

BELLA ROSE | WEST MANOR ESTATE | THE BEDFORD COLUMNS
IVY HILL GOLF CLUB | BELLA VISTA HOTEL & SUITES

Entwined events



SALES@ENTWINEEVENTS.COM
(434) 933-3300
WWW.ENTWINEEVENTS.COM

DESIGN YOUR *All-Inclusive* EXPERIENCE

Your all-inclusive Entwined Events wedding means we take care of everything! Once you choose your venue, your Planner will help you design your dream wedding. From custom floral centerpieces and gourmet catering options to personalized desserts and even lodging, our packages allow you to customize your special day to be as unique as you!



RENTAL OF VENUE + FACILITIES

Exclusive use day-of



STANDARD LINENS + PLACE SETTINGS

- napkins (all standard poly options)
 - tablecloths
- Lenux silverware
 - glassware
 - Bone China



ON-SITE EVENT PLANNER

- 3 planning meetings
- 1-hour rehearsal
- day-of coordination



BASE DECOR PACKAGE

Select from our included chargers, decor, + add-ons



RECEPTION CATERING

Cocktail Hour Hors D'oeuvres, Selection of Plated or Buffet-Style Catering, Basic Beverage Package, & Dessert Selection



REHEARSAL DINNER

10% discount at the restaurant at Bella Vista Hotel & Suites



PROFESSIONAL WAIT STAFF

Trained, in-house staff



BELLA ROSE FLORAL & DESIGN

Centerpieces for Reception Table



DJ SERVICES

Use of our professional, in-house disc jockey



USE OF GROOM'S LOUNGE + BRIDAL SUITE

For preparation starting at 11am on Wedding Day



ACCESS TO PROFESSIONAL AUDIO/VISUAL SYSTEMS

State-of-the-art A/V equipment



CEREMONY + RECEPTION TABLE + CHAIRS

- set up
- tear down
- trash removal



ACCESS TO VENUE FOR PORTRAITS

- bridal/engagement
- 1 year prior to wedding
 - 2 hours, M-F
- photographer not provided



Entwined Events



Entwined Events

Lodging PACKAGE PRICING

All lodging options come with Continental breakfast
served the morning of your stay

WEST MANOR ESTATE

MANOR COTTAGE

2 bedrooms, 1 bath — sleeps 4 — **\$450 per night**

THE STABLE COTTAGE

Open Loft, 3 Queens, 3 Twins, 2 baths — sleeps 9 — **\$500 per night**

THE SUMMER KITCHEN

1 bedroom, 1 baths — sleeps 2 — **\$275 per night**

THE BEDFORD COLUMNS

UPSTAIRS BEDROOMS

4 bedrooms, ensuite bath each — each sleeps 2 — **\$250 per night per room**

HONEYMOON SUITE

1 bedroom, ensuite bath — sleeps 2 — **\$395 per night**

BELLA ROSE

HONEYMOON TREEHOUSE

1 bedroom, 1 bath — sleeps 2 — **\$395 per night**

Meet Our Chef

MASTER CHEF EDWIN SCHOLLY



Photo by Cornerstone Hospitality, LLC

Master Chef Edwin Scholly, born in Heidelberg, Germany, was raised in a family deeply rooted in the hospitality industry. He developed a passion for food and wine from a young age, nurtured by his family's small hotel, restaurant, and vineyard. At 14, he apprenticed under French Master Chef Paul Bocuse, kickstarting a journey across continents where he mastered diverse cuisines.

Scholly attained the title of Master Chef in Germany in 1996 and received the James Beard Award in New York in 2011. He expanded his expertise by becoming a certified sommelier and achieved certifications as an executive chef and chef educator. His clientele includes notable figures like Madonna, Sir Paul McCartney, Garth Brooks, Bruce Springsteen, and multiple sitting Presidents.

