



Weddings At Poplar Springs

For the ultimate in private entertaining, host your Wedding celebration surrounded by the beauty and elegance that is Poplar Springs. Whether the setting is the fieldstone grandeur of The Manor House or The Carriage House, one of our intimate private dining rooms, or a fabulous tent set in the natural beauty of The Meadow, life's most special moments become more memorable at Poplar Springs.

From elegant receptions to complete wedding weekends, the highly experienced staff of Poplar Springs will make all your dreams come true. Our planners will handle every detail to insure that your wedding day is exactly the way you envision.

Several venues at Poplar Springs are available for your celebration: The Manor House, The Carriage House, The Meadow (Tented) and many other pastoral settings on the grounds of our property.

Receptions include custom designed menus, full event coordination, all equipment, superb food, premium beverage service and experienced professional staff. Facility use and/or tenting fees vary, depending on space required and size of event. The unique location and incredible surroundings of Poplar Springs offers the best of all worlds ... charm, elegance, convenience and privacy.

The exclusive use of Poplar Springs, The INN Spa is available for weddings of more than 200 guests so that you may entertain your guests on your own private 200 acre estate. This provides your guests with exclusive use of our twenty-two guestrooms at discounted rates, complimentary use of the pool and tennis court and access to our Fitness facility (Spa treatments would be priced separately). A two-night minimum is required. With your exclusive use of the INN Spa, our wedding planners can create an event unique to you.



For additional information or to request a proposal for your special event or wedding, please call the Special Events Office at 540-788-3404.



Weddings and Special Events

The Manor House

The beauty of Poplar Springs' Historic estate house is surpassed only by the exquisite cuisine. The main dining room, with its soaring stone walls and thirty foot ceilings set the stage for a dramatic special event experience. Elegantly arched windows and French doors lead to flagstone terraces and views of the rolling lawns that will delight your senses.

AVAILABLE for Private Events: SATURDAYS from 9:00 am - 4:00pm and SUNDAYS from 4:00 pm-11:00pm.

Capacity: 150 inside * (with Tenting, capacity can increase to 250) Manor House Use Fee: \$3000.00; Fee for Exclusive use of The Manor House on a Friday or Saturday evening (which requires full Inn Occupancy by Wedding guests) is \$7000.00

The Carriage House

A miniature version of the Manor House exterior, this graceful open-beamed cathedral ceiling provides a sophisticated setting for the more intimate Wedding or Reception. The perfect food and wine pairings prepared by the Chefs of The Manor House Restaurant will insure your event is spectacular!

AVAILABLE for Private Events: Daily.
Capacity: 60 for Seated Events.
85 for Standing/Cocktail Events.
The Carriage House Use Fee: \$1500.00



Above: A Manor House Dining Room Reception.

Below: A Carriage House Reception.





The Randolph Room

Located in a wing of the historic Manor House, the elegance of fieldstone walls and a high ceiling with French doors leading to a windowed sun porch make The Randolph Room an ideal location for intimate dinners and receptions for groups of up to 50.

AVAILABLE for Private Events:
Daily (Capacity: 40)
Randolph Room Use Fee: \$900.00

The Meadow

If you have always dreamed of a garden wedding, The Meadow at Poplar Springs is a beautiful outdoor venue. Two hundred acres of rolling land, forests, streams and lakes welcome you as you wind up the main drive. Wedding ceremonies can be held outdoors in a garden setting and receptions are lovely as tented affairs.

AVAILABLE for Private Events:
Daily (Capacity: Flexible)
Facility Use Fee: \$1000.00

Tenting and Executive Restroom Rental Required
Fees are additional, and based on your event requirements)

Top:
A Reception in the Randolph Room.
Middle: An Outdoor Wedding.
Bottom: An Outdoor Reception.





I. Food & Beverage:

All menus for special events custom designed by the Chefs of The Manor House; Luncheon Reception Menus Begin at \$65.00 per guest; Dinner Reception Menus Begin at \$85.00 per guest.

Alcoholic Beverages served will be based on your requests, and will be billed on Consumption.

All Food and Beverage subject to tax and service fees



II. Special Event Location Rates (Rates cover up to a 5 hour event period)

The Manor House: Rental Fee varies based on day & time (From \$3000.00 - 7,000.00)

The Carriage House: \$1,500.00

Casanova's Lounge: \$1,200.00

*Available for Cocktail Receptions Monday thru Wednesday Evenings and Sunday Evenings

The Randolph Room: \$900.00

The Meadow; \$1000.00

* Plus Tenting and Facilities.



Rates subject to change; Certain restrictions and surcharges may apply. With rental of 5 or more inn rooms rates may be reduced for some events.

III Service Fees and Taxes:

A Service Fee of 25% and applicable taxes will be applied to your final bill.





IV. Overnight Accommodations:

Group Rates begin at \$250.00 per night for groups with ten or more rooms. For Certain Weddings, exclusive use of The Inn is required.

