



KESWICK HALL
AT MONTICELLO

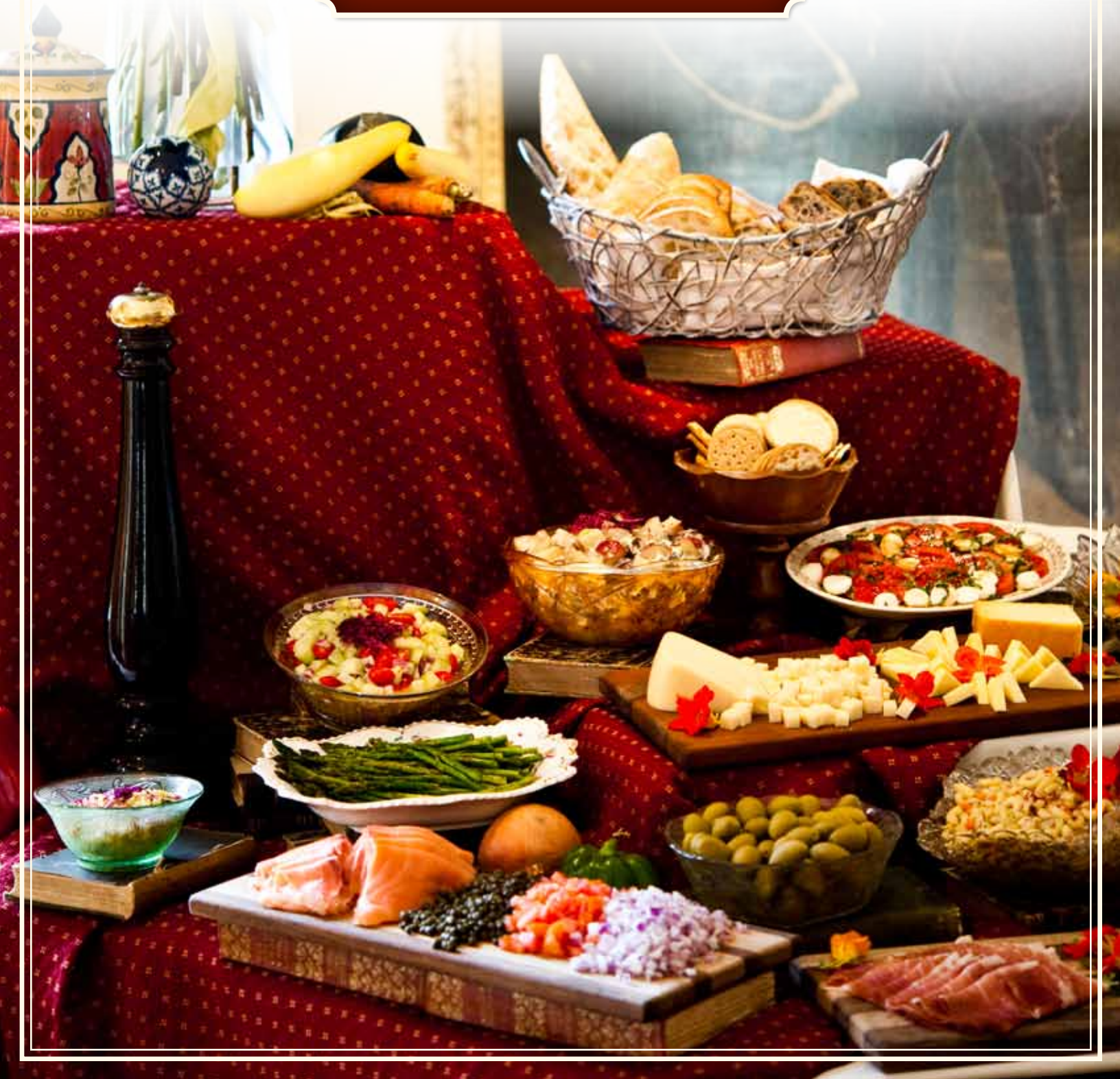
WEDDING





KESWICK HALL
AT MONTICELLO

Brunch



– Reception –

CANAPÉS

(CHOOSE 5)

