



Banquet & Catering Menu

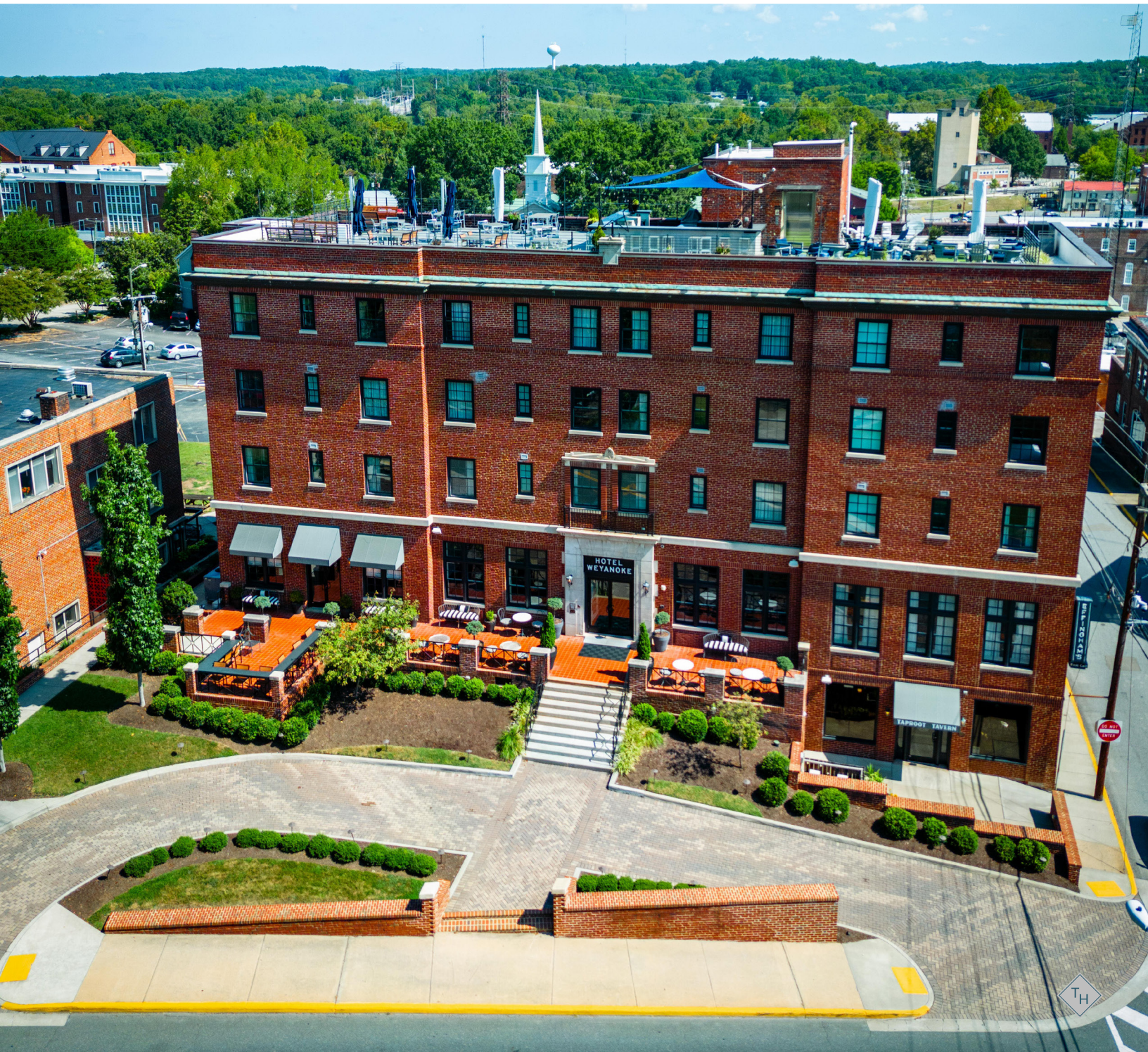
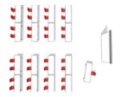
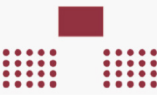
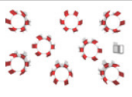
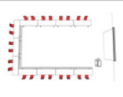
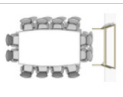
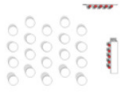


