

SUNDARA

BY BLUE RIDGE CATERING



2023-2024

Wedding & Catering Inspiration

Presented by Blue Ridge Catering

TABLE OF CONTENTS



04	Venue Inclusions
06	Pricing
05	Catering Packages
06	Meet Your Team
06	Equipment & Rentals
07	Passed Hors D'oeuvres
09	Buffet Menu
12	Plated Menu
15	Stations Menu
20	Bar Packages
21	Total Investment



Abundant Offerings...

A One of Kind Venue

Stunning views, a historic home, enchanting gardens, an elegantly staged tent, and much more!

Full Catering Services

Artisan menus curated with fresh ingredients, tempting cocktails, and hardworking staff to take care of all your food and beverage needs.

Experienced Coordination

We are committed to working alongside you from the earliest stages of planning through execution to make your vision a reality.



"We received so many compliments from the guests on how organized everything was run, the delicious catering, the romantic atmosphere, and so much more!" Kristin M.

Charming Property

Imagine a majestic 19th-century historic home, terraced gardens, old stone walls adorned with boxwoods, and a willow perched over a meandering stream.



Stunning Backdrops

Whether you want breathtaking mountain views, romantic weeping willow trees, a striking magnolia tree, or a beautiful garden backdrop for your ceremony we have you covered.

Luxurious Tent

Our elegantly draped tent is on a path of hand-laid cobblestone where you are greeted with the soft glow of beautifully strung Tuscan lights, and a spacious dance floor. A tented stage makes a great place for a band or DJ or just a cozy soft seating area.



Picturesque Gardens

The scenic property includes lush gardens, a babbling stream, romantic willow trees, unique glamping tent, cozy fire pit seating area, charming historic home, rustic barn, grassy parking area and expansive lawns.



VENUE RENTAL INCLUSIONS

5-hr event | Ceremony -> Guest Departure

Ceremony

1-hour Rehearsal w/ Coordinator

Choice of Ceremony Arbor

White Padded Chairs for the Ceremony

Reception Tent

Tent Draping, Lights, Crystal Chandeliers, Tent

Sides with Windows, Heaters if Needed &

Assorted Tables for All Your Event Needs

Including- 2 Rustic Farm Tables

Gold Chiavari Chairs

Large White Dance Floor

Covered Raised Stage for Band

Large Handcrafted Main Bar & Additional Bar Tent

Main House

Day of Preparation Areas in the Main House-

Accessible Up To 6 Hours Before

Around the Property

Pay it Forward Closet Decorations

Conversational Gas Fire Pit

Twinkle Lights All Around

Fully Stocked & Maintained Bath House

Staffing

Parking Attendant with

Golf Cart for Handicap Assistance

Setup, Cleanup & Trash Removal

Day of Wedding Coordinator





VENUE RENTAL

Friday & Sunday | \$8,000

Saturday | \$10,000

Venue Pricing Includes List of Items & Services on Page 4

Pricing Does Not Include 5.3% Virginia Sales Tax

Inquire For Venue Pricing For Days Not Listed Above

CATERING INVESTMENT

Elegant Buffet | \$125 Per Person

Upscale Plated Diner | \$140 Per Person

Flavorful Stations Dinner | \$150 Per Person

Pricing Includes: Passed Hors D'oeuvres, Dinner Menu, Soft Beverages, Service Staff, Reception Linens, Administration Fees & Taxes. Pricing Based on 100+ Guests.

BAR PACKAGES

Beer & Wine | \$30 Per Person

Beer, Wine & House Liquors | \$40 Per Person

Beer, Wine & Premium Liquors | \$50 Per Person

Pricing Includes Administration Fees & Taxes. Pricing Based on 100+ Guests.

