



**EXCHANGE
EVENTS**

— AND CATERING —

EXCHANGE EVENTS & CATERING

With over 30 years experience in crafting unique weddings and special events, Chef Craig Hartman and his events team are prepared to design the day of your dreams.

FARM-TO-TABLE DINING

We have cultivated relationships with the farms surrounding us, sourcing local produce, meats and cheeses.

We've also partnered with local breweries, distilleries and wineries to share the award-winning beverages of the Piedmont region.

CUSTOM MENU DESIGN

We cook with the seasons, and as such, our menus reflect the available fruits, vegetables and meats from the local bounty. Our menus can be customized to reflect your personal touch, and our event management team will ensure flawless execution.





CONTRACT MINIMUMS

FOOD + BEVERAGE

Food and beverage minimums start at \$4,000.

LABOR

Labor minimums start at \$3,500 and are directly related to venue requirements as well as final menu. We will notify you if changes to your menu will increase labor minimums, or if your final guest count does not meet the minimum labor.

CATERING DETAILS

AVERAGE PRICE PER GUEST

Actual menu will determine pricing. These prices are provided for estimates only.

Plated or Family Style Reception - \$125-\$200

Buffet or Food Stations - \$85-\$125

Does not include service charge of 20% and applicable 10.8% taxes.



SPECIAL EVENTS BEVERAGE PACKAGE

Includes service for 5.5 hours. You are welcome to provide all alcohol instead, and we'll still provide ice, coolers, bartenders and equipment as needed.

PRE-CEREMONY REFRESHMENTS

Lemonade, Brewed Iced Tea and Iced Water
infused or naturally flavored beverages available upon request for an additional charge

BAR ACCOMPANIMENTS

client provides all alcohol
Soft Drinks and Sparkling Water
Juices, Mixers, Garnishes, Ice
Specialty Mixers, Garnishes and Upgrades Available

BEER + WINE

Soft Drinks and Sparkling Water
Choice of Two - Four House or Specialty Beers
Choice of Two - Four House or Premium Wines

FULL BAR WITH LIQUOR

Includes Beer, Wine and Bar Accompaniments
Bar Mixers and Garnishes
Tito's Vodka
Tanqueray Gin
Bacardi Silver Rum
Maker's Mark Bourbon
additional considerations
Dewars White Label Scotch
Lunazul Blanco Tequila
Woodford Reserve Bourbon

Customized signature cocktails may be added to either package. Please consult our signature cocktail menu for suggestions.

SHENANDOAH JOE COFFEE STATION

Regular & Decaf Coffee, Milk, Sugars + Herbal Tea
Coffee Brewers
we recommend renting coffee cups, saucers, spoons and samovars for an elegant presentation



SIGNATURE COCKTAILS

Here's a selection of fun, locally inspired cocktails. We love creating new ones that are special to you – let's chat!

VIRGINIA MULE

Planet Earth Ginger Brew, Bourbon, Lime

STRAWBERRY FLORA

Vodka, Pink Peppercorn

VALLEY ROAD VIBES

Blueberry, Bourbon, Lemon

CARTER'S MOUNTAIN WHITE PEACH FIZZ

Gin, Club Soda, Basil

NELSON COUNTY APPLE

Bourbon, Local Apples, Cinnamon

BLACKBERRY MARGARITA

Tequila, Ginger, Lime

MRS. MADISON'S SWEET TEA

Firefly Vodka, Lemonade

KING FAMILY VINEYARDS FRENCH 75

Brut, Cucumber and Basil



WEDDINGS AND RECEPTIONS

OUR PROCESS

Our intention in sharing these subsequent menu items is to showcase the wide range of options you can consider for your wedding day. As such, this is only a small representation of what we can offer. We enjoy custom menu design and encourage you to share special dishes that represent your first date, your heritage, or just a favorite that the two of you share. We have a diverse culinary team capable of preparing a wide variety of cuisines, with a special focus on southern US cuisine, Mediterranean and Middle Eastern cuisines.

Our on-site event staff is well-trained on all aspects of the event, ensuring your bar team

CATERING CONSULTATION

When considering our menus, you may first decide on the style of service. During cocktail hour, you may offer a mixture of passed and stationary appetizers, or just one style. At dinner, buffets, family style or plated are all available – and most of the menu can easily be adapted to any service style. We also offer interactive or themed stations, depending on your final menu vision.

We encourage you to share items from the menus below that may represent the service style and the experience you want to share with your guests on your wedding day. However, we recognize that selecting a menu up to eighteen months prior to your wedding day may mean some changes during the planning process. As such, we don't expect this initial menu to represent the final, actual menu.

We'll set up a phone call with you and a member of our sales team to discuss your menu and vision. This allows us to put together a more concise, detailed proposal, itemizing the various food and labor charges you can expect on your final contract. We'll also share our contract terms so you may review them.