Poached Carolina Shrimp with Mango Salsa and Lime Aioli

Shenandoah Duck Confit Spring Rolls with Curry Aioli

BBQ Carolina Shrimp with Creamy Wades Mill Grits

Mini Fried Green Tomato with Pimento Cheese and Pickled Red Onion

Leek and Amish Cheddar Tart with Oven-Roasted Tomato

Virginia Surryano Ham-Wrapped Figs with Spiced Port Reduction

Smoked Bacon-Wrapped Medjool Dates with Maytag Blue Cheese

Classic Mini New England Lobster Rolls

Foie Gras and Cognac Mousse on Brioche

Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast

Shaved Virginia Kite's Ham on Cheddar Biscuit with Quince Preserves

Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard

Chesapeake Crab Cake with Remoulade

Gougères with Gruyère Fondue and Garden Basil

Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives

Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion

Caponata and Caromont Chevre on Toasted Baguette

Tempura Carolina Shrimp with Spicy Soy and Aioli

ONE HOUR OF SERVICE

\$130 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

701 Club Drive | Keswick, Virginia 22947 | 434.923.4370 | Keswick.com

– Brunch –

CHEF STATION

Made-to-Order Farm-Fresh Eggs and Omelettes

Green onion, mushrooms, tomato, ham, cheese, peppers and spinach

Rosemary-Rubbed Strip of Prime Beef

Bearnaise and black truffle butter

\$90 FEE PER CHEF, PER HOUR

ENTRÉE STATION

Roasted Sea Scallops

Ratatouille, parmigiano sauce

Pan-Fried Shenandoah Chicken

Potato purée, caper-dill butter

Stuffed Loin of Virginia Pork

Soft sage polenta, apple BBQ sauce

FAMILY-STYLE SALADS

Keswick Garden Baby Lettuces and Herbs

Spring onions, baby tomatoes, pickled cucumbers, blue cheese

Salad of Grilled Asparagus

Lemon aioli, sweet roasted peppers, shaved parmigiano reggiano

Macedoine of Ripe Melon and Berries

TWO HOURS OF SERVICE

\$130 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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– Brunch (cont'd) –

FROM THE BAKERY

**French Country Loaf, Sweet Corn Bread, Oakville Cheese Biscuits,
Sourdough Bread, Pumpkin Muffins**

CHARCUTERIE STATION

Artisanal Cured Meats and Cheeses, Condiments, Jams, Crackers and Chutneys

DESSERT BUFFET

**Vanilla Bean Crème Brûlée
73% Bittersweet Chocolate Mousse
Blackberry Frangipane Tart
Chocolate-Dipped Strawberries
White and Dark Chocolate Truffles**

TWO HOURS OF SERVICE

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KESWICK HALL
AT MONTICELLO

Dinner Buffet



– Reception –

CANAPÉS

(CHOOSE 5)

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- Virginia Surryano Ham-Wrapped Figs with Spiced Port Reduction
- Smoked Bacon-Wrapped Medjool Dates with Maytag Blue Cheese
- Classic Mini New England Lobster Rolls
- Foie Gras and Cognac Mousse on Brioche
- Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast
- Shaved Virginia Kite's Ham on Cheddar Biscuit with Quince Preserves
- Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard
- Chesapeake Crab Cake with Remoulade
- Gougères with Gruyère Fondue and Garden Basil
- Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame
- Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives
- Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion
- Caponata and Caromont Chevre on Toasted Baguette
- Tempura Carolina Shrimp with Spicy Soy and Aioli

ONE HOUR OF SERVICE

\$145 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

701 Club Drive | Keswick, Virginia 22947 | 434.923.4370 | Keswick.com

– Dinner –

SOUPS

(CHOOSE 1)

Eastern Shore Crab Bisque

Local Heirloom Tomato Soup

Potato-Leek Soup with Virginia Ham

Cream of Wild Mushroom

Gazpacho of Yellow and Red Tomatoes

SALADS

(CHOOSE 2)

Keswick Garden Lettuces

*Tossed with pecans, gorgonzola, spring onions and organic grape tomatoes,
homemade dressings*

Baby Spinach Salad

Citrus segments, fried shallots, toasted walnuts, goat cheese

Salad of Local Baby Romaine

*Garlic croutons, marinated grape tomatoes, shaved parmigiano reggiano
and creamy dressing*

\$145 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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COMPOSED SALADS

(CHOOSE 3)

