

Congratulations!

YOU'VE FOUND THE PERFECT PLACE FOR YOUR SPECIAL DAY, NOW LET US DO THE PLANNING. FROM START TO FINISH, WE'RE HERE TO HELP!

THESE PACKAGES ARE BEATIFULLY CRAFTED BY OUR EXPERTS, HOWEVER, WE ARE HAPPY TO CUSTOMIZE ONE TO MAKE YOUR DAY UNIQUELY YOU!

our gift to you...

BOOK YOUR WEDDING AT ANY OF OUR LOCATIONS & RECEIVE 10% OFF

YOUR ENGAGEMENT PARTY, STAG PARTY, BRIDAL SHOWER,
BACHELORETTE PARTY, REHEARSAL DINNER, OR DAY AFTER BRUNCH
AT ANY OF OUR LOCATIONS!

Included in all Wintergarden Wedding Packages:

BRIDAL SUITE & GROOM'S SUITE

SPARKLING WINE TOAST

SIGNATURE COCKTAILS

CHARGER PLATES (GOLD, SILVER OR BLACK)
FLOOR-LENGTH LINENS FOR DINING TABLES

SPECIALTY COFFEE & TEA BAR

The Elife \$215 per person

Beverages

5 hours Premium Open Bar Wine Pour during Dinner

Hors D'oeuvres Antipasto Display

Signature Cheese Platter Sliced Fresh Fruit Display Grilled Shrimp Alexander

Raw Bar

Oysters Shrimp Cocktail Display Crab Cocktail Claws

Six Hand-Passed Hors D'oeuvres

Salads (select one)

Petite Wedge, Grilled Hearts of Romaine, Caprese, Arugula & Apple or Cranberry Blossom Salad

Served with Rolls and Butter

Entrées (select four)

9oz. Lobster Tail with an 8oz. Beef Tenderloin
French Veal Chop with Four Jumbo Shrimp
Lobster Mac & Cheese
Seared Ahi Tuna
Scallops
Duck Breast
Rack of Lamb
Chicken Wellington
Vegetarian Option Available Upon Request

Sweets Display

(Choice of Eight)

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, Chocolate Covered Strawberries, or Tiramisu

Late Night Snack

(Choice of One)

Also Included

Glass Charger Plates | Choice of Colored Napkin

The Elegance

\$155 Plated | \$160 Buffet | \$165 Family Style

Beverages

4 hours Premium Level Open Bar Wine Pour during Dinner

Hors D'oeuvres

Antipasto Display
Vegetable Crudité
Signature Cheese Platter
Fresh Fruit Display
Hand-Passed Shrimp Cocktail
Four Hand-Passed Hors D'oeuvres

Salads (select one)

House, Caesar, Petite Wedge or Cranberry Blossom Salad Served with Rolls and Butter

Entrées (select three + vegetarian option)

Beef: Prime Rib, NY Strip Steak, Tenderloin or Braised Short Rib
Chicken: Chicken French, Chicken Milanese, Walnut Crusted Chicken,
Chicken Cutlet with Truffle Cream Sauce, or Chicken Cordon Bleu
Seafood: Pecan-Crusted Salmon, Black Grouper, Parmesan Crusted Mahi,
Chilean Sea Bass, or Pan-Seared Scallops
(all entrées served with choice of sides)
Vegetarian: Vegetable Lasagna, Gnocchi with Vodka Sauce,
Wild Mushroom Ravioli, or Vegetable Verdita

Sweets Display

(Choice of Eight)

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

The Grand

\$125 Plated | \$130 Buffet | \$135 Family Style

Beverages

3 hours Call Open Bar Wine Pour during Dinner

Hors D'oeuvres

Antipasto Display
Vegetable Crudité
Signature Cheese Platter
Fresh Fruit Display
Hand-Passed Shrimp Cocktail
Four Hand-Passed Hors D'oeuvres

Salads (select one)

