



HAPPILY EVER AFTER STARTS HERE

Our elegant event spaces have endless possibilities, paired with stunning outdoor locations that beg to be photographed. We specialize in award-winning dining and luxurious overnight accommodations.

The perfect place wouldn't be complete without extraordinary service. Our events team will delight your guests in every detail. This is your day, we'll make sure it's one to remember.

SILVER

GOLD

PLATINUM

INCLUDES

- One Hour Hors d'oeuvre Reception
- Choice of Dinner Service
- Complimentary Cake Cutting Service
- Floor Length Solid Table Linens and Napkins - Choice of White, Ivory or Black
- 3 Votive Candles at each Table
- Dance Floor
- Complimentary Overnight Guest Suite on Wedding Night
- Group Hotel Rates for your Guests
- Venue Coordinator
- Option of Decor Setup (\$300)

ADDITIONAL

- Choose your Hosted Beverage Package (see page 3)

SILVER

GOLD

PLATINUM

Prices subject to a 23% taxable service charge and applicable sales tax

SILVER

Hors D'oeuvres: Tuscan Cheese Display

Dinner: Choice of Salad, Plated Dinner and (2) Side Selections

Please select up to two proteins and one vegetarian entree for your wedding guests. The cost per person will be determined by the higher priced entree. The vegetarian/vegan choice will be a separate cost at \$40 per guest.

| | | | | | |
|---------------|------------|---------|------|---------|------|
| Plated | Vegetarian | Poultry | Pork | Seafood | Beef |
| | \$40 | \$45 | \$45 | \$50 | \$55 |

GOLD

Hors D'oeuvres: Selection of (3) Displayed
Option of upgrading to tray passed hors d'oeuvres for \$100

Dinner: Choice of Salad, Plated Dinner, Plated Duet Entree or Two Entree Buffet and (2) Side Selections

In addition to our plated selections, our gold package includes the option of a plated duet entree or buffet dinner. A duet plate consists of two entrees paired on the same plate. The cost per person will be determined by the higher priced entree.

| | | | | | |
|--------------------------|------------|---------|------|---------|------|
| Plated & Duet | Vegetarian | Poultry | Pork | Seafood | Beef |
| | \$40 | \$50 | \$50 | \$55 | \$60 |
| Buffet | Vegetarian | Poultry | Pork | Seafood | Beef |
| | \$40 | \$55 | \$55 | \$60 | \$65 |

PLATINUM

Hors D'oeuvres: Selection of (4) Tray Passed

Dinner: Choice of Salad, Plated Dinner, Plated Duet Entree or Two Entree Buffet and (2) Side Selections
Package includes: Chiavari Chairs

In addition to our plated selections, our platinum package includes the option of a plated duet entree or buffet dinner. A duet plate consists of two entrees paired on the same plate. The cost per person will be determined by the higher priced entree.

| | | | | | |
|--------------------------|------------|---------|------|---------|------|
| Plated & Duet | Vegetarian | Poultry | Pork | Seafood | Beef |
| | \$50 | \$60 | \$60 | \$65 | \$70 |
| Buffet | Vegetarian | Poultry | Pork | Seafood | Beef |
| | \$50 | \$65 | \$65 | \$70 | \$75 |

Prices subject to a 23% taxable service charge and applicable sales tax

BEVERAGE PACKAGES

Choose your Wedding Beverage Package

All Bar Packages include (4) hours of service and your choice of (5) wine and (5) beer selections. Please refer to our wine and beer menu to choose your preferred beverages.

