Contents

Banquet Policies .......................................................................................................................... 2
Continental Breakfasts .................................................................................................................. 3
Breakfast Buffets .......................................................................................................................... 4–6
Plated Breakfasts ......................................................................................................................... 7–8
The Regency Brunch Buffet .......................................................................................................... 9–10
Custom Breaks Beverages ......................................................................................................... 11
Custom Breaks Snacks ............................................................................................................... 12
Specialty Breaks ........................................................................................................................ 13–14
Plated Luncheon Entrées ............................................................................................................ 15–16
Luncheon Buffets ....................................................................................................................... 17–19
Boxed Lunches .......................................................................................................................... 20
Plated Dinner Menu Selections .................................................................................................. 21–26
Specialty Buffets ....................................................................................................................... 27–29
Reception Cold Hors d’Oeuvres ................................................................................................. 30
Reception Hot Hors d’Oeuvres ..................................................................................................... 31
Reception Displays ..................................................................................................................... 32–33
Exciting Event Enhancements ................................................................................................ 34
Culinary Action Stations ........................................................................................................... 35–36
Children’s Menu ........................................................................................................................ 37
Reception Beverage .................................................................................................................... 38–39
Cognacs, Armagnacs, Cordials, Liquers, Optional Beverages ..................................................... 39–40
Wine List ...................................................................................................................................... 41–42
BANQUET POLICIES

FUNCTION ROOMS
The Williamsburg Inn reserves the right to move an event to banquet/meeting room(s) other than that appearing on the Banquet Event Order should there be a significant change in the number of attendees as determined by the Hotel. The Hotel also reserves the right to charge an additional fee for set-up of meeting rooms with extraordinary requirements, e.g., advance set-up and late tear-down. A room set-up fee will be charged where applicable.

OUTDOOR FUNCTIONS
The Williamsburg Inn reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no fewer than four (4) hours prior to the event based on the prevailing weather conditions and the local forecast.

REQUESTS FOR MULTIPLE ENTRÉES
Up to three (3) entrée choices may be selected. The highest price entrée will prevail for all entrées. The exact number of each entrée is expected along with the guaranteed number of guests for the event three (3) days prior. Client is required to provide some form of identifying the entrée selection of each guest at the table e.g. colored ticket, color coded name tag, entrée card.

GUARANTEES
A guaranteed attendance number on all food and beverage functions is due by 2 p.m. EST, three (3) business days, prior to the scheduled event. If no final guarantee is provided, then the estimated attendance on the banquet event order will be used as the guarantee figure. All charges will be based upon the guarantee or actual number of attendees served, whichever is greater.

PARCELS, MAILING, SHIPPING
A $2.50 handling fee per delivered box or item will be charged. A $100 handling fee applies for unloading and loading pallets. Any materials required for upcoming events may be sent three (3) days prior to the event for holding. Please ask your service manager to provide the appropriate address information.

PROPERTY DAMAGE
You/your group are responsible for all damage to the Inn facilities caused by you/your Group’s attendees, employees, agents, exhibitors or representatives. Affixing anything to walls, floors, or ceilings of event rooms, hotel lobbies or overnight rooms without prior approval is not permitted. Please refer all requests to your Conference Services Manager.

LIABILITY
The Williamsburg Inn assumes no responsibility for any items left in the Conference or coat rooms.

FOOD AND BEVERAGE
The Williamsburg Inn is responsible for the quality and freshness of the food served to our guests. All food served at the Williamsburg Inn must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the Commonwealth of Virginia. Guests are not permitted to bring alcoholic beverages onto Colonial Williamsburg property.

SERVICE CHARGE AND TAX
A 20% taxable service charge and state and local tax are added to all food, beverage, and other services. If you are a tax-exempt organization, please provide your tax-exempt number and certificate to the Hotel’s Accounting Department 30 days prior to your event.
CONTINENTAL BREAKFAST
$26 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Freshly Squeezed Orange and Grapefruit Juice, Cranberry Juice

Freshly Cut Fruit

Freshly Baked Muffins, Danish Pastries, and Croissants
Butter and Preserves
Yogurt
Cold Cereals

ENHANCE YOUR CONTINENTAL BREAKFAST WITH THE FOLLOWING OPTIONS:

Smoked Salmon Platter
with chopped Eggs, Onions, Capers, and Bagels
$14.50 per person

Bagels and Cream Cheese
$5.50 per person

Virginia Ham and Egg Biscuit
$9 per person

Country Sausage and Egg Biscuit
$9 per person

Fresh Fruit Smoothie
$56 per gallon

Hard-boiled Eggs
$5.50 per person

Whole Fruit
$7.50 per person

Stone Ground Oatmeal
$5.50 per person

Williamsburg Inn Signature Granola
$5.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
CLASSIC BREAKFAST BUFFET

$39 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Freshly Squeezed Orange, Grapefruit Juice, Cranberry Juice

