



GRAVES MOUNTAIN
SINCE FARM 1850
&
LODGES

Group Events & Retreats
In the Blue Ridge Mountains

Group Events

On Our Rural Farm Retreat on 1800 Acres
in the Virginia Blue Ridge Mountains
in Tiny Hamlet – Syria, VA by Shenandoah National Park

75 Miles from DC
95 Miles from Richmond

55 Guest Rooms
45 Additional Bedrooms
Dorm Rooms for Sport Camps
12 Event Spaces

Teambuilding – Our Own Coach Available

Adventuring – 22 Activities

*18 Miles of Trails, 2 Streams, 3 Ponds, Horse Stables,
Mountain Higher Than Old Rag*

Retreats

Corporate Buy-outs

Wellness

Modest Sports Camps

*or Upgrade to Luxury Camps
with Natural Circuit Training*

Ride and Drives on Mountains & Hollows

*Four Wheel and All Wheel on our trails
Performance and historic autos
on our twisty hilly follow byways.*



Your group becomes part our Graves Mountain community and our 1800 acres of working farm, meadows, woods, streams, ponds, and trails.



Four Ways to Plan for Your Group

Small Gatherings No Lodging

Just reserve a table in the Farm Restaurant and plan your menu here with Missy Graves, Chef Hans, and Melissa Whaley.

Half Day Meetings Plan

Missy Graves will plan your day meetings, facilities and menus for either the first or second half of the day.

Full Day Meetings Plan

Using Our Complete Meeting Package with Three Meals and Meeting Space Set-ups included

Just plan your events with Missy Graves, add your overnight accommodations and additional events and activities – free or for additional fees.

Just Meals with Group Meeting Spaces, Guest Rooms and Facilities as Needed Not “complete”.

Just plan your events with Missy Graves, add your accommodations and additional events and activities – free or for additional fees.



The Functional Large Lounge 1

Meeting Room Capacities and Costs

	SQ FT	Comments	Reception occasional seating	Theater Style, chairs	Class Room	Banquet at Large Rectangle/ Refectory	Hollow Square	U Shape	H or E Shape	Large Board Rm	Breakouts Available Nearby	\$ Rate Day/Half Day
Pavilion 1 - Sycamore 55 ft x 122 ft, open to stream - multiple garage doors, for close up. Large fireplace.	6710	Seasonal - with fireplace	450	420	220	350	210	192	225	160	Only outside by pavilion	800/500
Pavilion 2 - Chimney Rock, open to stream. - multiple garage doors, for close up. Large fireplace.	3000	Seasonal - with fireplace	200	150	100	150	90	60	75	75	Only outside by pavilion	500/300
Main Lodge Large Lounge, Lower Grnd Floor 39 x 35	1365		98	105	46		43	39	47	34	3	250/175
Main Lodge Games Lounge switched to meeting room 35 x 22	770	pong. Foosball	55	48	26		24	22	27	19	2	125/75
Main Lodge Large Dining switched to meeting 39 x 35	1365	Selected Restaurant Use				110					2 + 1 short walk	250/175
Main Lodge - Big Porch, 2nd Floor, Handicapped access 11 x 39	429	Views	31	33	14	36	13	12	15	11	2	
Main Lodge - Small Porch,, 2nd Floor 11 x 23	253	Views	18	19	8	18	8	7	9	6	2	90/55
Main Lodge - Bader Rm, 2nd Floor - the Main Floor, Handicapped access Lounge set-up for 33% 35 x 22	770	Marquetry Panels	55	48	26	43	24	22	27	19	2	150/90
Poplar Lodge - Black Bear, Grnd Fl 24 x 40	960	Log walls	55	40	32	50	30	25	30	24	3 + 2 additional that are a short walk	250/150
Poplar Lodge - Eagle, Lower floor, walk down, 25 x 30,	550	Windows one side	35	30	18	30	17	16	19	14	3	90/60
Poplar Lodge - Appaloosa, Lower floor, walk down, 15 x 30, one small window	450	One small window	32	28	15	25	14	13	16	11	3	90/60
Poplar Lodge , 2nd Floor, Library, Board Rm, table set 6 comfortably, can add table, and re-configure, 14 x 22	208	Log walls Library	18	16	8	14	8	7	9	6	3	50/35
Ridgecrest Lodge, 215 18 x 25	450	View & Porch	32	28	15	25	14	13	16	11	2	115/70
Ridgecrest Lodge 115 23 X 25	575	View & Porch	41	36	19	32	18	16	20	14	2	135/80
Redwood Apt #2 or #3 - living/dining/ area - small break-out	225		16	14	8	13	7	6	8	6	2	90/55
Valley View Cabin living dining area - break out or small event	500		36	31	17	28	16	14	17	13	0	110/65
Kite House living room/dining room/expansive deck- Expandable for event or break-out	350		25	22	12	19	11	10	12	9	1 + 3 nearby	120/75
Farm Pavilion - open sides, pole barn	600	Seasonal	40									125/75
Stables Barn Upper Floor - Available August 2024	900	Seasonal	64	56	30	50	28	26	31	23	0	200/135