Classic Heirloom Tomatoes

Fresh basil, marinated mozzarella, aged balsamic dressing

Garlic Roasted Asparagus

Lemon aioli and shaved romano

Couscous Salad

Feta, olives, cucumbers, oregano, red wine vinaigrette

Sesame Ginger Noodle Salad

*Snow peas, cherry tomatoes, scallions,
spicy soy dressing*

French Bean Salad

Shallot chive dressing, toasted almonds

Macedoine of Fresh Fruit

Almond orange blossom dressing

Toasted Horseradish Potato Salad

Kite's country ham and chive dressing

Grilled Artichoke Salad

Olives and tomatoes, soft herb vinaigrette

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ENTREÉS

(CHOOSE 3)

Loin of Virginia Pork

Apple BBQ Sauce

Dijon and Herb-Rubbed Flat Iron Steak

Smoked tomato-basil relish

Pan-Seared North Atlantic Salmon

Chive beurre blanc

Albemarle Chicken Breast

Eggplant caponata, lemon beurre blanc

Grilled New York Strip Steak

Garlic-parsley butter

Stuffed Roasted Albemarle Chicken

Wild mushroom stuffing with sage jus

Seared Sea Scallops

Spicy pineapple salsa

Sesame Ginger-Cured Flank Steak

Sautéed wild mushrooms, soy-scallion cream sauce

Boneless Leg of Shenandoah Lamb

Confit of garlic and rosemary, lamb jus

Vegetable Étouffée

Steamed basmati rice

BUFFET SIDES

(CHOOSE 3)

Wilted Spinach with Lemon Butter

Roasted Root Vegetables with Maple and Rosemary

Mélange of Seasonal Vegetables

Ratatouille

Gratin of Local Potatoes and Cheddar

Shiitake Fried Rice

Pecan Dirty Rice

Yukon Whipped Potatoes

\$145 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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DESSERTS

(CHOOSE 1)

Mignardise

*Mini cakes, strawberries dipped in
assorted chocolates, assorted truffles*

Jeffeson Trio

*Lemon tarts, mini red velvet cakes,
white chocolate mousse coupes*

Symphony of Custards

*Chocolate pot de crème,
berry crème brûlée, passion fruit panna cotta*

Petit Decadence

*Mini tart tatin, petit crème caramel,
chocolate-mascarpone cream*

\$145 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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KESWICK HALL
AT MONTICELLO

Stations



– Reception –

CANAPÉS

(CHOOSE 5)

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STATIONS

(CHOOSE 3)

Roasted Tenderloin of Angus Beef

Fresh chive potato rolls, truffle butter, roasted asparagus, tarragon rouille, fingerling potatoes, roasted garlic-romano spread and horseradish crème fraîche

Virginia Jumbo Lump Crab Cakes

Southern slaw, roasted chili and horseradish sauce, lemon aioli and spicy remoulade

Garganelli and Cheese Tortellini

San Marzano tomato sauce, creamy mushroom alfredo sauce with garlic bread, sesame bread sticks and grated parmigiano reggiano

Shrimp and Grits

Carolina shrimp with creamy artisan stone-ground grits

Hand-Crafted Sushi Rolls and Dumplings

Basmati fried rice, sesame seaweed salad, various dipping sauces, spicy noodles

Paella

Our version of the Spanish classic with Carolina shrimp, clams, mussels, chorizo, local chicken, garden herbs and saffron rice

Risotto

Creamy risotto in several fashions: wild mushroom, oven-roasted tomato-herb, lobster-basil with parmigiano reggiano

\$90 CHEF FEE PER HOUR

\$145 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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KESWICK HALL
AT MONTICELLO

Plated Dinner



– Reception –

CANAPÉS

(CHOOSE 5)

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Shenandoah Duck Confit Spring Rolls with Curry Aioli
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Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion
Caponata and Caromont Chevre on Toasted Baguette
Tempura Carolina Shrimp with Spicy Soy and Aioli

ONE HOUR OF SERVICE

\$155 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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– Dinner –

APPETIZERS

(CHOOSE 1)

Buttermilk Fried Virginia Quail

Tasso grits, black truffle gravy

Smoked Salmon and Heirloom Potato Pancake

Chive crème fraîche, American caviar

Warm Wild Onion and Goat Cheese Tart

Yellow tomato vinaigrette, black olives

Wild Mushroom Risotto

Truffle oil, shaved parmigiano reggiano

Fried Green Tomatoes

Pimento cheese, pickled red onions

Warm Chickpea Pancake

Smoked salmon, goat cheese, olive relish and avocado salad

House-Smoked Virginia Brook Trout

Potato crisps, horseradish crème fraîche, caper dill vinaigrette

Grilled Carolina Shrimp

Sweet corn risotto, tomato-basil relish

Seared Diver Scallops

Vegetable Provençal, parmigiano sauce

Grilled Ahi Tuna

Avocado salad, citrus butter

Roasted Polenta with Caramelized Mushrooms

Fontina, arugula and aged balsamic dressing

Chesapeake Crab Cake

Sweet roasted peppers, pickled cucumbers, lemon butter sauce

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SOUPS & SALADS

(CHOOSE 1)

