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Signature Wedding Package

Price per guest: \$84.50 (price subject to tax and service charge; price subject to change)

- Premium-brand bar service for four hours • Passed hors d'oeuvres • Continental coffee station • House centerpieces
- Wine service with dinner • Elegant tiered wedding cake • Elegant served dinner • Champagne toast for all guests
- A colorful array of house table linens and napkins • Complimentary coat check

SIGNATURE MENU SELECTIONS

PASSED HORS D'OEUVRES (select three)

- Spanakopita drizzled with honey & sesame
- Bruschetta di Roma
- Chicken hibachi skewers
- Miniature crab cakes with creole remoulade
- Caprese crostini with a balsamic glaze
- Water chestnuts wrapped in bacon
- Short rib pierogis
- Chicken pot stickers with gochujang

SALAD (select one)

- Caesar with homemade croutons and shaved parmesan
- Classic wedge salad with iceberg lettuce, crumbled blue cheese, and diced tomatoes
- Wild mesclun greens with strawberries, mandarin oranges, and caramelized walnuts
- Baby spinach with Bermuda onions, bacon, mushrooms, and caramelized walnuts

VEGETABLE (select one)

- String beans with red peppers and dill
- Roasted brussels sprouts with diced onion, bacon and balsamic glaze
- Broccoli crown with fresh lemon
- Zucchini, yellow squash, and red pepper with parmesan cheese
- Seasoned asparagus with tomato coulis

STARCH (select one)

- Herb-roasted redskin potatoes
- Roasted garlic mashed potatoes
- Creamy parmesan saffron rice with chardonnay
- Roasted fingerling potatoes with lemon and dill
- Pasta with garlic, olive oil, and diced tomatoes

ENTRÉES (select up to three)

- Roasted prime rib of beef au jus
- Grilled chicken bruschetta
- Chicken piccata
- Roasted chicken breasts with wild mushrooms and madeira crème
- Dill-crusted salmon fillet with tzatziki sauce
- Blackened grouper with lemon-butter sauce
- Spinach and cheese lasagna roll (vegetarian)

DESSERT

- Wedding cake served with your choice of fresh seasonal berries, vanilla bean ice cream, or sorbet

CONTINENTAL COFFEE STATION

- Freshly brewed coffee, decaffeinated coffee, and specialty teas

SIGNATURE BAR SELECTIONS

LIQUOR

- Vodka – Skyy
- Gin – Tanqueray
- Scotch – Dewar's White Label
- Rum – Bacardi Silver
- Spiced Rum – Captain Morgan
- Whiskey – Canadian Club
- Bourbon – Jim Beam
- Tennessee Whiskey – Jack Daniel's
- Tequila – Cuervo Silver
- Peach Schnapps – Peachtree
- Amaritto – Amaretto
- Kahlua

BEER

- Budweiser, Bud Light, Miller Light

WINE

- Cabernet sauvignon, chardonnay, pinot grigio

CHAMPAGNE TOAST

- House champagne

WINE SERVED WITH DINNER

- House cabernet sauvignon and pinot grigio

Additional hours of bar service are available for \$5.50 per guest, per hour.



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Classic Wedding Package

Price per guest: \$99.75 (price subject to tax and service charge; price subject to change)

Upgraded premium-brand bar service for four hours • Cold hors d'oeuvres display • Passed hors d'oeuvres • Champagne toast for all guests • Wine service with dinner • Elegant tiered wedding cake • Pastry table • Late-night snack • Cordial and coffee station • House centerpieces • Floor-length table linens and an array of house napkins • Complimentary coat check

CLASSIC MENU SELECTIONS

PASSED HORS D'OEUVRES

(select four)

Panko-crusted shrimp
Miniature crab cakes with creole remoulade
Goat cheese spanakopita with honey and thyme
Caprese crostini with pesto
Chicken hibachi skewers
Miniature beef Wellington with horseradish cream
Miniature brie with raspberry coulis and slivered almonds
Short rib pierogis with dollop of sour cream
Blackened shrimp

COLD HORS D'OEUVRES DISPLAY

Crudités of fresh vegetables with artichoke dip, imported and domestic cheeses, fresh strawberries and grapes surrounded by assorted crackers and breads

SALAD (select one)

Wild field greens, alfalfa, roasted sweet beets, candied walnuts, and feta cheese
Caesar salad with homemade croutons and shaved parmesan
Wild mesclun greens with strawberries, mandarin oranges, and caramelized walnuts
Mixed mesclun greens with roasted pears, candied pecans, cranberries, and blue cheese

VEGETABLE (select one)

String beans with red peppers and dill
Roasted brussels sprouts with diced onion, bacon, and balsamic glaze
Broccoli crowns with fresh lemon
Roasted parmesan zucchini
Grilled asparagus with tomato coulis

STARCH (select one)

