



# Weddings, Mitzvahs & Sweet 16 Events at Eagle's Landing

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## ***Congratulations on this special day in your life!***

We know that you have been looking for the perfect facility, and we thank you for considering Eagle's Landing for your celebration. Our 20-acre manicured, natural surroundings are the perfect backdrop for your special day. In addition to our beautiful grounds, we offer a variety of modern cuisine selections and polished service, all managed by our professional staff. Our outdoor venue allows you to tailor your day to meet your needs.

At Eagle's Landing, you are a part of our family, not just clients. We treat every event like our very own and ensure that we supply only the highest quality service. Our professional staff are here to guide you through every aspect of the planning process from personalizing menus to seating arrangements.

Unlike other venues, our incredible facility provides your guests with unique activities such as zip lines, swimming, ball fields and a miniature golf course. We want you to enjoy your day knowing that we are taking care of every detail. Eagle's Landing will ensure that your experience is memorable from before it begins until your last guest leaves.

Please feel free to call or email me directly and ask about any of our event packages. I look forward to working with you. Congratulations again,



Hanna Wasserman

### **Frequently Asked Questions:**

*Is alcohol included?*

Yes! Our Gold Standard Alcohol Package, including bartenders, is included with all events at no additional charge!

*Are tax and gratuity included?*

No. NJ sales tax (6.625%) and all gratuities (15%) are added to your final price.

*Can we provide our own decorations?*

Yes! While we have wonderful party planners to suggest, you are welcome to decorate on your own. We provide you with a two-hour setup time prior to your scheduled start time.

*Can I bring my own caterer or drinks?*

Yes! Although we have a phenomenal caterer with an outstanding selection of menus, we are happy to accommodate your preferred caterer. Ask to see our non-catered events package.

*How do I reserve a date?*

Reserving a date is easy. Call or email us with your requested date, time and approximate head count. We will work with you to decide which package best fits your needs and create a contract for the event. Many families book two to three years in advance, so don't wait!

## Wedding, Mitzvah and Sweet 16 Packages:

- We host only one event at a time so that our entire staff will focus on your special day!
- Our Event Coordinator will greet you when you arrive and be at your service from the moment you step on the property until your departure.
- Our events are five hours, with an early arrival available for host family photos.
- Our 20 scenic acres provide multiple photo opportunities for your family.
- Floor-length table linens and napkins are included in basic colors.
- White-glove buffet service is included along with name cards for all food served.
- All packages include designer caterware disposable plates and real flatware utensils.
- Our Gold Standard Alcohol Package is included with all events.
- Warm, soft pretzels are handed to your guests at the end of the night as they leave.
- We offer Cocktail Parties through full Buffet dinners. Here are sample menus that work well within most price levels, and every event is customized to your specific needs.
- Please inquire about our Kosher, Kosher-style and vegetarian menus.

### Per-person pricing:

	World-Class Buffet	Festive Cocktail Party	Elite Buffet	Sunday Brunch
Welcoming Platters	✓	✓	✓	✓
Passed Hors D'oeuvres	✓	✓	✓	✓
Plentiful Buffet	✓		✓	✓
Omelet & Bagel Stations				✓
Pasta Station		✓	✓	
Italian Station			✓	
Carving Station		✓	✓	
Slider Station		✓	✓	
Dessert and Cake	✓	✓	✓	✓
Coffee and Drink Service	✓	✓	✓	✓
Gold Standard Bar Package	✓	✓	✓	✓
Adults (ages 14+)	\$89	\$93	\$106	\$79
Children (ages 13 and below)	\$57	\$48	\$69	\$55

- The minimum charge is for 100 adults plus the facility fee.
- A \$1,000 deposit will reserve your date and time.
- We offer a \$2 per person discount for Sunday afternoon events.
- NJ sales tax (6.625%) and all gratuities (15%) are added to your final price.



