

- *Casual seating for ½ of guest count or fewer
- *6” cocktail plates, forks and small paper napkins on food tables
- *food available immediately following ceremony through cake cutting
- *if seating is needed for entire guest count, please see buffet or plated meal menus
- [*FAQ’s](#)
- [*sample venue diagrams](#)

Hors d’oeuvres Party

\$36.00 pp + tax

* discounted pricing only applies to weddings occurring January - March

Meats – served with small rolls and sauces – *Choose 2*

Beef Tenderloin

horseradish cream sauce & mushroom ragout

Pork Loin

seasonal chutney & maple mustard

Grilled Chicken Breast

fruit relish & mustard herb sauce

Carolina Pork BBQ

slaw and sesame bbq sauce

Poached Salmon

marinated cucumber and lemon dill sauce

Dip – *Choose 1*

Crab Mornay

Warm Artichoke & Spinach

Smokey White Cheddar and Bacon

Gourmet Cheese & Fruit Platter

display of imported and domestic cheese with seasonal fruit, crackers and crostini

Or

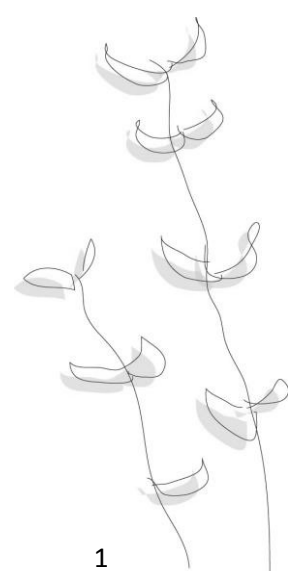
Southern Breads and Spreads –

biscuits and cornbread with pimento cheese, pepper jelly and honey butter

Roasted Vegetables & Dip

Hors d’oeuvres – [Choose 2](#)

Service & Linen



*seating for entire guest count
 *places set with silverware, glassware and flatware and linen napkins
 * meal to be served as directed by client
[*FAQ's](#)
[*sample venue diagrams](#)

Buffet Dinner

\$44.00 pp + tax

* discounted pricing only applies to weddings occurring January - March

Salad – Choose 1

- | | |
|--|-----------------------|
| Caesar Salad | Classic Tossed Salad |
| Seasonal Vintner’s Salad | Classic Spinach Salad |
| Spring / Summer – brie, fresh berries, marcona almonds with mixed greens | |
| Autumn / Winter – white cheddar, sliced apples, candied pecans with mixed greens | |

Entrées– Choose 2

- Grilled Chicken
 - Choose a Sauce
 - Lemon Butter (Picatta)
 - Tomato Basil (Pomodoro)
 - Mushroom Wine (Marsala)
- Herb Salmon with Lemon Dill Sauce
- Rosemary Pork Tenderloin au Jus
- Grilled Flank Steak served with our housemade steak sauce
- Meriwether Godsey Crab Cakes with Remoulade
- Shrimp & Grits
- Grilled Kebobs - choose 2
 - Beef tenderloin, chicken breast, shrimp or seasonal vegetable
- Mushroom Wellington (Vegetarian)
- Farmer’s Lasagna (Vegetarian and Gluten Free)

Sides – Choose 3

- | | |
|--------------------------------------|-----------------------------|
| Red Bliss Potatoes or Sweet Potatoes | Sauteed Green Beans |
| Roasted / Mashed or Scalloped | Steamed Asparagus |
| Basmati Rice | Roasted Seasonal Vegetables |
| Baked Brown Rice | Tomato Artichoke Casserole |
| Macaroni & Cheese | Brussels Sprouts with Bacon |
| White Bean Cassoulet | Mushroom Bread Pudding |

Rolls & Butter

Water served with Dinner

Iced Tea available upon request

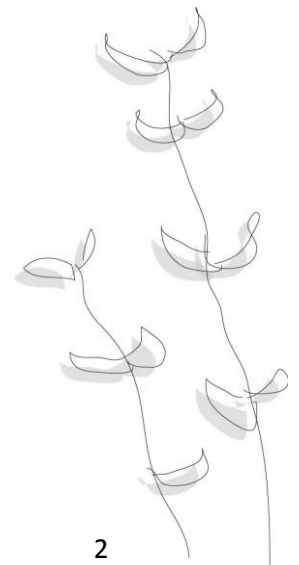
Coffee Station

Service & Basic Linen (tablecloths and napkins) included

[Add Hors d'oeuvres](#)

Don't see what you are looking for? All menus are customizable!

