

Assorted Cereals with Whole or Skim Milk

Seasonal Fruit

Freshly Brewed Coffee and Assorted Hot Teas

\$10 per Person

The On the Go

Apple, Orange and Cranberry Juices

Traditional English Muffin Sandwich with Canadian Bacon, Egg and Cheese

Choice of Whole or Sliced Fruit Array

Granola with Whole or Skim Milk

Freshly Brewed Coffee and Assorted Hot Teas

\$11 per person

19% Gratuity • 9.3 % Sales Tax

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SERVED BREAKFASTS

The Virginian

Scrambled Eggs or Quiche (Lorraine or Western)
Bacon, Sausage or Ham Steak
Breakfast Potatoes
Biscuits and Muffins
Butter and Fruit Preserves
\$11 per person

The Classic

Pancakes or French Toast with Warmed Maple Syrup and Butter
(Add Strawberries or Blueberries for an additional \$1)
Bacon, Sausage or Ham Steak
Cinnamon Apples
\$11 per person

The Mountain Top

Sausage Gravy over Buttermilk Biscuits
Scrambled Eggs
Breakfast Potatoes
Butter and Fruit Preserves
\$11.75 per person

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

Juice selection may be modified by request.

All egg dishes can be substituted with Egg Beaters on request for an additional \$1.

BUFFET BREAKFASTS

(Two hour service)

The Tuckahoe

Fresh Fruit Display
 Freshly Scrambled Eggs or Quiche (Lorraine or Western)
 Bacon, Sausage or Sliced Ham (choose two)
 Breakfast Potatoes
 Freshly Baked Biscuits
 Danish, Muffins or Fruit Breads (choose two)
 \$13

The American

Fresh Fruit Display
 Scrambled Eggs
 Bacon, Sausage or Sliced Ham (choice two)
 Hash Browns
 Oatmeal with Brown Sugar and Raisins or Grits
 Cold Cereal
 Freshly Baked Biscuits
 Muffins and Fruit Breads
 Butter and Fruit Preserves
 \$14

The Wake Up Call

Granola with Assorted Toppings, Whole or Skim Milk
 Freshly Scrambled Eggs
 Pancakes or French Toast with Maple Syrup
 Hickory Bacon, Sausage or Ham (choose two)
 Breakfast Potatoes
 Fried Apples with Cinnamon and Brown Sugar
 Butter
 \$14

BUFFET BREAKFASTS ADDITIONS

Made to Order Omelets with Attendant*

\$7 per person

Smoked Salmon Platter, Bagels, Cream Cheese, Tomato, Red Onion and Capers

Market Pricing

Cold Cereal

\$2 per person

**Additional chef attendants will be required for more than 50 persons
 at a rate of \$50 per attendant*

A minimum of 35 is required for all buffets.

All breakfast buffets are served with regular
 and decaffeinated coffee, tea and assorted
 chilled juices.

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BREAKS

Morning Arrivals and Mid-Morning Meeting Breaks

Two Hour Service

Orange and Grapefruit Juice
Sliced Fresh Fruit
Assorted Muffins
Butter and Fruit Preserves
Regular and Decaffeinated Coffee
Selection of Hot Teas
Bottled Water
\$9 per person

Additions

Whole Fresh Fruit \$1.50 per piece	Assorted Mini Donuts \$25 per dozen	Granola Bars \$2 per bar	Fruit Yogurt Cups \$2 per cup
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Afternoon Arrivals and Meeting Breaks

Two Hour Service

Freshly Baked Cookies and Brownies
Sliced Fresh Fruit
Bottled Water
Assorted Soft Drinks
Regular and Decaffeinated Coffee
Selection of Hot Teas
\$9 per person

Additions

Hot Soft Pretzels with Beer-Cheddar Dip
Cinnamon-Sugar Hot Pretzels
\$4 per person

