



The Inn at Gristmill Square Banquet and Catering Menus

General Information

The Inn at Gristmill Square Catering prides itself on providing individualized menus to meet the needs of your unique event. Our menus range from stationed breakfast buffets and plated dinners to boxed lunches and deli trays. Let us help you create a menu for your next dinner party, cocktail party, wedding reception, business meeting or picnic.

Please consider the enclosed menus as a starting point in planning your function. To ensure that your menu selections are available, your menu selections must be submitted no later than two weeks prior your event date. All food and beverage must be provided by The Gristmill and cannot be removed from the property.

For plated dinners, if you request a split menu (or multiple choice menu) the highest menu price will be applied to all meals. For each entrée the side accompaniments will be the same unless otherwise pre-arranged.

Function Space

We have four distinct function spaces available to meet your needs.

The Trophy Room is our interior banquet space available for private parties from 15-45 people. It is named for the trophies and ribbons that adorned the room when the first owners started the Waterwheel Restaurant. They raised horses for racing and show, and proudly displayed those accomplishments. Today the room is used for plated dinners and receptions. The room rental is \$150 for 1-20 people and \$300 for 21-45 people.

The Square (outdoor) can be booked for cocktail receptions for up to 50 guests. This area makes up the U-shape of the Inn and is a great courtyard type space. This area is not (and cannot be) tented, so in the event of inclement weather your event will be moved indoors. The Square rents for \$300.

The Payne House (outdoor) can be booked for cocktail receptions and dinners for up to 50 guests. This area sits right along the Warm Springs run, and is a gorgeous location for any event. This area can be tented (for an additional fee). The Payne House books for \$300 and that does not include the cost of a tent (which starts around \$600), but it does include 50 white resin folding chairs and 5 round tables that can be used. The Turley Suite (guestroom) in the Payne House must be booked for any event that takes place on the Payne House Lawn.

The Steele House Lawn (outdoor) is located across from the restaurant. It is bordered by two streams and is a beautiful spot for any event. Perfect for weddings, receptions, and buffet dinners. The Lawn can be tented and is suitable for 40-100 guests (anything smaller must book The Square). If your event is around 40-45 people we can reserve the Trophy Room as your backup weather location. If your group exceeds the Trophy Room capability a tent is required. The Lawn books for \$500 and that does not include the cost of a tent (which starts around \$600), but it does include 50 white resin folding chairs and 5 round tables that can be used.

**For all outdoor events, we ask for inclement weather relocation (size permitting) to be decided upon at least 8 hours prior to the event start. Breakfast and Lunch events must be decided the night before (by 5:00pm). If a decision has not been made by 11am for an evening event, then your onsite contact will confer with the Chef to make a decision that is best for a successful event. Additional charges will apply for last minute setup and venue changes.*

Offsite catering is available should you wish to have us travel to your home or preferred banquet space. We can travel up to 20 miles to your destination of choice.

Restaurant Buy-Out Fees

Should you wish to buyout the Waterwheel Restaurant for a private event we have required Food and Beverage minimums depending on the day of the week. Sunday-Thursday evenings the required F&B minimum is \$3,000. On Friday and Saturday evenings that amount is \$5,500. These minimums do not include taxes and gratuity.

Menu Selections

Please consider the enclosed menus as a starting point in planning your function.

For plated dinners, if you request a split menu (or multiple choice menu) the highest menu price will be applied to all meals. For each entrée the side accompaniments will be the same unless otherwise pre-arranged.

To ensure the best execution of your event, we kindly request that all menu selections be made 30 days prior to your event. Please note that we reserve the right to select a menu for your group should your selections not be made within 10 days of the event.

**There is a one-time \$250 fee for our Chefs to write custom menus. Simple menu changes that include our normal offerings will not be part of this fee. You will be responsible for this charge upon the booking of your event.*

Guarantees

Confirmation of the number of guests attending your function will be due within 72 hours or three (3) business days. Food functions will be billed for the number guaranteed or the actual number served whichever is greater. If no final number is received, your Catering Manager will conclude the projected number indicated on the Event Order to be the correct and guaranteed number.

