



Wedding & Special Event Packages

There are three cost components to hosting a special event at Prospect Hill Plantation Inn:
The Facility Fee, The Lodging Costs & The Food and Beverage Costs.

Facility Fee

The "Gathering" Package ~ Up to 50 Guests \$1500
The "Come Away With Me" Package ~ Up to 100 Guests \$2400
The "Unforgettable" Package ~ Up to 200 Guests \$4500

Facility Fee Includes:

Ceremony on our 300 year old Plantation

*Indoor Options (up to 50 guests)

The Rose Room is a timeless setting for intimate indoor ceremonies
(having hosted its first wedding in 1865).

*Outdoor Options (up to 200 guests)

Choose from the front lawn with the mansion as the backdrop, under the elegant garden gazebo
or in the Arboretum beneath a canopy of centuries-old trees.

Seating for up to 200 guests provided in aisle formation

Dedicated staff assistant for three hours

Bathroom facilities (in Manor House)

Seasonal flowers around Gazebo

Multiple photo backdrops (rolling grounds, manicured lawns, rustic barns)

Clean-up and trash removal included

Reserved parking in back parking area

Receptions with entertainment must be held outdoors.

Alternatively, we offer a discount for weddings held Sundays – Thursdays and during non-peak season.

Please inquire.

Lodging

When you celebrate a Special Event at Prospect Hill Plantation Inn we find it best suited for you and your guests to have use of the entire Plantation from Friday check in at 3pm through Sunday check out at 11 am. You and your guests will be pampered in a private setting amidst luxurious surroundings and beautiful grounds by our delightful and friendly staff. The discounted cost for renting the entire inn (excluding the restaurant) is \$7000 for the weekend.

(Lodging discounts are excluded in May, September & October).

Rental of the entire inn is determined by the type of reception. Please inquire.

Food & Beverage

Our award-winning Chef and kitchen staff are happy to create a custom menu of mouthwatering cuisine, suited to your specific tastes and budget.

In the rare event your party requires the services of an outside caterer, we will happily provide you with a list of recommended caterers who meet our quality standards. Only licensed and insured, professional caterers may be used at Prospect Hill Plantation Inn. It is the client's responsibility to inform the caterer of all rules and regulations regarding use of Prospect Hill Plantation Inn.

Deposit

Interested parties may reserve a date for a \$500.00 non-refundable holding fee. This date will be held for 30 days at which time a deposit will be required to officially reserve the date. This holding fee will apply towards the deposit once the reservation is confirmed. A deposit of 50% of the facility fee as well as a \$3000 lodging deposit are required at the time the event is booked. Six months prior to your event a 50% deposit of the expected food & beverage cost is also required. Deposits will be applied towards the total event rate.

Cancellation

Refunds of deposits (less the \$500 holding fee) will be made for cancellations received (in writing) 180 days prior to scheduled event.

Prospect Hill Plantation Inn & Restaurant
2887 Poindexter Road, Louisa, VA 23093
www.prospecthill.com
540-967-0844

Special Events 3- Course Plated Dinner

Up to 50 guests

~Bites~

(Select one)

Tomato and Mozzarella

Tomatoes Smoked with Green Tea and Mozzarella, Basil, and Balsamic Fig Dressing

Sea Scallops

Baked with Asparagus Risotto, Lobster Cream and Parmesan Cheese with Crispy Capers

Beef Baguettini

Seasoned Pulled Beef in a Mini Baguette with au jus and Horseradish

Salad Bouquet

Romaine Lettuce, Shitake Mushrooms, Chives, Baby corn, and Loue Ina Tomato

Crab & Shrimp

Chilled papaya, Avocado, Tomato, Sweet Red Onion, and Cilantro oil

Seasonal Soup

~Entrées~

For parties of 1 – 20 people please select three

For parties of 21 – 50 people please select two

Chicken

Breast wrapped in Prosciutto with Artichoke and Olive Sauce

Chateau Briand

Pan Seared and Roasted in a Red Wine Sauce

Prime Rib

Served with Horseradish and a Veal Stock Reduction

Pork Chop

Stuffed with Buttermilk Cornbread, Cranberries, Fresh Apples & a Sherry Cream

Salmon

Stuffed with Spinach, Bacon, Shallots, Herbs & Neufchatel cheese

Duck

Deboned and Roasted with a Port Wine, Ginger, & Huckleberry sauce

Lamb

Roasted Rack of Lamb with a Rosemary Au Jus +\$5 pp

Crab Cakes

Pan-Seared with a Seafood Sauce +\$5pp

All entrees are served with a starch and seasonal vegetables.

~Desserts~

(Select one)

Cup O' Silk

Whipped Chocolate Ganache over Chocolate cake, served in a Wafer Cookie Cup

Apple Galette

A Warm Apple Cinnamon Tart with Vanilla Bean ice cream and Caramel Drizzle

Umali Brûlée

Puff pastry & Shortbread pudding with Candied Pecans, Coconut and Whipped Cream

Vacherin

Crispy Meringue, Almond Parfait and Raspberry Liquor and Berries Puree

Poached Pear & Almond Cake

Red Wine Poached Pear with Mascarpone Cheese, Almond Cake and Apricot Glaze

Italian Toast

Fallen Almond Soufflé with Amaretto Syrup and Almond Cream Parfait

Irish Cream

Lady fingers soaked in Irish Cream Liqueur & layered with Mascarpone Cheese

Molten Cake

Molten Chocolate Cake in a coffee parfait

\$59 per person

20% Gratuities and 9.4% Sales Tax are additional

If you would like an additional course, please select two options from the "bites" category for an additional charge of \$8 per person.

