

Breakfast

Breakfast Buffets

All breakfast buffets are served with hot tea, freshly brewed regular and decaffeinated coffee.

THE CONTINENTAL

Orange juice, sliced seasonal melon, pineapple, berries, breakfast pastries, and freshly baked muffins with butter and fruit preserves \$9.75 with yogurt and granola add \$2 per person

THE MINI-CONTINENTAL

Freshly baked muffins, butter, and fruit preserves \$5

THE AMERICAN

Orange juice, sliced seasonal melon, pineapple, berries, scrambled eggs, bacon or sausage links, breakfast potatoes, breakfast pastries or flaky croissants, buttermilk biscuits, and freshly baked muffins with butter and fruit preserves \$15 (minimum charge – 15 guests)

THE JEFFERSON

Orange juice, sliced seasonal melon, pineapple, berries, scrambled eggs, bacon, breakfast potatoes, buttermilk biscuits, sausage gravy, and pancakes with Vermont maple syrup \$18 (minimum charge – 15 guests)

Plated Breakfasts

All plated breakfasts are served with juice, hot tea, freshly brewed regular and decaffeinated coffee. (maximum guests for plated breakfast – 25 guests)

THE SOUTHERN

Two scrambled eggs, biscuits and gravy, seasonal fruit cup. Choice of grits or hash brown potatoes \$12.50

THE VIRGINIAN

Farmington corn cakes, ham steak, scrambled eggs and hot buttered apples. Choice of grits or hash brown potatoes \$13.50

LIGHT AND HEALTHY

Sliced seasonal fruits and berries, toasted seven-grain bagel with whipped butter and preserves, your choice of yogurt or cottage cheese \$16.50

THE EUROPEAN

Individual egg soufflés with boursin cheese and ham, sliced melon, flaky croissant with honey whipped butter and preserves \$14.50

For more information or to schedule an event, please contact our Catering Department by phone at (434) 245-0678 or e-mail to Catering@fccva.com.

Farmington Country Club – 1625 Country Club Circle – Charlottesville, Virginia 22901

Brunch Buffets

All buffets are served with orange juice, hot tea, freshly brewed regular and decaffeinated coffee. (minimum charge – 25 guests)

BUFFET I

Breakfast pastries, buttermilk biscuits, freshly baked muffins, fresh fruit salad, bacon, sausage links, breakfast potatoes, egg strata, French toast or waffles \$22

BUFFET II

Breakfast pastries, buttermilk biscuits, freshly baked muffins, fresh fruit salad, bacon, sausage links, grits casserole, eggs Benedict or egg strata, smoked salmon with bagels and cream cheese, chicken hash with buttermilk biscuits, and orange cinnamon French toast \$26

BUFFET III

Bagels and cream cheese, buttermilk biscuits, freshly baked muffins, fresh fruit salad, mixed green salad with assorted dressings, baked Brie with sliced French bread, eggs Benedict or egg strata, bacon, sausage links, grilled chicken with mushroom sauce, rice pilaf, fresh sautéed vegetables and assorted desserts \$30

CHEF-ATTENDED OMELET STATION ADD \$4.25 PER PERSON TO ANY BUFFET, PLUS ATTENDANT FEE

Break Menu

THE MIDMORNING BREAK

Fresh fruit, yogurt and granola, an assortment of regular and diet soft drinks, hot tea, freshly brewed regular and decaffeinated coffee \$12

THE AFTERNOON BREAK

A variety of homemade cookies and brownies, an assortment of regular and diet soft drinks, hot tea, freshly brewed regular and decaffeinated coffee \$8

BEVERAGE SERVICE

An assortment of regular and diet soft drinks, hot tea, freshly brewed regular and decaffeinated coffee \$5, Refresh \$3

Upgrade your break with a fresh fruit smoothie \$2.00 per person

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Farlington Country Club – 1625 Country Club Circle – Charlottesville, Virginia 22901

Lunch

Salads & Sandwiches

All salads are served with soup du jour, warm rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee.

To any salad, add grilled chicken breast \$3, seared salmon fillet \$4, grilled flank steak \$6 or shrimp \$7

All sandwiches are served with your choice of potato chips, coleslaw, potato salad or pretzels and iced tea, freshly brewed regular and decaffeinated coffee.

