

Wedding Reception Packages

To keep your planning process as stress-free as possible, our all-inclusive Wedding Reception Packages eliminate the need to shop around for linens, chair rentals, glassware and other “extras.” Which not only spares you the hassle, it also helps save you money and avoid unanticipated fees.

Choose either Plated or Buffet, both of which include:

- Reception venue rental
- Cocktail hour with passed hors d'oeuvres
- Champagne for your toast
- Wedding cake cutting service
- Glassware, white china, flatware (including set-up)
- White table linens and napkins (including set-up)
- Tables and chairs (including set-up)
- Venue clean up
- Bridal party dressing room
- Overnight room for the newlyweds



Silver Reception

Plated or Buffet

Both dinner selections include house rolls, beverages (freshly-brewed coffee, selection of hot teas, and iced tea with lemon) and your choice of two passed hors d'oeuvres during cocktail hour.

Hors d'Oeuvres:

Included:

- **Assorted Imported and Local Cheese Display** garnished with fruits and served with a variety of crackers
- **Crudité Display** with two dressings

Select two:

- Prosciutto-Wrapped Asparagus** with roasted red pepper pesto (cold)
- Plum Tomato and Mozzarella Skewer** with basil pesto (cold)
- White Grape and Gorgonzola Mousse Canapé** with toasted walnuts (cold)
- Chicken and Wood Ear Mushroom Spring Roll** with a bourbon-apricot glaze (hot)
- Beef Empanada** with cilantro-aioli (hot)
- Gruyere and Leek Tart** (hot)



WEDDING MENUS

Plated

Silver Plated Reception starting at \$190/person⁺⁺; two-hour event; minimum 30 guests

Starters

Select one:

- Mushroom Ravioli** with truffle cream sauce
- Local Heirloom Tomato Salad** with local cheese, garden basil pistou, toasted pine nuts and micro greens

Salads

Select one:

- Fresh Field Greens** with candied walnuts, seasonal fruit, berries, and balsamic vinaigrette
- Spinach and Frisée** with toasted pancetta, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette

Entrées

Select one:

- Grilled Filet Mignon** with roasted garlic potato puree, asparagus and Virginia cabernet demi-glace (*add \$4/person⁺⁺*)
- Pan-Seared Salmon** with haricot verts, celery root puree and tarragon brown butter
- French Cut Chicken Breast** with parsnips and potato puree, baby squash, and tomato-olive velouté
- Prosciutto-Wrapped Pork Tenderloin** with cauliflower purée, wilted Swiss chard and balsamic demi
- Airlie Garden Herb Linguini Pasta** with roasted cherry tomato, artichoke cream sauce

Premium entrée selections:

- Lobster Tail and Filet Mignon** (*add \$12/person⁺⁺*)
- Stuffed Shrimp and Filet** (*add \$10/person⁺⁺*)
- Crabcake and New York Strip** (*add \$12/person⁺⁺*)



6809 Airlie Road, Warrenton, Virginia 20187 | 540-341-3288 | sales@airlie.com | airlie.com/weddings

⁺⁺Prices are subject to applicable 22% service charge and 5.3% sales tax. Pricing and menus are subject to change. Chef reserves the right to substitute any comparable menu items. Final meal counts due no later than 21 days prior to the event. Unless otherwise noted, a minimum of 25 guests is required. See your Catering Sales Manager for complete details.

WEDDING MENUS

Buffet

Silver Buffet Reception \$175/person⁺⁺; two-hour event; minimum 30 guests

Salads

Select two:

- 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
- Mixed Green Salad** with baby greens, blue cheese, candied walnuts, seasonal fruit, and maple-balsamic vinaigrette
- Mozzarella and Tomatoes** with basil pesto and cured olives
- Couscous Salad** with garden tomato, cucumber, pepper, roasted seasonal vegetables, and lemon-thyme vinaigrette
- Local Vegetable Ribbon Pappardelle Pasta Salad** with sun-dried tomato pesto vinaigrette
- Local Beet Display** with goat cheese mousse, frisee, micro greens and herb vinaigrette
- Grilled Asparagus Platter** with truffle bearnaise and wild mushrooms

Entrées

Select three (includes chef's selection of starch and seasonal vegetable):

- Pan Seared Salmon** with white wine lemon-saffron cream
- Grilled Chicken Breast** with wild mushroom ragout
- Roasted Pork Loin** with leek and lardon cider demi
- Balsamic Marinated Portobello** with slow-roasted tomato sauce



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WEDDING MENUS

Gold Reception

Plated or Buffet

Both dinner selections include house rolls, beverages (freshly-brewed coffee, selection of hot teas, and iced tea with lemon) and your choice of four passed hors d'oeuvres during cocktail hour.

