



A VIRGINIA DESTINATION
AND CONFERENCE CENTER

WEDDING MENUS

24 S MARKET STREET
STAUNTON, VA 24401

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WWW.HOTEL24SOUTH.COM



Your wedding will prove to be one of the most important days in your life and we thank you for taking the time to consider Hotel 24 South to serve as host for your festivities.

With the ceremony and celebration comes careful budgeting and planning to ensure a day that you will never forget. With over 100 years of combined experience in the event and catering industry, our management team strives to produce a world-class affair specific to your needs.

While this can be a stressful time, our goal is to make the planning process a convenient, fun, and memorable experience.

We are looking forward to being part of your big day!

Hotel 24 South

All pricing is subject to a customary 20% service fee and prevailing local and state taxes. Prices are subject to change without notice.

EVENT SPACE

Based on the requirements outlined by you, the Hotel will reserve the function space specified in the catering contract that best fits your event. As the Hotel strives to provide the optimal experience for you and your guests, we reserve the right to change the function room if the function space originally designated is inappropriate based on the anticipated number of guests attending.

Room rental rates include all tables, chairs, glassware, china, silverware, floor-length ivory, black or white linens, napkins, in-house centerpieces, dance floor, and display tables for cake, gifts, place cards, etc.

Additionally, our room rental rates vary based on the time of year and day of the week. The amount spent on food and beverage and the number of guest rooms utilized are also considered when estimating room rental fees.

A dedicated Sales and Catering professional will be available throughout the planning process to work with you on the detailing of your event and an on-site Banquet Manager will be there the day of to oversee the execution.

Hotel will agree to honor two (2) hours of vendor set-up time before the start of the event.

Additional time may be requested but cannot be guaranteed until one (1) week before the event date.

CONTRACT AND PAYMENT INFORMATION

A non-refundable deposit of 25% of the estimated event total will be due with the signed catering contract to guarantee the space and service. A payment schedule will be outlined in your contract.

Final payment is due one (1) week prior to the event date.

Your menu selection, room set-up, and other details related to your event will be outlined in a Banquet Event Order (BEO) which will be prepared and sent to you for approval. Once it is reviewed and any necessary changes are made, the Hotel will require a signed copy of the BEO to confirm the details.

Once you and the Hotel have signed the BEO, it will act as an addendum to the contract and be binding to both parties.

The guaranteed number of attendees is due one (1) week prior to arrival and may not be lowered after that date. Without a final guarantee, the Hotel will use the originally projected number as the guarantee.

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MENU SELECTIONS

The Hotel's culinary team has crafted the attached menus to offer a wide variety of selections. We are always happy to help in the menu planning process, including customizing menus specific to your taste and budget.

Menu items are subject to change due to market prices.

We recommend menu planning approximately 30-60 days from your event to confirm current prices.

Final menu selections must be confirmed no less than 21 days before your event.

We respectfully request keeping your selection to one entrée for your event. However, on the occasion that an option is necessary, we will offer a choice based on the following guidelines:

- No more than two (2) menu choices may be offered
- The higher-priced item will be charged for both selections
- The guaranteed number for each selection will be due one (1) week before the event
- Each guest's selection must be identified to our staff in the form of a place card

WEDDING CAKES:

Outside vendors providing wedding cakes will be responsible for the delivery & set-up. The Hotel will not handle the cake after it has been delivered & set-up and is not liable for it.

Should the Hotel be requested to cut the cake, a fee of \$2.00 per guest will apply.

The Hotel will supply all plates, fork & napkins.

AUDIO-VISUAL EQUIPMENT

The Hotel utilizes a third-party company, Blue Ridge Event Production, for all audio-visual needs.

Blue ridge can provide any & all required equipment and service including sound systems, projection packages and specialty lighting to enhance the decor of the room.

Customized Quote can be created upon request.

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OTHER CONSIDERATIONS

Rehearsal Dinners & Post-Wedding Breakfast/Brunches: The Hotel will gladly waive room rental fees on any events you have in addition to your wedding receptions. Offer is subject to availability. Standard Food & Beverage prices will apply.

