



SCHOOLHOUSE  
*Weddings*



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4.....	ABOUT US
6.....	SETTINGS FOR YOUR CEREMONY AND GATHERINGS
8.....	WEDDING COLLECTIONS
9.....	BUFFETS & FAMILY STYLE DINNERS
10.....	A LA CARTE ACTION STATIONS
12.....	REHEARSAL DINNERS
14.....	BEVERAGE OPTIONS
15.....	EXTRAS



*Weddings* are filled with moments you, and your guests, will never forget. Creating memories that last a lifetime, your wedding day should be nothing less than flawless. Our wedding packages are designed to achieve just that. With multiple venues and settings for your wedding weekend, The Schoolhouse Hotel provides the perfect solution for your West Virginia wedding.

Whether it's cocktails after rehearsal dinner on our rooftop bar, or a sit-down dinner for 250+ of filet and lobster followed by a 7-piece band in our ballroom, a Schoolhouse Hotel wedding is one designed to make your special day one filled with joy and happiness.

From intimate gatherings to grand affairs, Schoolhouse Weddings are designed to your tailored needs. With 30 rooms, a full service restaurant, ballroom, rooftop bar, and more, we offer the perfect venue for your wedding event.





# Settings

## BALLROOM

Our main ballroom space is outfitted for any number of setups—from ceremony to dance party. With dinner seating for 270, the Schoolhouse Ballroom, formerly a gym, boasts plenty of space for food and music.

## RESTAURANT

Looking for a place for the rehearsal dinner or reception? Our main restaurant can seat 118 people and offer an unforgettable sit-down dinner for your friends and family.

## EMMANUEL METHODIST CHURCH

Literally footsteps from the Schoolhouse Hotel, the Emmanuel Methodist Church offers an intimate setting for your nuptials. With room for 85 guests, the church offers the efficiency of not even having to leave the “campus.”

## ROOFTOP BAR

Our rooftop bar is ideal for small receptions of up to 65 people. Featuring wonderful views above White Sulphur Springs, the Rooftop Bar is where exciting cocktails and select wines vie for attention with local drafts and old time favorites.

## FRONT LAWN

The Front Lawn of The Schoolhouse Hotel provides your wedding a premier outdoor venue for a beautiful West Virginia Wedding. With seating for up to 150 guests, this space uses the iconic Schoolhouse facade as an unforgettable backdrop for your wedding.







# Wedding Collections

Whether it's plated dinners, family style or a la carte stations, our staff will work with you to create a menu you and your guests will always remember. Carefully curated menus on the following pages will give you a place to start planning your dream gathering.

## HORS D'OEUVRES

### SILVER

Assorted Mini Quiche  
Heirloom Tomato Bruschetta  
Stuffed Mushroom Caps with  
House-made Sausage,  
Parmesan and Fine Herbs

### GOLD

Minted Chick Pea Fritters  
Mini Maryland Style Crab Cakes  
with Red Pepper Aioli  
Smoked Salmon Tartare  
on Brioche Toast

### PLATINUM

Phyllo Tartlets with Shrimp,  
Crab and Sweet Corn  
Nantucket Bay Scallop Ramaki  
Miso Glazed Chicken  
and Pork Satay Skewers

## PLATED DINNERS

Mixed Garden Greens with Heirloom  
Tomato, English Cucumber,  
Shaved Sweet Onion and Radish,  
Choice of dressings  
Entrée choice of Herb Roasted Free Range  
Chicken Breast, Bourbon Glazed Pork  
Tenderloin or Grilled Atlantic Salmon Filet  
with Lemon Maitre'd Hotel Butter  
Roasted New Potatoes  
or Country Style Mac and Cheese  
Seasonal Vegetables

Caesar Salad with House made  
Dressing and Sourdough Croutons  
Entrée choice of Grilled NY Strip Steak  
au Poivre or Jumbo Lump Crab Cake  
with Lemon Tarragon Aioli  
Roasted Smashed Potatoes or Rice Pilaf  
Seasonal Vegetables

Butter Lettuce with Arugula, Spinach and  
Frisee, Candied Pecans, Crisp Pancetta,  
Thyme Poppy Seed Vinaigrette  
Entrée choice of Char-Grilled Filet  
Mignon or Sautced Chilean Sea Bass  
Oscar, Sauce Bearnaise  
Potato Dauphinoise  
Seasonal Baby Vegetable Medley



# Buffet or Family Style Dinners

## SILVER

Mixed Garden Greens with Heirloom Tomato, English Cucumber, Sweet Onion and Radish, choice of dressings

Antipasti Salad with Garden Greens, Kalamata Olives, Pepperoncini, Garden Tomato, Sweet Onion, Sopressata, Crumbled Feta, House made Italian Vinaigrette

