

Weddings

## PRIVATE ROOMS

Curtis Ballroom - 200 seated guests, 300 reception style
H4 - 50 seated guests, 70 reception style
Howlett - 24 seated guests, 30 reception style
Comedy Works Showroom - 450 seated guests

## PRIVATE ROOM INFORMATION

- 60 adult minimum for all events in the ballroom
- Room reservations are definite upon receipt of your deposit(s)
   We accept Cash, Checks, Visa, MasterCard, AMEX & Discover
- Final payment for your event is due at the end of the event
- We supply basic tables, chairs, flatware, glassware and china
- Labor Charge: 21% will be added to the food and beverage total This covers the hourly wage of all event staff and is not a tip or gratuity for the event staff personnel, as we do not build gratuity into our pricing structure
- Administrative Fee: A standard industry charge that covers all pre-event consulting, coordinating, production, administrative overhead, documentation, preparation, and other event management - This charge is applied according to the space(s) you rent
- Set-up Fee: Applied to final check for all private rooms

  Curtis Ballroom \$150 

  H4 \$75 

  Howlett \$50 

  Showroom \$225
- Sales Tax: 7.25% will be applied to all charges

## WEDDING DETAILS

- Ceremony Fee: \$300 Applied to all ceremonies
- A one hour ceremony rehearsal is included with ceremony fee and is arranged depending on availability
- The Curtis Ballroom does not charge a corking or cake cutting fee

## RENTAL TIMES

• Rental Time: 8 hours total

Set-up - 2 hours • Event - 5 hours • Clean-up - 1 hour

- Rental time is inclusive of ceremony and reception (if applicable)
- Additional hours: \$400 per hour \$200 per ½ hour



#### Passed Hors D' Oeuvres

Asiago Chicken Blossom **Buffalo Chicken Meatballs** Chicken Drumettes Mini Chicken Cordon Bleu Santa Fe Chicken Egg Rolls Smoked Chicken Quesadilla Sriracha Chicken Wonton Waldorf Chicken Salad Bites Bacon Wrapped Jalapeños Mini Pork Pot Stickers Prosciutto Wrapped Asparagus Seasonal Grilled Sausage Mini Beef Wellington Steak Crostini Crab Rangoon Mini Crab Cakes

Scallops Wrapped in Bacon Shrimp Ceviche Smoked Salmon Crostini Tuna Tartare on Wonton Crisp Antipasto Skewers Brie and Raspberry in Phyllo Caprese Skewers Fried Ricotta Ravioli Guacamole Potato Skin Jalapeño Poppers **Pretzel Bites** Seasonal Gazpacho Spanakopita Stuffed Mushroom Caps Tomato Basil Soup Vegetable Quesadilla

### Stationary Hors D' Oeuvres

Artisan Cheese Board
Garden Bar
Guacamole & Salsa Bar
Queso Dip
Red Pepper Hummus with Pita Chips
Warm Spinach Artichoke Dip
Tomato Bruschetta
Italian Meatballs
Shrimp Cocktail





# **STATIONS**

### Macaroni & Cheese

\$10 per person

Cheddar Mac & Cheese • Pepper Jack Mac & Cheese Toppings: Bacon, Chives, Tomatoes, Green Chiles, French Fried Onions Jalapeños, Crumbled Potato Chips

### **Mashed Potato**

\$10 per person

Whipped Potatoes • Whipped Sweet Potatoes
Toppings: Candied Pecans, Mini Marshmallows, Bacon, Butter, Brown Sugar
Cheddar Cheese, Chives, Sour Cream

### **Turkey Carving**

\$12 per person

Roasted Turkey Breast • Rolls Condiments: Cranberry Chutney, Chipotle Aioli

### **Ham Carving**

\$12 per person

Honey OR Cinnamon Ham • Rolls Condiments: Spicy Mustard, Honey Mustard

### **Beef Carving**

\$12 per person

Beef Tender • Rolls Condiments: Au Jus, Horseradish Cream Sauce

### **Street Tacos**

\$14 per person

Beef Barbacoa • Shredded Chicken • Corn Tortillas Toppings: Black Bean & Corn Salsa, Salsa Verde, Cotija Cheese Avocado Crema, Chipotle Aioli, Lime Wedges

### Sliders

\$14 per person

Shredded BBQ Pork • Shredded Buffalo Chicken • Slider Buns
Toppings: Bleu Cheese Crumbles, Shredded Cheddar, Dill Pickle Chips
Shredded Lettuce, Diced Tomatoes, French Fried Onions



Buffet includes Dinner Rolls with Butter

### Choice of Plated Salad:

\$30 for One Entrée • \$36 for Two Entrées • \$42 for Three Entrées

Arugula Salad · Caesar Salad · Kale Salad · Mixed Greens Salad · Spinach Salad · Wedge Salad

