

RICHMOND, VA
QUIRK
HOTEL
A DESTINATION HOTEL*

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A DESTINATION HOTEL®

201 W Broad Street, Richmond, VA 23220
Reservations 844-75-QUIRK (844-757-8475)
Main 804-340-6040

Service Charge (22%) and Sales Tax (currently 11.3%) will be added to all Food & Beverage items



Breakfast Menus

All Breakfast Buffets Include House Regular & Decaf Coffee & Assorted Teas

** Upgrade to Blanchard's Coffee at \$4 Per Person**

Continental Breakfast

\$18.00 Per Person

Assorted Muffins & Pastries

House-Made Granola

Yogurt & Granola

Assorted Fruits & Berries

Broad Street Buffet *20 guests or more*

\$24.00 Per Person

Scrambled Eggs with Chives

Choice of: Bacon, Pork Sausage or Chicken Sausage

Assorted Muffins

Fresh Seasonal Fruits

Roasted Potatoes with Onions & Herbs

Steel Cut Oatmeal or Cheddar Grits

House-Made Granola

Selection of Cereals

Build Your Own Parfait: Greek Yogurt, Granola, Fresh & Dried Fruits

Wheat and White Toast

Assorted Bagels

Healthy Start Breakfast *20 guests or more*

\$32.00 Per Person

Scrambled Egg Whites with Fresh Herbs

Roasted Tofu, Red Peppers, Spinach, Goat Cheese

Sautéed Mushrooms with Garlic & Chives

Roasted Tomatoes

Seasonal Smoothies

Fresh Fruits & Berries

Smoked Salmon & Gravlax

Steel Cut Oatmeal, Brown Sugar, Raisins, Walnuts

Build Your Own Parfait: Greek Yogurt, Granola, Fresh & Dried Fruits

Assorted Muffins



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Breakfast Enhancements

Priced Per Person

- Scrambled Eggs \$5
- Cheddar-Chive Biscuits & Gravy \$5
- Blueberry Pancakes, Maple Syrup \$4
- Smoked Salmon & Gravlax \$10
- Jonny Cakes, Sassafras Whip Cream, Hickory Syrup \$4
- Smoked Bacon \$6
- Pork or Chicken Sausage \$5
- Breakfast Potatoes \$4
- Seasonal Smoothies \$4
- Sausage Breakfast Burritos \$6
- Whole Fruit \$4
- Seasonal Quiche (serves 8) **Priced Per Quiche \$32**

Priced Per Dozen

- Bagels with Plain & Herb Cream Cheese \$25
- Assorted Muffins \$23
- Mini Breakfast Pastries \$24

Ala Carte Breaks

- Craft Soda \$6/each
- Bottled Water \$3/each
- Blanchard's Coffee \$75/gallon
- House-Made VA Peanut Brittle \$6/person
- Chocolate Bark with Dried Fruit \$6/person
- Assorted Bar Snack Mix \$25/Pound
- Granola Bars \$3/each
- Mixed Nuts \$25/Pound
- Coffee \$60/gallon



Refreshment Breaks

All Break Options Include Regular & Decaf Coffee, Assorted Teas
 Priced Per 15 people

Coffee & Tea \$115

- Chef's Choice of Mini Tea
- Sandwiches
- Fresh Doughnuts
- Assorted Biscotti
- Chocolate Covered Coffee Beans

Dips & Spreads \$130

- Rustic Bread & Crackers
- Walnut-Lentil Spread
- Artichoke-Gouda Dip
- Blue Cheese
- Red Pepper Hummus
- Assorted Iced Teas



Southern Exposure \$130 Country

- Ham
- Cheddar-Chive Biscuits
- Assorted Pickles
- Deviled Eggs
- Virginia Peanuts
- Hush Puppies
- Green Goddess Dressing
- Sweet Iced Tea

Popcorn Bar \$75

- Sweet & Savory Selections
- Assorted Craft Sodas

Bruschetta Bar \$140

- French Baguette
- Buffalo Mozzarella
- Tomato
- Olive Tapenade
- Country Ham Mousse
- Aged Balsamic

Health Break \$275

- A selection of Vegetable Crudités
- Build Your Own Parfait
- Freshly Squeezed Juices
- Fruit Smoothies
- Assorted Granola
- Energy Bars

Sweet \$110

- S'mores Dip
- Chocolate Covered Pretzels
- Assorted Cookies
- Selection of Craft Sodas

