

THE
BISHOP'S LODGE
RANCH RESORT & SPA

~ **Traditional Wedding Reception & Buffet** ~

RECEPTION

(3) Hors d'oeuvres** (Equal to 5 Pieces per Person)

*** Please select three from attached hors d'oeuvres list ***

BUFFET

All buffet receptions consist of the following chosen from the Selections below:

2 Salad, 2 Entree, Carving Station, Pasta, Starch & Chef's Selection of Seasonal Vegetables \$85.00++ Per Person

Salads

- California Mesclun Greens
- Classic Caesar Salad
- Spinach Salad with Pickled Beets, Belgian Endive & Sherry Vinaigrette
- Red Oak Lettuce with Walnuts, Apples & Roquefort Dressing
- Sliced Tomato & Mozzarella Salad with Fresh Basil
- Bishop's Salad – *Field Greens with Sunflower Sprouts, Sun-Dried Apricots, Crumbled Blue Cheese & Orange Cranberry Vinaigrette*

\$5.00++ Per Person for each additional salad

Entreés

- Poached Salmon with Braised Leeks & Champagne Cream
- Herb Grilled Chicken with White Wine Cream Sauce
- Roasted Chicken Flourentine
- Potato Crusted Halibut with Orange Butter
- Herb Crusted Pork Tenderloin with Morel Sauce
- Prime Rib of Beef with Mushroom Au Jus
- Tequila-Lime Chicken Breast
- Sliced Leg of Lamb with Rosemary Shallot Au Jus
- Maryland Lump Crab Cakes & Lemon Caper Cream
- Seared Salmon with Tomato-Basil Relish

\$15.00++ Per Person for each additional entrée from list above

Carving Station*

- Steamship Round of Black Angus Beef
Horseradish Cream, Mayonnaise & Assorted Dinner Rolls
- Prime Rib of Black Angus Beef
Horseradish Cream, Mayonnaise & Silver Dollar Rolls
- Whole Roasted Turkey
Cranberry Relish, Mayonnaise & Assorted Dinner Rolls
- Sugar-Cured Virginia Baked Ham
Apricot Chutney, Mayonnaise, Dijon Mustard
- Salmon Wellington
Salmon En Croute, Braised Leeks & Champagne Cream

**plus \$125 Carver Fee*

Ask your Catering Manager for prices for additional carving stations

Starch

- Garden Rice Pilaf
- New Potatoes with Black Peppercorn Butter Sauce
- Chipotle-Garlic Mashed Potatoes
- Gratin of Yukon Gold Potatoes

\$4.00++ for each additional starch

Pasta

- Three-Cheese Ravioli with Plum Tomato Sauce
- Lemon & Fresh Herb Orzo
- Penne Pasta with Artichokes, Fresh Tomatoes & Roasted Garlic

\$8.00++ for each additional pasta

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Hot Herbal Teas

Champagne Toast

We Suggest One Hour of Hosted Bar Service for the Reception and Two Additional Hours of Hosted Bar Service Following Dinner

Prices Subject to 21% Service Charge and 6.3125% Tax. Rates are subject to change without notice.

**If hors d'oeuvres are passed, please add a Passing Fee of \$50 for every 50 guests*

THE
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~ Classic Plated Wedding Reception ~

(3) Hors d'oeuvres* (Equal to 5 Pieces per Person)

** Please select three from attached hors d'oeuvres list **

SALAD

Please select one from the following:

California Mesclun Salad

*Fresh Mixture of Exotic Baby Lettuces, Shoestring Carrots,
Pearjolaish Tomatoes, Homemade Croutons & Basil Vinaigrette*

~or~

Caesar Salad

*Hearts of Romaine, Homemade Croutons, Shaved Parmesan
Cheese & Caesar Dressing*

~or~

Select Salad

*Field Greens with Sun-dried Cranberries,
Mandarin Oranges & Crumbled Blue Cheese
Orange-Cranberry Vinaigrette*

OPTIONAL PREMIUM FIRST COURSES

Roasted Red Pepper Soup \$5.00++ Per Person

Seafood Bisque \$8.00++ Per Person

Chipotle Chicken Chowder \$6.00++ Per Person

Three Cheese Ravioli
Roasted Plum Tomato Sauce \$9.00 ++ Per Person

Chimayo Chili Relleno \$10.00 ++ Per Person

Shrimp or Crabmeat Cocktail \$12.00 ++ Per Person
With Traditional Cocktail Sauce & Lemon

ENTRÉE

Please select one from the following:

