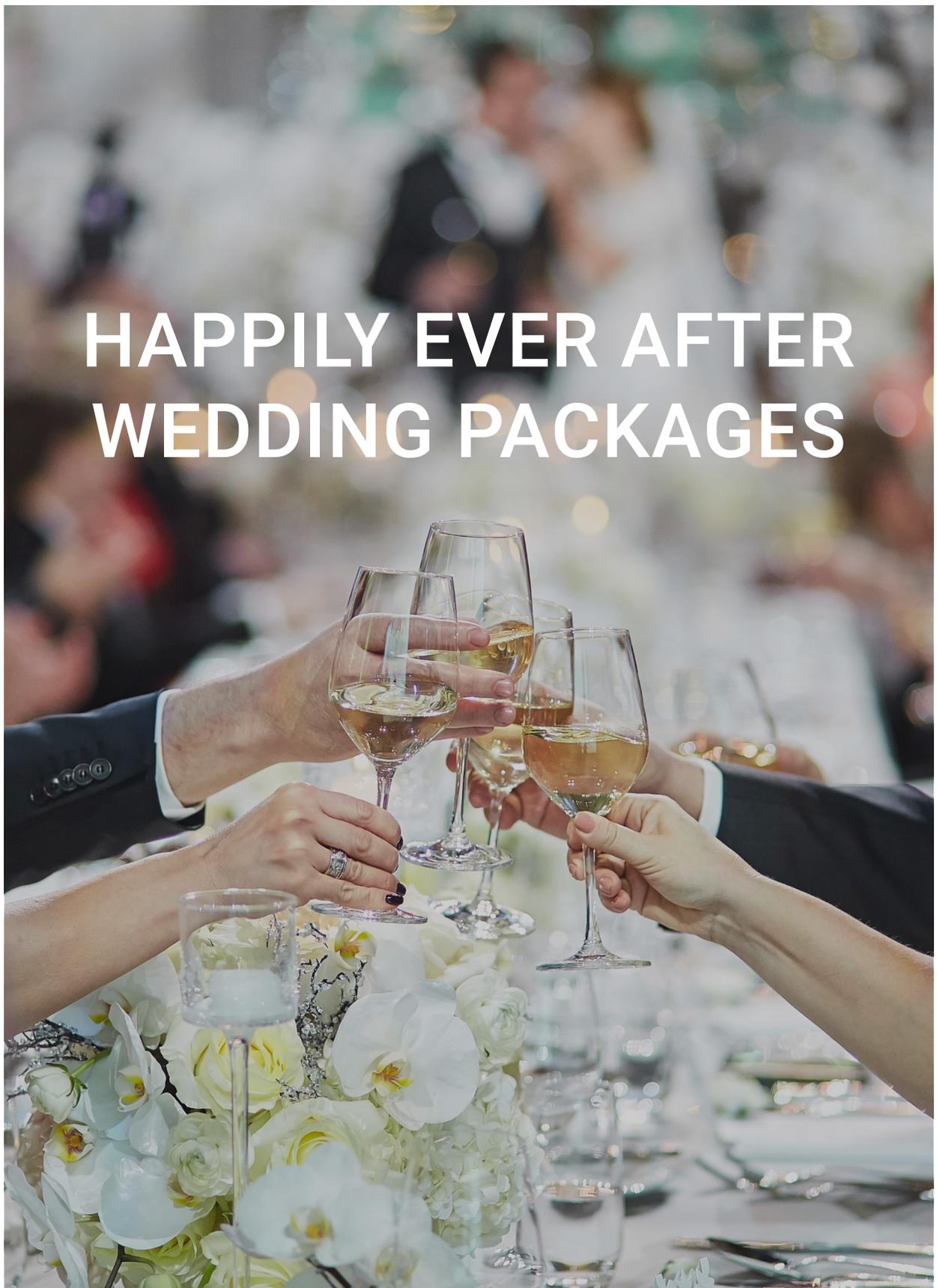




THE  
**RAILYARD**  
EVENT & CONFERENCE CENTER

**WEDDING PACKAGE**

# HAPPILY EVER AFTER WEDDING PACKAGES



# JUST MARRIED & JUST RIGHT

## BRONZE PACKAGE

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STARTING AT \$79 PER PERSON

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### 2-HOUR COCKTAIL RECEPTION

