SILVER PACKAGE



BAVARIANINNWV.COM 304.876.2551

> \$145 per guest

Photo Credit: Farfalla 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 Migon 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:

- Open Bar to include House Level alcohol (wine, beer, and liquor) for up to 6 hours. Upgrade to Premium level alcohol for \$20 per person.
 ADD ON additional hours for \$15 per person, per hour.
- Hors d'oeuvres: Domestic Cheese Board & Vegetable Crudité
- Champagne Toast
- Plated or Buffet Style Dinner Service, Including Appetizer and Entree with Accompaniments.
- Cake Cutting Service
- Non-Alcoholic Beverages
- Detailed Planning & Day-Of Coordination
- 1st Anniversary Stay with Breakfast

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.

Gratuity and Tax not included. We must receive counts for each entreé 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.

GOLD PACKAGE



Photo Credit: Lovely Vision Photography

BAVARIANINNWV.COM 304.876.2551

\$165 per guest

Our most popular package!

ENTREÉS

May we suggest...

- Chicken Princess, Tender Breast of Chicken crowned with Asparagus & Mushroom
- Pork Tenderloin with Dijon Hollandaise
- Grilled Filet Migon 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

ALL WEDDING PACKAGES INCLUDE:

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

- Open Bar to include House Level alcohol (wine, beer, and liquor) for up to 6 hours. Upgrade to Premium level alcohol for \$20 per person.
 ADD ON additional hours for \$15 per person, per hour.
- Hors d'oeuvres: Domestic Cheese Board & Vegetable Crudité
- Champagne Toast
- Plated or Buffet Style Dinner Service, Including Appetizer and Entree with Accompaniments.
- Cake Cutting Service
- Non-Alcoholic Beverages
- Detailed Planning & Day-Of Coordination
- 1st Anniversary Stay with Breakfast

Gratuity and Tax not included. We must receive counts for each entreé 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.

PASSED HORS D' OEUVRES

Passed - Select up to 3

- Beef Wrapped Scallions with Teriyaki
 Glaze
- Bite Size German Sausauges with Mustard
- Grilled Hawaiian Chicken Bites
- Assorted Petite Quiche
- Belgian Endive with Blue Cheese Mousse
- Bruschetta with Cancasse 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



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

PLATINUM PACKAGE



BAVARIANINNWV.COM 304.876.2551

> \$190 per guest

ENTREÉS

Photo Credit: Lovely Vision Photography and Claire Watson Photography

May we suggest...

- Chicken Princess, Tender Breast of Chicken crowned with Asparagus & Mushroom
- Pork Tenderloin with Dijon Hollandaise
- Grilled Filet Migon 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

PASSED HORS D' OEUVRES

Select up to 5

- Beef Wrapped Scallions with Teriyaki Glaze
- Bite Size German Sausauges with Mustard
- Grilled Hawaiian Chicken Bites
- Assorted Petite Quiche
- Belgian Endive with Blue Cheese Mousse
- Bruschetta with Cancasse 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

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

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

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

ALL WEDDING PACKAGES INCLUDE:

- Open Bar to include House Level alcohol (wine, beer, and liquor) for up to 6 hours. Upgrade to Premium level alcohol for \$20 per person.
 ADD ON additional hours for \$15 per person, per hour.
- Hors d'oeuvres: Domestic Cheese Board & Vegetable Crudité
- Champagne Toast
- Plated or Buffet Style Dinner Service, Including Appetizer and Entree with Accompaniments.
- Cake Cutting Service
- Non-Alcoholic Beverages
- Detailed Planning & Day-Of Coordination
- 1st Anniversary Stay with Breakfast

Gratuity and Tax not included. We must receive counts for each entreé 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.