

PACKAGES

ALL PACKAGES INCLUDE

- Complimentary Room for the Bride and Groom on the Night of the Wedding
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Self-Parking
- Complimentary Menu Tasting for 4 Guests
- Standard Hotel Table Linens and Napkins, Votive Candles, Table Numbers
- Chiavari Chairs, Hotel Banquet Tables, Parquet Dance Floor
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Needed
- Two Course Plated Dinner or Buffet Dinner (Additional Charges Apply)
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast

CEREMONIES INCLUDE:

- Infused Water Station Upon Guests Arrival
- Chivari Chairs
- Microphone for Officiant

Weddings less than 100 guests | 1000

Weddings of 100+ guests | 1500

SPECIAL MEAL PRICING

- Children's Meals (Under 12) | 30
- Vendor Meals | 50% discount

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, a taxable 9% event fee on F&B only and all applicable state sales taxes. Prices subject to change without notice.

WEDDING PACKAGES

Blissful Love | 84

One Hour Cocktail Reception

- One Hour Traditional Open Bar

Choice of Three (3) Passed Hors d'Oeuvres

Three Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée

Enchanting Hearts | 139

One Hour Cocktail Reception

One Hour Traditional Open Bar

- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Three Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
- House Wines with Dinner

Majestic Elegance | 189

One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Five (5) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display
- Choice of One (1) Action Station

Three Hour Dinner Reception

- Three-Hour Premium Open Bar
- Two Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
- House Wines with Dinner
- Choice of Late-Night Snack



RECEPTION

Available as part of your Wedding Event
Served during the Last Hour of the Reception

PASSED HORS' D'OEUVRES SELECTION

Chilled

- Deviled Eggs | Avocado, Bacon
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Antipasto Skewers (V, GF) | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives,
- Diced Roma Tomatoes and Fresh Mozzarella (V) | Basil Pesto, Garlic Toasted French Bread
- Cucumber Cups | Homemade Ricotta Cheese
- Ahi Tuna on Crostini | Avocado Mousse | Add 2
- Wrapped Prosciutto Asparagus (DF, GF) | Add 2
- Smoked Salmon Rolls | Cream Cheese on Cucumber (GF) | Add 2
- Marinated Shrimp and Gazpacho Shooter (DF, GF) | add 2
- Caribbean Crab Salad | Wonton Chip | Add 3

Hot

- Thai Cashew Chicken Spring Rolls (GF) | Spicy Peanut Dipping Sauce
- Toasted Spinach and Feta Phyllo Pockets (V)
- Baked Brie in Puff Pastry (V) | Raspberry
- Vegetarian Spring Rolls (VE, DF, GF) | Sweet Chili & Soy Sauce
- Stuffed Mushrooms Florentine (GF)
- Cheese Quesadilla Roll | Salsa (V)
- Mini Reubens
- Goat Cheese, Asparagus and Mushroom Tart (V) | Porcini Cream Sauce
- Spicy Beef Empanada (DF)
- Buffalo Chicken Bites | Bleu Cheese
- Chicken Quesadilla | Chipotle Sour Cream
- Jerk Chicken on a Stick (GF) | Lime Butter Sauce
- Beef Sate (DF, GF) | Bangkok Peanut Sauce | Add 2
- Coconut Shrimp (DF, GF) | Mango Chutney | Add 2
- Seared Pepper Tuna (DF, GF) | Wakame Salad | Add 2
- Herb and Garlic Shrimp Skewer (DF, GF) | Sweet and Hot Mustard Sauce | Add 2
- Scallops Wrapped in Bacon (DF, GF) | Add 3
- Lump Crab Cake | Avocado Mousse, Chipotle Aioli | Add 4
- Braised Beef Short Rib | Roasted Beets, Red Wine Demi | Add 4
- Baby Lamb Chop Lollipop (DF, GF) | Whole Grain Dijon | Add 4