- Domestic Cheese Display with Assorted Crackers
- Seasonal Fruit Display **-OR-** Vegetable Crudité with Ranch
- Mini Cocktail Meatballs (Honey BBQ) **-OR-** Ham & Cheese Pinwheels
- Assorted Freshly Baked Cookies & Dessert Bars

### DINNER SERVICE (BUFFET)

*All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water. Coffee available upon request.*

### SALAD

- House or Caesar Salad

### ENTREE (CHOICE OF ONE)

#### CHICKEN

- Garlic-Lemon Herbed Chicken** - Chicken breast rubbed with a savory mixture of herbs and spices and basted with lemon and garlic sauce
- Huli Huli Chicken** - Brined chicken in a sweet Hawaiian marinade and roasted to perfection
- Chicken Cordon Bleu** - Creamy wine sauce over lightly breaded chicken breast stuffed with ham and Swiss cheese
- Chicken Parmesan** - Breaded chicken breast with house-made marinara sauce, Parmesan and mozzarella cheese

#### BEEF

- Herb-Crusted Top Round of Beef** - Served with au jus
- Bacon-Wrapped Meatloaf** - Finished with a brown sugar and ketchup glaze
- Yankee Pot Roast** - Braised with carrots and potatoes in a hearty gravy



## PORK

**Black Pepper and Rosemary Crusted Pork Loin** – With a Bing cherry and port glaze

**Grilled Citrus Pork Chop** – Seared hand-cut boneless pork chop in a citrus brine

**Honey Mustard Glazed Ham** – Served with pineapple salsa

## PASTA

**Vegetable Lasagna** – Lasagna noodles layered with garden vegetables and sauce mornay

**Penne Ala Vodka** – Penne tossed with sautéed cherry tomatoes, mushrooms, zucchini, and finished in a smooth vodka sauce

## ACCOMPANIMENTS (CHOICE OF ONE)

### VEGETABLE

#### FRESH & FAMILIAR

Honey Glazed Carrots

Country-Style Green Beans

Chef's Seasonal Garden Vegetables

#### MODERN & ON-TREND

Sautéed Zucchini & Yellow Squash

Roasted Broccoli with Lemon Zest

Green Bean Almondine

#### PREMIUM & SOPHISTICATED

Roasted Brussel Sprouts with Bacon Jam

Fresh Roasted Asparagus

Cauliflower & Broccoli Au Gratin

## STARCH

### CLASSIC CROWD PLEASERS

Yukon Gold Whipped Potatoes

Garlic Mashed Potatoes

Herb-Roasted Red Bliss Potatoes

Rice Pilaf with Fresh Herbs

### ELEVATED COMFORT

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Parmesan Risotto

Macaroni & Cheese (Smoked Cheddar & Gouda)

Mashed Sweet Potatoes with Brown Butter

**SIGNATURE INDULGENCE**

Herb-Roasted Fingerling Potatoes

Wild Rice Pilaf with Dried Cranberries

**DESSERT (CHOICE OF ONE)**

Assorted Dessert Bars

Chocolate Mousse

NY Cheesecake with Strawberry **-OR-** Caramel Drizzle

**INCLUDES**

Sweet Tea & Iced Water

Basic Table Settings



## THE SIGNATURE "I DO" SILVER PACKAGE

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STARTING AT \$109 PER PERSON

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### UPGRADED 2-HOUR COCKTAIL RECEPTION

- Domestic Cheese Display with Assorted Crackers
- Seasonal Fruit Display **-OR-** Vegetable Crudité with Ranch
- Mini Cocktail Meatballs (Honey BBQ) **-OR-** Ham & Cheese Pinwheels
- Mini Finger Sandwiches (Ham, Turkey, Cucumber, Chicken Salad)
- Chipotle Maple Bacon-Wrapped Chicken Bites
- Choice of One - Hot or Cold Gourmet Dip (**see page ###**)
- Assorted Freshly Baked Cookies & Dessert Bars

