

# WEDDING PACKAGES

From the hors d'oeuvres to creative menu enhancements, every element of your wedding menu can be tailored to your specific desires. We make it easy to build your perfect wedding package, just select your choice of hors d'oeuvres, dinner, and beverage from the following menus. We also included a full menu of optional upgrades to make your event as unique as you are.

Minimum of 80 guests  
Food and Beverage minimums still apply

## **All Wedding Packages Include:**

Complimentary One Night Stay in a Standard Luxury Room  
24' x 24' Dance Floor  
Cutting and Plating of the Wedding Cake  
Cylinder Vase with floating Candle, Round Mirror and Four Votive Candles per Table  
Cake Table, Gift Table and DJ Table  
Clothed Cocktail Tables  
Tablecloths and Napkins  
(Available in Ivory and Black)  
Banquet Chairs  
Fully Dedicated Banquet Captain  
Complimentary Tasting for up to 4 Guests

## **Wedding packages exceeding \$75 per guest also include:**

Champagne Toast for Head Table  
Additional Standard Luxury Room (1) Night

## **Wedding packages exceeding \$85 per guest also include:**

Champagne Toast for All Guests  
Additional Standard Luxury Room for (1) Night

## **Wedding packages exceeding \$95 per guest also include:**

Complimentary Upgrade to Directors Suite for (2) Nights  
Wine Service During Dinner with Continuous Bar Package  
Champagne Toast for All Guests  
Additional Standard Luxury Room for (2) Nights

## **Optional Upgrades:**

Ceiling Draping - \$1,500 plus tax and service charge  
Static Image on the LED Wall and Uplighting - \$600  
Chiavari Chairs - \$5 plus tax and service charge per chair

# WEDDINGS

## HORS D'OEUVRES

Choose one or more options from the display or passed hors d'oeuvres choices listed below

### DISPLAYS

Crudités Display	\$325 per 100 guests
International & Domestic Cheese Display	\$425 per 100 guests
Cheese & Crudités Combination Display	\$400 per 100 guests
Antipasto Platter	\$450 per 100 guests

### BUTLER PASSED

Based on 1 piece per hors d'oeuvres per guest

Choice of 2 hors d'oeuvres passed for one hour	\$9 per guest
Choice of 3 hors d'oeuvres passed for one hour	\$12 per guest
Choice of 4 hors d'oeuvres passed for one hour	\$17 per guest
Add Premium hors d'oeuvres passed for one hour	\$3 per guest

### HORS D'OEUVRES

Classic Deviled Eggs	Corn Cheese Fritter
Antipasto Skewer	Spinach Artichoke Wonton
Watermelon & Prosciutto Skewer	Vegetable Spring Roll
Caprese Tartlet	Pork or Vegetable Pot Sticker
Tomato Bruschetta	Toasted Ravioli
Smoked Chicken Salad with Mango Salsa	Italian Meatball
Roasted Tomato, Cucumber, Boursin Cup	Short Rib Biscuit
Smoked Salmon Crostini	Honey Sriracha Chicken Meatball
Three Cheese Arancini	Buffalo Chicken Wontons
Spinach and Artichoke Arancini	Shrimp Cocktail
Wild Mushroom Arancini	Seared Scallop with Conch Bolognese
Mini Crab Cakes with Lemon Aioli	Bacon Wrapped Shrimp

### PREMIUM HORS D'OEUVRES

- Chicken Slider
- Kobe Beef Slider
- Corn and Crab Fritter
- Tuna Poke Cones
- Mini Lobster Roll

Prices subject to service charge and applicable state tax.

# WEDDINGS

## PLATED DINNER SELECTIONS

### SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables  
with Choice of Dressing

Traditional Wedge Salad, Bacon,  
Pickled Onions, Tomatoes and Bleu Cheese  
with Choice of Dressing

Caesar Salad with Herbed Croutons  
with Traditional Dressing

Baby Kale, Dried Cherries, Roasted Pine Nuts  
and Shaved Parmesan with Citrus Vinaigrette

Field Greens, Blueberry, Manchego, Basil,  
Pistachio, Yuzu with Vinaigrette

Spinach, Bacon, Candied Walnuts,  
Aged Cheddar with Vinaigrette

Italian Salad with Salami, Tomatoes, Pepperoncini,  
Olives, Chickpeas, Provolone Cheese, Red Wine  
Vinaigrette

Italian Wedding Soup

Toscana

Prices subject to service charge and applicable state tax.

