

Q U I R K

H O T E L

BANQUETS & EVENTS

FALL & WINTER

201 West Broad Street, Richmond VA 23220
P: 804.340.6040 | QuirkHotels.com



BREAKFAST

MENU

2025

FALL & WINTER

Breakfast Buffets

Includes House Regular/Decaf Coffee, Hot Tea Assortment, & Seasonal Fruit

Broad Street Buffet

*\$36.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 1 Protein: Bacon • Breakfast Sausage

Scrambled Eggs (DF | GF)

French Toast with Maple Syrup

Old Bay Spiced Home Fries (DF | GF | VGN)

Cheese Grits (GF | V)

Greek Yogurt w/Housemade Ginger Granola (GF | V)

Continental Breakfast Buffet

\$26.00 per person

Assorted Sweet and Savory Pastries

Croissants w/Butter and Fruit Preserves

Greek Yogurt w/Housemade Ginger Granola (GF | V)

Assorted Oatmeal with Milk

Healthy Start Buffet

*\$38.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Spinach & Mushroom Frittata (GF | V)

Breakfast Sausage (DF | GF)

Steel Cut Oats (DF | GF | V)

Greek Yogurt (GF)

English Muffins w/Butter and Fruit Preserves (V)

Dairy Free (DF) | Gluten Free (GF) | Vegetarian (V) | Vegan (VGN) | Contains Nuts (CN)

22% Service Charge and Tax will be added to all Food & Beverage items

201 West Broad Street, Richmond VA 23220

Brunch

Brunch Buffet

*\$48.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 1 Protein: Bacon • Chicken Sausage

Choose 1 Egg Style: Scrambled Eggs (V) • Egg Whites (DF | GF) •
Spinach & Mushroom Frittata (GF | V) • Ham & Cheese Frittata (GF)

Choose 2 Entrées: Buttermilk Pancakes • Classic French Toast •
Crepes w/Fruit Compote • Biscuits and Sausage Gravy • Strata & Country Ham •
Corned Beef Hash (DF | GF) • Chicken Pot Pie • Mini Beef Sliders

Includes Old Bay Home Fries w/Onions and Peppers & Assorted Sweet & Savory Pastries (V)

Upgrade and Add Smoked Salmon

w/ Assorted Bagels and Caper Cream Cheese
\$16 per person - Groups of 20 or more

Action Stations

*\$125 Attendant Fee Applies for 90 Minutes of Service
(Groups over 35 require 2 attendants)*

Omelet Station

*\$18.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Includes Onions, Peppers, Tomatoes, Mushrooms, Micro Greens, Ham, Sausage, Cheese

Avocado Toast Bar

*\$22.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 1 Protein: Smoked Salmon • Prosciutto • Bacon

**Includes Marinated Tomatoes, Pickled Red Onions, Micro Greens, Pesto, Balsamic
Reduction, Toasted Pepitas, Flax Seeds**

Dairy Free (DF) | Gluten Free (GF) | Vegetarian (V) | Vegan (VGN) | Contains Nuts (CN)

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201 West Broad Street, Richmond VA 23220

**LUNCH
&
DINNER
MENUS
2025**

FALL & WINTER

Lunch on the Go

Build Your Own Sandwich Platter

***A final count of each selection will be required no later than 7 days prior.**

\$32 per person

Choose 3 Proteins: Ham • Smoked Turkey • Roast Beef • Chicken Salad (CN) • Avocado Salad

Choose 3 Cheeses: Munster • Cheddar • Swiss • American • Provolone

Choose 2 Sides: Dill Potato Salad (V) • Garden Salad (VGN) • Greek Pasta Salad (VGN OPTION) •
Coleslaw • Seasonal Fruit

**Includes Bread, Lettuce, Tomato, Red Onion, Pickles, Dijon Mustard,
Dukes Mayo, Assorted Cookies, Sodas & Water**

Premade Boxed Lunch

\$30 per person

**Includes 1 Sandwich, 1 Whole Fruit,
1 Bag of Chips, 1 Cookie, 1 Soda or Water**

or

Premade Sandwich Buffet

\$32 per person

**Includes Sandwiches, Whole Fruit,
Bags of Chips, Assorted Cookies, Sodas & Water**

Choose 2 Sandwiches

***A final count of each sandwich will be required no later than 7 days prior.**

Smoked Turkey

Munster, Bacon, Lettuce, Tomato, Red Onion, Dukes Mayo

Hummus

Roasted Carrots, Cucumber, Feta, Spring Lettuce (V) (VGN OPTION)