On your choice of bread; ciabatta, olive ciabatta, kaiser roll, croissant, herbed tortilla or traditional sliced breads

NIÇOISE SALAD Boston lettuce, French beans, tomatoes, capers, eggs and potatoes tossed in a light Dijon vinaigrette \$14

GREEK SALAD Romaine lettuce, sundried tomatoes, calamata olives, roasted red peppers, feta cheese and an oregano vinaigrette \$13

CURRIED CHICKEN SALAD Diced chicken breast, grapes and celery tossed in a curry honey dressing on mixed greens. Garnished with grapes and strawberries and served with pumpkin bread \$17.50

FARMINGTON CHOP CHOP SALAD Romaine lettuce, black beans, sweet corn, tomatoes, cheddar cheese, scallions, chopped grilled chicken tossed in ranch dressing. Topped with sour cream and tortilla crisps \$17

THREE SALAD PLATE Trio of seasonal fruit, shrimp and chicken salad. Served on a bed of mixed greens \$17

SPINACH CHICKEN SALAD Fresh baby spinach tossed with Bleu cheese, walnuts, roasted pear, topped with sliced grilled chicken breast and crispy onions \$17

ASIAN CHICKEN SALAD Fresh baby spinach, grilled chicken breast, navel oranges, avocado and candied ginger tossed in an Asian vinaigrette \$17

OVEN ROASTED TURKEY Slow oven roasted, carved turkey breast and Havarti cheese served with vine-ripened tomato and romaine lettuce \$8

GRILLED CHICKEN BREAST SANDWICH Traditional chicken breast with avocado, crispy bacon, Swiss cheese, vine-ripened tomato and romaine lettuce \$10

GRILLED VEGETABLE SANDWICH Marinated grilled vegetables, artichokes, cream cheese and basil pesto spread \$9

CLUB Sliced turkey, ham and crispy bacon served with vine-ripened tomato, lettuce and herbed mayonnaise \$11

BUFFALO CHICKEN Spicy fried buffalo chicken, romaine lettuce, fresh tomatoes and sweet bell peppers wrapped in a flour tortilla with Bleu cheese sauce \$13

CHEESE STEAK Thinly shaved beef rib-eye with caramelized onions, peppers and cheddar cheese \$12

SOUP AND HALF SANDWICH A half of any of our sandwiches with a piping-hot cup of soup and choice of potato salad or coleslaw \$13

BOX LUNCHES All boxed lunches include an apple, potato chips, cookie, canned drink, and a choice of one of the following sandwiches: chicken breast, turkey breast, tuna salad, roast beef, club or buffalo chicken \$17

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Plated Luncheon

Entrée prices include choice of first course, entrée, sautéed fresh vegetables, warm rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee.

FIRST COURSE

Choice of soup du jour, house salad, classic spinach salad or petite caesar salad

LUNCHEON ENTRÉES

STUFFED CHICKEN BREAST With spinach and feta cheese, served with couscous and mixed vegetables \$18

FARMINGTON CUT 4 oz. TOP SIRLOIN Served with natural jus, seasonal vegetables and parslid new potatoes \$22

FIRE ROASTED VEGETABLE PLATE Asparagus, squashes, potato and peppers marinated and chargrilled served with warm goat cheese cake and ciabatta toasts \$17

PAN SAUTÉED CRAB CAKE Served with a white wine butter sauce, seasonal vegetable and rice pilaf \$24

GRILLED CHICKEN BREAST Served with creamy risotto and forest mushroom sauce \$18

PAN SEARED SALMON Served with herbed orzo and a lemon-dill butter sauce \$19

CHICKEN PESTO Penne pasta topped with pesto sauce, served with julienne chicken breast and fresh tomatoes \$17

ANY OF THE FOLLOWING DESSERTS FOR AN ADDITIONAL \$5 PER PERSON

Chocolate mousse, lemon mousse, apple crisp, chocolate cake or New York style cheesecake

Luncheon Buffets

All buffets are served with freshly brewed regular and decaffeinated coffee and hot or iced tea. (minimum charge – 25 guests)

THE SOUP, SALAD AND SANDWICH BUFFET

A crisp garden green salad with your choice of soup and two types of our party sized deli sandwiches (Choose up to three per sandwich: ham, salami, roast beef, smoked turkey, cappicola, provolone, swiss, cheddar). Served with herbed mayonnaise, red pepper spread or spicy brown mustard and pastry chef's selection of homemade cookies and brownies \$21

THE PASTA BUFFET

Mixed greens with assorted dressings, Caesar salad, fresh pasta to include bow-tie and fettuccine, Alfredo sauce, herb tomato sauce, grilled julienne of chicken, sautéed fresh seafood medley, assorted sautéed fresh vegetables, canolli, cream puff and chocolate mousse \$24

THE VIRGINIA BUFFET

Mixed greens with assorted dressings, garden cucumber and tomato salad, green beans with country ham, garlic roasted mashed potatoes, cornmeal crusted catfish with shallot cream sauce, marinated flank steak with crispy onions and pastry chef's homemade pies, cookies and brownies \$27

THE FARMINGTON BUFFET

Mixed greens with assorted dressings, fruit salad, assorted sautéed fresh vegetables, rice pilaf, seared chicken breast with a dill sun-dried tomato and feta cheese sauce, seared local trout with a lemon butter sauce and pastry chef's homemade cookies and brownies \$26