Meriwether Godsey at Lewis Ginter Botanical Garden



- *seating for entire guest count
- *places set with flatware, glassware and linen napkins
- *meal to be served as directed by client
- [*FAQ's](#)
- [*sample venue diagrams](#)

Plated Dinner

\$52.00 pp + tax

** discounted pricing only applies to weddings occurring January - March*

Salads – Choose 1

Caesar

Seasonal Vintner’s Salad

Spring / Summer – brie, fresh berries, marcona almonds
Fall / Winter – cheddar, sliced apples, pecans

Classic Spinach

Wedge Salad with blue cheese, bacon & tomato

Entrées–

Filet of Beef with maitre d’ butter
Coffee Crusted Braised Short Ribs
Porterhouse Pork Chop

Meriwether Godsey Signature Crab Cakes
Glazed Salmon
Roasted Rosemary Chicken Breast

Vegetarian

Pumpkin Curry with Lentils
Mushroom Wellington

White Beans with Tomatoes
over Fresh Zucchini cakes

Sides – Choose 2

Starches

Creamy Mashed Potatoes
Oven Roasted Potatoes
Basmati Rice
Wild Mushroom Bread Pudding
Roasted Sweet Potatoes
Cider Rice Pilaf

Vegetables

Oven Roasted Seasonal Vegetables
Steamed Asparagus
Sautéed Green Beans
Roasted Brussels Sprouts with Bacon

Rolls & Butter

Water served with Dinner

Iced Tea available upon request

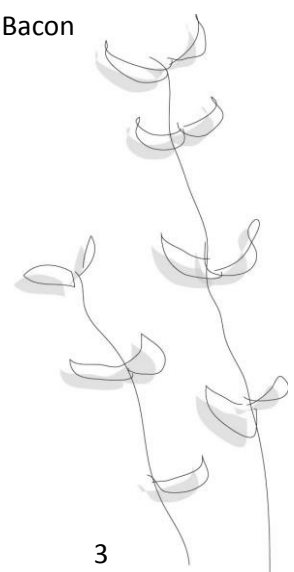
Coffee Station

Service & Basic Linen (tablecloths and linen napkins) included

[Add Hors d’oeuvres](#)

Don't see what you are looking for? All menus are customizable!

Meriwether Godsey at Lewis Ginter Botanical Garden



Bar Package

Consumption Bar

Set - up Charge for Beer and Wine Bar \$5.50 pp*+ usage
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Alcohol for Beer and Wine Bar

Charged on usage - \$4/domestic beer
 \$5/ premium or import beer
 \$5/ glass of wine (house)

We estimate \$12.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Set-up charge for Full Bar

\$6.00 pp*+ usage
Includes soft drinks, sparkling water, mixers, juices, bar fruit, glassware, ice, bar snacks and bartender(s).

Alcohol for Full Bar

Charged on usage \$4/domestic beer
 \$5/ premium or import beer
 \$5/ glass of wine (house)
 \$6/ 1.5 oz liquor pour (house brands)

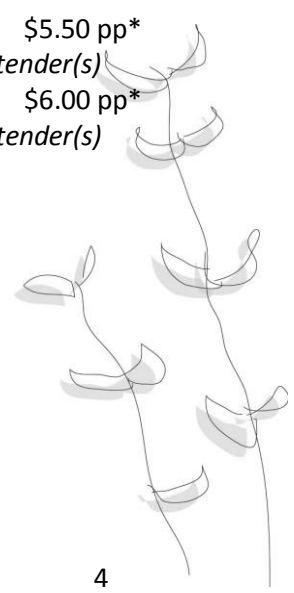
We estimate \$15.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Cash Bar

