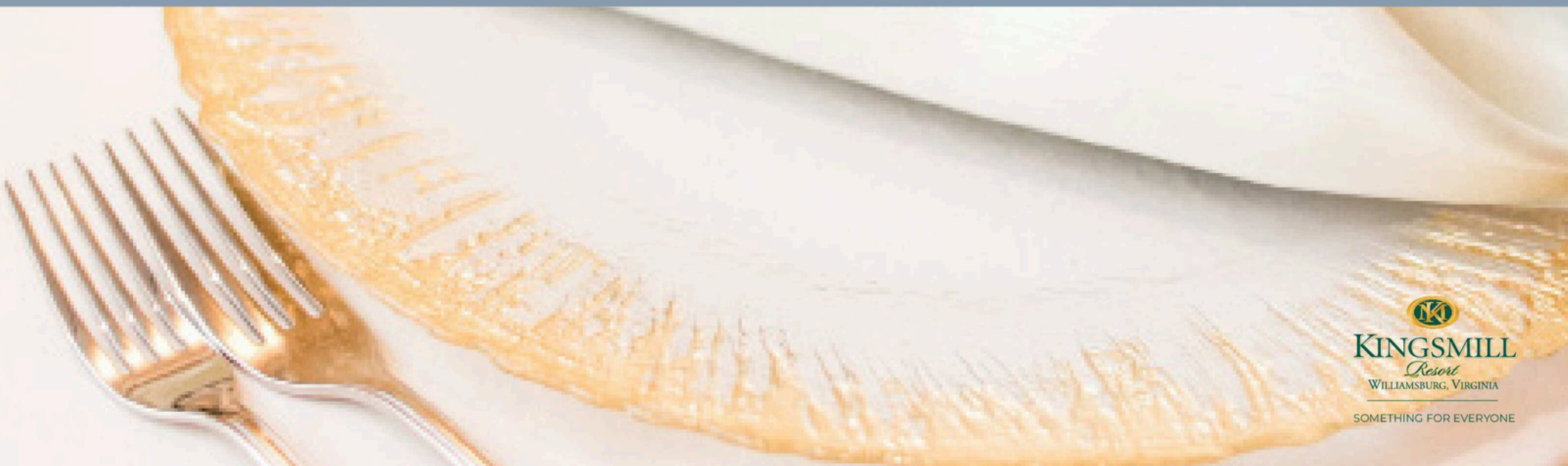




Kingsmill Resort Weddings Menu







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.

Kingsmill.Weddings@Kingsmill.com
757.253.3971

*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 Lolli's

*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
\$155 ++

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

Main Course

(Choose two single entrees or three entrees 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 Chef's choice of starch, seasonal vegetables, baked dinner rolls and freshly brewed Lavazza coffee.

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

MENUS | KINGSMILL RESORT | 2

Starting at
\$165 ++

JAMES RIVER BUFFET

Soup

(Select One)

