



COLONIAL HERITAGE
Williamsburg, Virginia

LUNCH BANQUETS

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WELCOME

Dear Special Guest,

Thank you for considering Colonial Heritage Club to celebrate your special event! When planning such a special occasion, you need a special place with the utmost service and attention to detail! Colonial Heritage Club is that place.

Our professional staff is on site to help you make all your special event dreams come true. We are here to assist with all the details, no matter how big or small. We look forward to working with you to exceed all of your expectations! We will assist you through all the planning stages, and you will have someone on site during your event to make sure all your details are as you planned!

We invite you and your guests to experience Colonial Heritage Club where you will receive the finest cuisine and service in a sophisticated, yet relaxed, atmosphere. The charm of Historic Williamsburg coupled with the pristine craftsmanship of the 25,000 square-foot Clubhouse creates an ideal setting for celebrating your special day. The Colonial Heritage Club Grand Ballroom offers an inviting atmosphere for hosting up to 350 of your family and friends, and the expansive lawn provides an ideal setting for an outdoor celebration surrounded by the lushly landscaped championship golf course. Our Clubhouse also has a variety of meeting and banquet rooms that are suited for smaller, more intimate settings.

Our professional culinary and service staff will work together to ensure that your event will truly be memorable. Just tell us about your vision, or ask for advice, and we will take care of the rest!

Time of day, number of guests, and style are each important factors in selecting your event menu. There are many options to choose from in how you would like your guests to be served, whether it is an array of hot and cold hors d'oeuvres, a casual buffet style dinner, or a more formal seated dinner. All options are perfectly augmented with outstanding food and service at Colonial Heritage Club. Schedule your event at the club by contacting Stacy Krick at 757.645.2011 or email at skrick@colonialheritageclub.com.

WE LOOK FORWARD TO SERVING YOU EXCELLENCE!

BANQUET POLICIES

Seating

Our standard banquet seating is at round tables of 8 for the Grand Ballroom. Seating of square tables of 6 for additional banquet rooms. Other seating arrangements are available where equipment and space permit.

Guarantees

The Catering Department should be notified (7) business days prior to your function of the number of guests attending each event. If the Catering Department is not notified within this time, the expected number of guests on the most recent Banquet Event Order will become the guarantee number and you will be charged accordingly. Our Catering Department will be prepared to serve 5% more than your guarantee.

Function Rooms

Colonial Heritage reserves the right to move an event to another banquet/meeting room(s) other than appearing on the Banquet Event Order should there be a significant fluctuation in the number of attendees. The club also reserves the right to charge an additional fee for set-up of meeting rooms with extraordinary requirements, i.e., advance set-up and late tear down. A room set-up fee will be charged where applicable.

Outdoor Functions

The Colonial Heritage Club 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 earlier than 48 hours based on the prevailing weather conditions and local forecast. If we set up for an outside event and use seating other than the existing tables in the function room, there may be an additional set up fee.

Exhibits

Should the Colonial Heritage Club offer exhibit space for your conference, our standard fee per booth is \$50.00, which includes one (1) draped six-foot table, two (2) chairs and one (1) 110V line.

Parcel, Mailing, Shipping

A \$2.50 handling charge per delivered box or item will be charged. Any materials required for upcoming events may be sent three days prior to the event for holding. All items and boxes are to be addressed as follows:

Organization or Party Name
c/o Colonial Heritage Club
6500 Arthur Hills Drive
Williamsburg, VA 23188

Attention:
(your service manager)
Hold for:
(date of event)

Property Damage

As a patron, you are responsible for any damage to any part of the Colonial Heritage Club during the period of time you, attendees, employees, independent contractors or other agents under your control or under the control of any independent contractor hired by you are in the Colonial Heritage Club. The affixing of anything to walls, floors or ceilings or rooms without prior approval will not be permitted.

Liability

The Colonial Heritage Club does not assume any responsibility for any items left in banquet rooms while the rooms are not occupied or after they have been vacated.

Food and Beverage

The Colonial Heritage Club is responsible for the quality and freshness of the food served to our guests. Due to current Health Regulations, all food served at the Colonial Heritage Club 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 State. Due to regulations by the State, all alcoholic beverages must be purchased on property and consumed on property.