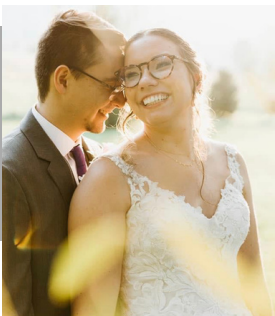
CATERING INSPIRATION

As Sundara's in-house exclusive caterer, Blue Ridge Catering will create artisan menus full of mouthwatering seasonal flavors, personal favorites, unique experiences, and delicious cocktails that will impress all your guests!



YOUR CATERING PACKAGE WILL INCLUDE:

- Passed hors d'oeuvres, with your choice of dinner menu (buffet, plated, or stations), and soft beverages.
- Optional bar packages that can include beer, wine, liquor as well as signature cocktails.
- Classic floor-length linens for cocktail, guest, food, décor, and vendor tables.
- Pristine china, flatware, and glassware for your dinner, beverage, and dessert service.
- Friendly & experienced staff to ensure impeccable service throughout your event.
- All the associated taxes and administration fees are already included in our pricing.



"BRC was incredible to work with. They were versatile in food preparation and had great depth of talent. The food was phenomenal in and of itself, but the true testament was that the entire wedding was 100% gluten free." - Sam & Hope

CATERING MENU INSPIRATION

SAMPLE ELEGANT BUFFET



P A S S E D H O R S D ' O E U V R E S

Mac & Cheese Croquettes | House-Made Tomato Jam (V)

Mini Chicken & Waffle Cones | Vanilla Bourbon Maple Syrup | Chipotle Butter

Brisket Grilled Cheese | BBQ Brisket | Caramelized Onions | Smoked Cheddar Cheese

BLT Scallops | Applewood Smoked Bacon | Roasted Grape Tomato | Basil Mayo

B U F F E T D I N N E R

Baby Mixed Greens Salad | Sugared Pecans | Diced Apples | Goat Cheese Crumbles |
Honey Cider Vinaigrette

Grilled Charmoula Chicken Breast | Charred Grape Tomato Salsa

Chipotle Glazed Beef Short Rib | Smoked Boneless Short Rib | Chipotle Gastrique |
Chili Spiced Crispy Shallots

Yukon Gold Caramelized Onion Mashed Potatoes | Manchego Cheese

Taste of Summer Pasta | Cavatappi Pasta | Roasted Tomato Confit | Grilled Peppers | Squash |
Zucchini | Lemon Herb Pesto | Parmesan Cheese

Grilled Vegetables | Seasonal Vegetables

Artisan Rolls | Butter

Package Pricing \$125 Per Person

Pricing Includes: Passed Hors D'oeuvres, Buffet Dinner, Soft Beverages, Catering Staff,
Reception Linens, Administration Fees & Taxes. Pricing Based on 100+ Guests.

CATERING MENU INSPIRATION

SAMPLE PLATED DINNER



P A S S E D H O R S D ' O E U V R E S

Pan-Seared Potstickers | Scallion Soy Dipping Sauce (V)

Bacon Wrapped Dates | Blue Cheese | Honey

Black Truffle Potato Chip w/ Shaved NY Strip | Chimichurri Aioli (GF)

Petite Cajun Crab Cakes | Remoulade

S E R V E D D I N N E R

Goat Cheese Salad | Mixed Greens | Compressed Apples | Dried Blueberries | Pickled Red Onion |
Candied Pecans | Fried Goat Cheese | Honey Cider Vinaigrette

Pre-Selected Entrees: Chicken | Beef | Seafood | Vegetarian

Bourbon Molasses Glazed Chicken | Sweet Potato Farroto | Brussels | Carrot | Peach Chutney

Grilled Filet | Filet Mignon | Mushroom-Pancetta Ragout | Potato Leek Timbale | Veggie Bundles

Herb Crusted Salmon | Preserved Lemon Orzo | Roasted Asparagus

Vegan Paella | Peppers | Onions | Mushrooms | Artichokes | Fried Tofu | Cippolini Onions |
Brussels | Vegan Lemon "Aioli" | Puffed Rice (GF)

Individual Artisan Bread | Butter

Package Pricing \$140 Per Person

Pricing Includes: Passed Hors D'oeuvres, Plated Dinner, Soft Beverages, Catering Staff,
Reception Linens, Administration Fees & Taxes. Pricing Based on 100+ Guests.