ACTION STATION SELECTION

Priced Per Guest, Based 60 Minutes of Service
Requires a Minimum of 25 Guests
Requires an Attendant | \$150 Chef Fee

CUSTOM PASTA CREATIONS

Pastas | Penne, Farfalle and Four Cheese Tortellini Pastas

Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Toppings | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, Garlic Confit, Gorgonzola and

RECEPTION DISPLAY SELECTION

ARTISANAL CHEESE DISPLAY (V)

Chef's Selection of American and European Cheeses Served with Fig Jam, Marcona Almonds, Fruit Nut Bread, Crackers

CRUDITÉS

Display of Crisp Garden Vegetables (VE, DF, GF)
Buttermilk Ranch and Caramelized Onion Dip (V)

CHIPS AND QUESO

Corn Tortilla Chips
Green Chili Queso | Cotija, Cilantro, Salsa Roja
Green Chili and Chorizo Queso
Housemade Salsa and Guacamole

CHARCUTERIE | Add 5

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone, Gorgonzola
Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Grilled Crostini and Pita Breads

THE GASTRO PUB | Add 5

Served on Brioche Buns

Please Select Three | One of each per Guest

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze
- **Blackened Salmon** | Remoulade | Add 4
- **Impossible Burger** (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

BUILD YOUR OWN TACOS | Add 5

Flame Grilled Carne Asada | Grilled Marinated Beef Steak, Roasted Chiles, Charred Tomatoes, Grilled Scallions

Pollo Asado (DF) | Marinated Chicken Breast, Roasted Chiles, Charred Tomatoes, Grilled Scallions

Baja Fish Tacos | Beer Batter Tempura

Corn and Flour Tortillas

Fresh Pico de Gallo, Salsa, Guacamole, Shredded Cabbage, Tomatoes, Cilantro, Lime Wedges, Cilantro Crema, Queso Fresco

+ Charro Beans and Cilantro Rice | Add 6

TEXAS BBQ | Add 5

Smoked Beef Brisket

Dry Rubbed Smoked Pulled Pork

Whole Grain Mustard Fingerling Potato Salad

Sliced Pickles, Onions, Jalapenos and Carrots

Housemade BBQ Sauce



Parmesan-Reggiano Cheese

Sauces | Basil Marinara, Alfredo, and Vodka Sauces

Rustic Bread Display | Extra Virgin Olive Oil

Assorted Silver Dollar Rolls

FARM STAND CHOP CHOP SALAD

Greens | Romaine Hearts, Soft Baby Field Greens and Baby Spinach Leaves

Toppings | Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Roasted Garlic Herb Croutons

Dressings | Buttermilk Ranch, Creamy Caesar, Greek and Citrus Olive Oil Vinaigrettes

Fresh Rolls and Sweet Butter

MAC & CHEESE

Cavatappi | New York Sharp Cheddar Sauce

Orecchiette | White Truffle Béchamel Sauce

Toppings | Grilled Chicken, Peppered Smoked Bacon, Spanish Chorizo, Broccolini, Roasted Red Pepper, Fried Shallots, Mushrooms, Asparagus, Peas, Green Onions
Basil Oil, Garlic Oil, and Truffle Oil

STREET TACOS | Add 5

Select Two

- Al Pastor
- Carne Asada
- Braised Short Rib
- Chicken Tinga
- Chile Lime Shrimp

Shredded Cabbage, Shaved Radish, Grilled Pineapple, Chopped Onion, Cilantro, Red and Green Salsas, Cotija, Pickled Red Onion, Jalapeno, Guacamole

Corn and Flour Tortillas

STIR FRY STATION | Add 6

Select Three Protein | Beef, Chicken, Pork, Shrimp, Tofu

Fried Rice, Chow Mein Noodles, Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper

Oyster Sauce, Teriyaki, Hoisin, Soy Sauce

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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PLATED AFFAIRS

FIRST COURSE

Please Select One

Baby Field Greens Salad (VE, DF, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg (GF) | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing

Roasted Beet Salad | Golden and Red Beets, Goat Cheese, Arugula, Toasted Almond, White Balsamic Vinaigrette

Heirloom Tomato and Burrata Salad (V, GF) | Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle, Marble Rye Crostini

Italian Wedding Soup

Tomato Basil Soup (V) | Mini Croutons, Parmesan

MAIN COURSE

*Please Select Two Entrees plus a Vegetarian Entrée
Chef's Selection of Seasonal Vegetable*

Pan Seared Airline Chicken Breast (DF, GF) | Roasted Garlic Mashed Potatoes, Citrus-Thyme Sauce

Lemon Thyme Crusted Chicken Breast (GF) | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce

Braised Short Rib (GF) | Polenta Cake, Pan Jus

Herb Crusted Filet Mignon (GF) | Sour Cream and Chive Whipped Potatoes, Roasted Shallot Red Wine Sauce | Add 6

Pistachio Crusted Sea Bass | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter | Add 5

Herb Roasted Salmon (DF) | Vegetable Couscous, Mediterranean Relish

Select Vegetarian Entrée

Grilled Zucchini Wrapped Asparagus | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta (V)

Asparagus Risotto | Forest Mushrooms, Truffle Oil (V)

Butternut Squash Ravioli (VE) | Artichoke, Tomato Arrabbiata

Duet Enhancements

Add to Any Entrée

- Seared Salmon (GF) | Tomato Vinaigrette | 9
- Grilled Jumbo Shrimp (3) (GF) | 12
- Lump Crab Cake | Remoulade | MP
- Broiled Maine Lobster Tail (GF) | MP
- Petite Filet (GF) | MP

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BUFFET AFFAIRS

BUILD YOUR OWN BUFFET | Add 20 to Package Price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated LavAzza Coffee, and a Selection of Specialty Teas

STARTERS

Select Two

Baby Field Greens Salad (VE, DF, GF) | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg (GF) | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing

Caprese (V, GF) | Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Chiffonade, Balsamic Reduction

Tomato Basil Soup (V) | Mini Croutons, Parmesan

ENTREES

Select Three

Pan Seared Chicken Breast (DF, GF) | Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes

Parmesan Crusted Boneless Breast of Chicken | Herb Lemon Cream Sauce

Lemon Thyme Crusted Chicken Breast (GF) | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce

Braised Short Rib (GF) | Soft Polenta, Natural Jus

Grilled Flank Steak (DF, GF) | Balsamic Glaze, Fresh Herbs

Char-Grilled Marinated Skirt Steak Chimichurri (DF) | Garlic, Onions, Fresh Herbs

Chile-Rubbed Slow Roasted Pork Loin (DF, GF) | Poblano and Sweet Corn Relish, Pan Jus

Grilled Salmon Puttanesca (DF, GF) | Chopped Tomatoes, Olives, Capers

Herb Roasted Salmon (DF) | Vegetable Couscous, Mediterranean Relish

Almond Crusted Sea Bass | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter

Roasted Fresh Catch (DF) | Pineapple Mango Relish, Grilled Lemon

Baked Rigatoni (V) | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano

Asparagus Risotto | Forest Mushrooms, Truffle Oil (V)
Butternut Squash Ravioli (VE) | Artichoke, Tomato Arrabbiata

ACCOMPANIMENTS

Select Two

- Herb Roasted Potatoes (VE, GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)
- Oven Roasted Steakhouse Asparagus (VE, GF, DF)
- Heirloom Carrots
- Roasted Brussel Sprouts | Balsamic Glaze, Bacon
- Seasonal Marinated and Grilled Vegetables (VE, GF, DF)
- Steamed Seasonal Vegetables
- Truffled Mac and Cheese
- Israeli Cous Cous | Currants, Pistachios and Mint
- Sweet Potato | Garlic, Lime and Cilantro

