

Wedding Brochure
2024

Package Options

For weddings in March, April, May, September, and October

PRICES:

Saturday

\$4000.00

Friday or Sunday

\$3000.00

Weekday

\$2500.00



WHAT'S INCLUDED:

- Exclusive access to over 20 acres of Historical Academy grounds
- Multiple ceremony sites including the architectural beauty of St. Joseph's Chapel, the grand Theater, or stunning outdoor pond.
- Indoor reception area that can accommodate over 250 guests.
- Bridal Suite access all day
- Groom Suite access all day
- Tables and Chairs

25% DEPOSIT REQUIRED TO RESERVE YOUR DATE

Package Options

For weddings in January, February, June, July, August,
November, December



PRICES:

Saturday

\$3000.00

Friday or Sunday

\$2500.00

Weekday

\$2000.00

WHAT'S INCLUDED:

- Exclusive access to over 20 acres of Historical Academy grounds
- Multiple ceremony sites including the architectural beauty of St. Joseph's Chapel, the grand Theater, or stunning outdoor pond.
- Indoor reception area that can accommodate over 250 guests.
- Bridal Suite access all day
- Groom Suite access all day
- Tables and Chairs

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Catering Menu

by Thee Abbey Restaurant

Entrees

Roast Beef
Kalua Pork (Slow Cooked Pulled Pork)
Country Fried Steak
Braised Beef Brisket
Pork Tenderloin
Caribbean Marinated Pork Tenderloin
Savory Chicken with Chive Sauce
Poppysseed Chicken
Honey-and Spice-Glazed Chicken
Chicken Parmesan
Fettuccine Alfredo with Grilled Chicken Breasts
Chicken 'N Dumplings
Chicken Cordon Bleu
Roasted Turkey and Dressing
Lasagna or Spinach Lasagna
Ham
Fried Chicken
Meatloaf

Starches

Mashed potatoes and gravy
Baked Beans
Rice Pilaf
Diamond potatoes
Baked potatoes
Potato Casserole

Vegetables

Carrots and Broccoli
Italian Green Beans
Green Beans with Bacon and Onions
Corn on the cob (in season)
Corn
Peas
Vegetable Medley

Salads

Caesar Salad
Mixed Greens With Purple Onion, Tomatoes
with our House Dressing
Spinach Salad With Fresh Strawberries
and Raspberry Vinaigrette
Garden Salad With Ranch

Homemade Breads

White Dinner Rolls
Whole Wheat Dinner Rolls
Wheat Bread Sliced
French Bread Sliced
Challah Bread
Breadsticks





Catering Menu

by Thee Abbey Restaurant

Pricing


Tier One: \$13.95 PP includes one entree, one starch, one vegetable, and one bread

Tier Two: \$15.95 PP includes two entrees, one starch, two vegetables, one bread, and choice of sweetened/unsweetened Iced Tea or Lemonade

Tier Three: \$19.95 PP includes three entrees, two starches, two vegetables, two breads, sweetened/unsweetened Iced Tea, and Lemonade

Add Hors D'oeuvres to your event for \$5 to \$7 per person/ per item. Ask a wedding coordinator for more information.

**All Tiers Includes buffet style, plates, utensils, catering staff, delivery and clean up
(Price does not include tax and gratuity)**



Bar Packages

What's Included	Cash Bar	2 Hours Unlimited \$10 pp per hour	2 Hours Unlimited \$13 pp per hour	2 Hours Unlimited \$16 pp per hour
Soda, lemonade and tea	Two choices Included	All Included	All Included	All Included
Wine (by the glass)	\$6-\$10 per glass	House Chardonnay, Cabernet Sauvignon, Pinot Noir	House Chardonnay, Cabernet Sauvignon, Pinot Noir	Premium Brands
Beer (bottled)	\$5 to \$8 per drink	Four Import and Domestic Options	Six Import and Domestic Options	Your choice of Import and Domestic Options
Spirits	\$7-\$13 per drink	Not Included	Wells, Titos, Jack Daniels, Bacardi	Premium, Grey Goose, Patron, Makers, Mark, & more

One Bartender included for every 50 guests
Prices do not include tax and gratuity.