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Hors d'oeuvres

PARTY TRAYS

Domestic and imported cheeses

Small tray (serves 50) \$150; large tray (serves 100) \$225

FRESH FRUIT

Small tray (serves 50) \$225 (April – September) \$240 (October – March)

Large tray (serves 100) \$275 (April – September) \$300 (October – March)

FRESH CRUDITÉS

Broccoli, cauliflower, mixed bell peppers, celery, carrots, cucumbers and artichoke hearts with onion dip or Bleu cheese dip

Small tray (serves 50) \$125; large tray (serves 100) \$230

PASTA STATION

Bow-tie and tortellini pastas, marinara and Alfredo sauces, assorted fresh vegetables and garlic bread \$10.50

With two of the following: chicken, andouille or shrimp \$15

ROLLED SUSHI STATION

Assorted sushi made to order to include tuna, salmon, California and veggie rolls with pickled ginger and wasabi \$15

ASSORTED PLATTERS AND DIPS

Smoked salmon platter \$250

Poached salmon medallions and smoked salmon display \$250

Grilled marinated vegetable tray \$150

Hummus dip (choice of red pepper, herbed or roasted garlic) with pita triangles \$95

Cold roasted tenderloin with assorted breads, creamy horseradish and red onion marmalade \$395

Artichoke dip with assorted crackers \$120

Crab dip with assorted crackers \$250

Artichoke and crab dip with assorted crackers \$220

Baked Brie wrapped in puff pastry (8" wheel) served with raspberry sauce and French bread \$125

STATIONS

Priced per person for 2 hours, 25 person minimum, \$75 per attendant, \$25 each additional hour.

Ask the Catering Office about other station options.

CARVING STATION

Roasted tenderloin of beef (serves approximately 30 people) \$395

Sirloin of beef (serves approximately 40 people) \$375

Breast of turkey (serves approximately 40 people) \$150

Leg of lamb (serves approximately 40 people) \$195

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Hors d'oeuvres

COLD HORS D'OEUVRES – PRICED PER 100 PIECES

Shrimp with cocktail sauce \$325

Pacific coast oysters on the half shell \$325

Assorted tea sandwiches \$250

Assorted sushi with condiments \$350

Roasted tenderloin wrapped asparagus with Gorgonzola cheese \$300

Belgian endive filled with roasted beets and Bleu cheese \$250

European cucumber rounds topped with chèvre and sun-dried tomatoes \$200

Phyllo cups with fresh tomato-basil vinaigrette and fresh mozzarella \$200

Choux puffs filled with tarragon chicken salad and fresh papaya \$225

HERBED HOR'S D'OEUVRE CONES – PRICED PER 100 PIECES

Choose flavored cone: tomato, herbed or garlic

Choose homemade filling:

Ratatouille, smoked chicken mousse or tropical black bean & pineapple salsa
\$175 per 100 pieces

Sesame tuna tartare, shrimp and sweet chili slaw or smoked salmon
\$250 per 100 pieces

HOT HORS D'OEUVRES – PRICED PER 100 PIECES

Miniature cheeseburgers \$500

Polenta rounds with barbecued pulled chicken \$350

Coconut fried shrimp \$350

Farmington cheddar cheese ham biscuits \$225

Scallops wrapped in bacon \$350

Dates wrapped in bacon \$325

Phyllo triangles with spinach \$200

Miniature crab cakes with remoulade \$375

Shrimp and grit cakes \$350

Crab meat wontons with wasabi cream \$350

Chicken saté with peanut sauce \$275

Mushroom and cream cheese strudel \$225

Asiago and red onion bruschetta \$175

Smoked chicken quesadilla coronets \$200

ICE CARVINGS ARE AVAILABLE STARTING AT \$400

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Farmington Country Club – 1625 Country Club Circle – Charlottesville, Virginia 22901

Dinner

Dinner Buffets

Dinner buffets are served with sautéed fresh vegetables, chef's choice of homemade desserts, freshly brewed regular and decaffeinated coffee and hot or iced tea. (Minimum charge – 25 guests)

BUFFET WITH CHOICE OF TWO ENTRÉES \$39

BUFFET WITH CHOICE OF THREE ENTRÉES \$43

SALADS (SELECT TWO)

Mixed green salad with assorted dressings
Spinach salad with red onion, mushrooms and bacon
Boston bibb and mandarin oranges with red peppers, citrus vinaigrette and onion crisps
Caesar salad with dressing served on the side
Antipasto salad with an array of vegetables
Asparagus and roma tomato salad with feta cheese
Tomato and cucumber salad
Pasta salad with sautéed vegetables
Couscous salad

STARCHES (SELECT TWO)

Rice pilaf
Roasted new potatoes
Wild rice
Scalloped potatoes
Spoonbread
Fusilli with roasted tomato sauce
Orzo
Saffron rice

