

Bryce Resort

Catering And Special Event Menu

Bryce Resort
PO Box 3
Basye, Virginia 22810
540-856-2121
Extension 244
www.bryceresort.com

*We're Here To Make Every
Event Special!!*

Restaurant @ Bryce Resort

540-856-2121 ext 244

Email: restaurant@bryceresort.com

Banquet and Catering Guidelines

Bryce Resort is a complete on and off site caterer for your wedding, corporate event, special event, golf outings or meetings. We can customize the occasion to fit just about any budget and taste requirements that you might have. To ensure that your event with Bryce Resort is successful and well planned, please review the following guidelines. These guidelines will ensure that there are no surprises for you as well as for us on the day of your event. Our Restaurant and Catering Manager will be happy to assist you with any of your catering needs.

Menu Selections

The following sample menus are designed to give you ideas. We welcome the opportunity to create a special menu for you and your guests.

Food and Beverage

Bryce Resort handles all catering of food and beverage on resort grounds. Outside caterers will not be permitted to bring food or beverage onto the resort's premises without prior approval of the Restaurant and Catering Manager.

Guarantee

We ask that the final guest count guarantee be given 14 days prior to your event. If no guarantee is received, we will consider the projected guest count given on the function contract to be accurate and the guaranteed number. If the number of guests exceeds that guaranteed number, you will be billed for the actual number of guests in attendance.

Deposit and Payments

In order to hold the date for your function, the Resort requires a \$500.00 deposit to be paid at the time of booking. The deposit will be held and then credited to your final bill. In the event that you cancel your function within 45 days of the event you will forfeit 50% of it. If you cancel within 30 days, you will forfeit all of the deposit. Thirty days prior to your event 50% of the remaining contracted balance is due, with the final 50% due 14 days prior. Any charges that will be incurred on that day, such as open bar, must be secured by a credit card before your event begins. You may then pay the bill any way you like at the conclusion of the event.

Pricing

All items are subject to change without notice. A 28% service charge, which covers basic setup, gratuity, resort surcharge and VA. Sales Tax will be added to all functions.

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Damages

Any damage to the resort property by the host, guests, or contracted vendors or entertainers will be the responsibility of the host.

Room Rental

The resort has various table arrangements that can be used to enhance your function. The Restaurant and Catering Manager will work closely with you to arrange the room to maximize it to the best advantage for your event. Room charges vary as to the time of year, size and price of your function. You can rent the entire banquet room or part of it with or without the back deck area. We also have the Fireside Grill facility that could be used for your function. The possibilities are endless.

Linen Charges and Table Setups

Our standard linens and table setups are included in the room rental charges. If you would like any additional pieces or different colored linens or napkins, additional charges may apply. If you need special chairs or arbors, etc., we can accommodate those requests with additional charges.

Worksheets and Contracts

The Restaurant and Catering Manager will work hard to ensure that no detail is left out. In order to do this, we will require that any and all information requested by the Restaurant and Catering Manager be turned in as per the contract dates. This includes, but is not limited to number of guests, seating charts, song lists for DJ's, and the itinerary for your event. These deadlines will be clearly stated in the contract and must be adhered to.

Decorations

The resort staff will be more than happy to decorate the room to your specifications for an additional fee, provided the host is specific with their requirements in writing and provides the decorations. We do allow outside florists. It is a good idea for the florist to see the space in order to maximize the space. We would be happy to meet with them to discuss your event upon your request.

Outside Entertainment

We have a wide variety of entertainment contacts and would be happy to try to help you book them for your event. If you choose to book entertainment on your own, it is a good idea for them to come in before the day of your event to see where they will be setup and what special requirements may be needed to accommodate them. We would be happy to meet with them to discuss your event upon your request.