CONTRACT

Once you've decided on a menu and service style, it's time to finalize your contract! Once you sign the contract digitally in our online portal, we'll send a request for the first non-refundable retainer of 10% of the estimated overall invoice. This secures our services. We currently book a maximum of 2 weddings per Saturday, with no inferred holds – that means the first two to sign our proposals secure our services on any given date.

RENTALS

You may notice that our proposals do not include rentals. We prefer to allow our clients to partner with the rental company of their choice, and there are several great choices in the greater Charlottesville area. This includes all plates, flatware, glassware, linens, napkins, any additional tables for bar or service, as well as kitchen equipment depending upon the final menu. While some local venues do provide ovens or stoves, we may need to rent additional equipment to deliver the high-quality food experience you expect, whether we are in a field or in a fully operational kitchen.

EXPERIENCE

During the planning process, you'll be assigned an event manager to directly answer your questions, as well as be the on-site event manager for your event day. We'll invite you in for a full menu tasting, which may include a wider variety of items than reflected on your contract so you can narrow down to the items you'd like to serve. We may also offer signature cocktails if you are interested in offering those to your guests.

Up to 60 days prior to your event, you'll attend an on-site logistics + planning meeting at your venue with our event manager + your wedding planner or day-of coordinator, as well as the venue representative. This gives us all a chance to get on the same page regarding layout and timeline and ensure a smooth and successful event. All menu selections must be finalized ninety days prior to your event date. Final guest count is due in writing two weeks prior to your event date, with invoicing to follow.

On event day, they'll arrive at noon to start checking in rentals, begin set up and direct the staff as they arrive over the course of the afternoon. Our event manager will also remain onsite throughout the duration of the event, ensuring your alcohol + personal decorations are stored or packed in vehicles at the end of the evening, and collaborating with your planning team on the venue-required strike plan.



PASSED APPETIZERS

GARDEN

Whipped Ricotta Toast with Blistered Cherry Tomatoes

Fried Green Tomatoes with Pimento Cheese

Asparagus, Sheep's Milk Cheese and Mushroom Tartlet

Sweet Corn Hushpuppies with Honey Whipped Butter

Caprese Skewers

Black Eyed Pea Fritters with Spicy Pickled Carrot Relish

Grilled Peach and Ricotta Bruschetta

Chickpea "Fries" with Za'atar Tomato Relish

Fried Pickle Chips with Siracha Mayo

SEA

Shrimp and Grits Hushpuppies

Maryland Crab Cake with Smoked Pepper Mayonnaise

Maine Lobster Rolls

Tempura Shrimp with Spicy Aioli

Lump Crab and Grilled Corn Salad with Avocado and Jalapeno

Fried Chesapeake Oysters with Spicy Tartar Sauce

Hickory Smoked Trout on Potato Crisp with Apple Relish

Smoked Salmon Mousse on Everything Spice Cracker

Tuna Tacos with Spicy Slaw

FIELD

House Cured Virginia Ham on Cheddar Chive Biscuit with Fig Mustard

Cuban with Mustard Pickles and Swiss

Beef Tostada with Queso Fresco

Southern Chicken and Waffles with Maple Gastrique

Chimichurri Flank Steak on Garlic Toast

Miso Glazed Pork Belly with Sesame Furikake

Chicken Pot Pie Bites

Mini Corn Dogs with Ketchup and Mustard

Lamb and Pistachio Meatballs





STATIONARY APPETIZERS

BISCUIT BAR

Buttermilk & Sweet Potato Biscuits
Bacon Jam, Cider-Cured Ham
Spicy Mustard, Honey Butter and Fig Jam

FARMER'S MARKET DISPLAY

Local Fresh Cut Vegetables, Marinated Olives, Sweet Pickles
Hummus, Pimento Cheese and Creamy Ranch Dips

CHARCUTERIE & CHEESE

Sliced Genoa Salami, Speck & Mortadella
Three Farmstead Cheeses, Fresh and Dried Fruit
Assorted Crackers, Whole Grain Mustard, Candied Pecans & House made Pickles

BRUSCHETTA TABLE

Assorted Crostini and Grilled Bread
Red Pepper Romesco with Almonds, White Bean and Garlic,
Marinated Eggplant Relish, Spring Pea with Mint and Parmesan

ARTISAN FLATBREADS

(available as a passed appetizer too!)
Asparagus, Ricotta and Parmesan
Pepperoni and Blue Ridge Mozzarella with Marinara
Caramelized Onions, Red Eye Bacon, Roasted Tomatoes
Prosciutto, Mozzarella, Parmesan

MEDITERRANEAN GRAZING SPREAD

Crackers, Pita and Grilled Sourdough
Warm Spinach-Artichoke Dip, Eggplant Caponata
Za'atar Spiced Beet Dip with Goat Cheese
Marinated Olives, Dolmas, Pickled Artichoke Hearts





FROM THE MAGIC SHACK

VIRGINIA HICKORY SMOKED BBQ

select one, two, three or more meats

all packages include rolls, cornbread, pumpkin muffins, cole slaw and five signature sauces

