



## *Create the Memorable Celebration You Have Always Dreamed Of...*

Ford's Colony Country Club offers a beautiful and unique setting, delectable food, and a highly experienced staff. With several room options to accommodate your special day you can take in gorgeous views in our pavilion or dance the night away in our Colonial Ball Room.

### **Formal Dining Room**

If you envision a classic intimate affair for your special day, our formal Dining Room is the perfect fit. Our Dining Room is enriched with exquisite fabrics, a beautiful marble fireplace, and elegant colonial décor. The walls are lined with large windows allowing your guests to enjoy beautiful views complete with a lovely brick terrace through our accessible French doors. The perfect choice for small events up to 80 guests.

### **Colonial Banquet Room**

Capturing the essence of Colonial Williamsburg the architecture of Ford's Colony adds a special touch of warmth to every event. Our Colonial Banquet Room features a large marble fireplace, gold sconces, and warm romantic lighting. In this venue we can comfortably accommodate up to 100 guests.

### **Garden Pavilion**

The Garden Pavilion is our largest venue with large floor to ceiling windows that overlooks our green and luscious golf course. The décor is elegant with flowing white drapery and brass chandeliers this venue is beautiful as is, but can accommodate any color scheme. Adjacent to our Garden Pavilion your guests can enjoy cocktails on our garden terrace, traced by lantern light. The Pavilion opens up to a great whitewashed deck where you guests can enjoy a crisp evening and lovely conversation. This space can accommodate up to 250 guests.

### **Wedding Ceremony Sites**

Our beautiful lakeside ceremony site is in a lovely outdoor setting adjacent to our Marsh Hawk Golf Course. All of our venues are available for wedding ceremonies and will accommodate your guests in the event of inclement weather.

### **Menu Selections**

We are ready to serve your guests an exclusive menu that is created especially for you. As you review the menu selections, please keep in mind that we will attempt to accommodate your special needs and requests. Our catering menus must be selected seven business days prior to your reception date. Menu selections and prices may be subject to change due to market fluctuations.

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Banquet Package Inclusions

Weddings at Ford's Colony Country Club Include the Following:

Private Venue for your Reception

Catering Director available to assist you in planning your reception details

Customized menu selections

12" round mirrors for each centerpiece

Cake Table, DJ Table, and Guest Book Table with linen and skirting

Floor length white or ivory linens

A variety of colored linen napkins

Tables, gold chavari chairs, china, flatware and stemware

Portable Dance Floor

Access to the grounds for wedding photographs

Discounted rounds of golf



All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Fees & Other Information

### Room Rental

#### The Williamsburg Banquet Room

\$500+

#### The Dining Room or The Garden Pavilion

January-March \$1000+

April-December Friday & Sunday \$1000+

April-December Saturday \$1250+

### Food & Beverage Minimums

#### The Williamsburg Banquet Room

Year Round \$1500

#### The Dining Room

January-March \$2,500

April-December Friday & Sunday \$2,500

April-December Saturday \$5,000

#### The Garden Pavilion

January-March \$6,500

April-December Friday & Sunday \$6,500

April-December Saturday \$8,000

\*Food & Beverage Minimums are exclusive of taxes, rentals and service charges

### Additional fees

Outdoor Ceremony Site Fee \$150+

Indoor Ceremony Site Fee \$300+

Additional Hour Room Rental \$100+/per hour

Attendant Fee (Carver, Sautee Station) \$60+

Cake cutting & service \$1+/per person

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.





## **Special Touches** (minimum of 20 people)

### **Displays**

Fresh Garden Vegetable Crudite with Herb Dipping Sauce \$3.49++ per person

Fresh Fruit Display with Berries and Edible Orchids \$3.99++ per person

Baked Brie En Croute with Toasted Walnuts and a Virginia Raspberry Jam \$3.99++ per person

International Cheese Display with Seasonal Fruit and Berries \$4.99++ per person

Grilled Vegetable Display with Aged Balsamic \$4.99++ per person

Smoked Salmon Display with Capers, Onions, Chopped Egg and Herb Goat Cheese \$5.99++ per person

