

Bide-A-Wee Pavilion Contract/Policy & Menus

Bookings/Deposits

All bookings are handled on a first come, first serve basis. A *nonrefundable* Booking Deposit of \$500.00 is to secure your date and will be applied towards your final bill. A catered reservation is complete with a signed contract by Bide-A-Wee Catering & all persons involved in planning of the event. The remaining balance must be paid 14 days prior to the event by check or credit card.

* Off Season discounts are available for events booked in January, February and March.

Pavilion Rental Charge

Includes:

Dance floor 2 cocktail tables 5 foot round tables Dj Table & linen Padded chairs Chaffers, Platters & Serving Utensils
Room Preparation & Set Up Room Clean Up Restroom Amenities China/Glasses

Pavilion Rental Charge:

Wedding Reception \$900

Friday or Saturday Evening Event excluding Wedding Receptions \$675

Saturday until 1pm \$375

Monday – Thursday Evening \$475

Weekday until 1pm \$275

Weekday all day until 5pm \$575

Off Premise Charge: \$325

**Pavilion Rental *does not include* centerpieces or entertainment. Other items such as cocktail tables, punch fountains, chocolate fountains or specialty linen colors are available for rental.

Capacity/Seating

Cocktail or Standing Reception/ 300 guests

No sit down tables, only high top cocktail tables along with food & beverage tables.

Dance floor with chairs placed along wall for seating.

Wedding Reception 180+/- Guests (18+ tables)

The guest count could increase depending on set up needed; it is possible to have more guests based on what is needed & seating arrangements.

---For a typical wedding, we plan space for the dance floor, food & beverage tables, dj table, gift table, sign in/favor table, 2 cocktail tables by dance floor along with sit down tables with 10 guests at each table & a bar. We have done many events with light seating & we will work with the host on room arrangement to best accommodate everyone. Light seating for example could be 250 guests & having 6 sit down tables with 10 cocktail tables.

Dinner Buffet/200+ Guests

10 seats at each table

Podium & microphone

Small table for awards/gifts

Entertainment/dj table

Time Block/Set Up:

All events have a 4-hour time block that begins at the start of the event. Each additional hour is \$150.00.

Pavilion will be ready for host set up 4 hours prior to event start time.

Room Arrangement:

The Room Arrangement will be discussed once an estimated guest count is given. This will determine the rough set up. Final Room arrangements will be made 2 weeks prior to your event after guest attendance is confirmed. Any changes in room arrangement on the day of the event will incur an additional charge of \$150.00.

A Room Arrangement Form will be filled out & signed by all persons involved in planning the event. The POC (point of contact) is the person in charge of the event and is the point of contact throughout the event. We prefer to listen & work with one person during events to avoid confusion.

Guest Attendance

A minimum of 50 guests is needed to book the Pavilion. A guaranteed guest count is needed 2 weeks prior to the event date. For wedding receptions, a 3 week guaranteed guest count is needed; this will be the minimum number for which you will be charged. Any adjustments to the guaranteed count need to be made 2 weeks prior to the event date. If there is an increase with the guest count after the guarantee, the final bill will be adjusted accordingly. No decrease in guest count within 1 week prior to the event date.

Food and Beverages

Bide-A-Wee Catering is a full service catering facility providing all food & beverages at Bide-A-Wee Golf Course. To ensure safe and proper handling and service, neither food nor beverages will be brought in except that which is provided by Bide-A-Wee Catering.

Under no circumstances **will any outside food or beverages or alcohol be allowed on premise. In compliance with the Virginia Department of Health, perishables may not be removed from the event site. Bide-A-Wee Catering will not be held responsible for food items removed without our knowledge. All food & beverage prices are subject to change without notice and will be confirmed 30 days prior to your event.

Food service:

Food service/buffet is for 90 minutes. It is always a recommendation to have hors d'oeuvres for the first hour then start your main menu.

Alcoholic Beverages & ABC License:

All events held at Bide-A-Wee Pavilion **must purchase all alcohol through Bide-A-Wee Catering (beer, wine, & liquor)**, which holds the ABC License. Alcohol & other beverages not purchased through Bide-A-Wee Catering are prohibited. If found on site, Bide-A-Wee Catering will confiscate said beverages & reserves the right to conclude the event. We provide all bartenders for your event. Alcohol service is stopped 30 minutes prior to event end time and no alcohol is allowed to be removed from the event site.

Tax & Service Charge

An 11.5% tax & 20% service charge is added to **all Food, Beverage & Alcohol** prices.

Florists/Balloons/Decorations:

Decorators are required to set up all flowers, centerpieces and/or other decorations. We are not responsible in the handling of any of these items except decorations arranged by Bide-A-Wee Pavilion.

Cake:

All cakes are to be set up by & decorated on the cake table by the provider of the cake. A \$50 cake cutting service is applied to cut the cake by our staff.

