

Weddings

Wedding Package - included items

Our wedding package includes the following:

- A five hour open bar package with house brand liquor, two domestic draft beer options & seven types of wine
 - One hour of unlimited hors d'oeuvres for your cocktail hour
 - A sparkling wine toast
 - Appetizer
 - Main course (plated or buffet service)
 - Wedding cake
 - Wedding cake cutting and service
 - Coffee and tea service with dessert
 - Guest tables & chairs for the reception
 - Place settings with china, stemware & flatware
 - High top tables for the cocktail hour
 - Banquet tables for place cards, gifts & cake
 - White floor length tablecloths & overlays
 - Cloth napkins in an assortment of colors
 - Chair covers for the reception
 - Dance floor
 - Venue coordinator
 - Access to our venue after 10:00 am on the day of your wedding (for weddings with 100+ guests only)
 - Set up and clean up for your event
- Assistance with indoor decorations and set up (maximum of two hours)
 - 6% sales tax
 - 22% service charge

The following complimentary items may also be offered at no additional charge:

- Table numbers, cake knife & server, toasting glasses
- Golf cart for the couple for pictures (weather dependent)
- Complimentary tasting for the couple (additional guests may attend for a per person fee)

***Additional room reservation fee for weddings - \$500.00**
***Minimum guarantee for Saturday events May through December - \$10,000.00**

Weddings

Wedding Package - Plated Entrees

Include appetizer, two accompaniments (unless otherwise noted),
assorted dinner rolls & butter

- Beef short ribs with red wine au jus & red garlic mashed potatoes \$120.95
- Breast of chicken with cranberry sausage stuffing \$107.95
- Broiled filet mignon with seasoned butter (market price)
- Chicken cordon bleu with bechamel sauce \$113.95
- Chicken marsala \$107.95
- Chicken wellington \$114.95
- Crab cakes \$116.95
- Garden vegetable lasagna (vegetarian) \$105.95
- Grilled butternut squash with risotto & vegetables (vegan) \$103.95
- Grilled marinated salmon with dill sauce \$114.95
- Orange glazed boneless duck breast \$114.95
- Seasoned grilled sirloin steak with orange balsamic sauce \$117.95
- Shrimp & scallops scampi over angel hair pasta \$117.95
- Sliced tenderloin of beef with bearnaise \$124.95
- Stuffed flounder with crab \$115.95
- Surf & turf (market price)
- Veal parmigiana with angel hair pasta \$113.95

Appetizer (select one)

- Caesar salad
- Fresh melon in season
- House salad

Accompaniments (select one)

- Red garlic mashed potatoes
- Rice pilaf
- Roasted red potatoes
- Wild rice

(select one)

- Balsamic date brussels sprouts
- Green beans
- Green beans with tomatoes
- Roasted carrots
- Roasted seasonal vegetables

Children's meal - Chicken fingers, french fries & applesauce \$29.95

*Prices are per person & include tax & gratuity.
Current prices are subject to change.*

February 2023

Weddings

Wedding Package - Buffet \$110.95 per person

Includes salad station, two entrees, three accompaniments, assorted dinner rolls & butter

Salad station

Fresh mixed greens with assorted chopped vegetables and toppings

Entrees (select two)

Beef short ribs with red wine au jus (add \$6.00 per person)

Bruschetta chicken

Chicken cordon bleu

Chicken francaise

Chicken marsala

Marinated salmon with dill sauce

Seafood newburg

Seafood primavera

Sliced roast beef au jus

Sliced tenderloin of beef (add \$6.00 per person)

Stuffed chicken breast with cranberry & sausage

Stuffed flounder with crab

Accompaniments (select three)

Penne pasta (alfredo, marinara or vodka)

Red garlic mashed potatoes

Rice pilaf

Roasted red potatoes

Wild rice

Balsamic date brussels sprouts

Green beans

Green beans with tomatoes

Roasted carrots

Roasted seasonal vegetables

Additional entree \$6.00 per person

Additional accompaniment \$3.00 per person

Children's meal - Chicken fingers, french fries & applesauce \$29.95

*Prices include tax & gratuity.
Current prices are subject to change.*

February 2023

Weddings

Hors d'oeuvres

Unlimited hors d'oeuvres for your cocktail hour

Stationary hors d'oeuvres - Select three items:

Caprese kebabs
Cheese display with crackers
Fruit kebabs
Italian meatballs
Marinated asparagus with prosciutto
Swedish meatballs

Butlered hors d'oeuvres - Select four items:

Breaded scallops
Breaded shrimp
Chicken quesadillas
Dates with chorizo wrapped in bacon
Franks in puff pastry
Grilled BBQ shrimp
Hawaiian kielbasa kebabs
Fried mozzarella
Pepper jack cheese puffs
Raspberry & brie tartlets
Scallops with bacon
Shrimp & crab poppers
Spanikopita
Spinach artichoke puffs
Stuffed mushrooms with sausage
Stuffed mushrooms with crab
Teriyaki chicken skewers
Tex-Mex egg rolls

Add a charcuterie board \$7.00 per person

Weddings

Gold Package \$12.00 per person

Upgrade of bar to call brands
Dessert display with coffee station during last hour of reception

Platinum Package \$17.00 per person

Wedding ceremony fee
Upgrade of bar to call brands
Dessert display with coffee station during last hour of reception

Onsite wedding ceremony fee

\$12.50 per chair (with wedding package only)
Includes set up, breakdown & venue rental fee

Dessert display with coffee station

\$8.00 per person
Assorted cookies, macarons, mini cheesecakes and cream puffs

Coffee station

\$3.00 per person