



2019

*Wedding
Reception
Packages*



Congratulations on your engagement and thank you so much for considering Airlie for your special day!

Just a short commute out of the city, Airlie is a full-service destination venue that provides not only an unforgettable backdrop for your ceremony but also the perfect spot to celebrate your entire wedding weekend – rehearsal dinner, wedding, farewell brunch and all.

We understand selecting where to host your special day is quite the decision. At Airlie, we make it easy, blending a stunning location with delicious food and hospitable staff. The hardest part will be picking out your menu.

Staying true to our Virginia roots, we pride ourselves on fresh local ingredients, many harvested directly from our on-site garden or sourced through local farmers to give you an authentic taste of the region. We also believe nothing pairs better than craft beer and wine from soil just a few miles down the road.

With 150 overnight accommodations, let your guests be our guests, too for the weekend. There is certainly no shortage of fun between our on-site pub, swimming pool and activities, including fishing, biking, sporting clays and archery just to name a few.

We hope to hear from you soon. To learn more about pricing and availability, please visit us at www.airlie.com.

Coordially,

Airlie Special Events Team

Hors d'Oeuvres

Select four:

- Seared Sesame Tuna** with cucumber and Sriracha aioli
- Peppered Beef Carpaccio** with lemon-truffle aioli and micro greens
- Bacon and Gruyère Palmier** crispy local bacon rolled into a puff pastry with Gruyère cheese
- Baked Mozzarella and Tomato Crostini** with fresh basil
- Prosciutto-Wrapped Asparagus** with roasted red pepper pesto
- Currant and Brie Tartlet** with apricot gel and toasted pecans
- Barbecue Pork Canapé** served on a biscuit with fresh basil
- Chicken and Wood Ear Mushroom Spring Roll** with a bourbon-apricot glaze
- Island-Spiced Grilled Shrimp Skewer** with coconut spiced Caribbean marmalade
- Miniature Local Crab Cakes** with roasted red pepper remoulade
- Beef Empanada** with cilantro aioli sauce
- Boursin Stuffed Artichoke** with saffron lemon aioli sauce
- Pecan Crusted Chicken** with maple bourbon glaze
- Prosciutto, Seasonal Melon & Balsamic Skewer**

Culinary Displays

- Seasonal Grilled Vegetables** served chilled with a white balsamic-basil pesto dipping sauce
- Fruit Display** seasonal and, when available, locally-produced sliced fruit
- Charcuterie and Cheese** with chef's choice accompaniments
- Shrimp Cocktail** with Bloody Mary cocktail sauce, remoulade and citrus-mustard aioli
- Sundry Dips** crackers, crostini and pita wedges served with brie en croute, manchego dip and crab and artichoke dip
- Artisan Crostini Bar** with hummus, tapenade, bruschetta, black bean spread, fromage blanc garlic spread, olives, artichoke and roasted pepper
- Cheese and Berry Array** a variety of local, hand-made cheeses accompanied by crackers, fresh berries and festive garnishes
- Mediterranean Medley** assorted olives, artichoke hearts, fresh mozzarella, roasted red peppers, shaved prosciutto and grilled vegetables with extra virgin olive oil, fresh local organic herbs and cracked pepper
- Raw Oyster Bar** served with red wine vinegar mignonette, lemon wedges, horseradish and house cocktail sauce

Plated

Select one amuse bouche:

- Airlie Garden Vegetable Gazpacho**
- Fresh Garden Tomato and Mozzarella Tower** with balsamic reduction
- Salmon Lux Blini** with smoked salmon mousse and orange-ginger gastrique
- Champagne Country Pâté** with fresh crostini, house made seasonal jam, micro greens

Select one first course:

- Seasonal Airlie Garden Bisque** cream of asparagus (spring), garden tomato basil (summer), sweet potato (fall) or butternut squash (winter)
- Local Watermelon Salad** with feta cheese, frisee, black sea salt, balsamic reduction
- Fried Green Tomato** served over frisée dressed in cilantro oil, corn salsa
- Heirloom Apple Salad** with endive, savoy kale, water cress, blue cheese, toasted pine nuts, fig vinaigrette
- Caesar Salad** with fresh Airlie garden tomato, shaved parmesan
- Spinach and Frisée** with applewood bacon, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette

Select two entrees

- Grilled Filet Mignon** with garlic mashed potato, asparagus baby carrots, truffle demi-glace
- Blackened Chicken** with parsnips and potato puree, baby squash, white wine whole grain mustard cream sauce
- Dry Rubbed Airlie Pork Tenderloin** with brussel sprouts, apple cider and maple demi-glace
- Pan-Seared Salmon** with haricot verts, lemon-thyme risotto, fennel-citrus slaw
- Airlie Garden Herb Linguini Pasta** with roasted cherry tomato, artichoke cream sauce

Or select one duet entree (additional \$12pp)

- Local Crab Cake & Blackened Beef Tenderloin** with Old Bay hollandaise, roasted fingerling potato, asparagus
- Airlie Garden Fresh Herb Rubbed Chicken & Grilled Atlantic Salmon** with garlic mashed potato, haricot verts, orange supreme sauce
- Red Wine Braised Short Ribs & Garlic Shrimp** with creamy polenta, caramelize pearl onion, suited kale

Buffet

Select one salad:

- Chopped Romaine Salad** with roasted tomatoes, julienne onions, blue cheese crumbles, shaved prosciutto, marinated olives and white balsamic dressing
- Spinach and Frisée Salad** with toasted pecans, dried cherries, roasted onions and tarragon apple cider vinaigrette
- Summer Salad** with bibb lettuce, baby red romaine, tomatoes, roasted shallots, fresh berries and a raspberry-garden mint vinaigrette
- Winter Mixed Green Salad** with baby greens, blue cheese, candied walnuts, roasted pear and maple-balsamic vinaigrette

Select two starters:

- Greek Salad** with garden cucumber, tomato, tri-color bell pepper, onion, Kalamata olive, feta cheese, fresh greens, and lemon oregano vinaigrette
- Airlie Vegetable Ribbon and Pappardelle Pasta** with garden herb pesto
- Grilled Asparagus Salad** with frisée, crispy fried onions, tarragon vinaigrette
- Couscous Salad** with garden tomato, cucumber, pepper, squash, lemon-thyme vinaigrette
- Local Beet Display** with goat cheese mousse, frisée, micro greens and herb vinaigrette

Select three entrees:

- Garden Herb & Garlic Crusted Prime Rib** with garden-thyme au jus
- Local Hard Cider Braised Chicken** with orange-thyme au jus
- Smoked Brisket** with Airlie House dry rub and barbecue espagnole sauce
- Roasted Pork Loin** with pineapple-mango chutney
- Pan-Seared Salmon** with citrus-dill cream sauce
- Pan-Seared Rockfish** with tomato and garden basil cream, fried basil and roasted tomato for garnish
- Seared Duck Breast** with seasonal and red wine compote topped with arugula-ginger salad

Action Stations

Select three stations:

- Trio of Pasta** with Gnocchi with roasted tomatoes, kale, asparagus, served with brown butter sage sauce; Butternut Squash Ravioli with chicken, smoked bacon, white wine artichoke cream sauce; and Penne with forest mushrooms fricasse, baby spinach, Pomodoro sauce
- Roasted Herb Marinated Beef Tenderloin** with roasted potato salad, horse radish cream sauce, herb au jus
- Baked Atlantic Salmon** with dill hollandaise, lemon wedges and an Airlie garden tomato, cucumbers and onion salad
- Smoked Pork Loin** with Virginia slaw, assorted mustard, peach chutney
- Oven Roasted Turkey** with cranberry relish, garden herb gravy, sweet potato and kale salad
- Crab Cake** with red pepper remoulade, pineapple dill relish, sweet corn hush puppies
- Balsamic and Apricot Glazed Chicken** with quinoa and roasted carrots salad

Select one vegetable:

- Airlie Garden Seasonal Vegetable Medley**
- Roasted Asparagus and Cherry Tomato** accented with garden herbs
- Grilled Vegetable Coins** accented with garlic and garden herbs

Select one salad:

- Artisan Lettuce** with local goat cheese, roasted beets, red onion, mustard dressing
- Baby Spinach** with hard cooked egg, smoked bacon, blue cheese, sweet onion dressing
- Iceberg Wedge** with tomatoes, sweet onions, blue cheese dressing

Select one starch:

- Garlic Mashed Potatoes**
- Five Grain Pilaf**
- Candied Sweet Potatoes**
- Polenta**

Desserts

- Pie Bar** with your choice of three popular flavors
- Cupcake Display** with your choice of three popular flavors
- Sweet Miniatures** with petit fours, macaroons and cookies
- Candy Bar** with assortment of chef's selected candies and chocolates
- S'mores** with chocolate, marshmallows, graham crackers and roasting skewers

Late Night Eats

- Artisan Pizza Bar** hand-made dough topped with fresh ingredients; choose three from the following options: ricotta, garlic and egg; mushroom, pepper and onion; pepperoni, mozzarella and parmesan; pork sausage, spinach and feta; margherita; barbecue chicken
- Chicken and Waffles** fried boneless chicken and golden waffles with a bourbon-maple syrup
- Taco Station** with tortillas, queso fresco, guacamole and a variety of salsas and toppings; served with your choice of two meats: carne asada; citrus spiced fish; chicken al carbon or cochinta pitbil
- Pommes Frites** served with homemade ketchup, roasted garlic chipotle mayonnaise, lemon truffle aioli, blue cheese aioli and honey mustard sauces
- Popcorn Station** with your choice of three flavors: truffle, chipotle bacon, butter, cheddar cheese, barbecue or ranch
- Wings, Sliders & Fries** marinated chicken wings tossed in habenero sauce, local beef patties on brioche buns with bacon and fresh toppers and roasted wedge-cut fries seasoned with with pink sea salt and fresh herbs

E-X-T-E-N-D

your special day into a

Weekend Celebration!

Your Catering Sales Manager can help you plan:

His and Her Luncheons

Rehearsal Dinner

Cottage Rentals • Private Brunch

Bar Packages

Your Wedding Reception Package includes four hours of open bar, a selection of domestic and premium beer, two white and two red house wines, house liquors, assorted sodas, juices and mixers.

Liquor and wine upgrades

- Premium Liquor** – See chart.
- Executive Liquor** – See chart.
- Premium Wines** – Upgrade your wine offerings to Dr. Loosen Riesling, Bonterra Chardonnay, Line 39 Cabernet Sauvignon and Altosur Malbec.
- Bubbly Bar** – Let your guests invent their own fun bubbly concoctions with three types of sparkling wine and a variety of berries and juices.

Liquor

<i>House (included)</i>	<i>Premium (upgrade)</i>	<i>Executive (upgrade)</i>
Three Olives	Absolut	Titos
Bombay	Beefeater	Tanqueray
Bacardi Silver	Bacardi Gold	Bacardi 8
Jim Beam	Wild Turkey	Maker's Mark
Canadian Club	Seagram's VO	Crown Royal
Sauza	Cuervo Gold	Cuervo 1800 Silver

Packages

Plated	\$190
Buffet.....	\$195
Action Stations.....	\$200

All packages include:

- Cocktail hour and reception venue
- Four passed hors d'oeuvres
- Four hours of open bar
- Wine service with dinner
- Champagne for your toast
- Wedding cake cutting service
- Bridal party dressing room
- Overnight room for the newlyweds

Ceremony Fee

Formal Gardens.....	\$2,500
Smokehouse.....	\$1,500
The Heritage	\$500

Personal Touches

Treats

Culinary Display.....	\$10
Culinary Display - Raw Oyster Bar.....	\$13
Late Night Eats - Artisan Pizza Bar	\$15
Late Night Eats - Taco Station.....	\$13
Late Night Eats - Chicken and Waffles.....	\$15
Late Night Eats - Wings, Sliders & Fries	\$19
Late Night Eats - Pommes Frites.....	\$10
Late Night Eats - Popcorn Station	\$9
Brunch	\$35
Luncheon - Bridal	\$35
Luncheon - Groomsmen.....	\$41
Additional Action Station.....	\$10

Sweets

Honey Jar Favors	\$4
Desserts	\$12
S'mores	\$7

Drinks

Premium Liquor	\$10
Executive Liquor	\$14
Premium Wine Upgrade.....	\$6
Additional Hour of House Bar	\$7
Bubbly Bar	<i>Ask for a quote</i>

Just Because

Chivari Chairs	\$3
Audio Visual Packages.....	<i>Ask for a quote</i>
Specialty Linens.....	<i>Ask for a quote</i>