



## 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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*February 2024*





## 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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