

The Berkeley Hotel

Wedding Packages



Offering you style and class in the heart of Richmond's historic
Shockoe Slip

HORS D'OEUVRES RECEPTIONS

90 Minute Reception Package (1.5 pieces per person)

All receptions include iced tea and coffee service

All Packages are presented as buffet style, but available as plated with chef's selection of starch and vegetable.

The Emerald Package

\$55

RECEPTION

Select a combination of two:

COLD HORS' D'OEUVRES PLATTERS

- *Fresh Fruit and Local Cheese Display with an Assortment of Crackers
- *Champagne Poached Shrimp with a Passion fruit Cocktail Sauce
- *Vegetable Crudit  with Roasted Garlic Hummus
- *House Made Pimento Cheese with Assorted Crackers

PASSED OR STATIONED HOT HORS D'OEUVRES

- *Mini Crab Cakes served with Remoulade
- *She Crab Dip, Served Warm with Fresh Toasted Baguette
- *Spanakopita, Spinach and Goat Cheese Wrapped in Crispy Phyllo
- *Meatballs Tossed in BBQ Sauce

BUFFET ENTR E SELECTION

Pre Selection of Two

(Includes a salad, two sides and a specialty dessert)

- *Grilled Sirloin served with House Made Steak Sauce
- *Grilled Chicken served with a Confit of Fennel in a Buttermilk Cream Sauce
- *Farmers Market Pasta with Lemon Roasted Red Pepper Sauce
- *Roasted Salmon with a Sweet Tea Glaze
- *Berkeley's Signature Crab Cakes

The Crystal Package

\$68

(Includes Wine Service with Dinner as well as a champagne toast)

RECEPTION

Select a combination of two:

COLD HORS' D'OEUVRES PLATTERS

*Fresh Fruit and Local Cheese Display with an Assortment of Crackers

*Champagne Poached Shrimp with a Passion fruit Cocktail Sauce

*Vegetable Crudit  with Roasted Garlic Hummus

*House Made Pimento Cheese with Assorted Crackers

PASSED OR STATIONED HOT HORS D'OEUVRES

*Mini Crab Cakes served with Remoulade

*She Crab Dip, Served Warm with Fresh Toasted Baguette

*Spanakopita, Spinach and Goat Cheese Wrapped in Crispy Phyllo

*Meatballs Tossed in BBQ Sauce

BUFFET ENTR E SELECTION

Pre Selection of Two

(Includes a salad, two sides and a specialty dessert)

*Grilled Sirloin served with House Made Steak Sauce

*Grilled Chicken served with a Confit of Fennel in a Buttermilk Cream Sauce

*Farmers Market Pasta with Lemon Roasted Red Pepper Sauce

*Roasted Salmon with a Sweet Tea Glaze

*Berkeley's Signature Crab Cakes

The Diamond Package

\$85

(Includes Bar Service for a 4 Hour Duration)

-Premium Liquor, Craft/Imported Beer, Domestic Beer, Red and White Wine-

RECEPTION

Select a combination of two:

COLD HORS' D'OEUVRES PLATTERS

*Fresh Fruit and Local Cheese Display with an Assortment of Crackers

*Champagne Poached Shrimp with a Passion fruit Cocktail Sauce

*Vegetable Crudit  with Roasted Garlic Hummus

*House Made Pimento Cheese with Assorted Crackers

PASSED OR STATIONED HOT HORS D'OEUVRES

*Mini Crab Cakes served with Remoulade

*She Crab Dip, Served Warm with Fresh Toasted Baguette

*Spanakopita, Spinach and Goat Cheese Wrapped in Crispy Phyllo

*Meatballs Tossed in BBQ Sauce

BUFFET ENTR E SELECTION

Pre Selection of Two

(Includes a salad, two sides and a specialty dessert)

*Grilled Sirloin served with House Made Steak Sauce

*Grilled Chicken served with a Confit of Fennel in a Buttermilk Cream Sauce

*Farmers Market Pasta with Lemon Roasted Red Pepper Sauce

*Roasted Salmon with a Sweet Tea Glaze

*Berkeley's Signature Crab Cakes

All Packages are customizable

Contact our Sales department for more information

(804)-225-5149

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