Set - up charge for Beer and Wine Bar \$5.50 pp*
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)
 Set-up charge for Full Bar \$6.00 pp*
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Guests pay for drinks
 \$5/ domestic beer
 \$6/ premium or import beer
 \$6/ wine (house)
 \$7/1.5 oz. liquor pour (house brands)

* This amount is charged for all guests over 10 years of age.



Beer / Liquor / Wine selections

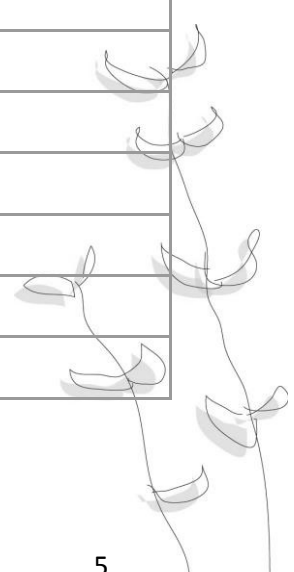
<i>Beer</i>	<i>Liquors</i>
Miller Products	Tanqueray Gin
Coors Products	Smirnoff Vodka
Budweiser Products	Dewar's Scotch
Yuengling	Jim Beam Bourbon
Sam Adams	Bacardi Rum
Starr Hill	Dry & Sweet Vermouth
Legend	
Heineken	
Corona	

<i>Wine Tier 1</i>	<i>Wine Tier 2</i>	<i>Wine Tier 3</i>
\$25.00 per bottle	\$32.00 per bottle	39.00 per bottle
White Wines		
Benvolio Pinot Grigio	Caposaldo Pinot Grigio	Barboursville Pinot Grigio
Sycamore Lane Chardonnay	Picket Fence Chardonnay	Chloe Chardonnay
Walnut Crest Sauv Blanc	Ritual Sauv Blanc	Kim Crawford Sauv Blanc
Cristalino Sparkling	Nine Vines Moscato	
Red Wines		
Sycamore Lane Merlot	Seven Falls Merlot	
10 Span Pinot Noir	Folie a Deux Pinot Noir	Lincourt Pinot Noir
Main Street Cabernet	J. Lohr Cabernet	Joel Gott Cabernet
	Trivento Malbec	Primus Malbec

** You are able to select 3 beer choices and 2 wine choices

** Additional choices may be available upon request. Additional charges may apply

Meriwether Godsey at Lewis Ginter Botanical Garden



Champagne Toast \$4.00 pp

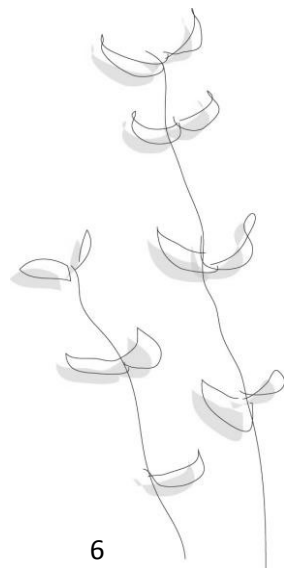
Cordials Bar \$250.00 (1 hour)
Assortment of Liqueurs
Server
Glassware, Ice and Supplies

Martinis and Manhattans \$600.00 (2 hours)
Made to Order Classic and Gourmet Martinis and Manhattans
Bartender
Glassware, ice and supplies
Bar Snacks

Whiskey Bar \$600.00 (2 hours)
A selection of top shelf whiskey (3 choices) served neat or on the rocks
Bartender
Glassware, ice and supplies
Bar snacks

Signature Cocktails – *make your special day even more special!*
1-2 Specialty Cocktails (*customer choice*) prepared and passed for 1 hour*
\$6.00 per cocktail served*