### Choice of Entrée:

Blackened Chicken Penne Pasta
Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Creamy Chicken Pesto Linguine
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace
Steak with Bleu Cheese Butter

Steak au Poivre
Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Spicy Shrimp Penne alla Vodka
Wild Mushroom Ravioli

#### Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous
Garlic Whipped Potatoes

Loaded Whipped Potatoes Marbled Whipped Potatoes Parmesan Risotto Parmesan Spinach Quinoa Pepper Jack Mac & Cheese Roasted Red Potatoes Roasted Sweet Potatoes Scalloped Potatoes Wild Rice Pilaf

### Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots
Elote Corn Salad
Garlic Broccolini

Crispy Brussels Sprouts Green Bean Amandine Grilled Parmesan Asparagus Grilled Vegetables Tomato Zucchini Gratin Vegetable Stir Fry

## DESIGN YOUR OWN PLATED DINNER

\$40 One Plated Entrée · \$45 Two Plated Entrées

Buffet includes Dinner Rolls with Butter

#### Choice of Salad:

Arugula Salad · Caesar Salad · Kale Salad · Mixed Greens Salad · Spinach Salad · Wedge Salad

#### Choice of Entrée:

Bruschetta Chicken
Chicken Parmesan
Chicken Piccata
Jamaican Jerk Chicken
Lemon Chicken
Tequila Lime Chicken
Pork Tenderloin with Bourbon Apple Chutney
Pork Tenderloin with Sun-dried Tomato Jam
Beef Tender with Demi-Glace
Steak with Bleu Cheese Butter
Steak au Poivre

Steak with Chimichurri Sauce
Steak with Garlic Herb Butter
Lemon Caper Salmon
Mahi Mahi with Strawberry Salsa
Mahi Mahi with Sun-dried Tomato Pesto
Salmon en Croute
Salmon with Citrus Beurre Blanc
Salmon with Mango Salsa
Soy Ginger Salmon
Wild Mushroom Ravioli

#### Choice of Starch:

(Choose One)

Cheddar Mac & Cheese
Cilantro Lime Rice
Coconut Jasmine Rice
Garlic Herb Pearl Cous Cous
Garlic Whipped Potatoes
Loaded Whipped Potatoes
Marbled Whipped Potatoes

Parmesan Risotto
Parmesan Spinach Quinoa
Pepper Jack Mac & Cheese
Roasted Red Potatoes
Roasted Sweet Potatoes
Scalloped Potatoes
Wild Rice Pilaf

### Choice of Vegetable:

(Choose One)

Balsamic Glazed Carrots Crispy Brussels Sprouts Elote Corn Salad Garlic Broccolini Green Bean Amandine Grilled Parmesan Asparagus
Grilled Vegetables
Tomato Zucchini Gratin
Vegetable Stir Fry





## **OPTIONAL DESSERT STATIONS:**

### Make-Your-Own S'mores Station:

Additional \$4 per person

Graham Crackers • Marshmallows
Assorted Ghirardelli Chocolate Squares • Hershey Chocolate Squares

### Make-Your-Own Ice Cream Sundae Station:

Additional \$4 per person

Chocolate Ice Cream • Vanilla Ice Cream
Chocolate Sauce • Caramel Sauce • Butterscotch Sauce
Whipped Cream • Cherries • Bananas • Strawberries • Crushed Oreos
Chopped Nuts • Sprinkles

### Float Station:

Additional \$4 per person (Choice of Four Beverages)

Vanilla Ice Cream • Chocolate Ice Cream Root Beer • Cream Soda • Coke • Orange Soda

Adults Only:
(Offered with Hosted Bar Only)

Guinness · Alcoholic Root Beer · Blue Moon · Vanilla Vodka







### **Choice of Four Items:**

Chicken Fingers

Tater Tots

Fruit Salad

Macaroni and Cheese Wedges

Macaroni and Cheese

Spaghetti and Meatballs

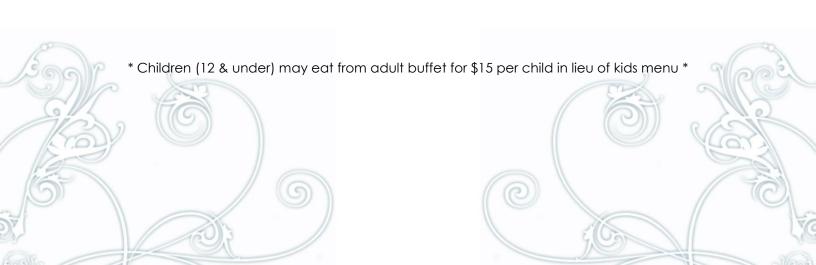
Buttered Parmesan Penne

Grilled Chicken Strips

Mini Beef Corndogs

Cheese Ravioli with Marinara Sauce

Carrots and Ranch Dressing





### **Hosted Bar**

Hosted Bar Packages include Non-Alcoholic Beverage Package

### **EMCEE**

5 Hours • \$21pp 4 Hours • \$18pp 3 Hours • \$15pp 2 Hours • \$12pp

#### **WINES:**

Line 39 – Sauvignon Blanc Woodbridge by Robert Mondovi -Riesling Pinot Grigio Chardonnay Pinot Noir Merlot Cabernet Sauvignon

