

Sunday Park
4602 Millridge Parkway
Midlothian VA, 23112
804-744-2545

THE BOATHOUSE

SUNDAY PARK // ROCKETTS LANDING

Rocketts Landing
4708 East Old Main Street
Richmond VA, 23231
804-622-2628

BOATHOUSE WEDDING LUNCH

\$72/adult includes 3 course Lunch and 3-hour Daytime Wedding Bar
\$47/teen 3 course Lunch and nonalcoholic beverages

| APPETIZERS | *Host choice of 2*

Cheese Board

assorted cheeses, grapes, honey, crackers

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Vegetable Crudite

assorted grilled and fresh vegetables with boursin cheese dip

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Fresh Fruit Display

assorted fresh fruit

| SALADS | *Choose one.*

Boathouse Caesar

with seasoned croutons and fresh grated parmesan cheese

Classic Ranch

romaine, cheddar cheese, cucumbers, bacon, tomatoes, seasoned croutons and ranch dressing

Garden Salad

fresh greens and assorted vegetables with balsamic vinaigrette

| ENTRÉES | *Host to select a total of two entrée choices. Entrée pre-order required.*

SIMPLY GRILLED SEAFOOD fresh swordfish, simply grilled with lemon, olive oil, sea salt and pepper, chef's choice accompaniments

BISTRO BEEF TENDER*† Soz, portobello demi-glace, house-made mashed potatoes, seasonal vegetable

LEMON CHICKEN lemon beurre blanc, house-made mashed potatoes, seasonal vegetable

VEGETARIAN PASTA PRIMAVERA alfredo, zucchini, tomato, asparagus and fresh basil

Mixed Grill Plates *Mixed grill, duo entrée. Available only when all guests receive the same plated dinner*

CHICKEN AND SWORDFISH

house-made mashed potatoes, seasonal vegetable

BISTRO BEEF TENDER AND LEMON CHICKEN

house-made mashed potatoes, seasonal vegetable (add \$5)

WEDDING BRUNCH BUFFET

\$68/adult includes Breakfast Display, 2 Entrees, Buffet Sides and 3-hour Daytime Wedding Bar
\$43/teen (13-20) includes Breakfast Display, 2 Entrees, Buffet Sides and nonalcoholic beverages

| BREAKFAST DISPLAY |

Fruit & Breakfast Pastries

assorted fruit and pastries (45 minutes)

| BUFFET ENTRÉES | *Host to select two*

Additional entrée add \$3 per guest

Southern Custard French Toast

Shrimp & Grits

sausage, cured tomatoes, basil, cheddar byrd mill grits (add \$3)

Lemon Chicken

with beurre blanc (add \$3)

Traditional Eggs Benedict

Spinach Frittata

Scrambled Eggs

Crab Benedict

Split buttermilk biscuit, asparagus, hollandaise (add \$3)

| BUFFET SIDES |

Biscuits

Home Fries

Bacon

Sausage

| ACTION STATIONS |

Add \$8 per guest per station

Omelet Station

Chicken & Waffles Station

Ham Carving Station

| DAYTIME WEDDING BAR |

For lunch and brunch

Three Hour Silver Package Beer & Wine

Domestic beer, one white and one red wine, soft drinks
Upgrade to Gold Package full bar add \$6 per guest.

Signature Cocktail

Sparkling wine signature cocktail (poinsetta, mimosa, blushing bride) passed for the first hour, also available at the event bar during bar package time
Upgrade signature cocktail to mimosa and bellini bar, \$3 per person

Sparkling Wine Toast

Served to all guests. Premium champagne offered at an additional charge.

| DESSERT | *Host to select one*

Add \$7 per guest

- Cheesecake with berry coulis
- Chocolate Mousse
- Key Lime Pie

Desserts served plated. Dessert buffet service available for an additional \$3.00 per guest.

| FINE PRINT |

LUNCH

Includes iced tea, hot tea, coffee, soft drinks and iced water.

For lunch, kids' meals available for children under 12 for \$20.

All meals served with appropriate bread. Additional salad choices \$2 per choice per guest. Additional entrée choices \$3 per choice per guest. Entrée pre-order is required.

Lunch menu available as a buffet for groups of 50 or more. Additional charge of \$3 per guest. Standard buffet includes appetizer display, one salad, and two entrées from the standard menu selections, served with chef's choice of one starch and one seasonal vegetable.

BRUNCH

Includes orange juice, iced tea, hot tea, coffee, soft drinks and iced water

Prices do not include 18% gratuity and 4% service charge of 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 10/14/19. Menu and prices are subject to change without notice.

† gluten-free or gluten-free option available

*May be cooked rare to well done and/or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.