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Breakfast Options

Prices are per person and do not include service charges. Minimum 20 People

Continental Breakfast
Bakers Basket, Fruit, Yogurt
Coffee and Tea
\$7.50

Buffet Option #1
Sausage and Cheese Strata
Salmon Tray
Garnished with Capers, Lemons, Dill Cream Cheese,
Chopped Onion and Hard Boiled Egg
Fresh Cut Fruit
Bakers Basket
Coffee, Decaf, Tea and Orange Juice
\$14.00

Buffet Option #2
Egg and Omelet Station
Made to Order Belgian Waffles
Crisp Bacon
Grilled Ham
Home Fries
Biscuits and Sausage Gravy
Fresh Cut Fruit
Coffee Station
Orange Juice
\$14.00

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Build Your Own Breakfast Buffet

Prices are per person and do not include service charge.

Minimum 20 people.

Egg Choices

Scrambled	\$3.00
Strata	\$4.00
Tended Omelet Station	\$5.00

Meat Choices

Bacon	\$3.00
Sausage	\$3.00
Sausage Gravy with Biscuits	\$5.00
Ham	\$3.00
Corned Beef	\$3.00
Smoked Salmon Tray	Market Price
Smoked Salmon Terrine	Market Price

Sides

Home Fries	\$2.00
Pancakes	\$2.00
Flavored Pancakes	\$3.00
Waffle Station	\$3.00
French Toast	\$3.00
Fresh Cut Fruit	\$3.00
Cereal with Milk	\$3.00
Bagels with Cream Cheese	\$3.00
Grits	\$2.00
Oatmeal	\$3.00

Beverages

Juice or Milk	\$3.00
Coffee	\$2.00

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Boxed Lunches

Minimum 20 people. Not Subject to service charges, only subject to applicable taxes and surcharge.

Choose One:

Ham

Turkey

Tuna Salad

Chicken Salad

Will be served on French Bread with Lettuce, Tomato, and Cheese (where appropriate). Mustard and Mayo Packets will be provided.

Sides

Bag of Chips

Whole Apple

Wrapped Cookie

Choose One:

Canned Soda

Bottled Water

\$10.00

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Passed Hors d'oeuvres **Cold Selections**

Some Selections may be subject to minimums.

All selections a subject to service charges.

Courtesy Selection

\$1.50 each piece

Herbed Chevre Phyllo Cups
Mini Herb Biscuits with Virginia Ham
Deviled Egg

Gourmet Selection

\$2.00 each piece

Smoked Salmon Canapé
Smoked Chicken with Almonds in a Pastry Shell
Rolled Smoked Beef with Dill Pickle and Horseradish Chantilly
Crustini (Shrimp, Spinach or Crab)

Deluxe Selection

\$3.00 each piece

Carpaccio of Beef with Pesto and Shaved Parmesan
Smoked Salmon on a Caper Pancake with Crème Fraiche and
Snipped Chives
Seared Tuna Loin with Wasabi Crème Fraiche and Sticky Rice
Cake
Exotic Mushroom Duxelle filled Phyllo Pockets
Baked Oyster in Pastry Shell with Shallot-Pernod Cream
Roast Duck on Water Cracker with Seasonal Berry Compote
Hand Made Vegetarian Spring Rolls

Market Price

Shrimp Cocktail
Oysters on the Half Shell

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Catering Menu

Passed Hors D'oeuvres

Hot Selections

Courtesy Selections

\$1.50 each piece

Mini Chicken Cordon Bleu
Spinach filled Pastries
Assorted Mini-Quiches
Stuffed Mushroom Cap: Spinach or Garden Herb
Vegetarian Somosa
Mini Pigs in a Blanket
Jalapeno Poppers
Popcorn Chicken
Tempura Vegetables
Mozzarella Sticks
Artichoke Dip
Mini Sandwiches

Gourmet Selection

\$2.00 each piece

Potato Pancake with Sour Cream, Smoked Bacon and Chives
Parmesan Cheese Fritters with Country Mustard Dip
Golden Fried Chesapeake Oyster with Red Remoulade (seasonal)
Crab Stuffed Mushroom Caps
Teriyaki, Barbeque or Swedish Style Meatball
Vegetarian Spring Roll with Soy-Maple Dip
Artichoke Fritter with Lemon Dill Yogurt Dip
Jerk Chicken Wing with Apricot Tamarind Sauce
Teriyaki Chicken or Beef Sate with Spicy Peanut Sauce