Beer & Wine Package – \$25 per person for 4 hours of service

Includes Selection of (5) Wines & (5) Beers, Pepsi Products and Assorted Juices

Select Liquor Package – \$30 per person for 4 hours of service

Includes Smirnoff, Beefeater, Bacardi Rum, Seagrams 7, J&B Scotch, Jim Beam, Jose Cuervo Gold, Selection of (5) Wines & (5) Beers, Pepsi Products and Assorted Juices

Premium Liquor Package – \$35 per person for 4 hours of service

Includes Titos, Tanqueray, Captain Morgan, Canadian Club, Dewars, Jack Daniels, Cuervo 1800, Selection of (5) Wines & (5) Beers, Pepsi Products and Assorted Juices

Luxury Liquor Package – \$40 per person for 4 hours of service

Includes Ketel One, Bombay Sapphire, Captain Morgan, Makers Mark, Chivas, Crown Royal, Patron Silver, Selection of (5) Wines & (5) Beers, Pepsi Products and Assorted Juices

Non-Alcoholic Package – \$10 per person for 5 hours of service

Includes Pepsi Products, Assorted Juices, Unsweetened Iced Tea, Lemonade and Selection of (1) Infused Water

Champagne Toast – \$4 per guest *(Sparkling Juice available upon request)*

Enhance your celebration with a classic toast to your big day!

SILVER WEDDING PACKAGE: Tuscan Cheese Display

TUSCAN CHEESE DISPLAY

Chef's Selection of Old and New World Cheeses paired with a varietal of breads, crackers, and other accompaniments such as fresh seasonal fruit, dried fruit, and house spiced or candied nuts

GOLD WEDDING PACKAGE: Selection of (3) Displayed Hors D'oeuvres

PLATINUM WEDDING PACKAGE: Selection of (4) Passed Hors D'oeuvres

HOT

Raspberry Brie en Croute
Buffalo Shrimp with Melted Gorgonzola
Garden Vegetable Stuffed Mushrooms
Korean BBQ Meatballs
Mini Maryland Crab Cakes with Lemon Aioli
Peking Duck Spring Rolls
Sausage Stuffed Mushrooms
Sesame Tempura Chicken Bites, Chili Lime Aioli
Vegetable Eggroll

COLD

Antipasto Skewers with Mozzarella, Marinated Artichoke, and Sundried Tomato
Beef Tenderloin Crostini with Horseradish Creme
Brie Tartlet with Fig Jam
Bruschetta, Classic Tomato and Basil
Caramelized Bacon
Shrimp Cocktail Shooters
Sesame Ahi Tuna Wonton Cup

DINNER SELECTIONS

All plated and buffet meals are served with assorted warm rolls and butter, one salad selection, one starch and one vegetable. Regular coffee, decaffeinated coffee and hot tea station included.

SALADS

Option to serve salad dressed or with two selected dressings on the side.

NorthPointe Salad

mixed greens, red onions, tomatoes, bleu cheese crumbles, candied pecans and dried cherries with honey cider vinaigrette

Spinach Salad with Bacon & Boursin

baby spinach, bacon, boursin cheese, Mandarin oranges and sliced almonds with citrus white balsamic vinaigrette

Strawberry Fields Salad

mixed greens, sliced strawberries and gorgonzola cheese with balsamic vinaigrette

Garden Salad

mixed greens, sliced cucumber, tomatoes, shredded carrot with housemade ranch dressing

ENTREES

POULTRY

Tuscan Chicken

airline chicken breast marinated with herbs and served with a Tuscan velouté

Chicken Montrachet

airline chicken breast stuffed with sundried tomato, goat cheese, fresh herbs, and served with a chicken and rosemary au jus

Chicken Saltimbocca

airline chicken breast stuffed with Italian cheeses, prosciutto, fresh herbs, and served with a chicken and white wine sauce

PORK

Herb Marinated Pork Tenderloin

with applewood smoked bacon and apple compote

Adobo Rubbed Pork Tenderloin

with whole grain mustard cream sauce

BEEF

Classic Filet Mignon

served with caramelized pearl onions and port wine demi

Center Cut Ribeye Filet

served with shallot and mushroom bordelaise

Square Cut Boneless Braised Short Rib

served with crispy onions and natural au jus reduction

SIDES

VEGETABLES

Organic Glazed Carrots

Grilled & Charred Asparagus

Sugar Snap Peas with Shallots and Garlic

Sautéed Haricot Verts

Roasted Root Vegetable Medley

Crispy Brussel Sprouts

Mediterranean Vegetable Medley

SEAFOOD

Brown Sugar and Dijon Glazed Salmon

served with a white wine and mustard cream

Artichoke and Herb Crusted Salmon

made with boursin cheese, fresh herbs, artichokes, and served with a sundried tomato cream sauce