Antipasti Display with Imported Meats and Cheeses \$7.99++ per person

### **Selection of House Made Dips**

#### **Hot Dips**

Crab Fondue with Artesian Breads \$3.99++ per person

Spinach and Artichoke with Herb Croutons \$2.99++ per person

#### **Cold Dips**

Hummus and Grilled Naan Bread \$3.49++ per person

Tomato Bruschetta with Herb Crostini's \$2.99++ per person

Pico de Gallo with Fried Tri Color Tortilla Chips \$2.99++ per person

Shrimp and Fresh Dill \$3.99++ per person

### **Raw Bar** \$Market Price (minimum of 25 pieces)

16/20 cocktail shrimp

Oysters of the half shell

Clams on the half shell

Snow crab, stone crab and blue crab claws

*\*\*All raw bar selections include fresh lemon wedges, horseradish and cocktail sauce*

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Hot Hors d'oeuvres A La Carte

### Category A \$1.99++ per piece (minimum of 25 pieces)

Mini quiche

Pesto chicken bites

Chicken satay with spicy peanut sauce

Asparagus and feta pin wheels

Smithfield ham and cheddar fritters

Chicken and cilantro quesadillas

### Category B \$2.50++ per piece (minimum of 25 pieces)

Spanakopita

Chicken empanadas with jack cheese

Smoked salmon and boursin beggars purse

Chicken cordon bleu with Smithfield ham

Andouille sausage en crouete

Mini Smithfield ham biscuits with Dijon mustard

### Category C \$3.75++ per piece (minimum of 25 pieces)

Scallops wrapped in bacon

Grilled artichoke hearts stuffed with crab

Blackened tuna with pineapple chutney

Mini crab cakes with remoulade sauce

BBQ shrimp with fresh mozzarella wrapped in pancetta

Grilled lamb lollipops with currant sauce

## Chilled Hors d'oeuvres a la carte

### Category A \$1.99++ per piece (minimum of 25 pieces)

Southwestern chicken salad in a crostini cup

Grilled zucchini, stilton cheese and balsamic vinaigrette

Smoked salmon on cucumber rounds

Roasted garlic, white beans and feta cheese on crisp pita bread

Tomato, roasted pepper and olive bruschetta

### Category B \$2.75++ per piece (minimum of 25 pieces)

Crab in brioche with herb sauce

Mozzarella lollipops with fresh basil and tomato

Virginia ham and mustard on an herb crouton

Filet mignon and boursin on sour dough

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## **Selections from the Carving Board**

*(carving attendant fee \$60.00+)*

All carved items are served with rolls or biscuits and condiments

Sesame Crusted Ahi Tuna with Wasabi and Pickled Ginger \$9.99++ per person

Smithfield Ham with Pineapple Chutney \$6.99++ per person

Top Round of Beef with Creamy Horseradish \$7.99++ per person

Steakship of Beef with Stone Ground Mustard \$6.99++ per person

Beef Tenderloin with Caramelized Onions \$9.99++ per person

Roasted Orange Glazed Turkey Breast \$5.99++ per person

Roasted Pork Loin with Fruit Chutney \$5.99++ per person

Roast Suckling Pig with Apple BBQ Chutney \$7.99++ per person

## **Action Stations**

*(chef attendant fee \$60.00+)*

Risotto Station with Wild Mushrooms, Pancetta and Roasted Artichokes \$8.99++ per person

Italian Pasta Station with Penne Primavera Pomodoro and Cheese Tortellini Alfredo \$6.99++ per person

Smashed Potato Bar with Roasted Garlic Mashed, Shitake Cream, Gorgonzola Cream or Lobster Sauce \$7.99++ per person

Chicken Marsala with Sautéed Shitake Mushrooms \$7.99++ per person

Chicken Piccata with Capers, White Wine Sauce and Fresh Herbs \$7.99++ per person

Crab Cakes and Mussels with Garlic Basil and White Wine \$10.99++ per person

Clams and Mussels Ciopino with Fennel and Fresh Oregano \$9.99++ per person

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Cocktail Receptions

### Reception Package #1

\$19.99++ per person

Fresh Garden Vegetables and Dip Display  
Seasonal Fruit Display  
International Fruit and Cheese Display with Croutons  
Hummus with Pita Triangles  
Pesto Chicken Bites  
Asparagus and Feta Pin Wheels

