

Fincastle
Bluefield, VA



FINCASTLE

Special Events and Wedding Guide

*Katelyn Workman
Photography*



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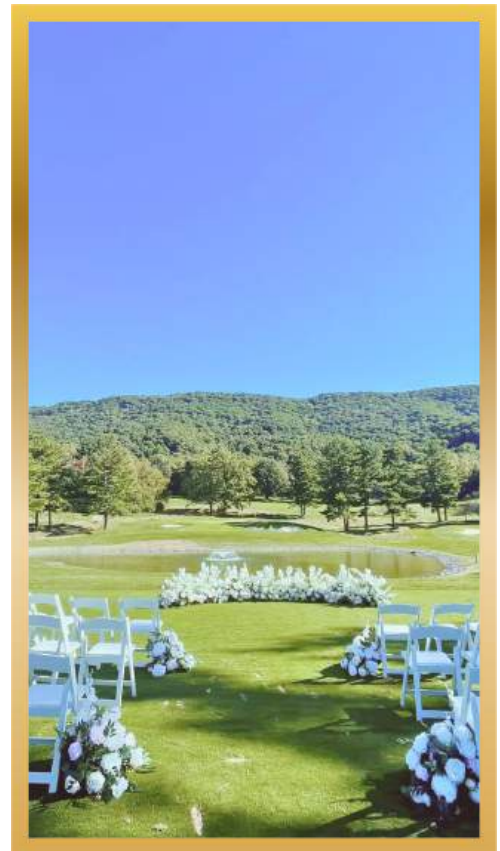
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at Fincastle *Weddings*

At Fincastle, we believe your wedding should be as unique and special as your love story. Whether you are planning a rehearsal dinner, ceremony, cocktail hour, or reception, we offer a beautiful venue with exceptional service, dedicated staff, and top-tier facilities to make your day unforgettable.

With multiple stunning ceremony sites nestled with a mountain backdrop, Fincastle provides the ideal space to say “I do.” Our team takes pride in working closely with you and your wedding planner to create a custom event that fits your vision and budget.



at Fincastle *Events*

At Fincastle, we believe every event should be extraordinary. Whether you are hosting a banquet, reunion, baby shower, bridal shower, birthday party, or any other celebration, our flexible venue provides the ideal setting. We take pride in offering exceptional service, a dedicated staff, and outstanding facilities to ensure your event is memorable.