Chicken Salad

Celery, Raisin, Walnut, Romaine Lettuce (CN)

Roast Beef

American Cheese, Horseradish Mayo, Red Onion, Lettuce, Tomato

Black Forest Ham

Brie Cheese, Apples, Dijon, Honey

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201 West Broad Street, Richmond VA 23220

Tea Sandwich Display

Includes Iced Tea & Lemonade or House Coffee & Hot Tea

Choose 4 Sandwiches | 2 Desserts

\$30 per person

+ \$6 per person - Groups under 20 guests

Tea Sandwiches

BLT

PB&J (VG, V)

Chicken Salad (CN)

Pimento Cheese

Prosciutto

Cucumber

w/Egg, Dill Spread

Smoked Salmon

w/Red Onion, Capers, Cream Cheese & Chive

Egg Salad

w/Radish Herb Butter & Chive

Ham & Cheese Pinwheels

w/Herbed Ricotta

Avocado Salad

w/Romaine

Desserts

Petit Fours

Macarons

Lamingtons

Mini Fruit Tart

Scones

w/Jam & Clotted Cream

Add Fresh Fruit Cup

\$5 per person

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Plated Lunch & Dinner

Guests served tableside.

Choose 1 Salad | 2 Plated Entrées | 1 Dessert

Priced per Entrée

Available to groups up to 25 Guest

*A final count of each selection will be required no later than 7 days prior

Salads

Classic Caesar - Romaine, Parmesan Dressing, Anchovy & Garlic Croutons (GF OPTION)

Romaine Wedge - Romaine, Tomato, Bacon, Red Onion & Blue Cheese Dressing (GF | V OPTIONS)

Arugula Salad - Arugula, Pear, Golden Raisin, Spiced Walnut, Apple Butter Vinaigrette (GF | VGN)

Greek Salad - Romaine, Tomato, Peppers, Cucumber, Aged Feta, Kalamata Olives & Mint (GF | V OPTIONS)

Garden Salad - Spring Greens, Crunchy Vegetables & Dijon Vinaigrette (GF | VGN OPTIONS)

Entrées

Beef | Pork | Poultry

	Lunch Dinner
Hanger Steak w/Garlic Mash Potatoes, Roasted Mushrooms	\$55 \$65
Braised Beef Tips w/Mushrooms, Basmati Rice Pilaf	\$44 \$54
Meatloaf w/Soy Ketchup Glaze, Green Bean Casserole, Mashed Potatoes	\$54 \$64
Panko Crusted Pork Loin w/Green Bean Cassarole, Herb Roasted Potatoes	\$45 \$55
Pork Kabob w/ Herb Roasted Potatoes, Sautéed Zucchini	\$45 \$55
Herb Roasted Chicken w/Dijon Cream, Roasted Asparagus, Wild Rice (GF)	\$44 \$54

Seafood

Shrimp & Grits w/Bell Peppers, Bacon	\$45 \$55
Roasted Salmon w/Broccolini, Mashed Potatoes	\$45 \$55

Vegetarian

Eggplant Fra Diavol w/Alfredo, Roasted Asparagus	\$38 \$48
Grilled Portobello w/Roasted Cauliflower, Smoked Tomato Braised Beans	\$36 \$46
Indian Vegetable Curry w/Basmati Rice Pilaf	\$40 \$50

Dessert

Cheesecake w/Seasonal Fruit
Apple Tart w/Whipped Cream
Tiramisu w/Whipped Cream & Maple Flakes
Carrot Cake w/Cream Cheese Icing
Chocolate Layered Cake w/Chocolate Icing
Berry Bread Pudding w/Cream Anglaise
Coconut Yogurt Parfait w/Berries (GF | VG)