Chocolate Fondue with Fresh Fruit
\$7 per person

Tricolor Tortilla Chips with Southwestern Seven Layer Dip
\$6 per person

Whole Fruit
\$1.50 per piece

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BREAKS

The Basic

Two hour service

Coffee, Tea, and Decaffeinated Coffee

Assorted Sodas

\$5 per person

Sweet Tooth

Two hour service

Assorted Mini Donuts and Coffee Cake

Coffee, Tea and Decaffeinated Coffee

Assorted Sodas

\$7.50 per person

Milk 'n Cookies

Two hour service

Freshly Baked Chocolate Chip, Oatmeal Raisin and Sugar Cookies

Whole and Chocolate Milk

Assorted Sodas

\$7 per person

Camden Yards

One hour service

Hot Soft Pretzels with Beer-Cheddar Dip

Individual Bags of Potato Chips

Cracker Jacks

Miniature Franks in a Blanket with Ballpark Mustard

Assorted Soft Drinks

\$10 per person

Add Domestic and Non-Alcoholic Beer at \$3.25 each

The Ice Cream Man

30 minute service

Vanilla Ice Cream

Selection of Toppings:

M&M's, Oreo Cookie, Butterfinger, Fresh Strawberries

Chocolate, Caramel and Walnut Sauces

Assorted Soft Drinks Including Root Beer

\$8.75 per person

Additions

Assorted Danish, Muffins, Bagels with Cream Cheese, Brownies,

Chocolate Chip Cookies, Sugar Cookies, Oatmeal Cookies,

Lemon Bars or Pecan Bars

\$25 per dozen

GOURMET BREAKS

The Health Kick

Two hour service

Orange and Cranberry Juices

Seasonal Fresh Fruit with Yogurt Dipping Sauce

Assorted Granola Bars

Coffee, Tea and Decaffeinated Coffee

\$9 per person

South of the Border

Two hour service

Nacho Bar with Corn Tortilla Chips

Guacamole, Salsa, Sliced Jalapeños,

Sour Cream and Hot Queso Dip

Bottled Water

Assorted Sodas

\$8.50 per person

À LA CARTE BREAK

Coffee, Decaffeinated Coffee, Hot Tea or Hot Chocolate

\$25 per gallon

Chilled Orange, Tomato, Cranberry or Grapefruit Juices

\$8.25 per pitcher

Iced Tea or Lemonade

\$25 per gallon

Soft Drinks

\$1.50 each

Hot or Chilled Apple Cider

\$25 per gallon

Whole or Skim Milk

\$7 per carafe

Standard Bottled Water

\$2 each

Chilled Fruit Yogurts

\$2 each

Whole Fruit

\$1.50 each

Assorted Nabs and Candy Bars

\$1.75 each

Sliced Fresh Fruit and Berries

\$3.75 per person

Granola Bars

\$2 each

Assorted Individual Juices

\$2.75 each

All Day Beverage Service

Eight hour service

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Sodas

\$20 per person

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SERVED LUNCHEES ~ starters

Served lunches include three courses.

Includes choice of:

- one starter
- one entrée
- one dessert

Lunches are served with:

House Rolls and Butter

Regular and Decaffeinated Coffee

Hot Tea and Iced Tea

Choice of one starter:

SOUPS

Soup du Jour

Vegetarian Vegetable

Minestrone

Chicken and Bow Tie Pasta

Potato Leek

SALADS

Wintergreen Garden Salad

A Mix of Seasonal Greens, Red Onion, Tomato,

Cucumber, Black Olives and Shredded Carrot

Parmesan Peppercorn Dressing and Balsamic Dressing

Caesar Salad

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Croutons,

Cherry Tomatoes and Olives

Caesar Dressing

Southwestern Salad

Corn, Avocado and Tomato Salad Tossed

In Cilantro Lime Dressing with

Tortilla Chips

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SERVED LUNCHEES ~ entrées

Choice of one entrée.

