



WEDDING RECEPTION PACKAGES

 1-540-370-1820

 jasonsmith@brocksgrill.com

 503 Sophia St, Fredericksburg, VA



Congratulations to both of you on your engagement!

There is no doubt that you have a great number of details to attend to between now and your wedding date. Let Brock's Riverside Grill put your mind at ease by taking care of all of your wedding festivities- Reception, Rehearsal Dinner, Bridal Shower, Bachelor/Bachelorette parties; celebrate all of your bridal events at Brock's!

Our Wedding Reception Packages include the following:

- "Cocktail Hour" including an hors d'oeuvre display and passed hors d'oeuvres
- Three and a half hours of continuous open bar
- Champagne for each of your guests during your toast, alcoholic and non alcoholic provided
- Cake cutting service
- Complimentary table centerpieces consisting of a mirror tile with globe candle and table numbers
- Disc jockey and master of ceremonies for the entirety of your four hour reception
- Set round tables with flatware, stemware, and white linens. A variety of colors are included to accent your event décor or theme, please inquire.
- Onsite coordinator to assist you through your planning process and to coordinate the reception.
- Additional tables provided for gifts, cake, appetizers, guest book

Brock's Riverside Grill has two private rooms to accommodate all of your bridal events. The Chef's Room features river views, fireplace and an intimate space for groups of up to 40 people. The Rappahannock Room accommodates 50 to 300 guests and features a dance floor, private restroom facilities, full service bar, elevator for handicapped/elderly access, and a river view veranda.



WEDDING RECEPTION HORS D'OEUVRE
Included with Wedding Package I, Wedding Package II, and Wedding Buffets

Displayed Selections

- **Fruit & Cheese Platter** served with an assortment of domestic and imported cheeses and fresh fruit and crackers.
 - **Vegetable Crudit ** served with homemade ranch dip.
 - **Swedish Meatballs**
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Hors D'oeuvre

(Select Two)

- **Mini Quiche Florentine**
 - **Bacon Wrapped Scallops**
 - **Coconut Shrimp with Mandarin Plum Sauce**
 - **Mini Chicken Cordon Bleu with Dijonaise**
 - **Smoked Chicken Quesadillas**
 - **Vegetable Egg Rolls**
 - **Smoked Salmon Bites**
-

Featured Additions

Chocolate Covered Strawberries

\$3.00 each (*Ordered by the dozen*)

Strawberries dipped in chocolate ganache.

Mashed Potato Bar - \$4.00 per person

Homemade Red Skin Mashed Potatoes served with a variety of toppings including the following: Sour Cream; Bacon; Scallions; Salsa; Mixed Cheeses; Brown Butter Sauce.

**Please add 11.3% tax and 18% gratuity and room fees when considering prices.*



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BROCK'S

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WEDDING RECEPTION BEVERAGE SELECTION

Included with Wedding Package I, Wedding Package II, and Wedding Buffets

Each Wedding Package includes the cost of non alcoholic and alcoholic beverages. We provide a variety of options for your guests to choose from that are included in the wedding packages, which are listed below. We have two additional options to upgrade the liquor choices for your guests.

House Liquors

Vodka
Rum
Gin
Tequila
Scotch
Bourbon
Whiskey
Assorted Flavored
Liqueurs

House Wines

Cabernet Sauvignon
Chardonnay
White Zinfandel
Pinot Grigio
Merlot

Bottled Beers

Miller Lite
Coors Light
Corona
Budweiser
Bud Light
Michelob Ultra
Heineken
O'Douls

Call Liquor Upgrade

(Additional \$10 a person)

Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam
Dewers Scotch
Jose Cuervo Gold

Premium Liquor Upgrade

(Additional \$15 a person)

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Captain Morgan Spiced Rum
Jack Daniels
Crown Royal
Johnny Walker Black
Patron Silver

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WEDDING PLATED PACKAGES

*Packages include Wedding Reception Hors D'oeuvres and Cocktails
All Entrees Served with Chef's Choice of Seasonal Vegetable and Bread Service
Maximum of 75 guests for plated packages.*

Wedding Package I

\$50 per person

*Host must pre-select one option from all three courses

Salads - *Select One*

- Mixed Greens House Salad with Croutons Tossed in our Balsamic Vinaigrette Dressing
- Romaine Lettuce, Parmesan Cheese and Croutons Tossed in our Caesar Dressing

Sides - *Select One*

- Herb Roasted Potatoes
- Red Skinned Mashed Potatoes
- Rice Pilaf

Entrees - *Select One*

- Juicy Half Chicken Coated in Caribbean Seasonings Slow Roasted served with Brown Butter Sauce
- Moist and Flaky Broiled Trout Stuffed with our Crab Imperial served with Citrus Butter Sauce
- Flavorful Rosemary Chicken Breast Grilled and Finished with Honey-Dijon Veloute
- Fresh Atlantic Salmon Brushed with Soy-Ginger Glaze
- Twelve Ounce Hand Carved Cut of Juicy Slow Roasted Black Angus Prime Rib