House, Caesar, Petite Wedge or Cranberry Blossom Salad. Served with Rolls and Butter

Entrées (select three + vegetarian option)

Beef: Ribeye, NY Strip Steak, or Tenderloin with Gorgonzola Cream Sauce **Chicken:** Chicken French, Chicken Milanese, or Walnut Crusted Chicken **Seafood:** Pecan Crusted Salmon, Black Grouper, or Parmesan Crusted Mahi (all entrées served with choice of sides)

Vegetarian: Eggplant Involtini, Vegetable Verdita, or Gnocchi with Vodka Sauce

Sweets Display

(Choice of Eight)

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

The Premier

\$110 Buffet | \$115 Family Style

Beverages

3 hours Call Open Bar Wine Pour during Dinner

Hors D'oeuvres

Antipasto Display
Vegetable Crudité
Fresh Fruit Display
Two Hand-Passed Hors D'oeuvres

Buffet Dinner

Freshly Baked Rolls and Butter
House, Caesar, or Cranberry Blossom Salad
Roasted or Mashed Potatoes
Penne with Marinara or Vodka Sauce
Seasonal Vegetable
Eggplant Parmesan

Select Two: Chicken French, Chicken Milanese, Chicken Marsala, Chicken Parmesan, Walnut Crusted Chicken, Chicken Cutlets, Sausage with Peppers & Onions, or Roast Beef Au Jus

Carving Station Upgrade:

Prime Rib \$6 | per person Beef Tenderloin \$9 | per person

Sweets Display Upgrade: \$12 | per person

(Choice of Twelve)

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

Hors D'oenvres

Hot Hors D'ouvres

Artichokes French Asparagus Rolls

Bacon-Wrapped Stuffed Jalapeños

Buffalo Chicken Spring Rolls Brie En Croute with Raspberry

Chicken French Bites

Clams Casino Coconut Shrimp

Crab Cakes with Remoulade Sauce

Cuban Rolls

Curried Chicken Bites Eggplant Involtini

Fig and Mascarpone in Filo Cups

Goat Cheese & Honey Phyllo Triangles

Herb Crusted Lollipop Lamb Chops

Mini Arancini

Mini Mushroom Truffle Arancini

Mini Roasted Tomato, Basil & Mascarpone Arancini

Mini House-Made Meatballs (Marinara or Vodka Sauce)

Mini Pigs in a Blanket

Mini Potato Croquettes

Mini Quiche

PEI Mussels in Garlic Wine Sauce with Fennel

Petite Beef Wellington

Sausage Rolls

Scallops Wrapped in Bacon

Shrimp Alexander

Spanakopita

Spinach and Artichoke Rolls

Stuffed Mushrooms

Swedish House Made Meatballs

Sweet Potato Pancakes with Crème Fraiche

Thai Spring Rolls

Walnut Crusted Chicken Bites

Mini Duck Sliders (+\$3pp)

Mini Lamb Sliders(+\$3pp)

Cold Hors D'oenvres

Antipasto Display

Beef Tenderloin on Toast

Bruschetta

Cheese & Crackers

Fruit Kabobs with Cream Dip

Fresh Fruit Bowl

Fresh Mozzarella, Salami, Tomato & Basil

Guacamole with House Chips Smoked Salmon Mousse Tartlet

Specialty Cheese Board

Specialty Vegetable Crudité

Vegetable Crudité

Jumbo Shrimp Cocktail (+\$4pp)



Sweets Display | \$12 per person

Coffee, Tea, & Hot Chocolate Bar

Whipped Cream, Flavored Creamer, House Made Half & Half

Petit Fours French Macarons Baklava Coconut Macaroons

Peanut Butter Tarts Cream Puffs
Carrot Cake Bites (traditional or chocolate)

Lemon Bars Flourless Chocolate Torte

Mini Cheesecake Bites
Raspberry Bars
Pineapple Bars
Mini Fruit Tarts
Tiramisu

Chocolate Mousse
Crème Brûlée
Brownie Bites
Cannoli
Napoleons

Premium Sweets

Chocolate Covered Strawberries (+\$3pp) Specialty Bridal Strawberries (+\$4pp)

