



Berry Hill Weddings
2022-2023



The Wedding

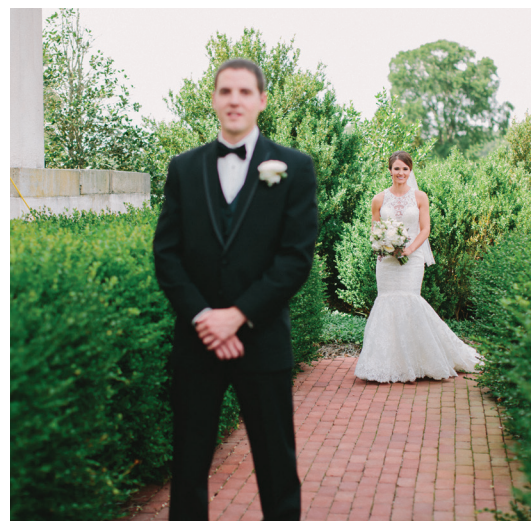
VENUE OPTIONS

The possibilities are endless at Berry Hill. Our all-inclusive wedding venue will give the peace of mind to make your wedding the day you've always dreamed of. Our professional wedding planners and experienced culinary staff, are ready to help plan your perfect wedding day.

You are invited to make your wedding at Berry Hill uniquely your own with imaginative fare or themed events. Our event specialists stand ready to assist you with every detail.

All wedding celebrations include,

- high top cocktail tables
- glassware, silverware, and china for up to 150 guests
- white linens and napkins
- cake table
- gift table
- staffing for your event
- full set-up and break-down
- day-of coordination
- table numbers and stands
- complimentary wedding night (one-night) accommodation for wedding couple



"My husband and I were married at Berry Hill in May 2019. From the second we started working with the team we were so impressed. We could not have had a better experience at Berry Hill and we highly recommend it to anyone planning a wedding, large or small. "

—Hannah Contreras

Weddings are beautiful at Berry Hill. We provide outdoor set-up and white wooden chairs for your ceremony. Seating is also provided for indoor weddings. Complimentary rehearsal space is also provided.

The flexibility of our facilities provide for memorable rehearsal dinners from casual outdoor barbecues to glitzy, dressy affairs in our grand ballroom. Bridal luncheons are quite popular in our sunlit Mansion Dining Room.

The Spa at Berry Hill Resort is the perfect location for a bachelorette party, and Darby's Tavern is equally perfect for a bachelor party.



Front Circle

The lush green grass of the front circle is the focal point of Berry Hill Resort. With the classical facade of the Mansion as a backdrop, this is the preferred venue for ceremonies of any size.



Courtyard

Located just behind the Mansion and flanked by the Ballroom and Darby's Tavern, the courtyard may be tented for celebrations of significant size.

VENUE LOCATIONS



Grand Ballroom

Reminiscent of the grace of the Old South, our ballroom is our largest and most versatile indoor space. Ceremonies and dinner dances are equally elegant here. Additional guests can be seated on the adjacent, all-weather terrace.



East Lawn

This expansive outdoor event space lies to the east of the Mansion and provides a large area for weddings, rehearsal dinners or a large tented reception.



Parlor and Library Bar

These adjoining rooms on The Mansion's main floor feature period antiques and plentiful, comfortable seating. Their antebellum ambiance makes them quite popular for cocktail receptions and small dining events.



Jefferson Grove

Located between rows of ancient, towering cedars, this outdoor venue's close proximity to the hotel is convenient for rehearsal dinners and activities.