BARBECUE \$28

Choice of two meats – Brisket, baby back ribs, beef ribs, pulled pork, beer can chicken or homemade smoked beef sausage
Choice of two sides – Cole slaw, potato salad, ranch-style baked beans, cornbread muffins, buttermilk biscuits, fire-roasted corn or grilled vegetables, tomato onion salad, mixed green salad
Choice of two desserts – Pecan pie, mud pie, peach cobbler, apple buckle

Roasted garlic mashed potatoes
Macaroni and cheese

ENTRÉES

Classic coq au vin with wild mushroom wine sauce
Seared filet of red snapper with Cuban black bean, mango salsa
Marinated grilled flank steak
Bacon and herb wrapped halibut
Corn bread and apple stuffed pork tenderloin with Dijon mustard cream
Traditional crab-stuffed flounder
Seared chicken breast with a dill, sundried tomato and feta cheese sauce
Seared local trout with a lemon butter sauce
Roasted salmon with Pernod cream and crispy fried leeks
Teriyaki chicken with peppers, onions and grilled pineapple

CARVING STATION

\$75 attendant fee per buffet (2 hours) \$25 each additional hour
Above entrées can be substituted with carved tenderloin \$15
or prime rib \$12 per person

Themed Buffets

THE ISLANDS \$35

Choice of two meats – Polynesian pork, grilled snapper, skewered shrimp, seaweed clam bake, island mahi-mahi, or banana leaf wrapped tuna and rice
Choice of two sides – Coconut rice croquettes, mango papaya salad, five-pepper slaw, roasted root vegetables, or grilled squashes

One additional protein: \$5 per person
One additional side: \$3 per person

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Plated Dinners

Entrée prices include a salad, sautéed fresh garden vegetables, warm rolls and butter, freshly brewed regular and decaffeinated coffee and hot or iced tea. Appetizers may be purchased for an additional charge.

APPETIZERS

Minestrone soup \$3
Tomato-basil soup \$4
Wild mushroom bisque \$4
Carrot and dill soup \$4
Cucumber and dill soup \$4

Gazpacho \$4
Potato and leek soup with crispy bacon \$4
Beef and barley soup \$4
Corn and shrimp chowder \$5
Jumbo shrimp cocktail: Four jumbo shrimp served with cocktail sauce \$12

DINNER SALADS

CAESAR SALAD Topped with homemade croutons and Parmesan cheese
CLASSIC SPINACH SALAD With red onion, mushrooms, egg and bacon balsamic dressing
TOMATO AND MOZZARELLA SALAD Vine-ripened tomato stacked with mozzarella and balsamic reduction and basil oil
MANDARIN ORANGE SALAD Mixed greens, mandarin orange segments, roasted peppers, sweet onion crisps and citrus vinaigrette
PECAN-CRUSTED GOAT CHEESE SALAD With assorted greens, tossed with a cilantro-lime vinaigrette

DINNER ENTRÉES

GRILLED MARINATED CHICKEN BREAST With a rosemary butter sauce and mushroom risotto \$27
VIRGINIA TROUT With a cornmeal crust served with a lemon-wine sauce and basmati rice \$30
DUET OF GRILLED TENDERLOIN AND SALMON With bordelaise sauce and a herb-crusted salmon fillet topped with basil butter, served with potatoes Anna \$46
substitutions for salmon: grilled shrimp \$48, pan-sautéed crab cake \$49, baked lobster tail \$59
ROASTED TENDERLOIN With a wild mushroom compote and duchess potatoes \$45
DUET OF CHICKEN AND SHRIMP Grilled marinated chicken breast topped with jumbo shrimp and a lemon caper butter sauce with garlic mashed potatoes \$36
STUFFED LOBSTER TAIL Cold water lobster tail stuffed with crab, glazed with tarragon butter and served with wild rice \$48
DOMESTIC LAMB CHOPS Roasted with a rosemary demi-glace and served with crispy William potatoes \$39
PAN-SEARED SALMON FILLET With a creamy spinach sauce and rice pilaf \$35
ROASTED PORK TENDERLOIN With an apple brandy sauce and duchess potatoes \$35
CHICKEN VERONIQUE Sautéed chicken breast in a white wine butter sauce with white grapes, served with rice pilaf \$27
BLACK ANGUS FILET MIGNON Grilled and served with a Merlot butter sauce and Gorgonzola mashed potatoes \$46
GREEK STUFFED CHICKEN Breast of chicken stuffed with spinach and feta cheese topped with sun-dried tomato, calamata olive salad on herbed couscous \$28
THE FARMINGTON TOP SIRLOIN In-house custom cut sirloin grilled and served with oven-roasted new potatoes and seasonal vegetables \$32

VEGETARIAN ENTRÉES

PENNE PASTA With spinach, cherry tomatoes, fresh basil, pine nuts and feta cheese \$25
FIRE-ROASTED VEGETABLE PLATE Marinated grilled squash, zucchini, asparagus, potato, carrot and oven-roasted tomato served with warm goat cheese and crusty artisanal bread \$28
BUTTERNUT SQUASH RISOTTO With grilled asparagus, tomato concassé and grated fresh parmesan cheese \$27
MUSHROOM NAPOLEON Grilled portobello mushrooms layered with spinach, tomatoes, roasted red peppers, and mozzarella cheese with red pepper coulis \$30

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Desserts & Specialty Cakes

Please let us know if you have a favorite dessert that is not featured on our list.
Our pastry chef would be delighted to prepare an old family favorite or a traditional classic.