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Buffet & Family Style

Buffet Style is Stationed & Family Style is served in Sharable Portions

Choose 1 Salad | 2 Entrées | 2 Sides | 1 Dessert

Lunch - \$55 per person Dinner - \$65 per person

+ \$6 per person - Groups under 20 guests

Salads

Classic Caesar w/Parmesan Dressing, Anchovy & Garlic Croutons (GF OPTION)
Chopped Romaine Wedge w/Tomato, Bacon, Red Onion & Blue Cheese Dressing (GF | V OPTION)
Arugula Salad w/ Arugula, Pear, Golden Raisin, Spiced Walnut, Apple Butter Vinaigrette (GF | VGN)
Garden Salad w/Spring Greens, Crunchy Vegetables & Dijon Vinaigrette (GF | VG OPTIONS)
The Greek w/Romaine, Tomato, Peppers, Cucumber, Aged Feta, Kalamata Olives & Mint (GF and V OPTIONS)

Entrées

Beef | Pork | Poultry

Herb Roasted Chicken w/Dijon Cream (GF)
Meatloaf w/Holy Trinity, Tomato-Soy Glaze & Tobacco Onions
Panko Crusted Pork Lion w/Dijon Cream
Hanger Steak w/Pesto & Red Wine Demi-glace (GF)
Braised Beef Tips w/Mire Poix, Red Wine Au Jus
Pork Kabob w/Greek Moho Marinade, Lemon Yogurt Sauce (GF)

Seafood

Shrimp Scampi w/Fresh Herbs, Lemon Cream, Penne
Roasted Salmon w/Poblano Cream & Escabeche Onions (GF)

Vegetarian

Eggplant Fra Diavol w/Spicy Pomodoro, Basil & Olive Oil (GF | VG)
Grilled Portobello w/Spanish Salsa Verde & Roasted Garlic (GF | VG)
Indian Vegetable Curry w/Madras Curry, Cream of Coconut & Cilantro (GF | VG)

Dessert

Cheesecake w/Seasonal Fruit
Apple Tart w/Whipped Cream
Chocolate Mousse w/Whipped Cream & Maple Flakes
Carrot Cake w/Cream Cheese Icing
Tiramisu w/Maple Flakes & Whipped Cream
Berry Bread Pudding w/Cream Anglaise
Coconut Yogurt Parfait w/ Berries (VG, GF)

Sides

Roasted Cauliflower - Garlic Chili Crunch (GF | VG)
Roasted Broccolini - Anchovy Dressing (GF)
Roasted Asparagus (GF | VG) or **Sautéed Zucchini** (GF | VG)
Roasted Mushroom (GF | VG) or **Creamy Marsala Mushrooms** (VG)
Sautéed Vegetable Medley - Zucchini, Cauliflower, Mushrooms, Green Beans, Peppers, Onions (GF | V)
Succotash - Corn, Fava, Peppers, Herbs (GF | VG OPTION)
Garlic Mashed Potatoes (V, GF) or **Herb Roasted Potatoes** (VG, GF)
Cilantro Wild Rice (VG, GF) or (V, GF)
Green Bean Casserole - Parmesan Cream, Tobacco Onions (GF | V)
Pasta Alfredo (V) or **Pasta Marinara** (V, VG, GF OPTION)
Pimento Mac & Cheese
Cheesy Grits (V, GF)
Cilantro Wild Rice (VG, GF) or **Basmati Rice Pilaf** (GF)
Cajun Rice (GF)

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201 West Broad Street, Richmond VA 23220

The Hours Before

Displayed or Passed Appetizers

Each item has a Minimum Order Requirement of 30 pieces
\$160 for 30 pieces

Baked Brie Mini Tarts

w/ Berry Compote
(V)

Seasonal Fruit Kabob

(DF/GF/V/VGN)

Barbecued Meatballs

w/Chives
(DF/GF)

Truffle Potato Croquet
w/Horseradish Sour Cream
(V)

Teriyaki Cauliflower
w/Grilled Scallion Relish
(GF/V/VGN)

Coconut Shrimp
w/Spicy Peanut Sauce
(CN/DF/GF)

Veggie Spring Rolls
w/ Sweet Chili Sauce
(V)

Zucchini Skewers
w/Tahini
(DF/GF/V/VGN)

Panko Crusted Chicken Skewers
w/Hot Honey
(DF)

Artisan Cheese Skewer
(GF/V)