The Rehearsal

Practice makes perfect for your wedding day. At Berry Hill, our wedding coordinators will guide the wedding party with a walk-through of the ceremony. Our multiple venue locations offer dinner locations to suit everyone. Each buffet can be customized to your specific needs. Pricing depends on a specific selection of proteins and sides. All buffets include petite rolls, fresh coffee, and an iced tea station. Build your buffet or choose from the options:

Southern BBQ Buffet

*Pulled Pork
Macaroni & Cheese
Cole Slaw
Texas Baked Beans
Fresh baked rolls
Apple cobbler*

Taste of Italy Buffet

*Caesar Salad
Penne Pasta with Classic
Beef Bolognese
Chicken Marsala
Rosemary Roasted Red Potatoes
Primavera Vegetables
Rustic Italian Bread
Tiramisu Trifle*

Backyard BBQ

*Grilled hamburgers and hot dogs
American, Swiss and Provolone Cheese
Lettuce tomato and onion platter
Chili
Potato salad
Cole slaw
Individual bagged chips
Kaiser rolls and hot dog buns
Fresh baked cookies.*

Salad (Select one)

House Salad - mixed greens, cherry tomatoes, julienne cucumbers, shaved red onions, shredded carrots and dressing

Classic Caesar - hearts of romaine, shaved parmesan, house croutons

Dressing choices: Ranch or Balsamic, Italian, Strawberry Vinaigrette

Starch (Select one)

Add an extra starch for 3 per person.

Risotto - vegetable, Parmesan, or mushroom

Gourmet Mac and Cheese

Rosemary Roasted Red Potatoes

Mashed Potatoes - Garlic or Cheddar

Idaho and Sweet Potato Gratin

Texas Baked Beans

Hush Puppies with Honey Butter

Vegetable (Select one)

Add an extra vegetable for 3 per person.

Green Beans with Bacon

Rosemary Roasted Baby Carrots

Roasted Brussel Sprouts with Bacon

Sauteed Seasonal Mixed Vegetables

Steamed Broccoli

Entree Suggestions

Pulled Pork

Pasta Bolonaise

Half Rack of Ribs

Shredded BBQ Chicken

Hamburger Sliders

Grilled Flank Steak

Breakfast

Wedding weekends provide many opportunities to gather and enjoy a memorable dining experience. A Berry Hill breakfast is a great way to begin or end a busy day.

The Halifax Buffet

Scrambled eggs, seasonal fruit, bacon, sausage, house-baked biscuits with butter and assorted jams.

Fresh Start Buffet

Assorted fruit, croissants, house baked-biscuits with whipped butter, assorted muffins, assorted danish, yogurt, and granola.

Additional breakfast items include

Yogurt

Scones

French Toast Bake

Whole Fresh Fruit

Country Ham Biscuits

Sausage Gravy

Assorted Danish

Cinnamon Rolls

Baked Apples

Oatmeal



The Cocktail Hour

Individual Pieces:

Priced per piece, minimum two dozen per order.
Can be served as passed or in stations.

Tomato and Mozzarella Bruschetta

Fried Green Tomatoes

Vegetable Spring Rolls with Sweet Chili Sauce

Baked Brie and Raspberry Puffs

Virginia Country Ham on house-made Biscuits

Meatballs

With choice of Marinara, or BBQ sauce

Chicken Quesadilla with house-made Salsa

Tempura Shrimp with Sriracha Mayo

Bacon Wrapped Scallops

Pimento Cheese Crostinis

Jalapeno Pimento Popper

Chicken or Beef Skewers

Risotto Arancini

We suggest 5-6 pieces per person Available for a maximum of two hours.

Displays:

Each modular display is built to serve 50 guests.

Mediterranean Platter

fresh mozzarella, humus, roasted red peppers, marinated olives, and cucumbers

Caprese Skewers

roasted red pepper, mozzarella, artichoke, and olives

Caprese Platter *(July through September)*

fresh mozzarella, local tomatoes, fresh basil, extra virgin olive oil and balsamic reduction

Seasonal Fruit Display

seasonal melons, strawberries, grapes, Greek yogurt dip

Fried Green Tomato platter with corn salsa

Vegetable Market Display

seasonal farm fresh vegetables and herb dip

Imported & Domestic Cheese Display

served with gourmet crackers and grapes

Spinach and Artichoke Dip

served with crostinis or tortilla chips

Shrimp Cocktail

Cheese and Fruit Display

Baked Brie with Raspberry Preserves and Garnish



The Reception | DINNER BUFFET

Each buffet can be customized to your specific needs. Pricing depends on a specific selection of proteins and sides. All buffets include petite rolls, fresh coffee, and an iced tea station. *An additional \$50 charge applies to groups of less than 16*