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BEVERAGES

TRADITIONAL BRANDS

Spirits

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

Wine

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

TRADITIONAL BARS

Package Bar | *Priced Per Person*

- First Hour | 23
- Additional Hours | 11

Hosted Bar | *Priced Per Drink*

- Mixed Drinks | 10
- Imported Beer | 7
- Domestic Beer | 6
- Wine by the Glass | 10
- Cordials | 11
- Soft Drinks and Water | 4.50

Cash Bar | *Priced Per Drink*

Inclusive of Taxes and Fees

- Mixed Drinks | 12
- Imported Beer | 9
- Domestic Beer | 7
- Wine by the Glass | 12
- Cordials | 14
- Soft Drinks and Water | 7

PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to Each Package Bar Hour

Vodka | ABSOLUT, Ketel One, Wheatley, Belvedere, Grey Goose, Absolut Citron

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, Monkey 47, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Santa Theresa 1796, Appleton Estate Rare Blend, Plantation 3 Star

Tequila | Herradura Resposado, Milagro Blanco, Patron Silver and Reposado, Casa Del Col, Casa Nobles Resposado, Don Julio Silver and Resposado, Casamigos, Sieta Leguas Blanco, Dos Hombres Mezcal

Scotch & Cognac | Johnny Walker Red and Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Hudson Bright Light, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish



LATE NIGHT SNACKS

LATE NIGHT SNACKS

Priced per piece

Minimum order of 25 pieces

Smashed Cheeseburger Slider | Shoestring Fries | 7

Fried Chicken and Slaw Sliders | Honey Mustard | 6

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5

Corn Dogs | Ketchup and Yellow Mustard | 5

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7

Warm Churros | Caramel and Chocolate Sauce | 5

LATE NIGHT STATIONS

Prices per person

Minimum order of 25 Guests

Sliders | 15

Choice of Two

- Smashed Angus Cheeseburger | Cheddar
- Fried Chicken Tender | Spicy Aioli, Pickle
- Pulled BBQ Pork | Pickled Onions
- Roasted Portobello | Red Pepper, Spinach, Balsamic Glaze
- Blackened Salmon | Remoulade | Add 4
- Impossible Burger (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli | Add 3
- Mini Crab Cake | Brioche Bun, Harissa Aioli | Add 5

Served with Hand Cut French Fries

Wings | 12

Fried and Baked Chicken Wings

Buffalo, Thai, Teriyaki Sauces

Ranch, Bleu Cheese, Honey Mustard

Carrots, Celery

Candy Cart | 10

Display of Nostalgic Candies

Caramels, Chocolate, Gummies, Licorice, Lollipops, Sours

Quesadillas | 13

Cheese, Chicken, Carne Asada

Cheddar, Sour Cream, Pico de Gallo, Guacamole

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BRIDAL SUITES

BRIDAL SUITE DELIGHTS

Priced Per Platter

Serve up to 12 Guests

Locally Sourced Crudit  | Cucumber Dill and Caramelized Onion Dips | 108

Hot Artichoke Dip | Roasted Garlic and Crispy Bacon | 84

Brie en Croute | Apricot or Raspberry Jam | Crackers | 96

Miniature Pasties, Tarts and Tea Cakes | 72

Seasonal Fruit Salad | 60

Assorted Sandwich Platter | 72

Scones | Raspberry Preserves, Cr me Fraiche | 72

Priced Per Piece | 6

Minimum 15 pieces per order

- Quiche Lorraine Bites
- Goat Cheese & Herb Stuffed Tomatoes
- Prosciutto-Wrapped Caprese Salad Bites
- Salmon Mousse | Asparagus, Cucumber

Priced Per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 18

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Lavazza Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Lavazza Coffee and a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds,

Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Grooms Grub | 32

All American Beef Sliders

Fried Chicken and Slaw Biscuit | Honey Butter

Shoestring Fries

Texas Beef Jerky

House Fried Tofu | Caramelized Onions

DELIGHTFUL BEVERAGES

ULTIMATE BLOODY MARY BAR | 14

Priced per Guest and Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

Poison | Please Select One | Absolut, Tito's Handmade, Ketel One

Salad | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled

Jalape os, Marinated Pearl Onions

Protein | Bacon, Cooked Shrimp

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika,

Lemon Pepper, Freshly Ground Black Pepper

Flavor | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

MIMOSAS | 13

Priced per Guest and Based on 90 Minutes of Service

PRE-MADE MIMOSAS

Please Select Two | Served in Pitchers

- **The Cure** | Blueberry, Lemon, Prosecco
- **Pomelo** | Grapefruit Juice, Prosecco
- **Original** | Orange Juice, Prosecco
- **Kir Royale** | Cr me de Cassis, Prosecco
- **Bellini** | Peach, Prosecco
- **French 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

BUILD YOUR OWN MIMOSA

Includes La Marca Prosecco and Your Choice of 3 of the Following Juices

Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango

| Cranberry

SANGRIA | 13

Priced per Guest and Based on 90 Minutes of Service

Please Select Two | Served in Pitchers

- **White Sangria #1** | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **White Sangria #3** | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **Red Sangria #1** | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- **Red Sangria #2** | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water



House Fried Tortilla | Guacamole, Salsa
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Coffee, Tea and a Selection of Specialty Teas | 11 per guest
Assorted Soft Drinks and Bottled Still and Sparkling Water | 4 per guest

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REHEARSAL DINNER

BUILD YOUR OWN BUFFET

\$69.00 Per Guest

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty

LEAF SALADS

Select One

- **Baby Field Greens Salad** (VE, DF, GF) | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Greek Salad** (V, GF) | Romaine Hearts, Feta, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing

COMPOSED SALADS

Select One

- **Caprese Salad** | Bocconcini, Grape Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Saffron Couscous Salad** (VE) | Bell Peppers, Onion, Basil
- **Antipasto** | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- **Housemade Slaw** (GF, DF, V)
- **Whole Grain Mustard Potato Salad** (V, GF)

MAIN COURSE

Select Two

- **Pan Seared Chicken Breast** (DF, GF) | Sun-Dried Tomato and Artichoke Sauce
- **Grilled Chicken Chardonnay** (DF, GF) | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit
- **Chicken Fajitas** (DF, GF) | Peppers, Onions, Corn Tortilla Crisps
- **Slow Cooked Beef Brisket** (DF, GF) | Spicy Texas BBQ
- **Grilled Flank Steak** (DF, GF) | Peppers, Green Onion, Balsamic Jus
- **Seasonal White Fish** (DF, GF) | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Parmesan-Reggiano
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Vodka Sauce
- **Cavatappi Pasta** (V) | Asiago, Cheddar, Gruyere, Goat Cheese

DESSERT

Select Two

- Flourless Chocolate Cake (GF) | Berry Coulis
- German Chocolate Cake | Almonds
- Fruit Tart | Whipped Sweet Cream
- Triple Chocolate Mousse | White Shaved Chocolate, Raspberry Coulis
- Cheesecake | Fresh Fruit Compote

PLATED DINNER

\$59.00 Per Guest

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty

FIRST COURSE

Select One

- **Baby Field Greens Salad** (VE, DF, GF) | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Wedge of Iceberg** (GF) | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing
- **Italian Wedding Soup**
- **Wild Mushroom Bisque** (GF) | Pancetta, Crème Fraîche
- **Tomato Basil Soup** (V) | Mini Croutons, Parmesan

MAIN COURSE

Select One Primary and One Vegetarian

- **Pan Seared Breast of Chicken** (DF) | Vegetable Farro, Lemon-Thyme Demi
- **Stuffed Breast of Chicken** | Prosciutto, Gruyere, Soft Polenta
- **Herb Marinated Crusted Salmon** (DF) | Local Citrus Beurre Blanc, Quinoa Pilaf
- **Tuscan Grilled Flat Iron Steak** | Tomato-Rosemary Confit, Red Bliss Whipped Garlic Potatoes
- **Herb Crusted Filet Mignon** (GF) | Shallot Red Wine Demi, Sour Cream-Chive Whipped Potatoes | Add 7
- **Braised Short Rib** (GF) | Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad | Add 7

