

Bronze Brunch

BRUNCH INCLUDES

- Fresh Fruit Display
- Assorted Breakfast Pastries
- Applewood Smoked Bacon
- Country Style Sausage Links
- Mashed Potatoes & Gravy
- Signature Scrambled Eggs
- Chef's Mixed Greens
with appropriate accoutrements
- Seasoned Yukon Gold Breakfast Potatoes
- Dinner Rolls & Butter
- Freshly Brewed Coffee
- Iced Tea & Selection of Hot Teas

CHEF'S ELEGANT CREATIONS

- Roasted Chicken & Hearty Vegetable Pot Pie
- Pasta Primavera with Roasted Tomato Basil Sauce
- Chef's Breakfast Casserole

\$35 / guest
25 Guest Minimum
300 Guest Maximum

Brunch Receptions



Cake cutting fee included

Silver Brunch

BRUNCH INCLUDES

-  Champagne Toast
- Fresh Fruit Display
- Assorted Breakfast Pastries
- Applewood Smoked Bacon
- Country Style Sausage Links
- Mashed Potatoes & Gravy
- Signature Scrambled Eggs
- Chef's Mixed Greens
with appropriate accoutrements
- Seasoned Yukon Gold Breakfast Potatoes
- Dinner Rolls & Butter
- Freshly Brewed Coffee
- Iced Tea & Selection of Hot Teas

CHEF'S ELEGANT CREATIONS

- Chicken Penne with Tomato Basil Vodka Sauce
& Sautéed Seasonal Vegetables
- Sliced Beef Sirloin with Roasted Rosemary Potatoes & Vegetables
- Chef's Breakfast Casserole

\$45 / guest
 25 Guest Minimum
 300 Guest Maximum

Brunch Receptions



Cake cutting fee included

Gold Brunch

BRUNCH INCLUDES

-  Champagne Toast
-  Hosted Draft Beer & House Wine for One Hour

- Fresh Fruit Display
- Assorted Breakfast Pastries
- Applewood Smoked Bacon
- Country Style Sausage Links
- Mashed Potatoes & Gravy
- Signature Scrambled Eggs
- Chef's Mixed Greens
with appropriate accoutrements
- Seasoned Yukon Gold Breakfast Potatoes
- Dinner Rolls & Butter
- Freshly Brewed Coffee
- Iced Tea & Selection of Hot Teas

CHEF'S ELEGANT CREATIONS

- Hickory Smoked Ham with Apple Cider Glace
- Sliced Beef Sirloin with Roasted Rosemary Potatoes & Vegetables
- Baby Shrimp Pasta with Lemon Caper Cream Sauce and Zucchini Squash

\$55 / guest
 25 Guest Minimum
 300 Guest Maximum

Brunch Receptions



Cake cutting fee included

Bronze Reception

SERVED RECEPTION INCLUDES

-  Champagne Toast
- Vegetable Crudit  with French Onion Dip
- Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

- Caesar Salad
- House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Two

- Salmon Mousse Bite
- Vegetable Spring Roll with Sweet & Sour Sauce
- Spinach & Cheese Spanakopita
- Sweet Chili Meatball
- Classic Tomato Bruschetta

ENTR ES

Chef's Choice of Starch & Seasonal Vegetable

Choose One

- Roasted Chicken with Boursin & White Wine Cream Sauce
- Grilled Sirloin Steak with Garlic Demi Glace
- Herb Crusted White Fish with Lemon Dill Sauce
- Roasted Pork Loin served with Rosemary Demi Glace

\$45 / guest

50 Guest Minimum

300 Guest Maximum

For an additional entree option add \$2/ guest.

Maximum of two entree selections.



If you would like to enjoy one entr e from Silver there will be an additional fee of \$4 per guest. Substitution for a Gold entr e will be an additional fee of \$6 per guest.



Cake cutting fee included



Complimentary menu tasting for two included.

Served Receptions

Silver Reception

SERVED RECEPTION INCLUDES

-  Champagne Toast
-  Hosted Draft Beer & House Wine for One Hour
- Vegetable Crudit  with French Onion Dip
- Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

- Caesar Salad
- House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Three

- Sausage Stuffed Mushroom
- Triple Cream Blue Cheese & Bacon Crostini
- Chicken Potsticker with Soy Dipping Sauce
- Seafood Spring Roll with Sweet & Sour Sauce
- Mini Crabcake

ENTR ES

Chef's Choice of Starch & Seasonal Vegetable

Choose One

- Roasted Herb Chicken with Honey Sage Glace
- Grilled New York Strip Steak with Wild Mushroom Demi Glace
- Rosemary Garlic Pork Loin with a Boetje's Demi Glace
- Stuffed Tilapia with Saut ed Crab Meat & Herb White Wine Sauce

\$60 / guest

50 Guest Minimum

300 Guest Maximum

For an additional entree option add \$2/ guest.

