



### *Ceremony Only Prices*

Guest Count	Cost
Up to 100	\$1,300
101-150	\$1,550
151-200	\$1,700

Additional guests over price bracket are \$17 per person. Ceremony must be held on Crescent Court and be completed by 1:00 pm. Ceremony includes a two hour time frame, setup and tear down, white resin padded chairs, wooden arbor draped with white linen, guest book table, gift table, water and lemonade dispensers, event coordinator and a ceremony rehearsal.

### *Reception Only Prices*

Sunday-Friday

Guest Count	Peak (Mar, April, Oct & Nov)	Mid (Dec-Feb, May, Sept)	Low (June-Aug)
Up to 100	\$2,750 Plus \$1,900 Food Minimum	\$2,500 Plus \$1,425 Food Minimum	\$2,500 Plus \$950 Food Minimum
101-150	\$3,600 Plus \$1,900 Food Minimum	\$3,350 Plus \$1,425 Food Minimum	\$3,100 Plus \$950 Food Minimum
151-200	\$4,250 Plus \$1,900 Food Minimum	\$4,000 Plus \$1,425 Food Minimum	\$3,750 Plus \$950 Food Minimum
201-260	\$4,850 Plus \$1,900 Food Minimum	\$4,600 Plus \$1,425 Food Minimum	\$4,350 Plus \$950 Food Minimum

Saturday

Guest Count	Peak (Mar, April, Oct & Nov)	Mid (Dec-Feb, May, Sept)	Low (June-Aug)
Up to 100	\$2,750 Plus \$2,300 Food Minimum	\$2,500 Plus \$1,900 Food Minimum	\$2,500 Plus \$950 Food Minimum
101-150	\$3,600 Plus \$2,300 Food Minimum	\$3,350 Plus \$1,900 Food Minimum	\$3,100 Plus \$950 Food Minimum
151-200	\$4,250 Plus \$2,300 Food Minimum	\$4,000 Plus \$1,900 Food Minimum	\$3,750 Plus \$950 Food Minimum
201-260	\$4,850 Plus \$2,300 Food Minimum	\$4,600 Plus \$1,900 Food Minimum	\$4,350 Plus \$950 Food Minimum

Additional guests over price bracket are \$21 per person. Reception includes a six hour time frame from 4:00 pm-10:00 pm, setup, tear down, parquet dance floor, round tables, linens, napkins, sweetheart or head table, white padded resin chairs or black padded wood chairs, white china plates, glassware, flatware, coffee mugs, servers, bartenders and event coordinator.

## *Ceremony & Reception Prices*

Sunday-Friday

Guest Count	Peak (Mar, April, Oct & Nov)	Mid (Dec-Feb, May, Sept)	Low (June-Aug)
Up to 100	\$3,650 Plus \$1,900 Food Minimum	\$3,400 Plus \$1,425 Food Minimum	\$3,150 Plus \$950 Food Minimum
101-150	\$4,650 Plus \$1,900 Food Minimum	\$4,440 Plus \$1,425 Food Minimum	\$4,150 Plus \$950 Food Minimum
151-200	\$5,400 Plus \$1,900 Food Minimum	\$5,150 Plus \$1,425 Food Minimum	\$4,900 Plus \$950 Food Minimum
201-260	\$6,400 Plus \$1,900 Food Minimum	\$6,150 Plus \$1,425 Food Minimum	\$5,900 Plus \$950 Food Minimum

Saturday

Guest Count	Peak (Mar, April, Oct & Nov)	Mid (Dec-Feb, May, Sept)	Low (June-Aug)
Up to 100	\$3,650 Plus \$2,300 Food Minimum	\$3,400 Plus \$1,900 Food Minimum	\$3,150 Plus \$950 Food Minimum
101-150	\$4,650 Plus \$2,300 Food Minimum	\$4,440 Plus \$1,900 Food Minimum	\$4,150 Plus \$950 Food Minimum
151-200	\$5,400 Plus \$2,300 Food Minimum	\$5,150 Plus \$1,900 Food Minimum	\$4,900 Plus \$950 Food Minimum
201-260	\$6,400 Plus \$2,300 Food Minimum	\$6,150 Plus \$1,900 Food Minimum	\$5,900 Plus \$950 Food Minimum

