



plan your big day at the fredericksburg expo & conference center

wedding packages include:

- 5 Hour Reception
- 3 Hour Open Bar
- Cocktail Hour
 - includes imported & domestic cheese & garden crudités display*
- 1 Bottle of premium champagne for the bride & groom
- Served dinner option
- White tablecloths & a variety of napkin colors
- Private area for bridal party during cocktail hour
- Special rates for your out of town guests
 - at the Hampton Inn & Suites, Hilton Garden Inn, & Homewood Suites - based on availability*
- Cake cutting service for your wedding cake
- Personal services of an event coordinator
- Beautiful ballroom perfect for photographs

contact

2371 Carl D. Silver Parkway | Fredericksburg, VA 22401
P: 540.548.5555 | F: 540.548.0552
www.fredericksburgexpoctr.com

the pearl package

\$54.95 per person*

Cocktail Hour

Imported & Domestic Cheese Display Served with Crackers & Crudites of Vegetables Included.

Choice of 2 Hors D'Oeuvres

Mini Quesadillas - *Filled with Cheese, Diced Onion, Tomato & Cilantro*

Pesto Stuffed Mushrooms - *Button Mushroom Caps Filled with Our Homemade Pesto*

Herb Goat Cheese - *Filled with Snow Peas*

Mini Reuben Rolls - *Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing Rolled in a Savory Dough and Sliced*

Sausage & Cheese Filled Wontons - *Italian Sausage, Cheddar Cheese & Fresh Herbs Stuffed into Wontons & Deep Fried. Served with a Plum Sauce.*

Salad Course

Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Blue Cheese, Champagne Vinaigrette, or French.

Choice of 1

Spinach Salad - *Spinach, Arugula, Goat Cheese & Walnuts*

Mixed Greens - *Apricots, Cranberries & Candied Pecans*

Micro Greens - *Iceberg, Romaine, Radicchio, Carrots & Purple Cabbage. Garnished with Cherry Tomatoes & Croutons*

Served Dinner Entrée Selections

All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.

Choice of 2

Poultry

Chicken Stuffed with Spinach Raisins, Pine Nuts & Cheese - *Served with a Tomato Cream Sauce*

Almond Crusted Chicken - *Served with a Scallion Butter Sauce*

Chicken Parmesan - *Classic Recipe with Our Homemade Marinara*

Beef

Ancho & Pepper Rubbed Sirloin - *Grilled & Served with Caramelized Onions & a Mint Glaze*

Flat Iron "Diane" - *Roasted & Served with Mushrooms, Garlic & Chives in a Cognac Reduction*

Marinated Blade Steak - *Marinated in Herbs, Garlic & Olive Oil. Served with our House Made Steak Sauce*

Seafood

Lemon & Herb Rubbed Rainbow Trout - *Roasted & Served with a Soy Sauce Sherry Reduction*

Seafood Cannelloni - *Shrimp, Scallops & Crab Rolled in Homemade Pasta & Served with an Light Cream Sauce*

Bacon Wrapped Salmon - *Roasted & Served with an Orange Ginger Glaze*

Choice of 2

Vegetarian

Stuffed Tomato - *Filled with Rice, Roasted Red Pepper, Mushrooms & Asiago Cheese. Finished with Balsamic Glaze*

Wild Mushroom Risotto - *Wild Mushrooms, Diced Onion & Parmesan Cheese*

Contact Food & Beverage Director - Ryan Richardson
to Customize The Menu for Your Special Day
540.548.5555 X106 | ryan.richardson@centerplate.com

A 19% management fee & 11% sales tax will be applied to all food & beverage items.

the platinum package \$59.95 per person*

Cocktail Hour

Imported & Domestic Cheese Display Served with Crackers & Crudites of Vegetables Included.

Choice of 2 Hors D'Oeuvres

Chorizo Sauce, Onions & Peppers in Phyllo - *Garnished with asiago cheese*

Summer Rolls - *Julienne cut carrots, mushrooms, peppers & cellophane noodles wrapped in rice wrapper. Served with a sweet chili sauce*

Bruschetta - *Plum tomatoes, basil infused ricotta cheese & garnished with prosciutto*

Italian Sausage & Cheese Puffs - *Mild sausage & parmesan cheese filled puff pastry*

Homemade Fried Mozzarella - *Mozzarella cheese made in House, breaded & deep fried to perfection*

Salad Course

Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Blue Cheese, Champagne Vinaigrette, or French.