Protein Break \$170

- Salmon Tartare
- Seared Hanger Steak
- Hummus
- Olive Yogurt Dip
- Caramelized Shallot
- Blue Cheese
- Crostini

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Brunch Buffet

20 guests or more

\$40++ Per Person

Includes Bread, Coffee, Hot Tea, Iced Tea

Includes:

Assorted Bagels with Plain & Herb Cream Cheese
Assorted Pastries
Fresh Seasonal Fruit Display

Breakfast Starter:

Choice of One

French Toast with Maple Syrup
Buttermilk Pancakes with Maple Syrup
Cheddar Chive Biscuits & Sausage Gravy

Breakfast Protein:

Choice of One

Bacon, Sausage or Ham Steak

Egg Style:

Choice of One

Seasonal Quiche
Scrambled Eggs (or Egg Whites)
Traditional Eggs Benedict

Mains:

Choice of One

Honey-Soy Glazed Salmon with Stir Fried Vegetables
Thai Green Curry Chicken, Eggplant, Red Peppers, Haricot Vert, Jasmine Rice
Casarecce Pasta, Glazed Green Vegetables, Lemon, Ricotta Cheese
Grilled Pork Loin, Caramelized Onion, Buttermilk Soubise, Roasted Potatoes
Braised Beef Short Ribs, Creamy Brown Butter Grits, Marinated Vegetables

Brunch Action Station Add On

(\$75 Attendant fee applies)

Omelet Bar \$8 Per Person

Whole Eggs, Egg Whites, Bacon, Ham, Mushrooms,
Spinach, Red & Green Peppers
Red Onion, Scallion, Tomatoes, Swiss Cheese,
Cheddar Cheese

**Waffle Bar \$8 Per Person (With Fried Chicken
\$12 Per Person)**

Buttermilk & Chocolate Waffles
Fresh Assorted Berries, Maple Syrup, Hickory Syrup,
Seasonal Fruit Compote, Bacon Bits,
Chocolate Chips, Maraschino Cherries, Pecans,
Sliced Banana, Shaved Coconut, Honey Butter,
Whipped Cream

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Lunch Deli Buffet

20 guests or more

\$33 ++ Per Person

Includes Bread, Coffee, Hot Tea, Iced Tea

Soups

Choice of One

Roasted Tomato

Potato Leek

Chef's Seasonal Selection

Salads

Choice of One

Baby Lettuces, Radishes, Ricotta Salata, Golden Raisins, Pecans, Verjus Vinaigrette
Romaine Lettuce, Garlic Croutons, Parmesan, Cracked Pepper Caesar Dressing
Mixed Mustard Greens, Local Apples, Walnuts, Goat Cheese, Sherry Vinaigrette
Heirloom Tomato, Basil Pesto, Buffalo Mozzarella, Pine Nuts, Vincotto

Build Your Own Sandwiches

Assorted Breads

Chef's Selection of Cold Cuts & Charcuterie

Cheddar, Swiss, Provolone

Baby Lettuces, Sliced Tomatoes, Red Onions, Pickles

Individual Bagged Potato Chips

Assorted Cookies

Boxed Lunches

\$23.00 ++ Per Person

Upgrade to a Pre-made Sandwich Buffet @ \$28.00 Per Person

Includes Whole Fresh Fruit, Route 11 Chips, Gourmet Cookie, Bottled Water or Choice of Assorted Soda

****Selections are limited to 3 different options****

Sandwich Options

Roasted Chicken Salad, Swiss, Lettuce, Dijonaise

Grilled Vegetables, Lettuce, Chickpea Spread

Smoked Salmon Salad, Radish, Sprouts

Turkey, Provolone, Arugula, Golden Raisin Spread

Roast Beef, Cheddar, Lettuce, Piquillo Mayonnaise

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Shared Plated Lunch
\$38.00 ++ Per Person
Includes Bread, Coffee, Hot Tea, Iced Tea

Appetizers

Choice of One

Roasted Cauliflower, Madras Curry, Golden Raisins, Watercress
Variations of Broccoli, Brown Butter, Bay Leaf Crumble
Marinated Baby Vegetables, Kale
Roasted Beets, Navel Oranges, Blue Cheese Mousse, Watercress
Baby Lettuces, Radishes, Ricotta Salata, Golden Raisins, Pecans, Verjus Vinaigrette
Romaine Lettuce, Garlic Croutons, Parmesan, Cracked Pepper Caesar Dressing

