



Congratulations on your engagement and thank you for considering Boulder Ridge Country Club for your wedding reception. The following is our wedding package information for your review.

Our beautifully decorated ballroom accommodates approximately 30 - 350 for a typical wedding set-up. We host only one wedding at a time, giving your event our exclusive attention. Ceremony fee is typically \$1,000 but may vary with event details.

**A few highlights:**

- Gourmet cuisine
- Spacious outdoor veranda
- Picture windows overlooking our championship golf course
- Full service built-in bars
- Privacy of a Bride's Room and Groom's Room
- On site ceremonies available both indoors and outdoors
- Abundant photo-op areas
- Area hotels offer shuttle service

Your wedding is a special occasion, which you will remember for years to come. Our pledge to you is service, which is personalized to your needs, leaving no details unattended.

To arrange for a tour of our facility and for further information, please contact the Catering Department at (847) 854-3000, or email me at [jlogan@boulderridge.com](mailto:jlogan@boulderridge.com).

Best wishes, and I hope to be working with you at this very special time.

Sincerely,

*Janet Logan*

Catering Director

Boulder Ridge Country Club

350 Boulder Drive, Lake in the Hills, IL

[www.boulderridge.com](http://www.boulderridge.com)



# Boulder Ridge Country Club

~ EVENING WEDDING PACKAGES & SHOWER MENU ~

## WEDDING PACKAGES

PRICES CONVENIENTLY INCLUDE ALL OF THE FOLLOWING:



- 4 HOUR ULTRA-PREMIUM OPEN BAR (TYPICALLY CLOSED 1 1/2 HRS DURING DINNER)
- WEDDING PARTY TABLE HAS BAR SERVICE THROUGH DINNER
- CHAMPAGNE TOAST FOR ALL
- UNLIMITED RED AND WHITE WINE WITH DINNER
- BUTLER SERVICE HORS D'OEUVRES DURING COCKTAIL HOUR
- FOUR COURSE MEAL: SOUP OR APPETIZER, & SALAD, ENTRÉE, DESSERT
- CUSTOM WEDDING CAKE SERVED WITH VANILLA OR CHOCOLATE ICE CREAM
- COMPLIMENTARY ENTRÉE TASTING FOR 2
- WHITE FLOOR LENGTH TABLE LINENS AND NAPKINS (CUSTOM LINEN AVAILABLE)
- INTERNATIONAL COFFEE BUFFET IN ADDITION TO COFFEE SERVICE WITH DINNER
- PRIVATE BRIDE'S ROOM AND GROOM'S ROOM
- SKIRTED HEAD TABLE ON RISER WITH A SATIN SWAG OR CUSTOMIZED TABLE
- LANTERN CENTERPIECE FOR DINING TABLES
- VOTIVE CANDLES ON DINING TABLES AND ACCENT TABLES
- LARGE PARQUET DANCE FLOOR (UP TO 30 x 30)
- HIGHBOY COCKTAIL TABLES
- COAT CHECK ROOM (SEASONALLY)
- VALET PARKING (FRIDAY AND SATURDAY NIGHTS)

## GENERAL INFORMATION

WEDDING RECEPTION PACKAGE IS 6 HOURS.

10% DISCOUNT ON WEDDING PACKAGES FOR FULL BALLROOM ON FRIDAY & SUNDAY EVENINGS.  
(HOLIDAY WEEKENDS MAY BE EXCLUDED)

VEGETARIAN, VEGAN, GLUTEN-FREE AND OTHER DIETARY RESTRICTED MEALS AVAILABLE ON ADVANCE REQUEST.

ADDITIONAL \$2. PER PERSON CHARGE FOR SPLIT MENU.

BAR LIST AVAILABLE ON REQUEST.

OUTSIDE CATERING IS NOT PERMITTED.

CONSULT THE CATERING DEPARTMENT FOR INFORMATION ON VARIOUS MINIMUM REQUIREMENTS.

LUNCH & DINNER MENUS AVAILABLE FOR SHOWERS & REHEARSAL DINNERS.

ADD 20% SERVICE CHARGE AND TAX TO ALL PRICES.