POULTRY

Chicken Piccata

Sautéed Chicken Breast with Lemon Tomato Caper Sauce
Linguini Pasta
Seasonal Vegetables
\$18 per person

Grilled Chicken Breast

Tender Grilled Chicken Breast with Artichoke, Olives,
Tomato and Garlic in White Wine Sauce
Harvest Rice Pilaf
Seasonal Vegetables
\$18 per person

SEAFOOD

Baked Tilapia

Freshly Baked Tilapia
Mango Salsa
Harvest Rice Pilaf
\$18 per person

Flounder Sauté

Pan Seared Flounder
Lemon Lime Sauce
Sautéed Sesame Spinach
Herbed Couscous
\$18 per person

BEEF AND PORK

Traditional or Vegetarian Lasagna

Lasagna served with Marinara Sauce
Seasonal Vegetables
Garlic Bread
\$17 per person

London Broil

Grilled Marinated London Broil
Red Wine Mushroom Demi-Glace
Garlic Chive Whipped Potatoes
Seasonal Vegetables
\$19 per person

Meatloaf with Mashed Potatoes

Wild Mushrooms, Onion and Green Peppercorn Sauce
Mashed Potatoes
Seasonal Vegetables
\$15 per person

Pork Scaloppini with Rice

Pan Seared Pork Loin with Lemon and Garlic Herb Sauce
Wild Rice
Seasonal Vegetables
\$17.50 per person

SERVED LUNCHES

Please select entrée

SALAD ENTREÉS

Wintergreen Cobb

Smoked Turkey, Avocado, Black Olives, Bacon, Bleu Cheese,
Hard-Boiled Egg, Sliced Scallions and Tomato

Served over Mixed Greens

Ranch and Balsamic Dressings

Luncheon Rolls and Butter

\$18 per person

Chicken Caesar

Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese and
Cracked Black Pepper with Sliced Grilled Chicken Breast

Caesar Dressing

Luncheon Rolls and Butter

\$16 per person

SANDWICH ENTRÉES

The Monocan

Chicken Salad on a Flaky Croissant
Lettuce and Tomato

Fresh Cut Fruit

Kosher Pickle

\$15.50 per person

The Deli Plate

Sliced Roast Beef, Baked Ham, Roasted Turkey

Swiss and Cheddar Cheese

Lettuce, Tomato and Onion

Pasta Salad

Kosher Pickle Spear

Basket of Kaiser Rolls, Wheat and Rye Bread

\$15.75 per person

Vegetarian Greek Wrap

Cucumbers, Tomato, Red Onion, Olives, Feta Cheese
and Romaine Lettuce Wrapped in a Tortilla

with Greek Vinaigrette

Pasta Salad

\$15 per person

The Highlander

Grilled Marinated Chicken Breast on Kaiser Roll

Lettuce, Tomato, Onion

Steak Fries

Kosher Pickle Spear

\$16 per person

DESSERTS

Choice of one dessert:

New York Cheesecake with Fruit Topping

Carrot Cake

Key Lime Pie

Apple Pie

German Chocolate Cake

Coconut Cake

Angel Food Cake with Fresh Berries

Chocolate Torte (Gluten Free)

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LUNCH BUFFETS

(2 hour service)

The Butcher Block

Soup du Jour
Pasta Salad
Country Potato Salad
Assortment of Cold Sliced Roast Beef,
Oven Roasted Turkey and Ham
Sliced Cheeses
Lettuce, Tomato, Onion
Kosher Dill Pickle Spears
Condiments, Chips
Croissants and Kaiser Rolls
Rye and Wheat Breads
Chef's Selection of Assorted Desserts
\$18 per person

Little Italy

Minestrone Soup
Caesar Salad Bar
Pasta Bar with Marinara and Alfredo Sauce
Italian Sausage, Meatballs
Chicken Piccata
Vegetable du Jour
Garlic Bread and Rolls with Butter
Assorted Italian Desserts
\$20 per person

The Executive Tradition

Garden Salad Bar with dressings
Grilled Beef Medallions in a Red Wine
Demi Sauce with Caramelized
Mushrooms
Chicken à la Grecque, Olive,
Tomatoes and Artichokes
Roasted Potatoes with Tarragon
Vegetable du Jour
Luncheon Rolls and Butter
Chef's Selection of Assorted Desserts
\$25 per person

Old South

Fire and Ice Salad
Coleslaw
Southern Fried Chicken
Pulled Pork Barbecue
Green Beans
Whipped Potatoes and Gravy
Luncheon Rolls and Buns with Butter
Chocolate Chip Bread Pudding
with Vanilla Sauce
Apple Pie
\$19 per person