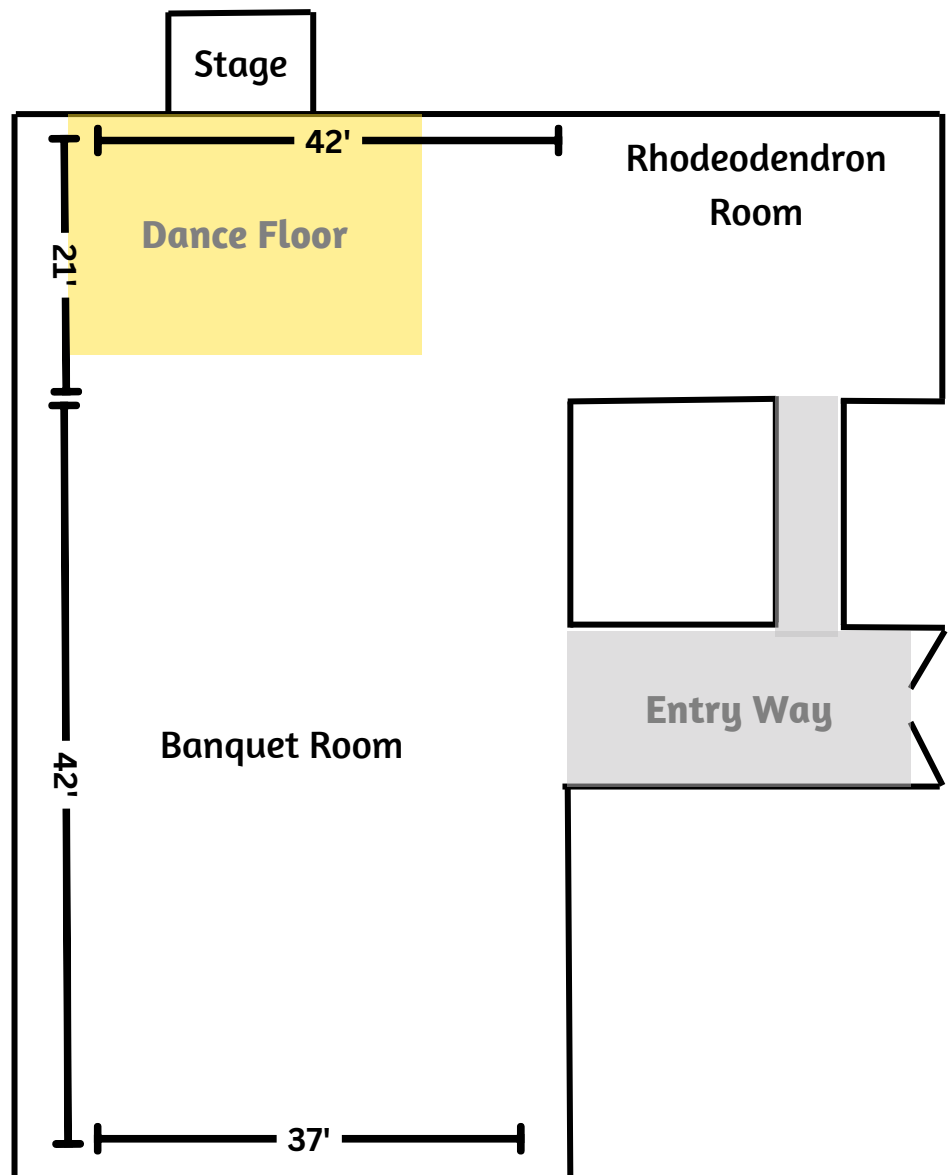
With a variety of event spaces available, from cozy rooms to larger areas, we can accommodate gatherings of any size and customize the experience to fit your budget. Whatever the occasion, we are here to help you create lasting memories at Fincastle!



Banquet Room



The Banquet Room is the perfect space for hosting receptions, banquets, and a wide variety of events. As Fincastle's primary event room, it offers ample space and flexible seating arrangements, making it ideal for large gatherings. With customizable options to fit your needs and the size of your event, the Banquet Room is designed to make your event both seamless and unforgettable.



Capacity

**200(using all available
floor)**

175 (open dance floor)

Magnolia Room



The Magnolia Room offers an intimate and elegant setting for smaller events, accommodating up to 40 guests. Perfect for baby showers, bridal showers, or private dinners, this beautifully designed space provides a sophisticated atmosphere, making it ideal for more personal gatherings. With its refined décor and cozy feel, the Magnolia Room is a charming option for your next special event.

