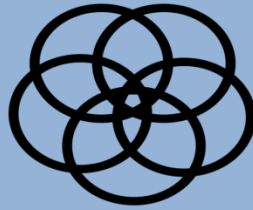


Flight Deck Weddings



It's the biggest day of your life. Make sure it's as unforgettable as you've always dreamed. From every detail of the reception our trained wedding consultant will help you create the perfect celebration for you and your guests. Let the wedding professionals at The Flight Deck help you as you soar into your new life together!

About Our Venue

If a unique and memorable wedding venue is what you are looking to achieve, then The Flight Deck is the answer.

The DeHavilland Hangar

How many people can boast that they had their wedding in an airplane hangar? From the ceremony to the reception party, this space provides everything you need to make your day stress free. The DeHavilland Hangar is 8,000 square feet and can accommodate 50-400 people. There is a bridal lounge, built in bar, private restrooms, and plenty of space for your ceremony, cocktail hour dinner and of course dancing! This unique space can be decorated in variety of draperies, colored lighting and even a vintage airplane, if desired. The room is available mid-November thru March.

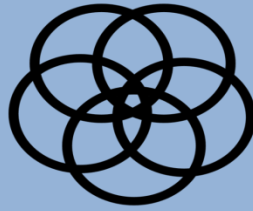
The Cessna Room

This room is 2,000 square feet and can accommodate 15-65 people. A permanent counter in an open circle design in the middle of the room makes the perfect built in bar and hors d'oeuvre display area. Three television screens above the circle counter are where you can broadcast your wedding slide show or a welcome message to your guests. This room is available mid-November thru March.

The Wedding Pavilion

The plans are in the making for a beautiful temperature controlled white wedding tent located in our courtyard. The tent will be able to accommodate 150 people for dinner and dancing. Please check back with us in January 2015 for more information.

Wedding Ceremonies in The Flight Deck Hangar



All package pricing is inclusive of current sales tax and service charges.

Standard White Chairs

Appropriate Staging / Tables

Microphone, Stand, and Speaker

Bridal Dressing Room

Staircase for Bridal Parties Entrance

\$350.00

Additional Add-Ons (pricing varies)

Chair Sashes

Garden Chairs

Chiavari Chairs

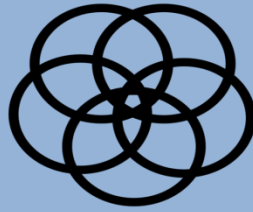
Chair Covers

Garden Arch

Aisle Runner

Candelabras

Wedding Receptions



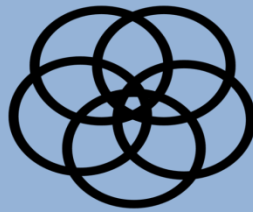
Includes:

- 5 1/2 Hour Reception
- Hospitality Room for Bridal Party throughout Reception
 - Multi-Course Dinner
 - Champagne Toast for Head Table
 - Microphone for Head Table
- Bartender and Bar (1 for every 100 guests)
- Complimentary use of Audio Visual Equipment
- Personal Banquet Captain to oversee the Evening's Service Needs
 - White Tablecloths and White or Black Napkins
 - Skirted Head Table, Gifts Table and Cake Table
 - The Flight Deck Bar on Site Open Late
- Discounted Rates for Hotel Block at Holiday Inn Rochelle



Please keep in mind that we customize all of the time in order to provide you with the perfect day that you've always dreamed of... so, if you don't see it listed ... just ask!

Hors d'oeuvres



Choice of Three for \$3 per person

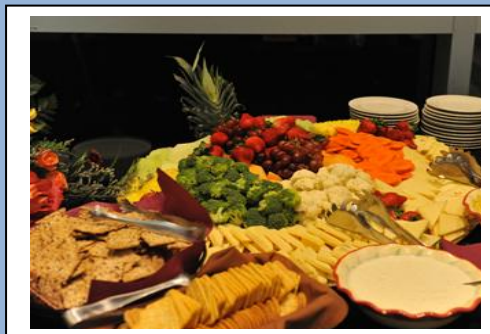
- ❖ Spinach in Phyllo
- ❖ Chicken Empanadas
- ❖ Gourmet Meatballs
- ❖ Crudités and Dip Display
- ❖ Tomato and Mozzarella Bruschetta
- ❖ Cheese & Sausage Display with Crackers
- ❖ Mozzarella Roll with Balsamic Reduction
- ❖ Cherry Tomatoes topped with Feta Cheese
- ❖ Smoked Salmon and Cucumber with Caper Yogurt

Gourmet Options

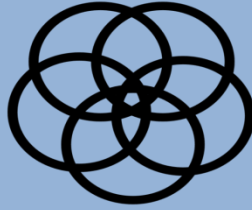
Additional \$1.25 per person per item

- ❖ Mini Crab cakes with Remoulade
- ❖ Bacon Wrapped Scallops
- ❖ *Assorted Sushi*

Pricing is based on one hour of passed hors d'oeuvres during cocktail hour and is subject to service charge and sales tax.



Plated Menu Selection



All dinner entrées include house salad, starch, vegetable, rolls and butter, coffee and tea.

