



Beliveau Farm Wedding Pricing

Pristine Package

- Great Hall (day of): \$995
- Friday night 6pm—10pm: \$500
- Back patio and covered bar: \$500
- Ceremony Site (incl. up to 150 chairs): \$900
- Two wedding party prep rooms (day of): \$600
- Table/chair rental (150 ppl) : \$600
- Use of on site décor: \$200
- Processional Coordinator: \$150
- Site for photo shoots: \$200
- Clean up/Trash removal: \$150
- Set up fee: \$300

À La Carte Rate: ~~\$5,245~~

Package Rate (Jan, Feb, Mar, Apr, July, Aug, Nov, Dec): Sat-\$2,995 Sun-\$2,495

Package Rate (May, June, Sept, Oct): Sat-\$3,495 Sun- \$2,995

Alcohol Policy

- All alcohol must be served by a Beliveau Farm bartender.
- All wine must be purchased from Beliveau Farm.
- Wine is discounted by 20% at 12 bottles+.
- Outside beer, liquor, and champagne may be brought in with a one day ABC banquet license.
- If outside beer is brought in, there is a \$100 fee.
- Beliveau Farm Beer must be purchased as a full keg.
- Bar Fee: \$150 set up (ice, coolers, mixers, fruit); \$15/hr/bartender.
- We reserve the right to refuse service to any guests. ABC violations may result in the bar being shut down, including outside alcohol not at the bar.

Reserve Your Date

- 25% venue deposit is due at contract signing.
- The remainder of the venue fee is due 90 days prior to the wedding.
- 50% catering deposit is due with a contract 30 days prior to the wedding.
- Final guest count and final adjusted payment is due 7 days prior to the wedding.

Miscellaneous

- Manor House: If all four rooms are rented, regular rates apply to night one, night two will be \$199 each.
- Shuttle Rental (15 passengers): \$995 for three trips to venue, three trips from venue.
- You may do one full wine and beer tasting at no cost to select wines and beers to be served.
- You may do a food tasting prior to the wedding; the cost is our food cost for the tasting.

Beliveau Farm Catering
3899 Eakin Farm Road, Blacksburg, VA 24060
Makayla Gassler, Chef & Beliveau Farm Event Manager
540-961-0505 events@beliveauestate.com

We delight in preparing and presenting foods that will not only be delicious but are pleasing to the eye. Below is a sampling of our menu choices. We are happy to work with you for special menu requests or to incorporate a favorite family recipe into your special day.

All Plans Include

China, Stainless Utensils, Dinner and Wine Glassware, and Coffee Mugs
Coffee, Iced Tea, and Water (Let us know if you would like lemonade for children)
Cake Cutting Service – Beliveau Estate Winery is not responsible for the wedding cake prior to this

General Information

Service Options include Buffet, Plated Table Served, Stations
Family style allowed depending on menu type
15% Service Fee will be added for Plated Served or Stations
Applicable Taxes Apply (9.3%)
Butler Service for Appetizers or Wine: \$15.00 / hour / butler
All Prices Listed are Per Person
All prices listed include the rental of tablecloths and napkins in color of your choice (lap length, basic linen rental, some colors/styles may be an upcharge)
Gratuity is not Included

Sample Pricing:

\$27.00 ++: Choice of Two Appetizer, One Salad, Two Sides, One Entrée
\$32.00 ++: Choice of Two Appetizers, One Salad, Two Sides, Two Entrees
\$37.00 ++: Choice of Three Appetizers, One Salad, Two Sides, Two Entrees
\$42.00 ++: Choice of Three Appetizers, One Salad, Three Sides, Two Entrees

Appetizer Choices

Cheese, Grape and Cracker Tray
Stuffed Mushroom Caps
Fresh Vegetable and Dip Platter Assorted
Fresh Fruit Tray
Hummus and Pita Chips
Assorted Mini Quiche

Relish Tray of Olives and Pickles
Mini Crab Cakes (add \$1.50 pp)
Strawberry Bruschetta
Marinated Cheese Bites w/ French Bread
Stuffed Jalapeños
Chicken Salad Croissants
Spinach Artichoke Dip with Pita Chips

Asparagus Wraps
**Meatballs in Sweet Bourbon Glaze
Parmesan Spinach Balls

Bacon Wrapped Shrimp (add \$1.50 pp)
Assorted Chips with Assorted Dips/Salsa
Shrimp and Grit Cakes (add \$1 pp)

Salad Choices

House Potato Salad
Coleslaw
Macaroni Salad
Caesar Salad
Field Green House Salad
Marinated Asparagus Spears w/Pecans

Tortellini Salad
Marinated Vegetable Salad
Three Bean Salad
Spinach Cherry Salad
Tomato Mozzarella Fresh Basil Salad
Fresh Broccoli Cranberry Salad

(Sides and Salads are Interchangeable)

Side Choices

Cheesy Potatoes Deluxe
Yukon Gold Mashed Potatoes
Corn & Red Pepper
Citrus Green Beans
Amaretto Green Beans
Roasted Rosemary Potatoes
Coconut Lime Rice

Saffron Infused Rice
Baked Beans
Broccoli Florettes
Sugar Snap Peas
Oven Roasted Asparagus
Oven Roasted Vegetable Medley
Corn Pudding

Entrée Choices

House Roasted Pork Barbeque
Baked Garden Chicken Breast
Honey Citrus Chicken Breast
Coconut Lime Chicken Breast
Citrus Brined Chicken Breast
Cheese Ravioli in Alfredo Sauce
Chicken Cordon Bleu
***Prime Rib (Market Price)
Vegetable Lasagna w/ Alfredo Sauce

Peanut Butter Pork Loin
Tuscan Chardonnay Pork Loin
Beef Wellington (Market Price)
**London Broil w/Brandy Peppercorn
Cream Sauce or Red Wine Sauce
**Beer Encrusted Cod
**Bourbon Glazed Salmon
***Crab Cake (Market Price)
Seasoned Chicken/Pork w/ Mango Chutney

** Pricing may change slightly due to market price.

You are welcome to bring in a wedding cake via baker of choice. We do not make wedding cakes but are happy to order cupcakes or other types of dessert for you.