



Weddings

Our wedding package includes the following items:

- A five hour open bar package with house brand liquor, two domestic draft beer options & seven wine options
- One hour of unlimited hors d'oeuvres for your cocktail hour
- A sparkling wine toast
- Appetizer & main course (plated or buffet service)
- Custom wedding cake from Piece a Cake bakery
- Wedding cake cutting and service
- Coffee and tea service with dessert
- Guest tables & chairs, place settings, cocktail hour tables, & tables for gifts, cake & escort cards
- White floor length tablecloths & overlays, cloth napkins in assorted colors & white chair covers for the reception
- Dance floor
- Venue coordinator for your wedding reception
- Access to our venue after 10:00 am on the day of your wedding (for weddings with 100+ guests)
- Set up and clean up for your event
- 6% sales tax & 22% service charge

The following complimentary items are offered at no additional charge:

- Table numbers, cake knife & server, toasting glasses
- Guest table centerpieces (round mirror, three clear votive holders with white tealights)
- Easels
- Golf cart for the couple for pictures (weather dependent)
- Complimentary tasting for the couple (additional guests may attend for a per person fee)

*Room reservation fee for weddings \$500.00
Minimum guarantee for Saturday events \$10,000 (May through December)*

February 2024





Weddings-Bufferet

Includes salad station, two entrees, three sides, 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 \$3.00 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 \$3.00 per person)
Stuffed chicken breast with cranberry & sausage
Stuffed flounder with crab

Side items (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

\$113.95 per person

Additional entree \$6.00 per person
Additional side \$3.00 per person

Children's meal \$29.95

Chicken fingers, french fries & applesauce

Vendor meals \$30.00

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

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Weddings-Plated Entrees

Include appetizer, two sides, assorted dinner rolls & butter

Entrees (select up to three)

Beef short ribs with red wine au jus & red garlic mashed potatoes \$123.95
Breast of chicken with cranberry sausage stuffing \$110.95
Broiled filet mignon with seasoned butter \$130.95
Chicken cordon bleu with bechamel sauce \$116.95
Chicken marsala \$110.95
Chicken wellington \$117.95
Crab cakes \$119.95
Grilled marinated salmon with dill sauce \$117.95
Orange glazed boneless duck breast \$117.95
Seasoned grilled sirloin steak with orange balsamic sauce \$120.95
Shrimp & scallops scampi over angel hair pasta \$120.95
Sliced tenderloin of beef with bearnaise \$127.95
Stuffed flounder with crab \$118.95
Surf & turf (market price)
Twin lobster tails \$135.95
Veal parmigiana with angel hair pasta \$116.95

Appetizer (select one)

Caesar salad-Fresh melon in season-House salad

Side items (select two)

Red garlic mashed potatoes-Roasted red potatoes
Rice pilaf-Wild rice
Balsamic date brussels sprouts
Green beans -Green beans with tomatoes
Roasted carrots-Roasted seasonal vegetables

Vegetarian entrees \$108.95 (select up to two)

Garden vegetable lasagna (vegetarian)
Grilled butternut squash with risotto & vegetables (vegan)
Vegan wellington
Vegetarian pot pie

Children's meal (children under 12)

Chicken fingers, french fries & applesauce \$29.95

Vendor meals \$30.00

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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 & prosciutto
- Swedish meatballs

Butlered hors d'oeuvres

Select four items:

- Breaded scallops
- Breaded shrimp
- Chicken quesadillas
- Dates with chorizo with 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

Wedding package upgrades

Onsite wedding ceremony \$13.00 per chair

- Includes set up, breakdown & venue rental fee

Gold package \$13.00 per person

- Bar upgrade - house brands to call brands
- Dessert display with coffee & tea bar

Platinum package \$18.00 per person

- Wedding ceremony fee
- Bar upgrade - house brands to call brands
- Dessert display with coffee & tea bar

Dessert display \$9.00 per person

- Assorted cookies, macarons, mini cheesecakes & cream puffs
- Coffee & tea bar

Decor upgrades from Dream Events

- \$8.50 per person - add chair sashes & silver or gold chargers
- \$10.00 per person - add mahogany Chiavari chairs & silver or gold chargers

*Prices include tax & gratuity.
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