Dietary Restrictions: Special dietary requirements must be received with the final guaranteed guest count. If additional requests for meals are made on the day of the event, the cost of additional entrees prepared over the guarantee will be billed to your master account. Gluten-free items are listed in the menus attached and are denoted by (GF)

Vendors: While the Hotel does not have a published list of preferred professionals, we will be happy to help in suggesting outside vendors.

Gift Basket Delivery: We would be happy to hand out any welcome gift bags to your guest upon check-in at a charge of \$1.00 per item.

Early/late Check-In/Check-Out: Standard check-in time is after 4:00 PM, and check-out time is before 12:00 PM. Early check-in or late check-out times cannot be guaranteed and are on a request-only basis.

Parking: A city-operated parking garage is attached to the hotel and available to your guests for events, or overnight parking at the prevailing rate.

Storage: Due to business demands, the Hotel cannot guarantee storage space. We will accommodate these requests to the best of our ability, based on space availability.

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WEDDING PACKAGES

For your consideration, Hotel 24 South has created standardized wedding packages for ease of planning and budgeting. All prices are per person.

PLATINUM PACKAGE

Choice of Four (4) Hors D' Oeuvres
Three (3) Hour Standard Bar Service
Plated Meal (including Dual Entrees) or 3-Entree Buffet
House Brand Wine Service with Dinner
Sparkling Wine Toast
\$125

GOLD PACKAGE

Choice of Four (4) Hors D' Oeuvres
Three (3) Hour Standard Bar Service
Plated Meal (including Dual Entrees) or 3-Entree Buffet
House Brand Wine Service with Dinner
\$115

SILVER PACKAGE

Choice of Four (4) Hors D' Oeuvres
Three (3) Hour Beer & Wine Bar Service
Single Entree Plated Meal or 2-Entree Buffet
\$100

LUNCHEON PACKAGE

12:00pm - 4:00pm
Choice of two (2) Displayed Hors D' Oeuvres
Three (3) Hour Beer & Wine Bar Service
Single Entree Plated Meal or 2-Entree Buffet
\$85

BRUNCH PACKAGE

11:00am - 2:00pm
Choice of Four (4) Hors D' Oeuvres
Two (2) Hour Mimosa & Bloody Mary Bar Service
\$55

All Hotel 24 South Wedding Packages include the following:

- Complimentary guest room for the Bride and Groom on their wedding night
- Welcome amenity for the Bride and Groom
- Discounted room rates for your guests (10 rooms or more)
- A dedicated Event Professional to work with you through the detailing of your event & on-site Banquet Manager for the event execution

Should you decide not to purchase a package, a complete a la cart menu is listed, which will allow you to custom tailor your wedding to your specific needs and budget.

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PLATED DINNER ENTREES

CHICKEN CAPRESE Grilled Marinated Chicken Breast with Fresh Sliced Mozzarella and Roasted Tomatoes	30 40
CHICKEN PICCATA Lightly Breaded Chicken Breast with a Lemon Caper Pan Sauce	30 40
MAHI MAHI Roasted Mahi Mahi Fillet with Griddled Lemon, Candied Bacon and Beurre Blanc	30 40
ADOBE RUBBED PORK LOIN Adobo Rubbed Pork Loin served with a Bittersweet Cherry Chutney	30 40
24 SOUTH CHICKEN Pan Seared Chicken Breast with Local Mushroom Sauté	32 42
CITRUS SALMON Fresh Broiled Salmon Fillet with Citrus Beurre Blanc	32 42
FLAT-IRON STEAK Tender Charbroiled Chuck Steak, accented by a Cabernet Mushroom Demi-Glace	36 46
ROASTED SIRLOIN Sliced New York Strip Steak, paired with Shallot Red Wine Sauce	38 48
CHESAPEAKE-STYLE CRAB CAKES Decadent Lump Crab Cakes with Lemon Beurre Blanc	42 52
GRILLED FILET MIGNON Succulent Filet Mignon served with Mushroom Demi-Glace	45 52