Decorations:

No nails, hooks, tacks or permanent adhesives are to be used to decorate. **Neither glitter, sand, nor confetti is allowed**. No candles allowed unless they are floating candles or have a base to hold all wax drippings. Candle bases must be approved by the Catering Manager prior to the event. If wax drippings are found on carpet, table linens or other, you will be charged the full cost of linen &/or carpet cleaning &/or repair. All decorations, centerpieces, equipment or anything brought in by host must be removed immediately following the event. We are not responsible for items left over night.

Cancellations: If you need to cancel your event, it must be done within a minimum of 60 days prior to your event date. If you cancel in less than 2 weeks prior to the event, you will be charged half of the total bill. All deposits for all events are non-refundable.

Liability: Bide-A-Wee Catering is not responsible for personal property or equipment damaged or misplaced prior to, during, or after the event. Liability for damages to the Pavilion premises by the host will be charged accordingly.

_____ date: _____

_____ date: _____

_____ date: _____

_____ date: _____

HEAVY HORS D'OEUVRES PACKAGES

OPTION #1

Fresh Seasonal Fruit
Vegetable Crudités with buttermilk ranch
Teriyaki Chicken Skewers
Marinara, BBQ or Hawaiian Meatballs
Assorted Cocktail Sandwiches
(chicken salad, roast beef & pepper jack,
ham & swiss , turkey & cheddar
served with bistro sauce & creamy dijon horseradish)
Spinach Dip in Hawaiian bread boule
Pasta Salad
Assorted Desserts
Bottled Water, Iced tea & coffee
\$24 per guest plus tax & service charge

OPTION #2

Fresh Seasonal Fruit & Cheese Display
Vegetable Crudités Display with buttermilk ranch
Shrimp Cocktail & Mini Crab Cakes
Bacon Wrapped Scallops
Marinara, BBQ or Hawaiian Meatballs
Mini Egg Rolls
Sweet Tooth Sundae Bar or Assorted Desserts
Bottled Water, Iced tea & coffee
\$27 per person plus tax & service charge

OPTION #3

Sliced Fresh Seasonal Fruit
Assorted Cheeses & Crackers
Vegetable Crudités with buttermilk ranch
Hot Crab Dip with Assorted Crackers
Coconut Shrimp with sweet & sour sauce
Sliced Roast Beef with Assorted Breads & House Horseradish Dressing
**Mashed Potato Martini Bar
(shredded cheddar, scallions, bacon bits, sour cream, butter)
Sweet Tooth Sundae Bar or Assorted Desserts
Iced tea & coffee
\$32 per guest plus tax & service charge

(Prices are subject to change without notice)

****we can mix or change items based on your preferences**

Hors d'oeuvres

Fresh seasonal Fruit Platter
Vegetable Crudités Platter with buttermilk ranch dressing
Assorted Cheese & Cracker Platter
Shrimp Cocktail
Marinara Meatballs
Sweet & Sour Meatballs
Cattlemen's BBQ Meatballs
Pigs in a Blanket
Ham Biscuits
Mini Crab cakes
Beef Skewers
Teriyaki Chicken skewers
Shrimp Cocktail
Tortellini Pasta Salad
Tri-Colored Pasta Salad
Bacon Wrapped Scallops
Chicken Drumettes with ranch & bbq sauce
Soft Baked Mini Pretzels
Coconut Shrimp
Buffalo Chicken Bites
Mini Quiches
Mushrooms Stuffed with Crab or Spinach
Ham & Cheese with spicy mustard
Turkey & cheese with house dressing
Chicken Salad on mini croissants
Roast Beef & Swiss with creamy horseradish sauce
Tortilla Chips & Salsa
Sausage Dip & tortilla Chips
Spinach Artichoke Dip with pita chips
Hot Crab Dip
Queso Dip & Tortilla Chips
Mini cheeseburgers
Mini BBQ Sandwiches
Ham & Swiss in garlic herb Wraps with bistro sauce
Turkey & cheddar in garlic herb Wraps with house dressing
Chicken Tenders with honey mustard, ranch & bbq sauce
Cattlemen's BBQ Wings
Cattlemen's Gold Wings
Hot Wings
Lumpia with sweet & sour Sauce



Stations

Carolina BBQ Station

Chopped Carolina BBQ
Mini Picnic Rolls
Shredded Cole Slaw
Pasta Salad
Potato Salad
BBQ Sauce & Hot Sauce

South of the Border Station

Soft & Hard Taco Shells
Taco Seasoned Beef & Fajita Seasoned Chicken
Sautedd Peppers & Onions
Refried Beans
Queso Dip & Tortilla Chips
Salsa & Sour Cream
Shredded Cheese, Lettuce & Onions

Wing-in' It Station

Buffalo Wings
Sweet & Sour Wings
Boneless BBQ Wings
Celery Sticks & Carrot Sticks
Bleu Cheese & Buttermilk Ranch
Rolls & Cornbread

Pasta Station

Caesar Salad with Homemade Baked Croutons
Chicken & Broccoli Alfredo
Shrimp Marinara with peppers & onions
Oven Baked Parmesan Crisps
Assorted Breads with olive oil & spices

