# Peek'N Peak Wedding Packages



# ~ Peak Perfection Package ~

5 Hour Reception, 4 Hour Open Bar, Hors D'oeuvres – Served Meal

\$70/Person

Your Wedding Package Includes:

Complimentary Honeymoon Suite for One Night

One Bridal Changing Room

Custom Room Diagram and Dance Floor (Inside)

Four Hour Open Bar - House Brands

Champagne Toast for Bridal Table

Domestic Cheese and Cracker Display, Fresh Crudité and Spring Ranch Herb Dip Display

2 Additional Hors D'oeuvre Choices - Butlered or Displayed

Complimentary White Floor Length Linens

Choice of White or Ivory Napkins

White Spandex Chair Covers

Complimentary Cake Cutting

## Menu Selections:

#### ~ Select One Salad ~

Caesar Salad or Peak House Greens Salad with Herb Balsamic Vinaigrette
Accompanied with Dinner Rolls

#### ~ Select Two Entrees ~

Grilled Bistro Steak served with a Demi Mushroom Lemon Butter Sauce, Pork Tenderloins with Au Jus, Chicken Parmesan

# ~ Select One Accompaniment ~

Roasted Red Seasoned Potatoes or Seasoned Quinoa Blend

## ~ Select One Vegetable ~

Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower, or Seasoned Steamed Broccoli



# ~ Premier Package ~

5 Hour Reception, 4 Hour Bar, Hors D'oeuvres – Served Meal \$84/Person

Your Wedding Package Includes:

Complimentary Honeymoon Suite for One Night

One Bridal Changing Room

Custom Room Diagram and Dance Floor (Inside)

4 Hour Open Bar - Call Brands

**Champagne Toast for All Guests** 

Domestic Cheese and Cracker Display, Fresh Crudité and Spring Herb Ranch Dip

3 Additional Hors D'oeuvre Choices - Butlered or Displayed

Complimentary White Floor Length Linens

Choice of White or Ivory Napkins

**Complimentary Cake Cutting** 

White Spandex Chair Covers

# Menu Selections:

### ~ Select One Salad ~

Caeser Salad or Peek House Greens w/ Herb Balsamic Vinaigrette Accompanied with Dinner Rolls

#### ~ Select Three Entrees ~

Braised Angus Beef with Demi Glaze and Julienne Vegetables, Mediterranean Chicken, Chicken Florentine, Seared Atlantic Salmon with Creamy Dill Sauce, Pork Tenderloin Marsala, Stuffed Alaskan Cod

# ~ Select One Accompaniment ~

Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Quinoa Blend, Mushroom Risotto

# ~ Select One Vegetable ~

Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower, or Seasoned Steamed Broccoli



# ~ Premier Buffet Package ~

5 Hour Reception, 4 Hour Bar, Hors D'oeuvres – Buffet Style Meal \$80/Person

Your Wedding Package Includes:
Complimentary Honeymoon Suite for One Night
One Bridal Changing Room
Customer Room Diagram and Dance Floor (Inside)
Four Hour Open Bar – Call Brands
Champagne Toast for All Guests

Domestic Cheese and Cracker Display, Fresh Crudité and
Spring Herb Ranch Dip Display

3 Additional Hors D'oeuvre Choices – Butlered or Displayed
Complimentary White Floor Length Linens
Choice of White or Ivory Napkins
White Spandex Chair Covers

# Menu Selections:

#### ~ Select One Salad ~

Caesar Salad or Peek House Greens Salad with Herb Balsamic Vinaigrette

#### ~ Select Two Entrees ~

Herb Stuffed Chicken, Mediterranean Chicken, Seared Salmon Filet with Dill Butter, Alaskan Cod with Herbed Lemon Crumbs, Braised Angus Beef Tips in Demi Glaze, <u>Chef Carved</u> Prime Rib. <u>Chef Carved</u> Black Oak Ham

# ~ Select Two Accompaniments ~

Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Quinoa Blend, Mushroom Risotto, Tortellini with a Vodka Sauce, Penne Sausage Rustica

# ~ Select One Vegetable ~

Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower, Seasoned Steamed Broccoli



# ~ Premier Stations Package ~

5 Hour Reception, 4 Hour Bar, Hors D'oeuvres – Station Style Meal \$82/Person

Your Wedding Package Includes:
Complimentary Honeymoon Suite for One Night
One Bridal Changing Room
Customer Room Diagram and Dance Floor (Inside)
Four Hour Open Bar – Call Brands
Champagne Toast for All Guests
Domestic Cheese and Cracker Display, Fresh Crudité and
Spring Herb Ranch Dip
3 Additional Hors D'oeuvre Choices – Butlered or Displayed
Complimentary White Floor Length Linens
Choice of White or Ivory Napkins
White Spandex Chair Covers
Complimentary Cake Cutting

# Menu Selections:

#### ~ Select One Salad ~

Caesar Salad or Peek House Greens Salad with Herb Balsamic Vinaigrette Accompanied with Dinner Rolls

# ~ Select One Carving Station ~

Prime Rib with Horseradish Cream Sauce and Au Jus, Brown Sugar Glazed Southern Ham, Black Oak Ham, Sage Rubbed Turkey Breast

#### ~ Select Two Stations ~

Pasta Station, Mashed Potato Bar, Mac and Cheese Bar, Fajita Station



# ~ The Ultimate Package ~

5 Hour Reception, 4 Hour Open Bar, Hors D'oeuvres – Served Meal \$92/Person

Your Wedding Package Includes:

Complimentary Honeymoon Suite for Two Nights One Bridal Changing Room

Customer Room Diagram and Dance Floor (Inside)

Four Hour Open Bar - Top Brands

**Champagne Toast for All Guests** 

Domestic Cheese and Cracker Display, Fresh Crudité & Spring Herb Ranch Dip 6 Additional Hors D'oeuvre Choices – Butlered or Displayed

Complimentary White Floor Length Linens
White Spandex Chair Cover

Choice of Silver, Gold, or Rose Gold Charger Plates Complimentary Cake Cutting

# Menu Selections:

~Select One Salad~

Caesar Salad, Peek House Greens with Herb Balsamic Vinaigrette Salad, Mediterranean Salad, or Field Greens and Berry Salad
Accompanied with Dinner Rolls

## ~Select Three Entrees or One Duet Plate~

Herb Crusted Prime Rib, Filet Mignon, Stuffed Chicken Marsala, Cajun Roasted Pork Loin in a Dijon Crème Sauce, Fresh Mahi Mahi with a Pineapple Salsa, Mediterranean Chicken, Seared Salmon with a Citrus Lemon Butter

#### ~Select One Accompaniment per Entrée~

Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Quinoa Blend, Mushroom Risotto

#### Select One Vegetable per Entrée

French Green Beans, Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower, or Seasoned Steamed Broccoli