Service Charge and Tax

A 20% service charge and state sales tax will be added to all food, beverage and other services. If you are a tax-exempt organization, please provide your tax-exempt number and certificate before finalizing your arrangements with the Director of Sales.

Bartender Fee

There is a service charge of \$50.00 per bartender per hour. One (1) bartender is required for every 75 persons. Fee may be waived if bar sales exceed \$500.00 in hosted sales per bar.

Requests for Multiple Entrees

Up to 3 plated entrees may be chosen, not including dietary restrictions. The total count and price per item will be calculated based on the RSVP guarantee amount provided 7 days before the event.

- Normal guarantee procedure is required with indication of each entrée.
- Some form of entrée indication is required at the guest table, e.g., colored ticket, coded nametags, etc. This will enable better service by our staff during the meal.

Buffets

There is a minimum of 35 guests for all breakfast, lunch or dinner buffets. A \$5.00 per person additional surcharge will be applied if under minimum number of guests.

Deposits & Cancellations

Colonial Heritage Club requires a deposit in the amount of 20% of the anticipated charges for the event not to exceed \$1,500.00. The deposit is due upon booking your event with a signed contract. This amount will be credited towards your final event balance. All deposits are non-refundable and non-transferable. 50% of the anticipated charges is due ninety (90) days prior to the event. Payment in full of all balances must be made at least seven (7) days prior to the date of the event with all final event order details. We request that a credit card be on file if a patron fails to make payment in full of all balances on the day of the event or if there are outstanding charges pending such as a consumption bar or damage deposit.

The operator or Customer may cancel this contract without cause at any time prior to the event by paying the other party based on the following:

Contract Date: One hundred eighty (180) days or more from arrival date- 20%

Ninety (90) days or less from arrival date - 50%

Seven (7) days prior to event date – 100%

Resident rates & Discounts

We are happy to offer Colonial Heritage Residents discounted rates. Please contact our Sales Department for more details.

THEME LUNCH BUFFETS & COOKOUTS

THE SOUTHERN STYLE BUFFET | \$20 Per Person

Mixed Greens Salad with Tomato, Cucumber, Carrots, Onions, Cheese & Croutons
Ranch Dressing or Chef's Vinaigrette

CHOOSE TWO ENTRÉE OPTIONS:

Grilled Quarter Pound Hamburgers & Hot Dogs OR
Pulled Pork BBQ in Classic Sauce with Sliced Slider Rolls OR
Buttermilk Fried Chicken

Cowboy Cavier
Baked Corn Bread with Honey Butter
American, Swiss & Cheddar Cheese
Lettuce, Tomato, Onion, & Pickles
Southern Potato Salad & Cole Slaw
Mayo, Whole Grain Mustard, Ketchup, & Relish
Assorted Buns & Rolls
Chocolate Cream Pie & Banana Cream Pie

THE ITALIAN BUFFET | \$24 Per Person

Caesar Salad Display with Hearts of Romaine,
Parmesan Cheese, & Croutons
Creamy Caesar Dressing
Chickpea Salad
Sliced Seasonal Fruit
Pan Seared Chicken Breast Marsala
Meatballs with Marinara
Rosemary Pork Loin with Port Wine Reduction
& Grapes
Braised Vegetable Ratatouille
Penne Pasta with Marinara & Asiago Cheese
Fresh Baked Garlic Bread
Cream Puffs & Cannoli's

THE DELI BUFFET | \$15 Per Person

Garden Greens, Vine Ripened Tomatoes,
Broccoli, Carrots
Sliced Red Onion, Cucumbers and Garlic Croutons;
Assorted Dressings
Marinated Mushroom Salad, Pesto Pasta Salad,
Fresh Fruit Salad, Sliced Cheese Platter
Roasted Turkey, Roast Beef, Honey Cured Ham
Lettuce, Tomato, and Onion
Fresh Baked Deli Breads
Kosher Pickles and Condiments
Heritage Jumbo Cookies

THEMED STATIONS READY TO SERVE YOU

Prices are per person with a 25-person minimum.
Below price is based on accompanying any buffet menu.

