



Grafton

PRIVATE EVENTS  Street

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KEY POLICIES & GENERAL INFORMATION

CONFIRMING YOUR EVENT

Your event is confirmed when you are in receipt of a confirmation email from Grafton Street.
We do not accept verbal or telephone booking for private events.

MENU SELECTIONS

All private room events require a menu to be selected from this guide.
We are happy to work with you to address any dietary concerns or other special requests.
If you choose a buffet menu and final guest count is less than 25, a plated menu will be served.

ROOM CAPACITIES

Plated/Buffer service with separate tables - Up to 100
Conference style table - Up to 30
Classroom style tables - Up to 24
The room does not configure well for a U-Shaped table

GUARANTEE

A final guest count guarantee is required by noon, three business days prior to your event.
Minimum charges will be based on this number.

PAYMENT/DEPOSIT

Full payment is due at the conclusion of your event. We do not accept personal checks.
(For events with over 50 guests, a deposit may be required)

ROOM RENTAL FEES

A \$200 room fee is applied for use of the room.

MISCELLANEOUS CHARGES

Management approval is required before bringing any outside food or beverages.
If a cake is brought in, a \$2 per person cake cutting fee will apply.

TABLE LINENS & DECORATIONS

All tables are set with white linen cloths & clear votive candles.
Guests are encouraged to bring floral arrangements & decorations.
Tables are rectangular and seat 6/8 guests.

TAX & SERVICE CHARGES

All food & beverage charges are subject to an 18% service charge and 6% Virginia sales tax.

CELEBRATION BRUNCH

“BRUNCH BUBBLES” TOAST

CLASSIC MIMOSA OR BELLINI – (ADD \$6.95 PER PERSON)

TO START

SEASONAL FRESH FRUITS & BERRIES
HOME-BAKED ZUCCHINI BREAD

ENTREES

APPLEWOOD SMOKED BACON
LEMON BLUEBERRY PANCAKES WITH HONEY BUTTER & MAPLE SYRUP
BANANAS FOSTER FRENCH TOAST
CHIVE SCRAMBLED EGGS
SAUSAGE BISCUITS & GRAVY

COFFEES & SODAS

FRESHLY BREWED COFFEE
CHILLED FOUNTAIN SODAS & ICED TEA

\$24.95 PER PERSON - MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE

LUNCH BUFFET

TO START

ORGANIC BABY GREENS WITH CHAMPAGNE VINAIGRETTE
CHOP HOUSE SALAD WITH CREAMY RANCH
HOME-BAKED ZUCCHINI BREAD

LUNCH ENTREES

SEARED CHICKEN BREAST WITH LEMON DILL SAUCE
PAN ROASTED ATLANTIC SALMON WITH CITRUS HONEY GLAZE

SIDES

CILANTRO BASMATI RICE
SAUTÉED FRENCH BEANS WITH GARLIC & SHALLOTS

SWEET TREATS

GODIVA CHOCOLATE BROWNIES WITH CARAMEL SAUCE
WHITE CHOCOLATE BREAD PUDDING

COFFEES & SODAS

FRESHLY BREWED COFFEE
CHILLED FOUNTAIN SODAS & ICED TEA

\$27.95 PER PERSON - MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE

DINNER OCCASIONS BUFFET

APPETIZER RECEPTION

BOURBON CHICKEN BITES WITH TEXAS STYLE SLAW
SPINACH & FETA IN PHYLLO
DIJON BRAISED MEATBALLS WITH CRUMBLED FETA

SALADS & BREAD

CHOP HOUSE SALAD WITH CREAMY RANCH
ORGANIC BABY GREENS WITH CHAMPAGNE VINAIGRETTE
HOME-BAKED ZUCCHINI BREAD

DINNER ENTREES

CHEF'S CARVING STATION - SEARED BEEF TENDERLOIN WITH WHISKEY PEPPERCORN SAUCE
SEARED CHICKEN BREAST WITH LEMON DILL SAUCE
PAN ROASTED ATLANTIC SALMON WITH CITRUS HONEY GLAZE

SIDE ITEMS

BASIL MASHED POTATO - SAUTÉED FRENCH BEANS WITH SHALLOTS & GARLIC

SWEET TREAT (SERVED TO TABLE)

TRIPLE LAYERED CHOCOLATE MOUSSE WITH CARAMEL SAUCE

COFFEES & SODAS

FRESHLY BREWED COFFEE - CHILLED FOUNTAIN SODAS & ICED TEA

\$44.95 PER PERSON - MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE

PLATED DINNER

APPETIZER RECEPTION

BOURBON CHICKEN BITES WITH TEXAS STYLE SLAW
SPINACH & FETA IN PHYLLO
DIJON BRAISED MEATBALLS WITH CRUMBLED FETA

SALAD

ORGANIC BABY GREENS WITH CHAMPAGNE VINAIGRETTE
GOAT CHEESE, CHERRY TOMATO, CRANBERRIES, CHAMPAGNE VINAIGRETTE

ENTREES

BUSHMILLS FILET MIGNON
WHISKEY PEPPERCORN SAUCE, BASIL MASHED POTATO, ASPARAGUS

PAN ROASTED ATLANTIC SALMON
LEMON DILL SAUCE, SAUTÉED FRENCH BEANS, CILANTRO BASMATI RICE

DESSERT

TRIPLE LAYERED CHOCOLATE MOUSSE
WHIPPED CREAM & STRAWBERRY, CARAMEL SAUCE

COFFEES & SODAS

FRESHLY BREWED COFFEE, CHILLED FOUNTAIN SODAS & ICED TEA

\$49.95 PER PERSON

APPETIZER RECEPTIONS & PARTIES

PRICING BASED ON 50 PIECES OF EACH APETIZER

TEX MEX ROLLS

SPICY BEEF & CHEDDAR WITH FRESH CILANTRO & FIERY JALAPENO DIP 99

BUFFALO WINGS

BUTTERMILK RANCH & CELERY STICKS 69

SPINACH & FETA IN PHYLLO 99

MEATBALL SKEWERS

DIJON GRAVY, CRUMBLLED FETA 99

BAKED SAUSAGE BITES

SRIRACHA KETCHUP DIP 99

ZESTY GUACAMOLE & CHIPS (GF)

PICA DE GALLO 149

ROSEMARY SHRIMP SKEWERS 169

BOURBON CHICKEN SKEWERS

TEXAS STYLE 'SLAW 99

SOFT PRETZEL BITES

SEA SALT, BEER CHEESE FONDUE 99

BRICK OVEN MARGARITA FLATBREAD PLATTER

ROMA TOMATO, FRESH MOZZARELLA & BASIL 149

QUESO DIP (GF)

PICA DE GALLO, WARM TORTILLA CHIPS 149