Hors d'Oeuvres:

Included:

- **Assorted Imported and Local Cheese Display** garnished with fruits and served with a variety of crackers
- **Crudité Display** with two dressings

Select four:

- Prosciutto-Wrapped Asparagus** with roasted red pepper pesto (cold)
- Plum Tomato and Mozzarella Skewer** with basil pesto (cold)
- White Grape and Gorgonzola Mousse Canapé** with toasted walnuts (cold)
- Smoked Salmon Mousse** served on potato blini with caviar and chives (cold)
- Chicken and Wood Ear Mushroom Spring Roll** with a bourbon-apricot glaze (hot)
- Miniature Local Crab Bites** with roasted red pepper remoulade (hot)
- Beef Empanada** with cilantro-aioli (hot)
- Gruyere and Leek Tart** (hot)



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WEDDING MENUS

Plated

Gold Plated Reception starting at \$210/person⁺⁺; two-hour event; minimum 30 guests

Starters

Select one:

- Short Ribs and Grits**
- Mushroom Ravioli** with truffle cream sauce
- Local Heirloom Tomato Salad** with local cheese, garden basil pistou, toasted pine nuts and micro greens

Salads

Select one:

- Fresh Field Greens** with blue cheese, candied walnuts, roasted pear, white balsamic vinaigrette
- Spinach and Frisée** with toasted pancetta, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette
- Caesar Salad** with baby red and green romaine, parmesan crisps, grilled focaccia, roasted tomato and parmesan-peppercorn dressing

Entrées

Select two (includes chef's selections of accompaniment and seasonal vegetable):

- Grilled Filet Mignon** with roasted garlic potato puree, asparagus and Virginia cabernet demi-glace
- Pan-Seared Salmon** with green beans, celery root puree and tarragon brown butter
- French Cut Chicken Breast** with parsnips and potato puree, baby squash, and tomato-olive velouté
- Prosciutto-Wrapped Pork Tenderloin** with cauliflower purée, wilted Swiss chard and balsamic demi
- Airlie Garden Herb Linguini Pasta** with roasted cherry tomato, artichoke cream sauce

Premium entrée selections:

- Lobster Tail and Filet Mignon** (market price⁺⁺)
- Stuffed Shrimp and Filet** (add \$10/person⁺⁺)
- Crabcake and New York Strip** (add \$12/person⁺⁺)



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WEDDING MENUS

Buffet

Gold Buffet Reception \$195/person++; two-hour event; minimum 30 guests

Salads

Select one:

- 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
- Mixed Green Salad** with baby greens, blue cheese, candied walnuts, roasted pear, and maple-balsamic vinaigrette

Composed Salads

Select two:

- Mozzarella and Tomatoes** with basil pesto and cured olives
- Couscous Salad** with garden tomato, cucumber, pepper, chickpeas, and lemon-thyme vinaigrette
- Local Vegetable Ribbon Pappardelle Pasta Salad** with sun-dried tomato pesto vinaigrette
- Local Beet Display** with goat cheese mousse, frisee, micro greens, and herb vinaigrette
- Grilled Asparagus Platter** with truffle bearnaise and wild mushrooms

Entrées

Select three:

- Pan Seared Salmon** with white wine lemon-saffron cream
- Grilled Chicken Breast** with wild mushroom ragout
- Roasted Pork Loin** with leek and lardon cider demi
- Herb and Garlic Crusted Prime Rib** with shallot confit and rosemary jus
- Balsamic Marinated Portobello** with slow-roasted tomato sauce

Accompaniments

Select one starch:

- Smashed Red Potatoes**
- Wild Rice Pilaf**
- Sweet Potatoe Puree**

Select one vegetable:

- Seasonal Vegetable Medley**
- Roasted Asparagus and Cherry Tomato**
- Haricot Verts** with onion and red pepper



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Platinum Reception

Plated or Buffet

Both dinner selections include house rolls, beverages (freshly-brewed coffee, selection of hot teas, and iced tea with lemon) and your choice of six passed hors d'oeuvres during cocktail hour.