Cheesecake Bar

\$12.00 | per person (Choose 4 Flavors) Whole Cheesecakes Displayed - Serve Yourself

Traditional, Chocolate Raspberry, Tres Leches, Double Chocolate Godiva, Peanut Butter, Red Velvet, Bananas Foster, Vanilla Bean, Key Lime, Turtle, Salted Caramel, Pineapple, Chocolate Brownie, Carrot Cake, Coconut Cream, Caramel Apple

Pie Bar

\$10.00 | per person (Choose 4 Flavors) Whole Pies Displayed - Serve Yourself

Apple, Apple Crumb, Pumpkin, Banana Cream, Pumpkin Chocolate Cream, Chocolate, Banana Cream, Pecan, Strawberry, Blueberry, Peanut Butter, Mixed Berry, Peach, Sweet Potato, Lemon Meringue, Vanilla Custard, Cherry, Coconut Cream, Boston Cream

Cake Bar

\$8.00 | per person (Choose 4 Flavors) Whole Cakes Displayed - Serve Yourself

Vanilla Bean, Double Chocolate, Chocolate Cherry, Boston Cream, Carrot, Banana, Coconut, Lemon Chiffon, Black Forest, Ho-Ho Cake, Cannoli, Peanut Butter Torte

Mini Cupcake Bar

\$8.00 | per person (Choose 4 Flavors)

Assorted Mini Cupcakes Displayed - Serve Yourself Strawberry Crunch, Confetti, Lemon Blueberry, Cinnamon Bun, Tres Leches, Boston Cream, Cannoli, Chocolate Peanut Butter, Chocolate Raspberry, S'mores Lemon Raspberry, Strawberry Shortcake, Cookie Dough, Dulce De Leche, Black Forest, Cookies & Cream

Milk & Cookies | \$6 per person

Includes White Milk & Chocolate Milk
Assorted Cookie Selection: Chocolate Chip, Triple
Chocolate Nut, M&M, Sugar, Oatmeal Raisin, Molasses,
Cranberry White Chocolate, and Peanut Butter

Late Night Snacks | \$9 per person

- Mini Chicken & Waffles with Mac 'n' Cheese
- Monroe's Plates

(burgers, red/white hots, macaroni salad, fried potatoes, meat hot sauce, ketchup, mustard, + onions)

- Mini Grilled Cheese & Battered Fries
- Mini Sliders + Battered Fries
- Mini Grilled Cheese & Monroe's Famous Cream of Tomato Soup

Mini Pizzas from Savastano's (Choice of 3) + Wings:

Cheese Ham & Jalapeno
Classic Pepperoni Hot Pepper & Onion

Tomato & Onion Meatball
Spinach & Ricotta Chicken Wing
Pepper, Onion, & Olive Chicken Parm

Choice of Wings: Boneless or Bone-In

Choice of (2) Sauces: Mild, medium, hot, extra hot, spicy sicilian, Chef's Andy's sauce, country sweet, BBQ, or garlic parmesan

Soft Pretzel Bar - Choice of (2):

Plain, Salted, Jalapeno Cheddar or Cinnamon Sugar **Choice of (3) Dipping Sauces:** Beer Cheese, Swiss Fondue, Nacho Cheese, Mustard, Honey Mustard, Chocolate, or Caramel

Fry Bar - Choice of (2):

Tater Tots, Battered Fries, Waffle Fries, Onion Rings **Choose of (3) Toppings:** country sweet, cheddar cheese, malt vinegar, chopped bacon, ketchup, mustard, or honey mustard)

Premium Late Night Snack | \$12 per person

Tasty Taco Bar with Loaded Nachos & Dirty Rice (with assorted toppings)

Quesadilla Bar - Choice of (2): Chicken, Shrimp, Steak, or Veggie (cheddar, jalapeno, black olives, & tomato - salsa & sour cream)