### DINNER SERVICE (BUFFET OR PLATED)

*All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and ice water.*

#### SALAD

House or Caesar Salad

#### ENTREE (CHOICE OF ONE)

##### CHICKEN

**Bourbon Pecan Chicken** - Airline chicken breast coated in our pecan breading and skillet fried, served with a rich bourbon sauce

**Chicken Wellington** - Stuffed with mushrooms and Boursin cheese served with chicken jus

##### BEEF

**New York Beef Medallions** - Seared medallions with a mushroom demi-glaze

**Roast Prime Rib of Beef** - Served with au jus of beef

## PORK

**Dijon & Herbed Pork Loin** – Dijon and herb roasted pork loin with a cider gravy

**Spinach, Cranberry, and Walnut Stuffed Pork Loin** – Served with Applejack Brandy Sauce

## SEAFOOD

**Soy Maple Salmon** – Soy, maple, and orange marinated roast salmon

**Honey & Garlic Glazed Salmon** – Seared salmon filets brushed with honey glaze

**Apple Butter Salmon** – with toasted pistachios

## VEGETARIAN

**Stuffed Portabella Mushroom** – Portabella stuffed with spinach, squash, red peppers, tofu, and Moroccan spices

## ACCOMPANIMENTS (CHOICE OF TWO)

### VEGETABLE

#### FRESH & FAMILIAR

Honey Glazed Carrots

Country-Style Green Beans

Chef's Seasonal Garden Vegetables

#### MODERN & ON-TREND

Sautéed Zucchini & Yellow Squash

Roasted Broccoli with Lemon Zest

Green Bean Almondine

#### PREMIUM & SOPHISTICATED

Roasted Brussel Sprouts with Bacon Jam

Fresh Roasted Asparagus

Cauliflower & Broccoli Au Gratin

## STARCH

### CLASSIC CROWD PLEASERS

Yukon Gold Whipped Potatoes

Garlic Mashed Potatoes

Herb-Roasted Red Bliss Potatoes

Rice Pilaf with Fresh Herbs



#### ELEVATED COMFORT

Parmesan Risotto

Macaroni & Cheese (Smoked Cheddar & Gouda)

Mashed Sweet Potatoes with Brown Butter

#### SIGNATURE INDULGENCE

Herb-Roasted Fingerling Potatoes

Wild Rice Pilaf with Dried Cranberries

#### DESSERT (CHOICE OF ONE)

Carrot Cake

Tres Leches Cake

Chocolate Lava Cake

Blackberry Cobbler

NY Cheesecake with Strawberry **-OR-** Caramel Drizzle

#### INCLUDES

Sweet Tea & Iced Water

Coffee Service

Champagne Toast (House Champagne)

Cake Cutting & Service

Basic Table Settings

## FIRST CLASS FOREVER

### GOLD PACKAGE

STARTING AT \$149 PER PERSON

#### EXTENDED 3-HOUR COCKTAIL RECEPTION

- Domestic Cheese Display with Assorted Crackers
- Seasonal Fruit Display **-OR-** Vegetable Crudité with Ranch
- Mini Cocktail Meatballs (Honey BBQ) **-OR-** Ham & Cheese Pinwheels
- Mini Finger Sandwiches (Ham, Turkey, Cucumber, Chicken Salad)
- Chipotle Maple Bacon-Wrapped Chicken Bites
- Bacon-Wrapped Scallops **-OR-** Mini Crab Cakes with Remoulade
- Antipasto Display with Gourmet Cheese & Charcuterie
- Choice of One - Hot or Cold Gourmet Dip (**see page ###**)
- Assorted Freshly Baked Cookies & Dessert Bars

#### DINNER SERVICE (BUFFET OR PLATED)

*All dinners include a choice of a cold side or salad, two accompaniments, fresh baked rolls and butter, choice of dessert, fresh brewed sweet tea, and iced water.*

#### SALAD

House or Caesar Salad

#### ENTREE (CHOICE OF ONE)

##### CHICKEN

**Bourbon Pecan Chicken** - Airline chicken breast coated in our pecan breading and skillet fried, served with a rich bourbon sauce