Desserts

Mocha, peach or Grand Marnier crème brûlée
Praline basket with seasonal berries and champagne sabayon
Chocolate oblivion truffle torte with raspberry sauce
Oreo mudslide pie
Chocolate decadence with walnuts, raisins and Meyer's Rum
Pumpkin white chocolate swirl cheesecake
Chocolate paté with cranberry-walnut chutney
Grand Marnier berries and cream cake
Walnut toffee torte
Mocha swirl cheesecake with toasted almonds and Kahlua sauce
\$9.50

New York cheesecake with choice of strawberry or blueberry sauce
Chocolate silk pie
Kentucky derby pie
White chocolate cheesecake with an oreo cookie crust
Spiced carrot cake with cream cheese icing
Cranberry white-chocolate bread pudding with crème anglaise
Bourbon pecan pie
Mochaccino cake
Cinnamon schnapps apple cake
Pistachio mousse with ginger whipped cream
Chocolate coconut pecan pie
\$8.50

Key lime pie
Mango pie
Drunken banana pudding
Grasshopper torte
Vanilla cheesecake with peppered balsamic strawberries
Chocolate seashell with white chocolate mousse
Apricot sauce and fresh berries
\$8

Chocolate fudge layer cake
Peach brandy pound cake with cinnamon chantilly cream
Strawberry shortcake
Lemon chess pie
Cream pies: chocolate, banana, rum chocolate chip, toasted coconut or white chocolate
Lemon or raspberry mousse timbale with fresh berries
\$7.50

À LA MODE add \$1.00 – limited to groups of 50 or less

ICE CREAM SAMPLER STATION Mini scoops of ice cream and sorbet with assorted toppings \$8 plus attendant fee

DESSERT FLAMBÉ STATION Bananas foster or cherries jubilee \$9 plus attendant fee (minimum charge – 20 guests)

DESSERT AND BEVERAGE STATION

Freshly brewed regular and decaffeinated coffee and hot tea \$2.50 per person
Assorted hot teas \$3 per person
Éclairs filled with pastry cream \$3 each
Homemade chocolate truffles \$3 each
Chocolate dipped strawberries \$4 each/ off season \$5 each
Lemon bars \$3 each
Shortbread cookies \$2.25 each
Pecan diamonds \$3 each
Tray of assorted mini desserts for table \$6 per person
Cookies and brownies \$3.50 per person

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Desserts & Specialty Cakes

Specialty Cakes

FARMINGTON'S MOST POPULAR CAKES

SILVER (WHITE) CAKE with raspberry filling and buttercream icing
MOCHA CAKE layers of silver and chocolate buttermilk cake with mocha & almond fillings and buttercream icing
AMARETTO CAKE with Amaretto & maraschino cherry filling and buttercream icing
CARROT CAKE with cream cheese icing
CHOCOLATE BUTTERMILK CAKE
SPICE CAKE with cream cheese icing
LEMON CAKE with lemon curd filling and lemon buttercream icing

BASIC CAKE FLAVORS

Yellow
Chocolate
White (Silver cake)
Yellow sponge
Chocolate sponge

PREMIUM CAKE FLAVORS

Marble
Berries and cream
Lemon
Strawberry
Carrot
Banana
Coconut
Chocolate chip
Amaretto
Cheesecake
Pound Cake
Peach
Mocha
Orange
Butter Rum

GANACHE FILLINGS

Chocolate ganache
Chocolate praline ganache
White chocolate ganache

FRUIT FILLINGS

Apricot preserves
Raspberry preserves
Strawberry preserves
Passion fruit
Apple marmalade
Lemon curd

MOUSSE FILLINGS

Chocolate mousse
White Chocolate mousse
Strawberry mousse
Orange mousse
Champagne mousse
Vanilla bean mousse
Raspberry mousse

CREAM FILLINGS

Pastry cream with berries
Whipped cream with berries
Mocha cream
Amaretto cream
Hazelnut cream

ICINGS

Vanilla
Chocolate fudge
Cream cheese
Buttercream
White chocolate buttercream
Kahlua buttercream
Butter rum buttercream
Rolled fondant

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Beverages & Bar Service

Farmington offers a full line of alcoholic beverages and an extensive wine list to complement any reception or catered event. Ask about our personalized specialty bars, such as martini bars and cordial bars. The availability of specific wines, vintages and varietals is unpredictable. The Club reserves the right to make substitutions of comparable price and quality if wines selected by the client are unavailable. Any alcoholic beverages not on our list must be purchased by the case.