Mains

Choice of Two

Chicken Braised in White Wine, Mustard, Fingerling Potatoes, Mushrooms
Braised Beef Short Ribs, Creamy Brown Butter Grits, Truffle Marinated Vegetables
Honey Mustard Grilled Pork Lion, Savoy Cabbage, Bacon, Roasted Potatoes
Roasted Leg of Lamb, Cauliflower, Earl Gray Raisins, Pine Nuts, Preserved Tomatoes
Ancho Chili Roasted Butternut Squash, Red Onions, Crema, Jalapeno, Cilantro
Eggplant Parmesan, Gratin of Ratatouille, Garlic Crumb

Desserts

Choice of One

Chocolate Torte
Warm Apple Strudel, Whipped Cinnamon Crème Fraiche
Tahitian Vanilla Cheesecake, Seasonal Compote
Mixed Berry Cobbler, Oat Streusel, Elderflower Ricotta

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Broad Street Lunch Buffet

20 guests or more

\$39.00++ Per Person

Includes Bread, Coffee, Hot Tea, Iced Tea

Soup

Choice of One

Navy Bean & Smoked Ham Hock
Roasted Butternut Squash, Sage Cream
Lentil & Vegetable
Mushroom Bisque, Sherry Cream
Chef's Seasonal Selection

Salads

Choice of Two

Roasted Squash, Quinoa, Tarragon, Bacon Vinaigrette
Greek Salad, Marinated Cucumbers, Cherry Tomatoes, Green Olive, Feta, Olive Oil
Romaine Lettuce, Garlic Croutons, Parmesan, Cracked Pepper Caesar Dressing
Baby Lettuces, Radishes, Ricotta Salata, Golden Raisins, Pecans, Verjus Vinaigrette

Entrees

Choice of Two

Honey-Soy Glazed Salmon, Stir Fried Vegetables
Braised Chicken, Fairytale Eggplant, Red Peppers, Haricots, Thai Curry
Casarecce Pasta, Glazed Green Vegetables, Fresh Ricotta
Grilled Loin of Pork, Caramelized Onion, Buttermilk Soubise, Roasted Potatoes
Braised Beef Short Ribs, Creamy Brown Butter Grits, Truffle Marinated Vegetables

Desserts

Choice of One

Chocolate Torte
Warm Apple Strudel, Whipped Cinnamon Crème Fraiche
Tahitian Vanilla Cheesecake, Seasonal Compote
Mixed Berry Cobbler, Oat Streusel, Elderflower Ricotta

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Shared Plate Dinner

All Plates are Served to Share

\$48++ Per Guest

Includes Bread, Coffee, Hot Tea, Iced Tea

Appetizers

Choice of One

Arugula, Green Apples, Shaved Radish, Candied Walnuts, Balsamic Vinaigrette
Roasted Sunchokes, Parsnip Puree, Candied Bacon
Fingerling Potato Salad, Cultured Cream, Haricots
Romaine Lettuce, Garlic Croutons, Parmesan, Cracked Pepper Caesar Dressing
Baby Lettuces, Radishes, Ricotta Salata, Golden Raisins, Pecans, Verjus Vinaigrette
Seasonal Soup

Mains

Choice of Two

Tagliatelle Pasta, Roasted Tomatoes, Fresh Mozzarella
Roasted Lamb Shoulder, Roasted New Potatoes, Watercress Pesto *
Grilled Hanger Steak, Roasted Fingerling Potatoes, Sautéed Oyster Mushrooms, Confit Shallots*
Chicken Braised in Red Wine, Glazed Vegetables, Smoked Bacon
Scottish Salmon, Roasted Salsify, Green Apples, Horseradish-Rosemary Cream *
Grilled Pork Loin, Smoked Pork Belly, Creamy Polenta, Confit Fennel*
Seasonal Vegetable Risotto

Desserts

Choice of One

Chocolate Torte
Tahitian Vanilla Cheesecake, Seasonal Compote
Warm Apple Strudel, Whipped Cinnamon Crème Fraiche
Mixed Berry Cobbler, Oat Streusel, Elderflower Ricotta

Gluten Free Options

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Dinner Buffet Menu

20 guests or more

\$55.00++ Per Person

Includes Bread, Coffee, Hot Tea, Iced Tea

Soup: Choice of One

Navy Bean & Smoked Ham Hock
Roasted Butternut Squash, Sage Cream
Lentil & Vegetable
Mushroom Bisque, Sherry Cream
Chef's Seasonal Selection