Keswick Garden Bisque

Goat cheese and brioche croutons

Spicy Corn Chowder

Kite's country ham

Bisque of Wild Mushrooms

White truffle and chive beignets

Heirloom Tomato Gazpacho

Garlic and chickpea croustade

Carrot Ginger Soup

Spring onion fritter

Chesapeake Oyster Stew

Savory oyster crackers

Bisque of Maine Lobster

Tempura lobster

Salad of Belgian Endive and Frisée

Shaved smoked duck breast, blue cheese, walnuts, dried cherry vinaigrette

Monticello Salad

Local bibb, candied pecans, Rapidan roman, Carter Mountain apple dressing

Keswick Organic Greens

Oven-roasted roma tomatoes, parmesan crisps, marinated cucumbers, balsamic-basil dressing

Classic Caesar Salad

*Baby romaine leaves, garlic croutons, creamy dressing, tomato-olive relish,
parmigiano reggiano*

Bibb Lettuce Salad

Red onion rings, feta, marinated tomatoes, creamy mustard dressing

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ENTRÉES

Roasted Rack of Shenandoah Lamb

*Vegetable Provençal, potato purée, olive relish,
rosemary cream*

Grilled Veal Chop

*Ragout of wild mushrooms, parmesan potatoes and
seasonal organic vegetables, Madeira cream*

Fresh Herb-Crusted Loin of Shenandoah Lamb

Soft Boursin polenta, creamed spinach, Madeira jus

Veal Saltimbocca

*Potato gratin, roasted jumbo asparagus,
forest mushroom salad*

Truffle Honey-Glazed Duck

*Parsnip-potato purée, butter-glazed baby vegetables,
orange-thyme jus*

Southern Spice-Rubbed Pork Tenderloin

Anson Mills grits, verdot-braised red cabbage, cider jus

Shenandoah Chicken Breast

*Stuffed with sweet peppers and Boursin,
potato purée, spinach, herb cream sauce*

Horseradish-Crusted King Salmon

Parmesan risotto, spinach, petit verdot syrup

Pan-Seared Chesapeake Striped Bass

*Sweet corn and green onion potato cake,
lump crab, tomato and basil relish*

Chesapeake Crab Cakes

Cioppino broth, potato purée, saffron aioli

Roasted Tenderloin of Prime Beef

*Bouquetiere of seasonal vegetables, potato gratin,
black truffle-Madeira jus*

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VEGETARIAN ENTRÉES

Truffled Wild Mushroom Risotto

Parmigiano reggiano, herb pistou

Vegetable Provençal and Goat Cheese Tart

Soft herb cream sauce, arugula

VEGAN ENTRÉE

Fresh Herb Pappardelle

Local greens, organic grape tomatoes, mushrooms, pinot grigio and fresh basil

DUET ENTRÉES

Filet Mignon and Maine Lobster

Potato purée with seasonal vegetables, Keswick herb hollandaise and pinot noir syrup

Grilled Albemarle Chicken Breast and Carolina Shrimp

Soft herb polenta, chardonnay cream sauce, asparagus

Dry Rubbed Virginia Pork Tenderloin and Carolina Shrimp

Sweet potato purée, wilted spinach and lemon butter sauce

Seared Tenderloin of Angus Beef and Chesapeake Crab Cake

Parmesan potatoes, seasonal vegetables, choron sauce, fried tobacco onions

(\$10 PER PERSON SUPPLEMENT)

\$155 Per Person, plus 22% Service Fee, 9% Tax. All Beverages Additional, Charged on Consumption.