In Poplar Lodge - Black Bear Meeting Rm 1



In Main Lodge - Large Dining – to meeting room

Activities on the 1800 Acre Farm

12. **Teambuilding** – coach Andy Nichols of TeamLink. Structured for your needs and time allotment
13. **Hiking, Strolling**
 1. From killer to family amble - 18 miles on our farm
 2. Our Own Doubletop Mountain - 200 ft higher than Old Rag
 3. Guided Hikes on the farm and to Park destinations from the farm
 4. Shenandoah National Park Hikes
 1. Old Rag - 9 miles to front side start. 7.5 miles to backside start
 2. White Oak Canyon Waterfalls and climb to the top - 7 miles up our back hollow road
 3. Dark Hollow - from the farm
 4. Rapidan River, Camp Hoover, & Chapman Mountain - from the farm
 5. Rose River Fire Rd - to Big Meadows
14. **Nature Discovery Walks - with Jenn of In True Nature**
 1. 11 AM most Saturdays, free
 2. History and geology easy hikes
15. **Horses and Horse Riding**
 1. 90 Minute Beginner Trail Rides
 2. Lessons
 3. Memberships
 4. Horse Camping - Horse Campground with Stabling and Lots of space for Hotwire
 5. 100 Miles of trail - here and into Shenandoah National Park
16. **Fly Fishing**
 1. Lessons, Clinics, Guiding – with our guides
 2. Two Mountain Streams
 3. Rapidan River Wilderness Native Trout
 4. 3 Ponds - catch and release > Bass, catfish, trout
17. **Road Bike Cycling**
 1. Easy to highly challenging, along our byways
18. **Mountain Biking**
 1. Easy to killer trails- through orchard, around farm fields, up mountain single track technical to super technical scramble on our own rough single track laid out for moto cross.
19. **Classes - learning and Discovery**
 1. Acrylics - Landscapes with local artist Lou Messa, monthly first Sat of month
 2. Soap Making - mostly every month
 3. Wreath Making - usually every other month
 4. School and Home-Schooling classes/days for Farming, Eggs in Nature, Streams, Crops
20. **Wellness, Massage, Yoga, Hikes**
 1. Yoga, many Saturdays and some Sundays
 2. Wellness Weekends- 8 weekends a year
21. **Music Making - Live Music, Local Music, Youth Development**
 1. Bluegrass, Old Time, Singer song writer with Ellen Nagase and Smoking trout Trio - most Sat late afternoon and evening
 2. Open Mic - with Ellen - most Friday evenings
 3. Bluegrass Pickers Jams- 8 weekends
 4. Community Heritage Music Festival - Thurs - Sun after Memorial Day, 30th year and counting.