Salads: Choice of One

Romaine Lettuce, Garlic Croutons, Parmesan, Cracked Pepper Caesar Dressing
Baby Lettuces, Radishes, Ricotta Salata, Golden Raisins, Pecans, Verjus Vinaigrette
Arugula, Green Apple, Shaved Radish, Candied Walnuts, Balsamic Vinaigrette

Sides: Choice of Two

Potato & Celery Root Gratin
Ratatouille of Vegetables
Wild Mushroom Risotto
Roasted Squash, Vidalia Onions, Sage Cream
Baked Zucchini, Spicy Tomato Sauce, Mozzarella
Cooked & Raw Fennel, Citrus, Tarragon
Herb Roasted Potatoes, Confit Garlic

Entrees: Choice of Two

Red wine Braised Chicken
Garlic Studded Leg of Lamb, Rosemary Jus
Grilled Loin of Pork, Caramelized Onion, Buttermilk Soubise
Confit of Duck, Parmesan Cream
Marinated Grilled Skirt Steak, Walnut Chimichurri
Applewood Smoked Salmon, Brown Sugar-Bourbon Glaze
Grilled Swordfish, Caperberry Beurre Blanc
Eggplant Parmesan, Spicy Tomato Jam, Fresh Mozzarella

Desserts: Choose of Two

Chocolate Torte
Warm Apple Strudel, Whipped Cinnamon Crème Fraiche
Tahitian Vanilla Cheesecake, Seasonal Compote
Mixed Berry Cobbler, Oat Streusel, Elderflower Ricotta

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Lunch & Dinner Enhancements

Priced Per Platter

Serves 25 guests each

Chef's Selection of Domestic Cheeses

Wildflower Honey, Fruit Preserves, Assorted Crackers, Rustic Bread
\$150

Chef's Selection of Artisanal Cheeses

Wildflower Honey, Fruit Preserves, Assorted Crackers, Rustic Bread
\$200

Charcuterie Board

Cured Meats, Traditional Accompaniments
\$150

Fresh Fruit Display

Seasonal Fruits & Berries
\$110

Vegetable Crudité Platter

Selection of Fresh Vegetables, Artichoke-Romano & Blue Cheese Dips
\$115

Antipasto Display

Cured Meats, House Pickles, Spanish Olives, Burrata Cheese, Rustic Bread
\$150

Fresh Baked Cookies *

Chocolate Chip, Oatmeal- Walnut Raisin, Snickerdoodle, Peanut Butter
\$110

Grilled Marinated Vegetable Display

Chef's Selection of Seasonal Vegetables
\$125

Dessert Display

Assorted Pastries to include: French Macaroons, Petit Fours, Miniature Eclairs and an assortment of Cookies \$300

Please be advise: this product is baked in a nut environment



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Action Stations

Add \$75 Attendant Per Station for Two Hours

(\$25 per additional hour)

Each Serves 25 guests each

Served with Dinner Rolls

Multiple Servings Available to Accommodate Larger Groups

Horseradish Crusted Prime Rib of Beef

Horseradish Cream, Au Jus

\$400

New York Strip Loin

Walnut Chimichurri

\$350

Garlic Studded Leg of Lamb

Lavender Jus

\$235

Salmon En Croute

Dill Cream

\$250

Roast Breast of Turkey

Cranberry Relish

\$200

Cider Brined Ham

Apple Chutney

\$200

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Reception Menu

All Items are based on a Minimum Order of 24 pieces

Truffle-Comté Gougere \$3

Local Oysters with Chef's Selection of Sorbet \$5

Baked Oysters, Chorizo, Peppers, Parmesan Crumb \$5

Tomato & Basil Tart with Mozzarella \$3

Meyer Lemon Custard, Asparagus & Black Pepper Salad \$3

Wild Mushroom Tart, Roasted Garlic & Parsley Butter \$4

Salmon Tartar, Green Apple Mustard \$5

Crispy Pork Belly, Vidalia Onion Jam \$4

Loaded Mini Baked Potatoes \$3

Beef Satay, Chile-Peanut Dipping Sauce \$5

Duck Spring Rolls, Plum Dipping Sauce \$4

Coconut Shrimp, Chili Dipping Sauce \$5

Chicken Satay, Thai Peanut Dipping Sauce \$4

Spicy Southwest Chicken Egg Roll, Creamy Avocado

\$5

Beef Sliders with Aged Cheddar & Caramelized Onion Jam

\$6

BBQ Pork Sliders \$ 6



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BAR PACKAGES

Bar packages have a two hour minimum & include premium or deluxe mixed drinks, imported & domestic beers, house wines, house sparkling wine, bottled waters & soft drinks.