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Phyllo wrapped asparagus
Stuffed Mushrooms
Mini Burgers
Asian Chicken Skewers
Wings (Hot, Medium, Mild, Honey Santa Fe, Ginger or Plain)
Pinwheels
Sausage and Pepper Kabobs
Queso Dip
7 Layer Dip

Deluxe Selection

\$3.00 each piece

Grilled Jerk Lollipop Lamb Chop
Coconut Fried Shrimp with Ginger-Honey-Lime Dipping Sauce
Mini Crab Cake Served on Sourdough Toast with Red Pepper Remoulade
Tenderloin Medallion on Crustini with Horseradish Chantilly and Dijon Aioli
Bacon wrapped Oysters
Crab Bites
Meatballs (Swedish, BBQ, Mexican)
Beef Kabobs
Chicken Kabobs
Pork Kabobs
Vegetable Kabobs

Market Priced

Oysters or Clam Rockefeller
Oysters or Clam Newburg
Sweet and Sour Chicken
Scallops wrapped in Bacon
Steamed Mussels
Calamari
Shrimp Kabobs
Oysters Casino

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Salad Selections

Prices are per person and do not include service charge

House Salad

Mixed Greens topped with Cherry Tomatoes, Cucumber, Red Onions and Carrots served with your choice of dressing.

Served

25 to 50 people \$4.00 per person

50 + people \$3.50 per person

Buffet

25 to 50 people \$3.00 per person

50 + people \$2.50 per person

Caesar Salad

Romaine lettuce topped with Fresh Parmesan and Croutons served with Caesar dressing .

Served

25 to 50 people \$4.00 per person

50 + people \$3.50 per person

Buffet

25 to 50 people \$3.00 per person

50 + people \$2.50 per person

Greek Salad

Romaine lettuce topped with Black Olives, Feta Cheese and Pepperoncinis served with Feta Garlic Dressing.

Served

25 to 50 people \$6.50 per person

50 + people \$5.50 per person

Buffet

25 to 50 people \$6.00 per person

50 + people \$5.50 per person

Italian Salad

Mixed Greens topped with Pepperoncini, Roasted Red Peppers, Black Olives, Red onions, Artichoke Hearts, Tomato, and Fresh Parmesan. Served with Italian Dressing.

Served

25 to 50 people \$7.50 per person

50 + people \$7.00 per person

Buffet

25 to 50 people \$7.00 per person

50 + people \$6.50 per person

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Spinach Salad

Baby Spinach leaves Mandarin Oranges, Sliced Almonds, Shredded Manchego Cheese, and Grape Tomatoes, served with a Berry Vinaigrette.

Served

25 to 50 people \$8.50 per person

50 + people \$8.00 per person

Buffet

25 to 50 people \$8.00 per person

50 + people \$7.50 per person

Sunshine Salad

Fresh Greens topped with fresh Berries, toasted Pecans, Bleu Cheese. Served with Raspberry vinaigrette

Served

25 to 50 people \$7.50 per person

50 + people \$7.00 per person

Buffet

25 to 50 people \$6.50 per person

50 + people \$6.00 per person

Red Bliss Potato Salad

Red Potato Salad with Spinach and Crisp Bacon.

25 to 50 people \$4.50 per person

51 + people \$4.00 per person

Buffet

25 to 50 people \$3.50 per person

51 + people \$3.00 per person

Grilled Vegetable

Grilled Seasonal Vegetables drizzled with Balsamic Vinaigrette

25 to 50 people \$6.00 per person

51 + people \$5.50 per person

Buffet

25 to 50 people \$3.50 per person

51 + people \$3.00 per person

Crispy Duck Salad

Crispy Duck and Pasta Salad with Spicy Basil-Coconut Sauce

25 to 50 people \$11.00 per person

51 + people \$10.50 per person

Buffet

25 to 50 people \$10.50 per person

51 + people \$10.00 per person

Shrimp Mediterranean Pasta

Mediterranean Pasta with Baby Shrimp, Cucumbers, Red Onions, Olives and Feta Cheese

25 to 50 people \$4.50 per person

51 + people \$4.00 per person

Buffet

25 to 50 people \$3.50 per person

51 + people \$3.00 per person

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Customize Your Own Dinner Buffet

Minimum 20 guests

Other Options are available upon request.

