

# Winter Weddings

## FEATURED APPOINTMENTS

hurricane globe centerpieces with tapered candles, mirrors & votive candles on each guest table  
ivory stripe floor-length linens and coordinating linen napkins

all packages include fresh rolls, butter, water, coffee & hot tea service  
beverage & bar packages are available at an additional cost

## COCKTAIL HOUR

snip top carrots, celery, red pepper, broccoli, buttermilk ranch  
domestic & imported market cheeses, berries, grape clusters, dijon, preserves  
spinach artichoke dip, grilled asparagus, roasted roma tomatoes with naan, crostini, & crackers

-OR-

choose three passed hors d'oeuvres

bourbon meatballs - crispy cheese ravioli - bacon wrapped bbq shrimp - cheesesteak egg roll  
pork dumplings - mac + cheese bites - pretzel crusted chicken bite - mini crab cake

## SALAD COURSE

### WINTER BERRY SALAD

mixed greens, dried cranberries, walnuts, goat  
cheese, apple cider vinaigrette

## SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

### CHICKEN CORDON BLEU

mornay sauce

### GRILLED BISTRO TENDERLOIN MEDALLIONS

sautéed mushroom demi-glace

### HERB-ROASTED TURKEY

traditional bread filling, turkey gravy

### APPLE JACK PORK LOIN

sautéed apples, brandy cream

### APPLEWOOD SMOKED HAM

pineapple glaze

### FILLET OF HADDOCK

parmesan encrusted, lemon beurre blanc

## VEGETABLE & STARCH SELECTIONS

CHOICE OF STARCH & VEGETABLE

green beans with applewood smoked bacon

-OR-

oven roasted seasonal vegetable medley

rustic red skinned potato mash

-OR-

brown sugar sweet potato mash

**SERVED MEAL | \$45 PER PERSON**  
**BUFFET STYLE | \$50 PER PERSON**

PRICES ARE SUBJECT TO VENUE RENTAL, 6% SALES TAX AND 20% SERVICE CHARGE  
MENU AVAILABLE DECEMBER – MARCH  
PACKAGES ARE CUSTOMIZABLE UPON REQUEST

# BEVERAGE & *bar packages*

## HOURLY BAR PACKAGES

*\*Not applicable for groups under 25 guests*

### BEER & WINE BAR

Includes Miller Light, Yuengling Lager, & Troegs Perpetual Drafts, House Wines & Soft Drinks

FIRST HOUR .....\$15 per guest  
EACH ADDITIONAL HOUR ..... \$5 per guest

### PREMIUM BAR

Includes Premium Brand Liquors, Miller Lite, Yuengling Lager & Troegs Perpetual Drafts, House Wines and Soft Drinks  
*(Absolut, Tanqueray, Parrot Bay, Jack Daniels, Jim Beam, Jose Cuervo, Bacardi, Dewar's)*

FIRST HOUR.....\$18 per guest  
EACH ADDITIONAL HOUR.....\$6 per guest

### ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Miller Lite, Yuengling Lager & Troegs Perpetual Drafts, House Wines, Sodas  
*(Grey Goose, Tito's, Bombay Sapphire, Bacardi, Makers Mark, Espolón, Captain Morgan, Malibu, Crown Royal)*

FIRST HOUR.....\$20 per guest  
EACH ADDITIONAL HOUR.....\$8 per guest

### SODA BAR

FULL EVENT.....\$5 per guest

### CHAMPAGNE

House Champagne (750ml).....\$30 per bottle  
Sparkling Cider (750ml).....\$18 per bottle  
*(serves approximately 8 guests per bottle)*

## CONSUMPTION & CASH BAR PRICING

*\*\$300.00 minimum spend for Consumption & Cash Bars*

*\*\$150.00 Bartender fee*

### BEER

Domestic Draft ..... \$4 each  
Craft & Import Drafts ..... Market Price

### WINE

*Cabernet Sauvignon, Merlot, Chardonnay Pinot Grigio, Moscato, White Zinfandel*

By the Glass ..... \$6 each

### SPIRITS

Premium Brands.....\$8 each  
Ultra Premium Brands .....\$10 each

### NON-ALCOHOLIC

Soda .....\$2.50 each  
Bottled Water ..... \$2 each  
Punch by the Gallon ..... \$20 per gallon

### SIGNATURE BATCHED COCKTAILS

Lemonade Spritzer ..... \$54 per gallon  
*White Wine, Lemonade, Sprite, Strawberries & Lemon for Garnish*

Peach Tea.....\$56 per gallon  
*Whiskey, Peach Schnapps, Unsweetened Iced Tea, Peach Slices & Lemon for Garnish*

Sangria .....\$52 per gallon  
*Red Wine, Simple Syrup, Orange Juice, Peach Schnapps, Ginger Ale, Seasonal Fruit*  
*(Variations Available: White Wine, Sparking Wine)*

Pineapple Rum Punch .....\$56 per gallon  
*Parrot Bay, Prosecco, Pineapple Juice, Pineapple Garnish*

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