Alcoholic Beverages

The Gristmill, in conjunction with the Virginia Alcoholic Beverage Control Board, is the only licensed authority to sell liquor for consumption in our function space. We do offer a corkage fee of \$25 per 750ML of wine (as long as we don't carry the same wine in our cellar). There is a limit of 3 bottles for corkage. We do not offer corkage on beer, so that must be purchased through the Gristmill. We do offer wine and beer for off premise sales, and can offer generous discounts on case purchases on wine and beer for you event. In these circumstances you do commit to purchasing full cases, even if there is leftover wine and beer at the conclusion of your event.

Service Charge and Tax

20% service charge and 9.3% state and local food and beverage taxes are added to all food and beverages.



BREAKFAST BUFFETS

(Minimum 20 guests, prices are per person based on 1 hour of service)

The Gristmill Continental

Medley of Fresh Seasonal Fruits and Berries

Yogurt Parfaits with Granola and Fresh or Dried Fruit

Assorted Sweet and Savory Pastries and Breads

Assorted Bagels and Cream Cheese

Butter, Jams, Preserves and Honey

Fresh Squeezed Orange Juice

Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$25.00 per person

The Warm Springs

Array of Fresh Fruit Skewers with Yogurt Dipping Sauce

House Made Granola, and Assorted Breakfast Cereals with 2% Milk

Country Ham Biscuits with Honey Butter

Assorted Savory Breakfast Pastries

Assortment of Scones, Muffins and Sweet Breads

Butter, Jams, Preserves and Honey

Fresh Squeezed Orange Juice and Cranberry Juice

Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$30.00 per person



BREAKFAST BUFFETS

(Minimum 20 guests, prices are per person based on 1 hour of service)

The Bath County

Bowl of Fresh Berries and Mint
Yogurt Parfaits with Granola and Dried Fruit

Assorted Quiches (vegetarian option included)

Breakfast Potatoes

Hickory Smoked Bacon

Smoked Trout with Capers, Red Onion, Lemon, and Horseradish Sauce

Assortment of Pastries and Breads

Bagels with Cream Cheese

Butter, Jams, Preserves and Honey

Fresh Squeezed Orange and Grapefruit Juices and Cranberry Juice

Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$40.00 per person



BOX OR PICNIC LUNCHES

(24 hours notice required)

Choose to have your lunch packed to go away in a disposable box or bag, or let us pack you a picnic basket complete with plates, tablecloth/picnic blanket, silver ware, and glassware (\$35 refundable deposit required).

All lunches include Rte 11 Potato Chips, 1 Side (see below), Cookies or Brownies, Small Bottled Water or Soda (choose from Coke Diet Coke, Ginger Ale or Sprite), and Fresh Fruit

Main (choose 1 per lunch)

Ham and Gruyere on Sourdough with Lettuce and Tomato

Turkey and Cheddar on Wheat with Lettuce and Tomato

Vegetable and Hummus Wrap

Caprese Sandwich with Fresh Mozzarella, Basil Pesto and Tomato

PBLT (Pimento Cheese, Bacon, Lettuce and Tomato) on Wheat

Pate on Baguette with Tart Cherry Mustard, Pickled Red Onion and Arugula (\$3.00 surcharge)

Caesar Salad with Red Onion, Parmesan, Balsamic Reduction (with Grilled Chicken add \$5.00)

Gristmill House Salad with Cucumber, Carrots and Radishes, Creamy Herb Vinaigrette (with Grilled Chicken add \$5.00)

Cheese Plate (Assorted Local Cheeses, Fruit Spreads, Crackers, Honey) (\$2.00 surcharge)

Sides (choose 1 per lunch)

Pasta Salad with Cucumbers and Tomatoes

Potato Salad with Creamy Dijon Dressing

All Lunches are \$15.00 per person plus surcharges if applicable

****Add Beer or Wine to your picnic lunch for an additional charge****



LUNCH BUFFETS

(Minimum 20 guests, prices are per person based on 1 hour of service)