# WORLD-CLASS BUFFET MENU

*This is a 5-hour event with a 60-minute Cocktail hour consisting of Welcoming Platters and Butler-style passed hors d'oeuvres, followed by a 4-hour buffet dinner*

## Welcoming Platters

### *Artisan Cheese, Fruit and Flatbread*

Aged cheddar, Maytag blue cheese, walnut-crusting goat cheese, Brie and provolone, grapes, sun-dried cranberries, crostini and flatbreads

### *Fresh Vegetable Crudite*

Baby and seasonal vegetables with roasted pepper hummus and Parmesan garlic dips

### *Mediterranean Platter*

Assorted spreads including two types of hummus, eggplant caviar, imported olives, feta and pita

### *Mozzarella Caprese with bruschetta and crostini*

### *Fresh guacamole with chips and salsa*

## Butler-Style Passed Hors D'oeuvres

*(choice of 7)*

Buffalo chicken satay with blue cheese dressing

Fried mozzarella with marinara dipping sauce

Mini grilled cheese sandwiches with tomato soup dip

(Cheese)burger sliders with pickles and ketchup

Franks in the blanket with brown mustard

Cheesesteak springrolls with ketchup or wiz

Chicken dumplings with sweet soy dipping sauce

Mini eggrolls with sweet 'n sour dipping sauce

Fried ravioli with marinara dipping sauce

Sesame beef satay with sweet chili

Mini chicken parm subs

Pizza bagels

## WORLD-CLASS BUFFET MENU

*Per person prices:*

\$89 Adults (ages 14+)

\$57 Children (ages 13 and below)

*The minimum charge is for 100 adults*

### **Gold Standard Alcohol Package**

*(included 4-hour service)*

*Choice of 1 Red wine:*

Merlot, Cabernet Sauvignon,  
or Pinot Noir

*Choice of 1 White wine:*

Pinot Grigio, Sauvignon Blanc  
or Chardonnay

*Choice of 2 Domestic beers:*

Coors Light, Miller Lite, Bud Light,  
Budweiser, Yuengling

*Choice of 1 Imported beer:*

Corona, Heineken, Heineken light,  
or Stella Artois

Prosecco or Sparkling Wine

Finlandia or Equivalent Vodka,

Tanqueray Gin, Rum,

Dewars Scotch, Sauza Tequila,

Jack Daniels, Triple Sec

and all mixers

### **Premium Alcohol Package**

*(By request and priced accordingly)*

Belvedere, Grey Goose, Patron,

Single Malt Scotch and more

# **WORLD-CLASS BUFFET**

## **MENU** *(continued)*

### **Buffet**

House or Caesar Salad

*Choice of 1 Pasta:*

Penne Vodka (vegetarian or with pancetta), baked ziti, pasta marinara, alfredo, pesto or primavera (choice of sauce)

Eggplant Rollatine

Mac and Cheese and Corn Bread

*Choice of 1 Chicken:* Chicken and broccoli, chicken parm, chicken francese, honey mustard grilled chicken, chicken marsala, fried chicken, bbq chicken, balsamic chicken, country-style chicken thighs (peppers, onions)

*Choice of 1 Starch:* Roasted potatoes, mashed potatoes, wild rice, veg. fried rice, steakhouse potatoes, sweet potato mash

*Choice of 1 Meat:* Beef brisket, bbq brisket, sliced london broil, roasted pork loin, chinese pork, grilled flank steak, baby back ribs, boneless short ribs

*Choice of 1 Fish:* Salmon, filet of sole or tilapia oreganata, lemon white wine or light tomato basil broth

*Choice of 1 Vegetable:* Mixed veggies, string beans, Asian veggie stir fry, sautéed broccoli, grilled and chilled vegetables

Fresh rolls and butter / olive oil

### **Dessert**

Assorted color-coordinated cookies, pastries and mini cupcakes  
Rectangular three-level sheet cake with your choice of filling

Coffee and tea service

Warm, soft pretzels are handed to your guests as they leave at the end of the night

### **SUGGESTED MENU ADD ONS:**

**Welcoming Platter  
of assorted sushi rolls**  
*\$4.50 per person*

**Welcoming Platter  
of antipasto and  
Italian specialties**  
*\$4.50 per person*

**Tray-passed  
Fun Desserts**  
*\$7 per person*  
Milk and cookies  
Root beer floats  
Chocolate covered strawberries  
Ice cream sandwiches  
Mini cannolis  
and more

**Sundae Bar**  
*\$4 per person*  
Vanilla and chocolate  
with all the toppings

**Hot Chocolate Bar**  
*\$3 per person*  
Whipped cream  
Coconut, Shaved chocolate,  
Peppermint candy,  
Marshmallows and more

**Campfire Smoes**  
*\$3 per person*  
Graham crackers  
Hershey's chocolate  
Marshmallows  
*Roasted over an  
open campfire*

