



We're Marriage Material

Kimpton The Forum Hotel Weddings



THE FORUM HOTEL

Kimpton Charlottesville

UVA DARDEN





The Perfect Spot For *Tying The Knot*

There's a wedding and then there's a wedding. When you get married at Kimpton The Forum Hotel, you and your loved ones will be attending the latter.

Each of our unique venues, both indoors and out, creates a beautiful stage for your special day, from our grand ballroom and intimate wine room to our spectacularly manicured Event Lawn, majestic Thomas Jefferson Garden and beyond.





Wedding Venue Packages

Your Wedding Your Way

Discover your perfect wedding venue in Charlottesville, Virginia. Our packages are designed to allow you the choice of (3) inspiring spaces to make your wedding dreams come true.

From an epic reception in the breathtaking ballroom, to a breezy ceremony on our event lawn, and a memorable rehearsal dinner in L'Orangerie, the indoor and outdoor spaces at The Forum Hotel are as distinctive as they are charming.

The venue rental package includes your choice of any indoor and outdoor ceremony location, cocktail hour and a full reception.

Exclusive use of (3) thoughtfully designed spaces:

- Grove Ballroom
- Grove Ballroom Terrace
- Jefferson Garden
- Viburnum Garden
- Oak Room
- Event Lawn
- Camellia Promenade
- Case Study
- Outdoor Amphitheatre
- C Suite Terrace

Package Inclusions:

- Complimentary suite accommodation for the couple on the wedding night. The Ever-After & Luxe Food & Beverage Packages include 2 nights
- Continental breakfast for couple in suite
- Private menu tasting & personalized catering consultation
- Premier access to the property for an engagement, wedding, or pre-ceremony photoshoot on a scheduled date
- Guest room amenity for couple on wedding night
- Preferential guest room rates for wedding attendees based on availability
- Chairs, tables, linens
- All glassware, plate ware, and serve-ware
- Dance floor
- Portable bars









Overview

The Ceremony

The Forum is pleased to offer unique ceremony locations, allowing couples to select a space that directly aligns with their distinct wedding vision. While the outdoor locations, such as the event lawn, outdoor Amphitheatre, and Camellia Promenade are desirable on a lovely, temperate Virginia day, the Grove Ballroom acts as an ideal indoor location.





Overview Cocktail Hour

Following the ceremony, some couples host their Cocktail Hour outdoors so guests can enjoy the lush botanical gardens and expansive arboretum. Alternatively, invite your guests to explore the ballroom prefunction space, Oak Room or Case Study. The options are endless!





Overview

The Reception

The Grove Ballroom is the epitome of elegance and versatility, offering the largest event space in the hotel. With it's 6,000 sqft of spacious and versatile design it can be divided into three bays to fit any wedding need and size, making it the perfect space for dinner and dancing. The Ballroom seats up to 530 guests for a plated dinner reception and may host up to 700 guests for a station or cocktail-style reception.





2024 Pricing

The Investment

Wedding Venue Package Pricing

	Low Season	High Season
	<i>Nov, Dec, Jan, Feb, March, July</i>	<i>April, May, Jun, Aug, Sept, Oct</i>
Sunday-Thursday	\$7,000.00	\$8,000.00
Friday & Saturday	\$8,500.00	\$10,000.00

Food & Beverage Package Options

The Classic

\$240 per person

The classic package includes the choice of 5 Hor d'oeuvres, 2 plated entrée options, 1 salad option, dinner rolls, 4-hour open bar package, 1 dessert option, tableside wine service, & a champagne toast.

The Ever-After

\$280 per person

The Ever-After Package includes the choice of 6 Hor d'oeuvres, 2 plated entrée options, 1 salad option, dinner rolls, 5-hour open bar package, 1 dessert option, tableside wine service, a champagne toast, & late-night bites.

The Luxe Package

\$310 per person

For the bride and groom, that wants it all. The luxe package includes the choice of 6 Hor d'oeuvres, 3 dinner stations, 1 salad option, dinner rolls, 5-hour open bar package, tableside wine service, assorted dessert bar, a champagne toast, late night bites, & a champagne cart enhancement.

All food & beverage is priced per person; minimum 75 guests
Prices are exclusive of 22% taxable service charge, 6.0% Meals tax and 5.3% Sales Tax



FOOD + DRINK

Our wedding menu makes your big day

A Tasty Affair

The Forum provides all the food and beverage services for your event. Forum's incredibly talented in-house Catering Team will create a high-touch and elevated culinary experience for your wedding - from passed canapés to elegant dinners and curated bar packages.



MENU SAMPLE

Classic Package

LIBATIONS

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Evan Williams Black Label Bourbon
Laird's Brandy
Dewar's White Label
Jim Beam Rye
Domestic, Imported + VA Craft Beer
Ck Mondavi Chardonnay + Cabernet Sauvignon
Assorted Sodas

HORS D'OEUVRES

Choice of five

Ice "Cube" Salad Skewer
Buttermilk Fried Chicken Biscuit
Local Prosciutto-Wrapped Melon
Mini Flatbread
Sugar Cane Skewered Shrimp and Grilled Lemon

SALADS

The beginning of a wonderful dinner...

