



Special Events

FARMINGTON

2022

A decorative background featuring a close-up of white flowers with yellow centers, possibly cherry blossoms, on the left side of the page. The flowers are in soft focus, creating a delicate and elegant atmosphere.

Welcome

Thank you for considering Farmington Country Club as the location of your special event. Farmington's numerous space opportunities, beautiful surroundings, talented culinary team, and dedicated staff of planners and servers, all combine to make each event unique, successful, and memorable.

It is our goal to ensure that you have a wonderful experience. As such, we remain vigilant and steadfast in our efforts to provide a safe and sanitized environment for all of our members, guests, and staff during this unprecedented time. We follow all state and federal guidelines related to COVID-19 and are ready to address any of your questions or concerns.

Finally, to allow for adequate preparation time, menu plans should be completed with our Special Events Office a minimum of four weeks in advance. The guaranteed number of attending guests is required five full business days in advance of your event. All food and beverage charges are subject to a 20% service charge for member functions and 23% service charge for sponsored functions. All events with food and beverage charges are subject to applicable taxes.

**PLEASE CONTACT THE SPECIAL EVENTS OFFICE TO DISCUSS
ANY QUESTIONS OR DETAILS FOR YOUR EVENT.
WE LOOK FORWARD TO WORKING WITH YOU.**

JANUARY 2022



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Meet the Team



CHRISTY CORMONS

Special Events Director

christy.cormons@farmingtoncc.com | (434) 245-0678

As a UVA grad, Christy moved to D.C. to begin her career in Event Planning in 2000 with the dream of someday returning to Charlottesville. That dream was realized in 2012 when she accepted the position of Director of Special Events at Farmington! During her time in D.C., Christy planned hundreds of weddings and large conferences but finds just as much joy in small celebrations. Raised in a military family, Christy adapts quickly to change and enjoys meeting and connecting with new people. Building relationships is her favorite part of her job! When she's not at the Club you'll find her chasing her kids, cooking for her family or reading on her Kindle with a glass of wine.



EMILY KING

Wedding and Event Planner

emily.king@farmingtoncc.com | (434) 245-0679

As Farmington's Wedding and Event Planner, Emily manages the planning, coordination, and execution of the Club's on-site wedding-related events and works with couples to bring their visions to life. As a graduate of the University of Virginia, Emily has a deep appreciation for the Charlottesville community and is thrilled to put her knowledge of the local wedding industry, vendors, and wedding coordination to use, having worked with planners in the area over the last several years. The best part of her job at Farmington are the meaningful connections she makes over the months of planning each memorable event. In her spare time, Emily enjoys spending time with her husband and dog, hiking, reading, or exploring local vineyards.



OLIVIA PYANOE

Event Planner

olivia.pyanoe@farmingtoncc.com | (434) 245-0698

While studying Arts Management at Randolph-Macon College and planning events at the Virginia Museum of Fine Arts, Olivia fell in love with curating and delivering a memorable guest experience. Throughout her career, Olivia has worked on an array of events from large museum family days and fashion shows, to weddings and intimate gatherings. Also having a background in sales, Olivia discovered she is a natural extrovert. She enjoys creating meaningful relationships and helping make memories that last a lifetime. Outside of work, Olivia is often tackling new interior design projects, adventuring to someplace new whether it be near or far, or sweating out the day at the gym.

Ballroom

240 SEATED | 250 COCKTAIL



For large gatherings, the Ballroom is the Club's most spacious and flexible space. Five opulent crystal chandeliers, hardwood floors, and a baby grand piano add to the room's classic elegance. The Ballroom includes an outdoor patio and access to Peacock Alley—the perfect pre-function space for guest registration—as well as a built-in stage with up-to-date audio and video capabilities.

Availability

Sunday - Friday | 6:00 a.m. - 4:00 p.m.
Sunday - Friday | 4:00 p.m. - 12:00 a.m.
Saturday | 6:00 a.m. - 4:00 p.m.
Saturday | 4:00 p.m. - 12:00 a.m.

Food Minimum

\$4,500
\$7,500
\$7,500
\$12,000

Room Rental*

\$750
\$1,000
\$1,500
\$2,500

*Waived for member's personal function

Main Dining Room

90 SEATED | 100 COCKTAIL



Farmington's Main Dining Room is perfect for mid-sized events or business meetings. A baby grand piano complements a stately fireplace and custom mural walls, giving the room a warm and balanced atmosphere.

Availability

Sunday - Friday | 6:00 a.m. - 4:00 p.m.
Sunday - Friday | 4:00 p.m. - 12:00 a.m.
Saturday | 6:00 a.m. - 4:00 p.m.
Saturday | 4:00 p.m. - 12:00 a.m.

Food Minimum

\$2,000
\$3,500
\$2,500
\$4,500

Room Rental*

\$400
\$650
\$650
\$1,200

*Waived for member's personal function

Jefferson Room

40 SEATED | 60 COCKTAIL



Designed by Thomas Jefferson in 1803, the Jefferson Room is Farmington's most iconic room. Perfect for cocktail parties, dinners, lunches, meetings, and small ceremonies, this bright and elegant room—which includes a covered terrace and private entrance from the Front Circle—truly defines the Farmington experience.

Availability

Sunday - Friday | 6:00 a.m. - 4:00 p.m.
Sunday - Friday | 4:00 p.m. - 12:00 a.m.
Saturday | 6:00 a.m. - 4:00 p.m.
Saturday | 4:00 p.m. - 12:00 a.m.

Food Minimum

\$1,000
\$2,500
\$2,000
\$3,000

Room Rental*

\$350
\$500
\$500
\$1,000

*Waived for member's personal function

Pine Room

40 SEATED | 50 COCKTAIL



Wood beams, a stone fireplace, wine cabinets, and beautiful Alberene soapstone floors give the Pine Room a warm and rustic elegance. Ideal for small dinners or meetings, the Pine Room is augmented by access to Tap Room Alley.

Availability

Monday - Sunday | 6:00 a.m. - 4:00 p.m.

Sunday - Friday | 4:00 p.m. - 12:00 a.m.

Saturday | 4:00 p.m. - 12:00 a.m.

Food Minimum

\$500

\$1,000

\$1,500

Room Rental*

\$150

\$250

\$500

*Waived for member's personal function

The Wine Room

8-10 GUESTS



As Farmington's most intimate event space, the Wine Room offers circular seating for up to ten guests for plated meals and is enhanced with warm ambient lighting and beautiful built-in temperature controlled wine cabinets.

Availability

Monday - Sunday | 6:00 a.m. - 2:00 p.m.

Monday - Tuesday | 4:00 p.m. - 12:00 a.m.

