



FOOD + DRINK

Our wedding menu makes your big day

A Tasty Affair

The Forum provides all the food and beverage services for your event. Forum's incredibly talented in-house Catering Team will create a high-touch and elevated culinary experience for your wedding - from passed canapés to elegant dinners and curated bar packages.

MENU SAMPLE

Classic Package

LIBATIONS

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Evan Williams Black Label Bourbon
Laird's Brandy
Dewar's White Label
Jim Beam Rye
Domestic, Imported + VA Craft Beer
Ck Mondavi Chardonnay + Cabernet Sauvignon
Assorted Sodas

HORS D'OEUVRES

Choice of five

Ice "Cube" Salad Skewer
Buttermilk Fried Chicken Biscuit
Local Prosciutto-Wrapped Melon
Mini Flatbread
Sugar Cane Skewered Shrimp and Grilled Lemon

SALADS

The beginning of a wonderful dinner..

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens
Baby Arugula Salad
Classic Caesar Salad
Endive And Frisée
Baby Spinach Salad



MENU SAMPLE

Classic Package

DINNER

Choice of two

Gluten-Free And Vegan Sweet Potato Cellophane Noodles

Wild Mushroom Risotto

Oven Roasted Salmon

Seared Salmon

Virginia Mountain Trout Amandine

Virginia Flounder Meuniere

Shellfish Bouillabaisse

Espelette Roasted Airline Chicken Breast

Chicken Au Poivre

Grilled Statler Chicken

Seared Duck Breast À L'orange

Grilled Rack Of Lamb

Honey Roasted Pork Loin Medallions

Braised Shortrib

Beef Tenderloin En Crouete

Grilled Filet Mignon

Chateaubriand Beef Tenderloin Medallions

Sugar Charred Flank Steak

Grilled NY Strip Steak

DESSERTS

Choice of one

Bittersweet Chocolate Pot De Crème

Vanilla Bean Crème Brulee

Orange Creamsicle Crème Brulee

Berry Crumble

Almond Flan with Nut Brittle

Flourless Chocolate Torte

Lemon Curd Mousse

Triple Chocolate Mousse

Six Layer Carrot Cake with Pecans

Seasonal Fruit Tart

Local Apple Coffee Cake







MENU SAMPLE

Ever-After Package

LIBATIONS

Tito's Vodka

Plantation 3 Star

Corazón Blanco Tequila

Elijah Craig Bourbon

George Dickel Rye

Monkey Shoulder Scotch

Toki Japanese Whiskey

Hennessy VS

Domestic, Imported & VA Craft Beer

Eos Winery Pinot Grigio & Noir

Assorted Sodas

HORS D'OEUVRES

Choice of six

Local Vegetable Tartlet

Charred Brussel Sprout Skewer

Wild Mushroom Tart

Mini Crab Cakes

Caprese Skewers

Tuna Tartar Canapé

SALADS

The beginning of a wonderful dinner..

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens

Baby Arugula Salad

Classic Caesar Salad

Endive and Frisée

Baby Spinach Salad



MENU SAMPLE

Ever-After Package

DINNER

Choice of two

Gluten-Free And Vegan Sweet Potato
Cellophane Noodles

Wild Mushroom Risotto

Oven Roasted Salmon

Seared Salmon

Virginia Mountain Trout Amandine

Virginia Flounder Meuniere

Shellfish Bouillabaisse

Espelette Roasted Airline Chicken Breast

Chicken Au Poivre

Grilled Statler Chicken

Seared Duck Breast À L'orange

Grilled Rack of Lamb

Honey Roasted Pork Loin Medallions

Braised Shortrib

Beef Tenderloin En Crouete

Grilled Filet Mignon

Chateaubriand Beef Tenderloin Medallions

Sugar Charred Flank Steak

Grilled NY Strip Steak

DESSERTS

Choice of one

Bittersweet Chocolate Pot De Crème

Vanilla Bean Crème Brulee

Orange Creamsicle Crème Brulee

Berry Crumble

Almond Flan with Nut Brittle

Flourless Chocolate Torte

LATE NIGHT BITES

Choice of three

Sausage Rolls

Pretzel Bites With Beer Cheese

Fried Chicken Slider

Wagyu Beef Brisket







MENU SAMPLE

Luxe Package

LIBATIONS

Grey Goose
Tanqueray
Appleton Estate Reserve
Espolon Blanco
Maker's Mark
Wild Turkey Rye
Chivas Regal 12 Year
Tullamore D.E.W. Irish
Domestic, Imported + VA Craft Beer
The Seeker Sauvignon Blanc &
Cabernet Sauvignon
Assorted Sodas
Bubble Car Enhancement
Domaine St. Michelle Brut, Avissi Brut Rose,
Fresh Berries, Fresh Squeezed
Juices + Seasonal Fruit Purees,
St. Germain + Aperol

HORS D'OEUVRES

Choice of six

Beef Tartar Canapé
Sugar Cane Skewered Shrimp and Grilled Lemon
Mini Crab Cakes
Caprese Skewers
Tuna Tartar Canapé
Virginia Ham Biscuits

SALADS

The beginning of a wonderful dinner...

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens
Baby Arugula Salad
Classic Caesar Salad
Endive and Frisée
Baby Spinach Salad



MENU SAMPLE

Luxe Package

DINNER STATIONS

Iced Raw Bar
White Pasta Action Station
Red Pasta Action Station
Flambéed Duck Breast Action Station
Chateau Briand Carving Station
Rosemary and Sea Salt Cr
Rib Carving Station
Carved Rack Of Lamb

ASSORTED DESSERTS

Choice of four

Macaroons
Petite Cheesecake
Panna Cotta
Churros with Dulce De Leche
Bomboloni Filled With Lemon Curd
or Chocolate Ganache
Pot De Crème
Pavlova with Fresh Fruit

LATE NIGHT BITES

Choice of four

Bbq Pulled Pork Sliders
Chicken and Waffle Skewers
Disco Fries
Mini Loaded Baked Potato
Grilled Cheese with Tomato Soup
Truffle Popcorn





540 Massie Rd. Charlottesville, VA 22903
434.924.3900
forumhotelcharlottesville.com



*The
Forum Hotel*

Kimpton Charlottesville
UVA DARDEN