The Simon Kenton

House Salad with Creamy Herb Vinaigrette

Turkey BLT Wrap with Herb Mayonnaise
Grilled Portabella Flatbread with Goat Cheese, Roasted Red Peppers, and Arugula

Pasta Salad

Route 11 Potato Chips

Sour Cream Maple Cake with Vanilla Ice Cream

Iced Tea, Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$25.00 per person

The Falling Springs

Chef's Selection of Seasonally Inspired Soup

Gristmill Caesar Salad with Shaved Parmesan, Red Onion and Reduced Balsamic

BLT with House Smoked Bacon, Garlic Herb Aioli, Lettuce and Tomato on Focaccia
Rosemary Crusted Steak Sandwich with Red Onion Jam, Arugula, Horseradish and Balsamic on Sourdough

Potato Salad with Creamy Dijon Dressing

Assortment of Cookies and Brownies

Iced Tea, Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$30.00 per person

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LUNCH BUFFETS

(Minimum 20 guests, prices are per person based on 1 hour of service)

The Hidden Valley

House Salad with Cucumbers, Carrots and Radishes, Choice of Dressings

Mushroom and Caramelized Onion Pasta
Smoked Chicken Breast

Quinoa and Couscous Salad

Fruit Salad

Bread Pudding with Vanilla Sauce

Iced Tea, Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$32.00 per person

The Flag Rock

Grilled Corn and Avocado Salad with Cherry Tomatoes, Red Onion and Cilantro

Goat Cheese Polenta
Grilled Vegetables

Corn Bread

Citrus Braised Pulled Pork
Grilled Chicken Breasts

Cinnamon Bread Pudding

Iced Tea, Royal Cup Coffee, Decaffeinated Coffee, and Mighty Leaf Tea Selections

\$38.00 per person



HORS D'OEUVRES SUGGESTIONS AND PRICING

All items are priced per dozen; minimum 2 dozen of each item required.

We recommend an average of 3 pieces per person for light hors d'oeuvres and 8 pieces per person for heavy hors d'oeuvres.

Cold Pieces

Goat Cheese Stuffed Tomatoes	\$24
Bruschetta topped with Fresh Mozzarella	\$24
Seasonal Soup Shooters (chilled)	\$24
Pimento Cheese Finger Sandwiches	\$36
Prosciutto Wrapped Asparagus	\$36
Pesto Cheesecake Bites	\$36
Vegetable Spring Roll, Peanut Sauce	\$42
Compressed Melon and Prosciutto Skewer	\$42
Antipasto Skewer	\$42
Tarragon Chicken Salad Sliders	\$48
BLT Slider with Herb Mayonnaise	\$48
Crab Salad atop Cucumber Rounds	\$48
Pate de Campagne, Crostini, Tart Cherry Mustard, Pickled Red Onion	\$50
House Smoked Trout, Horseradish Sauce, Crostini	\$50
Oysters of the Half Shell	\$60
Seared Tuna on Crispy Wontons	\$65
House Cured Salmon, Dill Aioli, Crostini	\$65
Lobster and Shrimp Salad on Toast Points	\$70

Warm Pieces

Bacon Crackers	\$28
Seasonal Soup Shooters (hot)	\$28
Sausage Stuffed Mushrooms	\$36
Parmesan and Garlic Stuffed Potato Bites	\$42
Brie and Apple Tartlet	\$42
Country Ham Cheddar Cheese Drop Biscuits	\$42
Corn or Zucchini Fritters	\$42
Ham and Gruyere Quiche	\$42
Flatbread with Wild Mushrooms and Porcini Crème Fraiche and Shaved Pecorino	\$48
Bacon Wrapped Stuffed Jalapenos	\$48
Chicken Samosa	\$48
Pulled Pork Sliders (choose BBQ or Cuban)	\$48
Mini Crab Cakes	\$54
Bacon Wrapped Scallops	\$60
Beef, Lamb or Duck Sliders	\$65
Prosciutto Wrapped Feta Stuffed Shrimp	\$65