Nacho Station

Tortilla Chips & Nacho Cheese
My Aunts Chili
Diced Grilled Chicken
Sliced Black Olives & Banana Peppers
Cumin Seasoned Kidney Beans
Lettuce, Shredded Cheese, Diced Onions & Green Peppers
Salsa & Sour Cream

Sandwich Station

Assorted Breads
Mesquite Smoked Turkey, Black Forest Ham & Roast Beer
Pepper Jack Cheese, Cheddar Cheese & Provolone Cheese
Lettuce, Sliced Roma Tomatoes, Banana Peppers
Sliced Red Onions,
House Dressing, Spicy Brown Mustard, Deli Mustard & Mayo
Pasta Salad & Assorted Seasoned Potato Chips

Salad Station

Chopped Romaine & Iceberg Lettuce
Homemade Baked Croutons
Diced Chicken
Chopped Boiled Eggs
Chopped Mesquite Smoked Turkey
Chopped Black Forest Ham
Grated Carrots & Purple Cabbage
Sliced Mushrooms & Cucumbers
Black Olives & Pepperoncinis
Red Onions & Tomatoes
Crispy Bacon & Feta Cheese
Buttermilk Ranch, Country Style Honey Mustard
Italian & Bleu Cheese

Sweet Tooth Sundae & Candy Bar

Vanilla Ice Cream & Neapolitan Ice Cream
Crushed Oreos & Crushed Heath Bar
Chocolate Chips, Skittles & M&Ms
Crushed Graham Crackers & Rainbow Sprinkles
Peanut Butter M&Ms
Gummy Bears & Whoppers
Mike & Ike & Crushed Nuts
Chocolate & Caramel Syrup
Crushed Cookies

Coming soon!

**Texas Pete Fountain with assorted fried veggies
Fish Nuggets, Chicken bites, Fried Shrimp
Onion Rings, etc!!**

PAVILION DINNER MENU

The Family Reunion

Southern Fried Chicken
Carolina BBQ
Mashed Potatoes or Potato Salad
Seasoned Green Beans
Shredded Cole Slaw
Dinner Rolls & Butter
Peach Cobbler with ice cream
Iced Tea & Coffee
elegant clear plastic dinnerware & cups
\$21 per guest plus tax & service charge

Italian Style

Seasonal Garden Salad or Caesar Salad
Shrimp Marinara with peppers & onions
Chicken & Broccoli Alfredo
Garlic Bread Sticks
Assorted Desserts
Iced Tea & Coffee
\$24 per guest plus tax & service charge

Cocktail Hour Options (add on to dinner menu)

Vegetable Crudités with buttermilk ranch dip
Chicken Teriyaki Skewers
Marinara Hawaiian Meatballs
Franks in Puff Pastry with spicy mustard
Fresh Seasonal Fruit Display with sweet cream dip
Assorted Cheese & Cracker Display with
Add any to the dinner buffet for an additional charge

Create Your Own Buffet

2 Entrees \$27 per guest plus tax & service charge
3 Entrees \$31 per guest plus tax & service charge

Seasonal Garden Salad or Caesar Salad
Sliced Roast Beef with horseradish Seasoned Chicken Breasts Herb Roasted
Pork Tenderloin
Lemon Peppered Tilapia Broiled Flounder Chicken Cordon Bleu
Choose 3 Sides
Macaroni & Cheese Au Gratin Potatoes Mashed Potatoes Twice Baked Potatoes
Wild Rice Pilaf Rosemary Roasted Potatoes
Butter Beans & Corn Sautéed Vegetable Medley Seasoned Green Beans
Dessert
Peach or Apple Cobbler with ice cream Finger Desserts Cheesecake with toppings
Dinner Rolls or Corn Bread with Butter
Iced Tea & Coffee

Bar Price List

Bide-A-Wee Catering provides all alcohol & bartenders/servers for Bide-A-Wee Pavilion.

Bartender Fee \$75

In compliance with VA ABC, only guests above the legal drinking age of 21 will be served and will be required to have proper identification on their person.

Bar Options:

Open Bar:

The bar will be set up for a specified time but no longer than 3 1/2 hours to offer alcohol. Guests are not charged at the bar for any drinks that are ordered, the total bar bill is the paid by the host at closure of event. All serving of alcohol is stopped 30 minutes prior to end time of event.

Cash Bar:

Guests above the legal drinking age of 21 pay cash for all drinks ordered at the bar.

Bottled Beer

Domestic Beer \$3.25
Premium Beer \$3.50
Import Beer \$3.75
Domestic Keg \$185
Premium/Import Keg (Market Price)

Wine

House Wine by the glass \$4.50
House Wine by the bottle \$26
(Please let us know if you would like any specific type & we will do our best to accommodate your request)

Champagne

Glass Flutes available
Champagne \$55 per bottle

Liquor by the glass

Premium Liquor \$6
Top Shelf \$7.25

Non-Alcoholic

Non-alcoholic Fruit Punch \$15 per gallon
Sodas are preordered by the host or paid for by guests when ordered at the bar

Prices do not include 11.5% Tax or 20% Service Charge
All prices are subject to change without notice