Additional guests over price bracket are \$26 per person. Includes setup, tear down, event coordinator, use of facility from \*2:00 pm-10:00 pm, \*\*Sunset Lawn ceremony location and choice of reception location. Reception includes bridal suite, parquet dance floor, round tables, linens, napkins, sweetheart or head table, white padded resin chairs or black padded wood chairs, white china plates, glassware, flatware, coffee mugs, servers and bartenders. Ceremony includes white resin padded chairs, wooden arbor draped with white linen, guest book table, gift table, water and lemonade dispensers and a ceremony rehearsal. \*Additional hours available for \$250 per hour past 10:00 pm.

\*\*Crescent Court available for an additional \$250.

## *Ceremony Package*

*Your Wedding Ceremony will Include:*

Wooden Arbor Draped with White Linen

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White Padded Resin Chairs

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Guest Book Table

~

Gift Table

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Water & Lemonade Dispensers

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Event Coordinator

~

Ceremony Rehearsal

~Upgrades Available~

The Event Coordinator will set an appointment for you and our décor specialist for décor upgrades.

\*Ceremony Package subject to 20% Service Charge.

# *Reception Package*

*Your Reception Package will Include:*

Bridal Suite

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Parquet Dance Floor

~

Round Tables

~

Linen & Napkins

~

Sweetheart or Head Table

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White Padded Resin Chairs

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White China Plates

(Dinner, Salad & Dessert)

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Glassware- Elegant

(Water, Red Wine & Flute)

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Flatware- Elegant

(Dinner & Salad Fork, Knife & Spoon)

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Coffee Mugs

(Clear Glass)

~Upgrades Available~

The Event Coordinator will set an appointment for you and our décor specialist for décor upgrades.

\*Package include taxes, standard delivery/ pick-up & set-up/ tear-down of all rented items.

# Beverage Packages

## Liquor Options

<i>Classic Liquor</i>	<i>Signature Liquor</i>	<i>Platinum Liquor</i>	<i>Additional Options</i>
Pinnacle	Stoli	Kettle One	Cordials
Beefeaters	Bombay	Tanqueray	After Dinner Drinks
Jose Cuervo	1800	Patron Silver	Red Bull
Seagrams	Jack Daniels	Crown Royal	Select Liquor Request
J & B Scotch	Dewars Scotch	Jonnie Walker Black	Signature Drink
Bacardi	Malibu	Red Bull	*Special Pricing
	+ Classic Liquor	+Signature Liquor	Applies

## Hosted Bar Packages

	Tier 1 Well Liquor, Domestic Beer, House Wine & Champagne	Tier 2 Classic Liquors, Premium Beer & Tier 1 Options	Tier 3 Signature Liquors, Premium Wine and Tier 2 Options	Tier 4 Platinum Liquors & Tier 3 Options
1 Hour	\$6	\$7	\$8	\$9
2 Hours	\$9	\$10	\$11	\$12
3 Hours	\$12	\$13	\$14	\$15
4 Hours	\$15	\$16	\$17	\$18
5 Hours	\$17	\$18	\$19	\$20

## Beer & Wine

Domestic Keg \$275	Champagne	House Wine \$27 Per 1.5 Litre Bottle
Premium Keg \$375	\$12 Per Bottle	Premium Wine \$32 Per Bottle

Domestic: Budweiser, Bud Light, Coors Light, Miller Lite  
 Premium: Stella Artois, Shock Top, Fat Tire, Amber Bock

\*Food and Beverage subject to 8.8% tax and 20% Service Charge.  
 For Tier Beverage Packages, children under 21 years of age will be charged \$3.00.