Dessert Pieces

Lemon Squares	\$24
Brownie Bites	\$24
Walnut Torte Bites	\$36
Chocolate Cookie and Milk Shooter	\$36

Displays/Platters

Each selection requires a minimum order of 25 guests; Priced Per Person for 1 hour service

Mediterranean Display <i>Hummus, Cucumber, Tomato and Feta Salad, Marinated Olives, Pita Bread, Dried Fruits and Nuts</i>	\$4
Fresh Fruit Display <i>Fruit Skewers (Melons, Tropical Fruits), Yogurt Dipping Sauce</i>	\$5
Cheese Monger Display <i>Selection of Virginia, Domestic, and International Cheeses, Fresh and Dried Fruits, Jams and Preserves, Honey, Crackers and Sliced Baguette</i>	\$8
Antipasto Display <i>Selection of Cured Meats, Marinated Artichokes and Olives, Roasted Red Peppers, Marcona Almonds, Pickled Vegetables, Mustard, Sliced Baguette</i>	\$10
Chilled Seafood Display (2 pieces per person) <i>Classic Shrimp Cocktail, Cocktail Sauce and Oysters on the Half Shell, Mignonette Sauce</i>	\$10
Smoked Fish Duo <i>House Smoked Trout Filets and Salmon, Horseradish Sauce, Boiled Egg, Red Onion, Capers, Crackers</i>	\$10
Tenderloin Display <i>Sliced Tenderloin of Beef, Sliced Baguette, Dijon Mustard, Horseradish Sauce</i>	\$12



BEVERAGE PRICING

Please note that The Gristmill is not able to provide liquor for functions offsite.

PER DRINK PRICING (ON CONSUMPTION):

House Brands	\$6.00 (Gordon's Gin and Vodka, Scoresby Scotch, Old Crow Bourbon, Castillo Rum, Montezuma Tequila)
Premium Brands	\$8.00 (Stoli, Beefeater, Dewars, Makers Mark, Bacardi, Herradura Silver)
Deluxe Brands	\$10.00 (Grey Goose, Bombay Sapphire, Johnny Walker Black, Woodford Reserve, Mt. Gay, Herradura Reposado)
Domestic Beer	\$3.25 (Budweiser and Bud Light)*
Micro/Imported Beer	\$4.00 (Sam Adams Lager, Sierra Nevada Pale Ale, Becks)*
House Wine (standard)	\$7.00 (Ca'Lunghetta Pinot Grigio and Three Vines Zinfandel)*
House Wine (premium)	\$9.00 (Simple Life Chardonnay and Rock and Cono Sur Pinot Noir)*
House Wine (deluxe)	\$11.00 (True Myth Chardonnay and Rock and Vine Cabernet)*
Soft Drinks	\$2.00 (Coke, Diet Coke, Sprite, Ginger Ale)

**Please note that brands/selections are subject to change based on availability. All substitutions will be of comparable value or better.*

PER HOUR, PER PERSON PRICING (MINIMUM 25 PEOPLE FOR ALL PACKAGES)

STANDARD RECEPTION PACKAGE

1 st hour	\$15.00
2 nd hour	\$12.00 (includes house wines served with dinner)
3 rd hour	\$9.00
4 th hour	\$5.00

STANDARD PACKAGE INCLUSIONS:

- Soft Drinks, liquor, beer and wine*
- 2nd hour includes premium wine served at dinner
- House Brand Mixed Drinks
- Domestic Beer
- Micro/Imported Beer
- House Wine-Standard



PREMIUM RECEPTION PACKAGE

- 1st Hour \$17.00
- 2nd Hour \$15.00 (includes house wines served with dinner)
- 3rd Hour \$12.00
- 4th Hour \$7.00

PREMIUM PACKAGE INCLUSIONS:

- Soft drinks, liquor, beer and wine*
- 2nd hour includes premium wine served at dinner
- Premium Brand Mixed Drinks
- Domestic Beer
- Micro/Imported Beer
- House Wine-Premium