Grilled Airline Chicken Breast, Natural Jus

Baked Atlantic Cod with Lemon Butter Sauce

Herb Roasted New Potatoes

Country style Mac and Cheese

Seasonal Vegetables

## GOLD

Iceberg Wedge Salad, Crumbled Gorgonzola, Crispy Bacon Lardons, Garden Tomatoes, Candied Pecans, Peppercorn Ranch

Caesar Salad with House made Dressing and Sourdough Croutons

Heirloom Tomato and Fresh Mozzarella Salad, Fresh Basil, Balsamic Reduction

Sauteed Chicken Piccata

Crab Stuffed Sole with Lemon Caper Sauce

Grilled Petite Filet Mignon

Baked Cheese Tortellini with Spicy Tomato Cream Sauce

Roasted Fingerling Potato Medley

Seasonal Vegetables

## PLATINUM

Better Lettuce with Arugula, Baby Spinach and Frisee, Candied Pecans, Crisp Pancetta, Thyme Poppy Seed Vinaigrette

Seasonal Lettuces with Crumbled Gorgonzola, Garden Tomatoes, Chopped Egg, Shaved Capicola, Toasted Pine Nuts, Aged Balsamic Vinaigrette

Schoolhouse Antipasti Display

Carved Roasted Beef Tenderloin,

Wild Mushroom Cognac Cream

Pan Seared Sea Scallops and Tiger Shrimp Scampi

Grilled Free Range Chicken Breast with Pesto

Linguini Creamy Boursin Polenta

Potato Dauphinoise

Seasonal Baby Vegetable Medley

MENU PRICING: Per Person \*\*

Silver Package - \$49.95

Gold Package - \$69.95

Platinum - \$89.95

*\*Additional displayed canape options available upon request*

*\*\*All plated dinner options include passed canapes*

# A La Carte Action Stations

We recommend choosing 3 to 4 stations, but you are welcome to add as many as you like to create the best dine around experience for your guests. All are served with assorted rolls and Chef's seasonal condiments. The following two pages showcase the possibilities.

## Carving Stations

*CARVING: Chef Attendant fee of \$75.00 is required for all carving stations*

Peppercorn Crusted Beef Tenderloin, Grain Mustard Demi-Glace

\$18.00 per person

Herb Roasted Beef Strip Loin, Creamy Horseradish Sauce

\$17.00 per person

Farm Raised Roasted Turkey Breast, Port Cranberry Jam

\$14.00 per person

Smoked Salmon, Citrus-Tarragon Rémoulade

\$15.00 per person

Slow Roasted Berkshire Pork Loin, Smoked Apple BBQ

\$13.00 per person

*All carving stations include one enhancement from the list below \$4.50 per person for each additional selection*

Brussel Sprouts Sautéed with Bacon | Haricots Verts with Almonds | Grilled Seasonal Vegetables

Herb Roasted Red Potatoes | Buttermilk Whipped Potatoes | Roasted Asparagus with Balsamic Glaze



*Displayed  
Appetizer  
Stations*

**CHEESE AND CRUDITÉ DISPLAY : \$14.00 per person**  
 Artistically Displayed Selection of Hand Picked Domestic & International Cheeses to include: Vermont Sharp Cheddar, French Brie, Farmhouse Smoked Gouda, Gorgonzola, Gruyere, and Fontina; A Vibrant Display of Young Vegetables to include: Carrots, Broccoli Florets, Cucumber, Grape Tomatoes, Cauliflower Florets, Asparagus, and Peppers Served with House Made Hummus, Basil Ranch, and French Onion Dip Assorted Crackers and Breads, Fresh & Dried Fruits and Berries

**CHARCUTERIE: \$15.00 per person**  
 Chef's selection of artisanal meats- Genoa Salami, Prosciutto, and Mortadella; A selection of Olives, Roasted Red Peppers, Garden Tomatoes with Fresh Basil, Shaved Parmigiano Reggiano, Provolone, Mozzarella Italian Pasta Salad with Artichokes, Marinated Mushrooms, and Roasted Red peppers. Served with Focaccia and Sliced Baguette

*Salad Stations*  
 \$16.00 per person (based on 2 choices)

**CHOPPED KALE SALAD:** Kale with hard cooked egg, shaved radish and carrot, warm bacon vinaigrette

**TRADITIONAL CAESAR SALAD BOWL:** Hearts of Romain with house made dressing, shaved parmesan cheese, sourdough croutons

**CHEF'S MASON JAR SALADS:** Apple Salad, Mixed Field Greens, Granny Smith Applies, Candied Pecans, with Apple Vinaigrette  
 Garden Salad, Cucumbers, Diced Tomatoes, with Ranch  
 Mixed Greens, Dried Cranberries, Feta Cheese, Walnuts, with Balsamic Vinaigrette

