

Keswick Hall & Golf Club

Weddings

THE ULTIMATE CHARLOTTESVILLE WEDDING EXPERIENCE



Welcome to Keswick Hall

A MULTIPLE-AWARD-WINNING ESTATE RICH IN
unsurpassed luxury & elegance



Marriage is a time-honored tradition – one that will last forever. Your wedding venue should be as timeless as the institution itself. All who visit fall in love with Keswick Hall, along with all it offers, from the elegant and stylish surroundings, the warm and friendly, yet professional service, the pre- and post-wedding activity and event options, and luxurious accommodations, beautiful gardens and surroundings. Keswick Hall offers more than any other venue in the area and an experienced staff catering to your once-in-a-lifetime event.

Upon arrival you will be greeted by 600 acres of expansive property, nestled in the foothills of the Blue Ridge Mountains. A grand Italianate villa among gently rolling hills and splendid foliage with an impeccable golf course provides an impressive backdrop, suggesting an event that is secluded yet dramatic.

Flexible & Creative

Our facility and grounds are just the beginning. Allow our dedicated Wedding Specialist and/or preferred wedding planner to guide you in creating an event that is a true reflection of your distinctive style. We are ready to care for the details of your entire event, so you can relax and focus on enjoying your friends and family gathering together. Our experienced, attentive staff combines the best tradition of service, hospitality and friendliness, ensuring that all the details come together to create a seamless, flawless experience.

Comfortable, Luxurious & Convenient

You and your guests will enjoy the convenience and advantage of finding both the elegantly appointed guestrooms and the private dining space within the same location. A destination that is suitable for all seasons, the 48 guestrooms at Keswick Hall are beautifully decorated with comfort and relaxation in mind. Whether relaxing by one of our three pools, playing tennis, golf, croquet or enjoying one of our many resort activities, you and your guests will experience the best in fun and relaxation for your wedding weekend.

It's all in the details...



Photo by: Jen Fariello Photography

Weddings

There is a food and beverage minimum associated with our event space:

January, February, March, December - \$20,000.00
July, August, November - \$25,000.00
April, May, June, September, October - \$30,000.00

There is no site or venue fee at Keswick Hall.

The Ceremony Fee is \$750.00 and includes the venue, white padded folding chairs and on-site ceremony coordination by the Wedding Specialist. Keswick Hall provides tables, chiavari chairs, linens, stemware, flatware and china at no additional fee for up to 200 guests.

Tents are permitted at Keswick Hall and can accommodate up to 400 guests. Tenting requires your party securing guest rooms #1, #2, #3 and #4 due to view disturbance. Please consult the Wedding Specialist for additional details.

Late-Night Party

Keswick Hall has the luxury of being able to offer late night events at our location. The fee for each additional hour starts at \$250. Food and Beverage options are additional.

Exclusive Use & Guestrooms

For events that have reserved all 48 guest rooms and would like to take advantage of "Exclusive Use", please contact the Wedding Specialist for more information.

Food & Beverage Service for Weddings

Keswick Hall is the exclusive caterer for all events. Due to price fluctuations in the market, menu items and beverage pricing are subject to change and guaranteed for six (6) months from the date of the contract.

Guarantees

The Catering Department requires a guaranteed guest count no later than ten (10) business days prior to all Wedding and Social events. This count is not subject to reduction. Please refer to the business contract for additional details.

Other Miscellaneous Information...

Menu

Keswick Hall's Private Dining menus emphasize contemporary American cuisine. All ingredients used are the freshest possible and many times gathered from our onsite Chef's Garden, subject to seasonal availability. Dietary substitutions are available upon request by the client with advance notice. Customized menus are available.

Please note that local health code ordinances do not permit our guests to remove food from our event sites or bring food on site.

Audio/Visual Equipment

Keswick Hall will provide all audiovisual equipment and service from a contracted audiovisual company. Please contact the Wedding Specialist for information.