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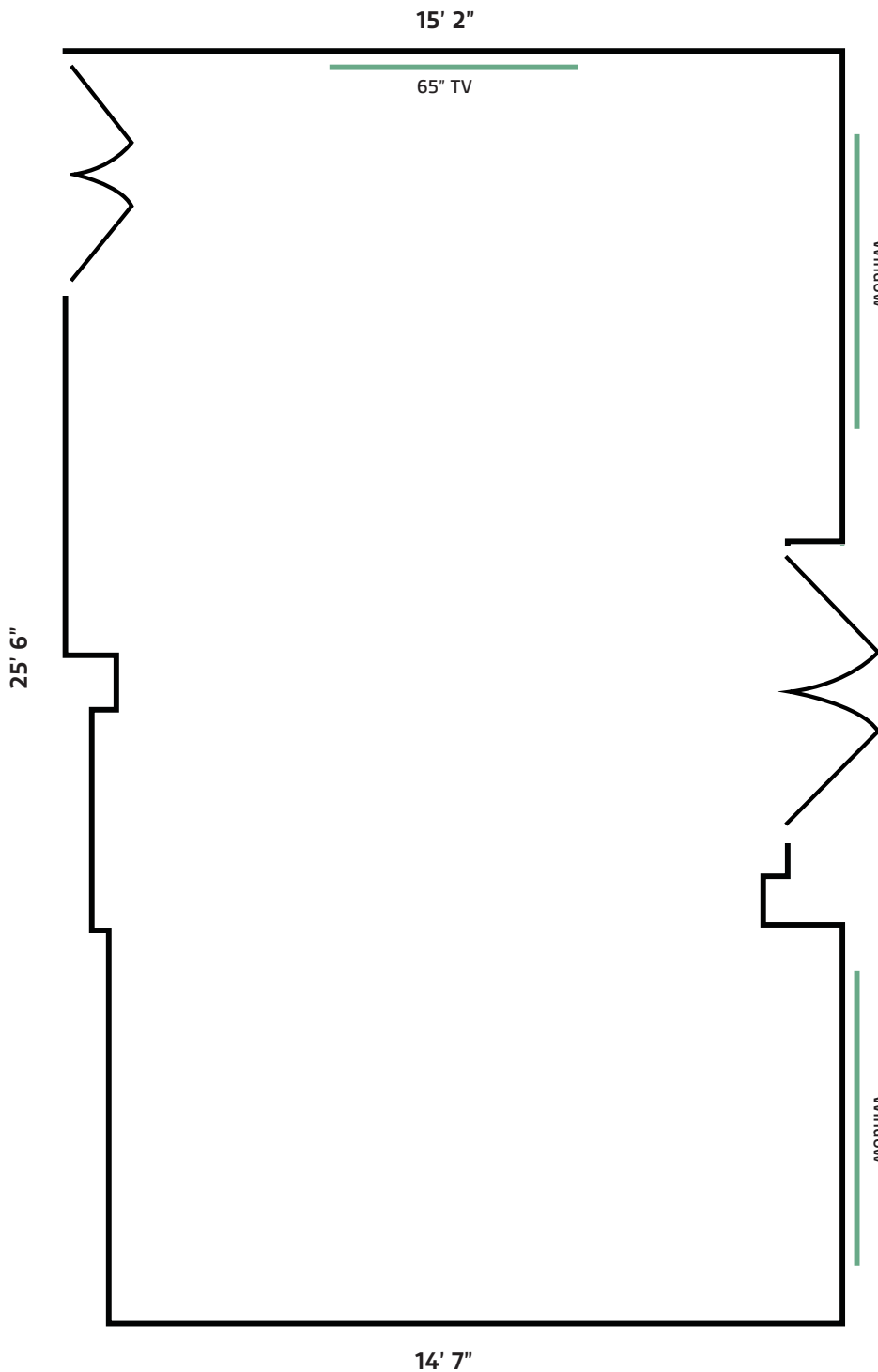
Event Venue Capacity Chart

