

## Wedding Packages

All Rehearsal Dinner and Reception Packages include 4 hr use of our Gallery Room, 72" round tables, sweethearts' table, white or black table linen, linen napkins, dinner ware, glassware, centerpiece. Complete Set-up \& Clean-up. Unlimited Coffee, Tea, and Soda. All packages include use of our AV system including microphone, projector, and screen. All prices already include tax \& gratuity.

|  | Silver | Gold | Platinum | Chef-Inspired |
| :--- | :--- | :--- | :---: | :---: |
| Menu Options | Italian Buffet \#1, or <br> Italian Buffet \#2, or <br> BBQ Buffet, or <br> Mexican Buffet, or <br> German Buffet, or <br> Cold Deli Buffet | Formal Buffet - Tier 1 <br> or <br> Plated - Tier 1 | Formal Buffet - Tier 2 <br> or <br> Plated - Tier 2 | 7 Course Chef-Inspired <br> Meal hosted by our <br> Executive Chef. <br> Includes wine pairings. |
| Up to 25 guests | $\$ 725$ | $\$ 1,000$ | $\$ 1,125$ | $\$ 2,500$ |
| Up to 40 guests | $\$ 1,160$ | $\$ 1,600$ | $\$ 1,800$ | $\$ 4,000$ |
| Up to 60 guests | $\$ 1,700$ | $\$ 2,400$ | $\$ 2,700$ | $\$ 6,000$ |
| Up to 80 guests | $\$ 2,300$ | $\$ 3,200$ | $\$ 3,600$ | $\$ 8,000$ |
| Up to 100 guests | $\$ 2,900$ | $\$ 4,000$ | $\$ 4,500$ | $\$ 10,000$ |
| Up to 120 guests | $\$ 3,480$ | $\$ 4,800$ | $\$ 5,400$ | $\$ 12,000$ |
| Reserve Restaurant <br> up to 250 guests | $\$ 7,200$ | $\$ 9,400$ | $\$ 10,000$ | N/A |


| Alcohol Package | Description | Price |
| :--- | :--- | :--- |
| 2 Drink Package | Each adult gets 2 drinks of his/her choice. Beer, Wine or Call-Level Alcoholic <br> Beverage (e.g. Jack Daniels, Titos, Captain Morgan, Tanqueray, Jose Cuervo, etc). | \$16/adult |
| 2 Drink <br> Premium <br> Package | Each adult gets 2 drinks of his/her choice. Beer, Wine, or Premium-Level <br> Alcoholic Beverage (e.g. Bulleit Bourbon, Grey Goose, Bacardi, Bombay Saphire, <br> Patron, etc). | \$20/adult |
| Open Bar - Beer <br> \& Wine only | We run a tab for your party for all beer and wine purchases and you pay at the end. | Run tab |
| Open Bar | We run a tab for your party for all alcohol purchases and you pay at the end. | Run tab |
| Limited Open <br> Bar | You pre-set a limit (e.g. \$500) to be used toward alcoholic beverages. After limit <br> is met, drinks are on the individual ordering the alcoholic beverage. | You set limit. |
| Champagne <br> Toast | Champagne Toast before the Main Course is served. | \$5/adult |
| Wine by the <br> Bottle | Pre-purchase wine by the bottle. | 10\% off advertised <br> bottle price. |


| Italian Buffet $\# 1$ | Italian Buffet \#2 | Mexican Buffet | BBQ Buffet | German Buffet | Cold Deli Buffet |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Mixed Green Salad w/ Italian Dressing <br> Baked Ziti <br> Pasta Alfredo <br> Parmesan Chicken <br> Breadsticks | Antipasto over Green Salad <br> Tri-Colored Cheese Tortellini <br> Penne Pasta with Tomato \& Basil <br> Italian Sausage \& Meatballs <br> Breadsticks | Taco Bar <br> Chicken enchiladas with cheese and red or green sauce <br> Black beans <br> Mexican rice | Mixed Garden Green Salad with Ranch Dressing <br> Carolina Style BBQ Pork <br> BBQ Chicken <br> Rolls <br> Mac \& Cheese <br> Baked Beans | Grilled Bratwurst <br> Pork Snitzel <br> Rolls <br> Sauer Kraut <br> Brewer's IPA <br> Potato Salad | Deli Ham, Turkey, \& Roast Beef <br> Rolls <br> Cheddar and Swiss Cheeses <br> Coleslaw <br> Brewer's IPA <br> Potato Salad |