Coat Check

Coat check service is available and recommended for social functions. There is a service fee of \$15 per hour for an attendant. One attendant per 50 guests is recommended.

Signature Cocktails

Most specialty, or "Signature Cocktails", fall within the \$12++ per person pricing, however, if a recipe is over 3 ingredients, or based on pricing of each ingredient, the price may be higher.

Cakes

Keswick Hall has a wide variety of cakes to choose from for your wedding cake. Prices begin at \$8.50 per person. Outside cakes are allowed with a \$3.50 cake cutting fee.

Payment

A deposit is required to confirm all private event space. A schedule of deposits will be included in a letter of agreement. For weddings, one hundred (100%) percent of estimated charges is required to be prepaid prior to arrival date. 30% of the total estimated charges is due at signing of the contract. All events require a credit card number on file to secure the event.

Shipping & Receiving of Packages

Packages for events may be delivered to Keswick Hall two (2) working days prior to the date of event.

Please include the following information on all packages to ensure proper delivery:

1. Client's name
3. Date of function
4. Catering Manager and contact's name
5. Shipping address:

Keswick Hall
701 Club Drive
Keswick VA 22947

Keswick Hall can assist with the return shipping of outgoing packages at the end of the event. Please consult with your Catering Manager for arrangements. There will be a handling fee for all packages not prepared in advance for shipment.

Taxes & Service Fees

Currently all food and beverage is subject to a 20% service charge and a 9.3% state sales tax. These figures are subject to change without advance notice.

Valet Parking

Valet parking is available upon request. There is a service fee of \$25 per hour for each attendant. A seventy-two (72) hour notice is required.

Wedding Packages



Option #1

Cocktail Reception

Three Butler-passed Canapés

Dinner

Choose 3 of the below:

Hors d'oeuvres Display at Cocktail Hour, Appetizer, Soup, Salad, Entrée, Dessert, 2 Items of Late night food

\$125 ++ per person

Menu Example

Passed Canapés at the Cocktail Reception

Gougères

Gruyère Fondue and Garden Basil

Ahi Tuna Tartare

on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé

Smoky Bacon, Parmesan and Chives

Two Course Dinner

First Course

Salad of Belgian Endive and Frisée

Shaved smoked duck breast, blue cheese, walnuts, dried cherry vinaigrette

Entrée

Roasted Tenderloin of Prime Beef

Bouquetiere of seasonal vegetables, potato gratin,
black truffle–Madeira jus

Late Night Food

Gourmet Grilled Cheese Sandwiches and Truffle'd Parmesan Fries

Option #2

Cocktail Reception

Four Butler-passed Canapés

Dinner

Choose 4 of the below:

Hors d'oeuvres Display at Cocktail Hour, Appetizer, Soup, Salad, Entrée, Dessert, 2 Items of Late night food

\$140 ++ per person

Menu Example

Passed Canapés at the Cocktail Reception

Gougères

Gruyère Fondue and Garden Basil

Ahi Tuna Tartare

on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé

Smoky Bacon, Parmesan and Chives

Leek and Amish Cheddar Tart

Oven-Roasted Tomato

Three Course Dinner

Appetizer

Warm Wild Onion and Goat Cheese Tart

Yellow tomato vinaigrette, black olives

Salad

Salad of Belgian Endive and Frisée

Shaved smoked duck breast, blue cheese, walnuts, dried cherry vinaigrette

Entrée

Roasted Tenderloin of Prime Beef

Bouquetiere of seasonal vegetables, potato gratin,
black truffle–Madeira jus

Late Night Food

Mini Angus Sliders and Truffle'd Parmesan Fries

Option #3

Cocktail Reception

Five Butler-passed Canapés

Dinner

Choose 5 of the below:

Hors d'oeuvres Display at Cocktail Hour, Appetizer, Soup, Salad, Entrée, Dessert, 2 Items of Late night food