1. **Farming and animals on our working farm**
 1. Sat and Sun AM
 1. Egg Collection at the rolling chicken coop at the bottom of Main Lodge hill: 9AM and by appointment
 2. Barn-yard walk with pigs, goats, calf, guinea hens - 9:45 AM
 3. School and Home-Schooling classes/days for Farming, Eggs in Nature, Streams, Crops
2. **ATV Side by Side Tours with Guide - coming in spring 2024**
 1. Up the mountainsides, logging trails, farming areas, cattle and wildlife that comes our way.
3. **Rock Climbing - all day adventure with drive to and from**
 1. With Andy Nichols and Shenandoah Mountain Guides
 2. Needs a group or join into a group. Start about 1 hr and fifteen minutes' drive up to the Park and drop down from Skyline drive, usually near Stony Mountain
4. **Swimming Pool** - huge, seasonal from Memorial Day weekend through and usually beyond Labor Day
5. **Swimming Hole swimming** in our mountain stream - Rose River
6. **Hard Cider Tour**
 1. Just stay at Graces for our own Silver Cup Award winner - Graves Mountain "Squeeze" by Lucky and Lunn Graves
7. **Vineyard Tours - all within 25 Mins**
 1. Our neighbor, DuCard Vineyard with French winemaker. On one of our old orchards. Show then your room key and get two wine glasses. Light food. Frequent music Fri evening and sat
 2. Revelations Vineyards
 3. Early Mountain Vineyards - quite fancy tasting room
8. **Craft Brewers**
 1. Bald Top Brewery - just 11 miles in Madison on a hill. Inventive brews.
 2. Beer Hound Brewery - Culpeper - we serve this local beer - 30 mins.
 3. Pen Druid Brewing, Sperryville. Using wild yeasts. A special experience.
9. **Distillery**
 1. Copper Fox in Sperryville - VA single malt, Rye, Whisky, Bourbon - 30 mins
10. **Sightseeing**
 1. Luray Caverns - up by the Park - 70 min drive
 2. Presidential Plantation Houses - Montpelier in Orange - 35 mins, Monticello in Charlottesville - 50 mins
11. **Antiquing**
 1. Over 100,000 SF of consignments in Ruckersville - 25 mins

Note rates are subject to change

Group Event Meal in the Farm Restaurant or a Private Dining Room

Meeting space, standard A/V, three meals, beverage service

Complete Meeting Package

Meeting space, standard A/V, three meals, beverage service & break set-up.

\$85 per day plus tax and 18% gratuity plus guest room or cabin cost.

Half Day Meeting Package

Meeting space, standard A/V, three meals, beverage service & break set-up

\$63 per day plus tax and 18% gratuity.

Just Dining Plans – exclusive of meeting spaces and set-ups

Full Plan on own - three meals a day
\$63 plus tax & gratuity

Half Day Plan on own – breakfast and lunch
\$32 plus tax & gratuity

Adventuring Meal Plan
Breakfast and Dinner + Bag Lunch – for hiking, adventuring, or traveling.
\$63 plus tax & gratuity

Buy-outs – full or partial

Poplar Log Cabin Lodge with forest view meeting rooms

17 guest rooms and four meeting/break-out rooms that can be all yours.

Add-on Rooms in Farmhouse and Condos are available nearby

Mountainside Lodge with two smaller meeting rooms and access to the large lounge – down the hill

22 Double Queen Guest Rooms, combined with two smaller size meeting rooms.

Add-on Rooms in Lodge and Cottage available nearby

The Whole Farm Resort on 1800 Acres with Two Mountains

– one higher than Old Rag, 18 Miles of Trails
Two streams, five ponds – Activities Director, Team Building Director, Stables, Music, Classes

Three Lodges and 19 Cabins and Farmhouses.

- 55 Lodge Rooms of which 38 are Double Queens and 17 are very small Kings
- 51 separate bedrooms in 19 cabins and farmhouses
- 106 total buy-out bedrooms

Five Event Add-ons



Group Event Add-ons

Hayride for up to 30 diners :\$250

30 Minute Nature Walk – depending on guide availability. \$145

Graves Mountain Hard Cider Tasting – and talk with the squeezers – Lucky and Lynn Graves - \$16 pp

DuCard Wine Tasting – and talk with the wine-maker – Scott Eliff - \$23 pp

Hosted Bar
- Drinks on consumption

Champagne Pour - \$8

Hors d'Oeuvres - passed and stationary

- Grits cakes – with scallion and Cranberry and Graves Mtn Red Pepper Jelly and Apple Butter accents \$4 pp

- Cheese Board and Crackers – with Pimento Cream Cheese Spread \$4 per person

- Graves' Apple and Honey Ham in Pastry with Cranberry Accent \$2.50 per piece

- Grits Cakes with Black Eyed Pea Remoulade and Country Ham \$2.50 per piece

- Medium Chilled Shrimp - - with traditional OBX cocktail sauce, passed – \$4 per piece

Catering Options & Menus

Menus for Your Group

Breakfast

Full Farm Breakfast *Family Style or Buffet*

Monday to Friday - Family Style Service as the group gathers, trickles in and out.