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BARBEQUE SHRIMP AND GRITS 45 | 55

Pan Seared Shrimp, House Bourbon Barbeque, Holy Trinity, Stone Ground Grits and Shaved Parmesan

OVERNIGHT PRIME RIB 45 | 55

Slow Roasted Prime Rib served with traditional Au Jus and Fresh Horseradish

FILET AND CHICKEN 45 | 55

Petite Filet Mignon and Grilled Marinated Chicken Breast served with Local Mushroom Demi-Glace and Garlic Herb Butter

FILET AND CRAB CAKE 52 | 62

Petite Pilet Mignon and a Chesapeake-Style Lump Crab Cake, Served with Local Mushroom Demi-Glace and Remoulade

STARCH OPTIONS:

Yukon Gold Mashed Potatoes
Sea Salt Baker
Rice Pilaf

Chèvre-Scallion Potato Cakes
Stone Grounded Cheese Grits
Dutchess Potatoes

DINNER: Two Courses - Entrée and Chef's Choice of Salad

All Entrées include One Starch Option, Chef's Choice of Vegetable, Coffee, Iced Tea and Water Service

A maximum of (2) entrée selections may be chosen for your event. The higher priced item will be charged for both meals. The same starch and vegetable will be served with both entrée choices.

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WEDDING BRUNCH BUFFET

Fresh Fruit and Assorted Breakfast Pastries
Classic Eggs Benedict, Breakfast Sausage, and Bacon
Display of Smoked Salmon, Accompaniments, and Petite Bagels

Choice of Made to Order Omelet Station, Waffle Station, or Virginia Ham
Carving Station with Dijon, Biscuits, and Honey Butter

Orange Juice, Regular and Decaf Coffee, and Specialty Tea Service

BRUNCH ONLY: \$55

PACKAGE PRICE: \$75

BUILD YOUR OWN BUFFET

Includes a Garden Salad, Warm Rolls with Butter, Freshly Brewed Coffee and Iced Tea Service

Two Entrées: 50

Three Entrées: 58

ENTRÉES:

Southern Fried Chicken
Citrus Salmon
Chef's Choice of Vegetarian
24 South Chicken
Chicken Piccata

Roasted Sirloin
Roasted Mahi Mahi
Barbeque Shrimp & Grits
Pork Loin

CHOICE OF ACCOMPANIMENTS: (SELECT 2)

Yukon Gold Mashed Potatoes
Rice Pilaf
Chèvre Scallion Potato Cakes
Bourbon Sweet Potato
French Style Green Beans

Seasonal Vegetable Medley
Macaroni and Cheese
Au Gratin Potatoes
Stone Ground Cheese Grits
Southern Style Green Beans

DESSERTS: (SELECT 2)

Warm Fruit Cobbler
New York Style Cheesecake with Fruit

Chef's Choice of Dessert
Decadent Chocolate Cake

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PACKAGED RECEPTION

PACKAGE 1:	20
Display of Fresh Fruit and Cheese Fresh Tomato Chèvre Bruschetta Ginger Scallion Meatballs	
PACKAGE 2:	25
Display of Fresh Fruit and Cheese Savory Hummus with Vegetable Crudité and Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs	
PACKAGE 3:	30
Display of Fresh Fruit and Cheese Cajun Crab Dip with Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs	
PACKAGE 4:	40
Display of Fresh Fruit and Cheese Cajun Crab Dip with Pita Chips Fresh Tomato Chèvre Bruschetta Vegetable Spring Rolls and Ponzu Dipping Sauce Ginger Scallion Meatballs Bacon Wrapped Scallops	
PACKAGE 5:	50
Display of Fresh Fruit and Cheese Savory Hummus with Vegetable Crudité and Pita Chips Fresh Tomato Chèvre Bruschetta Twice Baked Potatoes Ginger Scallion Meatballs Vegetable Spring Rolls and Ponzu Dipping Sauce Bacon Wrapped Scallops	