73.00 ++ Per Person

Chicken Fontinelli

*Oven-seared Chicken
stuffed with Fontina Cheese & Sage on Polenta
~OR~*

Garlic-Rosemary Chicken

With Roasted Red Pepper Sauce & Lemon Herb Orzo

79.00 ++ Per person

Individual Salmon Wellington

*Salmon Filet En Croute, Braised Leeks & Champagne Cream
Beet Infused Risotto
~OR~*

Grilled Baby Lambchops

With rosemary-shallot au jus & Potato Turnip Gratin

76.00 ++ Per Person

Pesto-Seared Salmon

*Sautéed Endive & Watercress, Tomato Basil Relish
Garden Rice Pilaf
~OR~*

Oven-Roasted Orange Roughy

*Stuffed with Spinach & Wild Mushrooms
Wild Rice*

84.00 ++ Per Person

Petit Filet Mignon & Maryland Lump Crabcake

*Cabernet Demi Glace & Lemon Caper Cream
Garlic Mashed Potatoes
~OR~*

Jumbo Shrimp Stuffed With Crabmeat

*Lemon Herb Orzo
~OR~*

Filet Mignon

*With caramelized Vidalia Onions, Crumbled Gorgonzola,
Cabernet Demi Glace & Buttermilk-Chive Mashed Potatoes*

Chef's Selection of Fresh, Seasonal Vegetables

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**Warm Assorted Rolls & Butter**

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Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Hot Herbal Teas

*Two Additional Hours of Full Service Bar Following Dinner & Champagne Toast
Prices Subject to 20% Service Charge and 7.5% Tax. Rates are subject to change without notice.*

**if hors d'oeuvres are passed, please add a Passing Fee of \$50 for every 50 guests*

*Split Entree ~ \$3.75++ Per Person Additional
(Maximum of Two Entrees)*

~ Festive Heavy Hors d'oeuvres Wedding Reception ~

COCKTAILS

One Hour Full Service Bar
and
(3) Hors d'oeuvres* (Equal to 5 Pieces per Person)
** Please select three from attached hors d'oeuvres list **

RECEPTION

Carving Station

Please select two from the following:

Steamship Round of Black Angus Beef

*Whole Grain Mustard, Creamy Horseradish Sauce, Mayonnaise & Silver Dollar Rolls
(100-200 Guests)*

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#### Prime Rib of Black Angus Beef

*Whole Grain Mustard, Creamy Horseradish Sauce, Mayonnaise & Silver Dollar Rolls  
(50 Guests)*

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Salmon Wellington

Norwegian Salmon Fillet Layered with Braised Leeks & Onions, En Croute

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#### Whole Roasted Turkey

*Cranberry Relish, Mayonnaise & Silver Dollar Rolls*

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Virginia Baked Ham

Dijon Mustard, Cherry Chutney, Mayonnaise & Potato Rolls

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### Hors d'oeuvres Buffet

*\*\* Please select Four from attached hors d'oeuvres list \*\**

### Displayed Hors d'oeuvres

*Please Select Two from the following:*

#### International Cheese Display

*A Selection of Fine Cheeses,  
Dried Fruits & Nuts  
Assorted English Biscuits*

#### Crudit  Display

*Crisp Garden Vegetables  
with Dipping Sauce*

#### Fruit Display

*Assorted Sliced Seasonal Fruits  
& Berries*

*Three Additional Hours of Full Service Bar & Champagne Toast*

**\$85.00\* ++ Per Person**

*\*plus passing fee of \$50 for every 50 guests and \$75 Carver Fee for each station  
Prices Subject to 20% Service Charge and 7.5% Tax. Rates are subject to change without notice.*

  
THE  
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**~ Wedding Brunch Buffet ~**  
**COCKTAILS**

One Hour Full Service Bar

**Fruit Display**

*Assorted Sliced Seasonal Fruits & Berries with Fruited Yogurt Dip*

**International Cheese Display**

*A Selection of Fine Cheeses, Dried Fruits & Nuts with Assorted Crackers*

**Fancy Crudité Display**

*Black Peppercorn Ranch Dressing*

**RECEPTION**

**Carving Station**

*Please select one from the following:*

**Steamship Round of Black Angus Beef**

*Whole Grain Mustard, Creamy Horseradish Sauce, Mayonnaise & Silver Dollar Rolls  
(100-200 Guests)*

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Prime Rib of Black Angus Beef