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens
Baby Arugula Salad
Classic Caesar Salad
Endive And Frisée
Baby Spinach Salad



MENU SAMPLE

Classic Package

DINNER

Choice of two

Gluten-Free And Vegan Sweet Potato Cellophane Noodles

Wild Mushroom Risotto

Oven Roasted Salmon

Seared Salmon

Virginia Mountain Trout Amandine

Virginia Flounder Meuniere

Shellfish Bouillabaisse

Espelette Roasted Airline Chicken Breast

Chicken Au Poivre

Grilled Statler Chicken

Seared Duck Breast À L'orange

Grilled Rack Of Lamb

Honey Roasted Pork Loin Medallions

Braised Shortrib

Beef Tenderloin En Croute

Grilled Filet Mignon

Chateaubriand Beef Tenderloin Medallions

Sugar Charred Flank Steak

Grilled NY Strip Steak

DESSERTS

Choice of one

Bittersweet Chocolate Pot De Crème

Vanilla Bean Crème Brulee

Orange Creamsicle Crème Brulee

Berry Crumble

Almond Flan with Nut Brittle

Flourless Chocolate Torte

Lemon Curd Mousse

Triple Chocolate Mousse

Six Layer Carrot Cake with Pecans

Seasonal Fruit Tart

Local Apple Coffee Cake







MENU SAMPLE

Ever-After Package

LIBATIONS

Tito's Vodka
Plantation 3 Star
Corazón Blanco Tequila
Elijah Craig Bourbon
George Dickel Rye
Monkey Shoulder Scotch
Toki Japanese Whiskey
Hennessy VS
Domestic, Imported & VA Craft Beer
Eos Winery Pinot Grigio & Noir
Assorted Sodas

HORS D'OEUVRES

A selection of six tray passed hors d'oeuvres

Local Vegetable Tartlet
Charred Brussel Sprout Skewer
Wild Mushroom Tart
Mini Crab Cakes
Caprese Skewers
Tuna Tartar Canapé

SALADS

The beginning of a wonderful dinner...

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens
Baby Arugula Salad
Classic Caesar Salad
Endive and Frisée
Baby Spinach Salad



MENU SAMPLE

Ever-After Package

DINNER

Choice of two

Gluten-Free And Vegan Sweet Potato
Cellophane Noodles

Wild Mushroom Risotto

Oven Roasted Salmon

Seared Salmon

Virginia Mountain Trout Amandine

Virginia Flounder Meuniere

Shellfish Bouillabaisse

Espelette Roasted Airline Chicken Breast

Chicken Au Poivre

Grilled Statler Chicken

Seared Duck Breast À L'orange

Grilled Rack of Lamb

Honey Roasted Pork Loin Medallions

Braised Shortrib

Beef Tenderloin En Croute

Grilled Filet Mignon

Chateaubriand Beef Tenderloin Medallions

Sugar Charred Flank Steak

Grilled NY Strip Steak

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Choice of one

Bittersweet Chocolate Pot De Crème

Vanilla Bean Crème Brulee

Orange Creamsicle Crème Brulee

Berry Crumble

Almond Flan with Nut Brittle

Flourless Chocolate Torte

LATE NIGHT BITES

Sausage Rolls

Pretzel Bites With Beer Cheese

Fried Chicken Slider

Wagyu Beef Brisket







MENU SAMPLE

Luxe Package

LIBATIONS

Grey Goose
Tanqueray
Appleton Estate Reserve
Espolon Blanco
Maker's Mark
Wild Turkey Rye
Chivas Regal 12 Year
Tullamore D.E.W. Irish
Domestic, Imported + VA Craft Beer
The Seeker Sauvignon Blanc &
Cabernet Sauvignon
Assorted Sodas
Bubble Car Enhancement
Domaine St. Michelle Brut, Avissi Brut Rose,
Fresh Berries, Fresh Squeezed
Juices + Seasonal Fruit Purees,
St. Germain + Aperol

HORS D'OEUVRES

Beef Tartar Canapé
Sugar Cane Skewered Shrimp and Grilled Lemon
Mini Crab Cakes
Caprese Skewers
Tuna Tartar Canapé
Virginia Ham Biscuits

SALADS

The beginning of a wonderful dinner...

Choice of one

Includes freshly baked rolls & sweet cream butter

Salad of Baby Mesclun Greens
Baby Arugula Salad
Classic Caesar Salad
Endive and Frisée
Baby Spinach Salad



MENU SAMPLE

Luxe Package

DINNER STATIONS

Dinner Stations

Iced Raw Bar

White Pasta Action Station

Red Pasta Action Station

Flambéed Duck Breast Action Station

Chateau Briand Carving Station

Rosemary and Sea Salt Cr

Rib Carving Station

Carved Rack Of Lamb

ASSORTED DESSERTS

Macaroons

Petite Cheesecake

Panna Cotta

Churros with Dulce De Leche

Bomboloni Filled With Lemon Curd
or Chocolate Ganache

Pot De Crème

Pavlova with Fresh Fruit

LATE NIGHT BITES

Bbq Pulled Pork Sliders

Chicken and Waffle Skewers

Disco Fries

Mini Loaded Baked Potato

Grilled Cheese with Tomato Soup

Truffle Popcorn





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