



MARRIOTT RANCH 2020

Spring Gold Cup



HORS D'OEUVRES

Mediterranean Trio ^{GF} *with the Exception of Pita Points*

Spicy Harissa Hummus, Baba Ganoush and Tzatziki

Served with Pita Points

Garnished with Olives and Grape Tomatoes

\$95.00 Serves 25 - 30 Guests

Sandwich Platter

Salami & Swiss with Grainy Mustard on Pretzel Roll

Turkey & Cheddar with Herbed Mayo on Croissant

Roasted Beef & Provolone with Dijonnaise on Ciabatta Bread

One Type of Sandwich Platter Per Order

\$75.00 Serves 15 - 20 Guests

Pimento Cheese Slider

Served on Silver Dollar Rolls

\$55.00 Serves 25 - 30 Guests

Chilled Shrimp ^{GF}

Served with Lemon Wedges and Spicy Cocktail Sauce

\$9.00/person

(Guarantees 5 Shrimp/person)

Cheese Board ^{GF} *with Exception of Crackers*

A Sampling of International and Domestic Cheeses

Garnished with Grapes and Fresh Berries

Served with Assorted Crackers

\$175.00 Serves 25 - 30 Guests

Vegetable Display ^{GF}

An Assortment of Steamed and Raw Vegetables

Baby Carrots, Asparagus, Haricots Vert, Grape Tomatoes,

Sugar Snap Peas, Yellow Bell Peppers and Broccolini

Served with Peppercorn Parmesan Dip

\$105.00 Serves 25 - 30 Guests

Seafood Dip

Featuring Blue Crab, Shrimp and Parmesan Cheese

Served with Gourmet Crackers

\$95.00 Serves 25 - 30 Guests

Hummus & Pita ^{GF} *with Exception of Pita Points*

Traditional Tahini Hummus with Pita Points for Dipping

\$95.00 Serves 25 - 30 Guests

Miniature Meatballs*

Miniature Bourbon BBQ Meatballs

\$125.00 Serves 25 - 30 Guests

**Requires Chafer, \$35.00 Rental*

Charcuterie Sampler ^{GF} *with the Exception of Sliced Baguettes*

Aged Cheddar, Sage Derby, Cured Meats and Sausages

Served with Gourmet Crackers, Sliced Baguettes, Cornichons

and Whole Grain Mustard

\$185.00 Serves 25 - 30 Guests

Country Ham Biscuits

Shaved Virginia Country Ham with Orange Marmalade

\$125.00 Serves 25 - 30 Guests

Snack Attack ^{GF} *with Exception of Pretzels*

Pretzels, Potato Chips and Mixed Nuts

\$60.00 Serves 25 - 30 Guests

Smoked Seafood Board

Smoked Trout Filets and Sliced Smoked Salmon

Served with Cream Cheese, Capers, Red Onions, Lemons,

Hard-Boiled Egg and Sliced Baguettes

\$195.00 Serves 25 - 30 Guests

A 20% taxable service charge and 5.3% sales tax will apply. All food and beverage to be delivered to your tent on premium disposable platters unless otherwise arranged.





ENTRÉES

Italian Sausage and Onions ^{GF}

Sliced Italian Sausage Mixed with Onions, Peppers and Potatoes
Served in a Marina Sauce

\$195.00 Serves 25 – 30 Guests

**Requires Chafer, \$35.00 Rental*

Country Roasted Vegetables and Herbed Goat Cheese Platter ^{GF} *with Exception of Crackers*

Served with Crumbled Herbed Goat Cheese

\$125.00 Serves 25 – 30 Guests

Roasted Tenderloin of Beef ^{GF} *with Exception of Rolls*

Tenderloin Seasoned with Garlic, Black Pepper and Sea Salt
Served with Spicy Horseradish Cream, Dijon Mustard, Olive Garnish
and Silver Dollar Rolls

\$295.00 Serves 15 – 20 Guests

Mediterranean Kabob Platter ^{GF}

Skewered Chicken, Shrimp and Beef Tenderloin Kabobs
Served with Tzatziki and Sun Dried Tomato and Garlic Dip

\$325.00, 75 Pieces

Build Your Own Sandwich Platter ^{GF} *with Exception of Rolls*

Sliced Roast Beef, Smoked Turkey Breast, Smoked Ham, Pastrami,
Cheddar and Swiss Cheeses, Lettuce, Tomato, Onion and Pickles
Served with Mayonnaise, Mustard and Silver Dollar Rolls

\$260.00 Serves 25 – 30 Guests

Lamb Chops ^{GF}

Grilled and Chilled Lamb “Pop” Chops Marinated in Rosemary
and Red Wine

Served with Assorted Olives, Roasted Garlic Mayonnaise
and White Wine Dijon

\$325.00 Serves 25 – 30 Guests

Chilled Southern Fried Chicken

Traditional Seasoning with a Hint of Black Pepper
Serve Chilled

\$115.00, 45 Pieces

Roasted Vegetable Skewers ^{GF}

Spring Vegetables with Catalina Dipping Sauce

\$145.00, 45 Pieces

Thai Glazed Salmon ^{GF}

Roasted Salmon Infused with Thai Spices.
Served with Pineapple Ginger Sauce.