HOUSE BRANDS

\$4.75

CALL BRANDS

Stoli Vodka, Bombay Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Mount Gay Rum \$5.25

PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Meyer's Rum \$7

CORDIALS

Cointreau, Kahlua, Frangelico, B & B, Drambuie, Grand Marnier, Amaretto, Campari, Sambucca, Tia Maria, Bailey's Irish Cream, Christian Brothers' Brandy \$8.50

BEER

House (Budweiser and Coors Light) \$3

Premium (Heineken and Amstel Light) \$3.75

HOUSE WINES

Chardonnay & Merlot (Penfolds Rawson's Retreat) \$5 per glass

Chardonnay & Cabernet Sauvignon (Oak Vineyards) \$5 per glass

For additional selections, see reverse side

HOUSE CHAMPAGNE

Don Conde Cava \$30 per bottle

NONALCOHOLIC BEVERAGES

Sparkling Cider \$8.50 per bottle

Sodas \$1.95

Bottled Water \$1.95

Juices & Sparkling Water \$3

Fruit Punch \$15 per gallon

Nonalcoholic bar \$5 per person (2 hours) \$2 per person each additional hour

SETUP FEE \$50 per bar set-up fee additional. Cash bars available — \$10 per hour cashier fee additional

CORKAGE FEE Only wine not available on any Farmington wine list may be brought in from the outside. A corkage fee of \$25 per bottle will be charged.

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Wine Offerings

CHAMPAGNE AND SPARKLING WINES

Cava Don Conde Brut	\$30
Roederer Estate Brut	\$65
Gruet Brut	\$42
Montelliana Prosecco	\$35
Scharffenberger Brut	\$65
Iron Horse Wedding Cuvée	\$100
Moët & Chandon White Star	\$125

WHITE WINES

Pinot Grigio, Barboursville	\$35
Pinot Grigio, Santa Margherita	\$68
Pinot Grigio, Cornaro	\$25
Sauvignon Blanc, Villa Maria	\$45
Sauvignon Blanc, Allan Scott	\$40
Chardonnay, Indaba	\$25
Chardonnay, White Hall	\$40
Chardonnay, Acacia	\$35
Chardonnay, Trefethen	\$57
Chardonnay, Sonoma Cutrer Russian River	\$55
Chardonnay, Jefferson Reserve	\$60

ROSÉ

White Zinfandel, Grand Cru	\$25
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RED WINES

Pinot Noir, Robert Mondavi Coastal	\$35
Pinot Noir, Joseph Drouhin	\$43
Merlot, White Hall	\$40
Merlot, Hawk Crest	\$48
Merlot, Pierre Henri	\$22
Merlot, Coppola, Blue Label	\$45
Cabernet Sauvignon, Liberty School	\$47
Cabernet Sauvignon, Heron	\$37
Cabernet Franc, White Hall	\$42
Shiraz, Annie's Lane	\$43
Syrah, Gravity Hills, Base Camp	\$45

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Banquet Room Rentals and Food Minimums

Sunday-Friday

		Room Rental	Food Minimums
Ballroom	6:00 a.m. — 4:00 p.m.	\$200	\$ 500
	4:00 p.m. — 12:00 a.m.	\$500	\$1500
Terrace Room	6:00 a.m. — 3:00 p.m.	\$100*	\$ 250
	Sun./Mon./Tues. only 3:00 p.m. — 12:00 a.m.	\$200*	\$ 500
Jefferson Room	6:00 a.m. — 4:00 p.m.	\$100	\$ 250
	4:00 p.m. — 12:00 a.m.	\$200	\$ 500
Main Dining Room	6:00 a.m. — 4:00 p.m.	\$150	\$ 300
	4:00 p.m. — 12:00 a.m.	\$300	\$1000
Pine Room	6:00 a.m. — 4:00 p.m.	\$ 75	\$ 150
	4:00 p.m. — 12:00 a.m.	\$150	\$ 300
Conference Room	6:00 a.m. — 4:00 p.m.	\$ 25	\$ 25
	4:00 p.m. — 12:00 a.m.	\$ 50	\$ 25