Wednesday - Sunday | Evenings | *Available through the Blue Ridge Room to members only*

Food Minimum

\$250

\$400

Room Rental*

\$75

\$100

Blue Ridge Room

PORCH: 54 SEATED | BAR: 40 COCKTAIL



With its ample windows and beautiful natural lighting, Farmington's Blue Ridge Room—which includes the bar, terrace, and porch—boasts impressive views of the North Lawn and patios while accommodating lunch, dinner, and other flexible meeting needs. The Blue Ridge Room bar serves memorable cocktail parties amid classic and comfortable design.

Availability

Monday - Friday | 6:00 a.m. - 2:00 p.m.
Monday - Tuesday | 4:00 p.m. - 12:00 a.m.
Saturday - Sunday | 6:00 a.m. - 2:00 p.m.

Food Minimum

\$500
\$1000
\$1000

Room Rental*

\$250
\$250
\$250

*Waived for member's personal function

North Lawn & Lower Patio



This expansive outdoor venue provides a spectacular view of the northern Blue Ridge Mountains. Perfect for ceremonies and receptions as well as casual outdoor events. The Lower Patio can be intimately lit for comfortable evening and nighttime gatherings. An indoors rain backup space must be reserved in addition to the outdoor space.

Availability	Food Minimum	Space Rental*
Sunday - Friday 6:00 a.m. - 4:00 p.m.	\$350	\$200
Sunday - Friday 4:00 p.m. - 12:00 a.m.	\$700	\$350
Saturday 6:00 a.m. - 4:00 p.m.	\$700	\$350
Saturday 4:00 p.m. - 12:00 a.m.	\$1,500	\$500

*Waived for member's personal function



North Conference Room

SEATS UP TO 10

Availability

Monday - Sunday | 6:00 a.m. - 12:00 p.m.

Saturday | 4:00 p.m. - 12:00 a.m.

Room Rental*

\$50 Daily

\$50 Daily

South Conference Room

SEATS UP TO 12

Availability

Monday - Sunday | 6:00 a.m. - 12:00 p.m.

Saturday | 4:00 p.m. - 12:00 a.m.

Room Rental*

\$50 Daily

\$50 Daily

Combining comfort with function, Farmington offers two impressive conference rooms for business meetings and small gatherings. The South Conference Room comes fully equipped with audio and video capabilities, while the North Conference Room—which includes a white board and screen—makes for an ideal boardroom or breakout space.

*Waived for member's personal function

Food Truck

100 GUESTS CAN BE SERVED
MINIMUM OF 30



The Farmington Food Truck is the best way to bring the convenience and quality of Farmington to your off-site event. Whether at your home or place of business, Farmington will be there!

Availability

Monday - Sunday
(60 Mile Radius)

Rental Fee

\$150 Flat Rate.
Menus start at \$22 per person.

Breakfast Buffets

Minimum of 15 guests are required for breakfast buffets. Your event manager is happy to create options for fewer than 15 guests.

CONTINENTAL | \$14

Hard Boiled Eggs, Assorted Breakfast Pastry, Seasonal Fresh Fruit, Individual Yogurts, Biscuits, Jam, Honey, Butter, Orange and Cranberry Juice, V8, Water, Coffee and Hot Tea

HEALTHY START | \$16

Hard Boiled Eggs, Yogurt and Granola Mason Jars, Super Grain Cups, Fresh Cut Fruit, Grapefruit Halves, Fresh Watermelon Juice Shooters, Steel Cut Oatmeal with Brown Sugar, Butter, and Dried Fruits

GRIDDLE BREAKFAST STATION | \$20

Buttermilk Pancakes, Challah French Toast, Scrambled Eggs, Apple Smoked Bacon, Seasonal Fresh Fruit, Berry Compote, Maple Syrup, Whipped Butter, Orange Juice, Cranberry Juice, V8, Water, Coffee and Hot Tea

THE JEFFERSON | \$23

Seasonal Muffins and Breakfast Pastry, Seasonal Fresh Fruit, Scrambled Eggs, Buttermilk Pancakes, Sausage and Apple Smoked Bacon, Home Fries, Orange Juice, Cranberry Juice, V8, Water, Coffee and Hot Tea

BAGEL BAR | \$12

Assorted Fresh Bodo's Bagels (will include plain, sesame, poppy, and cinnamon raisin) displayed with Whipped Butter, Plain Cream Cheese, Vegetable Cream Cheese, and Scallion Cream Cheese, and Strawberry Jam. Includes Orange Juice, Cranberry Juice, V8, Water, Coffee, and Hot Tea. (Add House Smoked Salmon +\$4 Per Person)

BREAKFAST SANDWICH STATION | \$14

Fried Chicken Biscuits with Sausage Gravy, Sausage, Egg, and Cheese Muffins, and Breakfast Burritos. Displayed with Fresh Fruit Skewers, Hash Browns, Orange Juice, Cranberry Juice, V8, Water, Coffee, and Hot Tea

CLASSIC EUROPEAN CONTINENTAL BREAKFAST | \$24

Assorted House Made Charcuterie & Pâté's, Hard Boiled Eggs, Cheeses, Fresh Baked Breads, House Smoked Salmon Display, Butter, Whole Grain Mustard, Jams

BREAKFAST BUFFET ENHANCEMENTS

	Priced Per Person		Priced Per Person
 Individual Yogurt Cup	\$2	Brioche French Toast	\$5.50
 Home Fries	\$4	Eggs Benedict*	\$6
 Bacon or Sausage Links	\$5	Fried Chicken Biscuit	\$7
Breakfast Danish and Muffins	\$4	Sausage Biscuits	\$6
 Yogurt and Granola Parfait	\$5	Sausage, Egg and Cheese Biscuits	\$7
 Scrambled Eggs	\$4.50	House Smoked Salmon Display	\$12
Biscuits & Gravy	\$4.50	(House Smoked Salmon, Capers, Chopped	
Breakfast Burritos	\$5.50	Onion, Egg, Cream Cheese, Sour Cream, Cocktail	
(Eggs, Pepper Jack, Flour Tortilla, Side of Salsa)		Pumpernickel Bread)	

RAISE THE BAR ENHANCEMENTS

Bloody Mary Bar | \$9 per drink
(includes all the fixings)

Mimosa Bar | \$9 per drink
(includes assorted juices, purees and fresh fruit)

 = Gluten Free

INTERACTIVE BREAKFAST STATIONS

Subject to a \$50 attendant fee. Minimum of 20 guests. Not available in the Jefferson Room.

Omelet Station Made to Order | \$11
Tomatoes, Onions, Broccoli, Ham, Peppers, Bacon,
Mushrooms, Salsa, Cheddar Cheese

Waffle Station Made to Order | \$10
Whipped Butter, Maple Syrup, Fresh Whipped
Cream, Strawberry Topping, Chopped Pecans

Eggs Benedict Station Classic* | \$10
Assembled to Order. Sauce Hollandaise

Buffet Lunches

Buffet Lunches include Sodas, Bottled Juices, Coffee and Iced Tea.

