

Wedding Packages



Hilton

WILMINGTON RIVERSIDE

301 North Water Street
Wilmington, North Carolina 28401
910.763.5900
www.wilmingtonhilton.com



"It's Easy to Enjoy the Details When Someone Else is Taking Care of Them..."

CEREMONY VENUES

Your Wedding Ceremony can be hosted in one of our intimate event rooms, or overlooking the picturesque Cape Fear River. Ceremony sites are paired with reception sites based on size and ballroom selection, and are only offered in conjunction with a Wedding Reception.

Ceremony Fee

The ceremony fee includes a wedding rehearsal the night before, on-site wedding coordinator, riser & banquet chairs. For pricing on additional décor, please see our Wedding Coordinator.
\$500.00

Riverview Terrace

The Hilton is home of the largest riverfront event space in downtown Wilmington. With a spectacular view of the Cape Fear River, the Cape Fear Memorial Bridge, and the USS North Carolina Battleship, the Riverview Terrace offers a unique outdoor ceremony and/or reception setting. The Riverview Terrace has a built in custom bar which can be utilized during cocktail hour or during your wedding reception. Seating arrangements vary depending on the amount of guests. Outdoor chair rental is included in the rental fee for the Riverview Terrace for up to 100 guests.

Please See our Wedding Coordinator for Pricing Information



RECEPTION VENUES

Whether you desire a more modest or extravagant Wedding Reception, each of our venues offers an intimate and unique opportunity to celebrate your special day.

Cape Fear Ballroom

Enjoy an intimate and private candlelit setting for your ceremony and reception in the Cape Fear Ballroom. Take pleasure in a view of Historic Downtown Wilmington during cocktail hour in the Cape Fear Lobby. Enjoy the amenities of this newly renovated ballroom including beautiful new carpet, platinum wall sconces and modern chandeliers.

Saturday Evening: \$1,500.00
Friday or Sunday Evening: \$750.00
Daytime Weekend: \$500.00

Grand Ballroom

The Grand Ballroom is our premier social catering venue designed with weddings in mind. The Southern Contemporary feel of the ballroom includes silk draperies, stylishly appointed light fixtures and sconces, with floor to ceiling windows overlooking the Cape Fear River. Your cocktail reception can be hosted in the elegant Grand Concourse which spills out onto our waterfront poolside patio.

Saturday Evening: \$2,500.00
Friday or Sunday Evening: \$1,500.00
Daytime Weekend: \$750.00 (10am-3pm)

ADDITIONAL INFORMATION

Pricing for Children

Children ages 3-12 are half of the adult package price. Contact your Wedding Coordinator for child friendly menu options.

Unlimited non-alcoholic beverage service can be provided for those under 21 for a onetime fee of \$8.95 per person.

Vendor Meals

Should you wish to provide food & non-alcoholic beverages to these individuals, \$25.00++ per professional will be added to your final total. This must be given in your final guarantee.

Parking

Based on business demands at the time of the event, parking is not guaranteed in the Hilton Wilmington Riverside lots. Additional parking facilities are available in the Downtown Wilmington Area. Ask your Wedding Coordinator for additional information.

Parking fees in effect at the time of your event will apply.

Overnight Accommodations

The wedding package includes a Standard King Room for the Bride & Groom on their wedding night along with breakfast in bed. (*You must call to order breakfast in bed through room service and present the Breakfast Voucher provided.*)

If you wish to upgrade to a suite, please contact your Wedding Coordinator for pricing. We are happy to set up a **courtesy block** for your guests. Depending on the dates and availability, we can set aside (10) rooms at a discounted rate with no financial obligation to you. Guests are responsible for making their own reservation and payment. Reservations must be made one month prior to the check-in date in order to receive the discounted room rate.

Vendors

Services provided by A Beautiful Event & One Belle Bakery are included within your wedding package.

Client is responsible for booking all other outside vendors. A vendor list is provided in this packet for your convenience.

Package Pricing Guest Count

All wedding Packages are based on a minimum of seventy five (75) guests. Additional costs will apply when attendee counts fall below minimums. Ask your Hilton Wedding Coordinator for details.