Pasta Course | \$5 per person

Choice of: Penne, Orecchiette or Rigatoni Choice of: Marinara, Vodka or Alfredo

House-Made Cheese Gnocchi | \$7 per person

Choice of: Marinara, Vodka or Alfredo

Premium Pasta Course | \$7 per person

Truffled Goat Cheese & Wild Mushroom Alfredo Roasted Eggplant, Zucchini, & Squash topped with Shaved Parmesan Spicy Calabrian Cream

Bruschetta Bar | \$8 per person

(Choice of Four: Displayed on Beautiful Wooden Boards)

Peach & Burrata Traditional Tomato, Artichoke, Olive 3 Olive With Pine Nuts Spinach Artichoke Prosciutto, Arugula & Mozzarella White Bean & Tomato Pesto, Tomato & Mozzarella Shaved Zucchini & Avocado Wild Mushroom & Goat Cheese Caponata & Garlic Cream Cheese & Shrimp Cream Cheese & Tomato Jam Wild Mushroom & Onion Jam Ricotta & Zucchini Soppressata, Shaved Parmesan & Ricotta Brie Cheese, Fig & Honey Smoked Salmon & Cream Cheese With Fresh Dill Pureed Pea & Prosciutto Cranberry, Brie & Prosciutto With Balsamic Glaze Steak & Blue Cheese Avocado & Feta



Call Brands

additional hour \$7 | per person

Tito's

Absolut

Beefeater

Captain Morgan

Bacardi

Jim Beam

Dewars

Seagram's 7

Lunazul

Bailey's

Kahlua

Disaronno

Premium Brands

additional hour \$9 | per person

Grey Goose

Tito's

Bombay Sapphire

Hendrick's

Bacardi

Captain Morgan

Maker's Mark

lack Daniel's

Jameson

Casamigos

Johnnie Walker Red

Malibu

Bailey's

Kahlua

Disaronno

ALL WEDDING PACKAGES INCLUDE TWO SIGNATURE COCKTAILS ALL WEDDINGS SUBJECT TO A BARTENDER FEE OF \$500



Aperol Spritz Aperol, Prosecco, Club Soda, Orange

French 75 Gin, Sparkling Wine, Lemon, Simple Syrup

Signature Paloma Tequila, St. Germain, Grapefruit, Lime, Club Soda

Marry Me Margarita + Seasonal Margarita Selection Tequila, Triple Sec, Lime, Simple Syrup

The White Wedding Vodka, St. Germain, White Cranberry, Lime

Old Fashioned Bourbon, Bitters, Sugar, Orange, Cherry

Manhattan Whiskey, Sweet Vermouth, Bitters, Cherry

Wedding Mule Choose the Sprit: Tequila, Vodka, Spiced Rum, or Bourbon + Ginger Beer, Lime

Espresso Martini Vanilla Vodka, Espresso, Kahlua, Bailey's

Spring

Seasonal Sangria

Riesling, St. Germain, Vodka, Pink Lemonade, Rosemary, Lemon

Summer

Pinot Grigio, Absolut Peach, Peach Schnapps, Sprite, Cranberry, Orange

Fall

Pinot Noir, Amaro Nonino, Bourbon, Apple Cider

Winter

Merlot, Gran Gala, Cranberry, Ginger Ale, Cinnamon, Rosemary, Orange

Beer & Wine List

Beer Selection

Choice of Four:

Labatt Blue
Labatt Blue Light
Bud Light
Budweiser
Michelob Ultra
Coors Light
Corona
Heineken
Genny Light
Genny Regular
White Claw Hard Seltzer
High Noon Hard Seltzer

Choice of IPA

Seasonal Selection

Stone Cellar Brand Wines

Wine Selection

Reds: Cabernet, Merlot, & Pinot Noir,

Whites: Chardonnay, Pinot Grigio, & Shades of Blue Riesling