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DESSERTS

(CHOOSE 1)

Sticky Toffee Pudding

Dulce de leche ice cream, shaved pear

Crème Fraîche Panna Cotta

Passion fruit coulis and sesame tuile

Grand Marnier Crème Brûlée

Raspberries

Banana Brown Butter Cake

Cream cheese ice cream

Bittersweet Chocolate and Hazelnut Crunch Cake

Frozen Virginia peanut nougat

Albemarle Apple Tart Tatin

Vanilla bean ice cream, caramel sauce

Mascarpone Cheesecake

Citrus fruit, vanilla-infused honey

Frozen Lime Parfait

Red berry consommé, vanilla whipped cream

Poached Pear and Frangipane Tart

Red wine caramel, vanilla bean ice cream

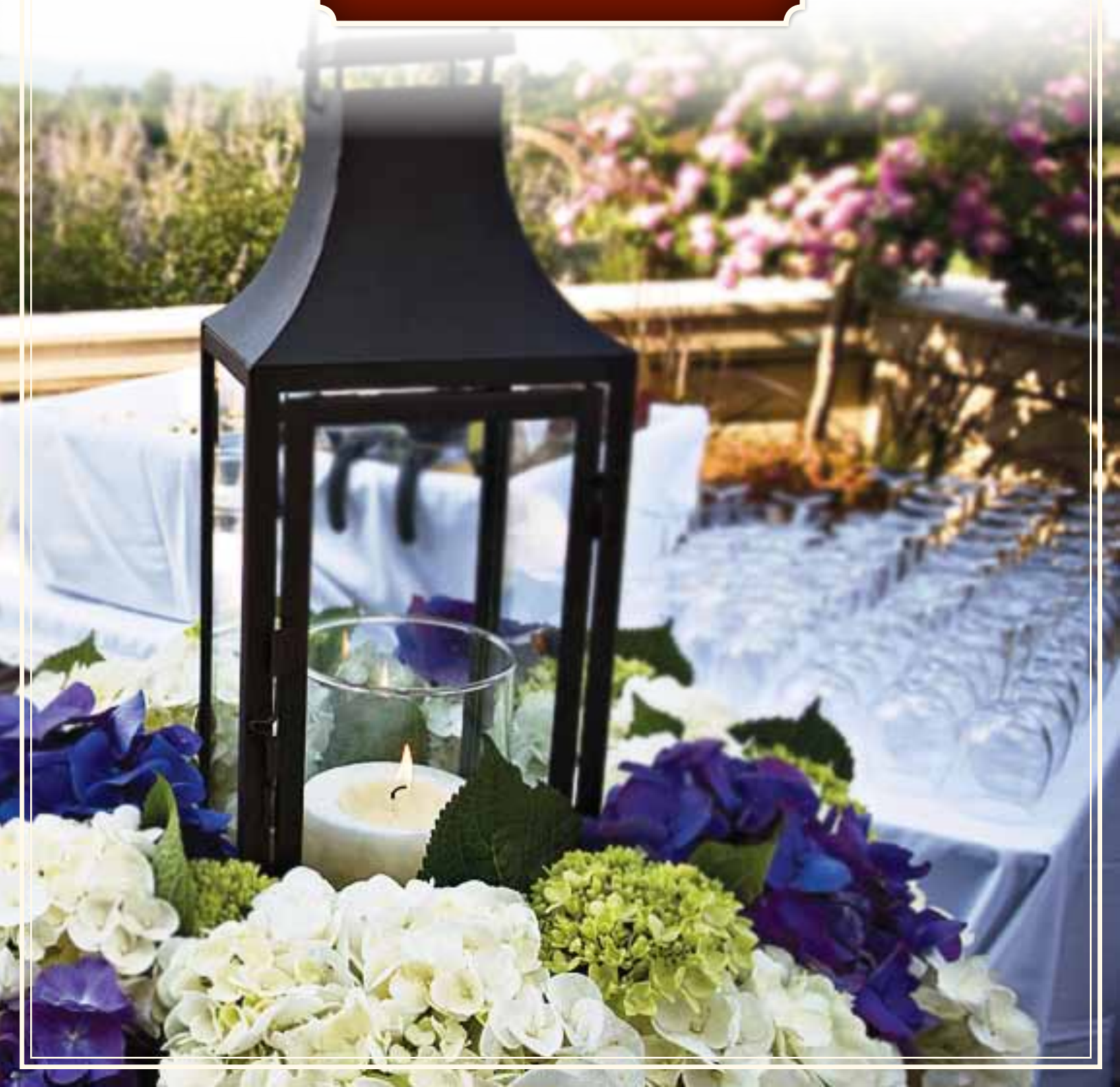
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KESWICK HALL
AT MONTICELLO