**Chicken Wellington** - Stuffed with mushrooms and Boursin cheese served with chicken jus



## BEEF

**Roasted Beef Tenderloin**

## Seafood

**Pan-Fried Trout** – With rosemary, lemon, and capers

**Rainbow Trout** – With rosemary, finished with a lemon caper beurre blanc

**Salmon Oscar** – Salmon filet topped with a mixture of crab and fresh herbs

## ACCOMPANIMENTS (CHOICE OF TWO)

### VEGETABLE

#### FRESH & FAMILIAR

Honey Glazed Carrots

Country-Style Green Beans

Chef's Seasonal Garden Vegetables

#### MODERN & ON-TREND

Sautéed Zucchini & Yellow Squash

Roasted Broccoli with Lemon Zest

Green Bean Almondine

#### PREMIUM & SOPHISTICATED

Roasted Brussel Sprouts with Bacon Jam

Fresh Roasted Asparagus

Cauliflower & Broccoli Au Gratin

## STARCH

### CLASSIC CROWD PLEASERS

Yukon Gold Whipped Potatoes

Garlic Mashed Potatoes

Herb-Roasted Red Bliss Potatoes

Rice Pilaf with Fresh Herbs

### ELEVATED COMFORT

Parmesan Risotto

Macaroni & Cheese (Smoked Cheddar & Gouda)

Mashed Sweet Potatoes with Brown Butter

## SIGNATURE INDULGENCE

Herb-Roasted Fingerling Potatoes  
Wild Rice Pilaf with Dried Cranberries  
Truffle Mashed Potatoes

## DESSERT (CHOICE OF ONE)

Carrot Cake  
Tres Leches Cake  
Chocolate Lava Cake  
Blackberry Cobbler  
NY Cheesecake with Strawberry **-OR-** Caramel Drizzle

## CARVING STATION (CHOICE OF ONE)

**Roast Turkey Breast** - with cranberry chutney  
**BBQ Beef Brisket** - with Kansas City BBQ Sauce  
**Brown Sugar Ham** - with Dijon mustard  
**Roasted Prime Rib** - with horseradish cream

## 4-HOUR OPEN BAR SERVICE (DOMESTIC BEER & HOUSE WINES)

## LATE-NIGHT SNACK OPTION

Variety of Sliders **-OR-** Flatbread **-OR-** Chef's Choice

## INCLUDES

Sweet Tea & Iced Water  
Coffee Service  
Champagne Toast (House Champagne)  
Cake Cutting & Service  
Elevated Table Settings  
Dedicated Event Captain



## ADD A SAUCE TO YOUR PROTEIN

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INCLUDED BASED ON ENTREE SELECTION; ONE SAUCE PER PROTEIN

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### CHICKEN

- Lemon Garlic Butter
- Bourbon Pecan Sauce
- Creamy Wine & Mushroom
- Tomato Basil Marinara
- Honey Dijon Glaze

### BEEF

- Classic Au Jus
- Mushroom Demi-Glaze
- Horseradish Cream
- Red Wine Reduction (*Gold-tier flex*)

### PORK

- Bing Cherry Port Glaze
- Apple Cider Gravy
- Dijon Herb Jus
- Pineapple Salsa (*for glazed ham & chops*)

### SEAFOOD

- Lemon Caper Beurre Blanc
- Honey Garlic Glaze
- Orange Soy Glaze
- Dill Cream Sauce



**STATIONED BUFFET  
DISPLAYS**



## STATIONED HORS D'OEUVRES

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**INCLUDES DISPLAY + SILVERWARE; 25-GUEST MINIMUM PER DISPLAY**

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### FOUNDATION

- Domestic Cheese Display - **\$4.50** per guest
- Seasonal Fruit Display - **\$3.75** per guest
- Vetgetable Crudité Display (*Ranch*) - **\$3.50** per guest

### ELEVATED

- Antipasto Display - **\$6.50** per guest
- Bruschetta Bar- **\$5.50** per guest
- Smoked Salmon Display - **\$8.50** per guest