CATERING MENU INSPIRATION

SAMPLE STATIONS MENU



P A S S E D H O R S D ' O E U V R E S

Pimento Cheese Profiteroles | Housemade Cream Puff | BRC Pimento Cheese | Pepper Jelly (V)
Mini Chicken Biscuits | Buttermilk Fried Chicken | Spicy VA Honey | Bourbon Smoked Sea Salt
Apple Cider Donut Sliders w/ Smoked Pork Tenderloin | Kimchi Pears | Apple Butter
Spicy Tuna Mini Taco | Spicy Tuna Tar Tar | Wasabi Mayo | Microgreens

S T A T I O N S D I N N E R

Southern Favorites Station | Southern Spinach Salad | Petite Pulled Pork BBQ Sandwiches |
4 Cheese Leek Mac & Cheese | Pretzel Crusted Chicken Tenders

Mediterranean Flavor Station | Mediterranean Dip Trio | Harissa Shrimp | Preserved Lemon Orzo |
Mediterranean Chicken Kabob

Sundara Steakhouse Station | Grilled Ribeye | Duck Fat Roasted Fingerling Potatoes | Creamed Spinach |
Sautéed Mushrooms w/ Shallots & Thyme

Package Pricing \$150 Per Person

Pricing Includes: Passed Hors D'oeuvres, Stations Dinner, Soft Beverages, Catering Staff, Reception Linens,
Administration Fees & Taxes. Pricing Based on 100 + Guests.



BEVERAGE PACKAGES

SOFT BEVERAGES

INCLUDED WITH ALL CATERING PACKAGES

Water, Lemonade, Sweet & Unsweet Tea

CLASSIC PACKAGE \$30 PER GUEST	LUXURY PACKAGE \$40 PER GUEST	PREMIUM PACKAGE \$50 PER GUEST
<p>Beer Domestic & Premium Beer</p> <p>House Wine 2 Red, 2 White & Prosecco</p>	<p>Beer Domestic & Premium Beer</p> <p>House Wine 2 Red, 2 White & Prosecco</p> <p>House Liquors Smirnoff Vodka Citadelle Gin Jim Beam Bourbon Bacardi Rum Dewar's Scotch</p> <p>Full Bar Accompaniments Juices, Sodas, Garnishes</p>	<p>Beer Domestic & Premium Beer</p> <p>House Wine 2 Red, 2 White & Prosecco</p> <p>Premium Liquors Grey Goose Vodka Tanqueray Gin Maker's Mark Bourbon Bacardi Rum Johnnie Walker Black Scotch</p> <p>Full Bar Accompaniments Juices, Sodas, Garnishes</p>

Bar package pricing is based on 100 + guests.

Customize your bar package with Signature Cocktails,
Opening the Bar Before Your Ceremony, Sparkling Toast, or Specialty Beer & Wine



Frequently Asked Questions

HOW MANY EVENTS DO YOU HOLD IN A DAY?

Your event will be the only one we host in a day.

IS THERE A PLACE FOR THE COUPLE TO GET READY?

We offer two preparation areas in the main house.

You have access to those areas up to 6 hours prior to your event.

WHAT IS THE TIMING FOR MY WEDDING?

Your contracted event time is for 5 hours.

All events must end by 10 pm.

CAN WE HAVE A CEREMONY REHEARSAL?

We allow for a 1-hour rehearsal the day prior to your wedding.

All rehearsals must be completed by 5:00 pm. Your timing may be dependent on our event schedule.

DO WE NEED TO GET EVENT INSURANCE?

Yes, we ask that you acquire day-of-event insurance.

This can be purchased through companies like WedSafe, Markel Insurance, or a private home insurance company.

WHAT IS THE RAIN PLAN?

In the event of rain we shift everything under our tent for the ceremony and then reset for your reception without disrupting your guest enjoyment of cocktail hour.