Catering Menu

WEDDINGS

2024

MENU PRICING IS NOT GUARANTEED UNTIL 6 MONTHS PRIOR TO YOUR CONTRACTED WEDDING DATE



Entwined Events

Hors d'Oeuvres

HOT HORS D'OEUVRES

2 Included in All-Inclusive Package

Miniature Crab Cakes, Remoulade Sauce
Miniature Beef Wellingtons, Horseradish Sauce
Vegetarian Spring Rolls, Sweet Chili Sauce
Chicken Quesadillas, Roasted Tomato Salsa
Coconut Shrimp with Sweet Chili Sauce
Fried Artichoke Hearts
Pan Seared Pork Dumplings, Soy Sauce
Coconut Crusted Chicken Tenders with Apricot Sauce
Spanakopita
Spicy Chicken Mango Flautas with Guacamole
Chicken Samosas with Tamarind Sauce
Lollipop Lamb Chop with Apple Mint Jelly
House Made Veggie Roll

COLD HORS D'OEUVRES

1 Included in All-Inclusive Package

Crab Salad Avocado Spoon
Grilled Cocktail Shrimp with Remoulade
Gravlox on Pumpernickel with Crème Fraiche
Lobster and Garlic Tomato Ragout Spoon
Country Chicken Salad Tartlet
Baby Mozzarella, Cherry Tomato, Olive Skewer
Red Onion Confit and Boursin on Focaccia
House Made California Roll
House Made Spicy Tuna Roll
House Made Smoked Salmon Roll

Hors d'Oeuvres Buffets

THE ADAIR +\$24 per person

Display of Imported and Domestic Cheeses, Fresh Vegetable Crudités with Red Onion Dip, Roasted Garlic Hummus with Grilled Pita, Choice of One Cold Hors D'oeuvre, Choice of Two Hot Hors d'oeuvres*

Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas

THE LONESTAR +\$27 per person

Display of Imported and Domestic Cheeses, Grilled Marinated Vegetable Display with Red Onion Dip, Sliced Fresh Fruits and Berries, Choice of One Cold Hors D'oeuvre, Choice of Three Hot Hors D'oeuvres,* Mini French Pastry Station

Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas

THE REATA** +\$30 per person

Display of Imported and Domestic Cheeses, Fresh Vegetable Crudités with Red Onion Dip, Roasted Garlic Hummus with Grilled Pita Sliced, Fresh Fruit Display, Choice of One Cold Hors D'oeuvre, Choice of Three Hot Hors D'oeuvres,* Macaroni and Cheese Tini Station with All The Fixins

Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas

THE VIEW** +\$33 per person

Display of Imported and Domestic Cheeses, Grilled Marinated Vegetable Display with Red Onion Dip, Roasted Garlic Hummus with Grilled Pita, Sliced Fresh Fruit Display, Choice of One Cold Hors D'oeuvre, Choice of Three Hot Hors D'oeuvres,* Roasted Beef Tenderloin Carving Station with Herb Cheese Biscuits and Condiment, Mini French Pastry Station

Freshly Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee Station with Tazo Teas

à la carte

Domestic and International Cheeses \$10 per person

Fresh Sliced Seasonal Fruit \$8 per person

Grilled Baby Vegetables and Mediterranean Dips with Pita Chips \$8 per person

*Selections of Hors D'oeuvres are based on 1.5 pieces per person, per choice.

**Requires Attendant fee of \$75

Prices are subject to a 20% service charge & applicable sales tax

Dinner Buffets

All buffet Dinners are accompanied with Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas

AZTEC ESCAPE BUFFET

Included

Signature House Salad
Served with Lemon Garlic Dressing & Chipotle Vinaigrette
Coconut Fruit Salad, Smoked Corn Crabmeat Salad
Marinated Flat Iron Steaks with Ancho Glaze
Grilled Fajita Chicken Taco Station with Attendant
Shrimp Enchiladas, Spicy Black Beans and Saffron Rice
Roasted Pepper Salsa, Sour Cream, Guacamole,
Pico De Gallo, Shredded Pepper Jack, Shredded Lettuce,
Mini Lemon Tarts, Mini Pineapple Cake
Fried Mini Cheesecake with Warm Cinnamon Bananas and Vanilla Ice Cream

ROME ESCAPE BUFFET

Included

Signature Caesar Salad
Served with Caesar Dressing, Italian Herb Vinaigrette
Sliced Tomatoes and Smoked Provolone with Herb Oil
Mixed Diced Fruits
Shrimp Cavatappi Salad
Sautéed Chicken Piccata with Creamed Spinach
Seared Salmon with a Saffron Cream Sauce
Sliced Roasted Strip Loin Station with Chimichurri Sauce and Ancho Horseradish Cream
Roasted Rosemary Red Potatoes, Asparagus Milanese
Garlic Bread
Mini Tiramisu, Mini Italian Cream Cake and Mini Crème Brulee