For any chef attended stations a \$50 chef attendant fee will apply

CHEF'S CARVING STATION

(Carving Stations to include Fresh Snowflake Rolls & Sweet Potato Biscuits)

Bourbon-Maple Glazed Ham with Cranberry Relish | \$7.00 per person

Herb Crusted Pork Loin w/Sauce of Choice | \$8.00 per person

Sage Roast Turkey w/Cranberry Relish & Horseradish Cream | \$8.00 per person

Beef Shoulder Tenders w/Pan Jus and Horseradish Cream | \$9.00 per person

Beef Brisket with Pan Jus & Honey BBQ Sauce | \$12.00 per person

Prime Rib w/Rosemary Au Jus and Horseradish Cream | \$14.00 per person

Beef Tenderloin w/Bordelaise Sauce | \$16.00 per person

Leg of Lamb with Mint Jelly & Rosemary Jus | \$12.00 per person

MASHED POTATO BAR | \$6.00 per person (self-serve station)

Garlic Mashed Potatoes & Sweet Whipped Potatoes

Bacon, Chives, Sour Cream, Butter, Cheddar & Monterey Jack Cheese,
Brown Sugar, Honey & Marshmallows

PASTA STATION | \$8.00 per person (one attendant for every 50 guests is required)

Tri- Color Cheese Tortellini and Fusilli Pastas

Mixture of Chicken, Sausage & Shrimp

Mushrooms, Spinach, Broccoli, Peppers, Grilled Zucchini, Fresh Garlic, Fresh Herbs

Asiago Cheese - Marinara, Alfredo, Pesto Sauces

PLATED LUNCH MENU

SALAD

Thai Grilled Beef Salad | \$14.95

served with mixed baby greens, peanuts, carrots, rice noodles, scallions, & sesame vinaigrette

Grilled Chicken Caesar Salad | \$14.95

served with grilled chicken, romaine, parmesan cheese, tomatoes,
shaved red onion, and creamy caesar dressing

Tuna Nicoise Salad | \$14.95

served with red potatoes, haricot vert, red onions, capers, olives
anchovies & hard-boiled egg

ENTRÉES

Baked Salmon | \$15.95

served with lemon caper parsley butter, jasmine rice & julienned vegetables

Roast Pork Loin | \$15.95

sliced thin, served a top herb mashed potatoes & sautéed kale with a sundried cherry reduction

Meatball Stroganoff | \$15.95

with mushrooms, peas and egg noodles

Sautéed Shrimp Scampi | \$17.95

tossed with spinach & sundried tomatoes, fusilli pasta in a garlic cream sauce

Deli Croissant with Shaved Turkey or Honey Ham | \$14.95

with swiss, bacon, butter lettuce, sliced tomato, & bistro sauce served with potato salad

Cajun Broiled Catfish | \$15.95

with roasted corn relish, jasmine rice & sautéed vegetables

Garlic Herb Roasted Chicken Breast | \$15.95

with boursin cream, wild rice & broccoli

Spinach Ricotta Ravioli | \$16.95

with red pepper cream, artichokes & roasted tomatoes

Asian Beef & Broccoli | \$16.95

with jasmine rices

Pan Roasted Flat Iron Steak | \$17.95

with fried onions, red peppercorn demi-glace, roasted red bliss potatoes & green beans almandine

DESSERTS | \$6

Ultimate Chocolate Cake

Lemon Italian Cream Cake

Pecan Pie with Carmel Sauce

Flourless Chocolate Cake topped with Vanilla Sauce & Chocolate Gouache

Cream Cheese Frosted Carrot Cake with Walnuts

Key Lime Pie

Chocolate, Strawberry or Plain Cheesecake

PLATTER DISPLAY HORS D'OEUVRES

INTERNATIONAL CHEESE DISPLAY | \$4.95 per person

Cubes and wedges of fine imported & domestic specialties such as:
mild cheddar, pepper jack, swiss, havarti, baby brie & gouda
fresh strawberries, grapes & assorted distinctive heritage crackers