VI. Important Information

All food and beverage services are provided by the Culinary Team of The Manor House Restaurant at Poplar Springs. We prepare seasonal menus that reflect the tradition and culture appropriate to the surroundings paired with culinary trends of our time. Our Executive Chef, designs daily menus which allow him to utilize the finest and freshest products. Menus for your event will be selected 10 - 14 days prior to your event. If any member of your party has dietary restrictions, aversions to particular foods or special requests, please let us know one week prior to arrival and we will accommodate requests. A final guest count must be guaranteed two weeks prior to arrival. If selections have not been requested, our Executive Chef reserves the right to make all dietary decisions.

Fresh, seasonal floral arrangements are located throughout the Inn, Dining Room and Lounge. Delivery of additional/outside floral arrangements can be coordinated through the Event Manager.

Other off premise vendors such as entertainment, florists, photographers, Horse & Carriage, etc must be approved and coordinated by the Poplar Springs Event Manager. Any tenting or specialty rentals required are handled through Poplar Springs. Vendors are required to sign a vendor rules and regulations form, provide a certificate of insurance naming Poplar Springs, and pay a \$500 deposit.

VI. Confirmation

To confirm a reception, a signed contract and a deposit in the amount of \$10,000 is required. A 50 deposit (of anticipated costs) is due 90 days prior to event date. Estimated final payment is due 10 days prior to event date. Final payments on beverages, Spa services, incidentals and other items are due at the time of check out.





Sample Menus

I. COCKTAILS and HORS D'OEUVRES in Casanova's

Jumbo Lump Crab Cakes with Tarragon Remoulade
Wild Mushroom Tartlets

DINNER in THE MANOR HOUSE

Warm Tomato Tarragon Bisque
Petite Griddle Brie Brioche

Terrine of Foie Gras with Herb Biscotti and Bitter Greens
Herb Crusted Crown Roast of Pork with a Spiced Fresh Plum
and Prune Port Wine Glace
Roasted Salmon with an Aged Balsamic Fig Glace
Filet of Beef with a Duxelle of Mushroom and Whole Grain
Mustard Sauce

Cranberry Orange Cobber with Vanilla Spice Ice Cream
Chocolate Pecan Tartlet with Kahlua Ice Cream

\$99pp

II. A CELEBRATION TO REMEMBER

Passed Hors d'oeuvres

Miniature Pumpkin Biscuits w/ Smithfield Ham & Curried Peach Chutney

Tuna Tartar on Sesame Crisps with Shaved Ginger & Scallions

Carpaccio of Beef on Herbed Crostini Topped w/ Cheese Crumbles

Demitasse of Tart Apple and Butternut Squash Soup

First Course:

Mixed Greens w/Truffled Goat Cheese, Poached Tomatoes & Balsamic Vinaigrette

Second Course:

Deconstructed Seafood Salad of Poached Lobster, Caramelized Sea Scallop topped with Bay Crab and Sherry Cream
and Bay Oyster w/Tarragon Mignonette Sauce

Option: King Salmon Gravlax & Hot Smoked King Salmon Terrine

Intermezzo:

Rhubarb Sorbet

Entrée:

Domestic Rack of Lamb w/White Cheddar & Bacon Bread Pudding
& Roasted Fall Veg.

Option: Sugar Cured Wild Salmon with Fennel Potato Cake & Herb Salad or Filet of Beef w/ Asparagus Gratin

Dessert:

Chocolate Dipped Stem berries, Truffles & Custom Wedding Cake

\$120pp





Sample Menus

III. A SPECIAL POST WEDDING BRUNCH CELEBRATION

Seasonal Fresh Fruit "Martinis"

Poplar Springs French Toast Terrine With Minted Citrus Salad & Orange Honey Butter

Fruitwood Grilled Salmon with Roasted Autumn Root Vegetables

Herb & Cheese Frittata Soufflé, Applewood Bacon & Roasted Fingerling Potatoes

Grapefruit Sorbet Presented with a Grapefruit Gelee

Orange Crepes with Pistachio Mascarpone
and Orange Anglaise Foam

\$45pp



IV. A PRE NUPTIAL ISLAND CELEBRATION

Fire Dance Crab & Corn Fritters W/ Bahamian Red Crème
Fraiche & Chives

Plantain Chips w/ Black Bean Tomato Salsa

FESTIVE STATIONS

Pineapple Short Ribs Glazed w/ Soy Sauce, Brown Sugar,
Garlic, Ginger, Honey & Sesame Over a Ragout of Grilled
Papple Chutney Cachaca Smoked Chicken Glazed With Red
Wine Habanero Syrup

Latin Chopped Salad with Hearts of Romaine, Tomato, Red
Onion, Avocado & Smoked Bacon-Cabrales Dressing

Sesame Noodles · Linguini-Style Noodles with Red Peppers,
Scallions, Bean Sprouts, Cilantro and Crushed Peanuts Tossed
in a Flavorful Sesame Dressing

Sunburst Fruit Display A Sumptuous Display of Hawaiian
Pineapples, Cantaloupe and Honeydew Melons, Strawberries,
Mango, Star fruit, Kiwi, Cracked Coconut and Papaya Accom-
panied by a Lemon Ginger Yogurt Sauce

Coconut Crème Brulee, Ancho Chile Chocolate Flourless
Chocolate and Green Apple Banana Cobbler

\$70pp