TEXAS ESCAPE BUFFET

Included

Signature Spring Mix Salad
Served with Herb Ranch Dressing, Balsamic Vinaigrette, Blue Cheese Dressing
Tortellini Vegetable Salad
Grilled Shrimp Salad
Seared Euro Chicken Breast with Malbec Mushroom Sauce
Roasted Sea Bass
Sliced Prime Rib of Beef Station with Au Jus and Horseradish Cream
Root Vegetable Medley
Country Red Potato Au Gratin
Corn Muffins and Warm Potato Rolls with Butter
Mini Crème Brulee

All buffet Dinners are accompanied with Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas

MEMPHIS ESCAPE BUFFET

+\$2 per person

Signature Spring Mix Salad

Served with Herb Ranch Dressing, Balsamic Vinaigrette, Blue Cheese Dressing

Creamy Mustard Cole Slaw, Mixed Diced Fruits

Pit Grilled Chicken Breast with Honey Sauce

Sliced Black Oak Sausage with Jack Daniels Glaze

Smoked Beef Brisket Station with a Attendant and Condiments

Mesquite Grilled Baby Back Ribs

Country Red Potatoes Au Gratin, Yellow Squash Casserole Corn Muffins, Honey Biscuits with Butter Mini

Pecan Diamonds

Mini Apple Bourbon Tarts

Mini Crème Brulee Cheesecake

LOUISIANA ESCAPE BUFFET

+\$2 per person

Signature House Salad

Served with Herb Ranch Dressing, Herb Vinaigrette

Crawfish Pasta Salad, Coconut Fruit Salad

Grilled Euro Chicken Breast with Sausage Etouffee Smother

Shrimp Creole with Jasmin Rice

Sliced Cajun Spiced Beef Tenderloin Station with Lemon Aioli

Mixed Bayou Vegetables, Red Eye Smashed Red Potatoes

Corn Muffins, Potato Rolls and Butter

White Chocolate Pecan Brioche Bread Pudding

Mini Banana Foster

Vanilla Ice Cream

***All Dinner buffets Requires Attendant fee of \$75**

Dinner Plates

All Dinner Plates are accompanied with Choice of Salad and Dessert, Chef's selection of Fresh Seasonal Vegetables & Starch, Rolls and Butter, Freshly Brewed Iced Tea, Starbucks Coffee and Tazo Teas Included in All-Inclusive Package

ROASTED EURO CHICKEN BREAST

Stuffed with Parma Ham and Smoked Provolone. Served with a Three Onion Cream

CREOLE PECAN CRUSTED CHICKEN PAILLARD

Served with a Orange Butter Sauce

SEARED EURO STYLE CHICKEN BREAST

Crusted with Herbs and Boursin Cheese Served with a Sweet Balsamic Reduction

HERB CRUSTED GRILLED SALMON FILET

Served with Roasted Corn Sauce

PAN SEARED SEA BASS

Served with Artichoke Shiitake Butter Sauce

ROASTED VEAL CHOP

With Herb Oil

SEARED BASEBALL SIRLOIN

With Merlot Demi-Glace and Boursin Cheese

CAJUN RIB EYE STEAK

with Herb Butter

PAN SEARED FILET MIGNON

With Malbec Demi-Glace

CAJUN PASTA PRIMAVERA

GRILLED PETITE FILET AND FOCACCIA CRUSTED SALMON

PETITE BASEBALL SIRLOIN STEAK AND BOURSIN CRUSTED SHRIMP

EURO CHICKEN BREAST PAN SEARED AND GRILLED PESTO SHRIMP

GRILLED PETITE LAMB CHOP AND ROSEMARY CHICKEN ROULADE

PEPPER CRUSTED PETITE FILET AND PAN SEARED SEA BASS

Salads & Desserts

Choose One Salad and One Dessert

SALADS

Romaine Salad, Shredded Parmesan, Garlic Croutons, Cherry Tomatoes
Served with Balsamic Vinaigrette and Creamy Lemon Dressing