FRESH SEASONAL FRUIT | \$4.95 per person

Fresh seasonal fruit in a colorful display

CRUDITES | \$2.50 per person

Batonettes of celery, carrots, grape tomatoes, broccoli,
cucumbers with buttermilk ranch dipping sauce

SAVORY BRIE EN CROUTE PLATTER | \$70.00 (Serves 25 people)

Double cream domestic brie wrapped in puff pastry with honey & almonds
with heritage crackers & fresh baguette toast points
(offered in plain, apricot, caramel apple or cranberry)

ANTI-PASTO DISPLAY | \$5.95 per person

Artichoke, marinated sweet red bell pepper, olives, tomato, grilled squash,
zucchini, pepperoncini, prosciutto ham, salami, provolone cheese & marinated mozzarella
presented with baguette breadsticks

SMOKED SALMON | \$7.00 per person

Thinly sliced smoked salmon, hard boiled egg, red onion,
caper, parsley, cream cheese & mini bagel

MAKE YOUR OWN LETTUCE CUP DISPLAY | \$5.95 per person

Choose thai chicken, turkey, or asian meatball with fresh lettuce cups, green onions
shredded carrots, cilantro, crispy noodles, peanuts & hoisin dipping sauce

ASSORTED LUNCH BEVERAGES & SNACKS

Coffee, Decaffeinated Coffee, and Herbal Hot Tea
\$35.00 per gallon

Soft Drinks \$2.00 each

Bottled Water \$2.00 each

Mineral Water \$3.50 each

Bottles Juices of Orange, Cranberry, Grapefruit, or Apple
\$2.50 each

Orange, Tomato, Grapefruit, Apple and Pineapple Juice
\$25.00 per carafe

Ice Cream Novelties
Sanwiches, Cones & Bars
\$30.00 per dozen or \$2.50 each

Granola Bars
\$18.00 per dozen

Cubed Cheese Display with Grapes & Crackers
\$3.95 per person

Fresh Whole Fruit Bananas, Apples, Oranges or Pears
\$2.50 per piece

Single Greek Low-Fat Fruit Yogurt
\$2.75 each

Soft Pretzels with Mustard
\$2.00 each

Lemon Bars
\$26.00 per dozen

Hummus with Pita Chips, Celery, Carrots, Broccoli, Cucumbers & Tomatoes
\$4.50 per person

Jumbo Colonial Heritage Chocolate Chip Cookies
\$26.00 per dozen

Chocolate Fudge Nut Brownies
\$30.00 per dozen

DRY SNACKS AND DIPS

Peanuts | \$12.95 per pound

Spicy Bar Mix | \$9.95 per pound

Potato Chips, Pretzel, Popcorn or Nacho Corn Chips | \$7.95 per pound

Caramelized Onion | \$14.95 per quart

Gorgonzola Cheese | \$16.00 quart

Back at the Ranch | \$15.00 quart

Hummus | \$5.00 quart

Guacamole | \$21.00 quart

Jalapeno Cheese (Served Hot) | \$15.00 quart

Spinach and Artichoke Dip | \$17.00 quart

Buffalo Chicken Dip | \$17.00 quart

Reuben Dip | \$17.00 quart

White Queso Dip | \$16.00 quart

Crab Dip | \$21.00 quart

Prices listed do not include tax or service charge



BAR PACKAGES

Package Bar (2 Hour Minimum)

Premium Liquors | \$10.00

Call Liquors | \$9.00

Beer & Wine | \$6.00 (Domestic Only)

Domestic & Imported | \$7.00

Prices listed are per person, per hour, not including tax and service

Cash/Credit Bar (inclusive of tax and serve charge)

Premium Liquors | \$11

Domestic Beer | \$6

Call Liquors | \$9

Imported Beer | \$7

Soft Drinks, Juices | \$3

Heritage Wines | \$8

Additional Fees

Bartender fees: \$50.00 per bartender, per hour for non cash/credit
one (1) bartender per 75 guests is recommended

