

The Mirage
at Asiago's



2022-2023

Weddings Above the Rest

709 Edgemoor Drive

Johnstown, Pa 15905

Phone: (814) 266-5071

Email: contact@themiragebanquetfacility.com



The Mirage at Asiago's

Congratulations... You're Getting Married!

This will be one of the most exciting days of your life! Careful planning will make it one of the most enjoyable!

Let the experienced staff at the Mirage take care of all the meal arrangements for all your wedding activities.

With our experience, we can create a special menu for that important wedding shower, or an elegant meal for the rehearsal dinner, and a terrific menu for your reception... all with prices to suit any budget. And don't forget... the bar staff at the Mirage can provide all your bar services at very competitive rates.

Our Banquet Room can comfortably accommodate groups as large as 110 people and as small as 30. Even with 100 guests, our room still provides plenty of space for your entertainment as well as dancing. The elegance of our room, and the fact that all catered functions are served on china with linens and flatware, gives your guest the quality, atmosphere, and service that they deserve.


Also, we can provide catering services at your location as well (fire hall, church, outside pavilion, or even your own home). So, remember the Mirage, as your full service caterer.

On behalf of the staff and management of the Mirage, we would like you to review the enclosed information and consider us as your full-service caterer for our location at the Mirage or your location.

Please call us today to schedule an appointment to discuss details for your special day at 814-266-5071.

Best wishes in the future!

The Mirage



The Mirage at Asiago's

The Mirage Wedding Packages Include:

- *Four hour open bar which includes:*
- *2 domestic draught beers, 4 house liquors with mixers, 3 house wines, and garnishes*
- *White or black table linens and napkins*
- *Complementary meal for bride and groom*
- *Ivory China*
- *Hors D'oeuvres*
- *Iced Tea and Coffee*
- *Bread and Butter*
- *Dance Floor*
- *Skirted head table, gift table, cookie and cake table*
- *Champagne toast for head table*
- *Custom menu upon request*
- *5% Discounts for weddings held on Friday and Sunday*
- *Cutting and serving of wedding cake*
- *Discounts for rehearsal and bridal shower*



Diamond Package

(Plated)

Hors D'oeuvres

*Vegetable Tray & Dip
Cubed Meat & Cheese w/ Mustard Dip
Shrimp Cilantro Bruschetta w/ Herb Toast*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad w/ Parmesan Crisp*

Entrees (Choose a maximum of two)

*Filet Mignon w/ Gorgonzola Butter
Chicken Saltimbocca
Roasted Prime Rib w/ Tyger Sauce
Pistachio Glazed Salmon*

Potato (Choose One)

*Twice Baked Potatoes
Red Skin Parsley Potatoes
Cheddar Mashed Potatoes
Mashed Sweet Potatoes w/ Praline Garnish*

Vegetable (Choose One)

*Grilled Asparagus
Sautéed Zucchini
Green Bean Almandine
Roasted Root vegetables*

*\$65.00 Per Person
Price Excludes Tax & Service Fee*



Golden Package

(Plated)

Hors D'oeuvres

*Vegetable Tray & Dip
Assorted Cheese Balls & Crackers
Sausage & Goat Cheese Stuffed Mushrooms*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad*

Entrees (Choose a maximum of two)

*Chicken Cordon Bleu
Rosemary Sirloin
Mandarin Glazed Pork Chop
Honey Teriyaki salmon*

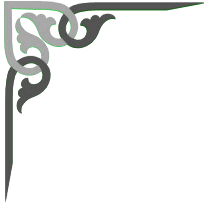
Potato (Choose One)

*Twice Baked Potatoes
Red Skin Roasted Potatoes
Garlic Mashed Potatoes*

Vegetable (Choose One)

*Steamed Broccoli Spears
Sautéed Zucchini
Green Bean Almondine
Roasted Root Vegetable*

*\$60.00 Plated Per Person
Price Excludes Tax & Service Fee*



Silver Package

(Plated)

Hors D'oeuvres

Vegetable Tray & Dip
Mediterranean Bruschetta
Sweet & Sour Meatballs

Salad (Choose One)

Tossed Salad
Greek Salad
Caesar Salad

Entrees (Choose a maximum of two)

Lavender Honey Chicken
Bruschetta Chicken w/ Balsamic Glaze
Beef au Jus Roasted Top Sirloin
Roasted Pork Loin w/ Raspberry Melba Sauce

Potato (Choose One)