### Reception Package #2

\$24.99++ per person

Seasonal Fruit Display  
International Fruit and Cheese Display with Croutons  
Grilled Vegetable Display with Aged Balsamic  
Tomato Bruschetta with Herb Crostini's  
Andouille Sausage En Crouete  
Spanakopita  
Smoked Salmon and Boursin Beggars Purse

### Reception Package #3

\$34.99++

International Fruit and Cheese Display with Croutons  
Grilled Vegetable Display with Aged Balsamic  
Tomato Bruschetta with Herb Crostini's  
Scallops Wrapped in Bacon

Mini Crab Cakes with Remoulade Sauce  
Blackened Salmon with Herb Butter  
Grilled Lamb Lollipops with Currant Sauce  
Chicken Cordon Bleu with Smithfield Ham

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Plated Dinner Selections

*All main courses include choice of salad, freshly baked rolls with butter service, coffee and decaf coffee.*

### **Appetizers**

Chilled Tomato Crab Gazpacho \$4.99++ per person add additional \$5.99++ per person to be served in an ice carved bowl

Creamy Lobster Bisque with Chantilly Cream \$5.99++ per person

### **Main Course Salad Selections**

Classic Caesar Salad with Herb Croutons

Chefs Garden Salad with Tomato, Cucumbers and Julienne Carrots

Spinach and Bacon Salad with Red Onions, Tomato and Blue Cheese

Baby Field Greens with Walnuts, Goat Cheese and Raspberry Dressing

### **Main Course Selections**

*If a choice of entrée is offered, counts are due 7 days prior to event with the guaranteed number of guests. Place cards are required with guest's name and entrée selection.*

Lemon Thyme Grilled Free Range Chicken Breast with a Dijon Mustard Cream \$27.99++ per person

Dill Crusted Atlantic Salmon Filet with Williamsburg Winery Butter Sauce \$29.99++ per person

Pan Seared Chicken Breast with Roasted Shitake and Oyster Mushrooms and Marsala Wine Sauce \$32.99++ per person

Crab Crusted Rockfish with a Smoked Chipotle Orange Sauce \$36.99++ per person

Pan Seared Fresh Crab Cakes with a Stone Ground Mustard Sauce \$38.99++ per person

Grilled 6oz. Petite Filet Mignon with Glazed Cippolini Onions and Rosemary Jus \$42.99++ per person

Grilled 4 oz. Filet Mignon and Lemon Crusted Salmon, Duo of Sauces, Buerre Blanc and Herb Demi \$39.99++ per person

Pan Seared Pork Loin with Brandied Apples with Caramelized Onions and Dijon Mustard Cream \$32.99++ per person

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.