Bartender fees are waived if bar sales exceed \$500.00 per bartender



BAR PACKAGES

PREMIUM LIQUORS

Jack Daniels, Maker's Mark, Bombay Sapphire, Belvedere, Johnnie Walker Red, Myers Platinum Rum & 1800 Tequila

CALL LIQUORS

Jim Beam, Bombay, Absolut, Dewars, Bacardi Superior, Jose Cuervo, Boodles & Captain Morgan

HERITAGE LIQUORS

Ten High Bourbon, Aristocrat Gin, Aristocrat Vodka, Bowman's Scotch, Aristocrat Rum, Montezuma Tequila

HERITAGE WINE

Canyon Road includes Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon & Merlot

DOMESTIC BEER

Coors Light, Yuengling & Miller Light

IMPORTED BEER

Heineken, Corona or VA Beer Company

Specialty Beverages Available Upon Request



FOOD & BEVERAGE MINIMUM & ROOM RENTAL

GRAND BALLROOM

\$3,000 Food & Beverage Minimum on Saturdays

\$2,000 Food & Beverage Minimum on Friday & Sundays

\$1,200 Room Rental

HERITAGE ROOM

\$500 Food & Beverage Minimum

\$250 Room Rental Fee

KINGS & QUEENS / HEARTS & DIAMONDS ROOM

\$300 Food & Beverage Minimum

\$250 Room Rental Fee

BILLIARDS ROOM

\$500 Room Rental Fee

\$500 Refundable Deposit after pre and post inspections

*If that food & beverage minimum is not met for any reason, you
will be charged the difference as a room rental fee*

SET UP FEES

Includes Set-Up, Breakdown & Cleaning of Room

GRAND BALLROOM

Seating up to 350 guests | \$500

HERITAGE ROOM

Seating up to 75 guests | \$200

KINGS & QUEENS ROOM

Seating up to 40 guests | \$200

HEARTS & DIAMONDS ROOM

Seating up to 25 guests | \$200

All set-up fees are subject to 6% sales tax.

RENTAL EQUIPMENT CHARGES

Outdoor White Padded Chairs.....	\$5.00/chair
LCD Projector & Screen.....	\$200
Light Board for Stage with Attendant.....	\$400
Microphone & Podium.....	\$50
Easels.....	\$3/Easel
Cocktail Tables.....	\$25/Table
Colored Napkins (30-day notice).....	\$2/Napkin
*Specialty Colored Napkins available upon request for additional charge.	
Additional Staff Attendants	\$20/hour

All rental equipment is subject to 6% sales tax. Prices are subject to change without notice.



DIRECTIONS

FROM WASHINGTON, DC:

Travel I-95 South to I-295 South/East (exit #84A).

Continue on I-295 for approximately 15 miles and exit onto I-64 East (exit #28B).

Travel on I-64 to Rt. 607 (exit #231A) approximately 31 miles, turn Right onto Rt. 607.

Continue on Rt. 607 to Rt. 60 (2nd traffic light) and turn Left.

After approximately 2 miles, the entrance to Colonial Heritage Club will be on the Right.

FROM RICHMOND, VA:

Travel I-64 East/South to Rt. 607 (exit #231A), turn Right onto Rt. 607.

Continue on Rt. 607 to Rt. 60 (2nd traffic light), turn Left.

After approximately 2 miles, the entrance to Colonial Heritage Club will be on the Right.

FROM VIRGINIA BEACH/NORFOLK:

Travel I-64 West/North to Rt. 199 Exit #234A toward Lightfoot.

Travel on Rt.199 for approximately a quarter of a mile
to Rt. 60 Lightfoot (3rd exit off of Rt. 199)

Turn Left onto Richmond Rd./US 60 West

After approximately 1 mile, the Colonial Heritage Club entrance will be on the Left.





COLONIAL HERITAGE

Williamsburg, Virginia

Colonial Heritage Club

6500 Arthur Hills Drive | Williamsburg, VA 23188

To plan your event please contact
Stacy Krick— Director of Sales

757-645-2011 | skrick@colonialheritageclub.com

MANAGED BY

Betsy Casper

SIGNATURE
CLUB MANAGEMENT