Red Skin Roasted Potatoes
Cheddar Mashed Potatoes
Garlic Mashed Potatoes

Vegetable (Choose One)

Vegetable Medley
Green Bean Almondine
Glazed Carrots

\$55.00 Plated Per Person
Price Excludes Tax & Service Fee

Bronze Package



(Plated)

Hors D'oeuvres

*Vegetable Tray & Dip
Cheese Ball & Crackers*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad*

Entrees (Choose a maximum of two)

*Baked Ham w/ Pineapple Glaze
Herb Roasted Chicken
Chicken parmesan
Roast Sirloin Au Jus*

Potato (Choose One)


*Asiago Au gratin Potatoes
Red Skin Parsley Potatoes
Rigatoni Marinara*

Vegetable (Choose One)

*Glazed Carrots
Steamed Broccoli Spears
Vegetable Medley*

\$50.00 Plated Per Person

Price Excludes Tax & Service Fee



Hors D'oeuvres

Trays of 50 Unless Stated Otherwise

- *Bacon Wrapped Scallops* *Market Price*
- *Coconut Shrimp w/ Parrot Bay Pina Colada Sauce* *\$110.00*
- *Crab Stuffed Mushrooms* *Market Price*
- *Glazed Chicken Strips* *\$80.00*
- *Sweet & Sour Meatballs* *\$75.00*
- *Assorted Mini Quiche* *\$140.00*
- *Sweet & Spicy Cranberry Meatballs* *\$75.00*
- *Bacon Wrapped Water Chestnuts* *\$120.00*
- *Spinach & Parmesan Balls* *\$70.00*
- *Pepperoni Rolls & Marinara* *\$80.00*
- *Bacon Wrapped Jalapenos & Cream Cheese* *\$110.00*
- *Sausage & Goat Cheese Stuffed Mushrooms* *Market Price*
- *Asiago Cheese Dip* *\$85.00*
- *Buffalo Chicken Dip* *\$90.00*
- *Baked Crab Dip* *Market*
- *Fiesta Dip* *\$80.00*
- *Shrimp Cocktail* *Market Price*
- *Bruschetta*
 - *Shrimp Cilantro* *\$90.00*
 - *Mediterranean* *\$75.00*
- *Anti pasta Skewers* *\$125.00*
- *Vegetable Platter w/ Dip* *Market Price*
- *Fresh Fruit Platter* *Market Price*
- *Cheese Cubes & Mustard Dip* *\$90.00*
- *Spinach Dip w/ Pumpernickel* *\$65.00*
- *Cocktail Sandwiches* *Market Price*
- *Cubed Meat & Cheese Platter* *Market Price*
- *Shrimp Skewers w/ Tequila Lime Sauce* *Market Price*
- *Cheese ball & Crackers* *Varies*

Party Stations



Cheese Ball Station

Choose any 3 for \$190.00

- Hawaiian Cheese Ball \$80.00
- Cranberry Orange Cheeseball \$70.00
- Crab Cheese Ball with Cocktail Market
- Cake Butter Cheeseball \$70.00
- Peanut Butter Cheeseball \$70.00
- Spinach Mozzarella \$70.00
- Bacon & Cheddar Jack \$80.00

Dipping Station

Choose any 3 for \$195.00

- Asiago Cheese dip
- Baked Crab Dip
- Buffalo Chicken Dip
- Spinach Dip
- Fiesta Dip

Served with Garlic Toast, Tortilla Chips, Celery, and Carrots

Bruschetta Station

All 3 for \$180.00

- Mediterranean Bruschetta
- Shrimp Cilantro Bruschetta
- Seasonal Bruschetta
 - *Winter– Pear and Goat Cheese
 - *Spring– Strawberry Mint
 - *Summer– Watermelon Jalapeño
 - *Fall– Spiced Apple

Served with Garlic & Herb Toast, and Olive oil Toast

Wedding Elegance

Carving Stations (priced per person)

- *Roasted Top Sirloin* \$6.00
- *Prime Rib* Market
- *Pork Loin* \$5.00
- *Whole Pistachio Salmon Filet* \$7.00
- *Roasted Turkey Breast* \$6.00
- *Honey Maple Glazed Ham* \$6.00
- *Crab Cakes* Market

Bread Display

\$300.00

Assorted Bread/Rolls/Sweet Bread/Herb Toast

- *Assorted Whipped Butter/Jams*
- *Olive Tapenade*
- *Spinach Dip*
- *Bruschetta*
- *Cheese Balls*
- *Smoked Salmon Dip*
- *Cheese Dip*

