

*Weddings at
The Greencroft Club*





Wedding Packages

Let us simplify your day. We have selected some of our most popular wedding options for you. Each package is customized to the vision that you have for your wedding. Included in your event rental are ceremony chairs, tables, dining chairs, linens, and all dining and glassware for up to 200 guests. Consumption or cash bars may be added to all packages.

The Platinum Package

1 Hour hors d'oeuvre reception with your choice of 3 hors d' oeuvres
Three Course Meal of Soup, Salad and Entrée
House Wine Service with Dinner
Prosecco Toast for all of your guests
After party basket of goodies for bride and groom
\$120 per person with a 40-person minimum

The Gold Package

1 Hour hors d'oeuvre reception with your choice of 3 hors d' oeuvres
Two course meal of Soup or Salad plus Entrée
House Wine Service with Dinner
After party basket of goodies for bride and groom
\$90 per person with 40-person minimum

The Silver Package

1 Hour hors d'oeuvre reception with your choice of 2 hors d' oeuvres
A Two Course Meal with Soup or Salad plus Entrée
After party basket of goodies for bride and groom
\$75 per person with 40-person minimum

Wine Selection

Chardonnay, Pinot Grigio, Sauvignon Blanc
Merlot, Cabernet Sauvignon, Pinot Noir

*Excludes Room Rental, Tax & Gratuity

Ask about buffet dinner options and as always, we are also happy to create a custom a la carte menu for you!



Hors d'Oeuvres

Cold

Raw Oysters
Shrimp Cocktail
Grilled Chicken Salad in Filo Shell
Ciabatta Bruschetta: Tomato, Mozzarella, Basil
Tuna Tartare Crackers
Brie and Bacon Jam Crostini
Caprese Skewers
Honey Chevre Plum Tarts

Hot

Chicken Croquettes
smoked tomato sauce
Blackbean Hush Puppies
coconut braised collard green puree, pickled slaw
Surry Sausage Croquettes
coconut braised collard green puree
Pork Belly
pear pancakes, gouda sauce
Oysters Rockefeller
Scallops in Bacon
Mini Beef Wellington
Mini Chicken Cordon Bleu
Mini Crab Cakes with Old Bay Aioli
Pot Stickers
Chicken Satay



Plated Meal Selections

Starting Course Selections

Seasonal Salad

Cesar, Spinach, Lobster, Crab

Seasonal Soups

Shrimp Cocktail

Entrée Selections

Beef Filet

potato cake, beef brood, lime roasted beets and cipollini, tobacco onion

Or

potato cake, vanilla glazed carrot, bacon jus

Roasted Chicken

artichoke, blistered tomato, peas, black garlic sauce, risotto cake

Or

roasted cipollini, Swiss chard, sage potato butter

Pan Seared Fish

lobster mash, peas, citrus butter sauce

Roasted Fish

potato disks, artichoke, blistered cherry tomatoes, red pepper coulis

Lobster

ricotta gnocchi, peas, pumpkin, brown butter sauce, fried sage

Grilled Pork

Bok choy, mushroom, broccoli, soy caramel, rice

Roasted Pork Loin

crispy Brussel sprouts, savory apple butter

Crispy Eggplant

orange relish, potato disks, cardamom caramel sauce

Seasonal Risotto

charred eggplant, smoked butternut squash, mint and pea, beet, mushroom



Recommended Vendors

AUDIO VISUAL

MX 3 Audio Visual

Marino

(434) 465-3360

EVENT PLANNER

Barb Wired

Barbara Lundgren

(434) 531-3247

Events with Panache

Jennifer Hamlin

(434) 973-7185

Donovan-Groves Events

Adam Donovan

(434) 249-2424

Amore Events

Cody Grannis

(434) 989-8405

The Faded Poppy

Sara Kite

(540) 448-0187

FLORISTS

Floral Images

Joey & Randy

(434) 971-4744

Gregory Britt Floral & Event Design

Gregory Britt

(540) 522-0531

Plantscapes

(434) 971-5477

Blue Ridge Floral Designs

Amy Webb

(434) 361-9218

The Faded Poppy

Sara Kite

(540) 448-0187

Southern Blooms

Pat Roberts

(540) 948-5611

Foxtail Cottage Floral

(434) 823-7272

New Leaf Florist

Kim Milleson

(434) 973-1776

HAIR/MAKE-UP

Glo-Out Glamour Bar

Missy Kirtley

(434) 293-1251

Cville Makeup

Jeanne Cusick

(434) 977-4564

Face Value Salon & Studio

(434) 984-1254

Bristles Hair Design & Day Spa

(434) 977-1411

MUSIC

DJ Ty

Ty Chambers

(434) 989-8382

John Garland

John Garland

(434) 975-6377

DJ Shaggi

DJ Shaggi

(434) 326-8953

DJ Derek Tobler

Derek Tobler

(434) 296-6689

Sound Enforcement

T.D. Layman

(434) 531-6947

Sam Hill Entertainment

Andy Jaspen

(434) 977-6665

20 South Productions

Chris Munson

(434) 296-1600

Harpist

Virginia Schweningen

(434) 361-1051

LIGHTING

The AV Company

(434) 977-8288

Blue Ridge Light Forms

Joe Kalkstein

(434) 975-3540

BAKERIES

Commonwealth Cake Company	Tiffany Rosales	(434) 207-2933
Malhia Creations	Anita Gupta	(434) 973-3183
Cakes by Rachel		(434) 960-5872
PassionFlower Cakes		(434) 242-2047
Albemarle Baking Company		(434) 293-6465
Baked on the James		(434) 286-4683

OFFICIANT

Sacred Ground Ceremonies	Rev. Claire Goodman	(434) 296-9885
Rev. Gay Lee Einstein		(434) 409-3324
The Rev. Dr. Hairston Denmark Burnette		(540) 223-0937

PHOTOGRAPHERS

Rob Garland	Rob Garland	(434) 293-3332
Melody Robbins Photography	Melody Robbins	(434) 214-0382
Hunter and Sarah Photography	Hunter Sheldon	(434) 260-0902
William Walker Photography	William Walker	(434) 960-2297
Jack Looney	Jack Looney	(434) 249-6266
Cramer Photo	Sarah Cramer	(434) 242-6074
Aaron Watson Photography	Aaron Watson	(434) 202-8031
We are the Mitchells	Ashley Mitchell	(434) 409-9083
Will Kerner Photography	Will Kerner	(434) 242-4177
Hannah Chen Photography	Hannah Chen	(434) 260-0680

LINEN & RENTALS

Central Virginia Rentals		(434) 977-5915
MS Events		(434) 984-1155

PHOTO BOOTH

Photo Booth of Charlottesville	Nate Kibler	(540) 421-4276
The Photo Booth Company	Kyle Kirkeide	(434) 760-0054

TRANSPORTATION

Cville Hop On Tours	Andre Xavier	(434) 218-3565
Crozet Trolley		(434) 422-7660
AGoff Limo		(877) 463-3227
Albemarle Vintage Limousine	Andrea Saathoff	(434) 531-5802
Ambassador Limousine		(434) 973-5466
Camryn Limousine		(434) 990-9070

OTHER

R.M.C. Events, INC.	Shawn Jacobson	(434) 984-7622
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ACCOMMODATIONS

Boar's Head Resort	Rebecca Rasmussen	(434) 972-6085
Hyatt Place- Stonefield	Carrie Jones-Robinson	(434) 995-5200
Hampton Inn	Cathy Cooper	(434) 923-8600
The Graduate	Patrick Sullivan	(434) 295-4333
The Draftsman	Johanna Peart	(434) 984-8005