All Bar packages have mandatory bartender fee of \$75 per bartender (1 per 30 guests), \$25 per additional hour.

PLATINUM BAR PACKAGE

\$30 per person – First two hours

Each additional hour \$10 per person

Ketel One Vodka
Elijah Craig Bourbon
Old Overholt Rye Whiskey
Plymouth Gin
Glenfiddich Scotch
Herradura Tequila
Banks 5 Rum

PREMIUM BAR PACKAGE

\$27 per person – First two hours

Each additional hour \$9 per person

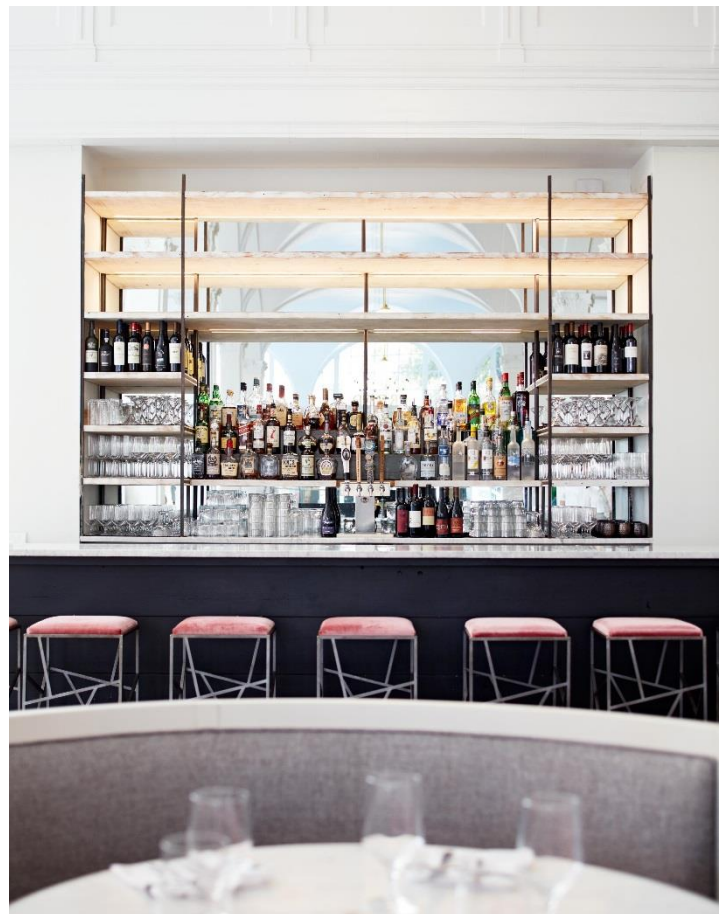
Smirnoff Vodka
Evan Williams Bourbon
Beefeater Gin
George Dickle Rye
Dewar's Scotch
El Jimador Tequila
Bacardi Silver Rum

BEER & WINE PACKAGE

\$20 per person- First two hours

Each additional hour \$7 per person

Imported & Domestic beer
House Red & White wine
Sparkling Wine
Assorted soft drinks, bottled water & juices



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BREAKFAST COCKTAIL PACKAGE

\$20 per person- First two hours
Each additional hour \$7 per person

Traditional Mimosas

Bloody Mary's

Bellini's

Assorted soft drinks, bottled water & juices

HOSTED BAR - PER DRINK

Platinum \$10

Premium \$9

House wine \$7

Imported beer \$6

Domestic beer \$5

Non-alcoholic beverages \$3

CASH BAR - PER DRINK

Platinum \$10

Premium \$9

House wine \$7

Imported beer \$6

Domestic beer \$5

Non-alcoholic beverages \$3

CHAMPAGNE OR CIDER TOAST

\$4.00++ per person

*This provides a 2-3oz pour, not a full glass.

NON-ACOHOLIC BEVERAGE BAR

*4 Hours at \$8.00 Per Person



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