Saturday and Sunday - Buffet Service

Farm baked Breads – Anadama, Country Crunch Biscuits, Corn Bread – GF, and Sweet Breads with our own farm kettle made Apple Butter GF

Spiced Fried Apples GF

Morning Potatoes or Casserole

Wades Mill Organic Grits or Hot Raisin Oatmeal GF

Scrambled Eggs GF

Pancakes or Waffles

Bacon and Sausage GF

Fruit GF

By Request – Yogurts GF, Cold Cereals

Coffee, Teas, Juices

Amazing views of the farm from the restaurant's porches
\$16.50

Continental Breakfast

Farm Baked Breads – Anadama, Country Crunch Biscuits, Corn Bread GF and Sweet Breads with

Our Own Farm Made Apple Butter GF

Country Ham or Honey Ham - add to the biscuits

Yogurts GF

Fruit GF

Coffee, Teas

\$11.50

Breaks

Morning Break

Coffee, Decaf, Teas

Assorted Sodas and Waters

Chips

Pretzels

Sweet Bread

\$6.50

Afternoon Break

Pretzels and fruit

Coffee, Decaf, Teas

Assorted Sodas and Waters

\$6.50



Lunch Options

Cold

Deli Lay-out with Salads, Desserts, and Beverages

Family Style or Buffet

Roast Turkey, Honey Ham, Roast Beef, Sliced American and Swiss Cheeses
Greens and Vegetable Slices Balsamic and Blue Cheese dressings
Chunky Egg Salad
Pasta Salad
Country Cole Slaw
Apple Sauce Accent

Breads, Southern Yeast Roll, Anadama Condiments

Dessert Pick-ups
Assorted Beverages, Water
\$22

Mini Sandwiches with Salads and Desserts, Beverages

Family Style or Buffet

Assorted Mini Sandwiches on Anadama Bread and Southern Yeast Rolls
with Roast Beef and Greens, Chicken Salad and Greens, Farm Meat Loaf – Greens and Tomato, Cheese-Cole Slaw – Greens,
Salads Display
- Egg Salad with Greens and Tomato, Garden Salad with Balsamic and Blue Cheese dressings, Country Cole Slaw
Apple Sauce Accent

Dessert Pick-ups
Assorted Beverages, Water
\$22

Hot Options

Chicken Pot Pie and Vegetable Quiche

Rachel's Chicken Pot Pie
Vegetable Quiche of the Day GF Crust
Mac and Cheese
Green Bean Casserole GF
Baked Apples GF
Country Cole Slaw and Greens GF

Breads: Anadama Bread and Southern Yeast Rolls

Dessert Pick-ups
Assorted Beverages, Water
\$25

Classic Fried Chicken with Vegetable Lasagna

Garden Salad
Farm Battered Fried Chicken
Vegetable Quiche of Season
Mashed Potatoes
Broccoli and Mushroom Casserole
Baked Apples,
Country Cole Slaw and Greens

Breads: Anadama Bread and Southern Yeast Rolls

Dessert Pick-ups
Assorted Beverages, Water
\$28

Hot and Cold

Southern Beef Chili and Wades Mill Grits with Salad Board with

Family Style or Buffet

Chicken Salad and Greens, Egg Salad and Greens, Tuna Sald.

Chunky Southern Chili with Black Eyed Peas and Wades Mill Organic Grits Accompaniment
Chicken Salad and Greens, Chunky Egg Salad and Greens
Country Cole Slaw and Greens
Apple Sauce Accent

Breads: Anadama Bread and Southern Yeast Rolls
Dessert Pick-ups
Assorted Beverages, Water
\$23



Complete Hot Lunch Menu Choices

T table family style service or as buffet – determined by guest count numbers.

