

CHARLOTTESVILLE

BOAR'S HEAD RESORT



Wedding Packages

AN EFFORTLESS EVENT

Our comprehensive wedding packages ensure that even the smallest detail is considered.

With options for celebrations of all sizes, you can select the package that best fits your needs and customize it to your taste. Contact our Wedding Coordinator for more details on how we can make your wedding a truly relaxing resort experience.

Premier Package

A five-hour event that includes one-hour cocktail reception, four-hour premium host bar, signature cocktail, four butlered hors d'oeuvres, four-course plated dinner and premium wine service with dinner. Also includes a complimentary two-night stay for the wedding couple with a rose petal turndown and continental breakfast in bed.

Gold Package

A four-hour event that includes one-hour cocktail reception, three-hour premium bar, three passed hors d'oeuvres, a three entrée dinner buffet with one enhancement station and premium wine service. Also includes a complimentary two-night stay for the wedding couple.

Silver Package

A four-hour event that includes one-hour cocktail reception, three-hour premium bar, three butlered hors d'oeuvres, dinner with multiple stations and premium wine service. Includes a two-night complimentary stay for the wedding couple.

Wedding Brunch Buffet

A four-hour event with one-hour cocktail reception, three-hour limited bar, and brunch buffet. Also includes a complimentary one-night stay for the wedding couple.

Micro Wedding

The microwedding package includes one night in a premier guest room for the bride and groom, an outdoor ceremony location and meeting space for cocktails and a reception.

Elopement Package

Includes ceremony location and coordination, a three-course dinner for two, a wine amenity and continental breakfast in bed. Also includes a complimentary one-night stay with rose petal turndown.

Boar's Head provides 125 chiavari chairs, based on availability. Additional chairs are rented at the guest expense. All wedding packages are for the night of the reception and based on availability at time of contract signing. Seasonal package price discount of 10% during January, February (except holidays and holiday weekends). 22% Gratuity, 11.3% Sales Tax.



Premier Package

A five-hour event that includes one-hour cocktail reception, four-hour premium host bar, signature cocktail, four butlered hors d'oeuvres, four-course plated dinner and premium wine service with dinner. Also includes a complimentary two-night stay for the wedding couple with a rose petal turndown and continental breakfast in bed.

Premier Package

M E N U

Hors D'oeuvres

Please Select Four

COLD

Mini Vegetable Crudite with Black Eyed Pea Hummus

Antipasti Cones with Cured Meat, Cheese, Olives and Crostini

Mozzarella and Tomato Bruschetta with Basil and Saba

Mini Shrimp Cocktail with Lemon and Chili Sauce

Shaved Ham Pimento Cheese Toast with Red Pepper Jam

Spicy Beef Carpaccio with Fried Capers and Onion Marmalade

Spicy Tuna Cones with Sesame

Smoked Salmon on Cucumber Chips

HOT

Mini Crab Cakes with Fennel-Caper Remoulade

Beef and Dijon in Pastry

Molasses Glazed Chicken Satay with White Barbecue Sauce

Vegetable Spring Rolls with Sweet Chili-Garlic Sauce

Fried Green Tomatoes with Sweet Pepper Mayo

Bacon Wrapped Scallops

Leek and Ham Bouchee with Chive Grass

Lamb Meatballs with Curried Yogurt Sauce

Premier Package

M E N U

Four Course Plated Dinner

Two Hour Service

FIRST COURSE

Please Select One

Smothered Shrimp and Grits

Goat Cheese Grit Cake with Shrimp, Bacon and Mushroom Gravy

Warm Burrata

Roasted Wild Mushrooms, Artichokes, Roast Garlic and Pesto with Crostini

Fried Green Tomatoes

Pimento Cheese, Lump Crab, Smoked Paprika Hollandaise

Sweet Potato Gnocci

Roasted Cauliflower, Truffle Dust and Pecorino Cheese Sauce

SECOND COURSE

Please Select One Soup or One Salad

SOUP OPTIONS

Silver Corn Bisque with Crab

Vidalia Onion and Smoked Bacon Chowder

Tomato Grit Soup with Basil

SALAD OPTIONS

Seasonal Mix Salad with Tomatoes, Cucumber, Herbs and Creamy Herb Vinaigrette

The Wedge with Chopped Bacon, Tomatoes, Cucumber, Egg,
Spinach and House Made Ranch

Baby Arugula and Kale Salad with Pine Nuts,
Local Feta Cheese and Blueberry Gastrique

Chicory Salad with Red Onion, Micro Basil, Plum Tomatoes and Rice Wine Vinaigrette

Premier Package

M E N U

Four Course Plated Dinner *Continued*

THIRD COURSE

ENTRÉES

Please Select Three of the Following Entrée Selections

Roasted Duroc Pork Loin with Mushrooms and Dry Shack Sherry Sauce

Pan Roasted Chicken Breast with Roasted Shallot and Thyme Sauce

Grilled Beef Fillet with Port Wine Sauce

Grilled Pork Chop with Citrus Barbecue

Molasses Glazed Salmon with Dijon Mustard Sauce

Penne Pasta with Spinach, Goat Cheese and Slow Roasted Tomato Sauce

Baked Squash and Stone Grit Casserole

VEGGIES

Please Select One

Haricot Vert

Heirloom Carrots (Seasonal)

