



Kingsmill Resort Weddings Menu







A Kingsmill Wedding is more than a gathering of family and friends who come together to celebrate – a Kingsmill Wedding is a moment in time that you and your guests will remember forever.

So many memories are linked to our senses of smell and taste, and the chefs and caterers at Kingsmill are in the business of making happy memories. Whatever the event, whatever the desire, the catering services staff at Kingsmill will consider every culinary detail and, in the end, provide you with a meal to fit the occasion. Always served with the utmost of professional service with a gracious touch.

Start planning your perfect day.

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RECEPTION ITEMS

*Cold Hors D'Oeuvres**

Pulled BBQ Chicken Salad on Crispy Toast with Charred Pineapple Jalapeno Relish

Feta and Hummus on Pita Crisps with Cucumber Bruschetta

Local Crab Salad on a Crostini with Lemon Dijon Sauce

Pesto Marinated Mozzarella, Tomato and Olive Skewer

Devilled Virginia Ham Salad on Cheddar Biscuit

Brie Cheese and Raspberry on Savory Crostini

Saffron Lobster Salad on Melba Toast

*Hot Hors D'Oeuvres**

Chesapeake Crab Cake with Whole Grain Mustard Remoulade

Shrimp and Crab Spring Roll with Chili Soy Vinaigrette

Pesto Marinated Chicken Skewers with Garlic Aioli

Manchego and Chorizo Skewers with Chimichurri

Vegetarian Spring Rolls with Chili Soy Vinaigrette

Asian BBQ Pork Steamed Buns with Scallions

Fried Coconut Shrimp with Mango Chutney

Za'atar Lamb Lollis

*Packages includes a total of 3 passed hors d'oeuvres: Hot, Cold or Combined.

*More appetizers may be ordered at the per piece price with a minimum of (50) per order.



KINGSMILL PLATED

Starting at
\$145++

First Course

Choose One - Soup or Salad

Baby Arugula and Romaine, English Cucumber, Kalamata Olives, Grape Tomatoes, Feta Cheese with Lemon Vinaigrette

Baby Romaine, Shaved Asiago, Marinated Tomatoes, Garlic Croutons and a Pancetta Crisp with Caesar Dressing

Baby Spinach, Cabernet Poached Pear and Goat Cheese Crostini with Maple Balsamic Vinaigrette

Kingsmill's Signature Corn and Crab Chowder with Cornbread Croutons

Rustic Tomato Basil Bisque

Seasonal Gazpacho

Main Course

(Choose two single entrées or three entrées for an additional \$5.00++ per person. Custom duo plates can be created for an additional \$10.00++ per person.)

Lemon and Thyme Seared Country Chicken

Herb Roasted Rack of Lamb

Roasted Salmon Provencal

Chef's Vegetarian Creation

Grilled Beef Tenderloin

Grilled New York Strip

Miso Glazed Grouper

*Served with fresh baked dinner rolls and freshly brewed coffee.

**Dietary restrictions and preferences can be accommodated with additional options, if needed.



Starting at
\$155++

JAMES RIVER BUFFET

Soup

(Select One)

Kingsmill's Signature Corn and Crab Chowder

Rustic Tomato Basil Bisque

Seasonal Gazpacho

Minestrone Soup

Salad

Mixed Garden Greens & Assorted Seasonal Toppings with Variety of Dressings

(Choice of 1 of the following)

Prosciutto Ham and Melon Salad

Roasted Vegetable Salad

Tuscan Tortellini Salad

Artichoke Greek Salad

Entrees

(Your choice of Three)

Blackened Mahi Mahi with Pineapple Salsa

Brown Sugar and Cayenne Crusted Salmon

Chesapeake Crab Cakes with Mango Salsa

Marinated and Grilled Breast of Chicken

Charcoal Grilled Rib Eye Steak

Spiced Pork Loin

Chicken Tuscany

Vegetable

(Select One)

Haricots Verts with Roasted Shallots and Almonds

Blistered Lemon Roasted Asparagus

Roasted Seasonal Vegetables

Maple Glazed Carrots

Starch

(Select One)

Roasted Baby Sweet Potatoes with Candied Pecans

Caramelized Onion Whipped Yukon Gold Potatoes

Roasted Garlic Yukon Gold Potatoes



RIVERVIEW ACTION STATIONS

Starting at
\$175++



Charcuterie & Antipasti Display

Selection of Italian Meats and Imported Cheeses with Balsamic Grilled Veggies, Rosemary Focaccia and Garlic Rubbed Ciabatta

Chesapeake Crab Cake Station

Signature Lump Crab Cakes with Pineapple Salsa, Dijon Remoulade and Wild Berry Couli

Bourbon Glazed Virginia Ham Station

Mini Corn Muffins & Biscuits with Apple Butter, Peach Butter and Jalapeno Glaze

*Chilled Seafood Display**

(7 pieces per person)

