



PINSTRIPES

BISTRO  BOWLING  BOCCE

WEDDING PACKAGES



MEMORABLE AND SIMPLY UNIQUE...

A distinctive venue for your upcoming wedding ceremony and reception! We are an upscale venue, offering sophisticated fun and customized events to suit your personal style. Let our talented event team help you bring your dream wedding to life and create a perfect day that you and all your guests will be sure to remember.

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COMPLIMENTARY WEDDING AMENITIES

When you host your wedding reception at Pinstripes, you will enjoy many complimentary add-ons, including:

- Talented Event Manager to guide you through the planning process and assist you in creating a memorable experience
- A pre-event menu tasting for up to six guests
- Beautifully appointed reception spaces
- On-site manager the day of the wedding
- Professionally trained staff
- Access to the venue two hours prior to start of celebration
- Tables for DJ, place cards, gifts, and wedding cake
- Wireless microphone for reception
- Deluxe and premium packages include floor length standard linen and napkins
- White china, silverware, and stemmed glassware
- Background music during cocktail hour and dinner
- Sparkling Wine toast for all guests
- A delectable five-course family style meal
- Customized wedding cake with plated service
- Freshly brewed Intelligentsia coffee and Mighty Leaf hot tea service
- No room rental fee when food & beverage minimum is met



**Please note: food & beverage minimums apply based upon the space you select and the day of the week you hold your celebration. Ask about special pricing for Friday and Sunday weddings.*

MENU SELECTIONS

Every dish is prepared from scratch, inspired by seasonal and locally sourced ingredients, including all natural cage-free chicken, grass-fed beef, and sustainable seafood. Gluten-free and vegetarian options are available upon request.

Hors d'Oeuvres

ANTIPASTO SKEWERS *italian cured meat, fresh mozzarella cheese, basil, grape tomato*

ITALIAN MEATBALL SLIDERS *housemade all beef meatballs, marinara, provolone, baguette*

ARTICHOKE & RED PEPPER BRUSCHETTA *artichoke hearts, roasted red pepper, parmesan, garlic crostini*

TOMATO & MOZZARELLA BRUSCHETTA *roma tomato, red onion, fresh herbs, extra virgin olive oil, garlic crostini*

AVOCADO HUMMUS & PITA *avocado hummus, cucumber, tomato bruschetta, parmesan, housemade pita*

TOMATO & MOZZARELLA SKEWERS *fresh mozzarella, organic grape tomato, basil*

GRILLED PESTO CHICKEN SKEWERS *all natural, cage free chicken, fresh herb pesto*

FETA & SPINACH STUFFED PHYLLO *flaky pastry, feta & spinach filling, cucumber dill yogurt sauce*

STUFFED MUSHROOMS *zucchini, sundried tomatoes, artichoke hearts, goat cheese, spinach*

TOASTED COCONUT SHRIMP *jumbo shrimp, curry, shredded coconut, sweet calabrese (add \$3 per person)*

TENDERLOIN SLIDERS *garlic marinated tenderloin, brioche bun, balsamic shallots, arugula (add \$3 per person)*

PEPPERCORN BEEF SKEWERS *beef tenderloin, cracked black pepper, char-grilled, bordelaise (add \$3 per person)*

JUMBO LUMP CRAB CAKE *jumbo lump crab, dijon mustard, lemon, remoulade, red pepper sauce (add \$3 per person)*

TUNA TARTARE CROSTINI *fresh cut tuna, orange, soy sauce, black sesame crostini (add \$3 per person)*

Salads

CHOP SALAD *tomato, gorgonzola, olive, mozzarella, onion, garbanzo, white balsamic vinaigrette*

PEAR SALAD *bibb lettuce, arugula, gorgonzola, balsamic, candied pine nut, roasted pear vinaigrette*

CAESAR SALAD *romaine hearts, kale, classic caesar dressing, black sesame crouton, shaved parmesan cheese*

GARDEN SALAD *organic mixed greens, grape tomato, sliced cucumber, white balsamic vinaigrette*



Pastas

PENNE POMODORO organic grape tomato, fresh basil, white wine, garlic

MEATBALLS & CAMPANELLE all beef hand rolled meatballs, san marzano tomato marinara, olive oil

MEAT LASAGNA baked layers of fresh pasta, meat ragu, ricotta, mozzarella, parmesan