Kingsmill's Signature Corn and Crab Chowder

Rustic Tomato Basil Bisque

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

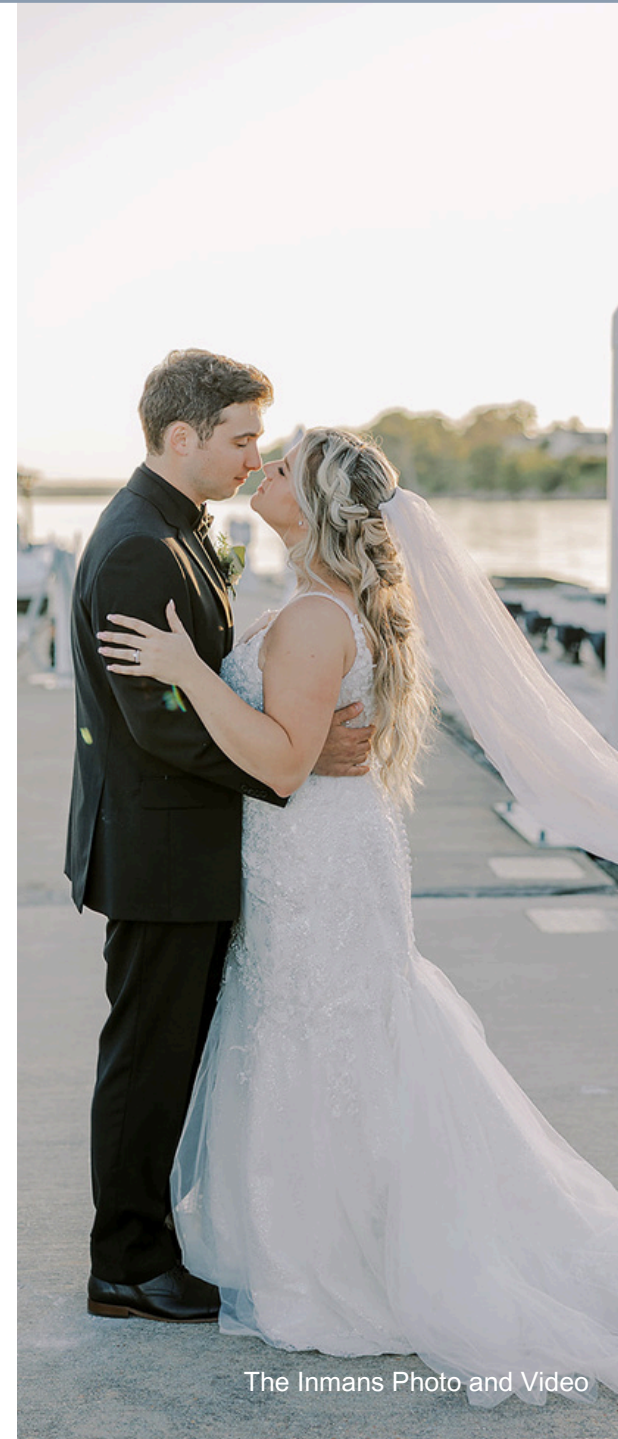
Starch

(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
\$185 ++

Charcuterie & Antipasto 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 Coulis

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 Breadbasket

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

PACKAGE PRICING



Danielle Pearce Photography

Kingsmill Plated

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

Tier 1

\$155++

Tier 2

\$170++

Tier 3

\$185++

James River Buffet

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

\$165++

\$180++

\$195++

Riverview Action Stations

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

\$185++

\$200++

\$215++

All packages include a hosted bar, freshly brewed Lavazza coffee, decaf coffee, hot tea, iced tea, and water.

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 Entree can be made a Duo Plate at an additional charge.



HOST BAR SELECTIONS

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

House Wine

Tier 1

Chardonnay
Cabernet
Pinot Grigio
Merlot

Sparkling

Per bottle

Ruffino, Prosecco \$35
Mumm Cuvee, Brut \$46
Piper Sonoma, Brut \$66
Moet & Chandon \$90

House Liquor

Tier 1

Svedka
Jim Beam
Beefeater
Bacardi Silver
Cutty Sark
Pepe Lopez
Canadian Club

Premium Wine

Tier 2

Kris, Pinot Grigio
Kendall-Jackson, Chardonnay
A to Z, Pinot Noir
Chateau Souverain, Merlot
Hess Select, Cabernet
Rodney Strong, Cabernet Sauvignon
Kim Crawford, Sauvignon Blanc

Domestic Beer

Tier 1

Bud Light
Michelob Ultra
Yuengling
Goose Island IPA

Premium Liquor

Tier 2

Tito's
Makers Mark
Tanqueray
Captain Morgan's
Dewar's White Label
Jose Cuervo
Jameson's

Ultra-Premium Wine

Tier 3

King Estate, Pinot Gris
Whitehaven, Sauvignon Blanc
Sonoma-Cutrer, Chardonnay
Franciscan, Merlot
Robert Mondavi, Pinet Noir
Louis Martini, Cabernet Sauvignon

Premium Beer

Tiers 2 and 3

Sam Adams
Devil's Backbone
Stella Artois
Williamsburg Alwerks Super IPA

Ultra-Premium

Tier 3

Grey Goose
Knob Creek
Bombay Sapphire
Mount Gay Black Barrel
Johnny Walker Black
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.