Payment and Deposit Schedule

- A non-refundable deposit of 25% of your room rental and food & beverage minimum is due upon signing the contract.
- Six (6) months prior to the event, 50% deposit due
- Final payment due 5 business days prior to the event

We accept cash, certified check, or credit cards.

Personal checks will NOT be accepted within 14 days of your event. Please make checks payable to The Hilton Wilmington Riverside.

Menu Tasting & Detailing Appointment

A Menu Tasting may be arranged once the signed contract & payment arrangements are approved. Menu tasting is available & included for the Sapphire & Diamond package *only*. Tastings are *not* included for the Amethyst or Pearl Packages.

Your Wedding Coordinator will contact you 3-4 months prior to your date to schedule a time for your detailing appointment. This appointment will include your tasting with our Executive Chef, Floral Design, as well as your Cake Tasting & Design. All other logistics & details will be covered at this time with your Wedding Coordinator.

In an effort to accommodate the vendors & kitchen staff due to other events taking place, we regretfully cannot provide these appointments on the weekends. Detailing appointments can be scheduled **Tuesday's – Thursday's from 10am-4pm**. Please contact your Wedding Coordinator to schedule the appointment. Again, these appointments generally take place **3 months** prior to the event date.

Event Contract/Banquet Event Order

Following your detailing appointment you will receive a Banquet Event Order from your Wedding Coordinator summarizing the details for your event. We request that the details are confirmed and signed **no less than 30 days** prior to your event date. Your final head count/guarantee will be due 5 business days prior to the event.

Diamond Package Plated Dinner

Weddings with a plated menu may choose up to three (3) selections. If two (2) selections are chosen, the price is the higher of the two choices. If three (3) selections are chosen the price is the highest of the three plus an additional \$5.00 per person.

WEDDING PACKAGES INCLUDE

The Per Person Price Listed in Each Wedding Package Includes the Following:

On-Site Wedding Coordinator

Dance Floor Sized Appropriately for Reception

Bistro Tables with White Linen for Cocktail Hour

Choice of Reception Tables: Rounds or Family Style Seating

Mirrored Tile & Votive Candles for Each Table

Floor Length White Linen with White Overlays

Banquet Chairs

White Chair Covers with Coordinating Sash & Napkins

Skirted Cake Table, Head Table, Gift Table, Escort Card Table

Champagne Toast for Each Guest

Use of Hilton Toasting Flutes for the Bride, Groom & Guests

Use of Hilton Cake Knife and Server for the Bride & Groom

Chocolate Covered Strawberries and Miniature French Pastries Display

Custom Designed Wedding Cake

Custom Designed Floral Arrangements for Wedding Reception

Custom Room Diagram for Wedding Ceremony & Reception

Complimentary Bridal Party Holding Room

Preferred Guest Room Rates for your Wedding Guests

Wedding Night Accommodations for the Bride & Groom in a Hilton King Room

Complimentary Breakfast in Bed for the Bride and Groom the Morning After the Reception



Photo Courtesy of Michael Escobar Photography

THE RUBY PACKAGE

Offered from 10:00am to 3:00pm on Saturdays & Sundays

Cocktail Reception

Grand Roasted Vegetable Display

Choice of Two (2) Butler Passed Hors d'Oeuvres

Franks in Puff Pastry	Mini Country Ham Biscuits
Sweet & Sour Meatballs	Mini Chicken Quesadillas
Vegetable Egg Rolls	Antipasto Skewers
Jalapeno Poppers with Ranch	Crab Stuffed Mushrooms
Mac & Cheese Fritters	Mini Crab Cakes
Spanikopita	Bacon Wrapped Scallops
Beef Skewers	Mini Beef Wellington
Sweet Potato & Bacon Quesadilla	Wild Mushroom & Caramelized Onion Tarts

The Wedding Brunch Buffet

Freshly Baked Croissants and Muffins

Sliced Fresh Fruit Display

Selection of Two (2) Salads

Spinach Salad

Fresh Spinach Tossed with Shiitake Mushrooms, Crumbled Bacon, Croutons & Chopped Egg
Served with Honey Mustard Dressing