\$155 ++ per person

Menu Example

Passed Canapés at the Cocktail Reception

Gougères

Gruyère Fondue and Garden Basil

Ahi Tuna Tartare

on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé

Smoky Bacon, Parmesan and Chives

Leek and Amish Cheddar Tart

Oven-Roasted Tomato

BBQ Carolina Shrimp

Creamy Wades Mill Grits

Four Course Dinner

Appetizer

Warm Wild Onion and Goat Cheese Tart

Yellow tomato vinaigrette, black olives

Salad

Salad of Belgian Endive and Frisée

Shaved smoked duck breast, blue cheese, walnuts, dried cherry vinaigrette

Entrée

Roasted Tenderloin of Prime Beef

Bouquetiere of seasonal vegetables, potato gratin,
black truffle–Madeira jus

Dessert

Crème Brule

Late Night Food

Gourmet Mini-Grilled Cheese and Truffle Parmesan Fries

Option #4

Cocktail Reception

Six Butler-passed Canapés

Dinner

Choose 6 of the below:

Hors d'oeuvres Display at Cocktail Hour, Appetizer, Soup, Salad, Entrée, Dessert, 2 Items of Late night food

\$170++ per person

Menu Example

Passed Canapés at the Cocktail Reception

Gougères, Gruyère Fondue and Garden Basil

Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé
Smoky Bacon, Parmesan and Chives

Leek and Amish Cheddar Tart
Oven-Roasted Tomato

BBQ Carolina Shrimp, Creamy Wades Mill Grits

Mini Fried Green Tomato, Pimento Cheese and Pickled Red Onion

Five Course Dinner

Hors d'oeuvres Display at the Cocktail Hour

Cipriani Antipasti Display
*Sliced Prosciutto, Bresaola, Sopressata Salami, Capocollo,
Mortadella, Aged Asiago, Fontinella, Robiola and Ciligene Mozzarella, Grilled Artichokes,
Caponata, Cerignola Olives, Roasted Tomatoes, Marinated Mushrooms, Roasted Eggplant
Lemon Mosto olive oil, assorted Italian breads*

Appetizer
Warm Wild Onion and Goat Cheese Tart
Yellow tomato vinaigrette, black olives

Soup
Bisque of Maine Lobster, Tempura lobster

Salad
Salad of Belgian Endive and Frisée
Shaved smoked duck breast, blue cheese, walnuts, dried cherry vinaigrette

Entrée
Roasted Tenderloin of Prime Beef
Bouquetiere of seasonal vegetables, potato gratin, black truffle–Madeira jus