Capacity
40 Seated
60 Standing

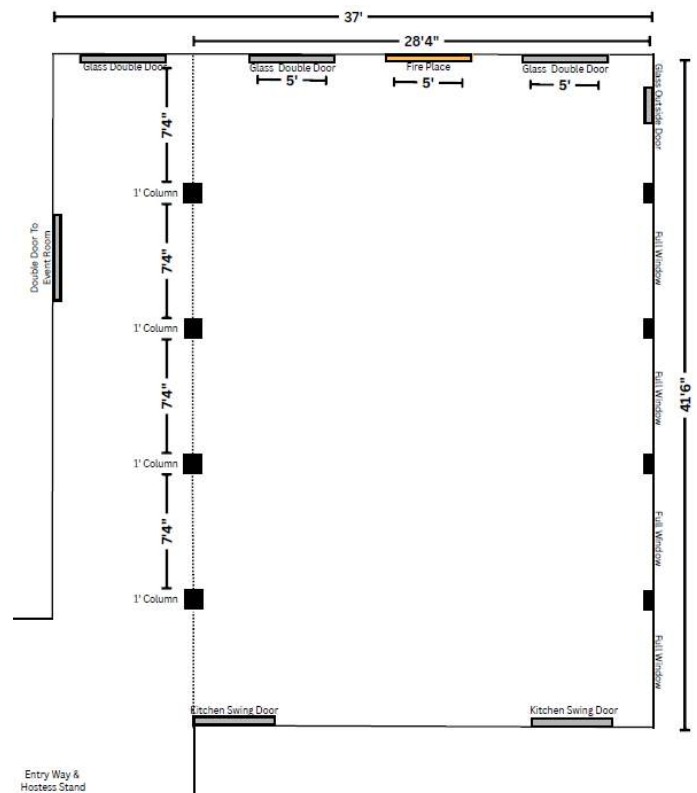
Magnolia Room

Main Dining Room



The Main Dining Room is primarily used for our restaurant most nights, but with its recent updates, including new furniture, it now offers a stylish and comfortable setting for hosting events on off nights. Perfect for mid-sized gatherings, the Main Dining Room combines a welcoming atmosphere with modern elegance, making it an excellent choice for your next event.

Capacity
65 Seated



Rhododendron Room



The Rhododendron Room is a smaller space ideal for meetings and business gatherings. This room provides a professional yet comfortable setting, perfect for productive discussions. Its quiet atmosphere and versatile layout make it an excellent choice for corporate or private meetings.

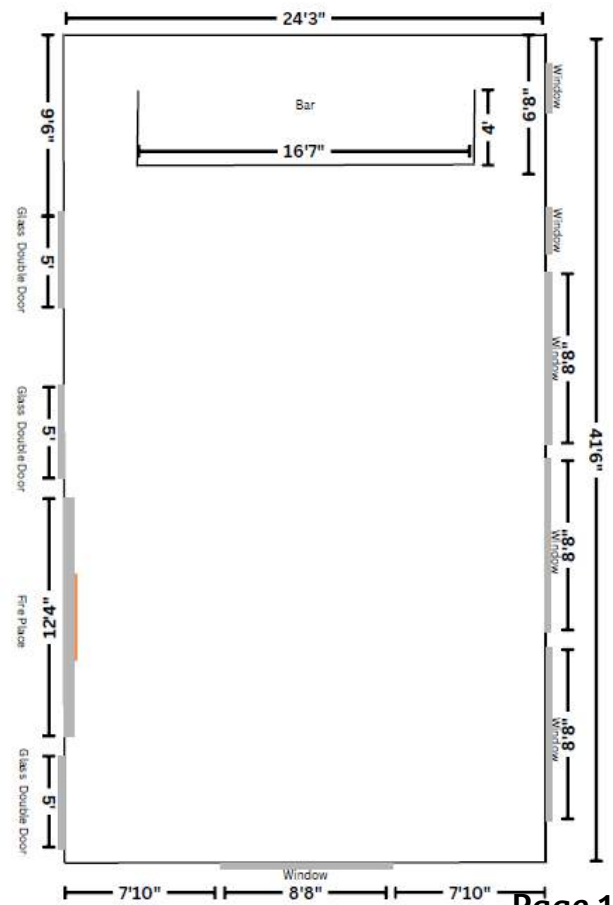
Capacity
40 Seated

Bar



The Bar is a lively and stylish space, frequently in use during restaurant hours, but it can offer a unique setting for private events when available. With its casual yet vibrant atmosphere, TVs for entertainment, and full-service drink options, the Bar is perfect for smaller gatherings looking for a more relaxed, social vibe.

Capacity
60 Seated



Veranda



The Veranda offers a beautiful outdoor setting, perfect for hosting events such as cocktail parties or wedding ceremonies. With its open-air layout and breathtaking views of mountains, it creates an unforgettable atmosphere for any occasion. Whether you're celebrating with friends or saying "I do," the Veranda provides a stunning backdrop for your outdoor event.