Classic Caesar Salad

Crisp Romaine Tossed with Caesar Dressing & Topped with Herb Croutons & Parmesan Cheese

Hilton Garden Salad

Tossed Garden Greens Tossed with Fresh Vegetables & an Assortment of Dressings

Mozzarella & Tomato

Freshly Sliced Mozzarella, Tomatoes & Basil Topped with Balsamic Vinaigrette

Chef-Attended Omelet Station

(\$100.00 Attendant Fee per 75 Guests)

Breakfast Sausage or Crispy Bacon

Chicken Kiev

Chicken Breast Stuffed with Herb Butter and Breaded with an Herb Panko, Finished in a White Wine Sauce

Blackened Salmon

Salmon Dusted in Blackening Seasoning and Topped with a Cajun Shrimp Sauce

Choice of Roasted Red Potatoes, Herb Rice Pilaf, or Herb Scallop Potatoes

Seasonal Fresh Vegetables

Freshly Baked Rolls & Sweet Cream Butter

Assorted Juices, Coffee & Iced Tea

\$65.95 PER PERSON

Inclusive of taxes and service charge

The Brunch Bar

Mimosa & Bellini Bar

Featuring Assorted Fruit Nectars, Juices & Fruit Garnishes

Bloody Mary Bar

Featuring Curly Bacon, Olives, Lemons, Limes, Assorted Hot Sauces, Pickled Onions, Celery & Fresh Horseradish

ADDITIONAL \$6.50 PER PERSON PER HOUR

THE AMETHYST PACKAGE

A Heavy Hors d'oeuvres and Action Station Reception

Food Stations & Culinary Displays are offered for a maximum of two (2) hours. Reception style seating is encouraged

Cocktail Reception

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries
Garden Fresh Vegetable Display with Assorted Dips

Selection of Four (4) Butler Passed Hot Hors d'Oeuvres

Vegetable Egg Rolls	Franks in Puff Pastry	Crab Stuffed Mushrooms
Jalapeno Poppers with Ranch	Sweet Potato & Bacon Quesadilla	Mini Crab Cakes
Mac & Cheese Fritters	Mini Country Ham Biscuits	Bacon Wrapped Scallops
Spanikopita	Mini Chicken Quesadilla	Seared Tuna with Seaweed Salad & Wasabi
Antipasto Skewers	Sweet & Sour Meatballs	Mini Beef Wellington
Ratatouille Tart	Wild Mushroom & Caramelized Onion Tarts	Hibachi Beef Skewers

Culinary Stations

Choice of Two Culinary Stations
Chef Attendant Fees Included

Deluxe Pasta Station

Selection of Two (2) Pastas:
Penne, Linguini, Tortellini, or Farfalle
Selection of Two (2) Sauces:
Pomodoro, Alfredo, Bolognese, Pesto or Vodka Sauces
Featuring the Following Ingredients:
Grilled Chicken, Italian Sausage, Zucchini,
Mushrooms, Onions, Peppers,
Tomatoes, Parmesan, Garlic & Herbs
Includes Warm Breadsticks

Risotto Station

Risotto Cooked in a White Wine Herb Cream Sauce
Featuring the Following Eight (8) Toppings:
Peas, Corn, Mushrooms, Sundried Tomatoes, Fresh
Herbs, Parmesan Cheese,
Grilled Asparagus, Shrimp & Grilled Chicken

Carving Station

Served with Silver Dollar Rolls & Appropriate Sauce
Selection of One Carved Meat
Steamship Round
Roasted Breast of Turkey
Apple Smoked Ham

Mashed Potato Bar

Red Bliss, Golden Yukon & Sweet Potatoes
Served with the Following Selections:
Cheddar Cheese, Bacon, Sautéed Mushrooms,
Caramelized Onions, Parmesan Cheese, Scallions,
Sour Cream, Roasted Red Peppers & Sun-Dried
Tomatoes