Korean BBQ Salmon

served with a sweet and spicy soy glaze

Grilled Mahi-Mahi

served with a sweet and spicy pineapple curry sauce

VEGETARIAN / VEGAN

Butternut Squash Ravioli

with sage cream and shishito peppers

Grilled Vegetable Ravioli

with pomodoro, parmesan, blistered tomatoes, and fresh herbs

Triple Cheese Tortellini

with roasted vegetables, asiago, balsamic reduction, and pesto cream sauce

Vegan Mushroom Farro Stuffed Squash

roasted half butternut squash stuffed with a mushroom farro risotto topped with crispy brussel sprouts, aged balsamic and black garlic puree

Vegan Herb Marinated Roasted Cauliflower Steak

served with saffron rice, curried garbanzo beans, wilted spinach, and blistered tomatoes

STARCHES

Smashed and Fried Fingerling Potatoes

Herb Roasted Fingerling Potatoes

Redskin Mashed Potatoes

Yukon Whipped Potatoes

Garlic Mashed Potatoes

Chive Whipped Potatoes

Triple Cheese Tortellini

BEVERAGES

WINE (select 5 total)

BUBBLES

Martini & Rossi, Asti Spumante, Italy
fresh, fruity, sweet and effervescent

Mumm Napa Brut Prestige, California
vibrant bright citrus, red apple, creamy vanilla aromas with hints of honey and spice

RED

Imagery Estate, Cabernet Sauvignon, California
flavors of dark fruit, black cherry, clove, and cinnamon met with cola and vanilla notes

BV Coastal, Pinot Noir, California
flavors of ripe cherry, raspberry, and plum with toasty oak notes

Cocobon, Red Blend, California
structured and robust with notes of dark cherries and vanilla

Dark Horse, Merlot, California
robust flavors of jammy dark fruit, toasted oak, molasses, and brown spice

PREMIUM WINES

RED

Louis M. Martini, Cabernet, California
lively dark berry, mineral and cedar flavors and firm tannins
additional \$2 per person

BEER

Domestic (select 2 total)

Bud Light / Budweiser / Michelob Ultra / Miller Lite / Coors Light / Yuengling

Import / Micro Brews / Craft (select 3 total)

Angry Orchard / Blue Moon / Corona / Heineken / Guinness / Sam Adams / Stella Artois / Brewdog Elvis Juice / CBC IPA / North High Rise / Jackie O's (inquire for variety) / Rhinegeist (inquire for variety) / White Claw Hard Seltzer (Natural Lime, Ruby Red, Black Cherry, Mango, and Raspberry)

ROSE

Perlita, Rosado, Argentina
fruity, voluptuous wine, which is delightfully fresh and well-rounded on the palate

WHITE

Benzinger, Chardonnay, California
lively flavors of lemon, apple, pear and apricot

Z. Alexander Brown, Sauvignon Blanc, California
aromas of lemongrass, melon, and tropical flavors accented by zesty lemon, lime, and orange blossom.

Mezzacorona, Pinot Grigio, Italy
aromatic crisp green apple, mineral, and honeysuckle notes

Chateau Ste Michelle, Riesling, Washington
floral aromas with crisp flavors of white peach and subtle mineral notes

Castello del Poggio, Moscato, Italy
flavors of peach, musk, honey, and white flowers

WHITE

Kendall Jackson, Chardonnay, California
tropical flavors of pineapple, mango, and papaya with citrus notes, aromas of vanilla and honey
additional \$2 per person