Capacity
50 Seated
120 Wedding Seated
100 Standing



10th Tee Box



The 10th Tee Box is one of the most picturesque locations on our property, offering an exclusive outdoor space for wedding ceremonies. Just a short walk from the clubhouse and easily accessible, this serene setting features stunning views, making it the perfect backdrop for your special day. If you're looking for a breathtaking, natural venue to say "I do," the 10th Tee Box provides an unforgettable spot for your wedding ceremony.

Capacity
200 Wedding Seating

The Clubhouse



Renting the entire clubhouse provides exclusive access to the entire building, including all amenities, and dedicated service from our team. This includes the Banquet Room, Main Dining Room, Bar, Magnolia Room, Rhododendron Room, Dance Floor, and Veranda. The clubhouse will be entirely yours to create a truly unforgettable event that is sure to make lasting memories. Reservations and pricing are conditional and will be determined at the time of booking to ensure a personalized experience tailored to your event.

Capacity
400 Seating

Breakfast Selections



The Continental

Assorted Pastries and Muffins, Fresh Fruit, Preserves, and Butter, Chilled Juice, Freshly Brewed Coffee, and Gourmet Tea Box.



The Sunrise Spread

Crispy Belgian Waffle or Pancake Bar with Fresh Fruit, Preserves, Whip Cream, Maple Syrup, and other Traditional Toppings, Chilled Juice, Freshly Brewed Coffee, and Gourmet Tea Box.

The Early Riser

Applewood Bacon and Sausage, Scrambled Eggs, Buttermilk Biscuits, Gravy, Hashbrowns, Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box.

The Appalachian Brunch

Applewood Bacon and Sausage, Hashbrowns with Peppers and Onions, Scrambled Eggs, Buttermilk Biscuits, Pastries, Country Style Grits, Fresh Fruit, Chilled Juice, Freshly Brewed Coffee, Gourmet Tea Box.

An attended Omelet Station can be added for an additional fee.



*Price is listed per person.

*Prices subject to change.



Fincastle Favorites

Plated Brunch & Lunch

This sections includes your choice of following along with a side salad, fresh fruit, soup, or side item.



Chicken and Waffle Sandwich

Crispy fried chicken between two mini waffles, drizzled with maple syrup.

Turkey and Brie Croissant

Sliced Turkey, Blackberry Jam, Grilled Apples, and Melted Brie Cheese on a Toasted Croissant.

Caprese Breakfast Sandwich

Fresh mozzarella, tomato, basil, and a fried egg on a toasted baguette.

Chef's Creation

We can customize any sandwich to your preference.



Soup Selections

Market Price

Classic Chili



Tomato Basil

Loaded Potato

Chicken and Rice

Chef's Seasonal Creations



Hors D'oeuvres Selections

Price is listed per display. A display serves on average 30 people per selection.



Vegetarian Selections

Vegetable Cups

Grab and Go Clear Cups with Assorted Vegetable Sticks and Ranch.

Vegetable Tray

Tray with Assorted Vegetables served with Ranch.

Fruit Cups

Fresh Seasonal Fruit served in Grab and Go Clear Cups.

Fruit Display

Fresh Seasonal Fruit served on a Platter.

Cheese Display

A Variety of Artisanal Cheeses served with Crackers.

Pasta Salad Cups

Mini bowls with Housemade Pasta Salad.



Spread and Dip Selections

Chips and Queso

Queso Dip served Hot with Tortilla Chips.

Spinach Artichoke Dip

Creamy Spinach Artichoke Dip served with Pita Bread



Pimento Cheese Dip

Hot Creamy Pimento Cheese served with Pita Bread.

Cheese Ball

Choice of Housemade Pepperoni, Spinach, or Hawaiian Cheeseball served with Crackers.

Buffalo Chicken Dip

A creamy blend of shredded chicken, buffalo sauce, and melted cheeses, served warm with crisp tortilla chips.