Salad Station

Selection of Two (2) Salads-
Spinach Salad: Spinach Leaves with Chopped Egg,
Crumbled Bacon, Shiitake Mushrooms,
Red Onion & Herb Croutons in
Sweet Balsamic Mustard Dressing
Caesar Salad: Romaine Lettuce Tossed with Caesar
Dressing, Shaved Parmesan, & Herb Croutons
Garden Salad: Seasonal Greens Served with
Strawberries, Mandarin Orange Segments, Candied
Pecans & Bleu Cheese Crumbles with Raspberry or
Balsamic Vinaigrette

Dessert Course

Chocolate Covered Strawberries Miniature French Pastries
Custom Designed Wedding Cake

\$80.95 PER PERSON

Inclusive of taxes and service charge

THE AMETHYST PACKAGE

Continued

Enhanced Culinary Stations

Enhanced Culinary Stations Available for an Additional Charge

Southern Shrimp & Grits Station

A Southern Favorite with Seasoned Gulf Shrimp, Melted Cheddar Cheese, Mushrooms, Apple Smoked Bacon & Fresh Scallions

ADDITIONAL \$6.00 PER PERSON

Steak Diane Station

Petite Tenderloin Sautéed with Mushrooms & Topped with a Dijon Brandy Demi-Glaze Served on a Herb Toast Point

ADDITIONAL \$8.00 PER PERSON

Macaroni & Cheese Station

Macaroni with Your Choice of Jalapeño Jack *or* Cheddar Cheese and Chef's Choice of Thirteen (13) Assorted Toppings

ADDITIONAL \$4.00 PER PERSON

Mushroom Station

A Medley of Assorted Mushrooms Sautéed with Garlic and Fresh Herbs Finished in a Brandy Demi-Glaze Sauce. Served on a Bed of Puff Pastry

ADDITIONAL \$6.00 PER PERSON



THE SAPPHIRE PACKAGE

A Buffet Style Reception Cocktail Reception

Imported & Domestic Cheese Display Garnished with Fresh Fruit and Berries
Fresh Vegetable Display with an Assortment of Dipping Sauces
Roasted Vegetable Display, *Additional \$4.00 per person*

Selection of Two (2) Butler Passed Hors d'Oeuvres

Franks in Puff Pastry
Sweet & Sour Meatballs
Vegetable Egg Rolls
Jalapeno Poppers with Ranch
Mac & Cheese Fritters
Spanikopita
Beef Skewers
Sweet Potato & Bacon Quesadilla

Mini Country Ham Biscuits
Mini Chicken Quesadillas
Antipasto Skewers
Crab Stuffed Mushrooms
Mini Crab Cakes
Bacon Wrapped Scallops
Mini Beef Wellington
Wild Mushroom & Caramelized Onion Tarts

Buffet Selections

Salads

Selection of Two (2) Hilton Signature Salads

Hilton Garden Salad

Tossed Garden Greens with Fresh Vegetables
Served with an Assortment of Dressings

Mozzarella & Tomato

Freshly Sliced Mozzarella, Tomatoes & Basil,
Topped with Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Bacon, Crumbled Egg, Red Onion & Mushrooms,
Served with Honey Mustard

Classic Caesar Salad

Crisp Romaine Tossed with Caesar Dressing & Topped with
Herb Croutons and Parmesan Cheese

Entrees

Selection of One, Two or Three Hilton Signature Entrees

Roasted Pork Loin

With Sweet Corn & Tomato Salad

Champagne Chicken

With Mushrooms, Onions & Herb Cream Sauce

Drunken Beef

Tenderloin Medallions Topped with Pickled Onions Jus

Chicken Coq Au Vin

With a Burgundy Wine Sauce, Mushrooms & Onion

Braised Beef Short Ribs

Beef Short Ribs Braised in a Dark Stout with a
Guinness Demi Glaze

Roasted Chicken Breast

With an Orange Scented Classic Veloute

Roasted Sirloin

Top Roasted Sirloin with a Wild Mushroom Demi

Roasted Pork Loin

With Sweet Corn & Tomato Salad

Bourbon Salmon

Grilled Fresh Salmon with a Mustard Dill sauce

Mountain Trout

With Salted Peanuts and Cola Sweet & Sour Sauce

Cajun Style Grouper

Fresh Grouped Dusted in Blackening Seasoning, Topped with a Cajun Crawfish Sauce

Steamship Round Carving Station

Herb Crusted and Slow Roasted. Served with Peppercorn Gravy, Horseradish Cream Sauce and Silver Dollar Rolls
\$100.00 Chef Attendant Fee Applies