Choice of 1

Spinach Salad - *Spinach, Arugula, Goat Cheese & Walnuts*

Mixed Greens - *Apricots, Cranberries & Candied Pecans*

Micro Greens - *Iceberg, Romaine, Radicchio, Carrots & Purple Cabbage. Garnished with Cherry Tomatoes & Croutons*

Served Dinner Entrée Selections

All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.

Choice of 2

Poultry

Chicken Stuffed with Fontina Cheese, Artichokes & Sun Dried Tomatoes - *Served with a tomato cream sauce*

Grilled Chicken Breast with Smoked BBQ Sauce - *Garnished with cippolini onions*

Chicken Milanese - *Lightly breaded & sautéed. Served with a tomato fennel sauce*

Beef & Lamb

Millennium Steak - *Grilled & served with a tamarind barbeque sauce & garnished with basil marinated tomatoes*

Veal Saltimbocca - *Thinly sliced veal pounded & rolled with prosciutto & sage. Served with a port reduction*

Grilled Steak with Caramelized Onions, Bleu Cheese & Wild Mushroom Relish - *Served with a roasted red pepper sauce*

Seafood

Poached Tilapia - *Garnished with homemade Pico de Gallo*

Mustard Crusted Orange Roughy - *Served with a lemon caper sauce*

Stuffed Flounder - *Filled with our own seafood cake & lemon dill butter sauce*

Choice of 1

Vegetarian

Grilled Marinated Portabella Mushroom - *Served over a vegetable medley*

Stuffed Pepper - *Filled with rice, diced tomato, wild mushrooms & onions*

Contact Food & Beverage Director - Ryan Richardson
to Customize The Menu for Your Special Day
540.548.5555 X106 | ryan.richardson@centerplate.com

A 19% management fee & 11% sales tax will be applied to all food & beverage items.

the diamond package \$64.95 per person*

Cocktail Hour

Imported & Domestic Cheese Display Served with Crackers & Crudites of Vegetables Included.

Choice of 2 Hors D'Oeuvres

Chicken Sate - *Skewered chicken breast, served with a spice peanut dipping sauce*

Stuffed Chicken Wings - *chicken wing with crab, onion & peppers, lightly breaded & deep fried*

Eggplant Roulade - *Japanese eggplant sliced thin & grilled. Rolled with roasted red pepper & herbed goat cheese*

Turkey & goat Cheese on Mini Croissant - *Herb infused goat cheese & smoked turkey on a mini croissant*

Crispy Shrimp - *Jumbo shrimp wrapped in a wonton wrapper & deep fried. Served with a sweet chili sauce*

Salad Course

Choice of 2 Dressings - Garlic Ranch, Balsamic Vinaigrette, Blue Cheese, Champagne Vinaigrette, or French.

Choice of 1

Spinach Salad - *Spinach, Arugula, Goat Cheese & Walnuts*

Mixed Greens - *Apricots, Cranberries & Candied Pecans*

Micro Greens - *Iceberg, Romaine, Radicchio, Carrots & Purple Cabbage. Garnished with Cherry Tomatoes & Croutons*

Served Dinner Entrée Selections

All entrees are served with chef's fresh seasonal vegetables and starch, gourmet bread, butter, freshly brewed coffee, herbal teas, decaf coffee & water service.

Choice of 2

Poultry

Sun Dried Tomato Pesto Crusted Chicken - *Served with a basil cream sauce*

Chicken Piccata - *Chicken breast pounded flat, breaded & sautéed. Served with a lemon caper butter sauce*

Goat Cheese & Spinach Stuffed Chicken - *Herbed goat cheese, spinach & onions stuffed into a chicken breast. Served with a light cream sauce*

Beef & Lamb

Veal Short Rib "Osso Bucco" - *Veal short rib, braised with root vegetables & served with a red wine demi glaze*

Ancho Chili & Coffee Rubbed Sirloin - *Served with a Guinness reduction*

Grilled Flat Iron Steak - *Grilled to perfection & garnished with red wine butter*

Seafood

Poached Flounder - *Served with garlic lemon butter*

Soft Shell Crab - *Lightly floured & seasoned, then sautéed to golden brown perfection. Served with a beurre blanc sauce*