Hot Crab Dip

A creamy dip made with crab meat, blended with savory cheeses, and a hint of Old Bay seasoning, served with Pita Bread.



Hors D'oeuvres Selections

Price is listed per display. A display serves on average 30 people per selection.



Protein Selections

Meat Board

Mixture of Pepperoni, Salami, Prosciutto, and Capicola.

Charcuterie Board

A Mixture of Pepperoni, Salami, Prosciutto, and Capicola and Artisanal Cheeses served with Crackers, Olives, Pepperoncini's, other Charcuterie Favorites.

Chicken Tender Platter

Crispy Chicken Tenders served with a variety of Dipping Sauces.

Meatballs

Meatballs in choice of Italian, BBQ, or Swedish Style.



Sausage Balls

Housemade Sausage Balls served in a Maple Glaze.

Sliders

Choice of Cheeseburger, Pork BBQ, or Deli.

Cocktail Smokies

Classic Cocktail Smokies served in Choice of Sweet and Sour or BBQ Sauces.

Flatbread Pizzas

Handcrafted flatbreads topped with a variety of fresh, flavorful ingredients.



Dessert

Cookie Display

Fresh Baked Variety of Cookies

Cheesecake Bites

Variety of New York Style Cheesecake Bites.

Themed Buffets

Price is listed per person.



Mexican Fiesta

Taco bar with Ground Beef, Grilled Chicken

Hard and Soft Shell Tortillas

Chips with Queso and Salsa

Mexican Rice

Choice of Refried or Black Beans

Toppings included Lettuce, Tomatoes, Sour Cream, Shredded Cheese



Taste of Italy

Choice of Two Pastas (Lasagna, Spaghetti*, Stuffed Shells, Manicotti)

*Spaghetti includes choice of noodle and choice of marinara or alfredo.

Garlic Bread Sticks

Garden or Caesar Salad

*Available additions include Chicken, Meatballs, or Italian Sausage

Country Cooking

Choice of Fried Chicken, Ham, Turkey with Gravy, or Meatloaf

Choice of Two Side Items

Rolls

Garden Salad

Backyard Cookout

Grilled Burgers

Hot Dogs

Buns, Cheese, Condiments

Potato or Pasta Salad

Housemade Chips

Fresh Baked Cookies

Appalachian BBQ

Pulled Pork BBQ

BBQ Chicken

Baked Beans

Housemade Chips

Coleslaw

Fresh Baked Cookies

Chef Attended Stations



Pasta Station



Guests will create their custom pasta dishes with the following options:

Pasta: Penne, Bowtie, Fettucine

Sauces: Marinara, Alfredo, Meat Sauce, Vodka Sauce

Meats: Steak, Chicken, Shrimp

Toppings: Broccoli, Zucchini, Olives, Spinach, Mushrooms, Peppers, Onions, Sun Dried Tomatoes, and Assorted Spices

Served with Garden Salad, Bread, and Choice of Dessert



Stir Fry Station



Guests will create their custom stir fry dishes with the following options:

Rice or Noodles

Sauces: Soy, Teriyaki, Red Chili, Sesame

Meats: Steak, Chicken, Shrimp, Tofu

Toppings: Broccoli, Zucchini, Mushrooms, Peppers, Onions, Peas, Carrots

Served with Miso, Egg Rolls, and Choice of Dessert



Carving Station

A chef-attended station featuring hand-carved meats, served fresh and customized to your preferences. Perfect for adding a touch of elegance to your event Price varies depending on choice of meat.

Plated Dinner

A plated dinner is a great option to elevate your event and give it that special touch.

A Garden Salad, Bread, and Dessert are included with all plated dinner and will be on the tables upon arrival.



The options are limitless! Choose from any items on our regular menu, buffet menu, and even more customized selections. Pricing varies based on your chosen menu, offering flexibility to fit your event's unique style and budget. Let our skilled culinary team work with you to create the ideal plated dinner for your special event.



Build a Buffet

The Build a Buffet options creates an opportunity to partner with our Chef to design a menu perfectly suited to your taste.