THE SAPPHIRE PACKAGE

Continued

Vegetables

Selection of One (1) Vegetable Accompaniment

Grilled Asparagus (*Seasonal*) with Julienne Carrots

Haricot Vert (*French Green Beans*) and Roasted Baby Carrots

Steamed Herb Broccoli and a Medley of Julienne Vegetables

Roasted Cauliflower and Honey Dill Baby Carrots

Roasted Asparagus (*Seasonal*) and Roasted Baby Carrots

Medley of Roasted Vegetables

Honey Glazed Baby Carrots and Baby Beets

Steamed Colored Cauliflower and Spinach

Haricot Vert and Roasted Fennel

Starches

Selection of One (1) Starch Accompaniment

Sundried Tomato Risotto

Spinach and Herb Au Gratin Potatoes

Red Skin Mashed Potatoes

Blend of Wild and Long Grain Rice

Oven Roasted Mushroom Potatoes

Celeriac Potato Puree

Yukon Gold Mashed Potatoes

Vegetable and Herb Rice Pilaf

Oven Roasted Rosemary Potatoes

Confetti Saffron Rice

Freshly Baked Rolls & Sweet Cream Butter
Coffee and Iced Tea Service

Dessert Course

Chocolate Covered Strawberries

Miniature French Pastries

Custom - Designed Wedding Cake

TWO ENTREES - \$88.95 PER PERSON

THREE ENTREES - \$91.95 PER PERSON

FOUR ENTREES - \$96.95 PER PERSON

Inclusive of taxes and service charge

THE DIAMOND PACKAGE

A Plated Dinner Reception

Entrée selections must be pre-selected and provided to your wedding coordinator five (5) days prior to your event. Selections should be indicated on your guests' place cards that are provided by client.

Cocktail Reception

Imported & Domestic Cheese Display Garnished with Fresh Fruit
Fresh Seasonal Fruit Display Served with Yogurt Dip

Selection of Three (3) Butler Passed Hors d'Oeuvres

Franks in Puff Pastry
Sweet & Sour Meatballs
Vegetable Egg Rolls
Jalapeno Poppers with Ranch
Mac & Cheese Fritters
Spanikopita
Beef Skewers
Sweet Potato & Bacon Quesadilla
Ratatouille Tart
Coconut Shrimp with Rum Sauce
Seared Tuna with Seaweed Salad & Wasabi Cream

Mini Country Ham Biscuits
Mini Chicken Quesadillas
Antipasto Skewers
Crab Stuffed Mushrooms
Mini Crab Cakes
Bacon Wrapped Scallops
Mini Beef Wellington
Wild Mushroom & Caramelized Onion Tarts
Smoked Salmon Mousse with Cucumber & Tobiko
Chilled Jumbo Shrimp
Bloody Mary Shrimp Shooters



First Course

Selection of One (1) Hilton Signature Salads

Traditional Caesar Salad

Crispy Romaine Lettuce Tossed with Caesar Dressing and Sprinkled with Asiago Cheese, Grape Tomatoes & Topped with Herb Croutons and Classic Caesar Dressing

Spinach Salad

Fresh Spinach Tossed with Pecans, Eggs, Onions, Mushrooms, Tomatoes, and Crumbled Bacon, Served with Honey Bacon Vinaigrette

Pickled Peach and Feta Salad

Field Greens Tossed with Sliced Pickled Peaches, Onions, Tomatoes, Crunchy Walnuts and topped with Feta Cheese Finished in a Balsamic Vinaigrette

Hilton Garden Salad

Tossed Garden Greens Topped with Seasonal Fresh Vegetable Croutons and a Choice of Ranch and Balsamic Dressings