Hors d'Oeuvres:

Included:

- **Assorted Imported and Local Cheese Display** garnished with fruits and served with a variety of crackers
- **Crudit  and Antipasto Display**

Select six:

- Smoked Salmon Mousse** served on potato blini with caviar and chives (cold)
- Plum Tomato and Mozzarella Skewer** with Basil Pesto (cold)
- Prosciutto-Wrapped Asparagus** with roasted red pepper pesto (cold)
- Local Crab and Avocado Tartlet** topped with pico de gallo (cold)
- Peppered Beef Carpaccio on Toast** with lemon-truffle aioli and micro greens (cold)
- Prosciutto, Seasonal Melon and Balsamic Skewer** (cold)
- Artichoke Boursin Croquette** with saffron lemon aioli sauce (hot)
- Lobster Arancini** with lemon-truffle aioli (hot)
- Miniature Local Crab Bites** with roasted red pepper remoulade (hot)
- Gruyere and Leek Tart** (hot)
- Chicken and Wood Ear Mushroom Spring Roll** with a bourbon-apricot glaze (hot)
- Bacon and Gruy re Palmier Crisp** (hot)



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WEDDING MENUS

Plated

Platinum Plated Reception \$235/person++; two-hour event; minimum 30 guests

Starters

Select one (add a second selection for \$3/person++):

- Short Ribs and Grits**
- Mushroom Ravioli** with truffle cream sauce
- Seared Maryland Crab Cake** with fennel-citrus salad and remoulade
- Seared Scallops** with corn puree and pork belly cider sauce
- Local Heirloom Tomato Salad** with local cheese, garden basil pistou, toasted pine nuts, and micro greens

Salads

Select one:

- Fresh Field Greens** with blue cheese, candied walnuts, roasted pear, white balsamic vinaigrette
- Spinach and Frisée** with toasted pancetta, toasted pecans, apple chips, roasted red onion, sherry tarragon vinaigrette
- Caesar Salad** with baby red and green romaine, parmesan crisps, grilled focaccia, roasted tomato and parmesan-peppercorn dressing
- Airlie Salad** with bibb lettuce, baby red romaine, tomatoes, roasted shallots, goat cheese, fresh berries and a raspberry-mint champagne vinaigrette
- Tossed Baby Arugula** with oven-dried tomatoes, pine nuts, and goat cheese vinaigrette

Entrées

Select two:

- Grilled Filet Mignon** with roasted garlic potato puree, asparagus, and Virginia cabernet demi-glace
- Pan-Seared Halibut** with haricot verts, lemon-risotto, and tomato-olive velouté
- Pan-Seared Salmon** with haricot verts, celery root puree, and tarragon brown butter
- Pan-Seared French Cut Chicken Breast** with parsnips and potato puree, baby squash, and tomato-olive velouté
- Pan-Roasted Breast of Duck** with sweet potato ginger puree, broccolini, and cherry brandy sauce
- Prosciutto-Wrapped Pork Tenderloin** with cauliflower puree, wilted Swiss chard, and balsamic demi
- Airlie Garden Herb Linguini Pasta** with roasted cherry tomato and artichoke cream sauce
- Creamy Virginia Goat Cheese Farro Risotto** with local mushroom and watercress salad

Premium entrée selections:

- Loyster Tail and Filet Mignon** (add \$12/person++)
- Stuffed Shrimp and Filet** (add \$10/person++)
- Crabcake and New York Strip** (add \$12/person++)



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WEDDING MENUS

Buffet

Platinum Buffet Reception \$225/person⁺⁺; two-hour event; minimum 30 guests

Salads

Select one:

- 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
- Mixed Green Salad** with baby greens, blue cheese, candied walnuts, roasted pear, and maple-balsamic vinaigrette

Composed Salads

Select two:

- Mozzarella and Tomatoes** with basil pesto and cured olives
- Couscous Salad** with garden tomato, cucumber, pepper, chickpeas, and lemon-thyme vinaigrette
- Local Vegetable Ribbon Pappardelle Pasta Salad** with sun-dried tomato pesto vinaigrette
- Local Beet Display** with goat cheese mousse, frisee, micro greens, and herb vinaigrette
- Grilled Asparagus Platter** with truffle bearnaise and wild mushrooms

Entrées

Select three:

- Pan Seared Salmon** with white wine lemon-saffron cream
- Pan Seared Rockfish** with lemon brown butter and watercress salad
- Grilled Chicken** with wild mushroom ragout
- Roasted Pork Loin** with leek and lardon cider demi
- Garden Herb & Garlic Crusted Prime Rib** with shallot confit and rosemary jus
- Roasted Herb Marinated Beef Tenderloin** with truffle-cipollini demi and cherry tomato confit
- Wild Mushroom Ravioli** with spinach truffle cream sauce and fried leeks
- Penne Pasta** with artichoke hearts, peas, spinach, roasted tomatoes and lemon-basil cream sauce

Accompaniments

Select one starch:

- Smashed Red Potatoes**
- Wild Rice Pilaf**
- Sweet Potato Puree**
- Creamy Grits**

Select one vegetable:

- Seasonal Vegetable Medley**
- Roasted Asparagus and Cherry Tomato**
- Haricot Verts** with onion and red pepper
- Roasted Vegetable Medley** with baby carrots, beets, brussels sprouts, and turnips



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