Pulled Pork BBQ

Pulled Chicken BBQ

Grilled Chicken Quarters

Buttermilk Fried Chicken

Texas Style Beef Brisket

St. Louis Ribs

Smoked Chimichurri Tofu

SIDES

BBQ Baked Beans (*vegan option available*)

Macaroni and Cheese

Collard Greens with Bacon (*vegan option available*)

Potato Salad

Macaroni Salad

Pickle Bar

Mashed Potatoes

Southern Style Green Beans with Bacon and Onions

Garden Salad with House made Dressings

Cheesy Grits

Succotash with Corn, Grape Tomatoes, Oregano and Garlic

Grilled Summer Vegetables with Balsamic
Fall Roasted Squash and Turnip with Sage
Roasted Yukon Gold Potatoes with Garlic and Thyme
Grilled Baby Carrots with Smoked Leeks
Sautéed Broccolini with Red Pepper and Garlic
Butter Braised New Potatoes with Rosemary and Lemon
Wild Mushroom Orzo with Parsley and Thyme
Grilled Asparagus



ON THE FINER SIDE

PLATED SALAD

select one

ROASTED RED AND GOLD BEETS

Candied Walnuts, Baby Lettuces, Green Garlic Pesto

HEIRLOOM TOMATO PANZANELLA

Kalamata Olives, Cucumber, Genovese Basil, Ligurian Olive Oil

CLASSIC CAESAR SALAD

Romaine, White Anchovies, Sourdough Croutons

CITRUS + RICOTTA

Grapefruit + Orange Segments, Ricotta Salata, Chopped Pistachios, Orange Vinaigrette

SUGAR SNAP PEA

Carrot Ribbons, Radishes, Lettuce and Sherry Vinaigrette

KALE + BRUSSELS CAESAR SALAD

Pecorino Cheese, Crispy Garbanzo Croutons

BUFFET OR FAMILY STYLE ENTRÉE

BERKSHIRE SLICED PORK LOIN

Bourbon – Peach Cider Reduction

GRILLED CHICKEN BREAST

Lemon-Rosemary Beurre Blanc

MOLASSES CURED ATLANTIC SALMON

Tarragon Butter

PORCINI-DUSTED ATLANTIC COD

Cayenne-Sweet Corn Relish

WHOLE ROASTED STRIP LOIN OF BEEF

Cabernet-Mushroom Sauce

GINGER-SOY BRAISED SHORT RIBS

Garlic Gremolata

HUNTER-STYLE CHICKEN

Tomatoes, Olives and Cipollini

CAROLINA SHRIMP AND GRITS

Crispy Bacon and Cheddar Cheese

HERB CRUSTED TENDERLOIN OF BEEF

Red Wine Demi Glace

BREAD BASKETS

select 2

whipped salted butter

Buttermilk Biscuits, Parker House Rolls, French Country Sourdough, Pear Buckwheat,
Wheat Levain, Olive + Thyme Sourdough, Sea Salt Focaccia

SIDES

Smashed Yukon Gold Potatoes with Rosemary

Potatoes au Gratin

Sweet Corn Pudding

Spoon Bread with Kale and Bacon

Butter Beans with Garlic-Chile and Celery Leaves

Sautéed Green Beans

Crispy Polenta with Fried Sage

Stewed Cannellini Beans with Garlic and Winter Greens

Balsamic Glazed Brussels Sprouts with Pancetta

Roasted Root Vegetables with Herbs and Sea Salt

Calabrian Chili and Lemon Cauliflower with Green Tahini Sauce

Roasted Green Beans and Snap Peas with Toasted Almonds

Red Rice Salad with Pistachios, Sumac Vinaigrette and Shaved Cucumber

SAMPLE PLATED ENTRÉE

GRILLED CHICKEN BREAST

Lemon-Rosemary Beurre Blanc

or

HERB CRUSTED TENDERLOIN OF BEEF

Red Wine Demi Glace

Served with Roasted Brussels Sprouts and Potatoes au Gratin



LATE NIGHT SNACKS

SAVORY

GRILLED CHEESE

Cheddar on Sourdough Toast

SLIDERS AND FRIES

Cheeseburger and French Fries with Heinz 57 Ketchup

FRIED CHICKEN AND WAFFLES

Maple Syrup Gastrique

CAROLINA LATE NIGHT

Pulled Pork Slider with Hushpuppies

SWEET

S'MORES BAR

Milk & Dark Chocolate, Reese's, Honey and Chocolate Grahams

Jumbo Marshmallows

MILKSHAKES

Vanilla and Chocolate Malt

MINI WHOOPIE PIES

Assorted Seasonal Flavors Available

BANANA PUDDING SHOOTERS

Nilla Wafers and Whipped Cream

Vegetarian Options & Children's Meals available upon request

Photos Courtesy of: Stephanie Yonce Photography, Rachel May Photography, Jeffrey Gleason Photography, Jamie Kay Photography, William Walker Photography and A Muse Photography