								
Room Name	Classroom	Theater	Banquet (5' Tables)	U-shape	Boardroom	Reception	Height	Surface
Boardroom	14	38	29	10	8	34	7' 8"	380 ft ₂
Taproot Cellar	33	89	68	23	20	81	8' 4"	896 ft ₂
Taproot Tavern	32	86	64	22	18	77	7' (Fixtures) 10 (Ceiling)	854 ft ₂
Effinghams	27	71	53	18	15	64	12'	714 ft ₂
Catbird (Main)	45	121	91	32	26	109	-	1211 ft ₂
Catbird (Turf)	17	45	33	11	10	41	-	447 ft ₂

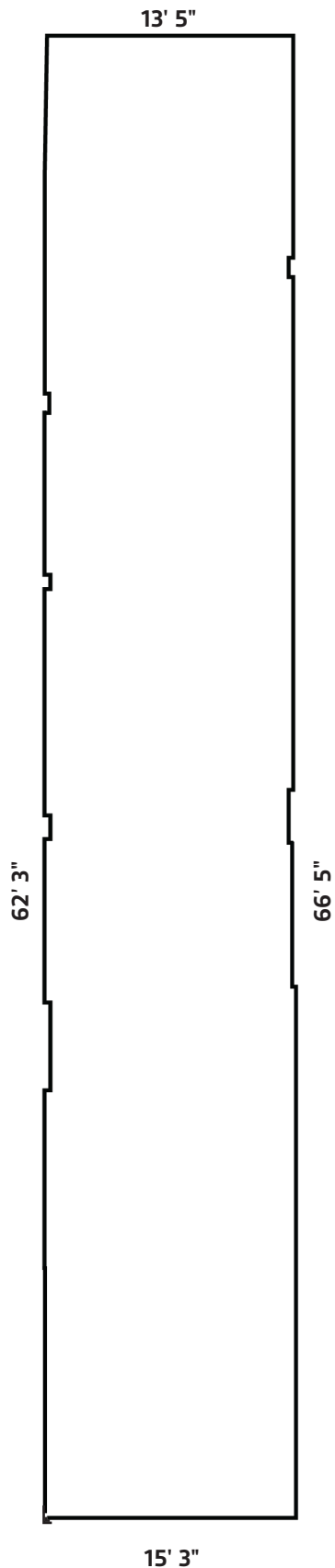
Boardroom Meeting Space

Featuring plenty of natural lighting, our intimate Boardroom is ideal for private meetings with A/V setup available.

Sq. Footage: 380 ft²
Ceiling Height: 7' 8"



Taproot Cellar



Impress your guests in this unique setting for meetings, workshops, social gatherings, and private dining events.