Libations



– Libations –

HOSTED BAR ON CONSUMPTION

Premium Cocktails	\$9.50
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$9.50
Mineral Water	\$3.50
Soft Drinks	\$3.50
Kahlúa	\$12
Frangelico	\$12
Sambuca	\$12
Grand Marnier	\$12
Baileys Irish Cream	\$12
Signature Cocktails	\$11

The Virginia Alcoholic Beverage Control Bureau regulates the sale and service of all alcoholic beverages. Keswick Hall is responsible for the administration of those regulations. Keswick Hall is the only licensed authority to sell and dispense wines, liquors and other alcoholic beverages for consumption on premises. This regulation extends to the Club, Pool, Spa and Golf Course as well. Alcoholic beverages must be purchased from the Hall prior to 1:00AM. Alcoholic beverages may not be taken off the premises. Alcohol brought onto Keswick Hall's property for public events is prohibited. The use of private hospitality suites requires that a Keswick Hall staff bartender is in attendance for private functions serving alcohol. The charge for each bartender is \$90 plus applicable sales tax.



KESWICK HALL
AT MONTICELLO

Cake



– Specialty & Wedding Cakes –

CLASSIC

Vanilla cake, soaked with citrus and layered with creamy lemon curd and fresh raspberries.

GRAND MARNIER

Vanilla cake, brushed with Grand Marnier, vanilla bean pastry cream and fresh sliced strawberries that have been drizzled with more Grand Marnier.

RASPBERRY

Vanilla cake layers are spread with just a touch of red raspberry jam, then topped with vanilla cream and sprinkled with fresh raspberries.

RED VELVET

A Southern favorite...buttermilk and a touch of cocoa make this cake rich and moist. It is filled with cream cheese buttercream that has been kissed with a touch of lemon juice.

LEMON

Fresh lemon zest is added to our vanilla cake batter along with a delicate handful of poppy seeds. The cake layers are brushed with sweet and tart lemon syrup. Fresh lemon curd is spread between the layers. Handfuls of fresh berries are scattered about.

CHOCOLATE

This moist cake is made with buttermilk, cocoa and a splash of espresso to intensify the deep chocolate flavor. It is filled with rich Belgian chocolate mousse. If you'd like, a thin layer of red raspberry jam can be spread on the layers as well.

MOCHA

Our moist chocolate cake is layered with our rich chocolate mousse and coffee bean crunch (chocolate, crushed espresso beans and feuilletine). A swirl of Wisconsin mascarpone cheese finishes this off.

CARROT

This classic carrot cake (with or without raisins) is layered inside with lemony cream cheese buttercream and sprinkled with roasted walnuts.

PEACH

This house specialty is vanilla cake, with a thin layer of marzipan topped with artisanal Wisconsin mascarpone mousse. Sliced perfectly ripe Crozet peaches are scattered across the mousse. (Please know this cake can only be produced during peach season.)

– Specialty & Wedding Cakes (cont'd) –

APPLE

In place of the peaches in the cake above, Virginia apples are roasted with maple syrup and a hint of cinnamon for the perfect autumn wedding cake.

TROPICAL

Vanilla cake is brushed with dark rum syrup, then layered with passion fruit curd and toasted coconut pastry cream. Chopped strawberries and kiwi are scattered throughout.

CHOCOLATE-PEANUT

Our moist chocolate cake is spread with a layer of peanut crunch (peanut butter, white chocolate and feuilletine), then a layer of rich chocolate mousse. Thick swirls of salted peanut caramel are spread throughout.

INGREDIENTS

Our Chef sources the finest ingredients for all of the food produced in our kitchen. Our eggs come from a farm in Albemarle County, as do the peaches, berries and apples that we put in our cake fillings. We use Belgian chocolate, artisanal cocoa powder, vanilla beans that are grown in Madagascar, Virginia, maple syrup from Highland County, Italian espresso and small-batch mascarpone from Wisconsin. We use natural extracts and the finest liqueurs to flavor our cakes.

BUTTERCREAM

Our cakes are finished with smooth and delicious Italian buttercream. We make it fresh for your cake, by boiling sugar syrup and adding it to whipped fresh egg whites. The mixture is whipped until it turns into a fluffy white meringue. Rich Vermont butter is then added slowly and mixed until creamy. A touch of pure vanilla extract is the last step in creating this rich and delicious frosting.