*All prices are plus tax and gratuities*

*Some item choices are seasonal  
and some minimums may apply*

# FESTIVE COCKTAIL PARTY MENU

*This is a 5-hour event with 4-hours of butler-style passed hors d'oeuvres plus stations. This is a more casual, fun style as compared to a sit-down buffet dinner*

## Welcoming Platters

### *Artisan Cheese, Fruit and Flatbread*

Aged cheddar, Maytag blue cheese, walnut-crusting goat cheese, brie and provolone, grapes, sun-dried cranberries, crostini and flatbreads

### *Fresh Vegetable Crudite*

Baby and seasonal vegetables with roasted pepper hummus and parmesan garlic dips

### *Mediterranean Platter*

Assorted spreads including two types of hummus, eggplant caviar, imported olives, feta and pita

### *Antipasto Platter*

Specialty Italian meats and cheeses combined with marinated and grilled vegetables, artichokes, olives, peppers and more

## Butler-Style Passed Hors D'oeuvres

*(choice of 7)*

Coconut shrimp mango sambal

Panko shrimp with Cusabi sauce

Crabcakes with mango mustard

Filet mignon spring rolls with grand marnier soy

Crab and avocado spring rolls with Cusabi

Filet mignon crostini with red onion marmalade and horseradish aioli

Short rib empanada with sour cream

Mini chicken parm, mini sausage and peppers, mini cheesesteak

Mini grilled cheese with soup cups

Assorted sushi, sashimi

Kobe beef sliders with aged cheddar on brioche

Italian sausage beggars purse with sweet 'n sour sauce

Beef and chicken satay with coconut thai sauce

Artichoke fritter with goat cheese and pesto aioli

Raspberry almond brie phyllo folds

Spinach and feta pouches with tzatziki

Duck ravioli with sweet orange sauce

Potato pancake, smoked salmon, crème fraiche and caviar

Tuna tartare in a wonton cup

Mini grilled chicken caesar salad in crouton cups

Pork or chicken dumplings with ponzu sauce

## FESTIVE COCKTAIL PARTY MENU

*Per person prices:*

\$93 Adults (ages 14+)

\$48 Children (ages 13 and below)

*The minimum charge is for 100 adults*

### **Gold Standard Alcohol Package**

*(included 4-hour service)*

*Choice of 1 Red wine:*

Merlot, Cabernet Sauvignon,  
or Pinot Noir

*Choice of 1 White wine:*

Pinot Grigio, Sauvignon Blanc  
or Chardonnay

*Choice of 2 Domestic beers:*

Coors Light, Miller Lite, Bud Light,  
Budweiser, Yuengling

*Choice of 1 Imported beer:*

Corona, Heineken, Heineken light,  
or Stella Artois

Prosecco or Sparkling Wine

Finlandia or Equivalent Vodka,

Tanqueray Gin, Rum,

Dewars Scotch, Sauza Tequila,

Jack Daniels, Triple Sec

and all mixers

### **Premium Alcohol Package**

*(By request and priced accordingly)*

Belvedere, Grey Goose, Patron,

Single Malt Scotch and more

# FESTIVE COCKTAIL PARTY MENU *(continued)*

## Salad Station

Romain lettuce and Mixed greens  
Croutons, Craisins, Chic Peas, Tomato, Onion,  
Cucumbers, Shredded cheese, Carrot, Olives, Grilled chicken  
*Dressings include: Balsamic, Caesar. and Raspberry*

## Captain's Pasta Station

*(Choice of two pastas and two sauces)*  
*Pastas include: Penne, Fusilli, Farfalle*  
*Sauces include: Traditional Bolognese (meat sauce)*  
Creamy Alfredo sauce with a blend of parmesan and pecorino  
Vodka sauce of pancetta, scallion and a touch of spice in a pink sauce  
Fresh Marinara finished with aromatic basil  
Basil Pesto (olive oil or cream based)

## Captain's Carving Station

*(Choice of one)*  
Marinated Flank steak with horseradish aioli  
Oven-roasted turkey with sun-dried cranberry apple sauce  
Roasted loin of pork with apple chutney  
Pepper seared tuna with sweet soy  
Salmon en croute with creamy dill sauce  
Chateau briand / filet mignon *(add \$6 pp)*

## Slider Station

Mini burgers with all the fixins

## Dessert

Your choice of either a rectangular three-level  
sheet cake with your choice of filling, or  
plates of assorted pastries

