



WEDDING ENHANCEMENTS

BEVERAGE

Pre-Ceremony Beverage Station (half hour)

Refresh your guests on a hot day or cold night upon their arrival to your ceremony.
Select one (1) of the three (3) listed below:

Sweet Tea, Pink Lemonade and Flavored Water (Spring/Summer)
Hot Cider and Hot Chocolate (Fall/Winter)
Champagne by the Glass
\$4.00 per person

Strawberry Bellini Champagne

A great option to enhance your champagne toast
\$2.00 per glass

Fruit Garnish for the Champagne Toast

Choose from seasonal berries to make your toast or Signature Drink extra special.
\$1.00 per glass

Society Room Sangria

Enjoy our House-Made Sangria as your Signature Cocktail
Available during the cocktail hour and available all night at the bar!
\$2.50 per person

Cappuccino and Espresso Coffee Table

(**Please Reserve Early**)

End the night with a Cappuccino or Espresso
A great pair with enhancements like Mini Desserts or the House-Made Cookies and Mousse Station.
\$6.00 per person (some minimums apply)
\$12.00 per person to add cordials

Extend Reception Time

Extend the reception an additional half-hour or hour to keep the dancing and merriment alive!
Maximum reception time is 6 hours. Food and beverage not included.
\$750.00 for the hour \$500.00 for a half hour

Beverage Service Options:

\$10/person charged at the Guaranteed Guest Count
On-Consumption or Cash Bar
Food :
Consider a Late-Night Snack



COCKTAIL HOUR

Shrimp Cocktail- added to the Harvest Table

Lemon and sea salt poached shrimp cocktail served over a bed of fresh seaweed with mini tabasco bottles, lemon slivers and housemade horseradish cocktail sauce

Market Price per person

Seafood Raw Bar

Clams and Oysters on the Half Shell with Gulf Shrimp (3 per person) & Stone Crab Claws. Served with Lemon Accented Seaweed Salad, Mini Tabasco

Market Price per person

House-Made Sushi Station

Assorted Sushi rolls to include Salmon, Tuna, Tempura Shrimp, Crab, and Vegetables. Served with Wasabi, Pickled Ginger, Soy Sauce and Lemon Accented Seaweed Salad

\$14.00 per person

Dumpling Station

Steamed Shrimp & Chicken Dumplings, Fried Vegetable Spring Rolls
Pineapple Fried Rice or Vegetable Lo-Mein

Wonton Crisps

Soy, Sweet Chili & Hot Mustard Sauces

\$12.00 per person

Taste of Italy

Sausage and Broccoli Rabe Stuffed Bread

Vegetable Mascarpone Stuffed Bread

Served with Seasonal Tortellini Salad

\$6.00 per person

Arancini Station

Parmesan Cheese, Wild Mushroom and Bacon Arancini

Served with Basil Aioli, Truffle Aioli and Gorgonzola Cream Sauce,

House-Made Focaccia Bites

\$10.00 per person

Bar Snacks

Added to the bar top and cocktail tables for guests to enjoy during cocktail hour
Ranch Popcorn, Barbecue Rubbed House-Made Yukon Chips, Crispy Chick Peas

\$4.00 per person

Pasta Station

Cheese Tortellini with Red Pepper Arugula Pesto & Penne Pasta with Traditional Alfredo Sauce

Add Your Own Sides:

Sweet Italian Sausage, Shrimp, Meatballs, Parmesan Cheese

Broccoli, Roasted Peppers, Herbed Ricotta

Served with House-Made Focaccia, EVOO and Red Pepper Flakes

\$8.00 per person



Carved Station

(Select Two (2) Proteins)

Garlic and Herb Crusted Sirloin with Rosemary Demi
Brown Sugar and Bourbon Glazed Pork Loin with Apple Cranberry Chutney
Citrus Brined Breast of Turkey with Cranberry Chutney and Stone Ground Mustard
Barbecue Spice Rubbed Tri Tip Steak with Ancho-Chili BBQ Sauce
Served with Hinged Silver Dollar Rolls
\$16.00 per person

Mashed Potato Bar

Whipped Yukon Potato and Mashed Sweet Potatoes

Add Your Own Sides:

Cheddar, Sautéed Spinach, Bacon Crumbles, Broccoli, Sour Cream, Chives
Butter, Brown Sugar, Whipped Marshmallow, Candied Pecans
\$8.00 per person

Mac N Cheese Bar

Classic Mac and Cheese

Add Your Own Mix In's:

Blackened Chicken, Bacon, Black Pepper Shrimp, Roasted Tomatoes,
Broccoli, Roasted Street Corn, Caramelized Onions and Sriracha
\$8.00 per person

TREATS IN THE SUITES

Give Your Bridal Party a Special Treat in The Suites Before You Say "I-do!"