House Wine

By the glass

Prosecco	\$10
Cabernet	\$9
Pinot Grigio	\$9
Merlot	\$9
Pinot Noir	\$9

Premium Wine

By the glass

Kris, Pinot Grigio	\$12
Kendall-Jackson, Chardonnay	\$12
Kim Crawford, Sauvignon Blanc	\$12
A to Z, Pinot Noir, Willamette Valley	\$12
Chateau Souverain, Merlot,	
Alexander Valley	\$12
Hess Select, Cabernet	\$12
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 Mondavi, Pinot Noir	\$14
Louis Martini, Cabernet Sauvignon	\$16

Domestic Beer

\$8 each

Bud Light
Michelob Ultra
Yuengling
Goose Island IPA

Premium Beer

\$9 each

Sam Adams
Devil's Backbone
Stella Artois
Williamsburg Alwerks Super IPA

House Liquor

\$10 per drink

Svedka
Jim Beam
Beefeater
Bacardi Silver
Cutty Sark
Pepe Lopez
Canadian Club

Premium Liquor

\$15 per drink

Tito's
Makers Mark
Tanqueray
Captain Morgan's
Dewar's White Label
Jose Cuervo
Jameson's

Ultra-Premium

\$18 per drink

Grey Goose
Knob Creek
Bombay Sapphire
Mount Gay Black Barrel
Johnny Walker Black
1800 Tequila Reposado

VENDORS

Vendors

You are more than welcome to bring your own licensed vendor, however, here are vendors we recommend:

Florists

Williamsburg Floral | 757-229-9844 | elgin@williamsburgfloral.com

Morrison's Flowers & Gifts | 757-220-1242 | customerservice@morrisonflowers.com

Over the Top Flower Shop | overthetopflowers@gmail.com

Asbury Blooms | ashburyblooms.weebly.com

DJs & Bands

Signature DJs & Signature Sparks | Brandon Frazier | Signaturedjs757@gmail.com

196 Events | 196events.com

Colonial DJs | 757-865-0020

DJ Julian Rivera | 757-800-2643

Sam Hill Entertainment | samhillbands.com

Felix & Fingers Dueling Pianos | 703-282-0034 | nate@felixandfingers.com

Photographers & Videographers

Simply the Best Photography | 614-425-3782 | PhotographyByErinBess@gmail.com

Melissa Wenger, Virginia Wedding Photographer | MelissaWengerPhotography@gmail.com

The Paperboys Team | matt@paperboys.co | paperboys.co

Grant Hart Productions | info@granthartproductions.com | granthartproductions.com

Brittany Stowe Photography | brittanystowephoto@gmail.com | brittanystowephoto.com

Luke & Ashley Photography | 757-849-3874 | hello@lukeandashley.com

Cakes

Small Cakes | 757-585-7101 | Smallcakeswilliamsburg@gmail.com

Allure Bakery | 757-645-7620 | orders@allurebakery.com

Extraordinary Cupcakes | 757-645-2122

Lighting

Blue Steel Lighting | 804-480-4612

Stage Right | 757-431-1122 | srlweddings.com

WEDDING GUIDELINES



OUTDOOR CEREMONIES AT KINGSMILL

Depending on your reception location, have your ceremony on the 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 regard 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.

Ceremony space includes white folding garden chairs and water station.

Cocktail Hour & Reception Space includes round tables, standard banquet chairs*, white linens with white overlays, white napkins, silverware, glassware, plates, sweetheart table or head table, stage for band or DJ, dancefloor, cake table, gift/welcome/guestbook tables, cocktail tables, bar setups, bartenders, the staff to setup/teardown and serve.

- | | |
|---|---------|
| • James River Grand Ballroom (up to 350 capacity) | \$5,000 |
| • Burwell Ballroom (up to 200 capacity) | \$4,000 |
| • Riverview Room (up to 50 capacity) | \$3,000 |

*Can upgrade to Gold Chivari Chairs for an additional cost

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 underage or proper identification cannot be produced.

GUARANTEES - A meal guarantee is required no later than 12 PM twelve business 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.

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.

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.)