Warm, soft pretzels are handed to your guests  
as they leave at the end of the night

## SUGGESTED MENU ADD ONS:

**Welcoming Platter  
of assorted sushi rolls**  
*\$4.50 per person*

**Tray-passed  
Fun Desserts**  
*\$7 per person*  
Milk and cookies  
Root beer floats  
Chocolate covered strawberries  
Ice cream sandwiches  
Mini cannolis  
and more

**Sundae Bar**  
*\$4 per person*  
Vanilla and chocolate  
with all the toppings

**Hot Chocolate Bar**  
*\$3 per person*  
Whipped cream  
Coconut, Shaved chocolate,  
Peppermint candy,  
Marshmallows and more

**Campfire Smores**  
*\$3 per person*  
Graham crackers  
Hershey's chocolate  
Marshmallows  
*Roasted over an  
open campfire*

*All prices are plus tax and gratuities*

*Some item choices are seasonal  
and some minimums may apply*

# ELITE BUFFET MENU

## Welcoming Platters

### *Artisan Cheese, Fruit and Flatbread*

Aged cheddar, Maytag blue cheese, walnut-crusted goat cheese, Brie and provolone, grapes, sun-dried cranberries, crostini and flatbreads

### *Fresh Vegetable Crudite*

Baby and seasonal vegetables with roasted pepper hummus and Parmesan garlic dips

### *Assorted Sushi Display*

Assorted sushi, sashimi and maki rolls (specialty and traditional) artfully arranged with wasabi, pickled ginger and soy

### *Grilled vegetables with balsamic and pesto oil*

### *Mediterranean Platter*

Assorted spreads including two types of hummus, eggplant caviar, imported olives, Feta and pita

### *Mozzarella Caprese with bruschetta and crostini*

### *Fresh guacamole with chips and salsa*

## Butler-Style Passed Hors D'oeuvres

*(choice of 7)*

- Fire-roasted lamb chops with minted honey mustard
- Coconut shrimp mango sambal
- Panko shrimp with cusabi sauce
- Pork or chicken dumplings with orange-scented soy
- Crabcakes with mango mustard
- Short rib and manchego empanada
- Lobster and corn cakes with remoulade
- Shrimp cocktail shooters with cilantro lime cocktail sauce
- Filet mignon potato pancake with Lugars sauce
- Kobe beef sliders with aged cheddar on brioche
- Beef satay with coconut thai sauce
- Artichoke fritter with goat cheese and pesto aioli
- Macadamia chicken skewers with pineapple honey mustard
- Raspberry almond brie filo folds
- Salmon and goat cheese pouches
- Spinach and feta pouches
- Duck spring rolls with hoisin sauce
- Potato pancake, smoked salmon, crème fraiche and caviar
- Tuna tartare in wonton cup
- Mini grilled chicken caesar salad in crouton cups
- Sweet potato pancake with seared scallop and mango
- Fresh mozzarella and tomato lollipops

## ELITE BUFFET MENU

*Per person prices:*

**\$106 Adults (ages 14+)**

**\$69 Children (ages 13 and below)**

*The minimum charge is for 100 adults*

## Gold Standard Alcohol Package

*(included 4-hour service)*

*Choice of 1 Red wine:*

Merlot, Cabernet Sauvignon, or Pinot Noir

*Choice of 1 White wine:*

Pinot Grigio, Sauvignon Blanc or Chardonnay

*Choice of 2 Domestic beers:*

Coors Light, Miller Lite, Bud Light, Budweiser, Yuengling

*Choice of 1 Imported beer:*

Corona, Heineken, Heineken light, or Stella Artois

Prosecco or Sparkling Wine

Finlandia or Equivalent Vodka,

Tanqueray Gin, Rum,

Dewars Scotch, Sauza Tequila,

Jack Daniels, Triple Sec

and all mixers

## Premium Alcohol Package

*(By request and priced accordingly)*

Belvedere, Grey Goose, Patron,

Single Malt Scotch and more



## ELITE BUFFET MENU *(continued)*

### Plus more Butler-Style Passed Hors D'oeuvres

*(choice of 3)*

Mini grilled cheese sandwiches with tomato soup for dipping  
Buffalo chicken satay with blue cheese dressing  
Fried mozzarella with marinara dipping sauce  
Franks in the blanket with brown mustard  
Cheesesteak springrolls with ketchup or wiz  
Mini eggrolls with sweet 'n sour dipping sauce  
Fried ravioli with marinara dipping sauce  
Mini chicken parm subs  
Pizza bagels

