



# plan your big day at the fredericksburg expo & conference center

## wedding packages include:

- 5 Hour Reception
- 3 Hour Open Bar (Optional)
- Cocktail Hour
  - includes imported & domestic cheese & garden crudités display*
- 1 Bottle of premium champagne for the bride & groom
- Served dinner option
- White tablecloths & a variety of napkin colors
- Private area for bridal party during cocktail hour
- Special rates for your out of town guests
  - at the Hampton Inn & Suites, Hilton Garden Inn, & Homewood Suites - based on availability*
- Cake cutting service for your wedding cake
- Personal services of an event coordinator
- Beautiful ballroom perfect for photographs

## contact

2371 Carl D. Silver Parkway | Fredericksburg, VA 22401  
P: 540.548.5555 | F: 540.548.0552  
[www.fredericksburgexpoctr.com](http://www.fredericksburgexpoctr.com)

# the pearl package

**\$30.95 Meal Only**

**\$42.95 Meal & Hors D'Oeuvres**

**\$65.95 Meals, Hors D'Oeuvres & 3 Hours Open Bar**

## Cocktail Hour

*Imported & Domestic Cheese Display Served with Crackers & Crudités of Vegetables Included.*

### Choice of 2 Hors D'Oeuvres

Stuffed Cherry Peppers - *Sweet pickled peppers stuffed with salami and sharp provolone.*

Spanakopita - Phyllo dough folded with spinach, garlic and feta cheese

Smoked Chicken Quesadilla—Chicken, corn, peppers black beans with pepper jack cheese, served with a cilantro-lime sour cream

Pork Wontons - Pork, peppers and chives wrapped in wonton fried golden brown and served with chili sauce.

## Salad Course

*Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Poppy seed, Champagne Vinaigrette, or French.*

### Choice of 1

Crispy Romaine and Baby Spinach Salad—with fresh strawberries, red onion and shaved parmesan

Fresh Greens - With cucumber, tomato. Carrots, purple cabbage and croutons

Micro Greens—Iceberg, romaine, radicchio, carrots and purple cabbage garnished with cherry tomatoes and croutons

## Served Dinner Entrée Selections

*All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.*

### Choice of 2

#### Poultry

Chicken Stuffed with Spinach Raisins, Pine Nuts & Cheese - *Served with a tomato cream sauce*

Almond Crusted Chicken - *Served with a champagne cream sauce*

Pesto Crusted Chicken - *Served with roasted garlic cream sauce*

#### Beef

Sirloin Steak Florentine - Seasoned and seared topped with spinach and finished with a lemon-garlic butter sauce

Peppered Flat Iron Steak –Served with a wild mushroom veal glaze

Grilled Millennium Steak - Served with brandied peppercorn demi-glace

#### Seafood

Baked Cod - Rubbed with parmesan baked and finished with a light lemon butter

Pesto Roasted Salmon - *served with a garden herb cream sauce*

### Choice of 1

#### Vegetarian

Stuffed Tomato - *Filled with Rice, Roasted Red Pepper, Mushrooms & Asiago Cheese. Finished with Balsamic Glaze*

Wild Mushroom Risotto - *Wild Mushrooms, Diced Onion & Parmesan Cheese*

**Contact Food & Beverage Director - Ryan Richardson  
to Customize The Menu for Your Special Day**

**540.548.5555 X106 | ryan.richardson@feacc.com**

**\*A 19% management fee & 11.3% sales tax will be applied to all food & beverage items.\***

# the platinum package

**\$35.95 Meal Only**

**\$46.95 Meal & Hors D'Oeuvres**

**\$69.95 Meals, Hors D'Oeuvres & 3 Hours Open Bar**

## Cocktail Hour

*Imported & Domestic Cheese Display Served with Crackers & Crudités of Vegetables Included.*