## Build Your Own Buffet

### Salad Selections (Choice of Two)

Chefs Garden Salad with Fresh Vegetables and Herb Croutons

Baby Iceberg Wedges with Maytag Blue Cheese and Toasted Walnuts

Classic Caesar Salad with Shaved Asiago Cheese

Baby Greens with Feta Cheese and Grilled Artichoke Hearts

Marinated Cucumber and Tomato Salad with Red Wine Vinegar and Olive Oil

Fresh Spinach and Bacon Salad with Roasted Walnuts and Red Onions

Toasted Corn, Pepper and Cilantro Salad

Roasted Vegetable and Bell Pepper Salad

Green Bean and Roasted Garlic and Lemon Salad

Grilled Potato Salad with Red Peppers and Scallions

Farfalle Pasta and Vegetable Salad

Cheese Tortellini Salad with Sundried Tomatoes, Champagne Vinegar

Roasted Mushroom and Sherry Salad

Roma Tomato, Fresh Basil and Aged Balsamic Salad

Orzo and Roasted Peppers with Shaved Cheese and Toasted Pine Nuts

### Side Selection (Choice of Three):

Penne Pomodoro with Roasted Garlic, Pesto and Romano Cheese

Braised Ratatouille

Grilled Polenta and Red Pepper Puree

Harvest Rice Pilaf

Medley of Seasonal Vegetables

Roasted Asparagus, Baby Carrots and Shitake Mushrooms

Smashed Garlic infused Baby Red Potatoes

Petite Green Beans with Lemon and Shallots

Roasted Baby Red Bliss Potatoes with Fresh Rosemary and Chives

Braised Vegetable Hash with Fennel and Caramelized Onions

Grilled Corn on the Cob

Baked Potatoes with Sour Cream and Chives

Grilled Squash and zucchini

Asparagus Red Peppers with Shaved VA Ham

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Entrée Selections

Chicken Parmesan with Fresh Mozzarella and Roma Tomatoes

Herb Marinated Grilled Chicken Breasts with Tomatoes and Cabernet BBQ Sauce

Grilled Salmon with Sautéed Leeks and Horseradish Sauce

Pan Seared Rosemary Encrusted Chicken Breast with a Stone Ground Mustard Sauce

Atlantic Salmon Filet with a Williamsburg Winery White Wine Sauce

Sautéed Breast of Chicken with a Lemon Crab Buerre Blanc

Sliced Flank Steak with Burgundy Sauce and Caramelized Onions

Grilled Free Range Chicken Breast with Roasted Fennel and Brandy Cream

Orange Glazed Salmon Filet with a Citrus and Red Peppercorn Sauce

Dijon Crusted Smithfield Pork Loin with a Pomeray Mustard

**One Entrée: \$29.99++ per person**

**Two Entrée: \$34.99++ per person**

**Three Entrée: 39.99++ per person**

## Elegant Desserts

New York Style Cheese Cake \$2.99++ per person

Super Rich Chocolate Pie with Berry Puree \$2.99++ per person

Seasonal Fruit Cobbler Vanilla Sauce \$2.99++ per person

Deep Dish Key Lime Pie with Whipped Cream \$2.99++ per person

Strawberry Shortcake with Whipped Cream \$2.99++ per person

Tiramisu with Dark Chocolate Cream Sauce \$2.99

Ice Cream Sundae Bar \$3.99++ per person

Warm Chocolate Tart with Espresso Cream \$5.99++ per person

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



## Bar Packages

### Beer Selections

#### Domestic

- Yuengling
- Miller Lite
- Bud Light
- Michelob Ultra
- Coors Light

#### Specialty

- Samuel Adams
- Heineken
- Corona
- Guinness Draught

### Wine Selections

#### House Wine

- La Terre Cabernet Sauvignon
- La Terre Merlot
- La Terre Chardonnay
- La Terre White Zinfandel

#### Suggested Upgrades Wine

- Blackstone Chardonnay
- Ecco Domani Pinot Grigio
- Sterling Vitner's Cabernet Sauvignon
- Robert Mondavi Pinot Noir

### Liquor Selections

#### Premium

- Absolut, Beefeater, Myer's Dark, Sauza Blue, Jim Beam, Jack Daniel's, Cutty Sark

#### Super Premium

- Ketel One, Bombay Sapphire, Captain Morgan, Hornitos Reposado, Jameson, Maker's Mark, Dewar's White

#### Ultra Premium

- Grey Goose, Hendrick's, Captain Morgan, Patron Silver, Crown Royal, Knob Creek, J.W Black

### Specialty Drinks

#### - Love potion

Made with sparkling wine, grenadine liqueur garnished with strawberry, served in a champagne flute

#### - Caribbean Romance

Made with Bacardi Rum, Amaretto, Orange and Pineapple Juice, served on the rocks

#### - Melon Rita

Made with Sauza Blue Tequila, Melon Liqueur, fresh lime juice and simple syrup, served on the rocks

#### - Fords Colony Orange Crush

Made with Svedka Vodka, triple sec and fresh orange juice, served on the rocks

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## 4 Hour Beer and Wine Bar

La Terre Cabernet  
La Terre Chardonnay  
J Roget Sparkling Wine

Domestic Beer  
Specialty Beer

Soft Drinks  
Juices

**\$35.00 per Person**

## 4 Hour Premium Bar

Sterling's Vitner Cabernet Sauvignon  
Blackstone Chardonnay  
Ecco Domani Pinot Grigio

Absolut, Beefeater, Myer's Dark, Sauza  
Blue, Jim Beam, Jack Daniel's, Cutty Sark

Domestic Beer  
Specialty Beer

Soft Drinks  
Juices

**\$40.00 per Person**

## 4 Hour Super Premium Bar

Sterling's Vitner Cabernet Sauvignon  
Terranza Malbec  
Blackstone Chardonnay

Ketel One, Bombay Sapphire, Captain  
Morgan, Hornitos Reposado, Jameson,  
Maker's Mark, Dewar's White