### Buffet

House, Caesar, or custom gourmet salad

Mac and cheese, corn bread, fresh rolls and butter / olive oil

*Choice of 1 chicken:* Chicken and broccoli, balsamic chicken, honey mustard grilled chicken, bbq chicken, fried chicken, country-style chicken thighs (peppers, onions)

*Choice of 1 meat:* Beef brisket, bbq brisket, roasted pork loin, Chinese pork, baby back ribs, boneless short ribs

*Choice of 1 fish:* Salmon, filet of sole or tilapia oreganata, lemon white wine or light tomato basil broth

*Choice of 1 starch:* Roasted potatoes, mashed potatoes, wild rice, veggie fried rice, steakhouse potatoes, sweet potato mash

*Choice of 1 vegetable:* Mixed veggies, string beans, Asian veggie stir fry, sautéed broccoli, grilled and chilled vegetables

**Italian Station** Eggplant rollatine, meatballs, *plus one of:* chicken parm, chicken francese, or chicken marsala

**Pasta Station** *(choice of 1 pasta and 2 sauces):* Penne, fusilli or farfalle  
*Sauces:* creamy alfredo sauce with a blend of parmesan and pecorino, vodka sauce of pancetta, scallion and a touch of spice in a pink sauce, basil pesto (olive oil or cream based), traditional bolognese (meat sauce), fresh marinara finished with aromatic basil

**Carving Station** *(choice of 2):* London broil, turkey, corned beef, flank steak, skirt steak, filet mignon *(add \$6)*, NY strip *(add \$5)*, pepper tuna *(add \$5)*

**Slider Station** Mini burgers with all the fixins

*Continued on the next page*

### Dessert

*(included with Elite Buffet)*

Assorted color-coordinated cookies, pastries and mini cupcakes  
Assorted fruit and chocolate-covered strawberries and macaroons  
Rectangular three-level sheet cake with your choice of filling

Coffee and tea service

Warm, soft pretzels are handed to your guests as they leave at the end of the night

### MENU ADD ONS:

#### Tray-passed Fun Desserts

*\$7 per person*

Milk and cookies

Root beer floats

Chocolate covered strawberries

Ice cream sandwiches

Mini cannolis

and more

#### Sundae Bar

*\$4 per person*

Vanilla and chocolate with all the toppings

#### Hot Chocolate Bar

*\$3 per person*

Whipped cream

Coconut, Shaved chocolate,

Peppermint candy,

Marshmallows and more

#### Campfire S'mores

*\$3 per person*

Graham crackers

Hershey's chocolate

Marshmallows

*Roasted over an open campfire*

*All prices are plus tax and gratuities.*

*Some item choices are seasonal and some minimums may apply*

# BRUNCH BUFFET MENU

*This is a 5-hour event with a 60-minute cocktail hour consisting of Welcoming Platters and followed by a 4-hour buffet brunch*

## Welcoming Platters

### *Artisan Cheese, Fruit and Flatbread*

Aged cheddar, Maytag blue cheese, walnut-crusted goat cheese, Brie and provolone, grapes, sun-dried cranberries, crostini and flatbreads

### *Bakery Selections*

Assorted baked goods, muffins and scones



*Sweet wine and a large braided challah are available for a kiddush.*



## Buffet

### Breakfast Selections

*(Choice of one)*

- Grilled Vegetable & Mozzarella Frittata
- Breakfast Burrito with cheddar, black beans & pico di gallo
- Cheddar Scramble
- Plain Scrambled Eggs
- Asparagus & Swiss Frittata
- Eggs Benedict

*(Choice of two)*

- Traditional French Toast
- Zeppole Style Belgium Waffles
- Stuffed French Toast (Berries & Mascarpone) with spiced Maple Syrup

### Omelet Station

- Eggs and egg whites, peppers, onions, mushrooms, Cheeses, tomatoes, broccoli and spinach
- Served with Breakfast Potatoes and Fresh Fruit