### Choice of 2 Hors D'Oeuvres

Spring Rolls - served with a sweet and spicy chili sauce

Italian sausage and peppers in phyllo cups

Curry Coconut Chicken Skewers— Served with a spicy peanut dipping sauce

Smoked Salmon on Baguette— With lemon-jalapeno sour cream

Homemade Fried Mozzarella - *Mozzarella cheese made in House, breaded & deep fried to perfection*

## Salad Course

*Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Poppy seed, Champagne Vinaigrette, or French.*

### Choice of 1

Crispy Romaine and Baby Spinach Salad—with fresh strawberries, red onion and shaved parmesan

Fresh Greens—with cucumber, tomato, carrots, purple cabbage and croutons

Micro Greens—Iceberg, romaine, radicchio, carrots and purple cabbage garnished with cherry tomatoes and croutons

## Served Dinner Entrée Selections

*All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.*

### Choice of 2

#### Poultry

Ham and Boursin Cheese Stuffed Chicken Breast— Served with a parmesan chive butter sauce

Walnut-Sage Crusted Chicken— Topped with a chardonnay butter sauce

Roasted Chicken— With meting onion demi-glace

#### Beef

Roasted Blade Steak with Shallots— Finished with a pinot noir reduction

Grilled "Baseball" Steak— With a merlot-sage reduction

Sirloin Balsamico— Seared and oven roasted with a balsamic demi-glace

#### Seafood

Mango Glazed Mahi Mahi— Served with a jalapeno-cilantro butter sauce and topped with mango salsa

Roasted Barramundi— Rubbed with lemon-basil and oven roasted then finished with a light lemon butter sauce

### Choice of 1

#### Vegetarian

Grilled Marinated Portabella Mushroom - *Served over a vegetable medley*

Stuffed Pepper - *Filled with rice, diced tomato, wild mushrooms & onions*

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# the diamond package

**\$39.95 Meal Only**

**\$50.95 Meal & Hors D 'Oeuvres**

**\$73.95 Meals, Hors D 'Oeuvres & 3 Hours Open Bar**

## Cocktail Hour

*Imported & Domestic Cheese Display Served with Crackers & Crudités of Vegetables Included.*

### Choice of 2 Hors D 'Oeuvres

Bacon Wrapped Scallops

Hawaiian Beef Skewers— Served with a pineapple glaze

Baked Prosciutto and Gruyere Pinwheels

Chili-lime Shrimp Cups— Blackened shrimp with cilantro-lime sour cream in a crispy wonton cup

Salami and Garden-Herb cream cheese on baguette

### Salad Course

*Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Poppy seed, Champagne Vinaigrette, or French.*

### Choice of 1

Crispy Romaine and Baby Spinach Salad—with fresh strawberries, red onion and shaved parmesan

Fresh Greens - With cucumber, tomato. Carrots, purple cabbage and croutons

Micro Greens—Iceberg, romaine, radicchio, carrots and purple cabbage garnished with cherry tomatoes and croutons

### Served Dinner Entrée Selections

*All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.*

### Choice of 2

#### Poultry

Marinated Grilled Chicken Breast— Served with a spicy Virginia peanut sauce and chives

Fresh Thyme Seared Chicken Breast—Topped with a sherry au jus

Parmesan Crusted Chicken Breast— topped with a lemon basil cream sauce

#### Beef

Beef Short Rib— Laced with a stout braising vegetable reduction

Flank Steak "Rosettes"- Grilled flank steak with a red wine demi-glace

Grilled Millennium Steak— With a sage cabernet veal reduction

#### Seafood

Seafood Stuffed Flounder— crab, shrimp and scallops, spinach, peppers and onion stuffing. Finished with a light lemon butter sauce

Blackened Blue Fish— Rubbed with blackening seasoning and roasted, topped with roasted garlic butter sauce

### Choice of 1

#### Vegetarian

Wild Mushroom in pastry— Wild mushrooms, peppers, onions, garlic and parmesan are stuffed in a savory dough and baked to a golden brown