Salad Display

Choose 3 for \$180.00

- *Orzo*
- *Greek*
- *Bitter Sweet*
- *Kitchen Salad*
- *Watermelon/Feta/Basil*
- *SupperClub Salad*



The Mirage at Asiago's Wedding Bar Package

Included with your package:

4 Hour Open Bar

- Miller Lite & Yuengling Draught Beer
- House Brand Vodka, Rum, Gin, and Whiskey
- 3 House Wines...
 - Pinot Noir
 - Cabernet Sauvignon
 - Merlot
 - Riesling
 - Lambrusco
 - Zinfandel
 - Pinot Grigio
 - Chardonnay
 - Sauvignon Blanc
- Pepsi Products
- Fruit Garnish

Upgrade your Liquors ...

\$3.00/Per Person

- Stolichnaya Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Jack Daniels Whiskey

\$6.00/Per person

- Kettle One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Maker's Mark Whiskey

Add A Signature Punch for an Additional \$75.00

****Additional Beer and Wine options are available
At market price upon you request.****

Special Touches



Dessert Tower:

\$6.00/person

- Assortment of Mini Assorted Cheesecakes, and Seasonal Desserts

Cookie Tower:

- Your Cookies: \$95.00 set-up

Colored Linens:

- Table Cloths *Varies by Size*
- Napkins \$2.50/napkin

Floral Table Centerpiece

- White Silk Floral Arrangements
 - Large Vase \$10.00/table
 - Small Vase \$5.00/table

Decorated Head Table

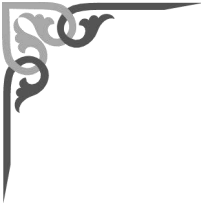
- Decorated with white lights and linens to complement your Wedding Colors. \$75.00

Table Favors

- Mini Champagne Verdi Bottles \$4.50/Bottle
- Labels w/ Saying & Wedding Date \$0.50/Label

Champagne Toast

- House Champagne \$5.00/Glass
- Korbel Brut Champagne \$7.00/Glass



Bridal Shower

Something Old...

Breakfast Scrambler

Choice of 1 or 2 Egg Scramblers, Home Fried Potatoes, Choice of Breakfast Bread, Yogurt Parfait, Coffee & Juice.

1 Scrambler—\$22/Person; 2 Scramblers—\$25/Person

Egg Scramblers:

Ham & Cheese—Maple Glazed Ham & Cheddar Jack Cheese

Mediterranean—Mushrooms, Purple Onion, Feta Cheese & Spinach

Veggie—Purple Onion, Tomato, Green Pepper & Broccoli

Sausage Philly—Spicy Italian Sausage, Sautéed Onion & Peppers, & Mozzarella Cheese

Meat Scrambler—Crispy Bacon, Maple Glazed Ham, Spicy Italian Sausage, & Cheddar Jack Cheese

Something New...

Deluxe Breakfast Buffet:

Scrambled Eggs

Choice of Bread

Home Fried Potatoes

Choice of 2 Breakfast Meats

Yogurt Parfait

Coffee

Chilled Juice

\$25/Person

Waffle Station:

Add to any package for an additional \$6.00/per person

Choice of: Strawberries, Blueberries or Bananas

Includes: Homemade Whipped Cream,

Real Maple Syrup, Whipped Butter, and Powdered Sugar

Additional Toppings \$1.00 Each Per Person

Peanut Butter

Jelly

Toasted Coconut

Honey

Strawberries

Bananas

Chocolate Chips

Nutella

Cinnamon Butter

Chocolate and Caramel Sauce

Blueberries

Additional Toppings \$2.00 Each Per Person

Candied Walnuts

Candied Bacon

Honey Roasted Peanuts

Sausage Gravy



Bridal Shower Brunch

Minimum 50 Guest

\$30pp for One Option

\$35pp for Two Options

\$40pp for Three Options

Breakfast Frittata: *Choose One/Two/Three*

Vegetarian

*Cremini Mushroom/Roasted Tomato/Spinach/Broccoli/Onion/
Mozzarella/Ricotta*

Ham & Cheese

Maple Glazed Ham/Smoked Cheddar Cheese

Sage & Fennel Sausage

Cremini Mushroom/Feta/Sage & Fennel Sausage

Mediterranean

*Spinach/Cremini Mushrooms/Spanish Onion/Roma
Tomato/Feta*

Breakfast Meat: *Choose One/Two/Three*

Applewood Smoked Bacon

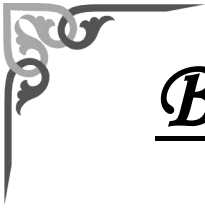
Sage and Fennel Sausage

Honey Roasted Ham

Jack Daniels Chicken Tenders

Biscuits & Gravy

Lavender Roasted Chicken



Bridal Shower Brunch

Continued

Breakfast Potatoes: *Choose One/Two/Three*

Rosemary Red Skins

Yukon Gold Homefries

Hashbrown Casserole

Rainbow Fingerling Breakfast Potatoes

Breakfast Sweet: *Choose One /Two/Three*

Belgium Waffle

Brioche French Toast

Monte Cristo Roll w/Strawberry Sauce

Cinnamon Roll

Blueberry Bread Pudding French Toast

Breakfast Bread: *Choose One/Two/Three*

Chive & Cheddar Biscuits

Buttered Croissants

Assorted Bagels

Assorted Muffins

Banana Bread

Coffee /Tea/Water

Bridal Shower

Luncheon Menus

Continued

Something Borrowed \$25.00

- *Assorted Sandwich Platter (Luncheon meats, Tuna Salad & Chicken Salad) all prepared and displayed*
- *Vegetable Tray*
- *Potato Salad, Pasta Salad, or Broccoli Salad*
- *Condiments*
- *Chips and Pretzels*
- *Brownies*
- *Coffee, Iced Tea and Water*

Something Blue \$25.00

- *Choose One:*
 - *Italian Chef Salad*
 - *Steak Salad w/ Crispy Onion Straws*
 - *Chicken Caesar Salad*
 - *Gorgonzola Pear Salad*
- *Accompanied with:*
 - *Homemade Italian Wedding Soup*
 - *Bread and butter*
- *Dessert: Brownies or Seasonal Mousse*
 - *Coffee, Iced Tea and Water*



Rehearsal Dinner

Dinner Menu's \$35.00

Forever Starts Here....

Served Family Style

- **Choice of (Choose Two):**
 - *Stuffed Chicken Breast*
 - *Lavender Chicken*
 - *Spinach and Goat Cheese Chicken*
 - *Roasted Turkey*
 - *Bruschetta Chicken*
 - *Roasted Top Sirloin*
 - *Greek Roasted Chicken*
 - *Honey Teriyaki Salmon*
 - *Chicken Cordon Bleu*
 - **Accompanied with:**
 - **(Choose One):** *Parsley Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potatoes, Rigatoni, Garlic Mashed Potatoes, Buttered Noodles, Sage Stuffing, or Wild Rice*
 - **(Choose One):** *Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Pearl Onions, Sautéed Zucchini, Steamed Broccoli, or Buttered Corn*
 - **(Choose One):** *Garden Salad, Greek Salad, or Caesar Salad*
 - *Brownies*
-
- *All dinners include Fresh Baked Bread & Butter.*
 - *Fresh Brewed Iced-tea, Coffee, and Ice Water.*
 - *Specialty Dessert Selections can be added for an additional \$4.00 per-person.*

Rehearsal Dinner

Dinner Menu's—Market Price

Always & Forever...

Plated

- **Main Course (Choose Two):**
 - *New York Strip w/ sautéed Mushroom and Onions*
 - *Pistachio Glazed Salmon*
 - *Chicken Saltimbocca*
 - *Jumbo Lump Crab Cakes w/Remoulade Sauce*
 - *10oz Filet Mignon*
 - *Prime Rib*
- **Accompanied with:**
 - **(Choose One):**
 - *Parsley Potatoes, Twice Baked Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potatoes, Rigatoni, Garlic Mashed Potatoes, Buttered Noodles, or Wild Rice*
 - **(Choose One):** *Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Peel Onions, Sautéed Zucchini, Grilled Asparagus, or Buttered Corn*
 - **(Choose One):**
 - *Tossed Salad, Caesar Salad, or Greek Salad*
 - **(Choose One):**
 - *Tiramisu Flutes, Plain or Turtle Cheese Cake, or Doughnuts to Share*

- *We can easily add a bar or bottle of wine to any meal!*
- *All dinners include Fresh Baked Bread & Butter.*
- *Fresh Brewed Iced-tea, Coffee, and Ice Water.*
- *Specialty Dessert Selections can be added at an additional \$6.00 per-person.*