Tuna Steak - *Served with a caramelized onion balsamic glaze*

Choice of 1

Vegetarian

Mushroom Ravioli - *Served with a wild mushroom sherry cream sauce*

Penne Arrabiata - *Penne pasta tossed in homemade "spicy" marinara sauce*

Contact Food & Beverage Director - Ryan Richardson
to Customize The Menu for Your Special Day
540.548.5555 X106 | ryan.richardson@centerplate.com

A 19% management fee & 11% sales tax will be applied to all food & beverage items.

bar & upgrades

3 Hour Open Bar Included in All Packages

Imported & Domestic Beer

House Wine

Liquors

Including Absolute Vodka, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light Rum, Dewar's Scotch, Tangureay Gin, Peachtree Schnapps & Hennessy

- Additional Hour of Open Bar - \$4.00 Per Person

Banquet Open Bar Policies

- Shots are not permitted.
- The Fredericksburg Expo & Conference Center strictly adheres to & enforces all Virginia ABC laws.
- Identification will be requested if guests appear under 30 years of age.
- We reserve the right to refuse service to anyone not in accordance with these liquor laws.
- Intoxicated guests will be refused service.
- Outside liquor, beer & wine is prohibited in all areas.

Wine Service

- Priced per bottle.
- Wine may be placed on the table or passed by servers during dinner. Two bottles per table recommended.

Champagne Fountain

- Rental Fee - \$150.00
- 3 Gallon Silver Fountain - \$6.00 Per Person

Chocolate Fountain

- Rental Fee - \$495.00
- Assorted Accompaniments - \$4.00 Per Person

Additional Upgrades

- Please refer to Food & Beverage Director for any special requests.

Contact Food & Beverage Director - Ryan Richardson
to Customize The Menu for Your Special Day
540.548.5555 X106 | ryan.richardson@centerplate.com

A 19% management fee & 11% sales tax will be applied to all food & beverage items.

information

Room Fees

Up to 150 Guests: \$2,000

151—199 Guests: \$2,500

200—500 Guests: \$3,500

*A 5% tax will be applied to above rates.

- Room fee includes dance floor, linens, china, glassware, set up & clean up.
- Tables are 60" round with seating for up to 8 guests.
- 10% discount off wedding package for Friday & Sunday (non-holiday weekend) wedding receptions.
- Functions are available for periods of 5 hours. We will gladly accommodate requests for additional room usage time at a rate of \$250 per hour. Requests for extensions beyond five hours must be approved by the Event Coordinator & are required at least 2 weeks prior to function.
- If room time is extended the night of reception, a \$500 fee will be applied.

Ceremony Site & Fee

- Up to 199 Guests: \$1,000
- Over 200 Guests: \$1,500
- Site fee includes chairs, set up, break down & rehearsal evening prior (based on availability).

Catering

- Centerplate is the in-house caterer for Fredericksburg Expo & Conference Center functions.
- No outside food or beverage is permitted in function rooms with the exception of the wedding cake, which must be delivered & set up by an insured bakery.
- Children's meals (chicken fingers & fries) are available at \$10.95 per child under 12.
- All final menu selections are required one month prior to wedding date.
- Final guest count is due 7 days prior to your event & may not decrease after this time.

Payment

- 50% non-refundable deposit of room fee (payable to the Fredericksburg Expo Center) is required along with a signed contract to guarantee the date, time & room.
- The remaining room fee balance & a 50% deposit on the catering balance are due 30 days prior to the event.
- Catering balance (payable to Centerplate) is due 7 days prior to wedding.

Decorations

- Bride & groom are responsible for providing centerpieces & booking outside vendors of your choice (photographer, videographer, bakery, entertainment, etc). DJ or band must have proof of insurance.
- All candles must be in a glass holder. Taper candles, wall hangings and confetti are not permitted.
- The Fredericksburg Expo & Conference Center is not responsible for lost or stolen items.

Coat Attendant

- \$16.50 per hour. Recommended for the winter season.

Hotel Accommodations

- Group room block rates can be arranged at the adjacent hotels:
 - Hampton Inn & Suites - 540.786.5530
 - Hilton Garden Inn - 540.548.8822
 - Homewood Suites - 540.786.9700