~ WEDDING PACKAGE SELECTIONS ~

**BEEF & PORK ENTREES**

**NEW YORK STRIP STEAK**

A 12 OZ. CERTIFIED ANGUS BEEF GRILLED AND FINISHED  
WITH BOURBON-GREEN PEPPERCORN SAUCE  
WITH CRISPY ONION STRING GARNISH

***\$103***

**HORSERADISH-CRUSTED MEDALLIONS OF BEEF TENDERLOIN**

THREE 3OZ. BEEF TENDERLOIN MEDALLIONS TOPPED WITH A FRESH  
HORSERADISH CRUST AND FINISHED WITH BOURBON DEMI-GLACE

***\$103***

**STEAK DIANE**

THREE SEARED 3 OZ. BEEF TENDERLOIN MEDALLIONS FLAMBÉED  
WITH BRANDY AND FINISHED WITH MUSHROOM-DIJON DEMI-GLACE

***\$103***

**FILET MIGNON**

EIGHT OUNCES OF THE FINEST BEEF TENDERLOIN AVAILABLE,  
BROILED TO PERFECTION  
AND SERVED WITH MUSHROOM CAP AND CABERNET OR BÉARNAISE SAUCE

***\$109***

PREPARED WITH SIX OZ. FILET

***\$103***

PREPARED HORSERADISH CRUSTED – ADD \$2

**ROASTED PORK CHOP**

TWELVE (12) ONCE PORK LOIN CHOP, ROASTED AND TOPPED  
WITH GRANNY SMITH APPLE COMPOTE IN BRANDY DEMI-GLACE

***\$89***

**PORK CUTLETS MILANESE**

TENDER BREADED PORK CUTLETS PAN-ROASTED WITH ARTICHOKE HEARTS AND  
SUN-DRIED TOMATOES IN A MUSHROOM-MARSALA DEMI-GLACE

***\$87***

**DIJON PORK CUTLETS**

TENDER PORK LOIN CUTLETS RUBBED WITH DIJON MUSTARD AND FRESH BASIL  
THEN COATED WITH PANKO BREADCRUMBS AND  
PAN-ROASTED WITH SERVED WITH WHOLE GRAIN MUSTARD CREAM

***\$87***



## CHICKEN ENTREES

### **HERB-ROASTED CHICKEN**

AIRLINE BREAST RUBBED WITH HERBS AND PAN-ROASTED,  
FINISHED WITH SHERRIED MUSHROOM CREAM SAUCE

*\$89*

### **CHICKEN BREAST VESUVIO**

AIRLINE CHICKEN BREAST ROASTED WITH GARLIC, BELL PEPPERS  
AND SPRING PEAS WITH LEMON-HERB SAUCE

*\$89*

### **GRECIAN ROAST CHICKEN**

AIRLINE CHICKEN BREAST ROASTED WITH GARLIC, LEMON, WHITE WINE AND HERBS,  
AND DRIZZLED WITH NATURAL PAN SAUCE

*\$89*

### **CHICKEN PICCATA**

BONELESS BREAST OF CHICKEN LIGHTLY SAUTÉED IN WHITE WINE,  
WITH LEMON AND CAPERS

*\$87*

### **CHICKEN CORDON BLEU**

BREADED BONELESS CHICKEN BREAST STUFFED WITH SHAVED SMOKED HAM AND  
SWISS CHEESE, FINISHED WITH CREAMY SUPREME SAUCE

*\$87*

### **CHICKEN BREAST MEDITERRANEAN**

BONELESS BREAST OF CHICKEN MARINATED WITH GRECIAN SPICES, PAN SEARED  
AND SERVED WITH ARTICHOKE, ROASTED PEPPERS AND KALAMATA OLIVES

*\$87*

## SEAFOOD ENTREES

### **BLACKENED LAKE TROUT**

FRESH LAKE TROUT DUSTED WITH BLACKENING SPICES, PAN-SEARED AND  
SERVED OVER SAUTÉED SPINACH WITH BASIL-WHITE WINE SAUCE

*\$92*

### **MAHI MAHI**

SEASONED WITH CARIBBEAN SPICES AND PAN-ROASTED.  
TOPPED WITH TROPICAL PINEAPPLE COCONUT RELISH

*\$93*



**PARMESAN –CRUSTED SALMON**

ATLANTIC SALMON ROASTED WITH A PARMESAN-REGGIANO CRUST  
AND FINISHED WITH HERBED ROASTED RED PEPPER BUERRE BLANC

*\$92*

**PECAN-CRUSTED TILAPIA**

PAN-SEARED AND SERVED WITH CREOLE MEUNIERE SAUCE

*\$87*

**WHITEFISH**

BROILED LAKE SUPERIOR WHITEFISH  
SERVED WITH LEMON-CHIVE BEURRE BLANC

*\$89*

**COMBINATION ENTREES**

**MEDALLIONS OF BEEF TENDERLOIN & PARMESAN CRUSTED SALMON**

MEDALLIONS OF BEEF TENDERLOIN AND ATLANTIC SALMON ROASTED  
WITH PARMESAN – REGGIANO CRUST  
AND FINISHED WITH ROASTED RED PEPPER BUERRE BLANC