\$155.00 Serves 15 – 20 Guests

SLIDER STATIONS

Pork Barbeque Sliders ^{GF} *with Exception of Slider Buns*

Pulled Pork in Tangy Barbeque Sauce
Served with Coleslaw and Slider Buns

\$235.00 Serves 50 Guests

Requires Chafer, \$35.00 Rental

Beef Brisket Sliders ^{GF} *with Exception of Potato Rolls*

Served with Grainy Mustard, BBQ Sauce and Potato Rolls

\$265.00 Serves 50 Guests

Requires Chafer, \$35.00 Rental

A 20% taxable service charge and 5.3% sales tax will apply. All food and beverage to be delivered to your tent on premium disposable platters unless otherwise arranged.





ACCOMPANIMENTS

Seafood Pasta Salad

Shrimp, Bay Scallops and Calamari Mixed with Shell Pasta,
Diced Bell Peppers and Onions
Marinated with Olive Oil and White Wine Vinaigrette
\$95.00 Serves 25 - 30 Guests

Old Fashioned Potato Salad GF

Traditional Southern Style Potato Salad with Mustard and Egg
\$55.00 Serves 25 - 30 Guests

Spinach and Romaine Salad GF

With Crumbled Feta Cheese, Blueberries, Cranberries and
Toasted Pecans
Served with Raspberry Vinaigrette
\$49.00 Serves 25 - 30 Guests

Tortellini Salad

Tri-Colored Cheese Tortellini, Cubed Provolone, Salami,
Grape Tomatoes and Black Olives Dressed in a Basil Vinaigrette
\$65.00 Serves 25 - 30 Guests

Roasted Curry Vegetables with Ginger and Brown Sugar GF

Yukon Gold Potatoes, Cauliflower, Zucchini, Yellow Squash,
Carrots, Onion and Green Beans
\$55.00 Serves 25 - 30 Guests

Cucumber and Tomato Salad GF

Marinated in Apple Cider Vinaigrette
\$55.00 Serves 25 - 30 Guests

Almost Summer Corn Salad GF

Sweet White Corn with Sliced Grape Tomatoes, Vidalia Onions and
Basil in a White Balsamic Dressing
\$49.00 Serves 25 - 30 Guests

Marinated Green Bean Salad GF

Topped with Slivered Almonds and Chopped Bacon
\$49.00 Serves 25 - 30 Guests

Brussels and Bowtie Pasta Salad

Brussels Sprouts, Bell Peppers and Bacon Tossed in Olive Oil,
Garlic and Red Pepper Flakes
\$65.00 Serves 25 - 30 Guests

Fresh Fruit Salad GF

A Selection of Strawberries, Blackberries, Cantaloupe, Honeydew,
Pineapples and Grapes
\$65.00 Serves 25 - 30 Guests

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DESSERTS

Chocolate Bread Pudding

Served with a Bourbon Crème Anglaise

\$125.00 Serves 25 – 30 Guests

**Requires Chafer, \$35.00 Rental*

Derby Tartlet Display

Derby Pie, Bourbon Pecan and Lemon Tartlets

\$120.00 Serves 25 – 30 Guests

Assorted Dessert Bars

\$95.00 Serves 25 – 30 Guests

Walnut Fudge Brownies

\$95.00 Serves 25 – 30 Guests

Assorted Gourmet Cookies

\$95.00 Serves 25 – 30 Guests



Regular Size Cupcakes by Gâteau

\$3.25 each, (add \$0.25 per cupcake for gluten free), 24 Minimum Per Flavor

Tropical Citrus

Lemon cake, pineapple cream filling with mango buttercream frosting

Neapolitan

Vanilla cake, chocolate fudge buttercream filling with strawberry buttercream frosting