Dinner Rolls and Butter

THE DIAMOND PACKAGE

Continued

Main Courses

Selection of One (1), Two (2), or Three (3) Entrée Selections

-Poultry-

Chicken Kiev

Chicken Breast Stuffed with Herb Butter and Breaded with an Herb Panko, Finished in White Wine Sauce.
\$88.95 PER PERSON

Champagne Chicken

With Mushrooms, Onions & Herb Cream Sauce
\$88.95 PER PERSON

Herb Chicken

Boneless Chicken Breast Roasted with Herbs & Thyme Butter
\$89.95 PER PERSON

Chicken Marsala

Boneless Chicken Breast Grilled with a Shitake Mushroom Sauce
\$89.95 PER PERSON

-Fish-

Blackened Salmon

Salmon Dusted in Blackening Seasoning and Topped with a Cajun Shrimp Sauce
\$84.95 PER PERSON

Seared Mountain Trout

With a Maple Pecan Brown Butter
\$85.95 PER PERSON

Low Country Crab Cakes

With a Lime and Roasted Garlic Aioli
\$89.95 PER PERSON

Vanilla Mahi Mahi

With a Lemon Vanilla Bean Bechamel
\$89.95 PER PERSON

Broiled Lobster Tail

With a grain Mustard Beurre Blanc
\$98.95 PER PERSON

-Pork-

Applewood Pork Filet

A Medallion of Pork Filet Wrapped in Applewood Bacon & Topped with an Apple and Herb Crust Resting on Brandy Mustard Glaze
\$82.95 PER PERSON

Pork Loin

Center Cut with Salsa Verde
\$86.95 PER PERSON

Boneless Pork Chop

Served with a Crawfish Aioli
\$86.95 PER PERSON

-Beef-

Shoulder Tender

Crusted in Pepper with a Sherry & Shallot Cream Sauce
\$91.95 PER PERSON

Grilled Sirloin

Served with a horseradish and Mustard Demi Glaze
\$94.95 PER PERSON

Filet Mignon

Seared with a Red Wine Reduction & Wild Mushroom Ragout
\$99.95 PER PERSON

Ribeye Filet

French Cut Bone-In Ribeye Grilled to Perfection and Topped with a Merlot Herb Compound Butter and Oyster Mushrooms
\$99.95 PER PERSON

Stuffed Tenderloin

Tenderloin Filet Stuffed with Fresh Sautéed Spinach, Shallots, Garlic, Roasted Red Peppers and Lobster. Presented Sliced in a Pool of Lemon Herb Demi-Glace
\$99.95 PER PERSON

-Vegetarian-

Portobello Torte

Herb Marinated Portobello Mushroom Cap Topped with Grilled Julienned Vegetables and Boursin Cream Sauce
\$81.95 PER PERSON

Eggplant Napoleon

Grilled Eggplant Layered with Sautéed Carrots, Red and Green Peppers and Mushrooms in a Herb Tomato Sauce
\$82.95 PER PERSON

Roasted Vidalia Onion

A Sweet Vidalia Onion Stuffed with Vegetable and Herb Couscous and Roasted Until Tender Served on a Bed of Roasted Sweet Pepper Sauce
\$83.95 PER PERSON



© Flavors Mosaic

THE DIAMOND PACKAGE

Continued

Vegetables

Selection of One (1) Vegetable Accompaniment

Grilled Asparagus (*Seasonal*) with Julienne Carrots

Medley of Roasted Vegetables

Haricot Vert (*French Green Beans*) and Roasted Baby Carrots

Steamed Herb Broccoli and a Medley of Julienne Vegetables

Roasted Cauliflower and Honey Dill Baby Carrots

Roasted Asparagus (*Seasonal*) and Roasted Baby Carrots

Haricot Vert (*French Green Beans*) and Roasted Fennel

Medley of Roasted Baby Vegetables

Honey Glazed Baby Carrots and Baby Beets

Steamed Colored Cauliflower and Spinach

Starches

Selection of One (1) Starch Accompaniment

Sundried Tomato Risotto

Celeriac Potato Puree

Spinach and Herb Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Red Skin Mashed Potatoes