FETTUCINI ALFREDO fettuccini, housemade parmesan garlic cream sauce, parmesan

VEGETABLE LASAGNA housemade pasta, zucchini, sundried tomatoes, artichoke hearts, spinach, ricotta

PENNE & MEAT SAUCE penne pasta, housemade all beef meat sauce

CHEESE RAVIOLI MARINARA ricotta, romano, parmesan, marinara sauce

PENNE CHICKEN MARSALA all natural, cage free chicken, mushrooms, roasted peppers, arugula, red wine vinaigrette

CHICKEN & GOAT CHEESE fusilli pasta, rosemary cream sauce, cracked black pepper (add \$2 per person)

ITALIAN JAMBALAYA RISOTTO sausage & pepper risotto, calabrese chicken, marinated shrimp (add \$3 per person)

Entrées

TUSCAN CHICKEN pesto marinated all natural, cage free chicken, tomato bruschetta, garlic parmesan sauce

MAPLE GLAZED SALMON herb marinade, pan-seared, soy sauce, pineapple, brown sugar

CHICKEN PARMESAN all natural, cage free chicken, fresh mozzarella, housemade marinara

VEGETABLE & PARMESAN RISOTTO parmesan infused arborio rice, sauteed seasonal vegetables

CHICKEN MARSALA all natural, cage free chicken, wild mushroom, lightly breaded, pan-seared

PEPPERCORN CRUSTED PORK LOIN pork tenderloin, cracked black pepper, peppercorn cream sauce

BONELESS SHORT RIBS braised beef short ribs, bordelaise (add \$2 per person)

PARMESAN CRUSTED FILET MIGNON pan seared, fresh mozzarella, parmesan, borelaise (add \$7 per person)

Vegetables

SAUTEED SPINACH fresh spinach, olive oil, garlic and grape tomatoes

GRILLED ASPARAGUS fresh asparagus, housemade pesto, grilled

GARLIC MASHED POTATOES rustic red potato, roasted garlic, scallions

SEASONAL VEGETABLES fresh vegetables, seasoning, extra virgin olive oil

ROASTED RED POTATOES oven roasted, olive oil, fresh herbs

ROASTED CAULIFLOWER extra virgin olive oil, wood oven roasted

Dessert

CARAMELIZED CHEESECAKE graham cracker crust, strawberry sauce, caramelized top

FRANGELICO CHOCOLATE CAKE dark belgian chocolate, strawberry sauce, grape

CLASSIC TIRAMISU mascarpone, ladyfinger, cocoa ribs, strawberry

ANNA'S CARROT CAKE cinnamon, nutmeg, spiced pecan, cream cheese frosting

APPLE BREAD PUDDING croissant, roasted apple, vanilla bean, cinnamon, caramel sauce

HOUSEMADE COOKIES & GHIRARDELLI TRIPLE CHOCOLATE BROWNIES

baked fresh daily, chocolate chip, white chocolate raisin, rich chocolate brownies



THE CLASSIC WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Beer and Wine Package Featuring:
Imported and Domestic Beers
House Wines
Juices and Soda*

Includes

*Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Hors d'Oeuvres

*choose two hors d'oeuvres selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two vegetable selections

Housemade Dessert

choose two dessert selections

*\$70 per person, age 21+ | \$50 per person, age 12 to 20 | \$35 per person, age 5 to 11
sales tax and service charge additional*

THE DELUXE WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Deluxe Bar Package Featuring:
House and Call Liquors (excluding shots)
Imported and Domestic Beers
House Wines
Juices and Soda*

Includes

*Floor Length Linen and Coordinating Napkins
Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Hors d'Oeuvres

*choose two hors d'oeuvres selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two vegetable selections

Housemade Dessert

choose two dessert selections

*\$80 per person, age 21+ | \$65 per person, age 12 to 20 | \$45 per person, age 5 to 11
sales tax and service charge additional*

THE PREMIUM WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Premium Bar Package Featuring:
Premium Liquor (excluding shots)
Imported and Domestic Beers
House Wines
Juices and Soda*

Includes

*Floor Length Linen and Coordinating Napkins
Wine Service with Dinner
Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Hors d'Oeuvres

*choose three hors d'oeuvres selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two vegetable selections

Housemade Dessert

choose two dessert selections

*\$90 per person, age 21+ | \$75 per person, age 12 to 20 | \$55 per person, age 5 to 11
sales tax and service charge additional*

LET THE CELEBRATION CONTINUE

Have a ball with a game of bowling or bocce and let the celebration continue with an assortment of late-night snacks. Offered as an add-on with the Classic, Deluxe, or Premium Wedding package.