A Garden Salad, Bread, and Tea, Lemonade, and Water Station are included with all buffet packages.



The Fincastle

Choose Two (2) Cold Salads
Choose Two (2) Entrée
Choose Two (2) Starches
Choose Two (2) Vegetables

The Magnolia

Choose One (1) Cold Salad
Choose Two (2) Entrée
Choose One (1) Starch
Choose Two (2) Vegetables

The Virginia

Choose One (1) Cold Salad
Choose Two (2) Entrée
Choose One (1) Starch
Choose One (1) Vegetable

The Classic

Choose One (1) Cold Salad
Choose One (1) Entrée
Choose One (1) Starch
Choose One (1) Vegetable

*Fincastle can accommodate any dietary restriction or allergy.

*Our buffet is flexible! If there's an item you'd like that's not listed, please don't hesitate to reach out—we may be able to accommodate your request.

Build a Buffet

Cold Salads



Compound Salads

Broccoli and Pecan

Caprese Salad



Roasted Balsamic Vegetable

Black Bean and Corn Salsa

Cauliflower Salad

Slaws

Southern Style

Carrot and Raisin

Potato Salads



Southern Style

Loaded Style



Pasta Salads

Sun Dried Tomato Penne

Italian Antipasto

Fruit Salads

Classic Composed - Seasonal

Build a Buffet

Entrees



Beef Selections

Sliced Roast Beef with Au Jus
Meatloaf
Country Fried Steak with Gravy
Pepper Steak Stir Fry
Marinated Sirloin



Pork Selections

Roasted Pork Tenderloin
Pulled Pork
🌲 Apple Glazed Pork Tenderloin
Pork Ossobuco with Peach BBQ

Pasta Selections

Lasagna
Stuffed Shells
Baked Ziti
Manicotti
Baked Spaghetti

Chicken Selections

Southern Fried Chicken
🌲 Parmesan Crusted Chicken
Chicken Cordon Bleu
Chicken Marsala
Chicken Parmesan
Teriyaki Chicken
Stir Fry Chicken
Tuscan Chicken



Seafood and Fish

Parmesan Crusted Tilapia
Glazed Salmon
🌲 Fried Catfish
Beer Battered Cod

Build a Buffet

Starches



Rice

Classic Rice Pilaf



Pineapple Rice

Vegetable Fried Rice



Pasta

Alfredo Fettuccini

Smoked Tomato Ziti

Macaroni & Cheese



Potatoes

Classic Mash



Red Skin Mash

Roasted Reds

Loaded Mash

Scalloped

Roasted Baby Baker

Sweet Potato Casserole



Build a Buffet

Vegetables



Southern Green Beans

Green Bean Amandine

Steamed Broccoli with Butter

Glazed Carrots



Brussel Sprouts

Collard Greens

Broccoli and Rice Casserole

Creamed Corn with Bacon

Grilled Asparagus



Desserts

A dessert option can be added to a buffet for an additional charge.

Standard desserts

Premium



Standard

Cookie Platter

Variety of Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin

Brownie Platter

Plain, Peanut Butter Swirl, or Cookie

Premium

Cobbler

Apple, Mixed Berry, Peach

Cakes

Chocolate, Carrot, Pound, Lemon, Pineapple Upside Down, Seasonal, or Sheet Cake

Cupcake Platter

Assorted Cupcake platter

Pie

Pecan, Apple, Berry

Cheesecake

New York Style Cheesecake

Dessert Assortment

A variety of plated sliced cakes, pies, bars

Coffee Station

Fresh brewed coffee, flavored syrups (vanilla, caramel, hazelnut), creamer, sugar.



Bar Prices



Bar Packages

The host is responsible for a -- bar setup fee and a bartender fee at -- per hour bar service hour.

A hosted bar will pay per drink for number of drinks ordered.

A cash bar, guests will be responsible for purchasing drinks.