Freshly Cut Fruit

Freshly Baked Muffins, Danish Pastries, and Croissants
Butter and Preserves

Yogurt
Cold Cereals
Scrambled Eggs
Country-fried Potatoes
Crispy Bacon
Country Sausage
Pancakes
with Maple Syrup

Stone Ground Oatmeal
Brown Sugar and Raisins

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
REGENCY BREAKFAST BUFFET
$46.50 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Freshly Squeezed Orange, Grapefruit Juice, Cranberry Juice

Freshly Cut Fruit

Freshly Baked Muffins, Danish Pastries, and Croissants
Butter and Preserves

Eggs Benedict
Medium Poached Eggs with Hollandaise Sauce and Canadian Bacon
Toasted English Muffin

French Toast with Maple Syrup
Country-fried Potatoes
Crispy Bacon and Country Sausage
Stone Ground Oatmeal
Brown Sugar and Raisins
Yogurt
Cold Cereals
Williamsburg Inn Signature Granola

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BANQUET MENUS

BREAKFAST BUFFET ENHANCEMENTS

French Toast
$7.50 per person

Fresh Fruit Smoothies
$5.60 per gallon

Warm Cinnamon Apples
$6.50 per person

Yogurt and Granola Trifles
$9 per person

ADD OMELET STATION

Chef-tended Omelet Station
with Virginia Ham, Sausage
Cheddar Cheese, Swiss Cheese,
Tomatoes, Peppers, Mushrooms, Onions
Crabmeat, and Asparagus
$16 per person

$75 Chef Attendant Fee, based on one hour of service

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
PLATED BREAKFASTS
$29.50 per person

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Freshly Squeezed Orange Juice

STARTER
Choose one of the following:

Fresh Grapefruit Half
Petite Fruit Salad with Yogurt
Granola and Yogurt Trifle

BREAKFAST ENTREE
Choose one of the following:

Scrambled Eggs, Country-fried Potatoes, and Toast

Eggs Benedict
Medium Poached Eggs with Hollandaise Sauce and Canadian Bacon
Toasted English Muffin with Country-fried Potatoes
Add Crab – $38 per person
Add Beef Medallions – $40 per person

Sweet Potato Pancakes with Spiced Regency Butter
French Toast with Berry Compote

Fresh Fruit with Granola and Berry Yogurt, Turkey Sausage and Hard-boiled Egg

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.


**Breakfast Sides**

Choose one of the following:
- Crispy Bacon
- Country Sausage
- Country-style Grits
- Virginia Ham

**Plated Breakfast Enhancements**

Chef’s Bakery Basket
$10.00 per person

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
REGENCY BRUNCH BUFFET
$74.50 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Freshly Squeezed Orange, Grapefruit Juice, Cranberry Juice

Freshly Cut Fruit
Freshly Baked Muffins, Danish Pastries, Croissants
Butter and Preserves
Smoked Salmon Platter
with chopped Eggs, Onions, Capers, and Bagels
Artisan Cheese Tray
with Crackers and Grapes
Fresh Garden Greens
Regency Vinaigrette
Cucumber and Dill Salad
Herbed Baby Shrimp Salad
Chilled Roasted Vegetable Platter
Williamsburg Inn Crab Cakes
with Dijon Aioli
Classic Eggs Benedict
Potato and Beef Casserole
Crispy Bacon
Country Sausage
Grilled Chicken Breast
with Bacon and Maple Country Grits

Chef’s Dessert Table

Petite Pastries and Cookies
Homemade Bread Pudding

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BRUNCH ENHANCEMENTS

Sirloin
with Roasted Potatoes and Mushrooms
$22.50 per person

Shrimp and Scallops
with Tomato Orzo
$24 per person

Vegetable Cavatappi Pasta
$9 per person

French Toast
with Maple Syrup
$9 per person

Pancakes with Maple Syrup
$7.50 per person

Corn and Clam Chowder
$7.50 per person

Cornmeal-dusted Flounder
$19 per person

OMELET STATION

Virginia Ham, Sausage, Cheddar Cheese, Swiss Cheese
Tomatoes, Peppers, Onions, Mushrooms, Crab, and Asparagus
$16 per person

$75 Chef Attendant Fee per hour

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
CUSTOM BREAKS

BEVERAGES

Williamsburg Inn Royal Cup Coffee
(available in regular and decaffeinated)
$54 per gallon

A Fine Selection of Teas
by Harney & Sons Fine Teas
$54 per gallon

Iced Tea
$42 per gallon

Fresh Lemonade
$42 per gallon

Fruit Smoothie
$56 per gallon

Hot Spiced Apple Cider
$44 per gallon

Soft Drinks
$6.50 each

Dasani Bottle Water
$5.50 each

Sparkling Water
$6.50 each

King’s Arms Tavern
Root Beer or Ginger Ale
$6.50 each

Powerade
$6.50 each

Bottled Fruit Juices
$6.50 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
CUSTOM BREAKS