Maximum of two entree selections.



If you would like to enjoy one entr e from Gold there will be an additional fee of \$0 per guest. You may enjoy an entr e from Bronze for no additional fee.



Cake cutting fee included.



Complimentary menu tasting for two included.

Served Receptions

Gold Reception

SERVED RECEPTION INCLUDES

-  Champagne Toast
-  Hosted Draft Beer & House Wine for One Hour
-  Select Brands for One Hour

Vegetable Crudit  with French Onion Dip
Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

Caesar Salad
House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Four

Mini Beef Wellington
Phyllo Wrapped Asparagus with Asiago Cheese
Coconut Chicken
Crab Rangoon
Artichoke Puff
Blackened Swordfish Bite with Bourbon Glaze

ENTR ES

Chef's Choice of Starch & Seasonal Vegetable

Choose One

Filet with Roasted Demi Glace
Mahi Mahi with Tropical Fruit Coulis
Prosciutto and Basil Stuffed Chicken with Port Wine Sauce
Roasted Pork Loin with Smoked Tomato Sauce

\$70 / guest

50 Guest Minimum

300 Guest Maximum

For an additional entree option add \$2/ guest.

Maximum of two entree selections.

Served Receptions



If you would like to enjoy one entr e from Silver or Bronze you may substitute at no additional fee.



Cake cutting fee included



Complimentary menu tasting for two included.

Platinum Reception

SERVED RECEPTION INCLUDES

-  Champagne Toast
-  Hosted Draft Beer, House Wine & Assorted Sodas All Evening
-  Signature Cocktail *(served during cocktail hour)*
- Vegetable Crudit  with French Onion Dip
- Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

- Caesar Salad
- House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Your selection of up to Five Hors d'Oeuvres from the Bronze, Silver or Gold Package.

ENTR ES

Chef's Choice of Starch & Seasonal Vegetable
Your selection of entr e from the Bronze, Silver or Gold Package.

\$85 / guest
50 Guest Minimum
300 Guest Maximum
For an additional entree option add \$2/ guest.
Maximum of two entree selections.

- ★ *The Platinum Package includes:*
- Champagne and Roses in the Bridal Room
- Complimentary use of the Club Davenport Room the following day.
- Professional Wedding Planner and Bridal Party Attendant the day of your event.



Cake cutting fee included



Complimentary menu tasting for up to four included.

Served Receptions

Bronze Buffet

BUFFET RECEPTION INCLUDES

Champagne Toast

Vegetable Crudit  with French Onion Dip
Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

Caesar Salad
House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Two

Salmon Mousse Bite
Sweet Chili Meatball
Vegetable Spring Roll with Sweet & Sour Sauce
Spanakopita
Tomato Bruschetta

ENTR ES

Choose Two

Roasted Chicken Penne Pasta with Sundried
Tomato Cream Sauce
Garlic & Herb Rubbed Sirloin of Beef with Raspberry
Pinot Noir Reduction & White Cheddar Mashed Potatoes
Baked White Fish Almondine over Rice Pilaf
and Seasonal Vegetable

\$45 / guest
50 Guest Minimum
300 Guest Maximum



If you would like to enjoy one entr e from Silver there will be an additional fee of \$4 per guest. Substitution for a Gold entr e will be an additional fee of \$6 per guest.



Cake cutting fee included



Complimentary menu tasting for two included.

Buffet Receptions

Silver Buffet

BUFFET RECEPTION INCLUDES

-  Champagne Toast
-  Hosted Draft Beer & House Wine for One Hour
- Vegetable Crudité with French Onion Dip
- Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

- Caesar Salad
- House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Three

- Sausage Stuffed Mushroom
- Seafood Spring Roll with Sweet & Sour Sauce
- Chicken Potsticker with Soy Dipping Sauce
- Phyllo Wrapped Asparagus with Asiago Cheese
- Triple Cream Blue Cheese & Bacon Crostini

ENTRÉES

Choose Two

- Chicken Penne with Tomato Basil Vodka Sauce and Roasted Seasonal Vegetables
- Roasted Beef Burgundy over Wild Rice with Brussel Sprouts
- Holland Sole Filet with Bacon & Leek Ragout and Vegetable Saffron Orzo
- Mustard and Herb Crusted Pork Loin served with Cinnamon Sweet Potatoes & Roasted Seasonal Vegetables

\$60 / guest
50 Guest Minimum
300 Guest Maximum



If you would like to enjoy one entrée from Gold there will be an additional fee of \$5 per guest. No additional fee for Bronze entrée substitution.