Domestic Beer  
Specialty Beer

Soft Drinks  
Juices

**\$45.00 per Person**

## 4 Hour Super Premium Bar

BV Cabernet Sauvignon  
Estancia Chardonnay  
Joel Gott Sauvignon Blanc

Grey Goose, Hendrick's, Captain Morgan,  
Patron Silver, Crown Royal, Knob Creek,  
J.W. Black

Domestic Beer  
Specialty Beer

Soft Drinks  
Juices

**\$55.00 per Person**

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



# Cocktail & Beverage Service

We are proud to offer the finest selection of wines, liquors, beers and non-alcoholic drinks available. Please let us know if you would like to discuss selections from our extensive wine cellar.

1. All beverages are billed on consumption.
2. Bartender fees are \$30.00 for the first hour and \$15.00 for each additional hour
3. All prices are exclusive of tax and service charge unless otherwise noted.
4. Other Brands available upon request.

## **BEER**

Domestic Bottled Beer - \$4.00++

- Yuengling, Bud Light, Miller Lite, Mich Ultra and Coors Light

Imported Beer - \$4.75++

- Heineken, Corona Extra, Sam Adams,

Beer on Tap

Standard ½ Keg of Domestic Beer (180-200 glasses) - \$300.00++

Standard ½ Keg of Imported & Premium Beer (180-200 glasses) - \$350.00++

¼ Keg of Domestic Beer (90-100 glasses) - \$175.00++

¼ Keg of Imported & Premium Beer (90-100 glasses)-\$225.00++

## **WINE, SPARKLING WINE**

House - \$25.00++

Special Selections - \$35.00++

Premium Selections - \$45.00++

## **COCKTAILS**

House Brands - \$6.00++

Smirnoff Vodka, Bacardi Rum, Gordon's Gin, Jim Beam,

Seagram's 7 & Scoresby Scotch

Call Brands - \$7.50++

Absolut Vodka, Mount Gay Rum, Beefeater's Gin, Jack Daniels, Canadian Club & Dewars

Premium Brands - \$8.50++

Grey Goose Vodka, Captain Morgan, Tanqueray,

Maker's Mark, Seagram's V.O. and J.W B Lack

## **NON-ALCOHOLIC BEVERAGES**

Assorted Soft Drinks - \$2.00++, Sparkling Mineral Water - \$2.00++

Virginia Sparkling Cider (750 ml) - \$18.00++

All items marked ++ indicated 10% sales tax and 20% service gratuity will be added.



# Vendor Recommendations

## **Cakes:**

Cindy's Cakery LLC  
757-377-0997  
[www.cindyscakery.com](http://www.cindyscakery.com)

CakeAlicious  
757-234-4300  
[www.cakealiciousdesignstudio.com](http://www.cakealiciousdesignstudio.com)

Simply Connie  
757-850-1375  
<http://www.simplyconnie.net/simplyconnie/welcome.html>

Charlie Little  
804-785-2217  
[www.cakesbycharlie.com](http://www.cakesbycharlie.com)

## **Ceremony Musicians:**

Alexander James Moody  
434-996-9457  
[alexmoody@gmail.com](mailto:alexmoody@gmail.com)

## **Cupcakes:**

Couture Cakes by Nika LLC  
757-599-6452  
[www.couturecakesbynika.com](http://www.couturecakesbynika.com)

## **DJ:**

Hey DJ  
757-604-3281  
[www.heydjibobby.com](http://www.heydjibobby.com)

A-List Events  
757-598-1737  
[www.alisteventsva.com](http://www.alisteventsva.com)

Hampton Roads Event Services  
757-621-0464  
[www.hamptonroadsevents.com](http://www.hamptonroadsevents.com)

Colonial Djs  
757-865-0020  
[www.colonialdjs.com](http://www.colonialdjs.com)

Liz Daley Events  
757-566-4530

## **Flowers:**

Aleen Floral Design  
757-849-9460  
[www.aleendesign.com](http://www.aleendesign.com)

Morrison's Flowers and Gifts  
757-220-1242  
[www.morrisonsflowers.com](http://www.morrisonsflowers.com)