Vegetable and Herb Rice Pilaf

Blend of Wild and Long Grain Rice

Oven Roasted Rosemary Potatoes

Oven Roasted Mushroom Potatoes

Confetti Saffron Rice

Coffee and Iced Tea Service

Dessert Course

Chocolate Covered Strawberries & Miniature French Pastries

Custom - Designed Wedding Cake

Duo Plates Available - Ask your Hilton Wedding Coordinator for Details

EMERALD ENHANCEMENTS

Additional Ideas and Options to Add to Any Part of the Reception



Raw Bar

Unlimited Seafood for One (1) Hour to Serve 100 Guests

Shrimp Cocktail

Fresh Crab Claws

Fresh Oysters on the ½ Shell

Oyster Rockefeller

Fresh Clams on the ½ Shell

Clams Casino

Served with Assorted Dipping Sauces

*Cajun Butter, American Cocktail Sauce, Lemon Lime Cream Fraiche,
Fresh Marinara and Remoulade*

\$9.00 PER PERSON

LATE NIGHT FUN

Based on 60 Minutes of Service

-Sweet-

Candy Buffet

Includes Four Novelty Candies in Your Choice of Colors

\$7.50 PER PERSON

75-150 Guests

\$6.50 PER PERSON

150-200 Guests

Deluxe Dessert Bar

Freshly Baked Cookies, Brownies, Blondies, Bite Size Dessert Bars and Rice Crispy Treats

Served with Assorted Milks

\$8.00 PER PERSON

Dessert Shooters

Including S'Mores, Banana Pudding & Cheesecake Served in Tall Shooter Glasses

\$250.00 FOR 100 SHOOTERS

Banana Foster Flambé

Ripe Bananas, Brown Sugar and Sweet Butter Flambéed with Spiced Rum and Vanilla Ice Cream

\$8.00 PER PERSON

(\$100.00++ Attendant Fee)

Supreme Coffee or Hot Cocoa Bar

Premium Blend Coffees Served with Assorted Flavored Syrups, Creamers, Toppings and Biscotti

\$5.00 PER PERSON

-Salty-

Miniature Burger Sliders

Grilled Mini Burgers with Melted Wisconsin Cheddar Cheese Served with Shoestring French Fries

\$6.00 PER PERSON

Miniature Cheesteaks

Thinly Sliced Steak Tossed with Onions and Peppers Served in a Mini Roll Topped with Cheese

Deluxe Tater Tots Station

Fried Tater Tots Topped with Your Choice of Six (6) Assorted Toppings

\$8.00 PER PERSON

Miniature Grilled Cheese Station

Mini Grilled Cheese Served with Smoked Roma Tomato Bisque

\$6.00 PER PERSON

Deluxe Nachos Bar

Tri-Colored Tortilla Chips, Salsa, Sour Cream, Queso, Shredded Lettuce, Jalapenos and

Mini Chicken Quesadillas

\$7.00 PER PERSON

Assorted Pizza Bar

Classic Pepperoni, Roasted Vegetable Medley, Four Cheese and BBQ Naan Bread Pizzas

\$8.00 PER PERSON

BEVERAGE SELECTIONS

\$100.00 Bartender Fee Applies Per Bartender
 Host Bars are subject to Prevailing Tax and 22% Service Charge
 Cash Bar Prices Include Tax and Service Charge

Host Bar

Beverage Service invoiced to the event on a Per Drink Basis

Domestic Beer	\$3.50
Imported Beer	\$4.50
House Brand Cocktail	\$5.50
House Wine	\$6.00
Premium Wine- Havenscourt	\$7.00
Ultra Premium Wine	See Wine List
Premium Brand Cocktail	\$6.50
Ultra Premium Brand Cocktail	\$7.50
Imported Cordials	\$7.50
Bottled Water	\$2.50
Soft Drinks	\$2.75

Cash Bar

Guests Purchase Their Own Drinks

Domestic Beer	\$4.00
Imported Beer	\$4.50
House Brand Cocktail	\$6.00
Premium Brand Cocktail	\$7.00
House Wine	\$7.00
Premium Wine	\$8.00
Ultra Premium Brand Cocktail	\$8.00
Imported Cordials	\$8.00
Non-Alcoholic Beer	\$3.00
Bottled Water	\$3.25
Soft Drinks	\$3.25

Ask your Wedding Coordinator about Signature Cocktails & Specialty Bars!