DELI BUFFET | \$21 | MINIMUM 10 GUESTS

Black Forest Ham, Swiss, Lettuce & Tomato | Turkey, Provolone, Bacon, Lettuce & Tomato

Roast Beef, Cheddar, Lettuce & Tomato

Condiments to Include: Mayonnaise, Mustard, Hot Sauce, Oil & Vinegar, Banana Pepper, Pickle Spears, House-made Kettle Chips

Choice of: Mixed Greens Salad, Pasta Salad or Cole Slaw

WRAP UP | \$21 | MINIMUM 10 GUESTS

An Assortment of Wraps to include Turkey BLT with Mayo on a Flour Tortilla, Grilled Vegetables with Balsamic in a Spinach Wrap, Ham and Swiss in a Sundried Tomato Wrap. Served with House-made Kettle Chips and choice of Mixed Greens Salad or Pasta Salad or Cole Slaw

BUILD YOUR OWN SALAD | \$19 | MINIMUM 15 GUESTS

Selection of Salad Greens, Assorted Toppings, Seasonal Garden Fresh Vegetables, Fresh Fruit, Grilled Shrimp, Grilled Chicken, Dressings and Dips

ARTISAN SANDWICHES | \$23

Choose 3 Sandwiches (includes Kettle Chips, Pickle Spears, and Choice of Mixed Greens Salad, Pasta Salad, or Cole Slaw):

Roast Turkey with Lettuce, Tomato, and
Mayonnaise on a Club Roll

Black Forest Ham with Brie, Balsamic Onions,
and Whole Grain Mustard on a French Baguette

Grilled Vegetable Wrap with Pesto Mayonnaise

Roast Beef with Cheddar and Horseradish Mayo
on Ciabatta

Genoa Salami, Ham, Pepperoni, and
Mortadella with Swiss Cheese, Lettuce, Tomato,
Oil & Vinegar on Tuscan Bread

Curried Chicken Salad on a Croissant with
Walnuts and Grapes

PANINI DISPLAY | \$23 | MINIMUM 10 GUESTS

An Assortment of Paninis to include Ham and Brie on a Pretzel Roll with Honey Dijon, Cheddar BLT on Texas Toast, and Fresh Mozzarella, Tomato, Balsamic and Pesto on Ciabatta. Served with House-made Kettle Chips and choice of Mixed Greens Salad or Pasta Salad or Cole Slaw

THE FARMINGTON SPA BUFFET | \$21 | MINIMUM 15 GUESTS

Salad Bar with a selection of Greens, Grilled Chicken, Grilled Shrimp, Assorted Toppings, and Low fat Dressings, Fresh Fruit Salad with Mint and Passion Fruit Vinaigrette, Super Grain Salad Cups, Oven Roasted Asparagus with Aged Balsamic, Vietnamese Summer Rolls with Sesame Ginger Dipping Sauce

FRIED CHICKEN PICNIC | \$24 | MINIMUM 15 GUESTS

FCC Fried Chicken, Mashed Potatoes, Gravy, Buttermilk Biscuits, Sweet Corn on the Cob, Deviled Eggs, and Mixed Greens Salad

TUSCAN BUFFET | \$26 | MINIMUM 15 GUESTS

Fresh Tomato with Ciliegine Mozzarella, Classic Caesar Salad, Chicken Saltimbocca, Penne with Vodka Sauce and Peas, Fresh Baked Garlic Bread

TACO BAR | \$28 | MINIMUM 15 GUESTS

Soft Flour and Corn Tortillas, and Hard Taco Shells, with choice of two: Chicken, Skirt Steak*, Shrimp, Ground Beef, Barbacoa.

Includes: Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Refried Beans, Lettuce, Tomato

Served with Spanish Rice, and a Southwest Salad with Cilantro Lime Vinaigrette.


SOUTHERN BBQ | \$28 | MINIMUM 15 GUESTS

Pulled Pork, Peach Tea BBQ Chicken, Corn Pudding, Country Green Beans, Hearts of Romaine with Buttermilk Ranch Dressing, Fresh Baked Corn Bread, Cole Slaw,

Plated Lunches

Select a Soup or Salad, and one Entrée and Dessert for all guests.
Includes MarieBette Dinner Rolls, Soda, Juice, Iced Tea and Coffee

SALADS

-  **MIXED GREENS SALAD** Baby Greens, Cucumber, Tomato, Carrot, White Balsamic Vinaigrette
- CAESAR SALAD** Romaine, Caesar Dressing, Herb Croutons, Parmesan Crisp, Olive Oil Tomato Petal, Parmesan

SOUPS


Chicken Noodle • Beef Vegetable • Cream of Mushroom • Tomato Bisque • Creamy Five Onion • Pumpkin Soup (*September - February only*)

ENTRÉES

- CAPRESE PANINI** House Made Mozzarella, Prosciutto di Parma, Fresh Tomato, Balsamic, Pesto and Olive Oil Pressed on Ciabatta. Served with Grilled Vegetables **\$26**
- FARFALLE PASTA** Grilled Chicken, Alfredo Sauce, Mushrooms, Peas, Diced Tomato **\$29**
- RIGATONI BOLOGNESE** Shaved Pecorino, Fried Basil **\$32**
- BLACKENED SHRIMP** Over Creamy Grits **\$34**
- CHICKEN MILANESE** Fresh Lemon, Baby Arugula, Olive Oil Tomato Petals, Balsamic **\$34**
- HERB ROASTED CHICKEN BREAST** Mushroom Bread Pudding, Glazed Carrots, Natural Chicken Jus **\$36**
- YANKEE POT ROAST** Whipped Potatoes, Root Vegetables **\$38**
-  **PAN SEARED SALMON*** Seasonal Vegetables, Parmesan Risotto, Chive Beurre Blanc **\$42**

Lunch Entrée Salads

Includes Soda, Juice, Iced Tea and Coffee

- CHICKEN CAESAR SALAD** Chopped Romaine, Grilled Chicken Breast, Parmesan Crisp, Olive Oil Tomato Petal, Herb Croutons, Caesar Dressing **\$16**
-  **COBB SALAD** Chopped Romaine, Hard-Cooked Egg, Grilled Chicken, Tomatoes, Apple Smoked Bacon, Maytag Bleu Cheese, Avocado, White Balsamic Vinaigrette **\$17**
- SOUTHWEST SHRIMP SALAD** Chopped Romaine, Cilantro Lime Marinated Shrimp, Corn & Black Bean Salsa, Avocado, Pepper Jack, Southwest Ranch **\$18**
- GRILLED SHRIMP AND WATERMELON SALAD** Baby Arugula, Feta, Balsamic, Radish **\$18**
-  **GRILLED SALMON SALAD*** Grilled Salmon over Mixed Greens with Capers, Toasted Almonds, Roasted Tomato, Asparagus and Lemon-Thyme Vinaigrette **\$18**
- DELI SALAD TRIO** Tuna Salad, Chicken Salad and Egg Salad with Leaf Lettuce, Tomato, Cucumber, Fresh Melon, Berries and Cottage Cheese **\$18**
- GRILLED CHICKEN CAPRESE SALAD** Rosemary Grilled Chicken Breast, House-made Mozzarella, Fresh Tomato, Balsamic, Pesto, Olive Oil and Mache **\$18**