| Formal Buffet - Tier 1 | Formal Buffet - Tier 2 |
| :---: | :---: |
| Choose one Salad: <br> - Classic Caesar Salad <br> - Garden Greens Salad | Choose one Salad: <br> - Any Tier 1 Salad <br> - Strawberry Spinach Salad <br> - Roasted Beet Salad |
| Choose two Entrees: <br> - Chicken Marsala | - Red Quinoa \& Avocado Salad |
| - Parmesan Chicken | Choose two Entrees: |
| - Chicken Piccata | - Any Tier 1 Entree |
| - Chicken Mediterranean | - Prime Rib |
| - London Broil | - Lobster Ravioli |
| Beef Brisket | - Chicken Caprese |
| - Roasted Pork Loin in Apricot Glaze | - Stuffed Imperial Flounder |
| - Baked White Fish with Lemon Butter Capers | - Beef Forestiere <br> - Tilapia Oscar |
| Choose one Starch: | - Lobster Ravioli |
| - Duchess Potatoes |  |
| Roasted Garlic Mashed Potatoes | Choose one Starch: |
| Seasoned Red Bliss Potatoes | - Any Tier 1 Starch |
| - Sour Cream \& Chive Whipped Potatoes | - Shitake Mushroom Rice Pilaf |
| - Wild Rice Pilaf | - Twice Baked Potatoes <br> . Chef's Risotto |
| Choose one Vegetable: |  |
| - Green Beans with Bacon \& Red Onions | Choose one Vegetable: |
| - Orange Tarragon Glazed Baby Carrots | - Any Tier 1 Vegetable |
| - Seasonal Vegetable Medley | - Roasted Asparagus |
| - Broccoli with Sharp Cheddar Cheese Sauce | - Steamed Brocolini |
| Choose one Dessert: | Choose one Dessert |
| - Tiramisu | - Brewer's S'mores |
| Sheet Cake | - Key Lime Pie |
| Ice Cream | - Cheese Blintzes |
| - Baked Cookies | - Strawberry Cheesecake |


| Plated - Tier 1 | Plated - Tier 2 |
| :---: | :---: |
| Choose one Salad: <br> - Classic Caesar Salad <br> - Garden Greens Salad | Choose one Salad: <br> - Any Tier 1 Salad <br> - Strawberry Spinach Salad <br> - Roasted Beet Salad |
| Choose up to three Entrees: <br> - Chicken Marsala with Risotto \& Chef's Vegetable <br> - Parmesan Chicken over Penne Pasta <br> - Chicken Piccata over Angel Hair Pasta <br> - Chicken Mediterranean over Risotto \& Chef's Vegetable <br> - London Broil with Peppercorn Sauce, Roasted Potatoes, and seasonal green vegetable <br> - Roast Pork Loin with Apricot Glaze, Risotto, and seasonal green vegetable <br> - Fresh White Filet of Fish with Lemon Butter Caper Sauce over Rice with seasonal green vegetable <br> - Tilapia Oscar with Rice Pilaf and Chef's Vegetable <br> - Beef Forestiere with Mashed Potatoes and Chef's Vegetable <br> - Lobster Roll with Hand Cut Fries | - Red Quinoa \& Avocado Salad <br> Choose up to three Entrees: <br> - Any Tier 1 Entree <br> - Stuffed Flounder Imperial over Risotto \& Chef's Vegetable <br> - Prime Rib au Jus served with Mashed Potato and Chef's Vegetable <br> - Lobster Ravioli with Asparagus tips and Tarragon Carrots <br> - Crab Stuffed Shrimp with creamy green beans <br> - Filet Mignon with Mashed and Chef's Vegetable <br> - Poached Salmon w/ Honey Dill Sauce paired with Chef's Vegetable <br> - Roasted Quail with Rice Pilaf and Chef's Vegetable <br> - Calabrian Rabbit over Mashed Potatoes <br> - Pan fried Walleye Pike, Rice Pilaf and Chef's Vegetable |
| Choose one Dessert: <br> - Tiramisu <br> - Sheet Cake <br> - Ice Cream <br> - Baked Cookies | Choose one Dessert: <br> - Brewer's S'mores <br> - Key Lime Pie <br> - Cheese Blintzes <br> - Strawberry Cheesecake |
| (counts for each entree choice needed at least 7 days prior to event) | (counts for each entree choice needed at least 7 days prior to event) |