SNACKS

Assorted Regency Cookies
$39 per dozen
Assorted Tea Cookies
$38 per dozen
Fresh Whole Fruit
$5.50 each
Candy Bars
$6.50 each
Pound Cake
$58.50 each
with Strawberries
(serves 40 people)

Chocolate-dipped Strawberries
$55 per dozen
Individual Bags of Chips and Popcorn
$5.50 each
Spicy Bar Mix
$23.50 per pound
Assorted Muffins and Danish
$40 per dozen
Chocolate Truffles
$36.50 per dozen
Ham Pâté Finger Sandwiches
$48 per dozen

Mixed Bar Nuts
$31.50 per pound

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
SPECIALTY BREAKS
Designed for meeting breaks of 15–30 minutes

CHOCOLATE LOVERS
$18.50 per person
Chocolate Chip Cookies
Fudge Brownies
Fresh Fruit with Chocolate Sauce
Chocolate-dipped Strawberries

ARTISAN BOUNTY
$28 per person
Smoked and Salted Marcona Almonds
Cheese Selection, Crackers
Dried Fruits
Fresh Truffle Popcorn

ENERGY AND WELLNESS
$23.50 per person
Assorted Nuts
Whole Fruit
Granola Bars
Fresh Fruit Brochettes
All-Bran Muffins
House-made Apple-Mint Tea

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
WILLIAMSBURG INN QUEEN’S TEA

$54 per person

A glass of Champagne
A Selection of Harney & Sons Historic Royal Palaces Tea Collection
Assorted Finger Sandwiches
Freshly Baked Scones
Orange Marmalade, Strawberry Jam, Lemon Curd and Whipped Mascarpone
Tea Pastries and Cookies
Chocolate Covered Strawberries

WILLIAMSBURG INN TEA

$42.50 per person

A Selection of Harney and Sons Fine Teas
Assorted Finger Sandwiches
Freshly Baked Scones
Orange Marmalade, Strawberry Jam, Lemon Curd and Whipped Mascarpone
Tea Pastries and Cookies

In honor of Her majesty Queen Elizabeth II and to commemorate the 400th anniversary of the English landing at Jamestown, the Williamsburg Inn is proud to serve teas from the Historic Royal Palaces collection. Historic Royal Palaces is an independent charity that looks after the Tower of London, Hampton Court Palace, the Banqueting House, Kensington Palace, and Kew Palace. America’s master tea blenders Harney & Sons Fine Teas of Salisbury, Connecticut, is honored to blend and pack the Historic Royal Palaces teas.

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
PLATED LUNCH SELECTIONS

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Starters
Choose one

Roasted Tomato–Fennel Bisque
Corn and Clam Chowder
Greens with Cucumber, Tomato Salad, and Tarragon-Lemon Vinaigrette
Classic Caesar Salad with Herb Croutons

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
## BANQUET MENUS

### Lunch Entrées

Choose one

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regency Club Sandwich with Chips</td>
<td>$36.50</td>
</tr>
<tr>
<td>Classic Caesar Salad</td>
<td>$30.50</td>
</tr>
<tr>
<td>Add Chicken—$36.50 per person</td>
<td></td>
</tr>
<tr>
<td>Add Crabmeat—$40 per person</td>
<td></td>
</tr>
<tr>
<td>Traditional Cobb Salad with Ranch Dressing</td>
<td>$38</td>
</tr>
<tr>
<td>Williamsburg Inn B.L.T. with Chips</td>
<td>$31.50</td>
</tr>
<tr>
<td>Lemon-Thyme Salmon Rice Pilaf and Chef’s Garden Vegetable</td>
<td>$45.50</td>
</tr>
<tr>
<td>Grilled Beef Shoulder Tender Potato Cake and Chef’s Garden Vegetable</td>
<td>$54</td>
</tr>
<tr>
<td>Williamsburg Inn Crab Cake Roasted Vegetable Salad</td>
<td>$50</td>
</tr>
<tr>
<td>Grilled Vegetable Pasta</td>
<td>$30.50</td>
</tr>
<tr>
<td>Add Chicken—$36.50 per person</td>
<td></td>
</tr>
<tr>
<td>Roasted Chicken Breast Tomato Orzo and Chef’s Garden Vegetables</td>
<td>$40</td>
</tr>
</tbody>
</table>

### Desserts

Choose one

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Tart</td>
<td>Cinnamon Whipped Cream</td>
</tr>
<tr>
<td>Chocolate Torte</td>
<td>Raspberry Sauce</td>
</tr>
<tr>
<td>Bourbon Pecan Pie</td>
<td>Chantilly</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>Mascarpone</td>
</tr>
</tbody>
</table>

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BUILD YOUR OWN SOUP AND SALAD BUFFET
$33.50 per person

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Classic Tomato Soup
Romaine and Fresh Garden Greens
Hearts of Palm, Carrots, Cucumbers, Tomatoes, Olives
Blue Cheese Crumbles, Garbanzo Beans, Shaved Fennel
Artichokes, Ham, Turkey
Ranch Dressing, Vinaigrette, Blue Cheese Dressing