### HOT BUFFET

- Spinach & Artichoke Dip (*House-Fried Pita Chips*) - **\$5.50** per guest
- Crab Dip (*House-Made Crostini*) - **\$9.50** per guest
- Buffalo Chicken Dip (*Tortilla Chips*) - **\$6.00** per guest
- Chili Cheese Dip (*Corn Tortilla Chips*) - **\$5.50** per guest

# PASSED HORS D'OEUVRES





## PASSED HORS D' OEUVRES

**INCLUDES STANDARD GARNISH & SAUCE; MINIMUM ORDER OF 25 PIECES PER SELECTION**

### CHICKEN

- Chipotle Maple Bacon-Wrapped Chicken Bites - **\$4.00** each
- Ginger Chicken Satay + Coconut Peanut Sauce - **\$3.50** each
- Fried Chicken Tenders + Honey Mustard & BBQ Sauce - **\$3.25** each

### BEEF & PORK

- Mini Beef Wellington - **\$7.50** each
- Mini Cocktail Meatballs (*Classic or Honey BBQ*) - **\$3.00** each
- Sausage Stuffed Mushroom Caps - **\$3.25** each
- Pork Pot Stickers + Garlic Soy Sauce - **\$3.75** each

### SEAFOOD

- Bacon-Wrapped Shrimp - **\$5.00** each
- Mini Crab Cakes + Cajun Remoulade - **\$7.00** each
- Shrimp Cocktail Shooters - **\$8.50** each
- Salmon Crostini + Dill Cream - **\$5.00** each

### VEGETARIAN

- Caprese Skewers + Balsamic Drizzle - **\$3.50** each
- Spanakopita - **\$3.50** each
- Fried Mac & Cheese Bites - **\$3.50** each
- Raspberry Brie Phyllo Tarts - **\$4.00** each

### PREMIUM SHOWSTOPPERS

- Bacon-Wrapped Scallops- **\$9.00** each
- Carving Station Bites - **\$8.50** each
- Prime Rib + Horseradish Cream - **\$8.00** each
- Brown Sugar Ham + Dijon - **\$5.50** each
- BBQ Beef Brisket Sliders - **\$6.50** each
- Passed Dessert Miniatures - **\$4.50** each



**GOURMET  
DIPS & DISPLAYS**



## GOURMET DIPS & DISPLAYS

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**SMALL 25 - 39, MEDIUM 40 - 59, LARGE 60 - 75**

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### HOT DIPS

Spinach, Artichoke, & Cheese Dip ( <i>House-Fried Pita Chips</i> )	\$75.95   \$137.95   \$195.95
Chili Cheese Dip ( <i>House-Fried Corn Tortilla Chips</i> )	\$75.95   \$137.95   \$195.95
Crab Dip ( <i>Housemade Crostini</i> )	\$85.95   \$147.95   \$195.95
Buffalo Chicken Bleu Cheese Dip ( <i>Housemade Flour Tortilla Chips</i> )	\$85.95   \$147.95   \$195.95

### COLD DIPS

Pimento Cheese Dip ( <i>Housemade Crostini &amp; Assorted Crackers</i> )	\$75.95   \$115.95   \$195.95
Housemade French Onion Dip ( <i>Housemade Potato Chips</i> )	\$65.95   \$95.95   \$125.95
Plain <b>-OR-</b> Roasted Red Pepper Hummus ( <i>House-Baked Pita Chips</i> )	\$75.95   \$115.95   \$155.95
Pico De Gallo & Gaucamole ( <i>House-Fried Corn Tortilla Chips</i> )	\$75.95   \$115.95   \$155.95

### COLD DISPLAYS

Vegetable Crudit� ( <i>Ranch</i> )	\$125.95   \$245.95   \$380.95
Seasonal Sliced Fresh Fruit	\$75.95   \$150.95   \$275.95
Domestic Cheese Display ( <i>Grapes &amp; Assorted Crackers</i> )	\$75.95   \$195.95   \$375.95
Antipasto Display with Gourmet Cheeses ( <i>Assorted Crackers</i> )	\$155.95   \$295.95   \$450.95



**ALCOHOL & BAR  
SERVICE**



## ALCOHOL & BAR SERVICE

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**INCLUDES COKE PRODUCTS, WATER, BEVERAGE NAPKINS, & QUALITY PLASTICWARE**

**BARTENDERS: \$100 FOR UP TO 2 HOURS | \$25 PER HOUR FOR ADDITIONAL TIME**

**ONE BARTENDER FOR 100 GUESTS**

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### LEVEL OF SERVICE

#### CASH BAR

Guests pay for their own drinks. Host is not responsible for bar charges.