DO WE ALLOW DOGS?

Yes, we know how important it is to include our fur family in special events.

IS SUNDARA HANDICAP ACCESSIBLE?

We have made accommodations for handicapped guests with a ramp on our bathhouse, and a golf cart to assist guest around the property.





Frequently Asked Questions

CAN WE USE OUR OWN WEDDING PLANNER?

Our coordinating services are extensive but if you feel the need for some additional assistance we encourage you to bring in your own planner.

CAN WE CHOOSE OUR OWN VENDORS?

Yes, apart from catering services you are welcome to bring in any vendor you would like to work with.

We do ask that your vendors be insured.

ARE THERE ANY DECORATION RESTRICTIONS?

We do ask that you do not use confetti or fake petals.

ARE SPARKLERS ALLOWED FOR AN EXIT?

Absolutely! We love a good sparkler exit.

We do not allow fireworks or releasing of lanterns.

DO WE HAVE TO USE BLUE RIDGE CATERING?

Yes, we do ask that all our clients work with Blue Ridge Catering for their food & beverage needs.

We do allow you to use an outside vendor for your wedding cake & specialty desserts.

CAN WE BRING OUR OWN ALCOHOL IN?

Blue Ridge Catering holds the ABC permit for all events at Sundara which requires us to manage all alcohol brought in for your event.

DO WE OFFER TASTINGS FOR YOUR WEDDING MENU?

Tastings are available for a fee of \$250 for 2 guests, and \$75 for each additional guest.





Frequently Asked Questions

CAN WE ACCOMMODATE GUESTS WITH ALLERGIES?

We make every effort to accommodate guests with allergies. We do ask for that information 30 days before your wedding so we have time to create a plan.

IS THERE A CHARGE TO CUT THE WEDDING CAKE?

No, this is a complimentary service we provide.

WHEN IS MY FINAL GUEST COUNT DUE?

We ask for the final count 30 days before your wedding.

WHAT ARE THE PAYMENTS?

\$3000 Deposit Due at Booking

50% Payment- 60 Days Prior to Wedding

Final Balance- 10 Days Prior to Wedding



WHAT METHODS OF PAYMENT DO YOU ACCEPT?

Cash, checks, and credit cards are accepted.

All card payments are subject to a 4% processing fee.

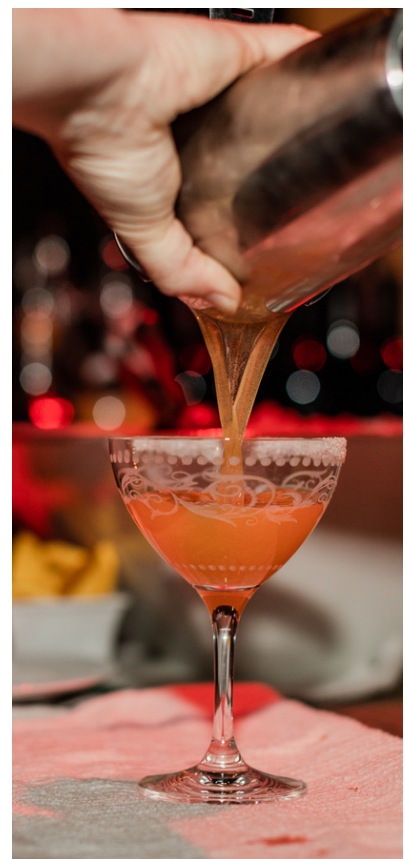
IS GRATUITY INCLUDED?

No, we leave it to our clients to tip staff at their discretion. It's always greatly appreciated by our staff but it is not a requirement. We recommend \$25-\$100 for each staff member working your event.

WHAT IS THE CANCELLATION POLICY?

Your initial deposit for the venue & catering is non-refundable. If cancellation is less than 3 months out, 50% of the venue and catering investment is non-refundable.







www.mysundara.com
events@mysundara.com
540-982-7700