Chocolate Mint

Chocolate cake, mint cream filling with chocolate mint buttercream frosting

Voo Doo Love

Almond cake, raspberry filling with pistachio buttercream frosting

Mini Cupcakes by Gâteau

\$1.75 each, (add \$0.10 per cupcake for gluten free), 24 Minimum Per Flavor

Strawberry Lemonade

Lemon cake with strawberry buttercream frosting

Chocolate Fantasy

Chocolate cake with chocolate fudge buttercream frosting

Velvet Vanilla

Vanilla cake with vanilla buttercream frosting



Specialty Cakes by Gâteau

\$85.00 Serves 20 – 24 Guests (add \$3.00 for gluten free)

Coconut Lime

Coconut cake, lime cream and coconut cream cheese fillings with vanilla buttercream frosting

Cherry Danish

Vanilla cake, cherry compote and cream cheese fillings with streusel buttercream frosting

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BEVERAGE SERVICES

All prices to be determined based on the Virginia Gold Cup Association beverage purchase requirements. Bartender(s) required.

Full Bar

Includes Gold Cup Sponsored/Official Products to be determined by the Virginia Gold Cup office. The following Gold Cup Signature Race drinks will be included: Mint Juleps, Bloody Marys and Mimosas.

\$37.00 Per Person

Six hours of bar and includes mixers, soft drinks and water.

Additional hours of full bar service is \$6.00/person/hour.

Beer & Wine Bar

Includes Gold Cup Sponsored/Official Products to be determined by the Virginia Gold Cup office.

\$27.00 Per Person

Six hours of bar and includes soft drinks and water — champagne is not included.

Additional hours of beer and wine bar service is

\$6.00/person/hour.

Soft Drinks & Bottled Water

\$6.00 Per Person

Mixer Package

Tonic Water, Seltzer Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Bloody Mary Mix, Simple Syrup, Mint, Assorted Soft Drinks and Ice Service

\$12.00 Per Person

Bloody Mary Fixins Station

Includes Fresh Horseradish, Tabasco Sauce, Assorted Stuffed Olives, Spanish Olives, Celery, Lemon, Lime, Cracked Black Pepper, Pearl Onions and Miniature Beef Sticks

Additional \$3.00 Per Person to Full Bar Package

Coffee Service

Freshly Brewed Regular or Decaffeinated Coffee or Hot Water for Tea

Call for pricing

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RENTALS, SERVERS, BARTENDERS

Marriott Ranch to provide the following: premium clear plastic plates, plastic barware, utensils, linen-like napkins, buffet equipment and serving pieces.

\$6.00 per person

(Eco Friendly options available on request.)

Call your Sales Manager about linen options, floral needs, specialty chairs, additional tables, fine china, linen napkins, glassware and sterling silver upgrades.

**\$36.00 PER HOUR FOR A TENT SUPERVISOR
(RECOMMENDED FOR TENTS OVER 100 PEOPLE)**

Professional attendants and servers are provided by Marriott Ranch. Staff is billed for a 12 hour minimum time period for all attended functions to allow for set up, service and clean up from 7am—7pm. Marriott Ranch **requires** one server and bartender per 50 guests expected to ensure quality of service.

**\$34.00 PER HOUR PER ATTENDANT OR A TOTAL OF
\$408.00 PER STAFF MEMBER REQUIRED**

CONTACT INFORMATION

Members Hill Catering — Contact Louise Ramsey at 540.364.2627 or lramsey@marriotttranch.com

Rail and Bronze Tent Catering — Contact Jennifer Seo at 540.364.2627 or jseo@marriotttranch.com

RESERVING MARRIOTT RANCH SERVICES & PAYMENT ARRANGEMENTS

Thank you for considering Marriott Ranch for your catering needs. We understand the importance of your upcoming function and will strive to surpass your expectations.

All Marriott Ranch catered events require a signed contract, policy letter and an approved credit card number on file by Friday, April 10, 2020 to act as security toward last minute additions, changes or damages. A non-refundable deposit totaling 50% of the estimated catering cost is required at time of contract in order to secure and confirm a date.

A guarantee of attendance is requested no later than Monday, April 20, 2020. This is the minimum number upon which your final bill will be based, regardless if the actual number of attendees is less. You will be charged for any guests over this number.

There will be a \$100.00 drop-off fee for any tents requiring food but not attendants.

Additionally, we reserve the right to refuse alcoholic beverage service to any person who in our judgment appears intoxicated. Marriott Ranch reserves the right to stop alcoholic beverage service 60 minutes prior to the scheduled end time of the event.

At the time of contract, an invoice will be sent to you to be processed for payment, which is due at least one week prior to your function. Unless other arrangements have been made, any additional costs incurred after this billing will be applied on the secured credit card number on file. All payments are due prior to service.

****Please note that delivery times will be indicated as a window so as to allow for travel through the congested areas of Great Meadow.****

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