**GREEK SALAD :** Mediterranean Display Hummus, Tuscan White Bean Salad, Kalamata Olives and Marinated Artichokes, Tapenade served with Toasted Pitas and Rustic Bread

*Additional  
Stations*

Appalachian Trail Carved Brisket  
 Corn and Bacon Cornbread  
 Carolina Kettle Slaw and Beans  
 \$15.00 per person

Braised Short Rib over Buttermilk Whipped Potatoes  
 Seared Salmon served with Seasonal Vegetables  
 \$16.00 per person

Fried Green Tomatoes with House-Made Pimento Cheese  
 Shrimp and Grits  
 Crispy Southern Fried Chicken Biscuits  
 \$16.00 per person

# Themed Rehearsal Dinner Menus

## SOUTHERN PICNIC

\$32.00 per person

Southern Fried Chicken  
Sauteed Rainbow Trout  
with Lemon Brown Butter  
Country Style Macaroni and Cheese  
New Potato Salad  
Savory Corn Pudding  
Country Style Green Beans  
Cheddar Biscuits  
Skillet Braised Brown Beans  
Deviled Eggs

## ITALIAN BUFFET

\$32.00 per person

Display of Bruschetta with olive oil, tomato,  
basil and tapenade  
Traditional Caesar Salad with hearts of romaine, shaved  
parmesan cheese and Italian croutons  
Mozzarella Panzanella Salad  
Chef's Roasted Garden Vegetables  
Eggplant Parmesan  
Shrimp and Pasta Primavera  
Chicken Picatta  
Traditional Meat Lasagna  
or 4 cheese Four-Cheese Sausage Rigatoni  
Warm Rustic Italian Bread Loaves with herb  
infused olive oil and butter



## DECONSTRUCTED SEAFOOD BOIL

\$42.00 per person

Pan Seared Day Boat Scallops  
with Garlicky Shrimp Saute  
Grilled Andouille and Chorizo Sausage  
Broiled Lobster Tails  
Steamed Little Neck Clams and Black Mussels  
in White Wine Broth  
Grilled Pesto Marinated Chicken Breast  
Corn on the Cob  
Steamed Asparagus  
Steamed Fingerling Potatoes  
Rice Pilaf

## DESSERT STATION

\$16.00 per person

Mini Crème Brulee  
Pot de Crème  
Assorted Mini Cheesecakes  
Chocolate Dipped Strawberries  
Mini Eclairs  
Cookies and Bars  
Cupcakes

# Beverage Options

## BAR SERVICE

*Premium Selection of Liquors, beer, wine includes:*  
Absolute, Bacardi, Beefeaters, Canadian Club, Jim Beam, Jose Cuervo Gold, Seagram's 7, Seagrams VO, domestic, imported and craft beers brands upon request, House wines

*Platinum Selection of Liquors, beer, wine includes:*  
Chivas Regal, Kettle One Vodka, Makers Mark, Stolya Vodka, Tangeray Gin, Wild Turkey 101, Johnny Walker Black, domestic, imported and craft beer brands upon request, House wines

*Host Bar – priced per person  
or based on consumption*

*Cash Bar service also available*

## HOST BAR PACKAGE *(priced per 4 hour period)*

Premium brands - \$35 per guest

Platinum brands - \$40 per guest

## CONSUMPTION/CASH BAR PRICES

Premium Brand Liquors - \$6.50 per drink

Platinum Brand Liquors - \$7.50 per drink

Domestic Beer - \$4.00 per bottle

Imported/Craft Beer - \$6.00

House Wine - \$6.00 per glass

Champagne Toast - \$5 per glass

Bartender Fee - \$75

Minimum Bar Revenue - \$500





## Wedding Cake

Our chef or one of our partnering vendors can bring your Wedding Cake vision to life. Please inquire for pricing details.



## Inclusions

Just ask for details!

- 60” Rounds and Banquet Chairs
- Table Linens and Napkins (white)
- Complimentary Coffee and Tea Service
- Standard dinnerware, glassware, silverware, & water glasses
- Storage room provided for up to 3 days prior for wedding favors and items shipped directly to hotel
- Exclusive menu planning and detail meeting with our Catering Manager

*We partner with a variety of reputable vendors that will make the wedding you've always dreamed of come to life. If there is something you don't see in our collections and offerings, don't hesitate to ask! Happy Planning!*

*When it feels like you've known someone  
since grade school...*



*The*  
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HOTEL

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