Our bar setup includes a selection of beer, wine, and spirits, fully customizable to suit your event. Options range from a beer-and-wine-only bar to a signature cocktails bar, or a traditional full bar with spirits and mixers tailored to your preferences.



Bar Prices



Beer

Bottled Beer

Premium

Keg Beer

Standard Domestic

Premium

Approximately 140 Glasses

Liquor Selections

Vodka: Tito's, Smirnoff, Absolut, Grey Goose

Rum: Bacardi, Captain Morgan, Malibu

Gin: Beefeater, Bombay, Seagram's, Tanqueray

Whiskey: Crown Royal, Jameson, Jack Daniels

Tequila: Patron, Jose Cuervo, Casamigos

Bourbon: Wild Turkey, Jim Beam, Woodford Reserve,
Makers Mark, Knob Creek



Price varies per drink depending on selection.

Wine

Banquet Selections

**White Zinfandel, Pinot Grigio, Chardonnay, Merlot,
Cabernet, Moscato, Riesling**

Frequently Asked Questions



Do you allow weddings on site?

Yes, we offer two different ceremony sites. Chairs are not provided and will need to be brought in.

What is the timing for a ceremony rehearsal?

A ceremony rehearsal can be hosted the day prior to your wedding. Most rehearsals begin around 5PM.

How much parking is available for my event?

We have approximately 120 parking spots at the Club House and an additional 40 at the pool.

When do you need the final head count?

All event selections and final guest count number must be received no later than 10 days prior to the event.

Do you allow the space to be decorated?

Yes, we welcome decorations such as flowers, candles, lighting. No decorations are to be affixed to the walls, ceilings, or molding without approval by the event coordinator. Candles must be battery operated with the exception of a unity candle. Glitter, confetti, artificial snow, or other such materials are not allowed.

How much time is allowed for set-up and clean-up?

Standard day-of set-up time for your event shall be coordinated with the Events Coordinator prior to the event.

Do you have a changing area for the wedding party?

Yes, we have locker rooms available for the wedding party to get ready before the wedding.

May we bring an outside caterer?

No. Fincastle will provide all food and beverage items. We do not allow outside food to be brought in, apart from wedding cake, cupcakes, or wedding dessert.

Is Fincastle handicap accessible?

Fincastle is handicap accessible with handicap parking and restrooms.

How long will I have access to the space? Is there a setup time?

Determination will be done on a case-by-case basis.

Please email Jess Frye at Frye@BluefieldVa.org with any additional questions.

Events Fees and Policies



Pricing

- All prices listed are the base price, without service charge (20%) or local and state sales tax (11.8%) and are subject to change.
- Prices are guaranteed if planned within sixty days of your function.
- All prices quoted prior to sixty days are subject to change due to market fluctuations.
- An Opening Fee will be charged for any event which requires Fincastle to open food service before or after typical hours of operation. The standard fee is -- and is determined on case by case basis.

Facility Fees

Facility fees includes plates, flatware, glassware, utensils, tables, chairs, linens, skirting, etc. The Facility Rental includes all set up, clean up, and use of the specified banquet space for the specified time. The room rental fee covers the reserved space and access to the parking lots.

Magnolia Room (40 maximum capacity)

Rhododendron Room (40 maximum capacity)

Main Dining Room (60 maximum capacity)

Bar (60 maximum capacity)

Veranda (75 maximum capacity)

Tee Box for Ceremony

Full Banquet Room (200 maximum capacity)

*Includes Rhododendron
room & Dance floor/stage

Call or email for pricing.

Full Wedding Package

Includes full banquet room reservation for day of event and day before for decorating or rehearsal. Includes ceremony site on veranda or tee box and use of locker room facilities before wedding.

Deposits

All events require a deposit to hold the room for your desired date.

Deposits will be the equivalent to 50% of the facility fee for the room being reserved

Deposits are required at the time of booking to secure your reservation. While deposits are non-refundable, they may be applied to a future event in the event of a schedule change.