DESIGN

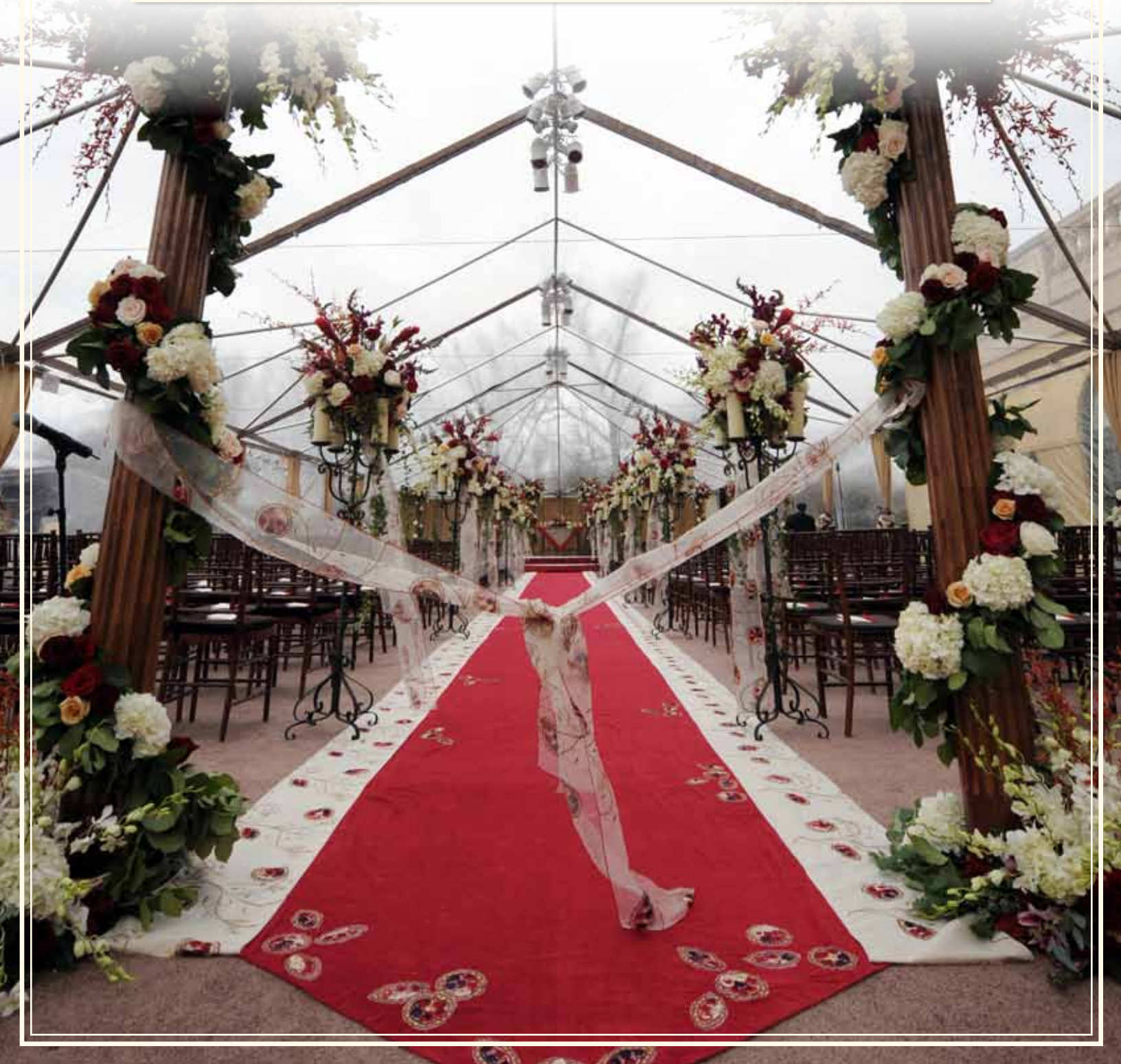
Your wedding cake should fit your own personal style and the theme of your wedding. It can be classic and simple or it can be a unique statement. Delicate buttercream filigree can be hand-piped. Fresh flowers can be supplied by your florist and our Pastry Chef will arrange them on your cake the day of your wedding. Ribbon is a beautiful way to tie in the colors of your wedding. Wide ribbon can be wrapped around the base of each tier and secured with a few pearlized pins. Thin gold leaf is a nice touch that can be gently brushed onto the edges of rose petals or greenery. If you have any ideas in mind of how you'd like your cake to be decorated, please provide some pictures. We are happy to work with you to achieve the look you have always dreamed of.