Crostinis
Fresh Fruit
Cookies

SOUP AND SALAD ENHANCEMENTS

Grilled Chicken
$9 per person

Petite Tea Pastries
$9.50 per person

Grilled Chilled Vegetable Platter
$9 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
EXECUTIVE LUNCH BUFFET
$62 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Butternut Squash Bisque

**Premade Sandwiches to include**

- Crab Rémoulade Croissant
- Roast Beef on Rye Bread with Horseradish Cream
- Turkey and Brie on French Baguette
- Tomato and Basil with Gruyère Cheese on Multigrain Bread

**Condiments and Relishes**

- Fresh Garden Greens
- Ranch and House Vinaigrette
- potato salad
- Antipasto Platter
- Fresh Fruit Salad
- Bourbon Pecan Pie
- Trifle

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
REGENCY LUNCH BUFFET

$64 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Roasted Tomato and Fennel Bisque
Chilled Roasted Vegetable Display
with Hummus
Tomato and Mozzarella Platter

Fresh Garden Greens
Tomatoes, Cucumbers, Hearts of Palm
Ranch Dressing and House Vinaigrette

Chilled Lemon-grilled Chicken Breast Platter
Salmon Cakes
with Leek Fondue
Beef Shoulder
with Roasted Mushrooms
Freshly Baked Rolls and Butter
House-made Bread Pudding

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BOX LUNCHES

**THE MAGAZINE**
$28 per person

Ham and Swiss on Country White Bread
Condiments, Potato Chips, Virginia Peanuts
Chocolate Chip Cookie, Fresh Apple
Soft Drink

**THE CAPITOL**
$28 per person

Turkey and Swiss on Country White Bread
Condiments, Potato Chips, Virginia Peanuts
Fresh Apple, Chocolate Chip Cookie
Soft Drink

**THE PALACE**
$28 per person

Roasted Beef and Pepper Jack Cheese on a Kaiser Roll
Condiments, Potato Chips, Virginia Peanuts
Fresh Apple, Chocolate Chip Cookie
Soft Drink

**THE MEADOWS**

Grilled Vegetable and Hummus Wrap
Condiments, Lettuce and Tomato,
Potato Chips, Virginia Peanuts, Pasta Salad,
Fresh Apple, Chocolate Chip Cookie
Soft Drink

**THE SILVERSMITH**
$31.50 per person

Grilled Chicken Breast with Caramelized Onions on a Kaiser Roll
Condiments, Lettuce and Tomato,
Potato Chips, Virginia Peanuts
Pasta Salad, Fresh Apple, Chocolate Chip Cookie
Soft Drink

**THE BLACKSMITH**
$31.50 per person

Roasted Beef with Caramelized Onions on a Kaiser Roll
Condiments, Lettuce and Tomato,
Potato Chips, Virginia Peanuts
Pasta Salad, Fresh Apple, Chocolate Chip Cookie
Soft Drink

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
PLATED DINNERS

Each dinner consists of three courses, which include a choice of one appetizer, an entrée, one dessert, fresh baked rolls and butter, freshly brewed Royal Cup regular and decaffeinated coffee, iced tea, and a selection of Harney & Sons Fine Teas.

APPETIZERS

Corn and Crab Velouté
Cream of Asparagus Soup
Roasted Tomato and Fennel Bisque
Cannellini Bean Velouté
She-Crab Soup with Sherry Chantilly
Butternut Squash Soup with Cinnamon Chantilly
Fresh Garden Greens with Endive, Herbed Goat Cheese Crouton, and Mustard Vinaigrette
Port Wine Poached Pear Fresh Garden Greens, Gorgonzola Walnuts, and Sherry Vinaigrette
Truffle Lemon–Herb Risotto with Balsamic Tomatoes and Micro Greens
Buffalo Mozzarella with Marinated Tomatoes and Balsamic Vinaigrette
Cheese-filled Ravioli with Artichoke-Leek Fondue and Orange Oil

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
PLATED DINNERS

SIGNATURE APPETIZERS
Additional $13.50 per person

- Crab Tian with Truffle Tomato and Avocado
- Seared Scallop with Curried Lentils and Pea Shoots
- Lobster Bisque
- Bacon and Corn Risotto with Asparagus
- “Caesar Salad” Romaine hearts, Tomato Fennel Compote, and Caesar Dressing

A REFRESHING PALATE CLEANSER INTERMEZZO
$6.50 per person
- Lemon Sorbet
- Raspberry Sorbet
- Passion Fruit Sorbet

Signature Intermezzo
$9 per person
- Champagne Granité
- Mint Julep Granité
- A Southern Favorite
- Regency Classic Spoom Lemon Sorbet folded into Meringue