Dessert
Sticky Toffee Pudding, Dulce de leche ice cream, shaved pear

Late Night Food
BBQ Sliders & Truffle'd Parmigianino French Fries

Full List of Menu Options

Reception

Canapés

Poached Carolina Shrimp with Mango Salsa and Lime Aioli

Shenandoah Duck Confit Spring Rolls with Curry Aioli

BBQ Carolina Shrimp with Creamy Wades Mill Grits

Mini Fried Green Tomato with Pimento Cheese and Pickled Red Onion

Leek and Amish Cheddar Tart with Oven-Roasted Tomato

Virginia Surryano Ham–Wrapped Figs with Spiced Port Reduction

Smoked Bacon–Wrapped Medjool Dates with Maytag Blue Cheese

Classic Mini New England Lobster Rolls

Foie Gras and Cognac Mousse on Brioche

Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast

Shaved Virginia Kite’s Ham on Cheddar Biscuit with Quince Preserves

Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard

Chesapeake Crab Cake with Remoulade

Gougères with Gruyère Fondue and Garden Basil

Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame

Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives

Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion

Caponata and Caromont Chevre on Toasted Baguette

Tempura Carolina Shrimp with Spicy Soy and Aioli

One hour of service

Dinner

Appetizers

Buttermilk Fried Virginia Quail
Tasso grits, black truffle gravy

Smoked Salmon and Heirloom Potato Pancake
Chive crème fraiche, American caviar

Warm Wild Onion and Goat Cheese Tart
Yellow tomato vinaigrette, black olives

Wild Mushroom Risotto
Truffle oil, shaved parmigiano reggiano

Fried Green Tomatoes
Pimento cheese, pickled red onions

Warm Chickpea Pancake
Smoked salmon, goat cheese, olive relish and avocado salad

House-Smoked Virginia Brook Trout
Potato crisps, horseradish crème fraiche, caper dill vinaigrette

Grilled Carolina Shrimp
Sweet corn risotto, tomato-basil relish

Seared Diver Scallops
Vegetable Provençal, parmigiano sauce

Grilled Ahi Tuna
Avocado salad, citrus butter

Roasted Polenta with Caramelized Mushrooms
Fontina, arugula and aged balsamic dressing

Chesapeake Crab Cake
Sweet roasted peppers, pickled cucumbers, and lemon butter sauce

Soups & Salads

Keswick Garden Bisque
Goat cheese and brioche croutons

Spicy Corn Chowder
Kite's country ham

Bisque of Wild Mushrooms
White truffle and chive beignets

Heirloom Tomato Gazpacho
Garlic and chickpea croustade

Carrot Ginger Soup
Spring onion fritter

Chesapeake Oyster Stew
Savory oyster crackers

Bisque of Maine Lobster
Tempura lobster

Salad of Belgian Endive and Frisée
*Shaved smoked duck breast, blue cheese, walnuts,
dried cherry vinaigrette*

Monticello Salad
*Local bibb, candied pecans, Rapidan roman,
Carter Mountain apple dressing*

Keswick Organic Greens
*Oven-roasted roma tomatoes, parmesan crisps,
marinated cucumbers, balsamic-basil dressing*

Classic Caesar Salad
*Baby romaine leaves, garlic croutons, creamy dressing,
tomato-olive relish, parmigiano reggiano*

Bibb Lettuce Salad
*Red onion rings, feta, marinated tomatoes,
creamy mustard dressing*

Entrées

Roasted Rack of Shenandoah Lamb

Vegetable Provençal, potato purée, olive relish, rosemary cream

Grilled Veal Chop

Ragout of wild mushrooms, parmesan potatoes and seasonal organic vegetables, Madeira cream

Fresh Herb-Crusted Loin of Shenandoah Lamb

Soft Boursin polenta, creamed spinach, Madeira jus

Veal Saltimbocca

Potato gratin, roasted jumbo asparagus, forest mushroom salad

Truffle Honey–Glazed Duck

Parsnip-potato purée, butter-glazed baby vegetables, orange-thyme jus

Southern Spice-Rubbed Pork Tenderloin

Anson Mills grits, verdot-braised red cabbage, cider jus

Shenandoah Chicken Breast

Stuffed with sweet peppers and Boursin, potato purée, spinach, herb cream sauce

Horseradish-Crusted King Salmon

Parmesan risotto, spinach, petit verdot syrup

Pan-Seared Chesapeake Striped Bass

Sweet corn and green onion potato cake, lump crab, tomato and basil relish

Chesapeake Crab Cakes

Cioppino broth, potato purée, saffron aioli

Roasted Tenderloin of Prime Beef

Bouquetiere of seasonal vegetables, potato gratin, black truffle–Madeira jus

Vegetarian Entrées

Truffled Wild Mushroom Risotto

Parmigiano reggiano, herb pistou

Vegetable Provençal and Goat Cheese Tart

Soft herb cream sauce, arugula

Vegan Entrée

Fresh Herb Pappardelle

Local greens, organic grape tomatoes, mushrooms, pinot grigio and fresh basil

Duet Entrées

Filet Mignon and Maine Lobster

Potato purée with seasonal vegetables, Keswick herb hollandaise and pinot noir syrup