Spinach and

Stuffed Portabella— marinated in balsamic and fresh herbs, roasted and stuffed with fontina cheese

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# bar & upgrades

## *Imported & Domestic Beer*

*Including Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Corona and Yuengling*

## *House Wine*

## *Liquors*

*Absolute Vodka, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light Rum, Dewar's Scotch, Tangureay Gin, Jose Cuervo Tequila, Amaretto Di Saronno, Kahlua, Peachtree Schnapps & Hennessy*

- Full open bar: \$16.00 per person for the first hour, \$8.00 per person for each additional hour.
- Beer and wine only open bar: \$12.00 per person for the first hour, \$6.00 per person for each additional hour.

### Banquet Open Bar Policies

- Shots are not permitted.
- The Fredericksburg Expo & Conference Center strictly adheres to & enforces all Virginia ABC laws.
- Identification will be requested if guests appear under 30 years of age.
- We reserve the right to refuse service to anyone not in accordance with these liquor laws.
- Intoxicated guests will be refused service.
- Outside liquor, beer & wine is prohibited in all areas.

### Wine Service

- Priced per bottle.
- Wine may be placed on the table or passed by servers during dinner. Two bottles per table recommended.

### Champagne Fountain

- Rental Fee - \$150.00
- 3 Gallon Silver Fountain - \$6.00 Per Person

### Chocolate Fountain

- Rental Fee - \$595.00
- Assorted Accompaniments - \$4.00 Per Person

### Additional Upgrades

- Please refer to Food & Beverage Director for any special requests.

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# information

## Room Fees

Up to 150 Guests: \$1,500

151—199 Guests: \$2,000

200—500 Guests: \$3,000

\*A 5.3% tax will be applied to above rates.

- Room fee includes dance floor, linens, china, glassware, set up & clean up.
- Tables are 60" round with seating for up to 8 guests.
- 10% discount off wedding package for Friday & Sunday (non-holiday weekend) wedding receptions.
- Functions are available for periods of 5 hours. We will gladly accommodate requests for additional room usage time at a rate of \$250 per hour. Requests for extensions beyond five hours must be approved by the Event Coordinator & are required at least 2 weeks prior to function.
- There will be a \$500.00 charge for weddings held on holidays or holiday weekends.
- If room time is extended the night of reception, a \$500 fee will be applied.

## Ceremony Site & Fee (In addition to Reception space rental)

- Up to 199 Guests: \$500
- Over 200 Guests: \$1,000
- Site fee includes chairs, set up, break down & rehearsal evening prior (based on availability).

## Catering

- No outside food or beverage is permitted in function rooms with the exception of the wedding cake, which must be delivered & set up by an insured bakery.
- Children's meals (chicken fingers & fries) are available at \$12.95 per child under 12.
- All final menu selections are required one month prior to wedding date.
- Final guest count is due 7 days prior to your event & may not decrease after this time.
- Food & Beverage prices are subject to change on holidays.

## Payment

- 50% non-refundable deposit of room fee (payable to the Fredericksburg Expo Center) is required along with a signed contract to guarantee the date, time & room.
- The remaining room fee balance & a 50% deposit on the catering balance are due 30 days prior to the event.
- Catering balance (payable to Fredericksburg Expo Center) is due 7 days prior to wedding.

## Decorations

- Bride & groom are responsible for providing centerpieces & booking outside vendors of your choice (photographer, videographer, bakery, entertainment, etc.). DJ or band must have proof of insurance.
- All candles must be in a glass holder. Taper candles, wall hangings and confetti are not permitted.
- The Fredericksburg Expo & Conference Center is not responsible for lost or stolen items.

## Coat Attendant

- \$16.50 per hour. Recommended for the winter season.

## Hotel Accommodations

- Group room block rates can be arranged at the adjacent hotels:
  - Hampton Inn & Suites - 540.786.5530
  - Hilton Garden Inn - 540.548.8822
  - Homewood Suites - 540.786.9700