Salad (Select one)

House Salad - mixed greens, cherry tomatoes, julienne cucumbers, shaved red onions, shredded carrots, and dressing

Classic Caesar - hearts of romaine, shaved parmesan, house croutons

Berry Salad - cranberries, candied walnuts, fresh pears, goat cheese, raspberry vinaigrette

Dressing choices: Ranch or Balsamic, Italian, Strawberry Vinaigrette

Starch (Select one) *Add an extra starch for 3 per person.*

Risotto - vegetable, Parmesan, or mushroom

Gourmet Mac and Cheese

Rosemary Roasted Red Potatoes

Mashed Potatoes - Garlic or Cheddar

Idaho and Sweet Potato Gratin

Vegetable (Select one) *Add an extra vegetable for 3 per person.*

Green Beans with Bacon

Rosemary Roasted Baby Carrots

Roasted Brussel Sprouts with Bacon

Sauteed Seasonal Mixed Vegetables

Steamed Broccoli

Entree Suggestions *Add a second entree, carving or action station.*

Chicken Marsala

Chicken Cordon Blu

Breast of Chicken Stuffed with Roasted Red Pepper Cream Sauce

Pork Tenderloin in a Rosemary pan jus

Grilled Salmon with Fresh Lemon and Dill Cream Sauce

Shrimp and Grits

Tenderloin of Beef with Demi Glace

Marinated Flank Steak with Peppercorn

Slow Roasted Herbed Chicken Breast

The Reception | STATIONS

A station can be added to any buffet menu, or three (3) stations can be chosen to create a Station Reception for guests of 150 plus.

Salad Station (Select three) -

Berry Hill House Salad - mixed greens, cherry tomatoes, julienne cucumbers, shaved red onions, and shredded carrots with dressings

Classic Caesar - hearts of romaine, shaved parmesan, house croutons

Wedge Salad - Iceberg wedge, cherry tomatoes, shaved red onions, bacon, and blue cheese crumbles

Spinach and Mixed Greens - cranberries, candied walnuts, fresh pears, goat cheese, raspberry vinaigrette

Mashed Potato Martini Bar -

Smashed Red Bliss, Garlic Mashed Idaho, and Mashed Sweet Potato

Toppings include: crispy bacon, cheddar cheese, sour cream, fried onions, and scallions

Pasta Station -

Additional \$100 attendant fee required.

Penne, Linguini, and Tortellini with tomato, pesto cream, and alfredo sauces

Toppings include: shaved parmesan, chili flakes, extra virgin olive oil, broccoli, chicken, peppers, onions, mushrooms

Add on proteins: Shrimp, Sausage, Meatballs

Carving Station -

All carving stations include rolls and condiments. Additional \$125 attendant fee required.

Roasted Turkey Breast with Cranberry and Orange Chutney

Smithfield Spiral Ham with Whole Grain Honey Mustard

Roasted Prime Rib of Beef with Horseradish Sauce, Herb Aioli, and Au Jus

Carved Tenderloin of Beef with Blackberry Brandy Demi-Glace

Top Round Roast of Beef with Peppercorn Sauce

The Reception | PLATED DINNER

Plated dinner service includes house salad, selected vegetable, selected starch, fresh baked-bread, iced tea, water, and coffee.

Entree Selection

Chicken Marsala

Chicken Cordon Blu

Breast of Chicken Stuffed with Roasted Red Pepper Cream Sauce

Pork tenderloin in a Maple Dijon Cream Sauce

Grilled Salmon with Fresh Lemon and Dill Cream Sauce

Poached Salmon with Lemon Beurre Blanc Sauce

Shrimp & Grits (no vegetable or starch)

Tenderloin of Beef with Mushroom Port Demi-Glace

Grilled Marinated Herbed Chicken Breast

Flank Steak Roulade with Mushrooms, Spinach and Gouda Cheese

Portabella Cap with vegetable herb stuffing

topped with tomato basil concasse

Roasted Red Pepper with Vegetable Rice Pilaf

Add a second entree, carving, or action station.