Minimum Charges for Groups over 25 (*applied against actual bar sales, up to 4 hours*)

Beer, wine, and full bar (*tax included*)

26 - 35 people - \$100.00

36 - 50 people - \$125.00

51-75 people - \$175.00

76 - 150 people - \$275.00

Over 150 people - \$400.00

#### HOST BAR

Host covers cost of alcoholic beverage charges for guests.

Consumption + tax (*tax not included*)

#### Choice of

Open Bar (all drinks included) **-OR-** Limited Bar (specific drinks or time frame)

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## BEER & WINE PRICING

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### SPECIALTY BEER & WINE ARE AVAILABLE AT AN ADDITIONAL COST

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#### HOUSE WINES

CASH BAR \$9 | HOST BAR \$8

Chardonnay

Merlot

Cabernet Sauvignon

Pinot Grigio

Moscato

#### DOMESTIC BEER

CASH BAR \$6 | CASH BAR KEG \$175 | HOST BAR \$5 | HOST BAR KEG \$150

Bud Light

Michelob Ultra

Coors Light

Yuengling

## ALCOHOL POLICY & PROCEDURE

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Alcohol consumption is allowed **only at The Railyard Event & Conference Center (RECC)**.

All alcoholic beverages must be **served by Railyard staff** and consumed in designated areas.

**Proper identification** may be requested with every bar service.

Alcohol **may not be brought in or removed** from RECC under any circumstances.

All service personnel have completed **ServSafe Alcohol training**.

Depending on the event, **wristbands** may be required to verify age.

# PLANNING YOUR EVENT



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# PLANNING YOUR EVENT

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## DEPOSITS AND POLICIES

A **non-refundable deposit** and signed contract are required to reserve your event date. Deposits are applied toward the total balance and are based on the food and beverage minimum, venue rental, and ceremony fees.

## PAYMENT SCHEDULE

1st Deposit: 25% of the estimated total due at contract signing to secure your date

2nd Deposit: Additional 50% due **180 days (6 months)** prior to the event date

3rd Deposit: Additional 75% due **90 days (3 months)** prior to the event date

4th Deposit: Final 100% balance due **30 days (1 month)** prior to the event date

## FINAL GUEST COUNT AND PAYMENT

The final guaranteed guest count and full payment are due **14 business days** prior to your scheduled event date. The guaranteed number provided at that time will be considered final and not subject to reduction

## FOOD AND BEVERAGE MINIMUM

All events are required to meet a **minimum food and beverage expenditure**. Minimums vary based on date, time, and event size, and are provided prior to booking.

Minimums do not include service charges, taxes, or venue rental fees.

A **20% service charge** (*gratuity for servers and bartenders*) and **current state and local taxes** will be applied to all charges.

## ATTENDANTS AND SERVICE STAFF

Receptions may require additional service fees depending on event requirements.

**Attendants / Servers** (*minimum 2 hours*) **\$75.00 per hour**

Staffing levels are determined based on guest count, event type, and service style to ensure optimal service quality.



## CATERING EQUIPMENT

For very large events, specialty equipment may need to be rented at an additional cost.

**Exclusive Catering:** The Railyard is the sole provider of all food and beverage services.

Outside catering or alcohol is not permitted on the premises.

All food and beverages must be consumed on site.

## PRICING FOR CHILDREN

Children ages 2-10 are charged **50% of the regular meal price.**

## FINAL EVENT DETAILS

Final menu selections, room arrangements, and event details are due **30 days prior** to your event.

Once these have been confirmed, a **Banquet Event Order (BEO)** outlining your event specifications will be provided.

A signed BEO is required before final payment is processed.