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BANQUET MENUS

PLATED DINNERS

Dinner Entrées

All served with Chef’s seasonal vegetables

FREE-RANGE POULTRY

Choose one

Classic Chicken Cordon Bleu
Potato Rosti
Brown Butter Buerre Blanc
$67 per person

Pan-seared Frenched Chicken Breast
Balsamic Tomatoes, Herb Risotto
Roasted Poultry Nage
$68 per person

Grilled Chicken Breast
Duck Confit–Oyster Mushroom Ragoût
Butternut Squash Purée
Roasted Poultry Nage
$74.50 per person

CHESAPEAKE SEAFOOD

Choose one

Fennel Pollen–dusted Salmon
Parsnip Purée
Artichoke Fondue
$79 per person

Crab-crusted Rockfish
Corn-Herb Polenta
Mustard Nage
$83.50 per person

Seared Halibut
Leek and Mushroom Crust, Tomato Orzo
Lobster Americaine Sauce
$88.50 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
PLATED DINNERS

Dinner Entrées

HAND-CUT BUTCHER BLOCK SELECTIONS

Apricot-glazed Pork Tenderloin
   Bacon Potato Hash
   Pork Jus
   $74.50 per person

Seared Veal Scaloppini
   Lyonnaise Potatoes
   Brown Butter Veal Jus
   $86.50 per person

Beef Filet
   Roasted Mushrooms and Onions
   Boursin Whipped Potatoes
   $91 per person

Beef Tenderloin Steak Diane
   Red Onion Marmalade
   Boursin Whipped Potatoes
   $96 per person

Prime Rib
   Herb-roasted Potatoes
   Regency Yorkshire Pudding, Au Jus
   $96 per person (minimum 12 people)

Dijon-crusted Lamb Loin
   Rosemary Whipped Potatoes
   Ratatouille, Lamb Jus
   $119 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
**CHEF DUO PLATE SELECTIONS**

**Beef Filet and Shrimp**
- Truffle Whipped Potatoes, Ratatouille
- Beef Jus and Roasted Pepper Nage
  
  $110 per person

**Beef Filet and Lobster Tail**
- Truffle Whipped Potatoes
- Pineapple Salsa
  
  $116.50 per person

**Beef Filet and Crab-Crusted Rockfish**
- Potato Gratin
- Beef Jus and Lemon Nage
  
  $107 per person

**Beef, Lamb and Rockfish**
- Whipped Potatoes
- Sauce Bordelaise
  
  $124.50 per person

**VEGETARIAN OPTIONS AVAILABLE**

**Mushroom and Spinach Strudel**
- Chef's Vegetable Mélange and Balsamic Reduction

**Chef's Pasta Primavera**
- Chef's Choice Pasta and freshly sautéed Garden Vegetables

**Vegan Napoleon**
- Grilled Seasonal Vegetables with Sweet Potato Purée
  
  $67 per person

---

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
PLATED DINNERS

Desserts

Bourbon Pecan Pie
Chantilly

Chocolate Lava Cake
Berry Sauce

Triple Chocolate Mousse
Raspberry Sauce

Lemon Cloud Tart
with Blueberries

Fruit Tart
with Pastry Cream

Regency Signature Desserts

Available at $10.50 per person

Hazelnut Ice Cream Cake
Marinated Strawberries, Fudge Sauce

Williamsburg Inn Cheese Plate
Poached Pear with Gorgonzola and Brie Cheese, Toasted Pecans

Crème Brûlée
Vanilla Wafer and Fresh Berries

The Williamsburg Inn Dessert Sampler
Chef’s Selection of four Seasonal Pastries

After-dinner Enhancements

Available at $9 per person

Chocolate-dipped Strawberries
two per person

Chocolate Truffles
two per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BUFFET DINNERS

COLONIAL TAVERN BUFFET

$92 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Corn and Leek Bisque
Spinach Salad
Crispy Bacon, Red Onions, Croutons
Rosemary-Mustard Vinaigrette

Virginia Ham and Marinated Melon Platter
Tavern Slaw
Seared Rockfish
Creamy Southern Grits, Succotash

Braised Beef Short Ribs
Root Vegetables

Honey-glazed Fried Chicken

Buttermilk Biscuits and Fresh Baked Rolls
Honey-Mustard Butter

Seasonal Warm Fruit Crisp
with Vanilla Ice Cream

Bourbon Pecan Pie

Colonial Syllabub

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
CHESAPEAKE BAY BUFFET

$110.50 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

She-Crab Soup with Sherry
Marinated Goat Cheese Platter
Tomatoes and Balsamic Vinaigrette

Fresh Garden Greens
Ranch Dressing and House Vinaigrette

Cucumber Tomato Salad
Shrimp Salad
Avocado and Endive

Bloody Mary Oysters on the Half Shell
Steamed Mussels
Vermouth Broth

Citrus Chicken Breast
Vegetable Orzo

Williamsburg Inn Crab Cakes
Spicy Cabbage, Aioli

Seared Rockfish
Tomato Fennel Relish

Fresh Baked Rolls and Butter
Strawberry Shortcake
Bourbon Pecan Pie

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BANQUET MENUS

CLASSIC REGENCY DINNER BUFFET

$120 per person

Minimum of 25 guests. A 20% surcharge will be required for smaller groups.