The All American

Creamy Coleslaw
Pasta Salad
Grilled Chicken Breast
Grilled All Beef Hot Dogs and Hamburgers
Assorted Condiments and Sliced Cheeses
Macaroni & Cheese
Boston Baked Beans
Fruit Cobbler with Whipped Cream
Chocolate Cake
\$18 per person

On The Green

Soup du Jour
Garden Salad Bar with Dressings
Fruit Salad
Pasta Salad
Egg Salad
Tuna Salad
Toasted Pecan Chicken Salad
Lettuce, Tomato and Onion
Assorted Breads
Assorted Dessert Bars
\$18.25 per person

The Fiesta Grande

Beef Chili with Sour Cream
and Cheddar Cheese
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 Tomato, Diced Onion,
Shredded Lettuce, Salsa and Guacamole
Key Lime Pie
Chocolate Cake
\$21 per person

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

*All luncheon buffets are
served with regular and
decaffeinated coffee,
hot tea and iced tea.*

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BOXED LUNCHES

Wintergreen Sandwich Classic

Choice of one:

Smoked Turkey and Swiss on a Croissant

Roast Beef and Provolone on a Croissant

Ham and Swiss on Rye Bread

Vegetarian Greek Wrap

Served with Lettuce and Tomato

Whole Piece of Fruit

Potato Chips

Brownie

Soft Drink or Bottled Water

\$13.75 per person

Wintergreen Salad Classic

Grilled Chicken Caesar or Traditional Chef's Salad

Fruit Bread

Whole Piece of Fruit

Granola Bar

Soft Drink or Bottled Water

\$14 per person

Please limit selection to three choices plus vegetarian. Groups 35 or less limit selection to two choices plus vegetarian.

SERVED DINNERS ~ soups and salads

Served dinners include three courses.

Includes choice of:

- one starter
- one entrée
- one dessert

Dinners are served with:

- Chef's Selection of Seasonal Vegetables
- Fresh House Rolls and Butter
- Regular and Decaffeinated Coffee
- Hot Tea and Iced Tea

Please select one soup or salad.

SOUPS

Maryland Crab
 Tomato Basil with Roasted Garlic
 Chicken Florentine with Spinach and Artichoke
 Vegetarian Vegetable
 Seasonal Fresh Soup Du Jour

SPECIALTY SOUP

Please add \$3.50 per person

Shrimp Bisque

A Traditional Sherried Bisque

SALADS

Wintergreen Garden Salad

A Mix of Seasonal Greens, Tomato, Cucumber,
 Black Olives, Shredded Carrot
 Parmesan Peppercorn Dressing and Balsamic Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce
 Grated Parmesan Cheese and Croutons
 Caesar Dressing

Southern Spinach and Mesclun Salad

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

SPECIALTY SALADS

Please add \$3 per person

Greek Salad

Fresh Mixed Greens, Feta Cheese, Roma Tomato,
 Red Onion and Calamata Olives
 Herbed Vinaigrette Dressing

Italian Salad

Sliced Tomato and Fresh Mozzarella
 Pesto Vinaigrette

Chopped Vegetable Salad

with Feta Cheese and Vinaigrette

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SERVED DINNERS ~ starter additions

Antipasto Pasta Salad

Pasta with Asiago Cheese, Black Olives, Tomato, Red and Green Bell Peppers, Pepperoni and Salami in Italian Dressing
\$4 per person

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
\$4 per person

Savory Pear

Poached Pear with Blue Cheese
\$5 per person

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp
Served with Spicy Cocktail Sauce
and Lemon Wedges
\$7 per person

SERVED DINNERS ~ entrées

Please select entrée

POULTRY

Chicken à la Grecque

Seared Breast of Chicken with Capers, Olives,
Artichoke, and Tomato
Tossed in a White Wine Lemon Sauce
Fresh Herbed Orzo
Seasonal Vegetable
\$30 per person

Chicken Parmesan

Seared Chicken Breast with Fresh Italian Herbs
Topped with Marinara and Parmesan Cheese
Fresh Herbed Pasta
Seasonal Vegetable
Toasted Garlic Bread
\$29 per person

Basil Crusted Chicken

Grilled Breast of Chicken
Herb-Parmesan Risotto Cake
Roasted Garlic Sauce
Seasonal Vegetable
\$30 per person