Spring Mix Salad, Caramelized Onions, Marinated Artichoke Hearts, Cherry Tomatoes and Sunflower
Kernels Served with Herb Vinaigrette and Maytag Blue Cheese Dressing

Spinach Salad, Cherry Tomatoes, Sliced Baby Portobello Mushrooms and Garlic Croutons Served with
Warm Apple Bacon Dijon Vinaigrette Dressing

Mesclun Greens, Dried Washington Apples, Candied Pecans, Dried Cranberries Served with Chipotle
Vinaigrette Dressing

Iceberg Wedge, Cherry Tomatoes, Red Onion, Blue Cheese Crumbles Served with Blue Cheese and
Balsamic Vinaigrette Dressing

Spinach, Endive and Strawberries Served with a Raspberry Vinaigrette Dressing

DESSERTS

Vanilla Bean Crème Brulee with Chilled Berry Mash

Warm White Chocolate Brioche Bread Pudding with Jack Daniels Chantilly

New York Style Cheesecake with Mixed Berry Drizzle

Key West Key Lime Pie with Cream Caramel Puddle

Warm Mini Chocolate Bundt Cake with Ganache Center and Vanilla Bean Ice Cream

Tiramisu Torta with Dark Chocolate Glaze

Sicilian Cream Cake with Raspberry Drizzle

Godiva Silk Pie with Cocoa Dust and Fresh Berries

Southern Carrot Cake

Specialty Items

SMASHED POTATO-TINI

Hot Red Skin Mashed Potatoes served in Martini Glasses with Bacon Bits, Cheddar Cheese, Boursin Cheese, Roasted Pepper Salsa, Brown Gravy, Fried Chicken Pieces, Chives, Sour Cream, and Butter
\$14 per person

MAC-N-CHEESE-TINI

Hot Four Cheese Macaroni and Cheese served in Martini Glasses with Bacon Bits, Cheddar Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Butter
\$15 per person

CHEESE GRIT-TINI

Hot Cheddar Cheese Grits served in Martini Glasses with Bacon Bits, Cheddar Cheese, Roasted Pepper Salsa, Seared Cajun Baby Shrimp, Toasted Bread Crumbs, Pico De Gallo, Sour Cream, Chives, and Chipped Butter
\$15 per person

FRENCH FRY HEAVEN*

Action Station with Attendant Creating Natural Cut French Fried Potatoes with your Choice of Tossed Flavorings, Cajun Spice, Cheddar Cheese, Kosher Salt, Cinnamon Sugar (don't knock it till you've tried it) with Assorted Condiments and Aioli
\$16 per person

CARVING STATIONS

Honey Glazed Ham with Sweet Cranberry Sauce (serves 35 people) +\$75
Roasted Turkey Breast with Pan Gravy and Cranberries (serves 35 people) +\$75
Pepper Crusted New York Strip Loin of Beef with Champagne Hollandaise (serves 35 people) +\$75
Seared Beef Tenderloin with Garlic Aioli and Cheddar Biscuits (serves 25 people) +\$75
Mirepoix Roasted Prime Rib of Beef with Creamy Horseradish (serves 40 people) +\$75

DESSERT STATIONS

BLUE BELL SUNDAE SHOP \$16 per person

Blue Bell Chocolate and Vanilla Ice Cream with Bananas, Brownies, Chocolate Chip Cookies, Pecans, M & M's, Chocolate Sprinkles, Chopped Snickers, Oreo Pieces, Whipped Cream, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, and Cherries

*All Action & Carving Stations require a \$75 Attendant fee. All prices are based on a per person basis except for the carving station offerings which are by the piece.

Prices are subject to a 20% service charge & applicable sales tax



Entwined Events

Bar & Beverage Menu

MENU PRICING IS NOT GUARANTEED UNTIL 6 MONTHS PRIOR TO YOUR CONTRACTED WEDDING DATE

PREPAID BAR

Bartenders: \$125 per bartender

FULL BAR: PREMIUM

Premium shelf liquors, 4 craft beers, 4 domestic beers, choice of 3 wines, soda and mixers \$68/person

FULL BAR: HOUSE

House shelf liquors, 4 craft beers, 4 domestic beers, choice of 3 wines, soda and mixers \$58/person

CRAFT BEER & WINE

4 craft beers, 4 domestic beers, choice of 3 wines \$52/person

DOMESTIC BEER & WINE

4 domestic beers and choice of 3 wines \$45/person

CONSUMPTION BAR

Consumption will be a preset amount that the bar will keep track of all night. Whoever is paying the bill will be kept informed throughout the night on where the total stands. You may switch to a cash bar or add to the consumption rate throughout the night. If the preset consumption amount is not reached by the end of your event, the payee will be refunded the remaining amount.

