



## WILLIAMSBURG CONCESSIONS & CATERING

### **BUILD YOUR OWN BBQ OPTIONS:**

*All Priced Per Person, plus 11% tax*

*BBQ menu will be served with assorted homemade BBQ sauces and buns!  
Upgrade your buns to Brioche or Hawaiian Rolls for an additional \$2.00 pp.*

#### ***Proteins:***

Pulled Pork  
Pulled Chicken  
Beef Brisket CARVING STATION  
Sliced Smoked Turkey  
Smoked Sausage

#### ***Sides:***

Mashed Potatoes  
Mashed Sweet Potato  
Three Cheese Mac n Cheese  
BBQ Baked Beans  
Potato Salad  
Cole Slaw  
Cucumber Salad  
Pasta Salad  
Collard Greens  
Southern Green Beans & Bacon

#### ***Extras:***

Corn Bread with Honey Butter  
Warm Bacon Dressing Salad  
Fresh Market Salad with homemade Balsamic Vinaigrette or Ranch Dressing

**TRADITIONAL OPTIONS:**

**Entree:**

(Choice of one)

***Carving Station***

Herb Roasted Top Round Carving Station  
with Horseradish Aioli and Au Jus

*or*

Beef Brisket with homemade BBQ sauce

*and*

(Choice of one)

Chicken with White Wine Sauce,  
Chicken Marsala, or Chicken Picatta

*or*

Smoked Pork Loin with Fruit Chutney

**All the above entrées will be served with the following:**

Choice of one: Roasted Red Potatoes with Rosemary and Garlic or Mashed Potatoes,

*and*

Choice of one: Fresh Garlic Butter Green Beans, Asparagus, or Seasonal Vegetables

Add an Additional Protein or Upgrade  
(based on Market Price)

Salmon

Prime Rib

Beef Tenderloin

**Add a Salad Course**

**ITALIAN STYLE OPTIONS:**

***Choice of Two Proteins***

*Sautéed Chicken Piccata*

Chicken Breast Served with a Lemon, Capers, & White Wine Sauce over Penne Pasta

*Chicken Marsala*

Chicken Breast Served with Mushrooms and Onions,  
in a rich Marsala Wine Sauce over Penne Pasta

*Traditional Spaghetti and Meatballs*

With homemade Meatballs and Marinara served over Spaghetti

*Shrimp Scampi*  
Fresh Shrimp sautéed with Roasted Garlic,  
and Onions in a Garlic Cream Sauce served over Spaghetti (**market price**)

**All the above entrées will be served with the following:**

Choice of one: Fresh Garlic Butter Green Beans, Asparagus, or Seasonal Vegetables  
*and*  
Garlic Knots

Add an Additional Protein or Optional Upgrade  
(based on Market Price)

Salmon  
Top Round  
Prime Rib  
Beef Tenderloin

Add Spinach and Ricotta Ravioli (additional price)

**Add a Salad Course**

**DRINK/ BARTENDING SERVICES**

Tea, Lemonade and Water is provided complimentary.

At Williamsburg Concessions & Catering, we strive to be an affordable, accommodating and professional full-service Beverage Caterer. We hold an ABC liquor license which allows us to sell and/or serve alcohol at venues in all of Virginia.

We offer several bartending packages for large and small events ranging from Beer and Wine and Liquor Bars. We are here to make your event as seamless as possible.

Our certified bartenders will help oversee your bar and serve your guests.

Please see our Bartending Services Menu.

We can also assist with a Champagne Toast. Please let us know if you will toast with existing drinks or if champagne will be offered to you and/or your guests. Additional fees will apply.

**TABLE SETTINGS**

We will provide complimentary clear plastic plates and utensils for your event.

If you would like to upgrade your plates and utensils, we can work with you on your plating options and quote that for you. We can also quote real china plates, utensils, and glassware for you.

If you would like us to arrange for linens for your guest tables and other tables you might be using, we can broker that for you with our rental vendor.

\* In the event that any items rented by WBURGCC for you are lost, broken, or permanently damaged, you will be responsible for the full replacement costs determined by the rental company.

### **CEREMONIAL DESSERTS**

If you are having a wedding cake (or a ceremonial dessert) we will assist you with cutting and serving the dessert. There is an additional charge of \$1.50 per person for cake cutting and an additional \$.75 for plates and utensils if needed. Your baker is responsible boxes for your cake topper and leftover cake (ask them for special packing boxes).

### **SERVICE FEES**

Our service fees will be calculated once we meet with you at your venue and discuss details. Our service fees include the following: Setting up and breaking down the appetizer table, serving the plated salad, setting up the buffet and drink stations; staff for the buffet and bussing; staff to rinse and pack the china; and trash removal and venue clean up. Once we meet with you at the venue and determine the services required for setup and breakdown, we can finalize the fee.

If you need assistance with setting up and breaking down guest linens, placement of centerpieces, & decorations additional fees will apply

Bridal Party agrees to pay any and all additional services requested the day of the event not included in this contract.

Gratuity for event servers is customary, and at your discretion. When calculating voluntary gratuity at the end of the event please consider that event staff set up, serve, bus tables, and assist with event clean up. While not compulsory, gratuity for excellent service is greatly appreciated by our team.

### **CONTRACT**

Once we have talked with you about your desired menu we can provide you with a more detailed quote. Once you have reviewed the quote and made your choices, we can convert the quote into a contract.

In order to save the date, we will have you sign the contract and give us 25% of the cost as a deposit. Final count, layout, and timeline will be due four weeks prior to the event. At that point your contract will be revised, and the balance will be due three weeks prior to the event. Your contract can be changed and revised at any time three weeks prior to the event. If any changes are made after the three-week mark there may be a change fee.

We accept cash, certified checks, VISA, Mastercard, and American Express. If using a card, a fee of 3% will be applied if over \$1,000.00. Final payment must be cleared by vendors bank no later than the week prior to your event or services will not be rendered.

Cancellation Policy – You may make adjustments, postpone or cancel your event until four weeks before your event date. If you cancel after this date, you will be required to pay the full remaining balance of your contract. Save the date deposits are non-refundable.

If your guest count increases significantly the day of the event, we will send you an invoice after the wedding. This invoice will include a cost for the food, as well as any service fees that will increase due to the additional guests. Once a timeline has been established, we will stick to that timeline, if our services are required for more time than agreed upon there will be additional charges for our staff to stay over that time.

invite you to view our website [www.wburgcc.com](http://www.wburgcc.com) for other options as we are here to make your day as special as possible.

If you have any questions, please do not hesitate to call or email us!

Thank you,  
Williamsburg Concessions & Catering Team  
757-250-3926