Saturday

Ballroom	6:00 a.m. — 4:00 p.m.	\$ 2000	\$ 3000
	4:00 p.m. — 12:00 a.m.	\$ 2000	\$ 9500
Terrace Room	6:00 a.m. — 4:00 p.m.	\$ 500*	\$ 500
	4:00 p.m. — 12:00 a.m.	Unavailable	Unavailable
Jefferson Room	6:00 a.m. — 4:00 p.m.	\$ 500	\$ 500
	4:00 p.m. — 12:00 a.m.	\$ 500	\$1000
Main Dining Room	6:00 a.m. — 4:00 p.m.	\$ 500	\$ 750
	4:00 p.m. — 12:00 a.m.	\$ 750	\$3500
Pine Room	6:00 a.m. — 4:00 p.m.	\$ 100	\$ 250
	4:00 p.m. — 12:00 a.m.	\$ 250	\$ 500
Conference Room	6:00 a.m. — 4:00 p.m.	\$ 25	\$ 50
	4:00 p.m. — 12:00 a.m.	\$ 25	\$ 50

Farmington will be happy to host your event on the lawn; outdoor events will be subject to the following site fees:

Cocktails — \$2 per person, not to exceed \$300

Cocktails with food — \$3 per person, not to exceed \$450

Dinner — \$5 per person, not to exceed \$750

Room rentals apply to all functions that are not being paid for directly by the member or for which the member will be reimbursed.

All members are required to abide by the food minimums established for each room.

*The Catering Office will be happy to rearrange our formal dining area to meet the needs of your event for an additional set-up charge of \$150.

On-site wedding ceremonies will be charged an additional \$150 coordinator fee.

For more information or to schedule an event, please contact our Catering Department by phone at (434) 245-0678 or e-mail to Catering@fccva.com.

Farmington Country Club — 1625 Country Club Circle — Charlottesville, Virginia 22901

General Banquet Information

Historic Farmington provides the most pleasant accommodations for your social entertaining. The private rooms of the Club offer a variety of amenities from a beautiful view of the Blue Ridge Mountains to a warm, cozy fireplace. Our kitchen and service staff promise to make your event a memorable occasion.

The Club's function rooms are available most days of the year for use by our members and their guests.

Menu Planning and Guarantees

These menus are presented to provide you with ideas for planning your event. They represent only a small sample of our culinary repertoire, and we encourage you to present your ideas and requests to us. The use of personal recipes and/or menus may result in a 25% surcharge for said items. To allow for adequate preparation time, menu plans should be completed with our Catering Office a minimum of two weeks in advance. The guaranteed number of attending guests is required three full business days in advance of your event. To accommodate last minute additions to your guest list, we prepare 5% more food than your guaranteed number.

All food and beverage must be supplied by Farmington Country Club. We ask that food left on buffets and displays not be taken from the Club due to concerns about food safety. To facilitate the planning of your function and ensure its success, we ask that you designate one person to be our contact to discuss all details and to make all final decisions. All food and beverage charges are subject to an 18% service charge for member functions (20% service charge for sponsored functions), and applicable Virginia sales tax, meals tax and any other taxes that may apply.

Facility Access

The Club's commitment to graceful service for members and their guests can be challenged by the physical limitations of our buildings and grounds. Many of the rooms in Farmington's Clubhouse are in excess of 150 years of age, and as a result, barrier-free access is not available in all areas. If you believe that guests attending a catered event may have limited mobility or will require special assistance, please let us know. Our Catering Office will be pleased to review any facility limitations and provide suggestions on how to best minimize any inconvenience these limitations may cause.

Total Coordination

The staff of the Club is committed to providing assistance with the planning of all aspects of your event, including guidance on those services provided by others. We are pleased to make arrangements for decorated cakes, centerpieces, entertainment, flowers, and audiovisual equipment. Please check with the Catering Team for rules governing decorations and entertainment. A 20% surcharge will be added to all outside services arranged by the Catering Team.

Public Advertising

Club policy prohibits the use of the Club's name in public advertisements. The host or event planner may not publicly advertise that an event is to be held at Farmington Country Club. Any questions about this policy should be addressed to the Club's Catering Director.

Proper Attire

The Club's policy on attire requires men to wear jackets in the Clubhouse after 6:00 p.m. Sneakers are not allowed. Your party's cooperation is appreciated.

Deposit and Cancellation Policy

A non-refundable deposit is required for all events (member and sponsored) to reserve any banquet room or facility. In the event of cancellation less than 90 days prior to the event, Farmington Country Club reserves the right to bill your account for the food minimum required for rooms reserved.

Room Minimums and Rental Fees

All banquet rooms are subject to food minimums and room rental fees. Please see price guide for specific room rental fees and food minimums.

Reservation Policy

All events at Farmington must be sponsored by a member in good standing. Events may be booked up to one year in advance for Sunday-Friday dates. Saturdays may be booked 18 months in advance by a member for a personal function (one for which the member pays and will not be reimbursed) and 12 months in advance for a sponsored event.

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Outside Vendors

The following are businesses that regularly provide services to our members and guests.
All information is provided for your convenience and the listing below does not represent an endorsement by the Club.
We hope this information is useful in planning your event.