 = Gluten Free

Lunch Desserts

PLATED DESSERTS

LEMON MERINGUE TART** Short Crust Pastry, Tart Lemon Curd, Toasted Meringue, Seasonal Fruit Coulis	\$8
SEASONAL CHEESECAKE Graham Cracker Crisp, Seasonal Fruit	\$8
SPICED CARROT CAKE Toasted Pecan Crisp, Cream Cheese Frosting, Caramel Sauce	\$9
BITTER SWEET CHOCOLATE CUSTARD Cookie Crumble, Passion Fruit Coulis, Vanilla Crema	\$10
DARK CHOCOLATE TORTE** Sea Salt Caramel Crema, Compressed Banana, Candied Peanut	\$11
WARM SEASONAL FRUIT CRISP Okinawa Brown Sugar Ice Cream (September - February)	\$11
PUMPKIN CHIFFON Pumpkin Cake, Pumpkin Custard, Vanilla Chantilly (September - February)	\$11

** Chef's Favorite

FAMILY STYLE LUNCH DESSERTS

CHEF'S CHOICE OF SEASONAL COOKIE ASSORTMENT	\$3
FCC CLASSIC COOKIES (Choose 2: Chocolate Chip, Oatmeal Raisin, Sugar)	\$4
SEASONAL BROWNIE & BAR COOKIES	\$6



Hors d'Oeuvres

SELECT FOUR TO BE PASSED FOR ONE HOUR | \$22 PER PERSON



SELECT FOUR TO BE PASSED ONE AND HALF HOURS | \$24 PER PERSON

SELECT FOUR TO BE PASSED TWO HOURS | \$28 PER PERSON

COLD SELECTIONS

- | | |
|---|---|
|  Smoked Trout and Cucumber Roulade with Trout Roe and Dill | Gazpacho Shooter with Smoked Shrimp |
|  Coriander Crusted Ahi Tuna with Asian Slaw on a Tortilla Crisp* | Vietnamese Summer Roll (Vegan) |
| Bresaola and Mascarpone Breadstick | Beet Macaron with Pistachio Goat Cheese |
| Strawberry & Goat Cheese Cones (Vegetarian) | Foie Gras en Baumkuchen with Cherry Gelee |
| Pimiento Cheese "Everything" Cream Puffs (Vegetarian) | Min Foie Gras PB&J |
|  Mini Mexican Street Corn Skewers (Vegetarian) | Grapefruit Panna Cotta on Sable Cookie with Grapefruit Marmalade (Vegetarian) |

HOT SELECTIONS

- | | |
|--|---|
| Mini Chorizo Empanadas with Avocado Crema | General Tso's Chicken Skewers |
| Farmington Ham Biscuits |  Blue Cheese Beef Pops* (+ \$2 per person) |
| Ham Biscuit Canapes with Raspberry Honey Mustard |  Falafel Canape with Hummus and Roasted Red Pepper (Vegan) |
| Lobster Spring Rolls (+\$2pp) | Pork al Pastore Tostones |
| Mini Mac & Cheese Muffins (Vegetarian) | Crispy Oxtail Stuffed Rigatoni |
| Loaded Potato Poppers with Sour Cream | Korean BBQ Duck Wontons |

Late Night Snacks

PASSED

(SELECT TWO | \$10 PER PERSON) (SELECT FOUR | \$18 PER PERSON)

- | | |
|---|---------------------------------------|
| Franks in a Blanket, Honey Dijon | Housemade Little Debbies |
| Buffalo Chicken Wings, Bleu Cheese Dressing, Celery | Mini Blueberry Pancake Skewers |
| BBQ Pulled Pork Sliders, Southern Slaw | Mini Sausage, Egg and Cheese Biscuits |
| Cheeseburger Sliders* | Housemade Ding Dong |

DISPLAYS

- Late Night Breakfast | \$12 Per Person**
Fresh Fruit, Sausage and Egg Biscuits, Bacon, Home Fries, Coffee
- Slider Display | \$18 Per Person**
Select Two: Sausage, Egg and Cheese Biscuit, Mini Cheeseburgers, BBQ Pulled Pork, Catfish Po' Boy, Fried Green Tomato

 = Gluten Free

Displayed Appetizers

PRICED PER PERSON. 20 PERSON MINIMUM.

ⓧ	CHIPS, GUACAMOLE & SALSA Tri-Colored Tortilla Chips with Salsa and Guacamole	\$7
ⓧ	CAPRESE PLATTER House-made Mozzarella, Fresh Tomato, Pesto, Balsamic, Extra Virgin Olive Oil	\$7
ⓧ	VEGETABLE CRUDITÉ A display of Fresh Vegetables served with Ranch, Roasted Onion and Red Pepper Dips	\$6
ⓧ	FRESH FRUIT DISPLAY Assortment of Seasonal Fruit	\$8
	DOMESTIC AND IMPORTED CHEESE DISPLAY Assorted Cheeses with Crackers	\$14
	ANTIPASTO DISPLAY Assorted Cured Meats, Provolone, Roasted Peppers, Olives, Artichoke Hearts, Grissini Breadsticks, Whole Grain Mustard, Infused Olive Oil, Garlic Crostini	\$14
	HOUSE SMOKED SEAFOOD DISPLAY Smoked Salmon, Shrimp, Scallops, and Trout Displayed with Dill Sour Cream, Capers, Fresh Lemon, and Fresh Citrus Confit	\$28
ⓧ	RAW BAR Choice of Oysters, Poached Shrimp, Clams on the Half Shell. Includes Cocktail Sauce, Lemon, Mignonette, Tabasco.	Market

Breaks

AFTERNOON BREAK (Includes soft drinks, hot tea, and coffee)	\$8
Chef's Choice of Seasonal Cookie Assortment	\$9
FCC Classic Cookies (Choose 2: Chocolate Chip, Oatmeal Raisin, Sugar)	\$11
Seasonal Brownie & Bar Cookies	
KID AT HEART Mini PB&J's, Mini Grilled Cheese, Celery Sticks with Honey, Peanut Butter and Ranch Dip, House-made Chocolate Chip Cookies, Soft Drinks, Milk, Hot Tea, Coffee	\$10
HEALTH NUT Fresh Fruit Skewers, Yogurt, House made Granola, Fresh Vegetable Crudité with Ranch Dip, Vitamin Water, Soft Drinks, Hot Tea, Coffee	\$10
SOUTH OF THE BORDER Fresh Tortilla Chips, Salsa, Guacamole, Churros, Quesadilla Rollups, Soft Drinks, Hot Tea, Coffee	\$10
GAME DAY Warm Peanuts in the Shell, Jumbo Soft Pretzels, Mustard, Cracker Jacks, Soft Drinks, Hot Tea, Coffee	\$10.5
ENERGY BOOST Assorted Candy Bars, M&M's Power Bars, Chocolate Covered Espresso Beans, Red Bull, Soft Drinks, Hot Tea, Coffee	\$14.5