Stuffed Chicken Cordon Bleu

Stuffed Chicken Breast with Serrano Ham and Gruyère Cheese
Béchamel Sauce
Wild Harvest Rice Blend
Seasonal Vegetable
\$31 per person

Fried Chicken

Homestyle Fried Chicken Quarter
Mashed Potatoes with Gravy
Seasonal Vegetable
\$28 per person

BEEF

Prime Rib

Oven Roasted Prime Rib of Beef Au Jus
Yukon Gold Whipped Potatoes with Fresh Chives
Seasonal Vegetable
\$39 per person
16 person minimum

Beef Tenderloin

A Filet of Grilled Marinated Beef Tenderloin
Red Wine Demi-Glace
Garlic and Chive Mashed Potatoes
Seasonal Vegetable
\$43 per person

Grilled Beef Bistro Tender Steak

Bistro Tenderloin with Red Wine Mushroom Sauce
Roasted New Potatoes with Fresh Thyme
Seasonal Vegetable
\$34 per person

PORK

Roasted Pork Loin

Whole Roasted Pork Loin
Honey Dijon Mustard Sauce
Roasted Rosemary New Potatoes
Seasonal Vegetable
\$31 per person

Pork Chop

Marinated Pork Chop with Apple Salsa
Oven Roasted Sweet Potatoes
Seasonal Vegetable
\$32.50 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.

Entrées continued...

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SERVED DINNERS ~ entrées

SEAFOOD

Broiled Fillet of Salmon

Broiled Marinated Salmon Fillet
Lemon Pesto Sauce
Harvest Rice Blend
Seasonal Vegetable
Market Pricing

Chesapeake Crab Cakes

Pan-Fried Chesapeake Bay Crab Cakes
Lemon Garlic Sauce
Saffron Rice Pilaf
Seasonal Vegetable
\$37 per person

Pan Seared Cod

Fillet of Cod
Lemon Chickpea Velouté
Harvest Wild Rice Blend
Seasonal Vegetable
\$29 per person

Fresh Seasonal Seafood Catch
At Market Price

VEGETARIAN

Eggplant Au Poivre

Pan Seared Pepper Crusted Eggplant
Brandy Cream Sauce
Roasted New Potatoes
\$28 per person

Stuffed Portobello Mushrooms

Roasted Stuffed Portobello Mushrooms
With Squash and Bell Pepper
Balsamic Glace
Couscous
\$28 per person

Garden Tortellini

Cheese Tortellini with Asparagus Tips,
Grape Tomatoes, Calamata Olives,
Roasted Pearl Onions, Yellow Bell Peppers
and Baby Spinach
Lemon Garlic Sauce
\$28 per person

DUET ENTRÉES

Please select one.

Crab Stuffed Shrimp and Filet of Beef

Charbroiled Filet of Beef with Mushroom Sauce
Crab Stuffed Shrimp
Lemon Butter
Harvest Blend Rice
Seasonal Vegetable
\$44 per person

Salmon and Filet of Beef

Grilled Filet of Beef in Wild Mushroom Jus
Baked Salmon in Lemon Cream
Orzo Pasta Blend
Seasonal Vegetable
Market Pricing

Grilled Beef Bistro Tender and Roasted Chicken

Grilled Bistro Tender with Red Wine Sauce
Chicken Breast with Sherry Cream Sauce
Roasted New Potatoes
Seasonal Vegetable
\$35 per person

Barbecue Chicken and Ribs

Barbecued Chicken Breast
Baby Back Ribs
Red Skinned Mashed Potatoes
Green Beans
\$29 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.

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SERVED DINNERS ~ desserts

Please select one dessert.