Payments

60 days - The remaining half of the facility fee is due

Day of Event - Remaining balance is due

*Any credit card payment of \$500 or more will be subjected to a 2% processing fee.

Cancellations

If an events is cancelled, the following charges will be collected to offset lost business.

Outside 60 Days: The deposit is retained.

60 Days or Less: The deposit/full facility fee is retained.

If an event is rescheduled, the deposit will be applied to the new date.

Guarantees

Once a menu is established, the event coordinator will provide an estimate of total charges for the event.

In order for Fincastle to effectively plan and execute your functions, the final details and menu must be confirmed no later than two weeks in advance of your event.

A signed contract must be on file at the time of booking your event.

Your attendance guarantee must be made 7 days in advance.

In the event we do not receive your attendance guarantee 7 days in advance, the greater expected number of guests will be considered the guaranteed number.

The minimum charge for your function is based on your guarantee or the actual number of guests in attendance, whichever is greater.

Event Timeframe

Events are based on a 5 hour timeframe. Events extending beyond this timeframe are subject to a staff surcharge.

Fincastle hours are 11AM-9PM on Wednesday, Thursday and 11AM-10PM on Friday, Saturday. Events can be scheduled on other days or outside hours but require approval. All events must conclude and have guests off property by midnight.

Tasting Details

Bride and Groom can select up to 5 items from our buffet packages for a tasting with the culinary team. The taste test is for up to 6 people.

There is no charge for a tasting when the event is booked with us and a deposit is received.

Food/Buffer Details

Multiple Entree Selections - Should you offer a choice of more than one entree or a special dietary item, a break down indicating how many of each entree is due one week prior to the event.

*Consuming raw or undercooked meat increases risk of foodborne illness.

*Per Health Department regulation, no leftover food can be taken from premises.

Alcohol and Bar Service

In accordance with Virginia State Law, guest must be 21 years of age to consume alcohol.

It is recommended guest be made aware that identification is required to consume alcohol.

Fincastle reserves the right to check identification and refuse to serve alcohol to underage persons or persons deemed intoxicated.

Outside liquor and alcoholic beverages are prohibited.

Personal Items

Loss or damage to a display, decoration, or other property brought onto Fincastle premises will be the sole responsibility of the host. Fincastle will assume no liability.

The host is responsible for the conduct of all persons in attendance and for any damages incurred by Fincastle.

Additional security may be provided by Fincastle at additional charge.

Decorations

Parties are allowed to bring in flowers, wedding cakes, printed napkins, and any other personal items. Fincastle is not responsible for any items brought on property by the client.

The use of rice, birdseed, and confetti are prohibited. A charge of up to \$500 may be applied for clean up of such items. It is suggested that bubbles or sparklers be used in place of such items.

Fincastle reserves the right to charge a handling fee for any rented or outside-owned items that are setup and handled by staff. Determination of fee is on a case-by-case basis.

Early access to rooms for set-up purposes will be determined by the daily calendar.

Maximum Seating and Parking

Seating varies according to table arrangements. Seating capacities shown may not be accurate depending on chosen table arrangement, therefore should only be used as a guide.

Additional Charges and Policies

Any damages to the building and property of Fincastle caused by the host or any guests of the host for the event will be billed to the final invoice. The host is considered the individual responsible as the signer of the contract for the event.

Complete removal of all tables on the veranda/deck will be subject to an additional fee.

All equipment and decorations must be removed at the end of the event unless there is a plan in place with the event coordinator.

All decorations must be confined to the room rented for the event.

No emergency exits, alarms, sprinkler valves should be obstructed in any way.

No exposed flames are permitted inside except for candles.

Fincastle is a non-smoking facility. Designated areas are available outside.



We greatly appreciate your interest in Fincastle and look forward to working with you in the future!



FINCASTLE

Event Coordinator: Jessima Frye

(276) 465-0234

Frye@BluefieldVA.org

Fincastle

1000 Country Club Drive

Bluefield, VA 24605

(276) 326-1178

FincastleBluefieldVa.com