Farmington Favorites

THE VIRGINIAN DINNER MENU | \$52 PER PERSON

FIRST COURSE

Fried Green Tomato Salad

Baby Greens, Fried Green Tomatoes, Pimiento Cheese Pave, Buttermilk Dressing

ENTRÉE

Pan Roasted Chicken Breast

VA Ham Spoonbread, Sautéed French Beans, Pan Gravy

DESSERT

Blueberry Brown Butter Betty

THE MONTICELLO | \$58 PER PERSON

FIRST COURSE

Seasonal Shaved Vegetable Salad

White Balsamic Vinaigrette

ENTRÉE

Braised Beef Shortrib

Olive oil Whipped Potatoes, Seasonal Vegetables, Short Rib Jus

DESSERT

J. Hemings' Vanilla Ice Cream

Shortbread, White Chocolate, Caramel

THE LOCAL | \$66 PER PERSON

FIRST COURSE

Bibb Salad

Bibb Lettuce, Twenty Paces Commander Chickory Cheese, Fig Jam, Marie Bette Crostini, Honey Citrus Vinaigrette

ENTRÉE

Autumn Olive Farms Pork Loin

Braised Collards, White Bean Ragout, Smoked Pork Jus

DESSERT

Apple Tansey, Whipped Ragged Branch Bourbon

THE CHESAPEAKE | \$76 PER PERSON

FIRST COURSE

FCC Signature Oyster Stew

ENTRÉE

Maryland Crab Stuffed Trout

Grilled Asparagus

DESSERT

Lemon Tart



Shortcrust Pastry, Tart Lemon Curd, Pink Peppercorn Meringue

 = Gluten Free

Plated Dinners

Includes One Salad, Entrée, and MarieBette Dinner Roll, Soda, Juice, Coffee and Hot Tea.



SALADS

-  **MIXED GREENS** Seasonal Mixed Greens and Fresh Seasonal Components, Cucumber, Tomato, Carrot, White Balsamic Vinaigrette
- CAESAR SALAD** Romaine, Herb Croutons, Parmesan Crisp, Olive Oil Tomato Petal, Caesar Dressing, Parmesan
-  **STRAWBERRY AND GOAT CHEESE SALAD** Mixed Greens, Fresh Strawberries, Walnut Crusted Goat Cheese, Strawberry Vinaigrette



CHICKEN

- ALMOND CRUSTED CHICKEN** Parmesan Risotto, Baby Carrots, Mustard Chicken Jus \$32
- SAUTÉED CHICKEN CHASSEUR** Whipped Potatoes, Asparagus, Mushroom Sauce \$32
-  **MUSHROOM STUFFED CHICKEN BREAST** Asparagus, Truffle Parmesan Risotto, Madeira Chicken Jus \$34
- HERB ROASTED CHICKEN** Pot Pie, Vol-au-Vent, Glazed Baby Carrots, Natural Jus \$36





BEEF

- BRAISED BEEF SHORT RIBS** Horseradish Whipped Potatoes, Seasonal Vegetables, Natural Jus \$42
-  **GRILLED FILET MIGNON*** Mushroom Risotto, French Beans, Brandy Cream Sauce \$54
-  **PAN ROASTED FILET MIGNON*** Olive Oil Whipped Potatoes, Roasted Asparagus, Merlot Jus \$58

FISH

-  **GRILLED MAHI MAHI** Coconut Jasmine Rice Cake, Broccolini, Pineapple Coulis \$36
- HERB CRUSTED SALMON*** Asparagus, Tomato Basil Risotto, Basil Beurre Blanc \$44
- CAULIFLOWER CRUSTED SALMON*** Roasted Baby Carrots, Mushroom Risotto, Lemon Beurre Blanc \$46
-  **PAN SEARED SALMON*** Roasted Fingerling Potatoes, Sautéed Broccolini, Sauce Provençale, Beurre Blanc \$46

LAND AND SEA DUOS

-  **CHICKEN AND SHRIMP** \$50
Pan Roasted Chicken Breast, Herb Marinated Shrimp, Parmesan Risotto, French Beans, Truffle Chicken Jus
- CHICKEN AND SALMON** \$55
Herb Roasted Chicken Breast, Pan Seared Salmon, Whipped Potatoes, French Beans, Tarragon Sauce
-  **FILET MIGNON AND SALMON*** \$62
Pan Seared Filet Mignon, Vanilla Glazed Salmon, Whipped Potatoes, French Beans, Merlot Jus
-  **FILET AND GRILLED SHRIMP*** \$60
Pan Seared Filet Mignon, Herb Marinated and Grilled Shrimp, Whipped Potatoes, French Beans, Merlot Jus
- GRILLED FILET AND LOBSTER*** \$64
Lobster Newburgh Vol-au-Vent, Roasted Baby Carrots, Whipped Potatoes
-  **SHORT RIBS AND LOBSTER** \$62
Braised Beef Short Ribs, Lobster Tail, Tarragon Whipped Potatoes, Asparagus
- FILET MIGNON AND CRAB CAKE*** \$72
5oz Filet Mignon and 4oz Crab Cake, Asparagus, Whipped Potatoes, Garlic Toast, Merlot Jus

 = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Plated Dinners

Includes One Salad, Entrée, and MarieBette Dinner Roll, Soda, Juice, Coffee and Hot Tea.

VEGETARIAN

ⓧ RATATOUILLE ROULADE	\$28
Saffron Risotto, Artichoke Hearts, Red Pepper Coulis, Basil Oil, Fried Basil (Vegan version available)	
ROASTED VEGETABLE LASAGNA	\$28
Béchamel, Basil, Tomato Sauce (minimum of 6 servings required)	
PROVENÇALE STUFFED ZUCCHINI	\$28
Over Rice Pilaf (Vegan)	
PORTOBELLO MUSHROOM WELLINGTON	\$36
Portobello Mushroom, Spinach, Goat Cheese, Puff Pastry, Ratatouille, Tomato Coulis	

PREMIER ENTRÉES | (MAXIMUM 60 GUESTS)

POTATO CRUSTED SNAPPER	\$58
Creamed Spinach, Oyster Mushrooms, White Asparagus, Lobster Cream	
TRUFFLE STUFFED DUCK BREAST*	\$58
Confit Ravioli, Horseradish Potato Croquette, Parsnip Puree, Baby Vegetables, Juniper Jus	
ⓧ PROSCIUTTO WRAPPED LOIN OF LAMB*	\$70
Rosemary Polenta Pave, Sauce Provençale, Baby Vegetables, Lamb Jus	
BEEF ROSSINI FILET MIGNON*	\$74
Seared Foie Gras, White Asparagus, Brioche Crouton, Potatoes Anna, Sauce Perigourdine	



ⓧ = Gluten Free

Buffet Dinners

Includes MarieBette Dinner Rolls, Soda, Juice, Coffee and Hot Tea.