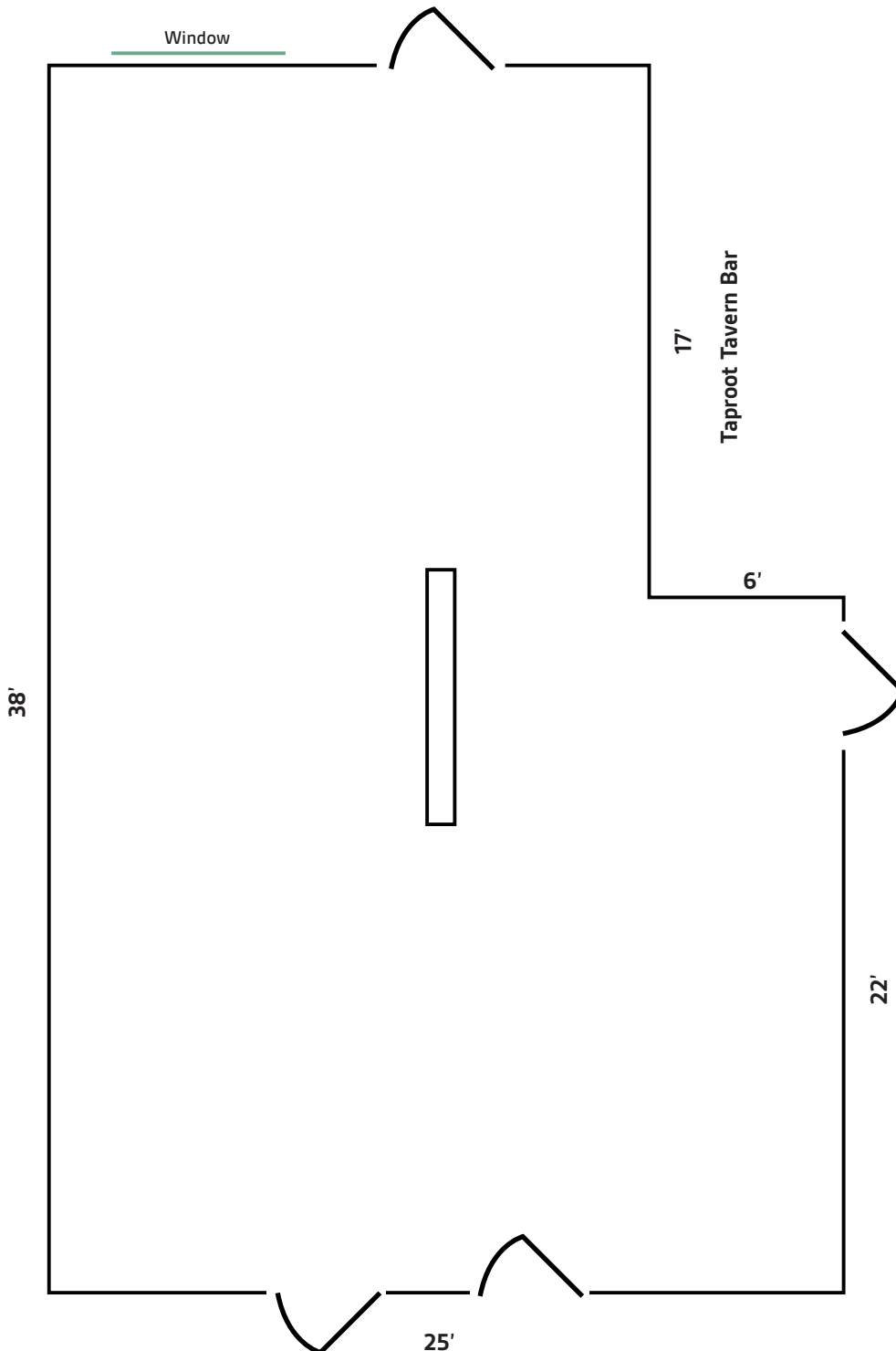
Sq. Footage: 896 ft²
Ceiling Height: 8' 4"



Taproot Tavern

With its inviting ambiance, bar counter, and ample room to socialize, Taproot Main provides the perfect space for an unforgettable experience