# WEDDINGS

## DINNER ENTRÉES

### Choice of 1

#### Chicken Entrees:

Roasted Airline Chicken Breast with Natural Jus  
\$36 per guest

Chicken Parmesan  
\$34 per guest

Chicken Piccata,  
\$34 per guest

Chicken Marsala  
\$36 per guest

#### Seafood Entrees:

Pan-Seared Salmon with Beurre Blanc  
\$37 per guest

Striped Bass with Saffron Brodo  
\$42 per guest

#### Vegetarian Entrees:

Roasted Cauliflower Steak with Rainbow Swiss Chard, Roasted Mushrooms, Romesco Sauce  
\$34 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce  
\$34 per guest

#### Pork Entrees:

Pork Tenderloin with Cherry Demi  
\$38 per guest

#### Beef Entrees:

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream  
\$46 per guest

Roasted NY Strip with Natural Jus  
\$46 per guest

Braised Beef Short Rib with Natural Reduction  
\$54 per guest

8 oz. Center Cut Filet with Barolo Demi  
\$56 per guest

Prices subject to service charge and applicable state tax.

# WEDDINGS

## DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter  
\$54 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter  
\$57 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc  
\$62 per guest

Braised Short Rib with Braising Jus and Jumbo Shrimp with Citrus Beurre Blanc  
\$59 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Beurre Fondue  
\$62 per guest

## ACCOMPANIMENTS

**(choice of 2)**

Parmesan Risotto  
Creamy Orzo, Spinach, Sun Dried Tomatoes  
Roasted Red Skin Potatoes  
Garlic Whipped Potatoes  
Boursin Whipped Potatoes  
Fingerling Potatoes  
Au Gratin Potatoes  
Rice Pilaf

Roasted Root Vegetables  
Asparagus  
Baby Vegetables  
Haricots Verts  
Garlic Roasted Broccolini  
Spiced Cauliflower

Prices subject to service charge and applicable state tax.

# WEDDINGS

## DINNER BUFFET

Includes Freshly Baked Bread, Butter, and Coffee Service

### COLD SELECTIONS

**Option 1: Choice of 2, Option 2: Choice of 3**

Italian Wedding Soup	Roasted Beet Salad with Arugula and Goat Cheese with Raspberry Champagne Vinaigrette
Fresh Fruit Salad	Brussel Sprout Salad with Bacon Maple Vinaigrette
Traditional Caesar Salad	Tossed Salad with Choice of Dressing
Tomato and Mozzarella Salad	Italian Salad with Salami, Tomatoes
Spinach Salad with Apples, Pecans and Feta Cheese	Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

**Option 1: Choice of 2, Option 2: Choice of 3**

Braised Chicken with Grilled Lemon and Marinated Artichokes
Roasted Chicken with Pan Jus
Chicken Marsala, Wild Mushroom Sauce
Chicken Parmesan
Chicken Piccata
Pan Seared Salmon with Fennel and Tomato Confit
Shrimp Scampi
Striped Bass, Braised Tomato, Fennel, Grilled Lemon
Roasted Pork Loin with Cherry Demi
Slow Roasted Strip Loin
Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

**Option 1: Choice of 2, Option 2: Choice of 3**

Barbecued Baked Beans	Whipped Sweet Potatoes
Herb Roasted Red Skin Potatoes	Steamed Broccoli
Garlic Whipped Potatoes	Spiced Cauliflower
Au Gratin Potatoes	Roasted Asparagus
Blended Wild Rice	Glazed Baby Carrots
Sweet Corn Soufflé	Couscous with Nuts and Dried Fruit
Rice Pilaf	Roasted Root Vegetables
Macaroni and Cheese	Quinoa Pilaf
Brown Butter Green Beans	Creamy Orzo with Roasted Tomato and Spinach

OPTION 1: \$40 per guest

OPTION 2: \$44 per guest

Prices subject to service charge and applicable state tax

# WEDDINGS

## OPEN BAR

\$125 per bartender

## BEER, WINE & SODA BAR

**House Wines**  
 Robert Mondavi  
 Cabernet Sauvignon  
 Pinot Noir  
 Chardonnay  
 Sauvignon Blanc  
 Ruffino Pinot Grigio  
 Kung Fu Girl Riesling