Coconut Layer Cake

Key Lime Pie

Bourbon Pecan Pie

Tiramisu Cake

Chocolate Mousse Cake

Chocolate Layer Cake

New York Cheesecake with Strawberries or Raspberries

White Chocolate Raspberry Cheesecake

White & Dark Chocolate Mousse Parfaits

Chocolate Torte (Gluten Free)

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BUFFET DINNERS

(Two hour service)

The Virginian

Grilled Chicken and Asparagus 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
 Chocolate Cake, Peanut Butter Silk Pie
 Fruit Cobbler with Whipped Cream
 \$35 per person

The Mariner

Fisherman Stew
 Caesar Salad
 Steamed Buttered Clams
 Broiled Tilapia with Citrus Herb Butter
 Grilled Shrimp Kabobs
 Breast of Chicken with Lemon Herb Caper Sauce
 Rice Pilaf
 Seasonal Vegetable
 Assorted Rolls and Butter
 Assorted Mini Pastries
 \$40 per person

Optional Add-Ons:

Crab Legs *(Seasonal Pricing)*
 Crab Cakes *(Seasonal Pricing)*
 Peel and Eat Shrimp *(Seasonal Pricing)*

Down South Buffet

Southern Salad Bar
 Fire Ice Salad
 Country Potato Salad
 Creamy Coleslaw
 Beef Pot Roast with Vegetables
 Fried Chicken or Grilled BBQ Chicken
 Baked Catfish with Lemon Chive Sauce/Hushpuppies
 Mashed Potatoes and Gravy
 Seasonal Vegetable
 Rolls and Corn Muffins
 Fruit Crisp
 Chocolate Layer Cake
 \$34 per person

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

*All dinner buffets are
 served with regular and
 decaffeinated coffee,
 hot tea and iced tea.*

Wintergreen Mountain View

Wintergreen Salad Bar with Assorted Toppings and Dressings
 Country Potato Salad or Pasta Salad

Your choice of Two or Three Entrées:

Barbecued Baby Back Ribs
 Southern Fried Chicken
 Sliced Roasted Pork Loin with Pan Gravy
 Bistro Tender with Roasted Garlic Demi Sauce
 Grilled Lemon Herb Chicken with a Caper Sauce
 Vegetarian Spinach Eggplant Lasagna
 Grilled Marinated London Broil with Merlot Mushroom Sauce
 Herbed Panko Crusted Tilapia with Lemon Sauce
 Shrimp Pasta Primavera

Wintergreen Mountain View Dinner Buffet also includes:

Roasted New Potatoes or Whipped Potatoes
 Rice Medley
 Vegetable Medley
 Assorted Fresh Rolls and Butter
 Assorted Desserts

Choice of Two Entrées: \$34 per person
 Choice of Three Entrées: \$37 per person

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COOKOUTS

(2 hour service)

A minimum of 35 persons is required for all cookouts

All buffets are served with regular and decaffeinated coffee, hot tea and iced tea.

The Lone Star

Southwestern Salad Bar
 Corn and Black Bean Salad
 Chili with Assorted Toppings and Dressings
 Chargrilled Cowboy Steaks with Pico de Gallo
 Lime Chili Rub Chicken Breast
 Spanish Rice or Baked Potato
 Grilled Vegetables
 Corn Muffins
 Cheesecake Shooters
 Key Lime Pie
 \$37 per person

American-Style Cookout

Creamy Coleslaw
 Potato Salad
 Macaroni Salad
 Grilled Honey Roasted Chicken
 Grilled All-Beef Hot Dogs
 Grilled Hamburgers
 Appropriate Breads and Condiments
 Tray of Sliced Cheeses
 Baked Beans
 Corn on the Cob
 Bourbon Pecan Pie
 Chocolate Cake Trifle
 \$28 per person

Virginia Country Barbecue

Creamy Coleslaw
 Wintergreen Salad Bar with
 Assorted Toppings and Dressings
 Pasta 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 Whipped Cream
 Chocolate Peanut Butter Pie
 \$32 per person

**New York Strip or Ribeye Steaks available
 at Market Price.**

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CARVING STATIONS

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

Roasted with Fresh Herbs and Garlic
\$250

Whole Virginia Baked Ham *(serves 40)*

With a Cherry Pineapple Glaze
\$175

Roasted Whole Turkey *(serves 30)*

\$175

Top Round of Beef *(serves 50)*

Roasted in Rosemary and Garlic
\$250

Beef Tenderloin *(serves 12)*

Market Price

Roasted Pork Loin *(serves 20)*

\$175

All carved items are served with assorted rolls and appropriate condiments
Price includes Chef's Fee for one hour
Each additional hour \$50