*Whole Grain Mustard, Creamy Horseradish Sauce, Mayonnaise & Silver Dollar Rolls
(50 Guests)*

~~~

**Virginia Baked Ham**

*Dijon Mustard, Cherry Chutney, Mayonnaise & Potato Rolls*

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Omelet/Waffle Station

Omelets Made to Order with Assorted Toppings

Waffles with Strawberry Sauce, Chocolate Chips, Whipped Topping & Maple Syrup

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**Poached Salmon & Smoked Fish Display**

*Tomatoes, Onions, Hard Boiled Eggs, Cream Cheese, Capers & Mini Bagels*

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Bacon & Sausage

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**California Mesclun Salad**

*Fresh Mixture of Exotic Baby Lettuces, Shoestring Carrots,  
Pearjolaise Tomatoes, Homemade Croutons & Basil Vinaigrette*

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Pasta Salad

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**Roasted Red Bliss Potatoes**

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Assorted Breakfast Breads, Pastries & Muffins

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Orange, Apple & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Two Additional Hours of Full-Service Bar Following Brunch & Champagne Toast

**\$70.00\* ++ Per Person**

*\*plus \$75 Carver Fee*

*Prices Subject to 20% Service Charge and 7.5% Tax. Rates are subject to change without notice.*



THE  
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~ **Wedding Luncheon** ~

**COCKTAILS**

One Hour Full Service Bar

~and~

(3) Hors d'oeuvres\* (Equal to 5 Pieces per Person)

*\*\* Please select three from attached hors d'oeuvres list \*\**

**SALAD**

*Please select one from the following:*

**Mixed Greens**

*California Mesclun Greens, Belgian Endive & Blanched Snowpeas*

*Red Burgundy Dijon Vinaigrette*

~or~

**Caesar Salad**

*Hearts of Romaine, Homemade Croutons, Shaved Parmesan Cheese & Caesar Dressing*

**ENTRÉE**

*Please select one from the following:*

**Herb Encrusted Salmon (or Chicken)**

*With Mango-Chile Salsa*

*On a Bed of Watercress & Frisée*

*Tropical Couscous*

*Marinated Grilled Baby Vegetables*

~or~

**Filet Mignon\***

*Grilled 6 oz Filet*

*With Caramelized Vidalia Onions, Crumbled Gorgonzola & Cabernet Demi Glace*

*Buttermilk-Chive Mashed Potatoes*

*Chef's Selection of Seasonal Vegetables*

*(\* add \$5++ per person to package price)*

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Warm Assorted Rolls & Butter

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**Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Hot Herbal Teas**

*Two Additional Hours of Full Service Bar Following Luncheon & Champagne Toast*

**\$60.00 ++ Per Person**

*Prices Subject to 20% Service Charge and 7.5% Tax. Rates are subject to change without notice.*

*\*if hors d'oeuvres are passed, please add a Passing Fee of \$50 for every 50 guests*

*Split Entree ~ \$3.75++ Per Person Additional*

*(Maximum of Two Entrees)*



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**~~ Wedding Hors d'oeuvres List ~~**  
***Passed or Displayed***

***\*\*Passing Fee of \$50.00 for Every 50 Guests\*\****

**Portobello Mushroom Quesadillas**

*Flour tortillas filled with melted Monterey Jack  
& Poblano Chiles*

**Smoked Salmon on Pumpernickel**

*With cream cheese & fresh dill*

**Oriental Spring Rolls**

*Roasted Duck, Green Onions and Hoisin  
Wrapped in Rice Paper*

**Crabmeat Quesadillas**

*Flour tortillas filled with crabmeat, roasted corn,  
fresh dill, roasted red peppers &  
melted Monterey Jack*

**Cucumber Baskets**

*Filled with Herb Sour Cream  
Garnished with Caviar*

**Grapes with Stilton & Walnuts**

*Clusters of Grapes Rolled in Stilton  
& Crushed Walnuts*

**Roasted Peppers with Feta Cheese**

*on Toast Points*

**Stuffed Artichokes with Country Sausage**

*Shallots & Bread crumbs*

**Pecan Crusted Chicken Satay**

*Spicy Peanut Sauce*

**Shrimp Crostini**

*Shrimp, Green Onions, Cream Cheese & Fresh Dill  
on Baguette Slices*

**Spanikopita**

*Phyllo pastry triangles  
filled with Feta cheese & spinach*

**Fresh Fruit Kebabs**

*Raspberry Yogurt Dipping Sauce*

**Steamed Assorted Dim Sum Dumplings**

*on a bed of Julienne Vegetables  
Scallion Dipping Sauce*

**Chicken Quesadillas**

*Flour Tortillas Filled with Melted Monterey Jack  
& Poblano Chiles*

**Melon Wedges**

*Wrapped in Prosciutto Ham*

**Cajun Chicken Brochettes**

*Tender Grilled Chicken Breast  
Spicy Pepper Sauce*

**Chicken Rosemary Brochettes**

**Sun-Dried Tomato & Chèvre Tartlets**

  
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## **BAR MENU**