*\$107*

**MEDALLIONS OF BEEF TENDERLOIN & SHRIMP DEJONGHE**

MEDALLIONS OF BEEF TENDERLOIN SERVED ALONGSIDE JUMBO SHRIMP  
BAKED IN SHERRIED GARLIC BUTTER AND BREAD CRUMBS

*\$110*

**MEDALLIONS OF BEEF TENDERLOIN & BREAST OF CHICKEN**

MEDALLIONS OF BEEF TENDERLOIN AND A LIGHTLY FLOURED  
AND SAUTÉED BREAST OF CHICKEN WITH TRADITIONAL HUNTER SAUCE

*\$99*

**MEDALLIONS OF BEEF TENDERLOIN & GRECIAN BREAST OF CHICKEN**

MEDALLIONS OF BEEF TENDERLOIN AND A SKIN-ON BREAST OF CHICKEN  
WITH LEMON-HERB PAN SAUCE

*\$101*

**MEDALLIONS OF BEEF TENDERLOIN & DIJON CHICKEN**

MEDALLIONS OF BEEF TENDERLOIN AND A SAUTÉED BREAST OF CHICKEN,  
RUBBED WITH DIJON MUSTARD AND FRESH BASIL THEN COATED WITH PANKO BREAD  
CRUMBS FINISHED WITH BRANDY-INFUSED CREAM SAUCE

*\$101*



## VEGETARIAN ENTREES – CHOOSE ONE

### **PENNE PASTA**

TOSSED WITH AN ASSORTMENT OF SAUTÉED SEASONAL VEGETABLES  
IN A LIGHT PESTO PAN SAUCE, TOPPED WITH FRESH GRATED PARMESAN CHEESE

***\$84***

### **GRILLED VEGETABLE RAVIOLI**

RAVIOLI STUFFED WITH A BLEND OF GRILLED VEGETABLES AND PARMESAN-REGGIANO  
CHEESE TOSSED IN EITHER HERBED MARINARA SAUCE OR PESTO-CREAM SAUCE

***\$86***

### **VEGETABLE STIR-FRY (VEGAN)**

ASSORTED VEGETABLES INCLUDING CARROTS, BROCCOLI, RED BELL PEPPERS, SHIITAKE  
MUSHROOMS, BEAN SPROUTS, BOK CHOY, AND PEAPODS STIR-FRIED WITH GARLIC,  
GINGER, AND TERIYAKI SAUCE, SERVED WITH WHITE RICE

***\$84***

### **CHEESE TORTELLINI**

WITH CARAMELIZED ONIONS AND SAUTÉED PEPPERS IN VODKA-TOMATO CREAM SAUCE  
WITH HERBED GOAT CHEESE DOLLOP

***\$86***

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## CHILDREN'S WEDDING PACKAGE – CHOOSE ONE

(AGE 10 AND UNDER)

CHOOSE ONE: CHICKEN TENDERS WITH FRENCH FRIES, CHEESE PIZZA,  
BUTTERED NOODLES, OR MACARONI & CHEESE.

INCLUDES HORS D'OEUVRES A FRUIT KABOB, SOFT DRINKS, DESSERT

***\$24***

-ADD SOUP OR APPETIZER AND SALAD FOR \$6



## ~ ACCOMPANIMENTS ~



PACKAGE PRICE INCLUDES SOUP AND SALAD  
OR PLATED APPETIZER AND SALAD  
ADD \$3.00 FOR ALL 3

### APPETIZER

**ANTIPASTO PLATE** - (SERVED FAMILY STYLE) CAPICOLLA, SALAMI, PEPPERONI, PROVOLONE CANTALOUPE, ARTICHOKE, OLIVES AND ROASTED PEPPERS.