*Certain restrictions apply



Action Stations or Late Night Snacks

\$6.00 pp -when added to hors d'oeuvres parties, buffet meals or plated meals

Mashed Potato Bar

Creamy Mashed Potatoes served with
 Sharp Cheddar Cheese
 Butter
 Sour Cream
 Bacon

Pasta Bar

Penne & Cheese Tortellini
 Marinara Sauce & Pesto Cream Sauce
 Breadsticks

Tex Mex

Flour Tortillas	Cheddar Cheese
Shredded Chicken or Beef Barbacoa	Lettuce
Sautéed Onions and Peppers	Salsa & Sour Cream

Mac & Cheese Bar

Traditional
 Lobster Mac & Cheese
 Blue Cheese and Bacon Mac & Cheese

Grits Bar

Creamy cheese grits served with
 Sautéed Shrimp
 Local Sausage
 Sautéed Vegetables

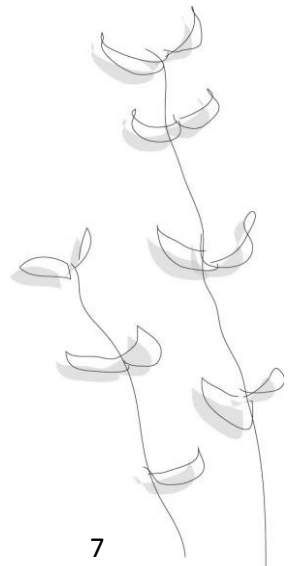
Chocolate Fountain

(75 pp minimum)

Milk, Dark or White Chocolate
 Assortment of Fresh Fruit, Marshmallows, Gaufrettes and Pretzels

Ice Cream Floats

Root Beer, Cola, Cream and Orange Sodas served with Vanilla ice cream



A la Carte Hors d'oeuvres (priced per person- unless specified)

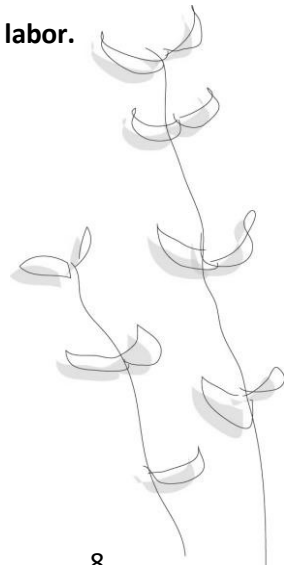
Butlered or Stationary (priced pp)

Fried Oysters	7.00
Mini Cornbread Crabcakes	5.00
Bacon Wrapped Scallops	4.00
Jade Dumplings - vegetarian	3.00
Spinach & Cheese Triangles	3.00
Caprese Skewers	3.00
Sweet Potato Ham Biscuits	3.50
Pimento Cheese Tarts	3.00
Vegetable Spring Rolls	3.00
Seasonal Soup Shots	3.00

Stationary Hors d'oeuvres (priced pp)

Cheese & Fruit Display	3.50
Southern Breads and Spread	3.50
Local Charcuterie Platter	4.00
Roasted Vegetables with Dip	3.00
Crab Mornay Dip	4.00
Smokey White Cheddar and Bacon Dip	3.00

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.