Chilled Colossal Shrimp

Clams on the Half Shell

York River Oysters

Stone Crab Claws

*Lobster Tails may be added at \$10.00++ per tail

Shrimp & Grits Station

Marinated Rock Shrimp with Creole BBQ Sauce

Aged Chorizo with Garlic Chimichurri

Buttered Cheddar Stone Grits

Roasted Beef Tenderloin Station

Horseradish Cream, Cabernet Onions & Mini Buns

Pasta Station

Penne Pasta, Cheese Tortellini, Wild Mushroom Ravioli, Seasonal Vegetables, Fresh Garlic Bread Basket

*Served with Mixed Garden Greens Salad Bar, Fresh Baked Rolls, Iced Tea and Freshly Brewed Coffee. Each action station selected requires one Chef Attendant at \$125.00 plus tax per attendant.

PACKAGE PRICING



Kingsmill Plated

3 Passed Hors d'oeuvres
An Artisan Cheese or a Fresh Vegetable Display
Soup or Salad
Choice of 2 Plated Entrées. **

Tier 1 Tier 2 Tier 3

\$145++ \$160++ \$175++

James River Buffet

3 Passed Hors d'oeuvres
Artisan Cheese or Fresh Vegetable Display
Choice of Buffet Entrées

\$155++ \$170++ \$185++

Riverview Action Stations

3 Passed Hors d'oeuvres
Artisan Cheese and Fresh Vegetable Display
4 Dinner Stations

\$175++ \$190++ \$205++

Custom Menus Priced by request

*Menu prices are subject to 11% tax and 24% gratuity. Package pricing does include alcoholic beverages.

**Served with chef's starch and fresh vegetables. Plated Entrée can be made a Duo Plate at an additional charge.



HOST BAR SELECTIONS

All prices are subject to 11% tax and a 24% gratuity.

<i>House Wine</i>	Tier 1	<i>Sparkling</i>	Per bottle	<i>House Liquor</i>	Tier 1
Chardonnay		Cupcake, Prosecco	\$30	Svedka Vodka	
Cabernet		Mumm Cuvee, Brut	\$46	Jim Beam Bourbon	
Pinot Grigio		Piper Sonoma, Brut	\$66	Beefeater Gin	
Merlot		Moet & Chandon	\$90	Bacardi Silver Rum	
				Cutty Sark Scotch	
				Pepe Lopez Tequila	
				Canadian Club Whiskey	
<i>Premium Wine</i>	Tier 2	<i>Domestic Beer</i>	Tier 1	<i>Premium Liquor</i>	Tier 2
Kris, Pinot Grigio		Bud Light		Tito's Vodka	
Kendall-Jackson, Chardonnay		Michelob Ultra		Makers Mark Bourbon	
A to Z, Pinot Noir		Yuengling		Tanqueray Gin	
Chateau Souverain, Merlot		Goose Island IPA		Captain Morgan's Rum	
Hess Select, Cabernet				Dewar's White Label Scotch	
Rodney Strong, Cabernet Sauvignon		<i>Premium Beer</i>	Tiers 2 and 3	Jose Cuervo Tequila	
		Sam Adams		Jameson's Irish Whiskey	
		Devil's Backbone			
<i>Ultra-Premium Wine</i>	Tier 3	Stella Artois		<i>Ultra-Premium</i>	Tier 3
King Estate, Pinot Gris		Williamsburg Alwerks Super IPA		Grey Goose Vodka	
Whitehaven, Sauvignon Blanc				Knob Creek Bourbon	
Sonoma-Cutrer, Chardonnay				Bombay Sapphire Gin	
Franciscan, Merlot				Mount Gay Black Barrel Rum	
Robert Mondavi, Pinot Noir				Johnny Walker Black Scotch	
Louis Martini, Cabernet Sauvignon				1800 Tequila Reposado	

Additional wines available upon request. Check with your planner on a wide variety of local craft beers featuring several exclusive Williamsburg breweries.

CASH BAR SELECTIONS

Subject to a bartender fee of \$125.00 per bartender, per 100 guests plus tax.

<i>House Wine</i>	By the glass
Prosecco	\$10
Cabernet	\$9
Pinot Grigio	\$9
Merlot	\$9
Pinot Noir	\$9

<i>Premium Wine</i>	By the glass
Kris, Pinot Grigio	\$10
Kendall-Jackson, Chardonnay	\$11
A to Z, Pinot Noir, Willamette Valley	\$11
Chateau Souverain, Merlot, Alexander Valley	\$12
Hess Select, Cabernet	\$11
Rodney Strong, Cabernet Sauvignon	\$13

Ultra-Premium Wine

(By the glass)

King Estate, Pinot Gris	\$13
Whitehaven, Sauvignon Blanc, Marlborough	\$12
Sonoma-Cutrer, Chardonnay	\$14
Franciscan, Merlot,	\$14
Robert Mondovi, Pinot Noir	\$14
Louis Martini, Cabernet Sauvignon	\$16