**FRESH FRUIT** - ASSORTED SLICED MELONS, PINEAPPLE AND SEASONAL BERRIES

**SHRIMP COCKTAIL** ~ SERVED WITH LEMON AND HOMEMADE COCKTAIL SAUCE -  
ADDIT. \$6

**COCONUT SHRIMP** ~ FOUR PIECES OF GOLDEN FRIED COCONUT SHRIMP WITH CURRY-  
CHUTNEY DIPPING SAUCE. ADDIT.\$6

### SOUP

CREAM OF MUSHROOM  
CREAM OF BROCCOLI CHEDDAR  
CHEESE  
CHICKEN TORTELLINI  
CREAMY TOMATO WITH BASIL  
MINISTRONE

ROASTED RED PEPPER -TOMATO  
CHICKEN-TORTILLA  
FESTIVAL ITALIANO  
ROASTED BUTTERNUT SQUASH

### SALADS

|               |  |
|---------------|--|
| BOULDER RIDGE | VARIETY OF GARDEN GREENS, CRUMBLLED BLEU CHEESE,<br>TOSSED WITH VINAIGRETTE DRESSING AND TOPPED WITH<br>TOMATOES AND CROUTON   |
| CAESAR STYLE  | ROMAINE LETTUCE, PARMESAN CHEESE TOSSED WITH<br>CREAMY CAESAR DRESSING AND TOPPED WITH<br>CROUTONS   |
| ROMA SALAD    | SLICED TOMATO, RED ONION, FRESH MOZZARELLA,<br>OLIVES AND ROASTED CORN ON A BED OF GREENS<br>TOPPED WITH BALSAMIC VINAIGRETTE DRESSING                                     |
| CITRUS SALAD  | MIXED BABY GREENS TOPPED WITH MANDARIN ORANGE<br>AND GRAPEFRUIT SEGMENTS, AND WALNUTS WITH<br>RASPBERRY VINAIGRETTE DRESSING   |
| WEDGE SALAD   | WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH<br>CRUMBLLED BACON, BLUE CHEESE AND TOMATO, TOPPED<br>WITH CREAMY BLUE CHEESE DRESSING  |
| TOSSED SALAD  | VARIETY OF GARDEN GREENS WITH SLICED CUCUMBER,<br>GRAPE TOMATOES, SHREDDED CARROTS AND BLACK<br>OLIVES WITH GOOSENECKS OF RANCH AND VINAIGRETTE<br>DRESSINGS ON EACH TABLE |



**SORBET INTERMEZZO**  
CAN BE ADDED TO YOUR EVENT FOR \$2.50 PER PERSON

**UPGRADED SALAD OPTIONS**  
ADDITIONAL \$2.50 PER PERSON

**STRAWBERRY-BALSAMIC SALAD** MIXED GREENS WITH SLICED STRAWBERRIES,  
TOASTED WALNUTS, RED ONION AND FRESH MOZZARELLA  
WITH AGED BALSAMIC VINAIGRETTE

**GORGONZOLA-PECAN SALAD** MIXED GREENS TOPPED WITH ASIAN PEARS,  
GORGONZOLA CHEESE, CANDIED PECANS, AND DRIED  
CRANBERRIES DRIZZLED WITH BALSAMIC DRESSING

**RASPBERRY SALAD** BABY GREENS WITH FRESH RASPBERRIES, RED  
ONION, HEARTS OF PALM, TOASTED WALNUTS, AND GOAT  
CHEESE, WITH RASPBERRY VINAIGRETTE DRESSING

**MEDITERRANEAN SALAD** MIXED GREENS WITH ARTICHOKE HEARTS,  
ROASTED BELL-PEPPERS, RED ONION,  
OLIVES AND FETA CHEESE WITH LEMON-HERB  
VINAIGRETTE

**STARCHES**

DOUBLE BAKED POTATO  
ROASTED HERBED NEW POTATOES  
MIXED WILD RICE  
WHIPPED SWEET POTATOES

BAKED POTATO WITH  
SOUP CREAM AND BACON  
LINGUINE WITH FRESH HERBS  
ROASTED GARLIC WHIPPED RED-  
SKINNED POTATOES  
POTATO DAUPHINOIS – ADD \$1