## BRUNCH BUFFET MENU

*Per person prices:*

**\$79 Adults (ages 14+)**

**\$55 Children (ages 13 and below)**

*The minimum charge is for 100 adults*

### Gold Standard Alcohol Package

*(included 4-hour service)*

*Choice of 1 Red wine:*

Merlot, Cabernet Sauvignon, or Pinot Noir

*Choice of 1 White wine:*

Pinot Grigio, Sauvignon Blanc or Chardonnay

*Choice of 2 Domestic beers:*

Coors Light, Miller Lite, Bud Light, Budweiser, Yuengling

*Choice of 1 Imported beer:*

Corona, Heineken, Heineken light, or Stella Artois

Prosecco or Sparkling Wine

Finlandia or Equivalent Vodka, Tanqueray Gin, Rum, Dewars Scotch, Sauza Tequila, Jack Daniels, Triple Sec and all mixers

### Premium Alcohol Package

*(By request and priced accordingly)*

Belvedere, Grey Goose, Patron, Single Malt Scotch and more

# BRUNCH BUFFET MENU *(continued)*

## Bagel Station

Assorted Bagels with  
Butter, cream cheese, strawberry cream cheese  
Smoked salmon, capers, tomato, Bermuda onion, lettuce, cucumber  
Poached Salmon with creme fraiche

## Children's Menu

Mini Grilled Cheese & Tomato Soup  
Baked Macaroni & Cheese  
Pizza Bagels & French Fries  
Pasta with Butter or Marinara Sauce

## Dessert

Rectangular sheet cake with your choice of filling

Coffee and tea service

Warm, soft pretzels are handed to your guests  
as they leave at the end of the event

## We suggest these Optional Add-on Buffet Selections

*(additional \$6.50 per person)*

*(Choice of one)*

House or Caesar Salad

*(Choice of two)*

Penne alla Vodka

Baked Ziti

Pasta Marinara

Vegetarian Pasta with Pesto

Tortellini Alfredo

*(Choice of one)*

Eggplant Rollatine with ricotta, mozzarella and marinara  
Eggplant Parmigiana with grilled vegetables

*(Choice of one)*

Herb and Panko Encrusted Salmon with orange soy  
Cod Oreganata  
Chilled Pepper Seared Tuna

## SUGGESTED MENU ADD ONS:

**Welcoming Platter  
of assorted sushi rolls**  
\$4.50 per person

### Tray-passed Fun Desserts

\$7 per person

Milk and cookies

Root beer floats

Chocolate covered strawberries

Ice cream sandwiches

Mini cannolis

and more

### Sundae Bar

\$4 per person

Vanilla and chocolate  
with all the toppings

### Hot Chocolate Bar

\$3 per person

Whipped cream

Coconut, Shaved chocolate,

Peppermint candy,

Marshmallows and more

### Campfire S'mores

\$3 per person

Graham crackers

Hershey's chocolate

Marshmallows

Roasted over an  
open campfire

### Cappuccino & Espresso

\$2.50 per person

*All prices are plus tax and gratuities*

*Some item choices are seasonal  
and some minimums may apply*

## EVENT ADD-ONS:

### **Ceremony Fee: \$750**

Includes an additional thirty minutes for the ceremony, white chairs and ice water for guests.

### **Tent packages with uplighting: Pricing available upon request**

While most of our events occur without additional tents, you may add a tent with bright, colorful LED uplighting to carry the color theme of your event throughout the facility.

### **DJ Package: \$3300**

Includes DJ, DJ booth, emcee, two dancers and basic give-away package.

### **Photo Booth: \$500**

Includes a selfie photo booth with a customized background for your event! Your guests can text or email the photos and you will receive a zip file with all of the guest photos from the event.

### **Basic Decorations Package: \$985**

Includes Balloons at the entrance to the facility, 10 bouquets of latex balloons, 10 latex puff centerpieces and Name Arch in front of the Performing Arts Center (up to 6 letters).

Additional Decoration packages available. Please ask to see our Decoration Information.

### **Pedal Go-Karts: \$500**

Race your way down Sammy's Speedway in our pedal carts for adults and children. Finish in record time and make it on to our Wall of Fame!

### **Game Staff: \$200+**

Features Professional Game Staff to lead age-appropriate games and wacky relays for adults and children; equipment included.

### **Aquatics Package: \$400**

Access to our pool complex as well as our Spray Park. Includes lifeguards and our 100-foot water slide.

### **Zip line: \$600**

Includes our dual 400-foot zip lines with trained specialists to belay adults and children (ages 9 and above). Equipment included. Shoes or sneakers required.