Choose One, Two or Three

Poultry

Herb Grilled Chicken Breast
Chicken Cacciatore
Chicken Marsala
Chicken Basye
Chicken Parmesan
Barbeque Chicken
Buttermilk Fried Chicken
Chicken Stir Fry with
Vegetables
1/4 Roasted Chicken

Beef

Sliced Beef with Julienne of
Vegetables
Beef Stroganoff
Beef Bourguignon
Stir Fry Beef with
Vegetables
Beef Tips with Gravy
Meatloaf
Swiss Steak
Beef Goulash

Pasta

Fettuccini Alfredo
Vegetable Lasagna
Meat Lasagna
Linguini with House
Marinara
Linguini with
Red Clam Sauce
Baked Ziti
Pasta Primavera

Seafood

Tuna
Salmon with White Wine Dill
Sauce
Grilled Salmon with
Tomato Basil Salsa
Swordfish
Fish Fry
Shrimp Pasta
Crab Cakes

Pork

Roasted Pork Loin
Baked Ham
Grilled Pork Loin Medallions
Stuffed Pork Tenderloin with
Apple Brandy Demi Glace
Sweet and Sour Pork
1/4 Rack Ribs
Grilled Pork Shenandoah

One Entrée 15.95
Two Entrée 18.95
Three Entrée 22.95

All Dinner Buffets are Served with Tossed Salad, Vegetable, Starch,
Dinner Rolls, Dessert, Coffee and Tea

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From the Carving Board

Minimum 50 people

Requires a chef attendant \$50.00

Peppered and Smoked Prime Rib with Au Jus
\$14.00 per person

Herb Roasted London Broil served with Horseradish Sauce and Assorted Breads
\$10.00 per person

Tenderloin of Beef Served with Mini Croissants and Rolls, Herbed Mayonnaise,
Creole-Dijon Aioli, and Horseradish Cream.
\$10.00 per person

Stuffed Beef Tenderloin seasoned with Sundried Tomatoes, Basil, Pine Nuts, and
served with a Balsamic Reduction and Roasted Red Pepper Sauce.
\$17.00 per person

Pepper Crusted Beef Strip Loin served with Bordelaise Sauce and Dijon Aioli.
\$12.00 per person

Hickory Smoked or Honey Glazed Ham served with Dijon Mustard, Mayonnaise,
Pineapple Mango Chutney, and Assorted Rolls and Breads.
\$8.00 per person

Whole Roasted Semi Boneless Turkey served with Assorted Rolls and Breads, Herbed
Mayonnaise, and Cranberry-Orange Relish.
\$8.00 per person

Rosemary Rack of Lamb served with Mint Au Jus
\$13.00 per person

Oven Roasted Creole Spiced Pork loin served with appropriate condiments and sauces.
\$10.00 per person

Stuffed Pork Loin stuffed with Andouille Sausage and Dried Figs with a Whole Grain
Mustard Reduction.
\$10.00 per person

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Displays, Bars and Action Stations

Prices are per person and do not include service charge

Fresh Fruit Display

Fresh Fruit beautifully arranged and garnished with fresh berries.

Small Display	\$300.00
Large Display	\$500.00

International Cheese Display

Domestic and Imported Cheeses elegantly displayed and garnished with fresh fruit, sliced Baguettes and Water Crackers.

Small Display	\$300.00
Large Display	\$500.00

Fresh Vegetable Display

Fresh cut Garden Vegetables served with a choice of two dips.