**VEGETABLES**

FRESH VEGETABLES JULIENNE  
GREEN BEANS ALMONDINE  
BROCCOLI WITH ALMOND BUTTER  
GLAZED CARROTS

TOMATO FLORENTINE  
ASPARAGUS – ADD \$1  
GRILLED VEGETABLE MELANGE –  
ADD \$1



## ~ HORS D'OEUVRES ~

WEDDING PACKAGE INCLUDES CHOICE OF FOUR - HOT OR COLD.  
BUTLER SERVICE HORS D'OEUVRES DURING YOUR COCKTAIL RECEPTION

### HOT SELECTIONS

FIG-GOAT CHEESE FLATBREAD  
SHRIMP WONTONS  
CRAB RANGOON  
PAD THAI SPRING ROLLS  
SOUTHWEST CHICKEN ROLLS  
WILD MUSHROOMS IN PHYLLO PURSE  
CHICKEN QUESADILLAS CORNUCOPIAS  
STROGANOFF OR BARBEQUE MEATBALLS  
HIBACHI BEEF SKEWERS  
CHICKEN SKEWERS  
PARMESAN ARTICHOKE HEARTS  
COCONUT CHICKEN  
BACON WRAPPED DATES

### COLD SELECTIONS

TOMATO BRUSCHETTA  
CHERRY TOMATO STUFFED WITH GOAT  
CHEESE  
SMOKE TURKEY WITH CRANBERRY RELISH  
CANAPÉ

### UPGRADE HORS D'OEUVRES \$1 ADDIT.

COCONUT SHRIMP  
SCALLOPS WRAPPED IN BACON  
MINI CRAB CAKES  
SALMON WITH DILL CREAM ON RYE  
ROAST BEEF WITH HORSERADISH CREAM

### ADDITIONAL

FRESH SHRIMP COCKTAIL  
\$175 PER 50 PCS

CRAB LEGS  
\$250 PER 50 PCS

SMOKED SEAFOOD PLATTER - \$275.  
WHOLE SMOKED SALMON, SMOKED TROUT, &  
SMOKED WHITEFISH, CHOPPED HARD BOILED  
EGGS, RED ONION, CAPERS, & COCKTAIL RYE  
BREAD.

DELUXE CHEESE TRAY  
A PLENTIFUL VARIETY OF DOMESTIC AND  
IMPORTED FINE CHEESES, SERVED WITH GRAPES  
AND ASSORTED CRACKERS.  
\$3.50 PER PERSON

DELUXE FRESH VEGETABLES WITH SHRIMP BISQUE  
DIP  
BABY ASPARAGUS, BROCCOLI, CAULIFLOWER,  
CELERY, CARROTS, GRAPE TOMATOES &  
MUSHROOMS  
WITH A SHRIMP BISQUE SOUR CREAM DIP.  
\$2.50 PER PERSON

MAKI ROLLS  
CALIFORNIA ROLLS & SPICY TUNA ROLLS,  
SOY SAUCE, WASABI, & PICKLED GINGER.  
\$210. PER 60 PC.

ROASTED VEGETABLE PLATTER  
WITH RED PEPPER PESTO DIP  
ZUCCHINI, SUMMER SQUASH, ASPARAGUS, RED  
AND YELLOW BELL PEPPERS, PORTOBELLO  
MUSHROOMS AND EGGPLANT.  
\$3 PER PERSON

BAKED ARTICHOKE DIP  
SERVED WITH WARM PARMESAN CRUSTED PITA  
TRIANGLES.  
\$2.75 PER PERSON

SLICED FRESH FRUIT TRAY  
HONEYDEW, WATERMELON, PINEAPPLE, RED AND  
GREEN GRAPES, GARNISHED WITH SEASONAL  
ASSORTED BERRIES AND SERVED WITH POPPY  
SEED DRESSING.  
\$3.50 PER PERSON

CHARCUTERIE BOARD  
SLICED IMPORTED MEATS, CHEESES, ARTICHOKEs,  
ROASTED PEPPERS, OLIVES, SPREADS, TOASTED  
BAGUETTE SLICES.  
\$4 PER PERSON



## **WEDDING CAKE & ICE CREAM**

WEDDING PACKAGE INCLUDES YOUR CUSTOM DESIGNED WEDDING CAKE  
SERVED WITH VANILLA OR CHOCOLATE ICE CREAM

ADDITIONAL \$3 PER PERSON TO ADD A CHOCOLATE DIPPED STRAWBERRY  
ON EACH CAKE PLATE

## **INTERNATIONAL COFFEE BUFFET INCLUDED IN WEDDING PACKAGE PRICE.**

ELEGANT COFFEE BUFFET CONSISTING OF REGULAR COFFEE, DECAF, HOT TEA,  
TOPPINGS OF SHAVED CHOCOLATE, WHIPPED CREAM & SUGARED DEMITASSE STIRRERS