CHOICE OF TWO ENTREES | \$48

CHOICE OF THREE ENTREES | \$60

ADD A CARVING STATION TO YOUR BUFFET:

Roast Turkey Breast | \$8 per person

14-Hour Smoked Brisket | \$26 per person

Whole Smoked Duck | \$16 per person


Roast Prime Rib* | \$32 per person

Honey Mustard Glazed Virginia Ham | \$22 per person

Smoked Prime Rib | \$32 per person

Beef Tenderloin* | \$36 per person

SALADS (SELECT ONE)

 Mixed Greens Cucumber, Tomato, Carrot, White Balsamic Vinaigrette


Caesar Salad Romaine, Herb Croutons, Parmesan Crisp, Olive Oil Tomato Petal, Caesar Dressing, Parmesan


ENTRÉES

Sautéed Chicken with Prosciutto & Sage

Buttermilk Fried Chicken

Herb Roasted Chicken with Pan Gravy

 Grilled Skirt Steak with Caramelized Shallots and Merlot Jus*


 BBQ Pulled Pork

White Truffle Mac & Cheese with Portobello and Spinach (Vegetarian)

Penne Pasta with Sautéed Vegetables and Pesto (Vegetarian)

Roasted Vegetable Lasagna (Vegetarian)

Herb Crusted Salmon* with Lemon Beurre Blanc

 Grilled Salmon* with Fresh Lemon

 Corn & Bacon Crusted Rainbow Trout with Chive Beurre Blanc

STARCHES (SELECT ONE)

 Whipped Potatoes

 Rice Pilaf


 Roasted Red Bliss Potatoes


 Parmesan Risotto

Spoon Bread

VEGETABLES (SELECT TWO)

 French Beans

 Broccoli Sautéed with Garlic and Olive Oil

 Seasonal Vegetables

 Asparagus

 = Gluten Free

Dine-Around Dinners

Combine your favorite stations to create your custom culinary experience. Minimum of 30 guests. Three station minimum for daytime events and four station minimum for evening events. Each interactive station requires a \$100 attendant fee. The quantity of each station will be determined by our culinary team based on final headcounts. Custom station menus available for groups of 100+ starting at \$85.

CARVING STATIONS

	Roast Turkey Breast Traditional Gravy, Brioche Slider Roll	\$10
	Glazed Bone-in Ham Honey Dijon, Pretzel Bread	\$10
	Roast Loin of Pork Bacon Jus, Brioche Slider Roll	\$12
	Whole Smoked Duck Peach Chutney	\$16
	14-Hour Smoked Brisket Horseradish Cream	\$18
	Roast Prime Rib Natural Jus and Horseradish Cream, Brioche Slider Roll	\$22
	Honey Mustard Glazed Virginia Ham	\$22
	Smoked Prime Rib Horseradish Cream, Brioche Sliders	\$22
	Salmon Wellington Sauce Béarnaise	\$24
	Roast Beef Tenderloin Merlot Jus, Brioche Slider Roll	\$26

FONDUE BAR

Display of Diced Rustic Breads, Mini Grilled Cheese Squares, Gruyere Cheese Fondue, Tomato Fondue

\$9

GRAIN BAR

Build Your Own Grain Salad: Quinoa, Wild Rice, Farro, Fresh Kale, Dried Fruit, Chia Seeds, Flax Seeds, Diced Tofu, Sliced Almonds, Shredded Carrot, Diced Tomato, Beets, Roasted Apples, Edamame, Cilantro Lime Vinaigrette, Lemon Herb Vinaigrette

\$9

FRIED CHICKEN & WAFFLES

FCC Fried Chicken and Fresh Waffles Displayed with Maple Syrup and Butter (Displayed for 1.5 hours)

\$11

HOUSE MADE MOZZARELLA STATION

Fresh Mozzarella Cheese made to order and accompanied by a selection of items, to include:
Fresh Basil, Tomato, Balsamic, Olive Oil, Prosciutto di Parma, Sundried Tomato and Basil Pesto
(\$200 to add Berkel Fly Wheel Slicer and Prosciutto di Parma sliced to order)

\$12

GYRO STATION*

Choice of two: Lamb, Beef, Chicken, Falafel. Grilled to order and served with Warm Pita, Feta, Tomato, Shaved Red Onion, Cucumber, Kalamata Olives, Feta and Tzatziki Sauce

\$14

PASTA STATION (SELECT TWO)

Penne with Vodka Sauce	Orecchiette with Italian Sausage and Broccoli Rabe
Rigatoni Bolognese	Penne with Sautéed Vegetables and Pesto
Cheese Tortellini with Alfredo Sauce and Peas	Fettuccini Carbonara

\$14

PROSCIUTTO STATION

Prosciutto di Parma Sliced to Order on Berkel Fly Wheel Prosciutto Slicer, Accompanied by Assorted Salumi, House-made Mozzarella, Sliced Baguette and Condiments

\$14

SALAD BAR

An assortment of three seasonal salads. Examples include: Grain Salad with Beets, Spring Radishes, Asparagus, Cucumber, and Lemon-Thyme Vinaigrette; Salad of Baby Arugula with Peaches and Kites Ham; Shaved Brussels Sprout Salad with Pickled Golden Raisins, Dill, Cilantro and Whole Grain Mustard; Arugula with Watermelon, Mint and Lime

\$14

UVA STATION

College Inn's Cheesy Bread with Marinara and Ranch Dipping Sauces; Trinity's Beer Battered Chicken Fingers with Honey-Mustard Dressing; Coupe's Cheese Fries with Bacon & Ranch Dipping Sauce; The Virginian's Spicy Buffalo Chicken Sliders with Provolone and Ranch