**BOTTLED BEER\*: Budweiser Bud Light** Coors Light Blue Moon Corona Dale's Pale Ale Fat Tire Guinness Heineken Killian's Michelob Ultra Miller Lite O'Douls Stella Artois Strongbow Cider Voodoo Ranger

### **OPENER**

5 Hours • \$29pp 4 Hours • \$25pp 3 Hours • \$21pp 2 Hours • \$17pp

#### **SPIRITS:**

**Absolut** Stoli Tanqueray Jim Beam Jack Daniels Dewar's Bacardi Light Captain Morgan Jose Cuervo

#### **WINES:**

Line 39 - Sauvignon Blanc Woodbridge by Robert Mondovi -Riesling Pinot Grigio Chardonnay Pinot Noir Merlot Cabernet Sauvignon

\*Includes All Bottled Beer

### **HEADLINER**

5 Hours • \$34pp 4 Hours • \$30pp 3 Hours • \$26pp 2 Hours • \$22pp

#### **SPIRITS:**

Tito's Grey Goose Kettle One Bombay Sapphire Hendricks Crown Royal Maker's Mark Breckenridge Basil Hayden Glenlivet MacCallan 12 Herradura Patron

#### **WINES:**

Kim Crawford - Sauvignon Blanc St. M - Riesling Benvolio - Pinot Grigio La Crema - Chardonnay La Crema - Pinot Noir Velvet Devil - Merlot Simi - Cabernet Sauvignon Kim Crawford - Rosé

\*Includes All Bottled Beer

### Cash Bar\*

Guests pay for their own beverages - We accept Cash or Credit Cards

\$6 Bottled Beer • \$7 Wells • \$8 House Wine • \$9 Premiums \$11 Well Doubles/Martinis • \$13 Premium Wines • \$14 Premium Doubles/Martinis \$4 Red Bull

#### \*When NOT combined with Hosted Bar Package:

Non-Alcoholic Beverage Package not included o Bartender Fee will apply One Bartender: \$25 per hour (One Bartender per 60 Guests)



### Non-Alcoholic Beverage Package

Included with Hosted Bar Package – \$2 per person without

Coke · Diet Coke · Sprite · Ginger Ale · Lemonade · Iced Tea · Orange Juice · Cranberry Juice Tonic Water · Club Soda

**Excludes Coffee** 

### Standard Coffee Station

\$2.50 per person

Regular Coffee, Decaf Coffee, Hot Tea Service Flavored Creamers • Sweeteners

## GOURMET BEVERAGE STATIONS

## **Gourmet Coffee Station**

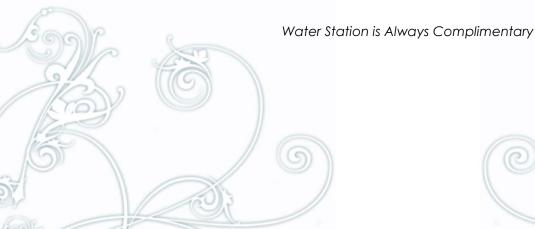
\$5 per person

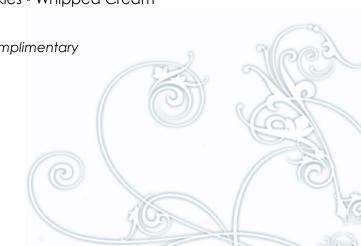
Regular Coffee • Decaf Coffee • Hot Tea
Assorted Syrups • Sweeteners • Flavored Creamers • Whipped Cream • Crushed Peppermint
Chocolate Sprinkles • Biscotti

### Hot Chocolate and Apple Cider Station

\$4 per person

Hot Chocolate • Apple Cider • Crushed Peppermint • Mini Marshmallows Cinnamon Sticks • Chocolate Sprinkles • Whipped Cream







Curtis Ballroom Screen \$50 H4 Screen \$50 Showroom Screen \$50 Portable Screen \$25 LCD Projector \$100 Sound Cord \$30 White Board with Markers \$40 Flipchart with Markers \$40 Lobby Television \$25 Bar Television \$50 Bar Television with Antenna \$75 Audio / Visual Technician \$75/hour DVD Player \$25 Curtis iPod Hookup \$25 Ethernet Cord \$10 Custom Snapchat Filter \$100 Microphones: Lavalier - \$75 · Wireless - \$50 · Wired - \$25