## **~ ENHANCEMENTS ~**

### **SWEETS TABLE**

\$8 PER PERSON

ELEGANTLY PRESENTED SWEETS TABLE COMPLETE WITH TINY WHITE LIGHTS & ELEVATIONS  
CHOCOLATES, ASSORTED MINI PASTRIES, TORTES, CHEESECAKES, & ASSORTED FRESH FRUIT

### **ASSORTED PASTRIES & BARS**

\$24 PER DOZEN

LEMON BARS, COOKIES & CREAM BARS, PECAN PIE BARS, CARAMEL-APPLE BARS,  
CHOCOLATE CHUNK COOKIES, AND PETIT FOURS

### **ADDITIONAL DESSERT**

\$6 PER PERSON

CHOOSE A DESSERT TO BE SERVED WITH YOUR DINNER AND THE WEDDING CAKE WILL BE  
SLICED AND PLACED ON THE COFFEE BUFFET AFTER DINNER

### **LATE NIGHT SNACKS**

#### **CHOOSE ONE**

WE SUGGEST YOU ORDER FOR APPROX. 2/3 OR MORE OF YOUR FINAL GUEST COUNT

#### **PIZZA \$5 PER PERSON (MOST POPULAR CHOICE)**

ASSORTED TOPPINGS: CHEESE, SAUSAGE, PEPPERONI, GREEN PEPPERS, MUSHROOMS, ONION

#### **NACHO BAR ~ \$3 PER PERSON**

HOMEMADE TORTILLA CHIPS, CHEESE SAUCE, SALSA, SOUR CREAM,  
GUACAMOLE, GREEN ONIONS, DICED TOMATOES, AND JALAPENO PEPPERS.

ADD \$2 PER PERSON TO INCLUDE SEASONED BEEF OR CHICKEN

#### **SLIDERS - \$4 PER PERSON**

MINI CHEESEBURGERS OR BBQ PULLED PORK ON SLIDER ROLLS,  
FRENCH FRIES & CONDIMENTS

#### **BUFFALO WINGS - \$3 PER PERSON**

BREADED WINGS FRIED AND TOSSED IN TRADITIONAL BUFFALO WING SAUCE OR  
BBQ SAUCE WITH RANCH AND BLUE CHEESE SAUCES

#### **SOFT PRETZELS AND DIPPING CHEESE - \$2 PER PERSON**



*~ Wedding Shower Menu ~*

LUNCH ENTREES INCLUDE CHOICE OF SOUP OR SALAD WITH ASSORTED ROLLS,  
VEGETABLE, STARCH, DESSERT, COFFEE, TEA, ICED TEA AND LEMONADE

BUFFET & BRUNCH MENUS, BAR SERVICE INFORMATION AND MENU DESCRIPTIONS  
AVAILABLE ON THE WEBSITE AT [WWW.BOULDERRIDGE.COM](http://WWW.BOULDERRIDGE.COM)

BALSAMIC CHICKEN \$20  
CHICKEN PICATTA \$20  
GRECIAN ROAST CHICKEN \$24  
CHICKEN BREAST MEDITERRANEAN \$22  
HERB-ROASTED CHICKEN BREAST \$24  
DIJON CHICKEN \$22  
PORK MILANESE \$22  
ROAST PORK CHOP \$24  
STEAK DIANE \$30  
ROAST BEEF \$28  
NEW YORK STRIP STEAK \$32  
PARMESAN CRUSTED SALMON \$25  
WHITEFISH \$22  
PECAN-CRUSTED TILAPIA \$22

VEGETARIAN, VEGAN, AND OTHER DIETARY RESTRICTED MEALS AVAILABLE

FRUIT PUNCH, CHAMPAGNE PUNCH,  
OR BAR SERVICE IS ALSO AVAILABLE

**10% ENTRÉE DISCOUNT IF WE ARE ALSO HOSTING YOUR WEDDING**

TAX AND 20% SERVICE CHARGE WILL BE ADDED TO ALL PRICES