Williamsburg Floral  
757-229-9844  
[www.williamsburgfloral.com](http://www.williamsburgfloral.com)

Schmidt's Floral & Accessories  
757-229-1665  
[www.schmidtsflowers.net](http://www.schmidtsflowers.net)

## **Photography:**

Will King Photography  
757-344-0040  
[www.willkingphotography.com](http://www.willkingphotography.com)

Michael & Carina Photography  
757-401-2551  
[www.michaelandcarinaphotography.com](http://www.michaelandcarinaphotography.com)

We Are The Mitchells  
757-344-2260  
<http://www.jeremymitchellcinema.com/>

Chris Malpass Photography  
757-349-6243  
[www.chrismalpassphoto.com](http://www.chrismalpassphoto.com)

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Kelly Mihalcoe Photography  
757-713-5755  
<http://www.kellymihalcoe.com/>

**Videography:**  
We Are The Mitchells  
757-344-2260  
<http://www.jeremymitchellcinema.com/>

Dreamclip Films  
757-771-0288  
[www.dreamcliponline.com](http://www.dreamcliponline.com)

**Photo Booth:**  
All Star Photo Booth  
757-932-0529  
[www.photoboothallstar.com](http://www.photoboothallstar.com)

**Rentals:**  
Event Central  
757-873-1244  
[www.eventcentralva.com](http://www.eventcentralva.com)

Hampton Roads Event Services  
757-621-0464  
[www.hamptonroadseventservices.com](http://www.hamptonroadseventservices.com)

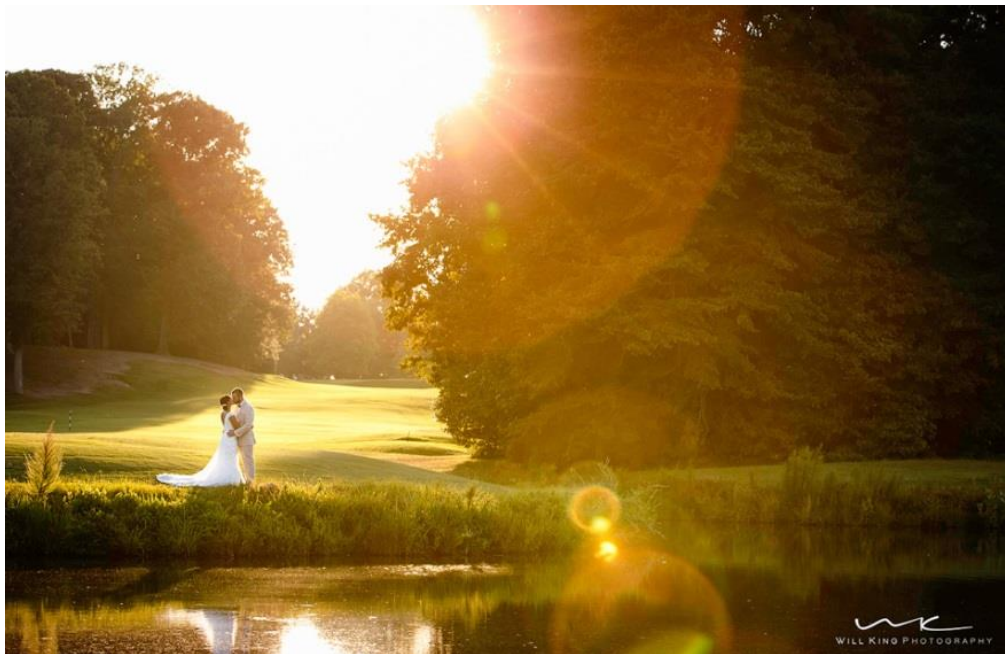
**Transportation:**  
Legacy Limousine & Luxury Coaches  
757-545-8585  
[www.legacylimocoach.com](http://www.legacylimocoach.com)

Main Event  
804-658-7203  
[www.maineventpartybuses.com](http://www.maineventpartybuses.com)

James River Transportation  
804-249-1052  
[www.jamesrivertran.com](http://www.jamesrivertran.com)

**Horse and Carriage:**  
Hundley Carriages  
804-743-9233

Triple "R" Horse and Carriage, LLC (Roger Poteat)  
804-769-401/757-253-82300



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