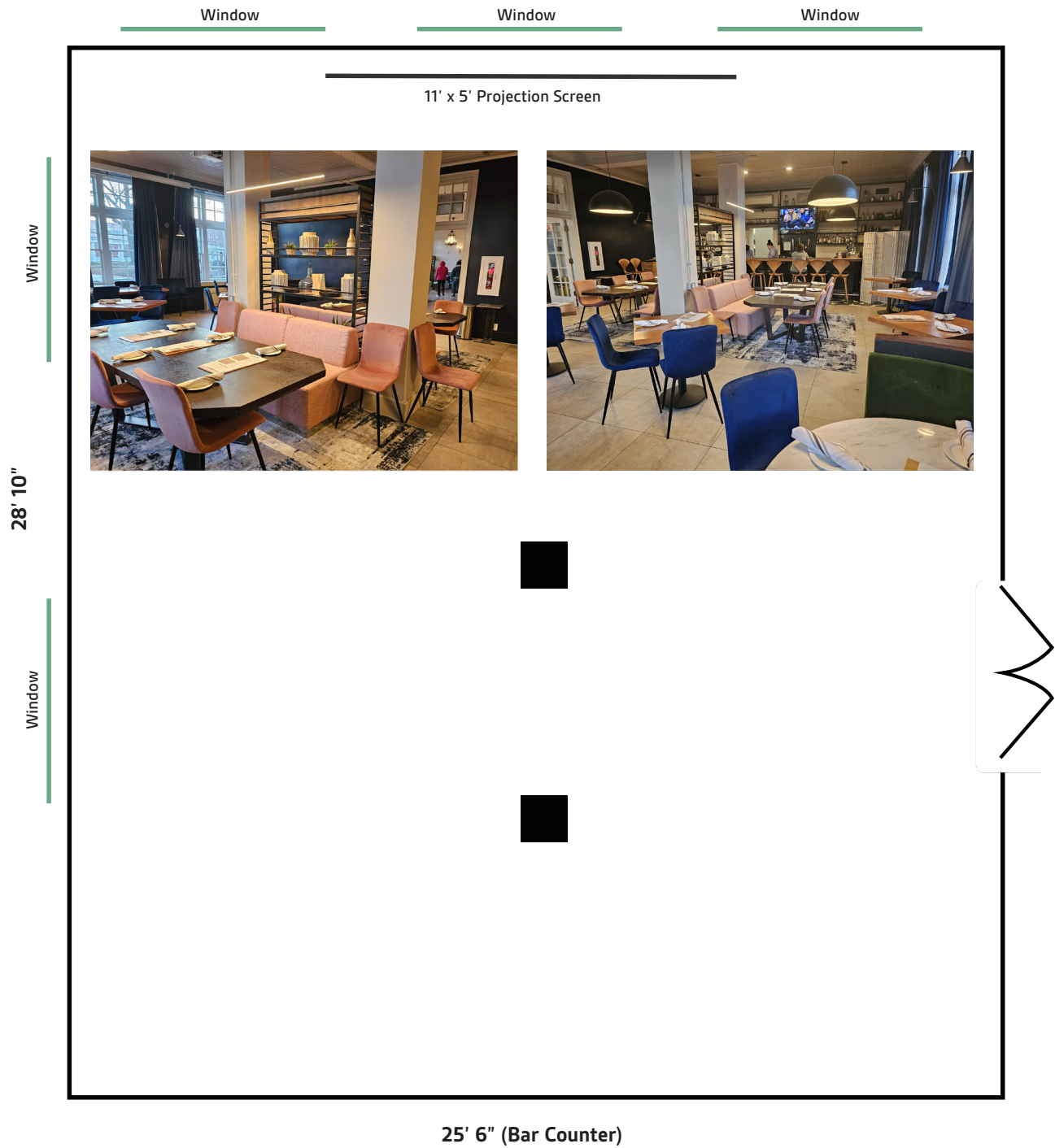
Sq. Footage: 854 ft²
Ceiling Height: 7' to Fixtures, 10' to Ceiling



Effingham's

Effingham's offers a sophisticated and productive environment to spark ideas between business associates. With plenty of natural lighting and a retractable screen, it's ideal for classroom-style lectures, team-building workshops, and executive retreats.

Sq. Footage: 714 ft²
Ceiling Height: 12'



Catbird Rooftop Terrace

Elevate your dining experience into the stratosphere at Catbird, where the best rooftop views in Farmville are the star of the show! In addition, there is a **GRASS TURF** that is 15' 1" x 29' 8".

