

# Weddings at the

# BOND

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FRIDAY/SUNDAY - 100 PERSON MINIMUM  
SATURDAY - 150 PERSON MINIMUM

*Personalized Wedding Consultant*  
*(5) Hour Exclusive Use of Facility (1) Wedding Per Day*

*Bridal Suite*

*Balcony & Lounge Area*

*(5) Hour Premium Open Bar*

*Butlered & Stationary Hors D'oeuvres*

*Full Course Plated Dinner or (3) Food Stations*

*Private Food & Cake Tasting*

*Wedding Cake & Chocolate Dipped Strawberries*

*Coffee & International Tea Station*

*Chivari Chairs*

*Floor-Length Linen & Napkins*

*Fina China & Silver Flatware*

*Complimentary Champagne Toast for all Guests*

*Complimentary Hotel Room for Bride & Groom*

*Wedding Packages begin at \$100++ per person*



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## *Stationary Hors d'oeuvres*

**To Accompany the Passed Hors D'oeuvre the Following  
Stationary Hors D'oeuvre Will Be Served:**

An Artistic Display of the Seasons Finest Crisp Julienne Vegetables and Fresh Seasonal Fruits with Dipping Sauce, A Selection of Cheeses Artfully Displayed with Sliced Baguettes  
Gourmet Cheeses to include Jarlsberg, Brie & Cheddar Garnished with  
Plump Grapes and Strawberries

**AND**

Prosciutto di Parma, Thinly Sliced, Creatively Displayed Served with Pita Triangles

**OR**

Smoked Salmon Arranged on a Silver Platter with Capers, Eggs, Onions, Rye Bread, Mini Bagels, and a Creamy Dill Sauce

### **Hors D'oeuvre a la carte (per guest)**

Crab Cake with Chipotle Aioli \$2

Garlic Lemon Butter Scallops \$4

Wild Mushroom Roulade \$3

Light Parmesan Cream Sauce

Penne (with choice of sauce) \$2

### **Sauces**

Marinara

Fra Diavlo

Puttanesca

Tomato Vodka

Alfredo

Tomato Alfredo

Pesto Cream with Sundried Tomatoes

Bolognese \$1



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## *Passed Hors d'oeuvres*

A Selection of Hors D'oeuvre Passed Butler Style

*(Please select five from below)*

\* denotes a gluten free menu item

- Scallops Wrapped in Bacon\*
- Asian Scallops Wrapped in Bacon\*
- Shrimp Cocktail with Cocktail Sauce\*
- Grilled Aioli Shrimp Skewers
- Pan Seared Cajun Shrimp Skewers\*
- Shrimp Scampi Skewers\*
- Chicken Sate with Thai Peanut Sauce
- Pecan Chicken
- Crab Cake with Fruit Chutney
- Coconut Chicken Skewers with Plum Dipping Sauce
- Curried Chicken on a Crispy Baguette
- Miniature Chicken Cordon Bleu
- Bacon Cheddar Almond Crisp
- Potato Croquette with Roasted Red Pepper Aioli
- Tenderloin au Poivre Crostini
- Corn Fritters with Chipotle Aioli Dip
- Deep Fried Mac and Cheese Balls
- Potato Pancakes with Apple Onion Compote
- Sweet Potato Pancakes with Apple Sauce & Sour Cream
- Roasted Red Pepper and Artichoke Heart Tartlets
- Spinach and Feta Cheese Spanakopita
- Crab Cakes with Aioli
- Smoked Salmon on a Bagel Crisp and Capers
- Stuffed Mushroom Caps
- Sausage Stuffed Mushroom Caps\*
- California Rolls with Wasabi, Soy Sauce, Sea Rub, and Ginger
- Tomato Bruschetta with Basil Pesto
- Croque Monsieur with Brie, Bacon, and Maple Dip
- Miniature Reubens
- Russian Blinis with Caviar and Crème Fraiche
- Curried Chicken Skewer
- BBQ Pulled Pork in Phyllo Baskets
- Grilled Lamb with Apple Chutney Crostini
- Seared Scallops on a Potato Crisp with Red Onion Marmalade
- Quesadillas with Monterey Jack Cheese, Cheddar Cheese, Chilis, Scallions, Crisp Bacon or Chicken or BBQ Pork served with Salsa and Sour Cream
- Quesadillas with Cinnamon Apple, Cheddar Cheese, Goat Cheese
- Miniature Asparagus Quiche
- Coney Island Cocktail Franks with Dijon Dip
- Miniature French Onion Bread Bowls
- Spinach and Artichoke Goat Cheese Flatbread
- Balsamic, Fig, and Goat Cheese Flatbread
- Individual Truffle Fries