Wedding Package II

\$61 per person

*Host must pre-select one option from all three courses

Salads - *Select One*

- Mixed Greens House Salad with Croutons Tossed in our Balsamic Vinaigrette Dressing
- Romaine Lettuce, Parmesan Cheese and Croutons Tossed in our Caesar Dressing

Sides - *Select One*

- Herb Roasted Potatoes
- Red Skinned Mashed Potatoes
- Rice Pilaf

Entrees - *Select One*

- Hand Carved Nine Ounce Filet Lightly Seasoned and Grilled to Perfection, Topped with a Brown Butter Sauce
- Two Broiled Jumbo Lump Crab Cakes Topped with Creole Buerre Blanc
- Fresh Atlantic Salmon Stuffed with our Crab Imperial Finished with Basil Cream Sauce
- Chicken Cordon Bleu
- Hand Carved Twelve Ounce New York Strip Grilled to Perfection Sprinkled with Cracked Pepper and Brushed with Seasonal Butter

If host would like to have one additional entrée option, there is a charge of \$5 per person added to the package.

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WEDDING BUFFET PACKAGES

*Packages include Wedding Reception Hors D'oeuvres and Cocktails
All Entrees Served with Chef's Choice of Seasonal Vegetable and Bread Service
Maximum of 75 guests for plated packages.*

Wedding Buffet I

\$56 per person

Salads - Select One

- Mixed Greens House Salad with Croutons Tossed in our Balsamic Vinaigrette Dressing
- Romaine Lettuce, Parmesan Cheese and Croutons Tossed in our Caesar Dressing

Sides - Select One

- Herb Roasted Potatoes
- Red Skinned Mashed Potatoes
- Rice Pilaf

Entrees - Select Three

- London Broil Finished with Red Wine Demi Glaze
- Chicken Marsala
- Shrimp Creole served over Rice
- Rainbow Trout Broiled and Finished with Toasted Almondine Cream Sauce
- Chicken Parmesan

Wedding Buffet II

\$66 per person

Salads - Select One

- Mixed Greens House Salad with Croutons Tossed in our Balsamic Vinaigrette Dressing
- Romaine Lettuce, Parmesan Cheese and Croutons Tossed in our Caesar Dressing

Sides - Select One

- Herb Roasted Potatoes
- Red Skinned Mashed Potatoes
- Rice Pilaf

Entrees - Select Three

- Prime Rib with Aus Jus
- Chicken Cordon Bleu Finished with Basil Cream Sauce
- Moist and Flaky Rainbow Trout Stuffed with Crab Imperial and Finished with Citrus Butter Sauce
- Tender Gulf Shrimp Sautéed with Garlic, Mushrooms and Fresh Herbs served over Farfalle Pasta
- Rosemary Citrus Chicken Finished with Honey Dijon Veloute

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WEDDING HORS D'OEUVRES PACKAGES

Package includes Wedding Reception Cocktails and items below.

\$45 per person

Choose 2

- **Fruit Platter** - A variety of seasonal fresh fruit
- **Vegetable Crudite** - Seasonal vegetables served with our homemade ranch dip
- **Cheese Platter** - A variety of imported & domestic cheeses served with crackers
- **Pasta Salad**
- **Potato Salad**

Choose 2

- **BBQ Rib Bites** - St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce
- **Shrimp Cocktail** - Large shrimp served chilled with lemon wedges and our spicy cocktail sauce
- **Stuffed Mushroom Caps** - Baked mushroom caps stuffed with combination of chicken, spinach, and cheese
- **Caribbean Chicken Skewers** - Jerk marinated chicken skewers served with ranch dipping sauce
- **Deli Roll Ups** - Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and herb aioli

Choose 1

- **Chicken Tenders** - Chicken tenders breaded and golden fried, served with ranch dipping sauce
- **Egg Rolls** - Deep fried vegetable egg rolls served with mandarin plum sauce
- **Swedish Meatballs** - Homemade meatballs served in a creamy demi-glaze
- **Smoked Chicken Quesadillas** - Smoked chicken quesadillas served with Santa Fe sour cream

Choose 1

- **Buffalo Wings** - Spicy wings served with bleu cheese dressing
- **Crab, Artichoke and Spinach Dip** - A creamy blend of crab, artichoke hearts, spinach, mozzarella, parmesan and cream cheese, served with tortilla chips
- **Bacon Wrapped Scallops** - Broiled sea scallops wrapped in hickory smoked bacon served with a maple dipping sauce
- **Mini Chicken Cordon Bleu** - Bite sized chicken cordon bleu served with a dijon mustard dipping sauce

Choose 1 - Passed Hors D'oeuvre

- **Mini Quiche Florentine**
- **Mini Chicken Cordon Bleu**
- **Smoked Chicken Quesadilla**
- **Bacon Wrapped Scallops**
- **Vegetable Egg Rolls**
- **Smoked Salmon Bites**

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