Starch (select one)

Risotto: Parmesan or Mushroom

Mashed Potatoes - Choice of garlic or cheddar

Roasted Herb Red Potatoes

Wild Rice Pilaf

Vegetables (select one)

Green Beans with Sauteed Onions and Bacon

Sauteed Zucchini and Yellow Squash

Steamed Broccoli

Rosemary Roasted Carrots

Sauteed Asparagus and Cherry Tomatoes with Balsamic Reduction

Brussel Sprouts with Bacon Jam, Brown Sugar, and Cajun Seasoning



Beverage Offerings

Non-Alcoholic

Assorted Sodas, Bottled Water
Juice, Iced Tea/Lemonade
Coffee, Decaf, and Hot Tea

Beer (must specify preference for bar set up)

Bud Light, Michelob Ultra, Miller, White Claw
Stella Artois, Heineken, Vienna Larger
Specialty Craft Beer

Wine (must specify preference for bar set up)

Sparkling - Simonet, Prosecco

White - Chardonnay, Sauvignon blanc, Pino Grigio, Rose,
Chardonnay, Moscato

Red - Merlot, Pinot Noir, Cabernet, Cabernet Sauvignon,
Additional wines available by request

Spirits (others available upon request)

Well Brands

Smirnoff Vodka, Seagrams Gin, Bacardi Rum,
Johnnie Walker Red, Jim Beam, Jose Cuervo Tequila

Premium Brands

Kettle One, Bombay, Captain Morgan, Johnny Black,
Makers Mark, Crown Royal, Patron

Open Bar Packages

1 Hour Open Beer/Wine Bar

1 Hour Open House Liquor/Beer/Wine Bar

1 Hour Open Premium Liquor/Beer/Wine Bar



Accommodations

Our spacious Carrington and Bruce suites provide the perfect setting for pre-wedding festivities and a stunning backdrop for photographs.

The Bridal Lounge also on the second floor of the mansion offers an additional dressing area for the bridal party.

Your guests will enjoy the gracious southern charm of our 90 well-appointed guest rooms. Each room is furnished with Italian handcrafted beds and comfortable seating.

Many rooms are open to a spacious veranda with sweeping views of our 703-acre estate.

Guest rooms in the hotel feature one queen canopy bed or two double sleigh beds with upscale amenities that include: complimentary high-speed WiFi, personal coffee service, bottled water, in-room safe, oversize work desk, luxury bathroom, plush robes, and room service.

Built as miniature replicas of Berry Hill Mansion, Jefferson and Lafayette Mansionettes, each with a front porch facing the Entry Circle, offers the ultimate in privacy and relaxation.





Amenities

Life can be hectic during a wedding weekend. Berry Hill Resort offers many amenities on and off-site options to help your wedding party relax and enjoy the weekend.

Our professional staff can help plan on-site and off-site activities for your wedding party. Guests can participate in many on-site amenities including our indoor pool, exercise room, yard games, tennis, pickleball, basketball, yoga, walking, and biking trails.

Mixology classes, beer and wine tastings, bourbon tastings, and special fitness classes can be arranged including personal yoga and tennis.

Skeet shooting is also available. Off-site activities include area vineyard and distillery tours and tastings, golf outings, and tours of area historic sites.



at Berry Hill

CHAMPAGNE GLOW ILLUMINATING FACIAL

Our Signature facial with vitamin E and shea butter infused warm towels. Shea sugar polish and an advanced peptide serum added for glowing smooth skin.

50 minutes or 80 minutes

BLUSHING AGAVE NECTAR COUPLES MASSAGE

A classic relaxation massage with lightly scented antioxidant rich jojoba and sunflower oils. Soothes skin and improves overall skin softness.

50 minutes or 80 minutes

AGAVE NECTAR SWEDISH MASSAGE

A classic relaxation massage with lightly scented oils.

50 minutes

There's no better way to prepare for your wedding day than a trip to The Spa at Berry Hill!