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee
Harney & Sons Fine Teas

Lobster Bisque

Classical Caesar Salad
Virginia Ham Pâté
Nut Chutney
Beef Tenderloin
Boursin Whipped Potatoes

Regency Crabmeat Rémoulade
Grilled Asparagus Platter
Sauce Gribiche
Balsamic Rosemary-Glazed Chicken Breast
Tomato Orzo

Seared Scallops and Shrimp
Saffron Risotto, Lemon Nage

Fresh Baked Rolls and Butter

Chocolate Torte
Artisan Cheese
Lemon Cloud Tartlets
Seasonal Macarons

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
HORS D’OEUVRE—COLD

The Williamsburg Inn recommends 6–8 pieces per person per hour

Surryano Ham Shrimp Skewers
$6 each

Crab Rémoulade Tartlets
$6 each

Mozzarella and Tomato Bruschetta
$5 each

Blue Cheese Mousse
on Gaufrette
$5 each

Seared Tuna
on Sesame Cracker with Wakame Salad
$5.50 each

Beef Carpaccio
on Crostini
$6 each

Poached Shrimp
Cocktail Sauce
$7 each

Herbed Goat Cheese
on Crostini with Roasted Peppers
$5 each

Salmon Tartar
with Crème Fraîche in Tart
$6 each

Mozzarella and
Grape Tomato Skewers
$5.50 each

Garlic Hummus
on Pita Chips with Cucumber Relish
$5 each

Gorgonzola and Fig
on Endive
$5.50 each

Bloody Mary
Crab Cocktail Shooters
$7 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
HORS D’OEUVRE—HOT

The Williamsburg Inn recommends 6–8 pieces per person per hour

Warm Brandy Mushroom Tarts
$5.50 each

Ratatouille Tarts
with Crème Fraîche
$5.50 each

Cornmeal Fried Oysters
with Lime Aioli
$5.50 each

Mini Crab Cakes
with Rémoulade
$6.50 each

Virginia Ham Biscuits
with Honey Mustard Butter
$5.50 each

BBQ Duck Confit
on Sweet Potato Biscuits
$6 each

Grilled Baby Lamb Chops
with Balsamic Glaze
$8 each

Fried Salmon Batons
with Dijon Aioli
$6 each

Brie and Apricot Tart
with Almonds
$5 each

Bacon-Wrapped Scallops
$6.50 each

Three Cheese Quiche
$5 each

Duck Confit Tart
with Peach Relish
$6 each

Virginia Ham and Gruyère Cheese Gougers
$5 each

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
**RECEPTION DISPLAYS**

**DOMESTIC CHEESE DISPLAY**
Chef’s Selection of Cheeses  
Grapes, Berries, and Crackers  
*For up to 20 guests—$225*  
*For up to 60 guests—$615*

**ARTISAN CHEESE DISPLAY**
Chef’s Selection of Artisan and International Cheeses  
Grapes, Berries, Grissinis, and Crackers  
Nuts and Relishes  
*For up to 20 guests—$375*  
*For up to 60 guests—$975*

**BUTCHER BLOCK DISPLAY**
Smoked and Cured Meats  
Olives, Relishes, Mustard, and Grissinis  
*For up to 20 guests—$255*  
*For up to 60 guests—$675*

**KOBE BEEF SLIDER DISPLAY**
Mini-Kobe Beef Burgers  
on Soft Rolls  
with Grilled Onion and Ketchup  
*For up to 20 guests—$95*  
*For up to 60 guests—$255*

**CHILLED ROASTED TENDERLOIN OF BEEF DISPLAY**
Medium-rare Roast Beef, Sliced  
Horseradish Cream  
Olives, and Gherkins  
Soft Rolls  
(one tenderloin serves up to 20 guests)  
*$385*

**CRUDITÉS DISPLAY**
Chef’s Fresh Vegetables  
Ranch and Fresh Pesto  
*For up to 20 guests—$150*  
*For up to 60 guests—$330*

**CHILLED GRILLED AND ROASTED VEGETABLE PLATTER**
Hummus and Pitas  
Ranch and Balsamic Vinaigrette  
*For up to 20 guests—$185*  
*For up to 60 guests—$440*

---

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
SEAFOOD COVE DISPLAY
One Oyster, One Clam, and Three Jumbo Shrimp per person
Cocktail Sauce, Horseradish, Lemons, Tabasco
$25 per person

CHILLED SHRIMP DISPLAY
Three Jumbo Shrimp per person
Cocktail Sauce, Lemons, and Horseradish
$22 per person

FRESH FRUIT DISPLAY
Chef’s Fresh Fruit Selection
For up to 20 guests—$235
For up to 60 guests—$575