Vegetarian Selections

- **Portobello and Vegetable Gratin** (VE, DF, GF) | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil
- **Black Bean Meatballs** (V) | Squash, Steamed Rice, Tomato Sauce, Shaved Parmesan
- **Butternut Squash Ravioli** | Artichoke, Tomato Arrabbiata (V, VE)
- **Wild Mushroom Risotto** | Parmesan, Fresh Herbs, Balsamic Glaze (V)

FINAL COURSE

Select One

- Flourless Chocolate Cake (GF) | Berry Coulis
- German Chocolate Cake | Almonds
- Fruit Tart | Whipped Sweet Cream
- Triple Chocolate Mousse | White Shaved Chocolate, Raspberry Coulis
- Cheesecake | Fresh Fruit Compote



V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 9% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

BRUNCH

Priced Per Guest and Includes Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

FAREWELL CONTINENTAL

\$30.00 Per Guest

- Orange and Grapefruit Juice (VE, DF, GF)
- Seasonal Hand Fruit (VE, DF, GF)
- Seasonal Sliced Fresh Fruit (VE, DF, GF)
- Freshly Baked Morning Pastries and Sweet Breads (V)
- New York Style Bagels | Fat Free and Regular Cream Cheese
- Individual Low Fat Fruit, Plain and Greek Yogurt

FAREWELL BREAKFAST

\$37.00 Per Guest

Requires a 20 Guest Minimum

- Orange, Grapefruit and Apple Juice (VE, DF, GF)
- Seasonal Sliced Fruit and Berries (VE, DF, GF)
- Freshly Baked Pastries and Croissants (V) | Fruit Preserves and Butter
- Assorted Breakfast Cereals | Bananas, Whole and 2% Milk (Almond, Soy or Oat Milk on Request)
- Individual Vanilla and Fruit Greek Yogurts | Granola

CHOICE OF ONE:

- Scrambled Egg Whites | Fresh Herbs (V, DF, GF)
- Scrambled Whole Eggs (GF)
- Scrambled Whole Eggs | Jack Cheese, Caramelized Onions, Sautéed Spinach (GF)
- Scrambled Whole Eggs | Chorizo, Shredded Cheddar (GF)

CHOICE OF TWO: (All GF)

- Hardwood Smoked Bacon
- Pork Sausage Links
- Chicken Apple Sausage | Add 2
- Grilled Smokehouse Ham

CHOICE OF ONE:

- Skillet Potatoes | Caramelized Onions, Peppers (VE, DF, GF)
- Hash Brown Wheels
- Stoneground Grits | Cheddar Cheese, Hot Sauce

CHOICE OF ONE:

- Buttermilk Pancakes (V)
- Brioche French Toast (V)
- Warm Maple Syrup, Whipped Creamery Butter, Berry Compote

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CITY CENTRE BRUNCH

\$57.00 Per Guest

Priced Per Guest, Based on 90 Minutes of Service, Requires a 20 Guest Minimum, and Includes Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Chef Attendants

Orange, Grapefruit and Apple Juice (VE, DF, GF)

Seasonal Sliced Fruit and Berries (VE, DF, GF)

Freshly Baked Pastries and Croissants (V) | Fruit Preserves and Butter
Individual Vanilla and Fruit Greek Yogurts | Granola

Smoked Salmon | Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Saffron Couscous Salad (VE) | Bell Peppers, Onion, Basil

Hardwood Smoked Bacon and Pork Sausage Links

Skillet Potatoes | Caramelized Onions, Peppers (VE, DF, GF)

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce

Homemade Shortcake | Fresh Berries, Whipped Sweet Cream

Made to Order Egg and Omelet Station | Cheddar and Swiss Cheeses, Diced Honey Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Egg Whites Available