\$16



= Interactive Station

Dine-Around Dinners

	TOSTADA BAR	\$18
	Build your own Tostadas with Fresh Fried Tortilla Rounds and an assortment of toppings. Includes: Marinated Skirt Steak*, Grilled Shrimp, Pork Belly, Lettuce, Tomato, Pico de Gallo, Salsa Verde, Cotija Cheese, Avocado, Lime, Sour Cream, Piquillo Peppers, and Refried Beans	
	KEBAB STATION	\$18
	Grilled Kebabs to include Vegetable, Chicken and Vegetable, and Beef* and Vegetable. Displayed with Teriyaki Sauce, Peanut Sauce, BBQ Sauce, Sweet and Sour Sauce, Tzatziki, and Fresh Pita (Lamb and Vegetable or Shrimp and Vegetable may be substituted upon request, add \$4 per person)	
	ITALIAN MARKET (3 ATTENDANTS REQUIRED)	\$22
	The Italian Market is a combination of our three most popular stations! Prosciutto di Parma Sliced to Order on our Berkel Fly Wheel Prosciutto Slicer, Fresh Mozzarella Made to Order, Assorted Salumi, House-made Tagliatelle Pasta Cut and Cooked on the Station with a choice of two Sauces, Sliced Baguette, Fresh Tomatoes, Parmigiano Reggiano, and Condiments	
	BACKYARD GRILL OUT *	\$23
	Hamburgers, Grilled Chicken Breasts, Cheeseburgers and Hot Dogs, House Cut Fries, Garden Salad, Kettle Chips. Toppings: Bacon, Lettuce, Tomato, Onion, Potato Buns. Condiments: Mustard, Mayonnaise, Ketchup	
	PEKING DUCK STATION	\$24
	Traditional Chinese Peking Duck* Served with Fresh Scallion Pancakes and Hoisin	
	CHEF'S GRAND TAPAS DISPLAY	\$28
	An impressive selection of cold food artfully plated on hundreds of individual small plates and displayed as a focal point to your event. This display showcases the highest level of cold food craftsmanship that our Culinary Brigade has to offer. Ask your Catering manager for photos. (Minimum of 30 guests. Indoor setup only.)	
	CHEF'S SMALL PLATES	\$29
	Watch the Chefs as they artfully plate elegant small tasting dishes in front of your guest's eyes. Ask your Event Manager for a full list of offerings!	
	LOW COUNTRY PIG PULL	\$36
	Whole Smoked Suckling Pig pulled to order, Memphis and Carolina BBQ Sauces, Cole Slaw, Brioche Slider Buns	
	LATIN AMERICAN TASTING	\$36
	Pozole, Cicharrón, Taco and Tostada Bar, Mexican Street Corn, Rice & Beans, Fresh Seafood Ceviche*	
	TOUR OF ASIA	\$38
	Shrimp Potstickers, Vegetable Spring Rolls, General Tso's Chicken, Beef Chow Fun*, Steamed Pork Buns, Steamed Rice, Vegetable Stir Fry, and Fortune Cookies	
	CLASSIC SEAFOOD BOIL	\$39
	A selection of Fresh Seafood to include Lobster, Shrimp, Mussels, Clams and Crawfish. Boiled to order with Fresh Sweet Corn and Red Bliss Potatoes, Drawn Butter, Lemon, Cocktail Sauce	
	COUNTRY FRENCH CLASSICS	\$42
	Country Style Pork Paté, Coq au Vin, Duck Cassoulet, Beef Bourignone, Rice Pilaf, Traditional Ratatouille, French Baguette, and Roasted Asparagus	
	GRANA PADANO PASTA STATION	\$500 +\$12pp
	Fresh Fettucini cooked to order and swirled around the inside of a wheel of Grana Padano Cheese and finished with Fresh ground Black Pepper. (30 days notice required)	

Plated Desserts

PALETTE CLEANSER | \$5

Seasonal Fruit Sorbet

SEASONAL CHEESECAKE | \$9

Graham Cracker Crisp, Seasonal Fruit

BITTER SWEET CHOCOLATE CUSTARD | \$10

Cookie Crumble, Passion Fruit Coulis, Vanilla Crema

BLUEBERRY FINANCIER TART | \$11

Stewed Blueberries, Blueberry Apricot Sorbet

SEASONAL FRUIT SHORTCAKE | \$11

Macerated in Season Fruit, Vanilla Bean Shortcake, Grand Marnier Cream

FIGGY DATE BAR | \$11

Black Currant Coulis, Dark Chocolate Creamux, Cinnamon Wafer

DARK CHOCOLATE TORTE | \$11**

Sea Salt Caramel Crema, Compressed Banana, Candied Peanut

ANGEL FOOD CAKE | \$11**

Lemon Curd, Macerated Fresh Berry, Poppy Seed Chantilly, Puffed Rice (May – September)

WARM SEASONAL FRUIT CRISP | \$11

Okinawa Brown Sugar Ice Cream (September – February)

PUMPKIN CHIFFON | \$11

Pumpkin cake, Pumpkin custard, Vanilla Chantilly (September – February)

CHOCOLATE CARAMEL PECAN TARTLET | \$11

Bourbon Cream

***Chef's Favorite*



 = Gluten Free

Dessert Stations

Chef's Choice of Seasonal Cookie Assortment \$3

Cupcakes Seasonal Assortment of Cupcakes and Frostings \$4

FCC Classic Cookies (Choose 2: Chocolate Chip, Oatmeal Raisin, Sugar) \$4

Seasonal Brownie & Bar Cookies \$6

TEA TIME | \$12**

Chef's Assorted Selection of her Favorite Old Fashioned Tea Time Mini Cookies, Mignardies, and Confections

DEATH BY CHOCOLATE | \$16

An Assortment of Everything Chocolate Mignardise, Highlighting Dark, Milk, and White Chocolate Delights

BONJOUR AND BON APPETITE | \$15**

A Seasonal Selection of Chef's Inspired Twist on Classic European-Inspired Mini Desserts

SOUTHERN HOSPITALITY | \$15

A Mini Pastry Display Showcasing the Heart and Soul Desserts of the South

SWEET SPOT AD ON | \$9

A Specialized Candy Bar Full of Nostalgic Sweets.

Includes little bags for your guests to use to hold sweets for immediate enjoyment or to save for later.

Dessert Action Station

MINIMUM OF 20 GUESTS AND \$100 ATTENDANT FEE

SODA JERK | \$13

Old fashioned Vanilla and Chocolate Ice Cream, House Infused Root Beer, Orange Soda, and Ginger Ale

DIPPIN TIME | \$13

House Made Vanilla Ice Cream Bar, Assortment of Chocolate Dipping Yummy Crack,
Finished with your Choice of Sprinkles or Topping

BANANA BLISS | \$13

Toasted Chocolate Chip Banana Cake, Caramelized Rum Bananas, and Vanilla Whip

***Chef's Favorite*

Custom Cakes

Allow our talented pastry chef to prepare a custom cake for your special event or to pick up and enjoy at home.
The sky is the limit with design ideas!

CUSTOM WEDDING & CELEBRATION CAKE FLAVORS

Vanilla
Devil's Food
Coconut
Spice
Carrot
Rainbow Sprinkle
Red Velvet

CAKE FILLINGS AND FROSTINGS

Vanilla Buttercream
Chocolate Buttercream
Cream Cheese Frosting
Lemon Curd
Passion Fruit Curd
Dark Chocolate Ganache
Milk Chocolate Ganache
Vanilla Diplomat
Raspberry Mouseline
Espresso Buttercream
Hazelnut Buttercream

CHEF'S FAVORITES

Vanilla Cake with Lemon Curd Filling and Vanilla Buttercream
Devil's Food with Passion Fruit Curd and Dark Chocolate Ganache



 = Gluten Free

Beverages

Prices below are based on a consumption bar. Alcoholic bar set-up fee is \$50 per bar.