Setup fee: \$250

Bartenders: \$125 per bartender

CONSUMPTION PRICING:

Premium shelf liquors cocktails \$•• /drink

House shelf liquor cocktails \$• /drink

Craft beers \$5/drink

Domestic beers \$4/drink

Wine \$7/glass

Soft drink \$2/drink

Juice \$2/drink

CASH BAR

Guests are responsible for the cost of the drinks. Payee only will be responsible for the bar setup fee and bartender fees.

Setup fee:	\$250
Bartenders:	\$125 per bartender

CONSUMPTION PRICING:

Premium shelf liquors cocktails	\$8/drink
House shelf liquor cocktails	\$6/drink
Craft beers	\$5/drink
Domestic beers	\$4/drink
Wine	\$7/glass
Soft drink	\$2/drink
Juice	\$2/drink

SIGNATURE DRINKS

The bride and groom may choose a signature of premium cocktail, which can be served along with any other bar option.

SIGNATURE DRINK PRICING:

Premium shelf liquors cocktails	\$10/drink
Signature cocktails	\$8/drink

CHAMPAGNE TOAST

Champagne flutes will be added to the place settings, and the option of sparkling cider or Champagne will be offered to each guest. This is a tableside service option.

CHAMPAGNE TOAST PRICING:

Toast service	\$3/person
---------------------	-------------------

BEER

DOMESTIC BEER \$4

Bud Light
Coors Light
Michelob Ultra
Yuengling

CRAFT BEER \$5

Devils Backbone Vienna Lager
Bold Rock Hard Cider
Devils Backbone 8-Point IPA
Blue Moon

LIQUOR

HOUSE LIQUOR \$8

Bourbon: Jim Beam
Coconut rum: Parrot Bay
Gin: Seagrams
Rum: Bacardi
Scotch: Johnny Walker Red Label
Tequila: Sauza
Vodka: Smirnoff
Whiskey: Southern Comfort

PREMIUM LIQUOR \$10

Bourbon: Maker's Mark
Coconut rum: Malibu
Gin: Tanqueray
Rum: Myer's Dark
Scotch: Dewar's While Label
Tequila: Jose Cuervo Especial Silver
Vodka: Tito's
Whiskey: Jack Daniel's #7 Black

WINE

WHITE \$7

Riesling
Pinot Grigio
Chardonnay

RED \$7

Pinot Noir
Cabernet Sauvignon

SWEET/DESSERT \$7

Moscato Spumante

STANDARD MIXERS

SODA

Coke
Diet Coke
Sprite
Ginger Ale

JUICE

Orange Juice
Pineapple Juice
Cranberry Juice

GARNISHES

Cherries
Oranges
Limes
Lemons

OTHER

Tonic
Soda Water
Peach Schnapps
Melon Liquor
Triple Sec
Blue Curacao
Rossi Martini Dry
Grenadine

YOUR
All-Inclusive
WEDDING

WITH ENTWINED EVENTS

IVY HILL
GOLF CLUB

\$20,000

BELLA VISTA
HOTEL &
SUITES

\$18,600

THE BEDFORD
COLUMNS

*Closed for
Renovation*

BELLA
ROSE

\$20,900

WEST MANOR
ESTATE

\$23,300

These prices are calculated for 100 guests and will vary per your actual guest count.



VENUE

Gorgeous Venues, trained professional staff, and luxury experiences. Visit West Manor Estate, Bella Rose, Bedford Columns, and Bella Vista Hotel for your wedding needs.



CUSTOM FLORALS

Enjoy custom ceremony florals and reception centerpieces from Bella Rose Floral and Designs!



CATERING

We offer several gourmet food menus, featuring hors d'oeuvres, soups, salads, beverages, mains, and more! And ask about our alcoholic beverage packages!



LODGING

From our honeymoon suites to family lodging, we have a place for you & your crew for your wedding weekend!