Fig Crostini
(DF/V/VGN)

Pigs in Pashmina
w/Honey Mustard

Sesame Crusted Feta
w/Wildflower Honey
(GF/V)

Black Bean Burrito
w/Avocado Crema
(DF/GF/V/VGN)

Cheesy Arancini
w/Basil Pesto

Tomato Bruschetta
(DF/GF/V)

Falafel Bites
w/Green Goddess
(DF/V/VGN OPTION)

Spanakopita Bites
w/Lemon Aioli

Antipasto Skewers

Deviled Eggs
Chef's take on a
Southern Favorite

Upgraded Appetizers

Each item has a Minimum Order Requirement of 30 pieces
\$250 for 30 pieces

Bacon-Wrapped Scallop

w/Tamarind Honey
(DF/GF)

Sirloin Mini Kabob

w/Lemon Yogurt Sauce
(DF/GF)

Fried Oysters

w/Zesty Aioli & Lemon Wedges

Prosciutto Wrapped Asparagus

w/Garlic Aioli
(GF)

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Dinner Enhancements

Boards & Displays

Small 10-15 guests | Medium 20-25 guests | Large 30-40 guests

Chef's Selection of Domestic, Imported, and Local Cheeses

Wildflower Honey, Fruit Preserves, Assorted Crackers
and Bread

S: \$225 | M: \$400 | L: \$620

Antipasto Display

Cured Meats, Artisanal Cheeses, House Pickles, Olives,
Assorted Crackers

S: \$240 | M: \$425 | L: \$650

Charcuterie Board

Cured Meats with Traditional Accompaniments

S: \$250 | M: \$450 | L: \$690

Shrimp Cocktail

Herb Poached Shrimp w/House Made Cocktail Sauce

S: \$200 | L: \$350

Grilled Vegetable Board

Assortment of Grilled Vegetables

S: \$175 | M: \$315 | L: \$455

Crudités Display

Assortment of Fresh Vegetables w/ Trio of Dips

S: \$175 | M: \$315 | L: \$455

Seasonal Sliced Fruit Display

S: \$175 | M: \$315 | L: \$455

Fresh Baked Cookie Display

Chocolate Chip | Oatmeal Raisin & Walnut | Sugar |
White Chocolate Macadamia

S \$75 | M \$105 | L \$155

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Dinner Enhancements Continued

Action Stations

\$125 Attendant Fee Applies for 90 Minutes of Service
(Groups over 35 require 2 attendants)

Lemon Panko Crusted Salmon

w/Dijon Cream, Herb Roasted Potatoes, Dinner Rolls
\$350

Eye Of Round Beef Roast

w/Roasted Garlic Au Jus, Herb Roasted Potatoes, Dinner Rolls
10 Pound Roast | 25 Guests | **\$360**
20 Pound Roast | 50 Guests | **\$720**

Greek Roasted Pork Shoulder

w/Tzatziki, Herb Roasted Potatoes, Dinner Rolls
\$375

New York Strip Loin

w/Green Peppercorn Au Poivre, Herb Roasted Potatoes, Dinner Rolls
\$625

Pasta Station

w/Penne & Cavatelli

Choose 2 Sauces: Tomato | Pesto | Alla Vodka | Alfredo

*Includes Grilled Chicken, Fresh Shrimp, Italian Sausage,
Roasted Tomatoes, Broccolini, Onions, Sauteed Spinach,
Roasted Mushrooms, Fresh Garlic, Aged Parmesan,
Shaved Pecorino, Dinner Rolls & Garlic Butter*

\$35 per person

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Dinner Enhancements Continued

Build Your Own Bars

Build Your Own Taco Bar

*\$24.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 2 Proteins: Beef • Pulled Pork • Braised Chicken • Grilled Shrimp • Blackened Zucchini
**Includes Shredded Romaine, Cheddar Cheese, Sour Cream, Guacamole, House Salas, Chimichurri,
Soft Flour Tortillas**

Gourmet Slider Bar

*\$21.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 2 Sliders: Local Aged Beef • Grilled Chicken • BBQ Pulled Pork • Grilled Portobello
Includes Coleslaw, Carmalized Onions, Garlic Aioli, Cheddar Cheese, Pickles, Mustard, Ketchup

