

SILVER PACKAGE



BAVARIANINNWV.COM
304.876.2551

\$80 per
guest

*Photo Credit: Emily Ann Photography
and Claire Watson Photography*

ENTREÉS

May we suggest...

- Chicken Princess, Tender Breast of Chicken crowned with Asparagus & Mushroom
- Pork Tenderloin with Dijon Hollandaise
- Grilled Filet Mignon with a choice of Bearnaise, Bordeliase or au Poivre Sauce
- Salmon Filet with Corn, Bacon & Leek Ragout
- Bavarian Inn's Famous Crab Cakes, broiled to a Golden Brown

Our Chef is Happy to Custom Create a Menu for your Special Day



ALL WEDDING PACKAGES INCLUDE:

- One Hour of Open Bar to include House Brand Liquors, Wine & Selection of Imported & Domestic Beers
- Champagne Toast
- Domestic Cheese Board Display and Vegetable Crudite Display
- Bavarian Inn Salad with Rhineland Vinaigrette, Caesar Salad or Chef's Seasonal Salad
- Selection of Entrees
- Accompaniments specially selected by Chef
- Vegetarian Selection
- Non-Alcoholic Beverage Service

Gratuity and Tax not included. We must receive counts for each entrée no less than 10 days prior to the reception. See the wedding facilities chart for capacity and food/beverage minimums. Prices are subject to change. Please call your Wedding Coordinator for more Information.



The Brew Pub, Highgrove Courtyard, Potomac Room and Hunt Lounge may be rented with a \$30,000 Food and Beverage Minimum. 90% of the hotel rooms must be reserved. The Hunt Lounge may not be rented separately.

GOLD PACKAGE



Photo Credit: Claire Watson Photography and Kelci Alane Photography

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\$95 per
guest

Our most popular package!

ENTRÉES

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PASSED HORS D' OEUVRES

Passed - Select up to 3

- Beef Wrapped Scallions with Teriyaki Glaze
- Bite Size German Sausages with Mustard
- Grilled Hawaiian Chicken Bites
- Assorted Petite Quiche
- Belgian Endive with Blue Cheese Mousse
- Bruschetta with Canned Tomato and Olive Oil
- Mini Caprese Skewers with Balsamic Drizzle
- Assorted Canapes of Turkey, Roast Beef, Ham and Salami
- Open Face BLT with Maple Glazed Bacon
- Seafood Salad Spoons



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PLATINUM PACKAGE



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304.876.2551

\$115 per
guest

ENTRÉES

Photo Credit: Claire Watson Photography and Altamire Film Co.

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- Chicken Princess, Tender Breast of Chicken crowned with Asparagus & Mushroom
- Pork Tenderloin with Dijon Hollandaise
- Grilled Filet Mignon with a choice of Bearnaise, Bordelaise or au Poivre Sauce
- Salmon Filet with Corn, Bacon & Leek Ragout
- Bavarian Inn's Famous Crab Cakes, broiled to a Golden Brown

DISPLAYED HORS D'OEUVRES

Select 1

FRESH FRUIT DISPLAY

Sliced Seasonal Fruits and Berries served with honey yogurt dipping sauce

BAKED BRIE EN CROUTE

Brie Wheel baked in Pastry with Almonds served with Assorted Crackers and Crostini

ANTIPASTO DISPLAY

Proscuitto, Provolone, Salami, Mozzarella, Pepperocini, Assorted Olives, Marinated Artichoke Hearts and Mushroom Caps Served with Crostini

CRABMEAT AU GRATIN

Crabmeat Dip served with Assorted Crackers and Crostini

POACHED SALMON

accompanied with a Creamy Dill Sauce

PASSED HORS D' OEUVRES

Select up to 5

- Beef Wrapped Scallions with Teriyaki Glaze
- Bite Size German Sausages with Mustard
- Grilled Hawaiian Chicken Bites
- Assorted Petite Quiche
- Belgian Endive with Blue Cheese Mousse
- Bruschetta with Canned Tomato and Olive Oil
- Mini Caprese Skewers with Balsamic Drizzle
- Assorted Canapes of Turkey, Roast Beef, Ham and Salami
- Open Face BLT with Maple Glazed Bacon
- Seafood Salad Spoons
- Southern Style Deviled Eggs
- Open Face Reubens
- Apple and Brie Quesadillas Bites
- Miniature Crab Cakes with Chive and Shallot Sour Cream

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