NON-ALCOHOLIC

Sodas	\$2
Juice	\$3
Bottled Still Water or Sparkling Water	\$3.5

BEER (CHOOSE 3)

\$5

Blue Mountain Full Nelson Pale Ale, Bold Rock IPA,
Budweiser, Bud Light, Coors Light, Corona, Devil's Backbone
Vienna Lager, Michelob Ultra, Stella Artois

WINE

SPARKLING

Prosecco, Fernanda Cappello, Friuli-Venezia Giulia, Italy	\$36
Domaines Paul Mas, Côte Mas Crémant de Limoux Rosé, France	\$42
JCB by Jean-Charles Boisset, Burgundy, Brut	\$48
Besserat de Bellefon, Gran Tradition, Brut	\$80
Brut, Veuve Clicquot, Champagne, France	\$95

WHITE WINE AND ROSÉ

Chardonnay, Entrada, Mendoza, Argentina	\$28
Sauvignon Blanc, Ponga, Marlborough, New Zealand	\$33
Pinot Grigio, Barboursville, Monticello, Virginia	\$40
Rose, Figuière, Méditerrané, Provence, France	\$40
Chardonnay, MacRostie, Sonoma, California	\$44
Rosé, Whispering Angel, France	\$60
Chardonnay, Sonoma Cutrer, Russian River Valley, California	\$58
Chardonnay, Rombauer Vineyards, Carneros, California	\$70

RED WINE

Malbec, Entrada, Mendoza, Argentina	\$28
Cabernet Sauvignon, Sean Minor, Napa Valley	\$36
Pinot Noir, Wild Hills, Willamette Valley, Oregon	\$42
Merlot, Anabella, Napa Valley, California	\$44
Cabernet Sauvignon, Alexander Valley Vineyards, Sonoma, California	\$50
Cabernet Franc Reserve, Barboursville, Monticello, Virginia	\$52
Pinot Noir, Illahe Vineyards, Willamette Valley, Oregon	\$54
Cabernet Blend, Chappellet Mountain Cuvée, California	\$60
Cabernet Sauvignon, Honig Vineyard and Winery, Napa Valley, California	\$80

LIQUOR

DELUXE BRANDS

\$8

Tito's Vodka | Bombay Sapphire Gin | Bacardi Superior Light Rum
Dewar's Scotch | Maker's Mark Bourbon

PREMIUM

\$9

Grey Goose Vodka | Tanqueray Gin | Johnnie Walker Red Label Scotch
Mount Gay Rum | Basil Hayden's Bourbon

Audio-Visual & Event Enhancements

SCREENS AND PROJECTORS

5x5 Screen (<i>Pine Room</i>)	\$40
6x8 Screen (<i>Jefferson Room, Main Dining Room</i>)	\$75
Mounted 10x8 Screen (<i>Ballroom</i>)	Complimentary
LCD Projector (<i>Pine Room, Jefferson Room, Main Dining Room</i>)	\$250
Rear Projector (<i>Ballroom</i>)	\$300
Presentation Remote	\$15

AUDIO VISUAL ENHANCEMENTS

Easel	\$10
Dry Erase Board (<i>Easel, Markers</i>)	\$20
Flip Chart (<i>Easel, Markers</i>)	\$20
Speaker Phone	\$30
Podium	Complimentary
Podium with Fixed Microphone	\$40
Wireless Handheld Microphone	\$40
Wireless Lavalier Microphone	\$45
Speakers (<i>Bookshelf or JBL; Aux. cord available upon request</i>)	\$40
Technician	Inquire
60" Monitor	\$550
Virtual Meeting Package	Inquire

EVENT ENHANCEMENTS

Printed Menus	\$1 each
White Garden Chairs (<i>Includes Set Up For Outdoor Events</i>)	\$3.5 each
Printed Posters	\$15 each
Custom Florals	Customized
Corn Hole, Bocce	\$50 each
Firepit	\$75

Policies & Procedures

SPECIAL EVENT RESERVATIONS

- Events may be booked up to 18 months in advance for member's personal functions, and 12 months in advance for any sponsored event. Your event order and contract will include the specific times of your event and use of the room.
- All events at Farmington must be sponsored by a member in good standing. The member does not have to attend the event but must sign the event contract.
- Room rentals are waived for members' personal social functions that are being paid for directly by the member and for which the member will not be reimbursed by another person or organization. Examples of personal social functions are weddings, anniversaries, birthdays, etc.
- To allow for adequate preparation time, menu plans should be completed with our Special Events Office a minimum of four weeks in advance. The guaranteed number of attending guests is required five full business days in advance of your event. All food and beverage charges are subject to a 20% service charge for member functions and a 23% service charge for sponsored functions. All events featuring food and beverage are subject to applicable taxes.

FOOD & BEVERAGE

- Menus must be finalized on an event order with your Event Manager at least thirty days before your event.
- Final headcount guarantees and details are due five business days before your event.
- Special dietary needs for guests are also required five days before your event. Any special dietary restrictive meals requested the day of the event will be charged accordingly (\$25 breakfast, \$30 lunch, \$50 dinner).
- For plated dinner service a maximum of two entrées are permitted to offer to your guests in advance of the event. The final quantity of each entrée is required five business days before your event and you are required to create placecards for each guest with their entrée notation.
- Buffet & Station Style Meals are refreshed for 1.5 hours. Additional time may be purchased in advance with your Event Manager. The final number of each station will be determined by our Culinary team when we receive your final headcount.
- All alcohol, including wine, must be supplied by the Club. Farmington complies with all ABC laws and guests who appear to be under 30 will be asked for identification and in some cases two forms of ID may be required.

DÉCOR & ENTERTAINMENT

- Your event can be enhanced with lighting, linens, entertainment, florals and other décor. Your Event Manager can assist you with these plans as well as contract and manage the vendors with payments through our Farmington account. A surcharge of 20% will be added to all outside services arranged by the Events Department.
- If you choose to arrange these services privately, the host is responsible for the conduct and performance of any independent contractors that the Club does not manage on your behalf. Please request and review the Rules & Regulations for Independent Contractors.

FINANCIALS

- A deposit equal to the room rental, and signed contract are required to confirm all reservations.
- All services and charges are subject to local and state taxes in addition to a 20% service charge for members and 23% service charge for sponsored guests.
- Member owned businesses and nonprofits are close to our hearts. Ask your Special Events Manager about how we can help.



FARMINGTON

COUNTRY CLUB | CHARLOTTESVILLE, VA

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