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SPECIALTY STATIONS

Pasta Bar with Fresh Pasta and Toppings (2 hour service)

Choice of Three Toppings:

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

Choice of Two Pastas:

Penne, Fettuccini or Farfalle

Choice of Two Sauces:

Marinara, Alfredo or Pesto Sauces

\$20 per person

Pasta Bar will incur a \$50 Chef attendant fee per hour per station

Nacho Bar

Chili Con Queso, Sour Cream, Salsa, Jalapeño, Green Onion, Cheddar Cheese
with Nacho Chips

\$8.50 per person

Barbecue Slider Bar

Carolina Barbecue, Mustard Barbecue and Traditional Barbecue
Coleslaw

Slider Rolls

\$12 per person

DISPLAYS

Fresh Fruit Array

Serves 50 persons

\$250

Display of Domestic and Imported Cheeses

Assortment of Cheeses served with Gourmet Crackers

Serves 50 persons

\$250

Garden Crudités Presentation

Fresh Seasonal Vegetables Served with Homemade Herbed Dip

Serves 50 persons

\$125

Fresh Fruit Fondue

Chunks of Pineapple, Melons and Strawberries with Chocolate Fondue,

Chopped Nuts, Coconut and Sprinkles

Serves 50 persons

\$275

Cheese Ball

Two Pound Cheese Ball Served with Gourmet Crackers and Crisp Apple Slices

Serves 25 persons

\$75

Sliced Smoked Salmon

Sliced Smoked Salmon Served with

Capers, Onion, Cream Cheese and Bagel Chips

Serves 25 persons

Market Pricing

Petits Fours

White and Dark Chocolate Dipped Strawberries

Pecan Diamonds

Mini Éclairs

Assorted Mini Tarts

\$36 per dozen

Warm Baked Brie

Warm Brie Cheese Wrapped in Puff Pastry

Cranberry Relish, Sliced Apples and Spiced Pecans

Serves 30 persons

\$80 per platter

Bruschetta Bar

Lemon Pesto Mascarpone Dip, Hummus, Tomato Basil and Tapenade Dip

served in carved natural decorative bowls with Bagel Chips and Pita Chips

\$6 per person

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HORS D'OEUVRES

HOT

Cheese Puff with Dill
Smokey Links in a Blanket
\$1.25 each

Jalapeño Poppers
Buffalo Wings
Fried Chicken Drummettes
Southwestern Empanadas
Individual Petite Quiche
\$1.50 each

Vegetable Spring Rolls with Sauces
Pot Stickers with Asian Dipping Sauce
Sweet and Sour or Peppercorn Meatballs
Vegetable Quesadillas
Spanakopita
Spicy Southwestern Black Bean Spring Roll
\$1.75 each

Shrimp Poppers
Chicken Quesadillas
Fig Marscapone Beggars Purses
Chicken Satay with Peanut Sauce
Crispy Asparagus with Asiago
Beef Empanadas
\$2 each

Sesame Chicken
Breaded Chicken Tenderloins
Hibachi Beef Skewer
Miniature Spinach and Goat Cheese Pizza
\$2.25 each

Scallops Wrapped in Bacon
\$2.50 each

Mushroom Caps with Crabmeat
\$2.75 each

Coconut Shrimp
Mini Crab Cakes with Rémoulade Sauce
\$3.50 each

COLD

Gourmet Deviled Eggs
Mini BLT's
Vegetable Mousse Stuffed Belgian Endive
\$1.50 each

Assorted Finger Sandwiches
Strawberry with Brie on Shortbread
\$1.75 each

Artichoke Hearts with Salmon Mousse
Salmon with Cream Cheese Pinwheel on Cucumbers
Market Pricing

Antipasto Skewers
\$2.50 each

*Priced per piece.
Minimum of 25 pieces per item.*

SNACKS AND DIPS

Chips

\$16 bowl

Onion or Herb Dip with a Trio of Chips

\$30 per quart

Pretzels

\$16 bowl

Dry Roasted Nuts

\$35 2 lbs.