DELUXE RECEPTION PACKAGE

- 1st Hour \$20.00
- 2nd Hour \$17.00 (includes house wines served with dinner)
- 3rd Hour \$15.00
- 4th Hour \$9.00

DELUXE PACKAGE INCLUSIONS:

- Soft drinks, liquor, beer and wine*
- 2nd hour includes premium wine served at dinner
- Deluxe Brand Mixed Drinks
- Domestic Beer
- Micro/Imported Beer
- House Wine-Deluxe

All brands above are subject to change based on availability

PLATED DINNER MENU SUGGESTIONS AND PRICING

Build your menu with a course from each of the following; minimum of three courses must be selected. All presentations include bread and butter. When more than one offering is selected for each course, the highest priced item prevails.

Appetizers

- Sautéed Wild Mushrooms, Cream Sauce, Toast Points \$8
- Pate de Campagne, Tart Cherry Mustard, Pickled Red Onions, Cornichons, Sliced Baguette \$8
- Roasted Gold and Red Beets, Crumbled Bleu Cheese, Micro Greens, Balsamic Vinaigrette \$10
- PEI Mussels, White Wine Butter Broth, Bread \$12
- Smoked Alleghany Mountain Trout, Horseradish Sauce, Red Onions, Crackers \$12
- Crabcake, Dill Sauce \$12
- Artisanal Cheese Plate \$12



Soups and Salad

House Salad, Cucumbers, Radishes, Carrots, Creamy Herb Vinaigrette	\$4
Gristmill Caesar Salad, Shaved Parmesan, Red Onion, Reduced Balsamic	\$8
Grilled and Chilled Vegetable Soup (summer)	\$8
Potato Leek Soup	\$8
Black Bean Soup	\$8
Mushroom Bisque	\$8
Chilled Cucumber and Dill (summer)	\$8
Caprese, Fresh Mozzarella, Tomatoes, Basil, Olive Oil and Balsamic Vinegar (summer)	\$10

Entrees

All entrees are served with chef's selection of seasonal accompaniments unless specified from lists below

Eggplant Parmesan (vegetarian)	\$24
Lasagna Bolognese	\$24
Pan-Roasted Chicken Breast	\$27
Broiled Alleghany Mountain Trout	\$27
Grilled Hanger Steak	\$28
Tenderloin en Croute	\$28
Pan-Seared Salmon	\$28
Grilled Pork Chop	\$30
Seared Duck Breast	\$32
Grilled Rack of Lamb	\$34
Grilled Beef Tenderloin (6oz) with: Béarnaise, Truffle Butter, Veal Demi-Glace	\$40

Accompaniments (to accompany all entrée choices selected)

Vegetables (choose one):

- Roasted Asparagus
- Garlic Green Beans
- Roasted Seasonal Vegetables
- Sautéed Mushrooms
- Pureed Cauliflower
- Savory Spiced Apples

Starches (choose one):

- Herb Roasted Red Potatoes
- Chef's Choice Risotto
- Goat Cheese Polenta
- Potato Pave
- Truffle Whipped Potatoes
- Boursin Potato Puree

Desserts (\$8.00 each)

Coffee, Decaf, and Tea may be added for an additional \$3.00 per person, or charged on consumption if ordered

- Walnut Torte, Whipped Cream
- Sour Cream Maple Cake, Vanilla Ice Cream
- Brownie, Hot Fudge, Vanilla Ice Cream
- Chocolate Cake, Whipped Cream

- Cheesecake
- Tiramisu
- Fruit Tarts with Whipped Cream
- Bread Pudding, Vanilla Sauce, Whipped Cream



BUFFET DINNER MENUS AND PRICING

REQUIRE A MINIMUM OF 25 PEOPLE

Goshen Pass

Minestrone Soup

Gristmill Caesar Salad with Parmesan Cheese, Sliced Red Onion, Reduced Balsamic Vinegar