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RECEPTION SELECTIONS

Prices Reflect Per 100 Pieces
We Suggest 5 to 6 Pieces per Person

HOT HORS D' OEUVRES

Fried Coconut Shrimp	375
Ginger Scallion Meatballs	300
Stuffed Mushrooms (Choice of Spinach or Italian Sausage)	325
Beef Wellingtons	425
Petite Crab Cakes with Dijon Remoulade Sauce	425
Bacon Wrapped Scallops	400
Vegetable Spring Rolls	300
Smoked Pork Barbecue with King Rolls and Vinegar Slaw	300
Mini Twice Baked Potatoes	325
Prince Edward Mussels with Vermouth & Garlic on Toasted Ciabatta	300

COLD HORS D' OEUVRES

Jumbo Shrimp Cocktail	400
Lobster & Tarragon Mousse en Croute with Brown Butter	425
Beef Medallions on Crostini with Gorgonzola Cream	375
Two Bite Biscuits with House Pimento & Prosciutto	350
Fresh Tomato Chèvre Bruschetta	300
Curry Chicken Salad on a Phyllo Cup	300
Classic Deviled Eggs	275

HORS D' OEUVRE DISPLAYS

<u>Serves Up To:</u>	<u>50</u>	<u>75</u>	<u>100</u>
Vegetable Crudité with Dip	175	235	300
Fresh Fruit and Cheese	225	300	400
Charcuterie	250	350	450
Pimento Cheese Spread with Crackers	150	200	250
Raspberry Baked Brie en Croute with French Bread	175	235	300
Seasonal Fresh Fruit	175	235	300
Spinach Dip with Charred Jalapenos	175	235	300
Smoked Salmon	300	425	550
Cajun Crab Dip with Cracker	225	300	400

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CARVING STATIONS

Slow Roasted Pork Loin Maple & Thyme Glazed Pork Loin with Cornbread	Serves Up To 40 ppl	225
Slow Roasted Turkey Breast Served with Fresh Cranberry Relish & Biscuit	Serves Up To 30 ppl	250
Maple Glazed Virginia Ham Served with Apricot Mustard & Biscuit	Serves Up To 50 ppl	325
Beef Tenderloin Served with Horseradish Sauce & Sliced Rolls	Serves Up To 15 ppl	325
Whole Roasted Herb Garlic Sirloin Served with Dijon Mustard, Horseradish Cream & Sliced Rolls	Serves Up To 40 ppl	425

**Options are not limited to a carving station.
Ask your Conference Planner about customizing stations specific to your event.**

*\$150 fee for Carving Attendant

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BAR PACKAGES & ALCOHOLIC BEVERAGES

Standard Host Bar Service is included in Platinum, Gold, & Silver Wedding Package pricing

STANDARD HOST BAR

Standard Cocktails 10
House Wine 10
Domestic | Imported & Craft Beer 8- 10
Soft Drinks: 2

PREMIUM HOST BAR

Standard Cocktails 12
House Wine 12
Domestic | Imported & Craft Beer 8-10
Soft Drinks 2

SIGNATURE COCKTAIL BAR

Our experienced staff can create a
Signature Cocktail Package or
Bar Specific to your Event.

CASH BAR

Pricing available upon request &
include prevailing taxes.

ALL BAR PACKAGES REQUIRE:

Bartender Fee of \$150 per Bar
One Bar and One Bartender per 100 Guest
Application of State & Local Taxes, Plus a 20% Service Fee (Inclusive on Cash Bars)

Beer & Wine selections will be at the discretion of the Food & Beverage Director unless otherwise specified.

HOST BAR: Client pays for bar service | CASH BAR: Guest pays for their own drinks

Sparkling Wine is available upon request as a bar menu item.

*All Beverage Services within the Hotel must be provided by the Hotel & serviced by Hotel Personnel *

** A Beverage Minimum is required based on anticipated group size **

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