Hot Artichoke Dip with Gourmet Crackers

\$45 per quart

Chili Con Queso with Tortilla Chips

\$40 per quart

Salsa with Tortilla Chips

\$32 per quart

Spinach with Crab Dip, Breadsticks and Gourmet Crackers

\$65 per quart

COCKTAIL RECEPTIONS

Standard Bar

- Smirnoff Red Label Vodka
- Gordon’s London Dry Gin
- Bacardi Silver Label Rum
- J & B Scotch
- Jim Beam
- Sauza Tequila
- Seagrams 7
- Standard Liquor - \$5.25 per drink
- Domestic Beer & Non-Alcoholic Beer - \$3.75 per bottle
- Imported and Craft Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Premium Bar

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Dewar’s White Label Scotch
- Jack Daniels Black
- Jose Cuervo Tequila
- Seagrams VO
- Premium Liquor - \$5.75 per drink
- Domestic Beer and Non-Alcoholic Beer - \$3.75 per bottle
- Imported Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Presidential Bar

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Chivas Regal
- Makers Mark
- Cuervo 1800 Tequila
- Crown Royal
- Presidential Liquor - \$7.50 per drink
- Domestic Beer and Non-Alcoholic Beer - \$3.75 per bottle
- Imported Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Cash Bar

- Standard Liquor - \$6.50 per drink
- Premium Liquor - \$7.50 per drink
- Presidential Liquor - \$8 per drink
- Domestic and Non-Alcoholic Beer - \$4.50 per bottle
- Imported and Craft Beers - \$5 per bottle
- House Wines - \$6 per glass

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 on the first hour and \$10 for each additional hour. If bar sales exceed \$400 this fee will be waived. This is a per bar charge.

House recommends one bartender for every 75 guests.

HOSTED BAR RECEPTION PACKAGES

Beer and Wine

\$9 - 1st hour,
\$7 - 2nd hour
\$5 each additional hour

Standard Bar

\$10 - 1st hour
\$8 - 2nd hour
\$5 each additional hour

Premium Bar

\$12 - 1st Hour
\$10 - 2nd Hour
\$6 each additional hour

Presidential Bar

\$14 - 1st hour
\$12 - 2nd hour
\$7 each additional hour

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SPECIALTY BEVERAGE SERVICES

Martini Bar

An eclectic touch of a special evening featuring flavored vodkas and premium gins. Our skilled bartenders will create a masterpiece tickling the fancy of 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 Brewhouse 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 and Australia

Pricing available on request.

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HOSPITALITY SERVICES

Bar Set Up

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 person

Bloody Mary Mix

\$6 per quart

Orange and Grapefruit Juice

\$7.50 per pitcher

Mineral Water

\$3 each

Additional Small Ice Tub

\$15

Large tub

\$30

Bartenders and service personnel may be hired at \$25 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 are available.
Arrangements can be made with your Conference Services Manager.

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CHILDREN'S MENU

(Ages 12 and under)

Please select one.

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
Cupcakes or Brownies

The All American

Fruit Cup
Cheeseburger
French Fries
Seasonal Vegetable
Cupcakes or Brownies

The Ball Park

Fruit Cup
Hot Dog
Macaroni & Cheese
Seasonal Vegetable
Cupcakes or Brownies

Little Italy

Tossed Salad
Linguini with Marinara Sauce
Seasonal Vegetable
Rolls and Butter
Cupcakes or Brownies

\$15 per person

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SPECIALTY GIFTS

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 Welcome Basket

Gouda Cheese and Gourmet Crackers
Assorted Fresh Whole Fruit
Chocolate Mints
Wintergreen Private Label Chardonnay
Sparkling Cider or Champagne
With Wine \$50
With Champagne \$50
With Sparkling Cider \$30

Rise & Shine

Wintergreen Bottled Water
Small Orange and Cranberry Juice
Coffee, Tea Bags and Condiments
Oranges, Bananas and Apples
Granola Bars
\$30

The Snack Attack

Gouda Cheese and Gourmet Crackers
Assorted Fresh Whole Fruit
Granola Bars
Chips
Candy Bars
Assorted Sodas
\$26

Fruit & Cheese Basket

Cheese and Crackers
Assorted Fresh Whole Fruit
Chocolate Mints
\$25

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