Lasagna Bolognese, Traditional Bolognese Sauce with Beef and Pork, Parmesan, Mozzarella and Ricotta Cheeses

Vegetarian Lasagna

Roasted Garlic and Parmesan Focaccia and Butter

Gristmill Chocolate Layer Cake
Cheesecake

\$40.00 per person

Big Valley

House Salad, Carrots Cucumber and Radish, Creamy Herb Vinaigrette

White Cabbage Coleslaw

Couscous Salad

Macaroni and Cheese

Pulled Pork

Smoked Beef Brisket

Fried Chicken

Corn Bread and Butter

Pineapple Upside Down Cake

Lemon Squares

\$40.00 per person



BUFFET DINNER MENUS AND PRICING

REQUIRE A MINIMUM OF 25 PEOPLE

Blowing Springs

House Salad of Baby Greens and Herb Vinaigrette

Pulled Applewood Smoked Pork Shoulder with Dry Rub w/Buns
Grilled Herbed Chicken Breasts

Cherry Tomato Salad with Bleu Cheese, Red Onion, Balsamic Vinaigrette and Fresh Basil
White Cabbage, Carrots, Onions, Creamy Dressing
Macaroni and Cheese
Corn Bread and Butter

Lemon Squares
Brownies

\$42.00 per person

Back Creek

Gristmill Cesar Salad with Parmesan Cheese, Reduced Balsamic Vinegar, and Red Onions

Herb Marinated Roasted Breast of Chicken
Grilled Hanger Steak

Chilled Haricot Vert Salad with Mandarin Oranges and Sliced Almonds
Dijon Potato Salad with Hard-Boiled Egg, Onion and Capers
Cous Cous Salad with Basil, Tomatoes, and Cucumbers

Assorted Pies with Whipped Cream

\$47.00 per person



BUFFET DINNER MENUS AND PRICING

REQUIRE A MINIMUM OF 25 PEOPLE

Mountain Grove

House Salad, Carrots Cucumber and Radish, Creamy Herb Vinaigrette

Dry Rubbed and Smoked Bistro Tender
Brined and Grilled Chicken Quarters
Grilled Salmon Filet

Whipped Yukon Gold Potatoes
Pasta Salad with Asparagus, Mozzarella, Basil, and Smoked Tomato Vinaigrette
Green Beans Almandine, Roasted Garlic, Fried Onions
Dinner Rolls and Butter

Walnut Torte and Cheesecake Bites
Cookies and Brownies

\$49.00 per person

Healing Springs

Artisan Greens, Shaved Carrots, Cherry Tomatoes, Red Onion, Balsamic Vinaigrette
Grilled and Chilled Gazpacho

Grilled Pork Tenderloin
Lime and Ginger Grilled Tuna

Wild Rice
Chilled Bean Salad with Cilantro, Garlic, Tomatoes, Red Onion, and Red Wine Vinaigrette
Spinach, Avocado and Corn Salad

Chocolate Cake with Whipped Cream
Cinnamon Bread Pudding

\$50.00 per person



BUFFET DINNER MENUS AND PRICING

REQUIRE A MINIMUM OF 25 PEOPLE

Jordan's Run

Gristmill Caesar Salad with Parmesan Cheese, Sliced Red Onion, Reduced Balsamic Vinegar
House Salad, Carrots Cucumber and Radish, Creamy Herb Vinaigrette

Rib Roast (carved to order) with Horseradish Sauce*

Cedar Plank Salmon

Herb Roasted Chicken Breast

Garlic Green Beans

Roasted Vegetables

Boursin Whipped Potatoes

Sour Cream Maple Cake

Cheesecake with a Ginger Orange Sauce

\$55.00 per person

**Chef Fee: \$30.00 per chef, per hour*

*****All Buffet Dinners include Dinner Rolls and Butter and Freshly Brewed Regular and Decaffeinated Coffers (unless otherwise denoted).***

Please note...

Prices do not include taxes (9.3%), rentals, fees, or labor/gratuity. All menu items and prices are subject to change based on availability.