# Bruschetta

Traditional- Tomato, Garlic, Basil, and Olive Oil

Brie Cheese with Chopped Dates and Toasted Walnuts

Roasted Red Pepper Hummus with Olive Tapenade

Boursin Cheese, Caramelized Onions and Bacon

Guacamole Spread with Pico De Gallo and Cotija Cheese

Brie Cheese with Apples, Toasted Walnuts and Honey

Salami, Mozzarella, and Fresh Basil Pesto

Boursin Cheese, Smoked Salmon, Red Peppers, and Capers

Mozzarella, Roasted Red Bell Peppers, and Basil

Red Pepper and Artichoke with Parmesan and Balsamic Drizzle

*\$4 Per Person*

\*Food and Beverage subject to 8.8% tax and 20% service charge. Prices subject to change based on market value.

# Hors d'oeuvres

\$4 Per Hors d'oeuvres  
(2 Pieces Per Person)

## Cold

Garlic Herb Cucumber Bites

Anti Pasto Skewers

Caprese Skewers

Caramelized Onion, Bacon and Bleu Cheese Tart

Marinated Mozzarella Balls

Stuffed Cherry Tomatoes

Eggs Diablo

Fruit Skewers

## Hot

Cashew Crusted Chicken Satay

Prickly Pear Pork Flautas

Asparagus in Puff Pastry

Spanakopita

Pepperjack Mushroom Puff

Pecan Crusted Chicken Satay

Mini Chicken Burrito

Pigs in a Blanket

\$5 Per Upgraded Hors d'oeuvres  
(2 Pieces Per Person)

Mini Crab Cakes

Mini Swedish Meatball Wellingtons

Bacon Wrapped Shrimp

Smoked Salmon Crisps

\*Food and Beverage subject to 8.8% tax and 20% service charge. Prices subject to change based on market value.

# Menu Enhancements

Add any of the Following as an Enhancement to Your Menu  
Package or Cocktail Hour

## Prime Rib Carving Station

Served with Creamy Horseradish & Au Jus

\$12.00pp

## 6oz Roasted Beef Tenderloin Medallions

Served with a Mushroom Duxelle Sauce

\$13.00pp

## Tequila Pineapple Chicken

Pan Roasted Chicken Breast

Served with Tequila Pineapple Sauce

\$5.00pp

## Chicken Marsala

Parmesan Dredged, Pan Roasted

Chicken Breast. Served with Marsala Sauce

\$6.00pp

## Slider Station

Roasted Pork Loin Glazed with a  
Bell Pepper Marmalade on Toasted Rolls

\$7.00pp

## Kids Meal

Chicken Tenders served with French Fries & Fruit  
(Kids 12 years and younger only)

\$10.00pp

## Pan Seared Salmon

Served with Balsamic-Honey Reduction

\$10.00pp

## Additional Accompaniment

See Classic Menu Package

\$2.50pp

\*Food and Beverage subject to 8.8% tax and 20% service charge. Prices subject to change based on market value.



# Classic Menu Package

## Selection of One Salad:

Mixed Greens  
Mixed Green's Tossed with Tomatoes,  
Cucumbers & Carrots.  
Served with Choice of Two Dressings

Classic Caesar  
Fresh Romaine, Parmesan  
& Croutons.  
Served with Caesar Dressing