Charcuterie Board

Assorted Cheeses & Cured Meats Toasted Baguette
\$16.00 per person

Chicken Tenders

Served with French Fries, Ketchup & Chipotle Aioli
\$8.00 per person

Hummus Plate

Warm Pita and & assorted Vegetables
\$6.00 per person

Wraps and Chips

Choice of two(2) varieties

Ham, Cheddar, Lettuce & Tomato,
Roasted Vegetable, Chipotle Aioli, Balsamic Glaze
Pepperoni, Capicola, Provolone, Lettuce, Banana Peppers
Turkey, Provolone, Roasted Peppers, Herbed Aioli
Served with Potato Chips
\$12.00 per person



L A T E N I G H T

Late Night Breakfast Station

Egg & Cheese and Sausage, Egg & Cheese on English Muffins
Served with Crispy Hash Brown Potatoes
Sriracha, Ketchup, Salt & Pepper Shakers
\$8.00 per person

Late Night Fry Station

Truffle Parmesan Pommies Frites, Cinnamon Sugar Dusted Sweet Tots,
Beer Battered Curly Fries, Crispy Onion Rings
Served with Cheddar Beer Fondue, Maple Crema, Ketchup, Chipotle Aioli
\$6.00 per person

Take Me Out to the Ball Game

Warm Pretzels with Sharp Cheddar Beer Fondue, Honey Mustard, & Maple Salted Caramel Sauce Served
with Barbecue Dusted Potato Chips and Caramel Corn
\$6.00 per person

Upgrade with Mini Chili Dogs served with Mustard and Ketchup
\$2.00 per person

Mini Grilled Cheese Station

Choice of Three (3)

Sharp Cheddar & Fontina
Brie, Apple, & Fig Jam
Tomato Mozzarella & Pesto
Prosciutto, Gruyere, & Arugula Pesto
Chef's Selection of Assorted Breads

Served with Tomato Basil Bisque Shooters
\$6.00 per person

Slider Station

Beef with Cheddar Cheese,
Buffalo Chicken with Bleu Cheese Crema, or Eggplant Parmesan Sliders
Served with Truffle Pommies Frites, Ketchup, Sriracha, and Chipotle Aioli
\$12.00 per person



SWEET TREATS

Mini Desserts

Chef's Selection of Assorted Bite-Sized Desserts to Include Some of the Following:
Belgian Chocolate Covered Strawberries, Seasonal Mousse Cups, Macarons, Mini Fruit Pies, Seasonal
Crème Brulee, Assorted Cookies
\$8.00 per person

Custom Candy Bar

Let us create a coordinated candy station for your guests
to enjoy later in the evening or to take home as their favor
\$8.00 per person

Cookie Station

House Baked Cookies to Include Some of the Following:
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Fudge Brownies
Whole Milk and Belgian Chocolate Milk
\$6.00 per person

Decorated Mini Donuts

Decorated or Customized Mini Sized Donuts
\$5.00 per person
Cider & Cocoa to Station
\$4.00 per person

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream with Chocolate Dipped Waffle Cups and Sugar Cones
Toppings to Include:
Oreo Cookie Crumbs, Gummy Bears, Chocolate Chips, Heath Bar Crunch, M&Ms
Rainbow Sprinkles, Whipped Cream, Maraschino Cherries, Chocolate Sauce
A great accent to your wedding cake.
\$8.00 per person

Mini Fried Dough & Churros

Served with Spiced Chocolate Sauce, Dulce De Leche Sauce
Powdered Sugar, Cinnamon Sugar, Cocoa Powder
\$6.00 per person



DECOR & EVENT

Custom Ice Sculptures

Decorate the front entrance or a bar top with a dramatic ice sculpture of your choice.
Beginning at \$495.00

White Pedestals for Ceremony Alter

Dress up the ceremony space with our white pedestals for your floral arrangements
\$50.00 per set

Floating Candle Trio Centerpiece

Decorate your guest tables with our floating candle trios.
\$20.00 per trio

Gold Chivari Chairs

Assorted Colors of Chairs & Cushions Available.
Prices start at \$9.50 per chair

Gold or Silver Charger Plates

Place your favor, menu, or napkin atop a beautiful gold or silver charger plate.
An inexpensive way to enhance your tables.
\$1.00 per person

Napkin Rings

Your selection of gold, silver, black, or bling napkin rings.
An inexpensive way to enhance your tables.
\$1.00 per person