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## Salads

*(Please select one from below)*

### **Wedge Salad**

with Grape Tomatoes, Red Onion, Crumbled Bleu Cheese, Crisp Bacon, and Pink Buttermilk Dressing

### **Mesclun Field Greens**

with Goat Cheese, Dried Cranberries, and Balsamic Vinaigrette

### **Bibb Lettuce**

with Bacon and Honey Lemon Vinaigrette

### **Baby Mesclun Field Greens**

with Grapefruit, Candied Walnuts, and Balsamic Vinaigrette

### **Baby Spinach**

with Sliced Strawberries and a Raspberry Vinaigrette

### **Classic Caesar Salad**

with Shaved Aged Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

### **Arugula Greens**

with Crumbled Goat Cheese, Grilled Onions, and Balsamic Vinaigrette

### **Romaine Leaves**

with Roma Tomatoes and Bleu Cheese Dressing

### **Bibb and Watercress Greens**

with Roasted Red Onion, Fried Leeks, and Lemon Mustard Vinaigrette

### **Wild Mushroom Roulade**

with Light Parmesan Cream Sauce and Fresh Parmesan

### **Caprese Salad**

with Fresh Mozzarella, Cherry Tomatoes, and Pesto Vinaigrette

## Soups

**Soups served a la carte**

**(per guest)**

Lobster Bisque \$3

Caramelized Onion and Brie \$2

Italian Wedding Soup \$3

Roast Tomato Bisque \$2

Cheddar Soup \$2



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## Entrées

*(Please select two from the lists below and pair each with a trimming below)*

### **Poultry**

Orange Chicken  
Chicken Picatta  
Butternut Squash Stuffed Chicken  
Chicken Francaise  
Artichoke Chicken  
Spinach and Cheese Stuffed Chicken  
Duxelles Stuffed Chicken  
Apricot Chicken with Curry  
(a la carte per guest)  
Orange Glazed Cornish Game Hen \$2  
Chicken Saltimbocca \$1

### **Beef**

Sliced Flat Iron Steak  
New York Strip Steak  
**(a la carte per guest)**  
Beef Osso Bucco \$7  
Filet Mignon \$5  
Prime Rib \$2

### **Seafood**

Grilled Mahi Mahi  
Potato Crusted Cod  
Grilled Salmon  
**(a la carte per guest)**  
Chilean Sea Bass \$10  
Vietnamese Glazed Salmon \$1

### **Pork**

Schnitzel with Lemon  
Apple Stuffed Frenched Pork Chop with Cider Cream Sauce  
Pork Osso Bucco

### **Trimmings**

Cream Sauce , Sherry Cream Sauce, Demi Glaze, Red Wine Reduction, Roast Shallot Demi  
Au Poivre, Au Jus, Horseradish Sauce, Béarnaise, Hollandaise  
Spicy Mango Salsa, Tomato Buerre Blanc, Citrus Buerre Blanc



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## Accompaniments

*(Please select two from the list below)*

### **Vegetables**

Broccolini  
Baby Carrots  
Grilled Heirloom Tomatoes  
Sautéed Swiss Chard  
Broccoli  
Haricot Vert

### **Starches**

Saffron Herb Israeli Cous Cous  
Rice Pilaf  
Caramelized Onion Potato Timbale  
Potato Croquette  
Roast Red Bliss Potatoes  
Crispy Polenta Cake  
Fingerling Potatoes

### **Mashed Potatoes**

Smashed Red Bliss, Sweet , Garlic , Parmesan, Wasabi  
Curry, Bacon or Siraracha

### **Pastas**

**(penne with any of the following sauces)**

Marinara  
FraDiavlo  
Puttanesca  
Tomato Vodka  
Alfredo  
Tomato Alfredo  
Pesto Cream with Sundried Tomatoes

**(a la carte per guest)**

Bolognese \$1



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## Stations

*(Please select three from the lists below)*

### ITALIAN STATION

*served with Fresh Focaccia Bread with Bleu Cheese and Caramelized Onion Topping,  
Grated Parmesan Cheese and Crushed Red Pepper Seeds*