## Selection of One Entrée:

All Entrees served with Dinner Roll and Butter

Baked Penne Pasta Smothered in our Meaty Marinara

~

Pan Roasted Chicken Breast with Pineapple-Tequila Sauce

~

Grilled Orange- Glazed Pork Tenderloin Chop

~

Slow-Cooked Pot Roast with Pan Gravy

~

Queen Cut Prime Rib with Creamy Horseradish & Au Jus

Additional \$7 per person

## Selection of Two Accompaniments:

Spaetzle

~

Boursin Whipped Potatoes

~

Wild Rice

~

Baked Beans

~

Sautéed Vegetable Medley

Rice Pilaf

~

Grilled Sweet Potatoes

~

Basmati Rice

~

Spanish Rice

~

Steamed Broccoli

Roasted Vegetable Medley

~

Green Beans

~

Honey-Glazed Baby Carrots

~

Mashed Sweet Potatoes

~

Corn on the Cob

## Non-Alcoholic Beverage Package:

Unlimited Soft Drinks, Lemonade, Iced Tea & Coffee

## Additional Services:

One Foursome of Golf

**\$22 Per Person**

\*Food and Beverage Subject to 8.8% tax and 20% Service Charge. Additional \$2.00 per person for a plated meal.

# Signature Menu Package

## Selection of One Display:

Vegetable Platter  
with Ranch Dip

Cheese and Cracker Platter  
(Pepperjack, Cheddar & Swiss)

Fresh Seasonal Fruit  
Platter

Upgraded Cheese Platter  
Additional \$2 per person

## Selection of One Salad:

Mixed Greens  
Mixed Green's Tossed with Tomatoes,  
Cucumbers & Carrots.  
Served with Choice of Two Dressings

Classic Caesar  
Fresh Romaine, Parmesan  
& Croutons.  
Served with Caesar Dressing

## Selection of One Entrée:

All Entrees served with Dinner Roll and Butter

Parmesan Dredged & Pan Fried Chicken with Marsala Sauce

~

Char-Grilled Bacon Wrapped Pork Tenderloin Chop

~

Pan Seared Salmon with Balsamic-Honey

~

Queen Cut Prime Rib with Creamy Horseradish & Au Jus

## Non-Alcoholic Beverage Package:

Unlimited Soft Drinks, Lemonade, Iced Tea & Coffee

## Selection of Two Accompaniments:

See Classic Menu Package Insert

## Additional Services:

Two Foursomes of Golf  
Cake Cutting Service  
Champagne Toast

**\$28 Per Person**

\*Food and Beverage Subject to 8.8% tax and 20% Service Charge. Additional \$2.00 per person for a plated meal.

## Platinum Menu Package

### Selection of One Display:

Vegetable Platter  
with Ranch Dip

Cheese and Cracker Platter  
(Pepperjack, Cheddar & Swiss)

Fresh Seasonal Fruit  
Platter

Upgraded Cheese Platter  
Additional \$2 per person

### Selection of One Passed Hors d'oeuvre:

(Two Pieces of Each Per Person)  
See Hors d'oeuvres Insert

### Selection of One Salad:

Mixed Greens  
Mixed Green's Tossed with Tomatoes,  
Cucumbers & Carrots.  
Served with Choice of Two Dressings

Classic Caesar  
Fresh Romaine, Parmesan  
& Croutons.  
Served with Caesar Dressing

Caprese  
Fresh Tomatoes, Mozzarella,  
& Basil topped  
with Balsamic Reduction

Mandarin Sesame  
Mixed Greens, Red Peppers, Carrots,  
Green Onions, Cucumber, Peanuts &  
Mandarin Oranges. Served with  
Sesame Seed Dressing

Raspberry Walnut  
Spring Mix, Raspberries, Walnuts  
& Feta Cheese. Served with  
Champagne-Lemon Vinaigrette

### Selection of One Entrée:

All Entrees served with Dinner Roll and Butter

Spinach & Feta Stuffed Chicken Breast with Mushroom Duxelle

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Crab Stuffed Filet with Crème Fraiche

~

Roasted Beef Tenderloin Medallions in Mushroom Duxelle

### Non-Alcoholic Beverage Package:

Unlimited Soft Drinks, Lemonade, Iced Tea & Coffee

### Additional Services:

Three Foursomes of Golf  
Cake Cutting Service  
Champagne Toast

**\$39 Per Person**

\*Food and Beverage Subject to 8.8% tax and 20% Service Charge. Additional \$2.00 per person for a plated meal.