



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

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Gift Table

~

Water & Lemonade Dispensers

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Event Coordinator

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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	Tier 2	Tier 3	Tier 4
	Well Liquor, Domestic Beer, House Wine & Champagne	Classic Liquors, Premium Beer & Tier 1 Options	Signature Liquors, Premium Wine and Tier 2 Options	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

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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

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Char-Grilled Bacon Wrapped Pork Tenderloin Chop

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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.