Grilled Albemarle Chicken Breast and Carolina Shrimp

Soft herb polenta, chardonnay cream sauce, asparagus

Dry Rubbed Virginia Pork Tenderloin and Carolina Shrimp

Sweet potato purée, wilted spinach and lemon butter sauce

Seared Tenderloin of Angus Beef and Chesapeake Crab Cake

Parmesan potatoes, seasonal vegetables, choron sauce, fried tobacco onions

Libations



The Virginia Alcoholic Beverage Control Bureau regulates the sale and service of all alcoholic beverages. Keswick Hall is responsible for the administration of those regulations. Keswick Hall is the only licensed authority to sell and dispense wines, liquors and other alcoholic beverages for consumption on premises. This regulation extends to the Club, Pool, Spa and Golf Course as well. Alcoholic beverages must be purchased from the Hall prior to 1:00am. Alcoholic beverages may not be taken off the premises. Alcohol brought onto Keswick Hall's property for public events is prohibited. The use of private hospitality suites requires that a Keswick Hall staff bartender is in attendance for private functions serving alcohol.

In accordance with Virginia State Law, Keswick Hall will not serve alcohol to guests under the age of 21. Please note that a driver's license or a passport with a photo ID may be required of guests who wish to consume alcoholic beverages. The Virginia Alcoholic Beverage Control Bureau does not accept college IDs.

There is a Bartender Fee of \$90 per bar and a \$125 fee for a cash bar. Any event over 75 guests requires one security guard per 75 guests. There is a service fee of \$30 per hour/per guard.

Bar Packages:

Top Shelf Bar

\$23.00 first hour
\$13.00 each additional hour (5 hours max)

Bombay Sapphire Gin
Grey Goose Vodka
Johnny Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Meyers Dark Rum

Premium Bar

\$19.00 first hour
\$10.00 each additional hour (5 hours max)

Tanqueray Gin
Absolut Vodka
Dewar's Scotch
Jack Daniels Bourbon
Canadian Club Whiskey
Bacardi Silver Rum

Hosted Bar on Consumption

Domestic Beer \$5
Imported & Local Beer \$6
House Wine \$11
Premium Bar Liquor Cocktails \$9.50
Top Shelf Bar Liquor Cocktails \$12
Kahlua, Frangelico, Sambuca, Grand Marnier,
Bailey's Irish Cream \$12
Signature Cocktails \$12
Assorted Sodas \$3.5

Bar Packages include: Domestic and Imported Beer, House Red and White Wines, Sodas, Mixers, Garnishes and Bottled Waters.

Preferred Professional Vendors

Décor is a statement of personal style. Keswick Hall offers a simple elegant setup for up to 200 guests, consisting of champagne damask round linens, mahogany chiavari chairs, white Villeroy & Boch crockery, Christoffle cutlery (soup, salad, entrée and dessert) as well as chic crystal glassware. Now if you are looking to embellish or bring in the wow factor, we can certainly direct you to a list of preferred professional vendors that will help translate your vision into a show stopper. From table elegance, floral design, lighting, entertainment, favors etc.

Keswick Hall recommends these fine businesses to assist you with your wedding day:
Please consider using one of our preferred Wedding Planners to assist with your special day.

Wedding Planners

Adam Donovan-Groves	http://donovangrovesevents.com/	(434) 465-1076
Dickie Morris	http://www.justalittleditty.com/	(434) 249-5214
Easton Events	http://eastonevents.com/	(434) 293-4898
Engaging Affairs	https://www.engagingaffairs.com	(703) 313-7659
Julianne Giuliano	http://soireeva.com/	(434) 295-4808
Meghan Streit	http://www.planashindig.com	(434) 987-9581

Audio/Visual & Lighting

The AV Company	http://www.theavcompany.net/	(434) 977-8288
Blue Ridge Light Forms	http://www.blueridgeavandlighting.com	(434) 975-3540