Unlimited Host Bar Pricing

House Brands (Tier 1)

\$13.00 per person 1st Hour; \$9.00 per person 2nd Hour; \$7.00 per person for each additional hour

Liquors

Castillo Rum, Gilbeys Gin, Seagrams 7 Whiskey, Jim Beam Bourbon, Montezuma Tequila, Inverhouse Scotch & Smirnoff Vodka

Wine

Copperridge Wines

Domestic and Imported Beer

Premium Brands (Tier 2)

\$16.00 per person 1st Hour; \$11.00 per person 2nd Hour; \$9.00 per person for each additional hour

Liquors

Bacardi, Malibu & Sailor Jerry Rum, Dewar's Scotch, Tanqueray Gin, Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Absolute Vodka

Wine

Canyon Road Wines

Domestic and Imported Beer

Ultra Premium Brands (Tier 3)

\$23.00 per person 1st Hour; \$15.00 per person 2nd Hour; \$12.00 per person for each additional hour

Liquors

Sailor Jerry & Malibu Rum, Johnny Walker Red Scotch, Gentleman's Jack, Bombay Sapphire Gin, Jose Cuervo 1800, Makers Mark, Grey Goose Vodka & Crown Royal

Wine

Kendall Jackson Wines

Domestic and Imported Beer

Beer, Wine & Soda Bar

\$9.00 per person, per hour

Beer

Budweiser, Bud Light, Corona, Yeungling, Michelob Ultra, Miller Lite, Coors Light

Wine

Coastal Vines Wines

WINE LIST

Wine by the Glass

House Wine Selections by Coastal Vines \$6.00
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel

House Wine Selections by Havenscourt \$7.00
Chardonnay, Pinot Grigio, Cabernet Sauvignon & Merlot

Wine by the Bottle

All Bottles Listed Below Are Ordered by the Bottle & Are Available to Be Served Tableside

Champagne/Sparkling

Pierre Chainier Brut, France \$28.00
Clara C Prosecco, Italy \$28.00
Veuve Clicquot "Yellow Label" Brut, Reims, France \$90.00
Dom Perignon Champagne, Reims, France \$250.00

White Wine

Benvolio Pinot Grigio, Friuli, Italy \$28.00
Santa Margherita Pinot Grigio, Valdadige, Italy \$45.00
The Crossings Sauvignon Blanc, Marlborough, New Zealand \$28.00
Murphy-Goode Sauvignon Blanc "The Fumé", North Coast, California \$28.00
Matanzas Creek Sauvignon Blanc, Sonoma, California \$45.00
Carmel Road Riesling, Arroyo Seco, California \$32.00
Evolution White by Sokol Blosser, Oregon \$32.00
Rodney Strong Chardonnay, Sonoma, California \$32.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California \$38.00
Cambria Chardonnay "Bench Break", Santa Barbara, California \$40.00
Cakebread Chardonnay, Napa, California \$65.00

Red Wine

Murphy-Goode Pinot Noir, California \$30.00
La Crema Pinot Noir, Monterey, California \$38.00
Meiomi Pinot Noir, California \$38.00
Seven Falls Merlot, Washington \$30.00
Joseph Carr Merlot, North Coast, California \$40.00
Freemark Abbey Merlot, Napa, California \$48.00
Edmeades Zinfandel, Mendocino, California \$32.00
Benvolio Rosso, Tuscany, Italy \$32.00
Conundrum Red, California \$40.00
Layer Cake Shiraz, Australia \$32.00
Trapiche Broquel Malbec, Mendoza, Argentina \$34.00
Josh Cellars Cabernet Sauvignon, California \$30.00
Silver Palm Cabernet Sauvignon, North Coast, California \$38.00
Beringer "Knights Valley" Cabernet Sauvignon, Sonoma, California \$45.00
Stonestreet Estate Cabernet Sauvignon, Alexander Valley, California \$65.00