Sq. Footage: 1211 ft²

Sq. Footage **TURF**: 447 ft²

19' 5" (Bar Counter)

42' 6" 40'



TURF



5"



11' 3"

12' 10"

8'

Breakfast Selections

Early Riser

Assorted Pastries & Savory Breads
Butter, Honey, Jam, Cream Cheese
Apples, Oranges, Bananas
Fruit Loops & Raisin Bran
Breakfast Bars & Yogurts
Pork Sausage & Turkey Bacon
Scrambled Eggs
Byrd Mill Cheddar Grits
Orange, Apple, & Grapefruit Juice
Regular & Decaf Coffee

Weyanoke Brunch

Assorted Pastries & Savory Breads
Select Melons & Wild Berries
Cottage Cheese & Greek Yogurt with Accompaniments
Arcadian Greens
Fried Chicken
Apple Cranberry Spiral Ham
Scrambled Eggs
Byrd Mill Cheddar Grits
Hash Browns
Braised Green beans
Orange, Apple, & Grapefruit Juice
Apples, Oranges, Bananas
Butter, Honey, Jam, Cream Cheese
Regular & Decaf Coffee

Breakfast Enhancements

Omelette Station
Waffle Station

Additional Selections

Hotel Amenities

Charcuterie Basket

Cured Meat, Cheese, Jam, Honey, Crackers, Dried Fruits, Trail Mix

Sweet Heart

Cookies, Fudge, Wild Berries, & House Wine

Beer & Peanuts

Assorted Nuts, 6 Pack Domestic Beer

Movie Night

Assorted Candies, Kettle Corn, Sodas

Morning Boost

Fresh Fruit, Bottled Water, Protein Shakes, Granola Bars

Break Packages Breaks are 90 minutes

Sweet 'n Salty

Trail Mix, Kettle Corn, House Potato Chips, Assorted Nuts, Dum Dums, M&M's, Dried Fruit, Sodas

Power-Up

Apples, Oranges, Bananas, Greek Yogurt Parfait, Protein Bars, Immune & Energy Boost Shooters, Infused Water

Coffee & Tea

Muffins, Pastries, Biscottis, Regular Coffee, Decaf Coffee, Assorted Creamers, Artisan Syrups, Rituals Teas

Cookie Monster

Assorted Cookies, Brownies, Blondies, Whole Milk, Chocolate Milk, Non Dairy Milk, Warm Apple Cider

Hors D'oeuvres Selections

Fresh Seasonal Fruit & Artisan Cheese Display (GF)
Assorted Crackers & Breads

Smoked Bacon Wrapped Scallops (GF)
Honey Drizzle

Mini Chesapeake Crab Cakes
Lemon Dill Dressing

Italian Wedding Style Meatballs (GF)
Florentine Cream

Smoked Salmon Display (GF)
Cucumber-Tomato Relish & Lemon Aioli

Shrimp & Crab Cocktail Station (GF)
Lemon & Chili Sauces

Brick Oven Flatbreads
(Meat-Free Options Available)

Antipasto Display
Cured Meats, Assorted Pickles, Olives, & Accompaniments

Chesapeake Raw Bar
Oysters, Clams, Mussels, Ceviche, & Cocktail Sauces

Nashville Hot Chicken
Chili Oil & Pickles

Lamb-Chop Lollipops (GF)
Pesto Rub

Virginia Country Ham Biscuits

Puff Pastry Baked Brie
Cranberry Apple Jam

Heirloom Tomato Caprese Skewers (GF)

Vegetable Spring Rolls
Teriyaki Dipping Sauce

Vegetable Crudit  (GF)
Creamy Ranch Dipping Sauce

Assorted Dessert Display
Petit Fours, Chocolate Truffles, Chocolate Dipped Marshmallows, Rock Candies

