

Wedding Packages

With our historic art deco and unique ambience, the Will Rogers Theatre is the perfect venue for your Wedding Ceremony & Reception.

We are in the heart of Western Avenue District at $43^{\rm rd}$ & Western.

We understand that your Wedding is one of the most memorable events in your life.

The Tasting Room is a premier dining facility. It is a great space for your Rehearsal Dinner.

When you book your Rehearsal Dinner & Reception with us, we honor a 10% discount on your Rehearsal Dinner menu!

We look forward to making your special day unforgettable!

Wedding Packages Include: NO ROOM RENTAL CHARGE

Onsite Wedding Coordinator Full Service Staff Reception Timeline & Floor Plan Reception Room Set-Up & Clean-Up Large Built in Wood Dance Floor On-Site Bridal Suite Tablecloths & Napkins China, Glassware & Flatware Mirrors & Votives Skirted & Draped Gift, Buffet, Entry & Cake Table Full Service Cake Cutting Beautiful Elevated Stage State of the Art Sound & Lighting System Audio Visual Equipment Built in Bar & Bar Setups Easel for Bridal Picture Free Parking Champagne Service & Bucket Custom Wedding Message on Outside Marquee

Cash Bar Services

Domestic Beer 6.0 (Budweiser/Bud Light/Michelob Ultra)	\$4.00
Import Beer 6.0	\$6.00
(Model Especial, Modelo Negra, Corona)	
Specialty Beer 6.0 and above	\$7.00
(Stella Artois)	
Will Rogers Theatre Selected Wines	\$7.00/ glass
Will Rogers Theatre Selected Wines Mixed Drinks (Well)	\$7.00/ glass \$9.00



Full Host Bar: All selections available to guests.

host charged upon consumption

Partial Host Bar: All selections available to guests with a

financial cap that host is responsible for.

Selected Host Bar: Pre-Determined bar selections by host.

All other bar items available for purchase by guests.

Includes All Setups

Open Bar Services

Open Bar Service-Gold \$22 per person

Domestic Beer, House Wine, Well Cocktails & Sodas for 3.5 Hours

Open Bar Service-Platinum \$28 per person

Domestic Beer, One Import Beer, House Wine, Well Cocktails, Three Premium Liquors & Sodas for 3.5Hours

Open Bar Service-Diamond \$36 per person

Domestic Beer, Two Import Beers, House Wine, Well Cocktails, Six Premium Liquors & Sodas for 3.5 Hours

<u> Silver Wedding Package</u>

All Day Access
Reception Event Coordinator
Reception Timeline
Reception Set-Up & Clean-Up
Linen Tablecloths and Napkins
Mirrors and Votives
Plates, Glassware and Flatware
Skirted & Draped Gift, Buffet, Entry and Cake Table
Full Service Cake Cutting
Water, Coffee and Iced Tea
Cash Bar Service
Easel for Bridal Portrait
Large Wood Dance Floor
Free Parking
Floral Arrangement for Buffet Table

Menu

Custom Wedding Message on Outside Marquee

Choose 2 Hors D' Oeuvre Selections from the attached Wedding Hors D' Oeuvres Menu. Chef Attended Carving Station Choice of 1 Meat:

*Country Smoked Maple Cured Honey Ham

*Whole Smoked Roast Beef
Served with Fresh Baked Rolls & Condiments includingHorseradish Sauce, Mustard & Mayonnaise
Traditional Cubed Cheese Board, Traditional
Fresh Vegetable Crudité
Sliced Fresh Fruit Display

\$28.95 per Guest ++

Gold Wedding Package

All Day Access
Reception Event Coordinator
Reception Timeline
Reception Set-Up & Clean-Up
Linen Tablecloths and Napkins
Mirrors and Votives
Plates, Glassware and Flatware
Skirted & Draped Gift, Buffet, Entry and Cake Table
Full Service Cake Cutting
Cash Bar Service
Easel for Bridal Portrait
Large Wood Dance Floor
Free Parking
Floral Arrangement for Buffet Table
Custom Wedding Message on Outside Marquee

Menu

Choose 3 Hors D' Oeuvre Selections
from the attached Wedding Hors D'
Oeuvres Menu
Chef Attended Carving Station
Choice of 2 Meats:

*Country Smoked Maple-Cured Honey Ham
*Whole Smoked Roasted Beef
*Baron of Beef
Served with Fresh Baked Rolls & Condiments includingHorseradish Sauce, Mustard & Mayonnaise
Traditional Cheese Board with
Assorted Crackers
Fresh Vegetable Crudité
Seasonal Fresh Fruit Display
Water, Coffee and Iced Tea

\$34.95 per Guest ++

Platinum Wedding Package

All Day Access
Reception Event Coordinator
Reception Timeline
Reception Set-Up & Clean-Up
Linen Tablecloths and Napkins
Mirrors and Votives
Plates, Glassware and Flatware
Skirted & Draped Gift, Beverage, Buffet, Entry and Cake Table
Full Service Cake Cutting
Full Bar Service
Easel for Bridal Portrait
Large Wood Dance Floor
Free Parking for your Guests
Floral Arrangement for Buffet Table
Custom Wedding Message on Outside Marquee

Menu

Choose 4 Hors D' Oeuvre Selections

from the attached Wedding Hors D'
Oeuvres Menu.
Chef-Attended Carving Station
Choice of 2 Meats:
*Country Smoked Maple-Cured Honey Ham
*Whole Smoked Roasted Beef
*Baron of Beef
*Rosemary Pork Tenderloin with Sage Maple Syrup
Served with Fresh Baked Rolls & Condiments including:
Horseradish Sauce, Mustard & Mayonnaise
Premium Cheese Board with Assorted Crackers
Premium Vegetable Crudité
Seasonal Fresh Fruit Display
Water, Coffee and Iced Tea

\$39.95 per Guest ++

Diamond Wedding Package

All Day Access

Reception Event Coordinator

Reception Timeline Reception Set-Up & Clean-Up Linen Tablecloths and Napkins Mirrors and Votives

Plates, Glassware and Flatware

Skirted & Draped Gift, Beverage, Buffet, Entry and Cake Table

Full Service Cake Cutting

Full Bar Service

Easel for Bridal Portrait

Large Wood Dance Floor

Free Parking for your Guests

Floral Arrangement for Buffet Table

Custom Wedding Message on Outside Marquee

Plus:

Black or White Chair Covers

Black or Brown Chair Bows

Floor Length Color Polyester Tablecloth Complimentary Bottle of Champagne for the

Bride & Groom

Silver Champagne Bucket and Service

Menu

Choose 4 Hors D' Oeuvre Selections from the attached Wedding Hors D' Oeuvres Menu.

Chef-Attended Carving Station with

Choice of 2 Meats:

*Country Smoked Maple-Cured Honey Ham *Whole Smoked Roasted Beef

*Baron of Beef

*Rosemary Pork Tenderloin with Sage Maple Syrup *Roasted Prime Beef Ribeye

Served with Fresh Baked Rolls & Condiments including:

Horseradish Sauce, Mustard & Mayonnaise

Premium Cheese Board with

Assorted Crackers, Nuts & Grapes

Premium Vegetable Crudité

Seasonal Fresh Fruit Display

Water, Coffee and Iced Tea

\$45.95 per Guest ++

Grand Dinner Buffet Wedding Package

All Day Access Reception Event Coordinator Reception Timeline Reception Set-Up & Clean-Up Linen Tablecloths and Napkins Mirrors and Votives

Plates, Glassware and Flatware

Skirted & Draped Gift, Beverage, Buffet, Entry and Cake Table

Full Service Cake Cutting Full Bar Service Easel for Bridal Portrait Dance Floor

Security for 5 Hours

Free Parking for your Guests Floral Arrangement for Buffet Table Custom Wedding Message on Outside Marquee

Plus

White or Black Chair Covers Black or Brown Chair Bows Floor Length Color Polyester Tablecloth Silver Champagne Bucket and Service Complimentary Bottle of Champagne for the Bride & Groom

Choose 1 Salad from below:

Baby Spring Mixes with Ranch or Raspberry Vinaigrette, Caesar Salad and Shaved Parmesan with Homemade Crostini & Baby Spinach Salad with Red Onion, Crisps Bacon, Eggs and Balsamic Vinaigrette

Choose 1 Entrée from below:

Country Stuffed Chicken with Ham and Swiss Cheese, Traditional Lasagna with Oven Roasted Tomato with Ground Beef, White Lasagna with Chicken, Spinach, Ricotta and Parmesan Cheese, Whole Roasted Chicken with Rosemary and Thyme Sauce, Pork Loin with Stuffed Roasted Peach, Thyme, Grand Marnier and Sage Maple Syrup, Crispy Roasted Atlantic Salmon with Dijon Whole Grained Mustard Beurre Blanc, Grilled Chicken Breast with Wild Mushrooms and Mushroom Velouté, Smoked Roasted BBQ Brisket with Homemade BBQ Sauce, Whole Smoked Roasted Beef with Au Jus and Horseradish Cream, Roasted Whole Turkey Breast with Lemon Thyme Butter Sauce & Smoked Maple-Cured Country Ham with Roasted Pineapple Glaze

Choose 2 Side Dishes from below:

Sautéed Seasonal Vegetables, Sautéed Green Beans, Roasted Asparagus & Caramelized Baby Carrots Roasted Fingerling Potatoes, Au Gratin Potatoes, Garlic Mashed Potatoes, Cheddar Mashed Potatoes, Rice Pilaf, Jasmine Rice with Pine Nuts & Creamy Parmesan Risotto Served with Fresh Baked Rolls or Breadsticks Water, Coffee and Iced Tea

\$44.95 per Guest ++

(Choice of Two Entrees \$5.00 additional per person)

Wedding Package Hors d' Oeuvre Menu Options:

- Southwest Egg Rolls
- ♦ Pork or Vegetable Egg Rolls
- ♦ Prosciutto Wrapped Asparagus
- ♦ Bite Size Loaded Twice Baked Potatoes
 - ♦ Bacon Stuffed Mushrooms
- Smoked Red Pepper Stuff Mushrooms
 - ♦ Thai Beef Satay
 - ♦ Thai Chicken Satay
 - ♦ Chicken Teriyaki Skewers
 - ♦ Sesame Beef Teriyaki Skewers
 - ♦ Chicken Fajita Skewers
- ♦ Baby Mozzarella with Cherry Tomato Skewers
 - ♦ Peruvian Shrimp Ceviche
 - ♦ Coconut Shrimp-Thai Sweet Chili Sauce
 - ♦ Mini Crab Cake-Creole Remoulade
- Smoked Beef Tenderloin with Brie, Balsamic Reduction on Crostini
 - ♦ Beef Wellington
 - Chilled Shrimp Cocktail with Cocktail Sauce
 - ♦ Crab-Avocado-Bacon Deviled Egg
 - ♦ Traditional Deviled Eggs
 - ♦ Caramelized Leek Onion & Rosemary Tartlet
 - ♦ Spinach-Boursin Tartlet
 - ♦ Caramelized Onion Tartlet
 - ♦ Short Rib-Smoked Onion Tartlet
 - ♦ Bacon Mac "N" Cheese Tartlet
 - Wild Mushroom-Gruyere Tartlet
 - ♦ BBQ Chipotle Meatballs
 - ♦ Spinach & Artichoke Dip
 - ♦ Southern Fried Chicken Strips
 - ♦ Crispy Buffalo Chicken-Blue Cheese Aioli
 - ♦ Mini Bacon Cheeseburger Slider
- ♦ Penne Pasta with Roasted Tomato Sauce or Alfredo Cream Sauce
 - ♦ 3 Cheese Ravioli with Roasted Tomato or Alfredo Cream

Vegetarian & Vegan Options Available Upon Request

Seasonal Display Selections:

Sliced Fresh Fruit Display

Seasonal & Assorted Sliced Fruit Selections

Traditional Vegetable Crudité

Assorted Raw Vegetables Served with House Made Ranch

Premium Vegetable Crudité

Assorted Grilled & Raw Vegetable Display
Served with Classic & Flavored Hummus, Olive Tapenade & Flat Bread

Cheese Board Display Selections:

Traditional Cheese Board

Assorted Cubed & Artisan Cheeses Served with Assorted Crackers

Premium Cheese Board

Manchego, Brie, Cubed Cheeses, Mozzarella, Boursin & Gorgon Zola Cheese Served with Assorted Crackers, Nuts & Grapes Notes:

$4322~\mathrm{N}$ Western Avenue Oklahoma City, Oklahoma 73118

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