**Tax-exempt organizations** must submit a copy of their tax exemption certificate with the signed agreement.

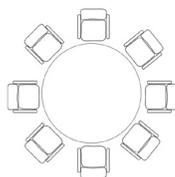
# CHOOSE YOUR SEATING LAYOUT

Select the arrangement that best fits your event style and guest experience. We offer a variety of layouts to accommodate

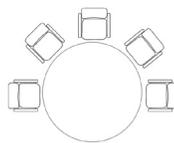
intimate gatherings, large celebrations, and everything in between.

Our team will work with you to ensure the space feels perfect for your event. Mix & match options are available!

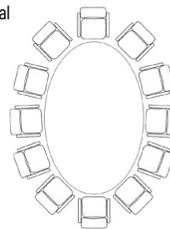
Banquet



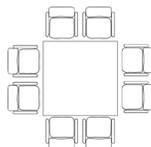
Caberet



Oval



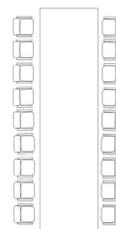
Square



Classroom



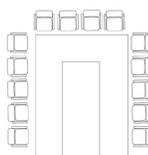
Family Style



Traditional Head Table



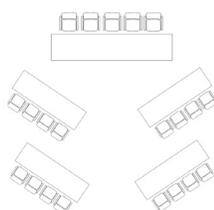
Horeshoe



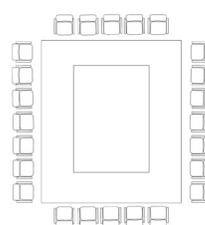
Theater



Herringbone



Hollow Square





## DIRECTIONS TO VENUE

### 50 ROUNDHOUSE WAY, ELKINS, WEST VIRGINIA 26241

#### From the North (via I-79)

1. Take I-79 southbound.
2. Exit at Exit 99 onto US 33/US 48 toward Elkins (West Virginia).
3. Continue east on US 33/US 48 toward downtown Elkins.
4. At the downtown Elkins interchange/exit for US 33, take the exit toward downtown – **NOT** the Crystal Springs/Old US 33 exit.
5. After exiting US 33 / US 48, at the bottom of the ramp turn right (if coming from the north).
6. Continue into town until you reach the stop-light at Railroad Avenue / Walgreen's intersection. At this light continue straight. (*toward Go-Mart Gas Station*).
7. From here, follow signs directing you toward the Railyard District / Elkins Depot Welcome Center.
8. Turn onto Roundhouse Way, and the Railyard Event & Conference Center will be located near the Elkins Depot Welcome Center.

#### From the South or East (via I-64/I-77 area)

1. If coming from the south via I-64 or I-77, use the appropriate connections to get to US 219 or US 33 toward Elkins.
2. Once on US 33 East into Elkins, follow directions into downtown until reaching the stop-light at Railroad Avenue / Walgreen's intersection. At this light turn left toward Railyard Avenue (*toward Go-Mart Gas Station*).
3. Proceed and follow signs directing you toward the Railyard District / Elkins Depot Welcome Center.

#### Local Tips and Navigation

- The venue is located in the Railyard area of downtown Elkins, adjacent to the Elkins Depot Welcome Center.
- The address 50 Roundhouse Way places you near where the historic rail lines and the Roundhouse track area used to be.
- Parking: Look for designated guest parking areas near the venue - signage will direct you once you are near the venue.
- If your GPS shows "Elkins Depot" or "Elkins Depot Welcome Center" at 315 Railroad Avenue, this is extremely close to the Railyard Event & Conference Center

# THE RAILYARD EVENT & CONFERENCE CENTER

**Thank you for considering The Railyard Event & Conference Center for your special event.**

We are committed to providing exceptional service, delicious cuisine, and a memorable experience for you and your guests.

For questions, reservations, or to schedule a tour:

[www.therailyardwv.com](http://www.therailyardwv.com)

[sales.railyard@taylorhospitality.com](mailto:sales.railyard@taylorhospitality.com)

50 Roundhouse Way, Elkins, West Virginia 26241



@RailyardEventsWV

A Taylor Hospitality Managed Property