**Priced per 60 servings*

Buffet Selections

Available for off site delivery upon request, delivery fees apply

BYO Deli

Arcadian Green Salad with Citrus Vinaigrette
Pasta Salad
Tomato Bisque
Roast Beef, Prosciutto, Virginia Ham, Smoked Turkey
Cheddar, Swiss, Provolone, Sliced Bread, Mayo Mustard Pickles, Lettuce, Tomato, Onions
Apples, Oranges, Bananas
House Fried Kettle Chips
Cookies & Brownies

PIE

Greek Salad with Tomatoes, Onions, Cucumbers, Olives, Roasted Peppers, Feta, Red Wine Vinaigrette
Harissa Wings with Buttermilk Basil Dressing
Cheese & Pepperoni Woodfired Pizza
Lemon Cream Cake

Smoked

Arcadian Greens
Pasta Salad
Potato Salad
Cole Slaw
BBQ Grilled Chicken
Carolina Pulled Pork
Baked Beans
Brioche Buns
Warm Seasonal Cobbler

Cafe 202

House Made Bread with Whipped Butter
Mixed Green salad with Tomatoes, Onions, Cucumbers, Buttermilk Basil, & Citrus Vinaigrette
Shrimp Chowder
Grilled Chicken Gremolata
Herb Roasted Potatoes
Garlic Butter Green Beans
Cheesecake

Buffet

Selections Cont.

Available for off site delivery upon request, delivery fees apply

Southern Comfort

House Made Bread with Whipped Butter
Waldorf Salad
Stewed Green Beans
Whipped Garlic Mashed Potatoes
Roasted Pork Loin with Sage Gravy
Crispy fried Chicken
Red Velvet Cake

Medi

House Made Bread with Whipped Butter
Classic Caesar Salad
Hand Tossed Pizzas
Red Wine Tomato Braised Boneless Beef Short Rib
Chicken Piccata with roasted garlic and capers
Roasted Squash Medley
Garlic Butter Bucatini with Fresh herbs
Tiramisu

Chesapeake

Cheddar Biscuits
Chesapeake Crab Bisque
Arcadian Greens with Citrus Vinaigrette
Shucked Oysters, Clams, & Mussels
Brown Sugar Glazed Spiral Ham
Herb Roasted Red Drum with Brown Butter
Petite Corn Cobs & Red Potatoes
Smith Island Cake

Bistro 202

House Made Bread with Whipped Butter
Arugula Salad with Strawberries, Candied Pecans, Pickled Onions, Chevre, Balsamic Vinaigrette
Butter Poached Shrimp & Crab Ceviche
Lemon Thyme Chicken Quarters with Au Jus
Carved Rosemary Prime Rib with Bordelaise
Garlic Whipped Potatoes
Buttered Asparagus
Chocolate Turtle Cheesecake

Plated Dinner Selections

Bread Service

Salad

Mixed Greens

Cherry Tomatoes, Onions, Cucumbers, Citrus Vinaigrette

Class Caesar

Romaine, Parmesan Cheese, Croutons, House Dressing

Arugula

Strawberries, Candied Pecans, Chevre, Pickled Onions, Balsamic Vinaigrette

Soup

Chesapeake Crab Bisque

Tomato Bisque

Brunswick Stew

Main Course

Airline Chicken

Smoked Tomato Butter

Pan Seared Salmon

Almonds, Lemon Caper Beurre Blanc

Porterhouse Pork Chop

Whole Grain Mustard Au Jus

Chesapeake Crab Cake

Mobjack Bay Remoulade

Crispy Duck Breast

Smoked wild berry compote

Petite Sirloin

Cabernet Rosemary Demi Glace

Beef Tenderloin

Cabernet Rosemary Demi Glace

6 oz. Filet & Shrimp

Béarnaise Au Poivre

Plated Dinner

Selections

Vegetables

Green Beans
Broccolini
Asparagus

Starch

Whipped Potatoes
Parmesan Wild Rice
Byrd Mill Cheddar Grits

Desserts

Flourless Chocolate Torte
Seasonal Cheesecake

Beverage Packages

NON ALCOHOLIC BEVERAGE PACKAGES

Coffee & Tea Package

Hot Water with Assorted Teas

Decaf & Regular Coffee

Includes creamers and sweeteners

Refreshment Package

Cold Teas (Sweet & Unsweet)