Bowling or Bocce

*two hours of gaming
lanes and courts vary by guest count*

Late Night Snacks

*choose three selections:
Housemade Flatbreads
Chicken Parmesan Sliders
Soft Pretzals
Fried Mac & Cheese
Parmesan Fries*

Extended Beverage Package Options

Extend your beverage package beyond four hours

*The Classic \$5 per person, per hour
The Deluxe \$6 per person, per hour
The Premium \$7 per person, per hour*



*\$20 per person, age 12+ | \$15 per person, age 5 to 11 | 50 person minimum
extended beverage packages are additional
sales tax and service charge additional*

ENHANCE YOUR CELEBRATION


Whether you are planning an intimate celebration or an elaborate event, Pinstripes will help you create the wedding you've always dreamed of.

Menu Enhancements

- *Personalized specialty cocktail*
- *Selection of Italian & American wine served by the bottle*
- *Pinstripes Sweets Table - artisanal small-batch desserts prepared in-house by our Chefs*
- *Housemade Gelato featured in a Hand-Carved Ice Sculpture - custom flavors available*
- *Chocolate Fountain - grand display with a variety of sweet treats*

Venue Enhancements

- *Valet parking*
- *Coat check with attendant*
- *On-site ceremony*
- *Ceremony sound system*
- *Specialty ceremony chair rental*
- *Uplighting with a variety of color choices*
- *Personalized menu cards*
- *Customized centerpieces*
- *Montage projection and screen*
- *Additional specialty linen selections*
- *Charger plate options*
- *Head table backdrops with fabric draping*



**Inquire with an Event Manager for Pricing.*

NEWLYWEDS SUNDAY BRUNCH

Continue your celebration into the next morning! Join us for our decadent Sunday brunch buffet featuring rotating seasonal dishes.

Starters

Housemade Pastries, Fresh Fruit with Mint, Yogurt & Granola Parfaits, Fresh Local Bagels, Smoked Salmon, Shrimp Cocktail

Signature Waffle Station

*Featuring our Housemade Signature Sauces:
Fresh Strawberries & Balsamic Cream, Bananas Foster & Whipped Nutella,
Warm Cinnamon Apple Sauce*

Made to Order Omelet Station

*Chef Prepared Omelets with choice of Mozzarella, Sharp Cheddar, Red Onions,
Fresh Julienned Spinach, Mushrooms, Diced Tomatoes, Green Peppers & Honey Ham*

Carving Station

*Herb Crusted Prime Rib & Maple Glazed Ham
Served with Horseradish Sauce & Au Jus*

Salads

*Tuna Salad Stuffed Tomatoes, Chicken Salad Lettuce Wraps,
Caprese Salad, Tossed Classic Caesar & Garden Salads*

Housemade Flatbread Selection

*Margherita, Roasted Vegetable & Pepperoni Flatbreads
Baked in our Wood Burning Oven*

Breakfast Selections

*Vegetable Frittata, Breakfast Potatoes,
Applewood Smoked Bacon & Breakfast Sausage Links*

Chef Specialties

*Tuscan Chicken served in a Garlic Parmesan Sauce, Roasted Vegetables,
Campanelle Pasta & Marinara Sauce with Housemade Meatballs*

Kids Table

*Scrambled Eggs, Creamy Mac & Cheese, French Fries &
Crispy Chicken Tenders with Ketchup, Mustard & BBQ Sauce*

Sweet Table

*Chocolate Fountain with Pretzels, Red Licorice, Rice Krispy Treats &
Fresh Strawberries Housemade Dessert Selection including Carrot Cake, Brownies,
Caramelized Cheesecake, Frangelico Chocolate Cake, Cookies & Biscotti*

**Menu may vary based on seasonality. *Inquire with an Event Manager for Pricing
Enjoy 10% off a rehearsal dinner or morning after brunch when paired with a
wedding reception package.*

Boc•ce

An Italian game similar to bowling. Derived from the Italian word baci, meaning to kiss. The objective of bocce: roll balls so close to the silver “pallino” so they “kiss”.