PRICING BEGINS AT \$8.50 PER PERSON. PLEASE INQUIRE WITH YOUR SALES AND CATERING MANAGER AS TO YOUR EXACT SPECIFICATIONS AND WE CAN QUOTE PRICING ACCORDINGLY.



KESWICK HALL
AT MONTICELLO

Banquet Services General Information



– Banquet Services General Information –

ALCOHOL

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The use of private hospitality suites requires that a Keswick Hall staff bartender is in attendance for private functions serving alcohol.

In accordance with Virginia State Law, Keswick Hall will not serve alcohol to guests under the age of 21. Please note that a driver's license or a passport with a photo ID may be required of guests who wish to consume alcoholic beverages. The Virginia Alcoholic Beverage Control Bureau does not accept college IDs.

There is a Bartender Fee of \$90 per bar and a \$125 fee for a cash bar. Any event over 75 guests requires one security guard per 75 guests. There is a service fee of \$30 per hour/per guard.

AUDIOVISUAL EQUIPMENT

Keswick Hall will provide all audiovisual equipment and service from a contracted audiovisual company. Please contact your Catering Manager for information.

COAT CHECK

Coat check service is available and recommended for social functions. There is a service fee of \$15 per hour for an attendant. One attendant per 50 guests is recommended.

EXCLUSIVE USE

For events that have reserved all 48 guest rooms and would like to take advantage of "Exclusive Use," please contact your Catering Manager for more information.

FOOD & BEVERAGE SERVICE FOR CATERED EVENTS

Keswick Hall is the exclusive caterer for all social events. Due to price fluctuations in the market, menu items and beverage pricing are subject to change and guaranteed for six (6) months from the date of the contract.

GIFT CERTIFICATES

Gift certificates may be purchased for all Keswick Hall services including our award-winning Fossett's restaurant, spa and golf course. These are available through the Concierge at the front desk, by calling 434-979-3440 or online at www.keswick.com.

GUARANTEES

The Catering Department requires a guaranteed guest count no later than ten (10) business days prior to all Wedding and Social events. This count is not subject to reduction. Please refer to the business contract for additional details.

MENU

Keswick Hall's Private Dining menus emphasize contemporary American cuisine. All ingredients used are the freshest possible and subject to seasonal availability. Dietary substitutions are available upon request by the client with advance notice.

Please note that local health code ordinances do not permit our guests to remove food from our event sites.

– Banquet Services General Information (cont'd) –

PAYMENT

A deposit is required to confirm all private event space. A schedule of deposits will be included in a letter of agreement. For weddings, one hundred (100%) percent of estimated charges is required to be prepaid prior to arrival date.

All events require a credit card number on file to secure the event.

SHIPPING & RECEIVING OF PACKAGES

Packages for events may be delivered to Keswick Hall two (2) working days prior to the date of event. Please include the following information on all packages to ensure proper delivery:

1. Client's name
3. Date of function
4. Catering Manager and contact's name
5. Shipping address: Keswick Hall, 701 Club Drive, Keswick VA 22947

Keswick Hall can assist with the return shipping of outgoing packages at the end of the event. Please consult with your Catering Manager for arrangements. There will be a handling fee for all packages not prepared in advance for shipment.

SPECIAL EVENTS & WEDDINGS

Keswick Hall waives private event space charges for our wedding events. There is a food and beverage minimum spend of \$25,000 for Weddings hosted on a Saturday and \$15,000 food and beverage minimum spend for Weddings hosted on a Friday. Please consult with your Catering Manager for additional details.

The Ceremony Site Fee is \$750 and includes the venue, white padded folding chairs and on-site ceremony coordination by the Catering Manager.

A plating fee of \$3.50 per person is charged for guests who prefer to bring in a cake from an outside vendor.

For groups of fewer than 20 guests, there will be a buffet surcharge of \$125 in addition to the buffet menu pricing.

Tents are permitted at Keswick Hall and can accommodate up to 400 guests. Please consult with your Catering Manager.

TAXES & SERVICE FEES

Currently all food and beverage is subject to a 22% service charge and a 9% state sales tax. These figures are subject to change without advance notice.

VALET PARKING

Valet parking is available upon request. There is a service fee of \$25 per hour for each attendant. A seventy-two (72) hour notice is required.