Lemonade

Water

Soda & Juices

Assorted Sodas & Juices (Apple, Orange, Grapefruit)

ALCOHOLIC BEVERAGE PACKAGES

Beer & Wine

Seasonal Draft Beers & House Wines

Open Bar

Seasonal Draft Beer, House Wines, Select Liquors

Signature Cocktail

House crafted cocktail from select products

Champagne Toast

Beverage Selections

Wine by the Glass

SPARKLING

RISATA MOSCATO d' ASTI, Moscato - Piedmont, Italy

PRIMA PERLA, Prosecco- Veneto, Italy

ROSÉ

*PROVERB, Rosé - California

FLEURS de PRAIRIE CÔTES de PROVENCE, Rosé - France

WHITE

*PROVERB, Chardonnay - California

*PROVERB, Sauvignon Blanc - California

WHITEHAVEN, Sauvignon Blanc - Marlborough, New Zealand

J VINEYARDS, Pinot Gris - California

WILLIAM HILL NORTH COAST, Chardonnay- California

RED

*PROVERB, Cabernet Sauvignon - California

*PROVERB, Pinot Noir - California

LA POSTA PIZZELLA, Malbec - Mendoza, Argentina

HESS SHIRTAIL RANCHES, Cabernet Sauvignon - California

LOCATIONS CA, Red Blend - California

DESSERT

COCKBURNS, Fine Ruby Port - Douro, Portugal

Beverage

Selections Cont.

Wine by the Bottle

SPARKLING

LAMARCA, Prosecco - Veneto, Italy

J VINEYARDS, Cuvee - California

BEAU JOIE, Champagne - France

WHITE

SAINT CLAIR, Sauvignon Blanc - Malbournough, New Zealand

STAG'S LEAP, Karia, Chardonnay - Napa, CA

TRAMIN UNTEREBNER, Pinot Grigio - Napa, CA

HUBERT BROCHARD, Sancerre - France

RED

LYRIC, Pinot Noir - Napa Valley, CA

SALDO, Zinfandel - California

DUCKHORN, Merlot - Napa Valley, CA

CROSSBARN, Cabernet Sauvignon - Napa Valley, CA

GROTH, Cabernet Sauvignon - California

PAUL HOBBS, Cabernet Sauvignon - Napa Valley, CA

Beverage Selections Cont.

Beer

BOTTLES

Coors Light

Heineken

Corona Extra

Guinness

IPA Bottled Selection

Yuengling

High Noon Vodka Seltzer

High Noon Tequila Seltzer

NA BEER

Heineken 0.0

DRAFT BEER

Talk with your Sales Director before the event to hear about what is on Draft!

Signature Cocktails

OLD FASHIONED

Bulleit Bourbon | Aromatic & Cherry Bitters | Simple Syrup | Muddled Orange Peel | Orange & Cherry Garnish

BOULEVARDIER

Bourbon | Campari | Sweet Vermouth | Orange & Cherry Garnish

MANHATTAN

Rye Whiskey | Sweet Vermouth | Aromatic Bitters | Maraschino Cherry Garnish

CLASSIC VODKA MARTINI

Vodka | Dry Vermouth | Choice of Olives or Lemon Twist as Garnish

COSMOPOLITAN

Vodka | Orange Liqueur | Cranberry Juice | Lime Juice | Lime Garnish

PARK AVENUE

Gin | Sweet Vermouth | Orange Liqueur | Pineapple Juice | Orange Garnish

AMERICANO COCKTAIL

Campari | Sweet Vermouth | Club Soda | Orange Garnish