Unwind and relax with your wedding party enjoying the finest treatments, boundless pampering and get your wedding glow!

CALL 434-517-7030 FOR APPOINTMENTS

PLUM CHIFFON BODY TREATMENT

Exfoliation by dry brushing and a sugar shea glow polish. Drizzled with melted mango and cocoa shea butter cream.

50 minutes

CHAMPAGNE BREEZE SPA MANICURE

Begin with a shea butter soak and a microfine sugar polish. Honey glaze with vitamin E infused warm towels. Finished with a mango shea butter massage.

50 minutes

CHAMPAGNE BREEZE SPA PEDICURE

Toasting to total relaxation. After a dip in a minty champagne shea butter soak, sugar scrub, a honey heel wrap with vitamin E infused warm towels. Finished with a shea butter balm for soft and smooth heels.

50 minutes

FLUFFY BUNNY MANICURE AND PEDICURE

Manicure and Pedicure are available for ages 12 and under.

**Bridal Hair and Makeup
application available
upon request.**

Additional Services and Add-Ons:

- Swedish and Deep Tissue Massage
- Body Scrubs
- Body Treatments
- Signature Pedicures
- Premium products from Farm House Fresh
- Retail products for gift baskets

Visit our website www.berryhillresort.com for a complete list.



Venue Rental

Meeting Room Rental

\$250.00 4 hours (\$50.00 per each additional hour)
Includes AV equipment.

Ceremony Fee \$500

Mansion Rental*

Bridal Lounge, 2nd floor	\$150
Orangerie	\$350
Library and Parlor	\$500
Mansion (<i>Foyer, Orangerie, Parlor and Library</i>)	\$750

*Includes chiavari chairs.

Outdoor Rental (4 hours*)

Jefferson Grove	\$750
Front Circle	\$850
East Lawn	\$1200

*\$100 for each additional hour

Ballroom, Terrace, and Courtyard Rental

Ballroom	\$1500
Terrace	\$450
Courtyard	\$750
All Three Spaces (<i>Ballroom, Terrace, and Courtyard</i>)	\$2600

Included in the rental fee of the Ballroom are the use of 90 Green Leather banquet chairs.

Outdoor and Ballroom rental fees include up to (15) round tables, up to (6) 8-foot tables, up to (150) white ceremony chairs, event coordination, choice of linen and napkins, glassware, silverware, buffet equipment, china, candle votives, and room set-up and break-down. Gold Chiavari chairs are offered at \$5 per chair.

Additional services

Portable Heaters (4) - \$50 per heater
Fire Pit Use - \$75 per 2 hours
Terrace Tent - \$250 per event



BARS

There is a fee of \$100 per bartender for each cash bar.
We provide 1 bartender for every 75 guests.

FOOD & BEVERAGE SERVICE FOR CATERED EVENTS

The Berry Hill Resort is the exclusive caterer for all events at the property. Due to price fluctuations in the market, the menu items for private functions are selected no sooner than 6 months before the date of the function.

COAT CHECK

Coat check service is available and recommended for social functions. There is a service fee of \$10 per hour for an attendant. We suggest 1 attendant for every 75 guests.

MENU

- You may utilize one of our sample menus or design your own.
- For weddings only, a complimentary menu tasting is available for up to 2 guests after the contract is signed. A fee of \$25 per person will apply for additional guests.
- A \$50 charge applies to groups of less than 16 guests for buffet meals.
- Chef action station fee is \$125 per station.
- Menu pricing subject to change.

TAXES & SERVICE FEES

All food and beverage charges are subject to a 20% service charge and a 12.3% state sales tax.

PAYMENT & GUARANTEES

A \$1000 deposit is required to confirm all private event space. A full deposit schedule will be included in your contract. A guaranteed guest count is due 14 days prior to your event. At that time a final invoice of food and event cost will be issued and the remaining balance will be due. All events require a credit card number on file to secure the event. An invoice for any additional charges will be issued within 3 days of the event. Payment must be received 7 days after the event or the credit card on file will be charged.



Berry Hill
— RESORT —

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