Special Events Buffet Menu

Up to 200 guests

~Salads~

(Select One)

Organic Baby Green Salad with Roasted Vegetables, Caramelized Pecans & Cranberry Dressing

Grilled Asparagus Salad with Bacon, Yellow Squash, and a Moroccan Dressing

Assorted Melon and Fruit Salad

Arugula with Gouda cheese, Pine Nuts, Orange Sections & Coconut Dressing

Cucumber Salad with Roasted Vegetables & a Dill Vinaigrette

Paella Salad with Mussels, Shrimp, Chicken, & Saffron rice

~Starches~

(Select One)

Daulphonaise Potatoes
Southern Style Mashed Potatoes and Brown Gravy
Rosemary Roasted Potatoes
Baked Potatoes sliced with Bacon & Cheddar Cheese
Asparagus Risotto
Gnocchi

~Vegetables~

(Select One)

Green Beans with sauteed Almond, Butter, & Caramelized Bacon Bits
Spinach Souffle
Banded Vegetable Medley
Roasted Asparagus
Baby Carrots

~Entrées~

(Select Two)

Roasted Chicken Breast with Cilantro, Tequila, & a Roasted Red Pepper sauce
Glazed Ham
Baked Pork Tenderloin with a fresh Apple Brandy sauce
Baked Whole Chicken with Pomegranate Shallot sauce
Rosemary Baked Alaskan Salmon
Prime Rib with Horseradish sauce
Braised Beef Short Ribs
Grilled Shrimp with Coconut sauce
Sauteed Black Pepper Crusted Lamb Chop +\$5pp
Jumbo Lump Meat Crab Cakes +\$5pp

Also Includes:

Homemade Bread and Butter

\$55 per person for Two Hour Service
20% Gratuity and 9.4% Sales Tax are Additional

Stationary & Passed Hor d'Oeuvres Menu

Shrimp Canape

Crustini – Chateau Briand with a Horseradish Sauce

Pan Seared Scallop with Purple Potatoes and Seafood Sauce

Small Hawaiian Chicken Kabobs with Pineapple, Mushrooms, Onion, and Tomato

Chorizo Corn Cakes Spicy Spanish Sausage with Creme Fraise & Sweet Red Bean Puree.

Tomato Basil Bruschetta

Red Grapes rolled in Gorgonzola cheese and Caramelized Pecans

Salami Cones stuffed with Sun-dried Tomato Cream Cheese and Capers

Creamed Spinach and Cheese Dip with Chips

Layered Brie round with Guava Paste

Tomatoes smoked in Green Tea with Mozzarella, Basil and a Balsamic Fig Dressing

Savory Crepes with Smoked Salmon, Cheese, Hearts of Palm & Capers

Select Two: \$14.00 per person/per hour
(\$10.50 per person for each additional hour)

Select Four: \$18.00 per person/per hour
(\$14.00 per person for each additional hour)

Select Six: \$25.00 per person/per hour
(\$18.00 per person for each additional hour)

There is a 3 Hour Minimum for Hor d'oeuvres unless dinner is also being served.

20% Gratuity & 9.4% Sales Tax are Additional

Additional Options

Fruit & Cheese Display

Artisan Cheeses and seasonal fruit with assorted crackers and bread

\$12.00 per person

Charcuterie Board

Selection of Cured Meats and Garnishes

\$18.00 per person

Vegetable Crudite

Assortment of Seasonal Vegetables with Spicy Hummus & Buttermilk Sataar Dressing.

Seashell Pasta stuffed with Crab Meat, Basil Sauce & Parmesan Cheese.

\$16.00 per person

Cocktail Hour

Cocktails on Consumption

Cocktails	\$10
Beer	\$6.50
Prospect Hill House Wine	\$36 per bottle
Prospect Hill House Sparkling Wine	\$42 per bottle
Prospect Hill House Champagne	\$85 per bottle
Mineral Water	\$6.50
Soft Drink	\$3.00
Juice	\$3.00
Coffee	\$3.00

Beer and Wine by the Hour

First Hour \$14.50 per person

Each additional Hour \$10.00 per person

Includes 3 house beers, 2 house red wine and 2 house white wine, sodas and juices.

Cocktails by the Hour

First Hour	\$19.50 per person
Each Additional Hour	\$11.00 per person

Includes 5 house liquors, 3 house beers, 2 house red wine and 2 house white wine, sodas, juices & mixers.

House liquors (subject to change without notice)

Absolut Vodka, Boodles Gin, Bacardi Rum, Jim Beam Whiskey & Jose Cuervo Gold Tequila

House Beer (subject to change without notice)

Fat Tire, Stella Artois, Sam Adams Boston Lager, Devil's Backbone – Vienna Lager,
Bald Rock Hard Cider

There is a 3 hour minimum for “by the hour” otherwise you must do cocktails by consumption.

Upgraded Virginia Wine

Add \$1.00 per person/per hour/per wine

List of upgrade options available upon request

Upgrade or Custom Beer

We will make every effort to accommodate custom beer requests. The quantity and price will vary.

Clients may be required to pre-purchase beer prior to the event for custom requests.

Full Champagne Toast

This service is passed 1 time during the event for all guests.

This is not included in the package bar options. Charged per bottle on consumption.

House sparkling wine	\$42.00 per bottle
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House Champagne	\$85.00 per bottle
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