



Wedding PACKAGES

RECEPTION FEATURES

Complimentary Valet and Self-Parking
for your Reception Guests

White or Ivory Linens and Napkins

Mirror Tiles, Trio of Cylinder Floating Candles
and Votive Candle Centerpieces

Parquet Wood Dance Floor

Four Hour Premium Brands Bar

Complimentary Champagne Toast
for all Guests

Cake Cutting Service

Private Scheduled Tasting
for up to Four Guests

Preferred Overnight Room Rates
for Guests based on availability



THE CHESHIRE

SAINT LOUIS

JAMES JOYCE

Wedding
PACKAGE

Four Hour Premium Open Bar
Fresh Rolls or Bread and Butter
House Champagne Toast
House Wine Service with Dinner
Cake Cutting Services
Coffee and Tea

FOUR BUTLER PASSED HORS D'OEUVRES

During Your Cocktail Hour

FIRST COURSE SELECTION

Pickled Local Beet Salad
With Toasted and Spiced Yogurt

Arugula and Watercress
With Local Apples and Citrus Vinaigrette

Field Greens Salad
With Port Wine Vinaigrette and Almond Crusted Baetje Farms Goat Cheese

Cheshire All-Season Salad
With Arugula with Apples, Candied Walnuts, Baetje Goat Cheese and Citrus Vinaigrette

ENTREE COURSE SELECTION

New York Strip
With Twice Baked Golden Potato and Seasonal Vegetables

Sea Bass
With Wild Mushroom Risotto, Citrus Herb Butter

Grilled Petite Filet & Roasted Salmon
With Seasonal Fruit and Olive Confit

Roasted Tenderloin of Beef
With Bacon Cheddar Cake, Port Wine Sauce and Stilton Butter

Cheshire Prime Rib
With Yorkshire, Horseradish Cream, and Potted Root Vegetables

PRICES ARE SUBJECT TO 6% SERVICE CHARGE, APPLICABLE TAXES AND 18% GRATUITY.
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

\$135
PER
GUEST

JANE AUSTEN

Wedding
PACKAGE

Four Hour Premium Open Bar with Custom Cocktail Design
Variety of Local Artisanal Cheeses and Accompaniments on Table
Fresh Rolls or Bread and Butter
Premium Champagne Toast Premium Wine Service with Dinner
Cake Cutting Services Coffee and Tea

SIX BUTLER PASSED HORS D'OEUVRES AND TRIO
During Cocktail Hour

FIRST COURSE SELECTION

Smoked Salmon
With Toasted Flatbread and Mascarpone Lemon Mousse
Chilled Asparagus
With Truffle Vinaigrette and Fennel Salad
Chilled Shrimp
With Tomato and Ginger Dressing
Jumbo Lump Crab Cake
With Mustard Seed Aioli and Citrus Salad
Pickled Local Beet Salad
With Toasted Pistachio and Spiced Yogurt

ENTREE COURSE SELECTION

New York Strip
With Twice Baked Golden Potato and Seasonal Vegetables
Sea Bass
With Wild Mushroom Risotto, Citrus Herb Butter
Grilled Petite Filet and Roasted Salmon
With Seasonal Fruit and Olive Confit
Seasonal Fish
With Warm Spinach and Vegetable Salad
Cheshire Prime Rib
With Yorkshire Pudding, Horseradish Cream and Potted Root Vegetables
Tri-Peppered Beef Tenderloin
With Bordelaise Sauce, Yukon Gold and Stilton Gratin Potato

PRICES ARE SUBJECT TO 6% SERVICE CHARGE, APPLICABLE TAXES AND 18% GRATUITY.
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

\$155
PER
GUEST

SHAKESPEARE

Wedding
PACKAGE

Four Hour Premium Open Bar
Fresh Rolls or Bread and Butter
House Champagne Toast
House Wine Service with Dinner
Cake Cutting Services
Coffee and Tea

THREE BUTLER PASSED HORS D'OEUVRES

During Cocktail Hour

FIRST COURSE SELECTION

Field Greens Salad
With Port Wine Vinaigrette
and Almond Crusted Baetje Farms Goat Cheese

Cheshire All-Season Salad
With Arugula with Apples, Candied Walnuts,
Baetje Goat Cheese and Citrus Vinaigrette

ENTREE COURSE SELECTION

Herbed Marinated Roasted Tenderloin
With Cheshire Potato Gratin

Roasted Whole Natural Chicken
With Herb Butter, Creamy Polenta
and Seasonal Vegetables

Braised Beef Short Rib
With Roasted Garlic Mash and Baby Carrots

Roasted Salmon
With Tomato Fennel Jus and Lemon Chive Whipped Potatoes
and Seasonal Vegetables

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\$95
PER
GUEST

INCLUSIONS

Wedding PACKAGE

PREMIUM BRANDS BAR LIST

BEER

Budweiser, Bud Light, Bud Select, Michelob Ultra,
Schlafly Pale Ale, Stella Artois, O'Doul's

WINE

Rockbrook Pinot Noir, Cabernet, Pinot Grigio
and Chardonnay, Sparkling Wine

SPIRITS

Wild Turkey, Jim Beam, Skye Vodka, Absolut, Absolut Citron,
Beefeater, Bombay El Jimidor Silver, Cutty Sark, Bacardi, Captain Morgan
Southern Comfort, Dry & Sweet Vermouth

COCA COLA PRODUCTS AND MIXERS

HORS D'OEUVRES

Ozark Forest Mushroom, Smoked Bacon and Fontina Cheese Turnover

Arancini Risotto Cake with Spicy Sausage and Pomodoro

Korean Barbecue Pork Sliders, Kimchee and Pickled Cucumbers

Steak Skewers, Tomato Herb Aioli

Tempura Shrimp with Passion Fruit Red Chile Sauce

Quesadilla Chicken, Cheese or Veggie

Mini Beef Wellington

Spanokopita

Kozy Shrimp

Chicken Empanadas

Vegetable Begger Pursers

Smoked Salmon on Corn Cake Herb Mascarpone

Ahi Tuna Thin and Raw Herb Crostini

Smoked Chicken, Romesco and Tapenade

Steak Tartare with Truffle Mayonnaise

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