PENNE PASTA and CHEESE TORTELLINI

*(Served with two of the following sauces)*

Creamy Pesto Sauce with Sun-dried Tomatoes, Pine Nuts

Alfredo or Bolognese Sauce

Marinara or Spicy Fra Diavolo Sauce

Tomato Alfredo or Tomato Vodka Sauce

A Light Mushroom Sauce with Wild Mushrooms

### CARVING STATION

*All served with miniature baked rolls, assorted breads and gourmet condiments*

*(Select two choices)*

Roasted Turkey Breast, Black Forest Ham, Black Angus Sirloin, Pork Tenderloin or Barbeque Brisket

Roasted Tenderloin of Beef **\$2.00 per person**

Rack of Lamb **\$2.00**

### MASHED POTATO MARTINI BAR

**\$14.00++ per person**

Whipped Yukon Gold Potatoes

Served with the following toppings:

Beef Chili or Crumbled Apple Wood Smoked Bacon

Steamed Broccoli and Frizzled Onions

Shredded Cheddar Cheese, Scallions, Sour Cream and Butter

### ASIAN NOODLE STATION

**\$14.00++ per person**

Sesame Noodles with Vegetables and a Lightly Spicy Asian Peanut Sauce

Or Oriental Chicken Salad with Cellophane Noodle

Offered with Fried Wontons, Spicy Soy Sauce and Duck sauce

Served in Chinese To-Go Boxes with Chop Stix and Fortune Cookies

### SEAFOOD STATION

**\$18.00++ per person**

*(Select 2 choices)*

Roasted Salmon with a Citrus Buerre Blanc,

Sea Bass with a Tomato Buerre Blanc

Baked Cod with a Light Cream Sauce

Served on a bed of Julienne Vegetables

or Classic Seafood Newburg with Rice





## Wedding Cake

### Cake Flavors

Chocolate ( also available gluten free)

Vanilla (also available gluten free)

Carrot

Banana

Lemon

Marble

Red Velvet

### Fillings

Chocolate Mousse, Mocha Mousse, Kahlua Mousse, White Chocolate Mousse  
Strawberry Mousse, Raspberry Mousse, Lemon Mousse, Lemon Curd, Vanilla Custard  
White Butter Cream, Raspberry Preserves, Cannoli Filling, Sweetened Cream Cheese,  
Butter Cream and Crushed Oreo

*Chocolate Dipped Strawberries and Assorted Truffles  
Freshly Brewed Decaffeinated Coffee and Hot Herbal Teas*

### VIENNESE STATION:

*(Select 3)*

New York Cheese Cake, Chocolate Mousse Cake Raspberry Dream Layer Cake, Lemon  
Sunshine Cake. White Chocolate Hazelnut Cake, Carrot Cake, Tiramisu, Fresh Fruit Tart, Oreo  
Cake, Chocolate Peanut Butter Cake

*All served with Vanilla Custard Sauce & Raspberry Coulis Sauce*

**\$8.00 per person**

### CHOCOLATE FONDUE STATION

With assorted accompaniments to include:

Fresh Strawberries, Pineapple Pieces, Sliced Bananas, Pretzel Sticks,  
Marshmallows, Pound Cake Bites & Brownie Bites

**\$10.00 per person**

### CAPPUCCINO STATION

With an Authentic Italian Cappuccino Machine

Cappuccino, Espresso & Lattes Made to order

Regular & Chocolate Chip Biscotti's

Chocolate Covered Espresso Beans

**\$15.00 per person**





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## *Additions*

**(a la carte per guest)**

Butter Poached Shrimp \$15  
Grilled Shrimp \$15  
Lobster Tail \$17  
Fried Leeks \$1  
Sautéed Mushrooms \$1  
Crumble Bleu Cheese \$1  
Red Onion Marmalade \$1  
Herb Compound Butter \$1  
Oven Roasted Tomatoes \$1  
Frizzled Onions \$1  
Pickled Vegetables \$1  
Chimichurri \$1  
Avocado Cucumber Salsa \$1  
Caramelized Onions \$1

## *late night snacks*

**(a la carte per guest)**

Miniature Burger Sliders  
Gourmet Grilled Cheese  
Truffle Fries  
\$8.00