Rehearsal Dinner

Dinner Menu's *Continued*

\$23.00/ Per Person

Mediterranean Bruschetta
Anti Pasta Skewers
Vegetable Platter
Cubed Meat and Cheese Skewers
Mini Cocktail Sandwiches

\$27.00/ Per Person

Crab Cheese Ball
Bacon Wrapped Scallops
Shrimp Shooter
Crab Stuffed Mushrooms
Shrimp Cilantro Bruschetta

\$32.00/ Per Person

Assorted Veggie Platter w/ Ranch Dip
Cubed Meat and Cheese Platter w/ Mustard
Sweet and Sour Meatballs
Bacon Wrapped Scallops
Shrimp Cilantro Bruschetta
Cheddar and Bacon Cheese Ball
Spinach Dip and Pumpernickel Bread
Sausage and Goat Cheese Stuffed Mushrooms



Rehearsal Dinner



Dinner Menu's \$42.00

Available Sunday through Friday

Happily Ever After...

(Buffet or family style)

Includes:

Mediterranean Bruschetta
Marinated Goat Cheese
Fresh Baked Bread w/ Butter
Tossed Garden Salad
3 Entrée Selections

Choose 2 Entrée's from the following selections:

Fettuccini Alfredo
Penne w/ Meatballs & Marinara
Pasta Primavera
Mediterranean Pasta
Roasted Red Pepper Pasta

Choose 1 Entrée's from the following selections:

Grilled Shrimp over Spinach Fettuccini
Caribbean Jerk Pasta w/ Chicken
Shrimp Scampi
Bruschetta Chicken
Tortellucci
Vodka Penne w/ Sausage
Lasagna

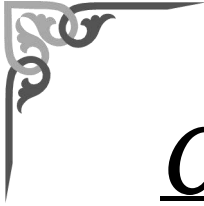
For an Additional \$/ per person

Crab Cakes
Pistachio Salmon

Dessert Selection: Brownies or Seasonal Mousse

Specialty Dessert Selection available for an additional \$6.00 per-person.

Choose from: Assorted Fruit Pies or Assorted Cream Pies



Chocolate Fountain

“For the Unforgettable Event”

- **Chocolate Fountains**

- *Small Fountain Serves 50 to 100*
- *Large Fountain serves 150 to 200*
- *Packages Include 2 Hours of Use*

- **Chocolate Fountain Packages:**

- **Package 1:** **\$375/450**
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake*
- **Package 2:** **\$350/425**
 - *Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks.*



Policies and Procedures

Rental Fee:

- No room rental fee with minimum guest count.

Payment:

- Balance to be paid in full one week prior to the event.
- Prices do not include applicable state tax and 21% Service Charge on all food, bar & Supplies
- Prices subject to change without notice.
- 3% surcharge for all credit card Transactions and Deposits
- \$35.00 Returned Check Fee
- If a group is sales tax exempt a copy of the Tax Exemption Certificate is required prior to the event.

Deposits:

- Non-Refundable \$750.00 deposit to hold room and date.
- The initial deposit must be received within seven days of booking to confirm the booking.
- If the deposit is not received within seven days of booking, The Mirage reserves the right to release the space for possible resale.
- If an event needs to be rescheduled a fee of \$500.00 will be charged.

Food and Beverage:

- Food, beverage, and liquor cannot be brought into The Mirage. All food and beverage must be purchased through The Mirage and consumed on premise.
- Excess food is the property of The Mirage at Asiago's.

Menu and Attendance:

- Minimum of 30 Guests or \$800.00 for in-house banquets
- Menu needed 14 days prior to event.
- Number of guaranteed guests needed 10 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count.
- The Mirage cannot be responsible for more than 5% over the guaranteed guest count.
- For larger events we require your menu to be finalized one month prior to event.

Facilities:

The Mirage at Asiago's

All seating estimates are dependent on additional tables and items required for event.

- Maximum Capacity—140 (Seating Only w/ Long Tables)
- All Rounds—96 (Seating Only)
- Class Room Style w/ Screen—48
- U Shape w/ Screen—30
- Wedding Reception w/ Long Tables—100 to 115
- Wedding Reception w/ Round Tables— 80 to 90

Decorations and Set Up:

- The Mirage does not permit anything nailed, taped or attached to the windows or walls. Anything hung from the ceiling must have approval prior to the day of the event.
- If required, the facility will be available 2 hours prior to the event for set up and decorating.
- A \$100.00 cleaning fee will be assessed for glitter and confetti.