Choice of One Entrée

- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Grilled Flank Steak** (DF, GF) | Peppers, Green Onion, Balsamic Jus
- **Cheese Ravioli** (V) | Grilled Vegetables, Roasted Garlic Vodka Sauce

Chicken and Waffles | Add 10

Fresh Berries and Berry Compote, Whipped Cream, Maple Syrup and Honey

Build Your Own Mimosa | 13

Priced per guest and based on 90 Minutes of Service

Includes La Marca Prosecco and your choice of 3 of the following juices
Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango
| Cranberry



INFORMATION

WEDDING PACKAGES MINIMUM:

All of our Wedding Packages require a minimum of 50 people.

WEDDING VENUE RENTAL FEE:

Appropriately sized Event Space to accommodate the number of guests is included in the package.

HOW MANY HOURS DOES THE RENTAL FEE INCLUDE:

The Rental Fee includes 4 hours of event time, 2 hours of set up, and 1 hour of tear down.

OVERTIME FEE TO STAY LONGER:

\$150++ per additional hour will be charged to extend the event.

SERVICE CHARGE AND SALES TAX

The Hotel will add a taxable 25% service charge and local sales tax (currently 8.25%) to all food and beverage items. A 9% Event Fee will apply to all food and beverage.

DEPOSIT & PAYMENTS:

A non-refundable 25% deposit of the estimate amount is required at the time of signing your contract. A payment schedule will be further outlined in your contract. The balance of the estimated charges is to be paid fourteen (14) calendar days before the actual event in **order** to avoid a late fee of up to 10% of your total balance due. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges.

FORMS OF PAYMENT ACCEPTED:

Credit Card, Wire Transfer, Cash and Cashiers Checks

PARKING

Overnight Valet Parking is available at a rate of \$29.00 per car for overnight parking.

Event Valet Parking is available at a rate of \$10.00.

Self-Parking is available at CityCentre Garage 1 as part of the package on the 3rd & 4th floors.

Street-level parking and first-floor garage parking are pay-to-park. You may pay for parking by texting your zone code to 25023 or by using the machines. Zone codes can be found on garage signs and near parking machines.

GUARANTEE:

Thirty (30) days prior to the wedding event, menu selection and event checklist is due. Following this information your catering manager will prepare the final documents (banquet event orders/BEO – and banquet check/invoice and diagrams) for your signature approval.

Guest count must be received by the Hotel seven (7) calendar days prior the event with final payment of all estimated charges payable via credit card,

Security:

All events with Alcohol consumption require 1 Officer per 75 guests. A fee of \$50 per hour will be added to your final invoice*. The Moran Hotel will not be responsible for any items left on premises before or after the event. Please ensure someone from your event secures all wedding gifts. The Moran Hotel will not be responsible for any loss.

*Holiday rate will vary

Vendors:

The client is responsible for booking all outside vendors. All vendors are required to provide proof of valid liability insurance in advance of the event. Vendors will be given access to the event space no sooner than two hours prior event.

Menu Tasting & Detailing Appointment:

Menu Tasting for 4 people can be arranged once the contract is signed and the deposit is received. Detailing Appointments will be scheduled 3-4 months before your event. It is recommended for your wedding planner to attend the detailing appointment.

Pre & Post Wedding Events:

Here at The Moran Hotel, Our team will ensure every wedding event you host is exceptional.

From Bridal Brunches at our Fireside Lounge, Rehearsal Dinners at our Radio Milano restaurant, and Family Brunches in one of our Penthouses; we have the complete turn-key solution to your wedding needs.

Personalization:

We understand your vision is one of a kind and our team will work together with you to offer a personalized experience; from linens and lighting, to dining and creating a unique and memorable experience for your lifetime event!

Life Spa:

We have collaborated with Life Spa who offers a full menu of spa services. Offering group accommodations for many of their services.



cash, or cashier's check. This number will be your guarantee and is not subject to reduction.

Should the number of guests exceed the guaranteed amount; the hotel will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 72 business hours prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file).