8oz Filet Mignon with Cabernet Peppercorn Demi-Glace - \$34

Top Sirloin Steak - \$24

Filet of Beef and Chicken - One Seared Filet of Beef paired with ½ portion of Chicken Piccata - \$32

Filet and Grilled Shrimp - 6 oz. Filet Medallion with Grilled Shrimp - \$34

Chicken and Seafood - ½ portion of Chicken Piccata entrée paired with Tilapia - \$29

Surf and Turf - Choice of Salmon or Tilapia with a Filet Medallion - \$34

Wild caught Norwegian Salmon Filet - \$28

Chicken Champagne - Stuffed with a mix of Wild Rice and topped with a Champagne Mushroom reduction Sauce - \$28

Spinach, Roasted Pepper & Feta Stuffed Chicken - Topped with a fresh Tomato Basil Sauce - \$29

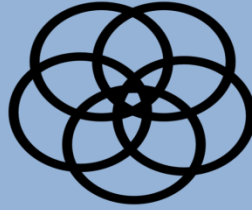
Chicken Piccata – A sautéed Chicken Breast in a light Lemon Zest and Caper Sauce - \$28

Stuffed Portabella - Filled with Spinach, Roasted Red Pepper then topped with Provolone Cheese and Beurre Blanc Sauce and served with Tri-Color Rotini - **\$26

Stripped Pasta Cheese Ravioli - Tossed in White Wine Garlic Sauce & accompanied with a Breadstick - **\$20

***** Entrée selection is not served with a starch nor vegetable.***

Wedding Buffet



When selecting the Wedding Buffet, please select two salads, a Carving Station, an Entrée, Pasta, a Vegetable and a Starch. All of our buffets are served with warm fresh baked Dinner Rolls and Butter. In addition, our servers will finish your meal with freshly roasted Coffee, Decaffeinated Coffee, and assorted Teas. - \$34 per person

Salads

(choose two)

Mixed Green Salad, Caesar Salad with Herbed Croutons, Fresh Fruit Salad
Tri-Colored Pasta Salad

Carving Station

(choose one)

Honey Glazed Baked Ham, Butter Basted Roast Turkey
Prime Rib of Beef

(All served with appropriate condiments)

Entrée

(choose one)

Chicken Marsala, Chicken Piccata, Grilled Filet of Salmon
Tilapia, Sliced Sirloin of Beef, Pork Roast

Pasta

(choose one)

Tortellini Alfredo, Pasta Primavera, Penne Pasta with Marinara

Vegetable

(choose one)

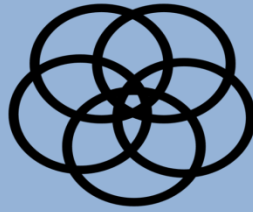
Green Beans, Honey Glazed Carrots, Chef's Choice of Seasonal Vegetables

Starch

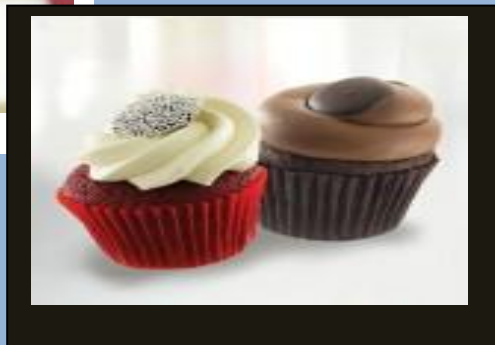
(choose one)

Oven Roasted Red Bliss Potatoes, Garlic Mashed Potatoes, Wild Rice Blend

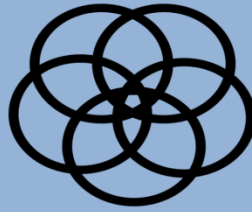
Desserts



- *Variety of Decadent Dessert Bars - \$4*
- *Chocolate on Chocolate & Red Velvet Cupcakes - \$5*
- *New York Style Cheesecake with Strawberry Topping - \$7*
- *Chocolate Fondant - \$7*
- *Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir.*
- *Red Velvet Cake - \$7*
- *A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles and surrounded by red cake crumbs.*



Beer, Wine, Spirits



Hosted and Cash Bars

	Host Bar	Cash Bar
House Brands	\$5.00	\$5.50
Premium Brands	\$7.00	\$7.50
Imported Beer	\$5.00	\$5.50
Domestic Beer	\$4.00	\$4.50
House Wine	\$5.00	\$5.50
Soft Drinks	\$2.00	\$2.25
Bottled Water	\$1.75	\$2.00

Minors ages 5 to 20 will be charged \$5 per person for all packages.

Banquets with a host or cash bar will be charged a bartender fee of \$50 per bartender.

Groups up to

100 people = 1 bartender

101-250 people = 2 bartenders

251+ = 3 bartenders

Definitions:

Cash Bar – Your guests pay for their drinks at regular price as they receive them.

Host Bar – Your guests do not pay for their drinks. You pay for the amount they consume.

Open Bar – You pay a per person price based upon a specific period of time, e.g., one or two hours for an unlimited number of beverages.

Consumption (Limitations) Bar – You set a dollar limitation on the amount of beverages you wish to pay for. When the limit is reached, the bar is closed, or becomes a cash bar.

Package Bars

1 Hour

House Brands - \$10.00

Premium Brands - \$14.00

Beer/Wine/Soda - \$7.00

2 Hours

House Brands - \$19.00

Premium Brands - \$23.00

Beer/Wine/Soda - \$10.00

3 Hours

House Brands - \$23.00

Premium Brands - \$27.00

Beer/Wine/Soda - \$15.00

4 hours

House Brands - \$30.00

Premium Brands - \$34.00

Beer/Wine/Soda - \$20.00

Wines & Champagnes

The Flight Deck has an extensive wine and champagne list at your disposal to choose from to add to your banquet. Additionally, we are willing to cater to your specific taste and order in your favorite label. We can assist you in the proper matching of wine to your meal and your budget.

Self-Serve Bar

A self-serve beverage bar can be arranged. Beverages will be charged per consumption.