### **OPEN FOR HOSTED BEER/WINE BAR**

#### **(Prices Per Person)**

| <b>Hours</b>                                                              | <b>1 Hour</b> | <b>2 Hours</b> | <b>3 Hours</b> | <b>4</b> |
|---------------------------------------------------------------------------|---------------|----------------|----------------|----------|
| Wine, Beer & Soft Drink Bar:                                              | \$10.00       | \$13.00        | \$15.00        | \$17.00  |
| Children's Beverages:<br><i>Assorted Sodas, Orange &amp; Apple Juices</i> | \$4.50        | \$6.50         | \$8.50         | \$10.50  |

### **OPEN FOR HOSTED BAR**

#### **(Prices Per Person)**

|                                                                                                                                                            | <b>1 Hour</b>                 | <b>2 Hours</b> | <b>3 Hours</b> | <b>4 Hours</b> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|----------------|----------------|----------------|
| House Brands                                                                                                                                               | \$11.75                       | \$15.75        | \$19.75        | \$23.75        |
| Call Brands                                                                                                                                                | \$13.50                       | \$17.50        | \$21.50        | \$25.50        |
| Premium Brands                                                                                                                                             | \$15.00                       | \$19.00        | \$23.00        | \$27.00        |
| Champagne Toast                                                                                                                                            | \$4.00 ++ Per Person          |                |                |                |
| House Wine with Dinner                                                                                                                                     | \$7.00 ++ Per Person          |                |                |                |
| After Dinner Drinks & Cordials<br><i>(Amaretto di Saronio, Sambuca, Tia Maria, Courvoisier VS, B &amp; B, Grand Marnier, Kahlúa, Bailey's Irish Cream)</i> | \$6.00 - \$6.50 ++ Per Person |                |                |                |

#### **BAR BASED ON CONSUMPTION**

|                                |        |
|--------------------------------|--------|
| House Brand Cocktails          | \$5.00 |
| <i>Call Brand Cocktails</i>    | \$5.75 |
| <i>Premium Brand Cocktails</i> | \$6.50 |
| Imported Beer                  | \$4.50 |
| Domestic Beer                  | \$4.00 |
| House Wine (By the Glass)      | \$4.50 |
| Mineral & Bottled Water        | \$2.50 |
| Soft Drinks                    | \$2.50 |
| Juices                         | \$2.50 |
| Cordials                       | \$7.00 |

*Bartender fee for all bars is \$85.00 per event. A cashier fee of \$85.00 per event will apply for cash bars.*

#### **BAR BRANDS:**

**House Brands:** Smirnoff Vodka, Gordon's Gin, Bacardi Silver Rum, Jim Beam Bourbon, Canadian Mist Blended Canadian Whiskey, House of Stewart Scotch, Budweiser, Miller Lite, Becks, House Wines, Soft Drinks & Juices

**Call Brands:** Absolut Vodka, Beefeaters Gin, Jack Daniel's Bourbon, Canadian Club, Bacardi Gold, Dewars Scotch, Smirnoff Ice, O'Douls, Budweiser, Miller Lite, Becks, House Wines, Soft Drinks & Juices

**Premium Brands:** Belvedere Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Crown Royal, Appleton 12-Year Rum, Chivas Regal Scotch, Budweiser, Miller Lite, Becks, House Wines, Soft Drinks & Juices



**~~ Special Wedding Additions ~~**



**Dessert Tray**

*Tray for Each Table*

*Truffles, Petit Fours, White and Dark Chocolate  
Dipped Strawberries, Miniature Eclairs & Napoleons  
\$6.00 ++ Per Person*

**Gourmet Coffee Station**

*Assorted International Creamers, Whipped Cream,  
Cinnamon Sticks, Chocolate Shavings  
\$6.50 ++ Per Person*

**Additional Hours of Open Bar**

*\$4.75++ Per Person/ Per Hour*

**Wine Service for Dinner**

*Robert Mondavi Woodbridge Cellars  
Cabernet Sauvignon or Chardonnay  
\$22.00 ++ Per Bottle*

*J. Lohr Seven Oaks Cabernet  
\$25.00 ++ Per Bottle*

*Buena Vista Pinot Noir  
\$29.00 ++ Per Bottle*

*Clos Du Bois Merlot and Chardonnay  
\$29.00 ++ Per Bottle*

**Cordial Cart**

*\$7.00 ++ Per Person*

Also Available

*Prices Subject to 20% Service Charge and 7.5% Tax. Rates are subject to change without notice.*