Rentals

Linen – included in menu packages / White or ivory

Specialty Linen – available upon request

Cake Stand

18" Silver-plated Round Embossed Cake Stand \$25.00

Votives

Tea Lights in Glass Holders

up to 75 guests \$25.00

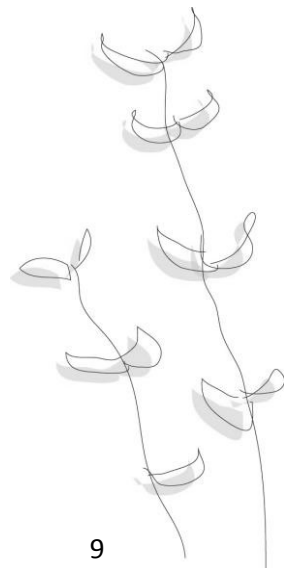
76 - 150 guests \$35.00

151 + \$40.00

High Top Cocktail Tables

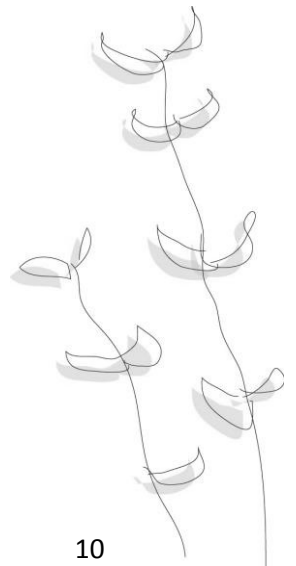
with White or Ivory Linen

\$30.00 each



Suite Snacks

Sodas & Bottled Water	\$2.00 ea charged on consumption
Sparkling Water	\$2.50 ea charged on consumption
Iced Tea	\$2.00 pp
Lemonade	\$2.00 pp
Infused Water Station (choose 2)	\$1.00 pp
Cucumber Lemon	
Citrus	
Lavender Mint	
Berry	
Coffee Station	
Coffee, Decaf, Hot Tea	\$2.50 pp
Hot Chocolate and /or Hot Cider	\$2.00 pp
Fruit & Cheese Platter	\$2.50 pp
Assorted Salty Snacks	\$1.50 pp
Assorted Sweet bites	\$2.00 pp
Veggies & Dip	\$2.50 pp
Assorted Tea Sandwiches	\$3.00 pp
Champagne or Sparkling Moscato	\$25.00 per bottle
Mimosas or Bellini's	\$30.00 per bottle
Beer	\$5.00 per bottle
Bottle Service	\$150.00 per bottle
Vodka / Gin / Bourbon / Scotch / Rum	
Served with mixers	



Meriwether's Mix & Match Snacks

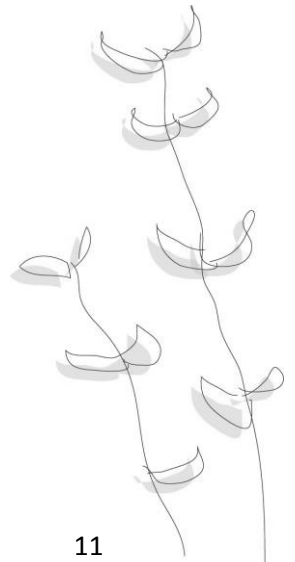
An assortment of fresh and unique snacks designed to fuel any event.

\$5.00 pp

Sweet	Savory	Dried Fruits / Sweet & Savory
Chocolate Bark with Dried Fruit & Nuts *	White Cheddar Cheese Straws *	Maple & Black Pepper Bacon Pieces *
Candied Pecans *	Dill Oyster Crackers *	Chocolate Covered Bacon Pieces *
Assorted Gourmet Candies	Union Square Style Mixed Nuts * (Seasoned with Rosemary, Brown Sugar & Cayenne)	Seasoned Dried Fruits Choice of: Mangoes, Pineapples or Strawberries
Individually wrapped Assorted Chocolates	Jerky (Assorted Flavors)	Dried Fruit Mix (apricots, figs and cranberries) *
Mini Lemon Shortbread Cookies *	Smoked Almonds	
Seas Salt & Caramel Popcorn (locally made by Sugarbellas) Need order 7 days prior to event	Buttery Popcorn (locally made by Sugarbellas). Need order 7 days prior to event	

* = House Made

Pick 3 – we suggest 1 from each column but the choice is yours! Pick your packaging - individual servings or bulk



Kids Meals

Children 3- 10 can either eat from the adult menu for half price or we can prepare a simple meal of chicken fingers, French fries and fruit for \$6.00. Beverage charges apply. Children under 3 are free, unless children's plate is ordered.

Vendor Meals – ½ price

Vendors can be provided the same meal as guests and must be included in the guest count.