*Substitute Crab Cake Sliders
+\$6 per person*

Mac & Cheese Bar

*\$16.00 per person - Groups of 20 or more
+ \$6.00 per person - Groups less than 20*

Choose 1 Cheese: Fontina • Gruyere
Includes Scallions, Applewood Bacon, Crispy Shallots, Green Onions, Spiced Shrimp

*Add Crispy Pork Belly or Truffles
\$5 per person*

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À La Carte

All-Day Beverage Package	\$15.00 per person
Bottled Still or Sparkling Water	\$5.00 per person
Canned Soda	\$4.00 per person
Coffee, Regular or Decaf	\$50.00 per gallon
Assorted Hot Tea	\$50.00 per gallon
Blanchard's Coffee	\$75.00 per gallon
Carafe of Fresh Juice or Iced Tea	\$35.00 per carafe
Sweet Pastries	\$50.00 per dozen
Plain Croissants	\$50.00 per dozen
French Toast	\$7.00 per person
Scrambled Eggs	\$9.00 per person
Bacon or Breakfast Sausage	\$8.00 per person
Home Fries with Peppers and Onions	\$7.00 per person
Ham Biscuits with Honey Butter	\$99.00 per dozen
Mini Tea Sandwiches	\$80.00 per dozen
Whole Fruit	\$5.00 per piece
Fresh Sliced Fruit	\$6.00 per person
Granola Bars	\$3.00 per bar
Protein Bars	\$9.00 per bar
Potato Chips	\$4.00 per bag
Gummy Bears	\$3.00 per person
Mixed Nuts	\$35.00 per pound
Chocolate Covered Coffee Beans	\$43.00 per pound
Cookies:	\$55.00 per dozen
Oatmeal Raisin Chocolate Chip Snickerdoodle	
White Chocolate Macadamia Peanut Butter (GF Options By Request)	

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BAR MENU

2025

Fall & Winter

Bar & Beverage Packages

All Packages are Unlimited Beverages

All Bars have a \$125 Bartender Fee & Includes 2-Hours of Service.

We recommend 1 Bartender per 30 Guests.

+\$25 for Each Additional Hour

***Specific Brands are Subject to Availability**

Premium Bar Package

\$34.00 per person

+ \$11 per person for each additional hour

Titos Vodka | Evan Williams Black Bourbon | New Amsterdam Gin
| Dewars Scotch | Cazadores Tequila | Bacardi Rum

Platinum Bar Package

\$39.00 per person

+ \$13 per person for each additional hour

Ketel One Vodka | Makers Mark Bourbon | Bombay Sapphire Gin | JW Black
Scotch | Espolon Tequila | Mount Gay Rum

Beer and Wine Package

\$26 per person

+ \$8 per person for each additional hour

Imported & Domestic Beer | House Red & White Wine | Sparkling Wine | Water |
Assorted Soft Drinks

Breakfast Cocktail Package

\$24 per person

+ \$8 per person for each additional hour

Traditional Mimosa | Bloody Mary | Bellini |
Assorted Soft Drinks | Water and Juices

Non Alcoholic Beverage Package

\$12 per person

+ \$6 per person for each additional hour

Champagne or Cider Toast Package

\$7 per person

Provides a 3oz Pour for a Toast

Consumption Bars

Hosted & Cash Bars are on a Consumption Basis (Priced per Drink)

All Bars have a \$125 Bartender Fee & Includes 2-Hours of Service.

We recommend 1 Bartender per 30 Guests.

+\$25 for Each Additional Hour

***Specific Brands are Subject to Availability**

Hosted Bar

Charged to the Host

Platinum Spirits	\$12
Premium Spirits	\$11
House Wine	\$9
Mimosa	\$9
Imported Beer	\$8
Domestic Beer	\$7
Non-Alcoholic Beverages	\$4

Cash Bar

Each Guest to Pay their Own Drinks

Platinum Spirits	\$14
Premium Spirits	\$12
House Wine	\$11
Imported Beer	\$9
Domestic Beer	\$8
Non-Alcoholic Beverages	\$5

All Consumption Bars include Platinum or Premium Mixed Drinks, Imported & Domestic Beers, House Wines, Water & Soft Drinks.

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