<i>Domestic Beer</i>	\$8 each
Bud Light	
Michelob Ultra	
Yuengling	
Goose Island IPA	

<i>Premium Beer</i>	\$9 each
Sam Adams	
Devil's Backbone	
Stella Artois	
Williamsburg Alwerks Super IPA	

<i>House Liquor</i>	\$11 per drink
SSvedka Vodka	
Jim Beam Bourbon	
Beefeater Gin	
Bacardi Silver Rum	
Cutty Sark Scotch	
Pepe Lopez Tequila	
Canadian Club Whiskey	

<i>Premium Liquor</i>	\$13 per drink
Tito's Vodka	
Makers Mark Bourbon	
Tanqueray Gin	
Captain Morgan's Rum	
Dewar's White Label Scotch	
Jose Cuervo Tequila	
Jameson's Irish Whiskey	

<i>Ultra-Premium</i>	\$15 per drink
Grey Goose Vodka	
Knob Creek Bourbon	
Bombay Sapphire Gin	
Mount Gay Black Barrel Rum	
Johnny Walker Black Scotch	
1800 Tequila Reposado	

WEDDING GUIDELINES



OUTDOOR CEREMONIES AT KINGSMILL

Depending on your reception location, have your ceremony on an event lawn with a natural tree altar; a lawn with a walk-out view of the River or an island paradise surrounded by turtles!

INCLEMENT WEATHER

Kingsmill has the right to initiate a weather plan due to extenuating circumstances in regards to weather and temperature.

- Heat Index above 105 degrees Fahrenheit or below 40 degrees Fahrenheit
- Severe Weather

In the event of hazardous or extreme weather conditions, the decision to initiate a weather plan will be made five (5) hours prior to the start of the event.

DAMAGE & LOSS

Kingsmill is not responsible for items placed in function rooms prior to, during or after an event. Each sponsor (wedding host) is responsible for any damages caused by guests or independent contractors. Security officers are available at prevailing rates.

SITE FEE

Kingsmill Resort's site fee includes ceremony and reception space, equipment, planning, coordination and implementation of services as needed.

- James River Grand Ballroom (250 capacity) \$5,000
- Burwell Ballroom (150 capacity) \$4,000
- Riverview Room (50 capacity) \$3,000

VENUE GUIDELINES

Program Specification to include menu selections and audio visual needs are due to your Catering Manager no later than 30 days prior to the program. Any program details received after that point cannot be guaranteed. Before any function/meeting can take place, your Catering Manager must have a signed copy of the Banquet Event Orders.

FOOD & BEVERAGE - This offering is a guide and by no means a limit of our abilities to create and produce exceptional presentations. If there is something you do not see on our wedding menus but would like to have served at your wedding, our team will be happy to propose customized menus to meet your specific needs. Please allow adequate time for your Catering Manager to confirm custom menus and pricing with our Executive Chef. Any special dietary needs must be communicated to the Catering Manager at least seven days prior to the event to ensure the chef can accommodate these needs.

It is our policy not to permit food and beverage to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the resort premises the resort will require that only our trained servers and bartenders dispense beverages. The Resort's alcoholic beverage license requires the resort to request proper identification (photo id) of any person of questionable age and refuse alcoholic beverage service of the person if under age or proper identification cannot be produced.

GUARANTEES - A meal guarantee is required no later than 11:00 AM three working days prior to your function. If your guarantee is not received, the guarantee number indicated on the Banquet Event Order will serve as the final guarantee. If attendance falls below the guarantee, the host/group will be responsible for the number guaranteed. Food and beverage events which have menus priced per person must have a guarantee that is no less than 75% of your meeting attendance. The Resort cannot be responsible for the service of more than 3% over the guarantee or functions below 300 people and 3% over the guarantee of functions 300 guest or above.

SEATING - 60" round tables seat 8 - 10 guests each, 72" round tables seat 10 - 12 guests each. Other seating arrangements are available where equipment permits. Please advise your Catering Manager of your table requirements and other seating needs.

DECORATIONS, ENTERTAINMENT AND OTHER SERVICES - Your Catering Manager will be happy to coordinate specialized centerpieces, decorations, music, entertainment, photographic services and transportation to meet your needs.

STAFFING & SERVICES

Bars – One bar per 75-100 guests

Buffets – One buffet per 100 guests (lunch)

Buffets – One buffet per 100 guests (breakfast & dinner)

On-site Chefs are required for some menus. Chefs will be charged at \$125 per chef, \$75 per buffet attendant

SERVICE CHARGE - A 24% service charge and 11% sales tax will apply to all food and beverage.

VENDOR MEALS - Upon Request, Kingsmill will provide vendors a meal priced at \$50.00++. A menu will be provided by Kingsmill Resort (choices must be sent to the Kingsmill Representative one week before the wedding date.)