*Please Choose Two Family Style Entrees for your party
– passed family style by your guests*

Please ask for Gluten Free and Vegetarian Options

Starters

- Farm Baked Breads with Graves Mountain Apple Butter
- Composed Salad for Family Service

Entrée Choices

Sauteed Shrimp and Smoky Grits - shrimp laid over top of Wades Mill stone ground organic smoky grits

Roast Organic Weavers's Pork Butt with a bourbon peach sauce accented with a smoky tomato compote.

Rose River Valley Pot Roast - Slow cooked pot roast served with red bliss potatoes and carrots

Traditional Farm Meatloaf – with herbed tomato compote.

Smothered Roast Chicken – Seared, sliced roast chicken topped with a heaping spoon of sauteed mushroom and caramelized onions finished with a honey mustard sauce.

Rachel's Chicken Pot Pie - Flaky pie crust stuffed with creamy chicken and vegetables baked to perfection

Vegetable Lasagna - layered fresh vegetables topped with homemade red sauce and a creamy ricotta herb cheese layered between pasta sheets topped with mozzarella cheese baked to perfection.

Garden Vegetable Quiche - warm apple, caramelized onions and smooth brie cheese baked with a creamy egg custard and finished with a hot honey drizzle

Poached Dilled Salmon – chilled, with pickled lemon sour cream sauce

OR

Country Fried Chicken - add \$4

Roast Sliced Prime Rib or as Steaks– with drizzled compound butter – add \$4 pp

Roast Filet of Beef with Horseradish Whipped Cream & Cranberry add \$5 pp

Vegetables and Sides that will come along “family style”:
Southern Contemporary choices by the Chef

Dessert Selection - presented to the table
Baby Brownies, Apple Crisp

\$26 pp, Youth 14 to 6 Yrs. Half Price – 5 and Unders Free
Including beverages, non-alcoholic



Dinner Menu Choices

*Please Choose Three Family Style Entrees for your party
– passed family style by your guests*

Please ask for Gluten Free and Vegetarian Options

Starters

- Farm Made Pimento Cheese with Anadama toast points
- Farm Baked Breads with Graves Mountain Apple Butter
- Composed Salad for Family Service

Entrée Choices

Sauteed Shrimp and Smoky Grits - shrimp laid over top of Wades Mill stone ground organic smoky grits

Roast Organic Weavers's Pork Butt with a bourbon peach sauce accented with a smoky tomato compote.

Rose River Valley Pot Roast - Slow cooked pot roast served with red bliss potatoes and carrots

Traditional Farm Meatloaf – with herbed tomato compote.

Smothered Roast Chicken – Seared, sliced roast chicken topped with a heaping spoon of sauteed mushroom and caramelized onions finished with a honey mustard sauce.

Rachel's Chicken Pot Pie - Flaky pie crust stuffed with creamy chicken and vegetables baked to perfection

Vegetable Lasagna - layered fresh vegetables topped with homemade red sauce and a creamy ricotta herb cheese layered between pasta sheets topped with mozzarella cheese baked to perfection.

Garden Vegetable Quiche - warm apple, caramelized onions and smooth brie cheese baked with a creamy egg custard and finished with a hot honey drizzle

Roast Turkey and Herbed Dressing - gravy of course – min 25 ppl, please

Country Fried Chicken - add \$2

Ribeye Steaks with drizzled compound butter – add \$4 pp

Roast Sliced Prime Rib with compound butter and au jus - add \$4 pp min 25 ppl, please .

Roast Filet of Beef with Horseradish Whipped Cream & Cranberry – add \$5 pp min 12 ppl please

Tuesday Special – cornmeal crusted skillet fried catfish

Friday Special – cornmeal crusted de-boned skillet fried trout

Vegetables and Sides that will come along “family style” - Southern Contemporary choice by the Chef

Dessert Selection - presented to the table
Baby Brownies, Apple Crisp, Chocolate Layer Cake

\$32 pp, Youth 14 to 6 Yrs. Half Price – 5 and Unders Free
Including beverages, non-alcoholic