Small Display	\$300.00
Large Display	\$500.00

Deli Display

Deli Style Turkey, Roast Beef and Ham displayed with Swiss and Cheddar Cheeses, Lettuce,

Tomato, Onions, Pickles, Mayonnaise, Regular and Dijon Mustards, and assorted breads.
\$9.00 per person

Salami, Pastrami, Chicken Salad, Tuna Salad, or Egg Salad can be added for \$2.00 per person

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Displays, Bars and Action Stations Continued:

Antipasto Display Minimum 50 people

Capacolla Ham, Salami and Prosciutto Ham, alongside Provolone Cheese, Marinated Artichokes, Stuffed Olives, Giardiniera Vegetables, marinated sliced Tomatoes
\$12.00 per person

Mashed Potato Bar

Our creamy, rustic style Mashed Potatoes served with an assortment of condiments and toppings to include: Cheddar Cheese, Crumbled Bacon, Sour Cream, Scallions, Red Wine Mushrooms, Roasted Bell Peppers, Grated parmesan Cheese and Roasted Garlic Cream. \$4.50 per person

Seafood Bar

Mussels, Clams, and/or Oysters chilled and shucked.
Served with Cocktail and Tartar Sauces and Lemon Slices.

Oysters Only	Market Price
All Three Selections	Market Price

Salad Bar

Must be in conjunction with other options.

Mixed Greens served alongside a wide variety of seasonal toppings to build your own salad with. Price includes two dressings and assorted breads and crackers.
\$4.00 per person

Dessert Bar

Assorted Fruit Cobblers, Cheesecake, Assorted Pies, Cookies, Brownies etc.
\$6.00 per person

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Displays, Bars and Action Stations Continued:

Sauté Pasta Station

Requires chef.

Assorted Pastas prepared to order with Primavera Vegetables and served with Marinara, Alfredo and Pesto sauces, and Garlic Bread.

\$8.95 per person

Italian Station

Featuring Chicken Alfredo, Penne Pasta with Marinara topped with your choice of marinated grilled Chicken, Meatballs, or Italian Sausage, sautéed Mushrooms, cooked Onion, Primavera Vegetables, Parmesan Cheese and Pesto Sauce.

\$15.00 per person

Mexican Station

Requires Chef

Rolled to order Tacos and Burritos

Beef Barbacoa, Shredded Chicken, Seasoned Ground Beef, Black Beans, Dirty Rice, Guacamole, Sour Cream, Shredded Cheese, and Chips and Salsa.

\$12.00 per person

Oriental Station

Requires Chef

Fried Rice or Steamed Rice with an assortment of Fresh Vegetables, Bok Choy, Bean Sprouts, Scallions, Shiitake Mushrooms, Snow Peas, and Baby Corn all wok Fried in peanut oil, ginger and Soy Glaze.

Vegetarian \$7.00 per person

Chicken or Beef \$9.00 per person

Fajita Station

Requires Chef

Beef, Chicken or Shrimp served with Sautéed Red and Green Peppers, Onions, Shredded Fiesta Blend Cheese, Sour Cream, Guacamole, Salsa, and Warm Tortillas.

Beef or Chicken \$8.00 per person

Shrimp \$10.00 per person

Combination of 2 \$12.00 per person

Combination of 2 including Shrimp \$13.00 per person

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Bar Service

Bar Setup Fee	\$150.00
Includes Bar set up with your picks, One Bartender, Snack Mix and Nuts for the bar, and all Garnishes and Mixers.	
Extra Bartender Fee	\$50.00

Open Bar

Priced Per Person Per Hour	
Well Liquors	\$16.00
Call Liquors	\$20.00

Cash Bar or Host Pay Bar

Well Liquors	\$6.00
Call Liquors	\$7.00
Premium Liquors	\$8.00
Top Shelf available upon request.	

House Wines

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, or Merlot	
By the Glass	\$6.00
By the 1.5L Bottle	\$25.00
Other Labels and Sizes available upon request.	

Beer

Domestic Bottles	\$3.00
Import Bottles	\$5.00
Draft Import By the Glass	\$4.00
Draft Domestic By the Glass	\$3.00
Domestic Keg	\$250.00
Premium Keg	\$290.00
Import Keg	\$325.00

Champagne

Champagne Toast	\$4.25pp
Bottle of House Champagne	\$20.00
Punch Bowl	
	\$2.00 pp
Variety of Flavors available.	

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