Cake cutting fee included



Complimentary menu tasting for two included.

Buffet Receptions

Gold Buffet

BUFFET RECEPTION INCLUDES

-  Champagne Toast
-  Hosted Draft Beer & House Wine for One Hour
-  Select Brands for One Hour

Vegetable Crudit  with French Onion Dip
Artisan Assorted Cheese & Cracker Display

SELECTION OF SALAD

Caesar Salad
House Salad with Balsamic Vinaigrette

SELECTION OF HORS D'OEUVRES

Choose Four

Mini Beef Wellington
Artichoke Puff
Crab Rangoon
Baby Shrimp Cocktail
Goat Cheese and Sun Dried Tomato Tapenade on Crostini
Blackened Swordfish Bite with Bourbon Glaze

ENTR ES

Choose One

Prosciutto and Basil Stuffed Chicken with Fresh Seasonal Vegetables and Quinoa
Pan Seared Medallions of Beef with Wild Mushroom Demi Glace, Saut ed Mushroom Medley & Smoked Gouda and Bacon Mashed Potatoes
Baked Salmon Filet with Roasted New Potatoes and Seasonal Vegetables

\$70 / guest
50 Guest Minimum
300 Guest Maximum



If you would like to enjoy one entr e from Silver or Bronze, you may substitute at no additional fee.



Cake cutting fee included



Complimentary menu tasting for two included.

Buffet Receptions

A la Carte Services

PRICED PER GUEST

Duet Entrée Upgrade	\$5.00
Late Night Station	\$8.00
Signature Cocktail <i>(Served during cocktail hour)</i>	\$7.00
Chocolate Fountain <i>(Includes attendant)</i>	\$4.00
Chivari Chair Rental <i>(Includes setup / delivery)</i>	\$9.00

PRICED PER SERVICE

Outside Gobo Lighting	\$250
Boardroom Storage Rental <i>(Day of)</i>	\$100
Rental of Club Davenport Room for Brunch	\$300
Ceremony Rental of Davenport Room <i>(Includes Flip Fee)</i>	\$300
Professional Wedding Day Attendant	\$150
Bridal Party Attendant	\$50

*Other enhancements available!
Contact your Catering Manager for details.*

A la Carte Services





Spirits and Cordials

SELECT BRANDS \$5 / hosted \$6 / cash bar

Jim Beam	Beefeater
J&B Scotch	Smirnoff
Sauza Tequila	Canadian Club
Castillo Rum	

PREMIUM BRANDS \$6 / hosted \$7 / cash bar

Jack Daniels	José Cuervo Tequila
Tanqueray	Absolute
Bacardi Silver	Dewar's White Label

PRESTIGE BRANDS \$7 / hosted \$8 / cash bar

Makers Mark	Tanqueray No10
Grey Goose	Mount Gay Rum
Crown Royal	Patron
Chivas 12 Year Scotch Whiskey	

PLATINUM BRANDS \$8 / hosted \$9 / cash bar

Jack Daniels Single Barrel	Hendricks Gin
Stoli Elite	Ten Cane Rum
Glenlivet 12 Year	Caza Dore's Tequila
Basilaydens Canadian	Crown Royal Reserve

Bartender Fee \$75 per 100 guests.

*Bartender Fee waived with \$500
in bar sales.*

Drink Selections



House Wine & Beer

DOMESTIC BEER

Hosted: \$4 / Bottle Cash Bar: \$5 / Bottle Keg: \$325

IMPORTED BEER

Hosted: \$5 / Bottle Cash Bar: \$6 / Bottle Keg: \$425

HOUSE WINES \$30 / bottle hosted \$7 / glass cash bar

Chardonnay

Pinot Noir

Cabernet Sauvignon

Pinot Grigio



Champagne & Bubbles

Prices by the bottle

Wycliff Brut	\$25
Casa D'Rocca Moscato D'Asti	\$30
La Marca Prosecco	\$35
Vueve Cliquot Champagne	\$125
Don Perignon Champagne	\$200

Drink Selections

Equipment and Rates

PRESENTATION AND PROJECTION

	Daily
HD Short-Throw High Intensity Projector	\$175
DVD player	\$25
Standing Lectern	\$35
AV Cart	\$15

VISUAL AIDS

Screen – Tripod 7' x 9'	\$25
Screen – 6' x 9' Quick Fold Front or Rear Projection	\$70
Screen – 10.5' x 14' Quick Fold Front or Rear Projection	\$90
Flipchart w/ One Pad	\$35
Replacement Pad for Flipchart	\$25
Easel	\$20

AUDIO

Bose Portable PA System	\$175
Wired Microphone	\$75
Wireless Handheld or Lavalier Microphone	\$75
4 Channel Mixer	\$75

Audio Visual