Vegetable Medley

Asparagus

Sugar Peas & Garlic

Bourbon Creamed Corn

Succotash

STARCHES

Please Select One

Herb Whipped Potatoes

Hoppin' Johns

Chive Rice

Cottage Roasted Yukons

Toasted Orzo Pasta

Sweet Potato Casserole

Southern Smashed Potatoes

Premier Package

M E N U

Four Course Plated Dinners *Continued*

DESSERT

Please Select One

Flourless Chocolate Torte

Lemon Meringue Tart

Petit Fours



Gold Package

A four-hour event that includes one-hour cocktail reception, three-hour premium bar, three passed hors d'oeuvres, a three entrée dinner buffet with one enhancement station and premium wine service. Also includes a complimentary two-night stay for the wedding couple and continental breakfast in bed.

Gold Package

M E N U

Hors D'Oeuvres

Please Select Three

COLD

Mini Vegetable Crudit  with Black Eyed Pea Hummus

Antipasti Cones with Cured Meat, Cheese, Olives and Crostini

Bacon Lardon and Blue Cheese Mousse on Endive

Shaved Ham Pimento Cheese and Biscuits

Tomato and Olive Crostini

Smoked Salmon on Cucumber Chip

HOT

Mini Crab Cakes with Fennel-Caper Remoulade

Beef and Dijon in Pastry

Wild Mushroom Tarts with Smoked Gouda

Vegetable Spring Rolls with Sweet Chili-Garlic Sauce

Fried Green Tomatoes with Sweet Pepper Mayo

Chick Pea and Cauliflower Fritters with Yogurt Sauce

Gold Package

M E N U

Three Entrée Dinner Buffet with Enhancement

HOT SELECTIONS

Please Select Two

Grilled Flank Steak with Chimichurri and Olive Oil

Roasted New York Strip with Pearl Onion Gravy

Grilled Atlantic Salmon with Sweet Corn Butter

Pan Fried Rockfish with Red Pepper Sauce

Roasted Pork Loin with Apple-Bourbon Sauce

Southern Fried Catfish with Remoulade Sauce

HOT VEGETARIAN SELECTIONS

Please Select One

Blackened Cauliflower Steaks with Curried Sweet Potatoes and Red Lentils

Red Grit Cakes with Tomatoes and Mushrooms

Mushroom Ravioli with Sherry Cream and Sage

Gold Package

M E N U

BUFFET ENHANCEMENTS

Please Select One

BAKED POTATO BAR

Sweet Potatoes, Yukon Potatoes and Idaho Spuds with Pulled Pork,
Chopped Shrimp, Smoked Salmon, Smoked Trout, Broccoli, Beer Cheese, Chili,
Bacon, Tomatoes, Sour Cream, Cheeses, Scallions, Butter

SOUTHERN COBB SALAD BAR

Romaine Lettuce, Grilled Chicken, Bacon, Ham, Pickled Eggs, Cucumbers,
Tomatoes, Charred Corn, Corn Bread Croutons, Garlic Croutons, Sunflower Seeds,
Cheddar Cheese, Green Goddess Dressing, Ranch Dressing

CHEESE AND CHARCUTERIE

Assorted Local, Domestic and Imported Cheese, Assorted Cured and Smoked Meats,
Crackers, Lavash and Crostini, Dried Fruits, Nuts, Honey, Jams

Gold Package

M E N U

ACCOMPANIMENTS

Please Select Two

Herb Rice
Cottage Potatoes
Barbecue Spiced Potatoes
Dirty Rice
Seasonal Vegetable Medley
Green Beans
Corn Succotash
Steamed Broccoli and Cauliflower
Garlic Mashed Potatoes
Asparagus
Heirloom Carrots

SALADS

Please Select One

Seasonal Greens with Assorted Dressings

Baby Spinach Salad with Chopped Egg, Tomatoes, Cucumber,
Cornbread Croutons and Bacon Vinaigrette

Chopped Salad with Tomatoes, Onions, Feta, Roasted Red Peppers,
Olives, and Artichokes

Chef's Choice Pasta Salad

Wild Grain and Lentil Salad with Herbs, Lemon and Olive Oil

Roasted Corn Salad with Beets, Local Feta and Citrus

Gold Package

M E N U

Dessert

Please Select Two

Apple Pie

Carrot Cake

Chocolate Brioche Bread Pudding

Double Chocolate Brownies

Red Velvet Cake

Peach Pie

Peach Cobbler

Mini Banana Pudding

Seasonal Fresh Fruit Salad



Silver Package

A four-hour event that includes one-hour cocktail reception, three-hour premium bar, three butlered hors d'oeuvres and dinner with multiple stations. Includes a two-night complimentary stay for the wedding couple and continental breakfast in bed.