**Domestic Beers**  
 Budweiser  
 Bud Light  
 Bud Select  
 Mich Ultra  
 O'Doul's Non-Alcoholic

**Imported / Craft Beers**  
**Choose 3**  
 Heineken  
 Corona  
 Stella Artois  
 IPA / Schlafly Seasonal

**Soft Drinks**  
 Sprite  
 Coke  
 Diet Coke

2 Hours \$20 per guest | 3 Hours \$25 per guest | 4 Hours \$28 per guest | 5 Hours \$34 per guest

## HOUSE BRAND BAR

**House Brand Liquors**  
 Dewar's Scotch  
 Crown Royal  
 Jim Beam Whiskey  
 New Amsterdam  
 Gin  
 Cruzan Coconut Rum  
 Cruzan Light Rum  
 Captain Morgan Rum  
 Sauza Tequila  
 New Amsterdam  
 Vodka  
 DiSaronno Amaretto

**Tier 1 Wines**  
 Robert Mondavi  
 Cabernet Sauvignon  
 Pinot Noir  
 Chardonnay  
 Sauvignon Blanc  
 Ruffino Pinot Grigio  
 Kung Fu Girl Riesling

**Soft Drinks**  
 Sprite  
 Coke  
 Diet Coke

**Domestic Beers**  
 Bud Light Seltzer or  
 High Noon  
 Budweiser, Bud Light,  
 Bud Select, Mich  
 Ultra, O'Doul's Non-  
 Alcoholic

**Imported / Craft Beers**  
**Choose 3**  
 Heineken  
 Corona  
 Stella Artois  
 IPA / Schlafly Seasonal

2 Hours \$24 per guest | 3 Hours \$30 per guest | 4 Hours \$36 per guest | 5 Hours \$42 per guest

Prices subject to service charge and applicable tax

# WEDDINGS

## PREMIUM BRAND BAR

### Premium Brand Liquors

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Hennessy VS Cognac

### Tier 2 Wines

Simi Merlot  
Simi Cabernet  
Simi Pinot Noir  
Simi Chardonnay  
Simi Sauvignon Blanc  
Kung Fu Girl Riesling

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

Bud Light Seltzer  
Budweiser, Bud Light,  
Bud Select, Michelob Ultra,  
O'Doul's Non-Alcoholic

### Imported / Craft Beers

#### Choose 3

Heineken  
Corona  
Stella Artois  
IPA / Schlafly Seasonal

2 Hours \$26 per guest | 3 Hours \$33 per guest | 4 Hours \$40 per guest | 5 Hours \$48 per guest

## LUXURY BRAND BAR

### Luxury Brand Liquors

Glenfiddich 12 Scotch  
Makers Mark  
Bulleit Rye Whiskey  
Hendricks Gin  
Malibu Coconut Rum  
Mt. Gay Eclipse Rum  
Bushmills Irish Whiskey  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

### Tier 3 Wines

Sommelier Wine Selection  
Cabernet  
Pinot Noir  
Chardonnay  
Sauvignon Blanc

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

Bud Light Seltzer  
Budweiser, Bud Light,  
Bud Select, Mich Ultra, Miller Lite,  
O'Doul's Non-Alcoholic

### Imported / Craft Beers

#### Choose 3

Heineken  
Corona  
Stella Artois  
IPA / Schlafly Seasonal

2 Hours \$32 per guest | 3 Hours \$40 per guest | 4 Hours \$48 per guest | 5 Hours \$56 per guest

Prices subject to service charge and applicable state tax.



# WEDDINGS

## BAR ENHANCEMENTS

### CHAMPAGNE TOAST

#### House Champagne

\$7 per guest

#### Prosecco

\$9 per guest

### WINE SERVICE DURING DINNER

#### TIER 1 WINES

Robert Mondavi Chardonnay, Robert Mondavi Sauvignon Blanc  
Robert Mondavi Cabernet, Robert Mondavi Pinot Noir,  
Kung Fu Girl Riesling,

\$7 per guest

#### TIER 2 WINES

Simi Chardonnay, Simi Sauvignon Blanc,  
Simi Pinot Noir, Simi Cabernet Sauvignon, Simi Merlot

\$10 per guest

### GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups

\$9 per guest

Prices subject to service charge and applicable state tax.

### CHILDREN'S MENU

#### Plated Entrée

Children ages 4-12

Fresh Fruit Cup

Chicken Fingers, Macaroni and Cheese and Green Beans

Chocolate Chip Cookies

Soft Drink & Juice Package

\$26 per guest

#### Soft Drink Package

Guests 13-20

Bottled Water

Coke, Diet Coke, Sprite

Assorted Fruit Juices

\$11 per guest for (4) hours

Prices subject to service charge and applicable state tax.