WARM APRICOT BRIE EN CROUTE
Brie folded in Puff Pastry with Apricot Jam and Almonds, Crostinis, One Brie en Croute
For up to 40 guests—$175

WARM APPLE BRIE EN CROUTE
Brie folded in Puff Pastry with Sautéed Cinnamon Apples, Crostinis, One Brie en Croute
For up to 40 guests—$175

CHOCOLATE LOVERS DISPLAY
Chocolate-covered Strawberries
Chocolate Truffles
Double Fudge Brownies
Petite Fours, Fancy Cookies
For up to 20 guests—$280
For up to 60 guests—$750

ICE SCULPTURES
Price starting at $500

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
Exciting Event Enhancements

** Bloody Mary Bar **

V8, Tomato and Carrot Juices, Tabasco
Worcestershire Sauce, Lemons, Limes, Bacon
Celery, Carrots, Spices, Salt, Rockefeller Skewers
$250.00 per 50 ppl

Vodka, Absolut 1 liter (20-22 drinks)
$125.00 per bottle

Bartender Fee
$40.00 for first hour, $20.00 for each hour after

**Mimosa Bar**

Orange and Cranberry Juices, Cherries
Cherries, Limes, Oranges, Strawberries, Candied Ginger
Decorative Sugars, Chocolate, Fresh Mint
$150.00 per 50 ppl

Prosecco, Tocco D.O.C., Italy (8-9 drinks)
$50.00 per bottle

Bartender Fee
$40.00 for first hour, $20.00 for each hour after

**Bourbon/Whisky/Rum Bar**

$25 for the Bar Set
Select Bourbons/Whiskeys/Rums
Pricing based on selections

Bartender Fee
$40.00 for first hour, $20.00 for each hour after

**Cigar Bar**

$25.00 for the Bar Set
(Only available outdoors)
$10.00 per cigar

$75 Chef Attendant Fee (If desired)

**Special Signature Cocktail**

Ask Chef about his fun inspired cocktails
Created for your special day
Priced Accordingly

---

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

December 6, 2016
Culinary Action Stations
$75 Chef Attendant Fee per hour

**Carved Roasted Meats**

- **Tenderloin of Beef**
  - Creamy Horseradish Sauce, Soft Rolls
  - (one tenderloin serves up to 20 guests)
  - $405

- **Prime Rib of Beef**
  - Rosemary au Jus, Creamy Horseradish Sauce, Soft Rolls
  - (one prime rib serves up to 40 guests)
  - $640

- **Dijon-glazed Pork Loin**
  - Mustard and Cranberry Mayonnaise, Soft Rolls
  - (one pork loin serves up to 30 guests)
  - $335

- **Smoked Turkey Breast**
  - Cranberry Mayonnaise and Mustard, Soft Rolls
  - (two turkey breasts serve up to 30 guests)
  - $375

- **House Hot Smoked Salmon**
  - Dijon Aïoli and Cucumber Caper Relish
  - (one side of salmon serves up to 20 guests)
  - $285

**Pasta Station**

- **Cheese Tortellini**
  - with Peas, Ham and Alfredo Sauce

- **Cavatappi Pasta**
  - with Peppers, Onions, Mushrooms, and Marinara Sauce

- **Garlic Bread**
  - $19 per person

  - With Chicken—$26.50 per person

  - With Shrimp—$31.50 per person

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
BANQUET MENUS

Sizzle Station

Only available for outdoor venues

Shrimp and Scallops
Three Shrimp and Two Scallops per person
Dijon Aioli and Pineapple Relish
$36 per person

Dessert Flambés

Only available in Regency Room or an outdoor venue

Classic Bananas Foster
Vanilla Bean Ice Cream
$16 per person

Cherries Jubilee
Cherries Flambéed with Rich Cherry Brandy
Vanilla Bean Ice Cream
$18 per person

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
BANQUET MENUS

CHILDREN’S MENU
12 and under — $30.50 per child

Children may be included in adult buffets at a 25% discount

FIRST COURSE
Choose One

Fresh Fruit Cup
or
Small House Salad
Ranch Dressing

ENTRÉES
Choose One

Chicken Fingers and French Fries
Ketchup and Honey-Mustard
Macaroni and Cheese
Hot Dog with French Fries
Ketchup and Mustard
Peanut Butter and Jelly
Chips and Apple
Turkey and Cheese Sandwich
Chips and Apple

DESSERTS
Choose One

Chocolate Chip Cookie, Fruit, or Brownie
Apple Juice, Whole Milk, or Skim Milk

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
RECEPTION BEVERAGE

HOSTED BAR*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Cocktail</td>
<td>$8.95</td>
</tr>
<tr>
<td>Premium</td>
<td>$9.95</td>
</tr>
<tr>
<td>Williamsburg Inn Classic</td>
<td>$10.95</td>
</tr>
<tr>
<td>Wines by the Glass</td>
<td>$9.95</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$3.95</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.95</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7.95</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

*For Hosted Bars, a bartender fee will be added of $40 per bartender for the first hour and $20 for each additional hour. One (1) bartender is required for every 50 persons. Menus and prices are subject to change.