Bands & DJ's

Sam Hill Entertainment	http://www.samhillbands.com	(866) 726-4455
20 South Productions	http://www.20south.net/	(434) 296-1600

Classical & Acoustic Music

C'ville String Quartet	http://www.cvillestringquartet.com/	(434) 973-9957
Dane Ferguson, Guitarist	https://www.facebook.com/mdfergmusic	(434) 579-4032
Eve Waters, Harpist	http://www.evewaters.com/	(434) 823-8600
Peter Richardson, Guitarist	http://www.richardsonguitar.com/	(434) 293-4017
Piedmont Chamber Players	http://www.piedmontchamberplayers.com/	(434) 977-9828

Florist

Beehive Events	http://www.beehiveevents.com/	(434) 286-4509
Floral Images	www.facebook.com/floralimagesdesignstudio	(434) 971-4744
Southern Blooms by Pat's Floral Designs	http://www.patsfloraldesigns.com/	(540) 948-5611
Tourterelle Floral Design	http://www.tourterellefloral.com/	(434) 973-1211

Fun Add-Ons

Carpe Donut	http://www.carpedonut.org/	(434) 806-6202
Dominion Fireworks	http://www.dominionfireworks.com/	(877) 822-7236
Gearharts Fine Chocolates	http://www.gearhartschocolates.com/	(434) 972-9100
Pantheon Popsicles	http://www.pantheonpops.com/	(434) 981-0396
Photobooth of Charlottesville	http://photoboothcharlottesville.com/	(540) 421-4276
Virginia Skypainters	http://www.virginiaskypainters.com/	(540) 292-9234

Invitations & Stationary

If So INKlined Calligraphy	http://www.ifsoinklinedcalligraphy.blogspot.com/	
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Make-Up & Hair

Charlottesville Make-Up Artist	http://www.charlottesvillemakeupartist.com/	(571) 237-6650
Elan On-Site Salon Services	http://www.elan-charlottesville.com/	(434) 990-1234
Jeanne Cusick	http://cvillemakeup.com/	(434) 977-4564

Officiants

Rev. Claire Goodman	http://sacredgroundceremonies.com/	434-296-9885
Virginia Moore	http://www.creativeceremonies.biz/	434-245-5224

Photographers

Aaron Watson Photography	http://www.aaronwatsonphoto.com/	(434) 202-8031
Adam Barnes	http://adambarnesphoto.com	(434) 665-4018
Dominique Attaway Photography	http://www.dominiqueattaway.com/	(434) 806-7263
Hayes & Fisk Photography	http://hayesandfisk.com/	(804) 740-9307
Jen Fariello Photography	http://www.jenfariello.com/	(434) 963-7976
Katie Stoops Photography	http://katiestoops.com/	(804) 304-9419
Lynne Brubaker Photography	http://www.brubakerphoto.com/	(434) 296-9376
Patricia Lyons Photography	http://patricialyonsphotography.blogspot.com/	(804) 387-5722
Sam Stroud Photography	http://www.samstroudphoto.com/	(434) 209-5366

Specialty Linens & Event Rentals

Festive Fare	http://www.festivefarerentals.com/	(434) 296-5496
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Tent, Stage & Flooring

Skyline Tent Company	http://www.skylinetentcompany.com/	(434) 977-8368
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Transportation

Albemarle Vintage Limousine	http://albemarlelimousine.com/	(434) 531-5802
Ambassador Limousine	http://www.ambassadorlimos.com/	(434) 973-5466

Videographers

Ian's Creations	http://vaweddingvideo.com/	(434) 227-8607
Josh Gooden Wedding Cinematography	http://www.joshgooden.com/	(323) 743-3465
Robinson Imagery	http://www.robinsonimagery.com/	(434) 218-0428
Shaking Hands Productions	http://www.shakinghandspro.com/	(434) 258-1212