Roasted fingerling potatoes with dijon, honey, and thyme
Creamy parmesan saffron rice with chardonnay
Baked sweet potatoes with maple cinnamon butter
Roasted yukon gold fingerling potatoes with lemon and dill

ENTRÉES (select up to three)

Filet mignon with wild mushrooms in madeira crème
Sliced beef tenderloin with béarnaise sauce
Roasted airline chicken breast with herb de Provence and riesling au jus
Chicken Provençale – roasted chicken breasts topped with artichokes, tomatoes, mushrooms, and sautéed shrimp
Classic sea bass with lobster bisque sauce
Salmon filet with honey-bourbon sauce
Char-grilled prime bone-in pork chop with honey bourbon sauce and candied pecans
Eggplant rollatini with ricotta, marinara, and shaved parmesan (vegetarian)

DESSERT

Wedding cake served with your choice of fresh seasonal berries, vanilla bean ice cream, or sorbet

PASTRY TABLE

Chef's selection of deluxe finger pastries and miniature desserts

CORDIAL AND COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and specialty teas, Amaretto DiSaronno, Bailey's Irish Cream, Frangelico, Kahlua, and Grand Marnier

LATE-NIGHT SNACK (select one item)

Assorted sheet pizzas
Mozzarella sticks with marinara sauce
Pretzel bites with Great Lakes Dortmunder cheese sauce
French fry bar: golden french fries displayed with assorted toppings

CLASSIC BAR SELECTIONS

LIQUOR

Vodka - Tito's and Grey Goose
Gin – Bombay
Scotch – Dewar's White Label
Rum – Bacardi Silver
Spiced Rum – Captain Morgan
Whiskey – Canadian Club
Bourbon – Maker's Mark
Tennessee Whiskey – Jack Daniel's
Canadian Whiskey – Crown Royal
Tequila – Patron
Peach Schnapps – Peachtree
Amaretto – DiSaronno
Kahlua
White Claw Black Cherry
High Noon Variety

BEER

Budweiser, Bud Light, Miller Light
Great Lakes IPA
Great Lakes Burning River
Great Lakes Dortmunder

WINE

Cabernet sauvignon, chardonnay, pinot grigio

CHAMPAGNE TOAST

Prosecco

WINE SERVED WITH DINNER

Cabernet sauvignon and pinot grigio

Additional hours of bar service are available for \$7.50 per guest, per hour. Additional selections from Great Lakes Brewery available for an additional cost.

Simply Elegant Wedding Package

A very special package for your wedding scheduled in the months of January, February, or March, or any Friday or Sunday throughout the year. Price per guest: \$70.50 (price subject to tax and service charge; price subject to change)

Premium bar service for four hours • Cold hors d'oeuvres display • Elegant served dinner • House centerpieces • Champagne toast for all guests OR wine service with dinner • Elegant tiered wedding cake • Continental coffee station • A colorful array of house table linens and napkins • Complimentary coat check

SIMPLY ELEGANT MENU SELECTIONS

COLD HORS D'OEUVRES DISPLAY

Fully decorated table featuring crudités of fresh vegetables with artichoke dip, imported and domestic cheeses, and assorted crackers and breads

SALAD (select one)

Classic Caesar with homemade croutons
Wild mesclun greens with strawberries, mandarin oranges, and caramelized walnuts
Mixed greens with cucumbers, tomatoes, and homemade croutons

VEGETABLE (select one)

String beans with red peppers and dill
Broccoli crowns with fresh lemon
Zucchini, yellow squash, and red pepper with parmesan cheese

STARCH (select one)

Yukon gold fingerling potatoes with lemon and dill
Wild rice with dried cranberries and thyme
Herb-roasted redskin potatoes

ENTRÉES (select up to three)

Prime rib of beef au jus
Chicken Marsala – breaded chicken breasts topped with mushrooms in demi-glaze
Chicken bruschetta
Thyme-grilled chicken breasts in chardonnay
lemon-butter crème
Blackened grouper with lemon-butter crème
Spinach and cheese lasagna roll (vegetarian)

DESSERT

Wedding cake

CONTINENTAL COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and specialty teas.

SIMPLY ELEGANT BAR SELECTIONS

LIQUOR

Vodka – Smirnoff
Gin – Tanqueray
Scotch – Dewar's White Label
Rum – Bacardi Silver
Spiced Rum – Captain Morgan
Whiskey – Canadian Club
Bourbon – Jim Beam
Tennessee Whiskey – Jack Daniel's
Tequila – Cuervo Silver
Peach Schnapps – Peachtree
Amaretto – Amaro
Kahlua

BEER

Budweiser, Bud Light, Miller Light

WINE

Cabernet sauvignon, chardonnay, pinot grigio

CHAMPAGNE TOAST

House champagne

WINE SERVED WITH DINNER

House cabernet sauvignon and pinot grigio

Additional hours of bar service are available for \$4.75 per guest, per hour.