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
House Brands

Vodka
Smirnoff

Rum
Bacardi

Scotch
Cutty Sark

Whiskey
Seagram’s 7

Bourbon
Virginia Gentleman

Gin
Beefeater

Premium

Vodka
Absolut

Rum
Mount Gay Eclipse

Scotch
Johnnie Walker Red

Whiskey
Crown Royal

Bourbon
Jack Daniels

Gin
Tanqueray

Williamsburg Inn classic

Vodka
Grey Goose

Rum
Cruzan Estate

Scotch
Macallan 12 Year

Whiskey
Blanton Single Barrel

Bourbon
Woodford Reserve

Gin
Bombay Sapphire

COGNACS/ARMAGNACS

Courvoisier V.S.O.P.
$17.95 per drink

Remy Martin V.S.O.P.
$20.95 per drink

Hennessy V.S.
$14.95 per drink

Clos des Ducs/Armagnac V.S.O.P.
$12.95 per drink

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.

December 6, 2016
**Cordials and Liqueurs**

- Amaretto Di Saronno
- Baileys Irish Cream
- Grand Marnier
- Kahlúa
- Drambuie
- B and B
- Sambucca

**Ports and Sherries**

- Dry Sack Sherry
  - $10.95 per drink
- Harvey’s Bristol Cream
  - $10.95 per drink
- Tio Pepe
  - $10.95 per drink
- Taylor Fladgate
  - 10 yr Tawny
  - $14.95 per drink
- Taylor Fladgate
  - 20 yr Tawny
  - $24.95 per drink
- Sandeman
  - Founder’s Reserve
  - $12.95 per drink

**Optional Beverages**

- Nonalcoholic Fruit Punch
  - $55 per gallon
- Sparkling Cider
  - $28 per bottle
- Sparkling Punch
  - $85 per gallon
- Rockefeller Wine Punch
  - $95 per gallon
- Regency House Punch
  - $115 per gallon

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*
BANQUET MENUS

CHAMPAGNE/SPARKLING

Veuve Clicquot, Yellow Label, Reims, France ........................................................................................................... $130
Taittinger Brut Reserve, Reims, France ..................................................................................................................... 120
Perrier Jouet Grand Brut, Epernay, France ................................................................................................................ 100
Tocco Prosecco, D.O.C., Italy ........................................................................................................................................ 55
Williamsburg Inn House Brut Reserve ................................................................................................................... 47

CHARDONNAY

Cakebread Cellars, Napa ........................................................................................................................................... $110
Pouilly Fuisse, Joseph Drouhin, Burgundy, France ................................................................................................. 80
Sonoma Cutrer, Russian River, California ................................................................................................................ 60
Barboursville Reserve, Virginia ................................................................................................................................ 55
Chateau St. Jean, Sonoma, California ....................................................................................................................... 50
Louis Latour, Ardeche, France ................................................................................................................................ 50
Leese Fitch, California ............................................................................................................................................. 50

SAUVIGNON BLANC

Cakebread Cellars, Napa, California .......................................................................................................................... $77
Simi, Sonoma, California ........................................................................................................................................ 60
Sivas, Sonoma, California ......................................................................................................................................... 50

PINOT GRIGIO

Barboursville, Virginia ............................................................................................................................................. $60
Pinot Grigio, Terre Di Luna ..................................................................................................................................... 50

Vintages available upon request

Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.
**BANQUET MENUS**

**CABERNET SAUVIGNON AND PROPRIETARY BLENDS**

Freemark Abbey, Napa, California ................................................................. $90
Barboursville, Virginia .................................................................................. 55
Raymond, “R Collection” Napa, California ..................................................... 50
Louis Martini, Sonoma, California ................................................................. 50
Leese Fitch, California ................................................................................... 50

**MERLOT**

Northstar, Columbia Valley, Washington .......................................................... $85
Ferrari Carano, Sonoma, California ................................................................. 70
Chateau St. Michele, Columbia Valley, California ............................................ 60
Barboursville Vineyards, Central Virginia ..................................................... 50

**PINOT NOIR**

Willamette Valley Vineyards, Oregon .............................................................. $73
Steele Wines, Carneros, California ................................................................. 67
MacMurray Ranch, Sonoma Coast, California ................................................. 55
Bourgogne Rouge, Louis Latour, Burgundy, France ........................................ 50
Leese Fitch, California ................................................................................... 50

**OTHER WINES**

Shira, The Jump Stump, Australia .................................................................... $60
Malbec, Juan Benegas, Mendoza, Argentina ................................................... 50
Leese Fitch Zinfandel, California .................................................................. 50

*Vintages available upon request*

*Prices are subject to a 20% service charge and applicable taxes. Menus and prices are subject to change at any time.*