Silver Package

M E N U

Hors D'Oeuvres

Please Select Three

COLD

Mini Vegetable Crudit  with Black Eyed Pea Hummus

Antipasti Cones with Cured Meat, Cheese, Olives and Crostini

Mozzarella and Tomato Bruschetta with Basil and Saba

Mini Shrimp Cocktail with Lemon and Chili Sauce

Spicy Tuna Cones with Furikake

Shaved Ham with Pimento Cheese and Biscuits

Stuffed Endive with Blue Cheese Mousse and Dukkha Sauce

Chicken Liver P t  with Fried Rosemary Crostini and Apple Jelly

HOT

Mini Crab Cakes with Fennel-Caper Remoulade

Beef and Dijon in Pastry

Molasses Glazed Chicken Satay with White Barbecue Sauce

Vegetable Spring Rolls with Sweet Chili-Garlic Sauce

Korean Barbecue Chicken Bites with Sesame and Gochujang Mayo

Waffle Fries with Saffron Aioli and Truffle Dust

Fried Green Tomatoes with Sweet Pepper Mayo

Silver Package

M E N U

Carving Station and Reception

CARVING SELECTIONS

Please Select Two

Grilled Flank Steak Chimichurri

Roasted Inside Round of Beef

Roasted Pork Loin

Herb Roasted Turkey Breast

STAPLE STATIONS

Please Select One

PASTA BAR

Penne with Spinach and Tomato Chicken, Mushroom Ravioli, Tortellini Bolognese,

Baked Mac and Cheese, Spaghetti Fideo Pasta with White Beans and Broccoli,

Plain Pasta, Garlic-Pesto Cream, Tomato Ragout, Meatballs, Grilled Eggplant,

Parmesan Cheese, Hot Pepper, Garlic Bread

SOUTHERN SALAD

Mixed Greens, Wedges, Baby Spinach, Pickled Eggs, Cucumbers, Tomatoes,

Scallions, Smoked Bacon, Cheddar Cheese, Blue Cheese, Red Onion, Corn Bread Croutons,

Sunflower Seeds, Ranch Dressing, Green Goddess Dressing

Silver Package

M E N U

THEMED STATIONS

Please Select Two

CHIPS & DIPS

Low Country Crab Dip, Five-Onion Dip, Warm Spinach and Artichoke Dip,
Ranch Dip, White Queso and Chorizo Dip, Grilled Onion Guacamole,
Tortilla Chips, Toasted Bread, Crackers and Potato Chips

STREET TACOS

Corn and Flour Tortillas, Escabeche, Adobo Chicken,
Chopped Brisket, Guacamole, Charred Tomato Salsa, Chopped Onion, Cilantro, Cotija Cheese,
Shaved Radish, Limes, Pico de Gallo, Pinto Beans and Cheese, Nopales and Fried Potato

CHARCUTERIE BOARDS

Assorted Smoked and Cured Meats, Olives, Pickles, Toasted Breads, Crackers, Jams, Honey

FRUIT AND CHEESE

Assorted Seasonal Fresh Fruits, Assorted Local, Domestic and
Imported Cheeses, Crackers, Crostini, Lavash

Silver Package

M E N U

THEMED STATIONS *Continued*

Please Select Two

HUMMUS BAR

Black Eyed Pea Hummus, Garbanzo Bean Hummus, Dolmas, Eggplant Dip, Carrots, Celery,
Broccoli, Cauliflower, Olives, Cucumber, Pita Bread, Roasted Garlic

BISCUIT BAR

Assorted Buttermilk Biscuits, Corn Muffins, Pimento Cheese,
Shaved Virginia Ham, Chicken Fritters, Fried Green Tomatoes, Red Pepper Jam,
Apple Butter, Smoked Bacon, Honey Butter

DESSERT BAR

Assorted Cookies, Mini Desserts, Cakes, Pies, Cobbler



Wedding Brunch Buffet

A four-hour event with one-hour cocktail reception, three-hour limited bar, and brunch buffet. Also includes a complimentary two-night stay for the wedding couple.

Wedding Brunch Buffet

M E N U

COLD

Please Select Three

Southern New Potato Salad

Grilled Asparagus with Lemon and Hollandaise

Baby Spinach Salad with Apples, Pecans, Goat Cheese,
Warm Bacon Vinaigrette and Sweet Cider Vinaigrette

Cold Poached Salmon with Black Pepper Buttermilk Sauce

Diced Seasonal Fruits

Composed Mini Yogurt Parfaits (VG)

Low Country Shrimp and Rice Salad

HOT

Please Select Three

Breakfast Potatoes

Cheese Grits

Grilled Beef Sirloin

Baked Squash Casserole (VG)

Brioche French Toast with Vanilla Maple Syrup

Molasses Grilled Chicken Breast

All Buffets include Scrambled Eggs, Bacon, Sausage

SWEETS

Please Select Three

Shortcake with Cream and Berries, Red Velvet Cake,

Fried Biscuits and Powdered Sugar, Carrot Cake,

Lemon Tarts, Banana Cream Pie

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Owned and operated by
the UVA Foundation

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