Audio/Visual Equipment

VAE (434) 296-1262

Calligraphy

HEATHER BELLE, INC. Heather Rolfe (434) 923-8888

Carriages

KESWICK CARRIAGE COMPANY David Ordell
(434) 293-9012

Florals

THE FINISHING TOUCH Tice Brandt (434) 823-5575;
Joyce Page Brandt (434) 531-8775

WENDY BURNS (434) 823-6842

CAMPBELL & COMPANY BOTANICAL SERVICES
Interior Landscaping (540) 337-0027

FLORAL IMAGES Joey Strickler & Randy Herring
(434) 971-4744

SUSIE NELIGAN (434) 977-0926

PATS FLORALS Pat Roberts (540) 948-5611

PATTERSON'S FLOWER SHOP Dan Patterson
(434) 823-4942

UNIVERSITY FLORISTS Pam Scott (434) 973-1381

History Specialists

MEET THOMAS JEFFERSON Rob Coles
(434) 295-7250

Lighting & Decor

BLUE RIDGE LIGHT FORMS Larry Lustberg
(434) 975-3540

Linen

FESTIVE FARE (434) 296-5496

Photographers

ALLEGRA'S STUDIO (434) 384-0138

LYNN BRUBAKER (434) 296-9376

JEN FARIELLO (434) 963-7976

GITCHELL'S STUDIO Jim Carpenter (434) 296-7558

DAVID JONES PHOTOGRAPHY David Jones
(434) 989-3319

KMS PHOTOGRAPHY Kalin Scharnbeck
(434) 973-1740

ROB GARLAND PHOTOGRAPHERS (434) 293-3332

Tents

SKYLINE TENT COMPANY John Hingley
(434) 977-8368

Transportation

ALBEMARLE VINTAGE LIMOUSINE Andrea Saathoff
(434) 530-5802

CAMRYN EXECUTIVE TRANSPORTATION &
LIMOUSINE (434) 990-9070

CHARLOTTESVILLE TROLLEY COMPANY
(434) 295-2533

Valet Parking

OLD DOMINION PARKING (804) 264-8439

Videographers

CAVALIER VIDEOGRAPHY Gordon Croll
(434) 975-5600

REEL AMORE (434) 882-4404

Wedding Consultants

EASTON EVENTS Lynn Easton Andrews
(434) 293-4898

JENNIFER CARROLL EVENTS (434) 823-7607

MARGE SIDEBOTTOM (434) 296-4967

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Outside Vendors

Music

Big Band Music

CHARLOTTESVILLE SWING ORCHESTRA
John D'Earth (434) 295-2704

SENTIMENTAL JOURNEY
Richard Miller (434) 978-7078

Ceremony Music

CHARLOTTESVILLE HIGH SCHOOL ORCHESTRA
Bob Gross (434) 361-2328

PIEDMONT CHAMBER PLAYERS
(434) 977-9828

Classical Vocal Ensembles

THE VIRGINIA CONSORT
Aina Arnold, Manager (434) 979-1565

Disc Jockey

DEREK TOBLER (434) 296-6689

GARLAND STUDIOS John Garland (434) 293-3332

RICK HAGGARD'S CLASSIC TRAX
Rick Haggard (434) 960-2705

Entertainment

SAM HILL ENTERTAINMENT
Hank Wells (434) 977-6665

Harpist

EVE WATERS (434) 823-8600

Harp & Vocal

MARY GRUDZINSKI (540) 885-1848

Piano

88 KEYS Wilfred Wilson (434) 293-3427

Piano & Bass

DRURY WOOD (434) 295-2857

Quartets

CATHERINE CARRAWAY QUARTET
Jack Carraway (434) 923-0259

MARY ROBINSON AND GOOD COMPAMY
Mary Robinson (434) 977-6717

Solo Guitarist

VERNON FISCHER (434) 295-6360

Strolling Violinist

WILLIAM T. CLAYTOR (540) 463-7998

Trios

A TOUCH OF CLASS Sue Taylor (540) 942-3970

LINDEN TRIO (434) 293-8419

WILD GEESE TRIO Nancy Garlick (434) 975-0071

Vocalist

JENNIFER KIRKLAND (540) 234-9160

STEPHANIE NAKASIAN (540) 456-4519

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Audio-Visual Price List

Easel	\$10
Easel, marker & Post-It pad	\$32
Easel, marker & flip chart	\$28
Easel & marker dry erase board	\$20
LCD projector	\$250
Podium – tabletop	\$25
Podium – free-standing with microphone	\$50
Microphone – wireless handheld	\$35
Microphone – wireless lavalier	\$35
Projector – overhead	\$35
Projector – slide carousel	\$35
Screen, projection	\$30
Speaker phone & long distance	\$25
Television/VCR combination unit	\$50
DVD player	\$35
Dance floor	\$250

The Catering Office is happy to assist in renting other audio-visual equipment, such as mixers, amplifiers and large screen televisions, from outside vendors.
A 20% surcharge will be added to all outside services arranged by the Catering Office.

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