# WEDDINGS

## DINNER ENHANCEMENTS

\$100 chef's labor fee per 50 guests

### **BEEF STRIP LOIN**

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls  
\$300 each

### **CARVED PRIME RIB**

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls  
\$300 each

### **BOURBON GLAZED HAM**

Approximately 25 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls  
\$200 each

### **ROASTED TURKEY BREAST**

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls  
\$125 each

### **BEEF TENDERLOIN**

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls  
\$325 each

### **ROASTED PORK LOIN**

Approximately 25 servings

Served with Apricot Jus  
\$250 each

Prices subject to service charge and applicable state tax.

# WEDDINGS

## CONFECTIONS

### CHOCOLATE DIPPED STRAWBERRIES

(1) per place setting

\$5 per guest

### CUSTOM DESSERT PLATE

(painted dessert plate with whipped topping and fresh berry)

\$5 per guest

### GELATO BAR

\$100 chef's labor fee per 50 guests

Minimum 50 guests

#### Choice of 4

French Vanilla  
Chocolate Fudge  
Strawberry Cheesecake

Mint Chocolate Chip  
Butter Pecan

Salted Caramel  
Raspberry Sorbet  
Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry  
Sauce Caramel Sauce  
\$11 per guest

Prices subject to service charge and applicable state tax.

# WEDDINGS

## CONFECTIONS

### MACARON STATION

Minimum 25 guests

#### Choice of 4

Blueberry  
Coffee  
Mango

Pistachio  
Lemon  
Raspberry

Vanilla Bean  
Orange  
Blackberry

\$9 per guest

### GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon, Peach  
\$9 per guest

### CREPE STATION

\$100 chef's labor fee per 50 guests  
Minimum 25 guests

Strawberry Crepe  
Nutella Crepe  
Banana Crepe  
Cinnamon Crepe

Vanilla Gelato, Fresh Berries, Whipped Cream  
\$11 per guest

### BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests  
Minimum 25 guests

Bananas, Spiced Rum, Cinnamon Sugar, Vanilla Gelato, Orange Almond Biscotti  
\$11 per guest

Prices subject to service charge and applicable state tax.

# WEDDINGS

## LATE NIGHT SNACK

### ASIAN STATION

Chicken and Beef Fried Rice served with Carrots, Broccoli, Baby Corn and Snap Peas

Pork and Vegetable Pot Stickers

\$12 per guest

### MINI SLIDER AND FRENCH FRY STATION

#### SLIDERS

(Choice of 2)

Beef, Buffalo Chicken, Black Bean, Pulled Pork

#### FRENCH FRY BAR

Served Ketchup, Ranch and BBQ Sauce

French Fries and Waffle Fries

\$10 per guest

### TASTE OF CIBARE

#### PIZZA

(Choice of 2)

Cheese, Pepperoni, Buffalo Chicken, Supreme

#### Toasted Ravioli

Served with Marinara Dipping Sauce

\$10 per guest

### DIP STATION

Served with Corn Tortilla and Toasted Pita Chips  
Queso Cheese, Spinach Artichoke, Guacamole

\$8 per guest

### SOFT PRETZELS

Served with Beer Cheese

\$5 per guest

Prices subject to service charge and applicable state tax.

# WEDDINGS

# BRUNCH

## BRUNCH BUFFET MENU

Minimum 25 guests

Chicken and Waffles  
Cobb Salad  
Pasta Dish Cajun Shrimp Alfredo  
Scrambled Eggs  
Hickory-Smoked Bacon  
Hash Brown Casserole  
Blueberry Lemon Curd Brioche French Toast  
Sliced Fresh Seasonal Fruit Display  
Fruit-Filled Danishes, Muffins and Croissants  
Butter and Fruit Preserves  
Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry  
Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Milk  
(2) Mimosas per guest  
\$42 per guest

## BRUNCH BEVERAGE MENU

\$100 per bartender

### Mimosa Bar

Champagne & Sparkling Rose  
Orange, Grapefruit and Cranberry Juice  
Fresh Berries

### Bloody Mary Bar

Tito's, Bloody Mary Mix  
Candied Bacon, Pepperoncini, Olive's, Celery, Lime

### Domestic Beers

Budweiser  
Bud Light  
Bud Select  
Mich Ultra

2 Hours \$22 per guest | 3 Hours \$28 per guest | 4 Hours \$34 per guest | 5 Hours \$40 per guest

Prices subject to service charge and applicable tax