

# ARTFULLY CREATED. MASTERFULLY DELIVERED.

## SERVICES AND OFFERINGS

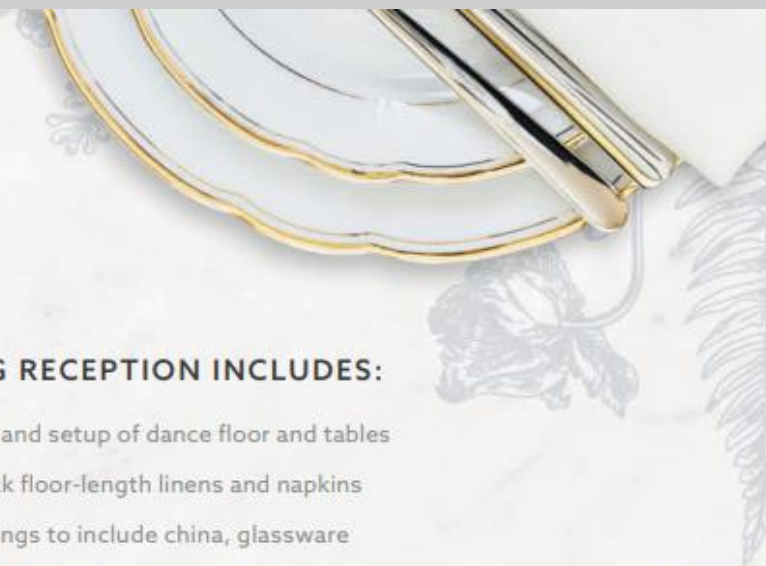
Think of this menu as setting the stage. But leave your imagination open for inspiration to take over and ideas to unfold, with room to customize your experience for a truly personal affair. Getting your details down perfectly is what we're known for. Adding incredible and unexpected touches is where we shine.

## YOUR WEDDING CEREMONY INCLUDES:

- Professional ceremony coordination by one of our preferred vendor wedding coordinators (required)
- Elegant event chairs
- Exclusivity of the Lakeside Terrace for up to 1 hour for ceremony
- Ceremony rehearsal
- Complimentary infused water station
- Gorgeous indoor back up event space

## YOUR WEDDING RECEPTION INCLUDES:

- Complimentary use and setup of dance floor and tables
- Luxury white or black floor-length linens and napkins
- Timeless place settings to include china, glassware and flatware
- Elegant event chairs
- Exquisite glass votives
- Professional cake cutting service
- Complimentary wedding day guest room for the couple
- Complimentary reception menu tasting for 2 guests
- Referrals on top wedding vendors (All outside services require prior approval along with license and insurance)
- Room block with special pricing for your guests



# WEDDING RECEPTION PACKAGE: PLATED

## CLASSICAL RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

### **SALADS** *(Select one)*

#### **Simply Green Salad**

*Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries,  
Pink Peppercorn Dressing*

#### **Caesar Salad**

*Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons,  
House Caesar Dressing*

#### **Heirloom Tomato & Burrata**

*Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze,  
Fresh Oregano, Fleur Del Sel, Cracked Black Pepper*

#### **Arugula Salad**

*Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette*

### **ENTRÉES** *(Select up to two)*

#### **Joyce Farms Oven Roasted Chicken • \$99 / PP**

*Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney*

#### **Roasted Pork Tenderloin • \$99 / PP**

*French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney*

#### **Artisan Cheese Cavatappi Pasta • \$99 / PP**

*Asparagus, Cremini Mushrooms, Green Peas, Pecorino*

#### **Filet Mignon • \$109 / PP**

*Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction*

#### **Pistachio Crusted Sea Bass • \$109 / PP**

*Creamed Corn Risotto, French Bean Medley, Lemon Reduction*

#### **Dual Entrée • \$119 / PP**

*Pricing does not include tax of 7.5% and service charge of 25%.*

*Menu cost is based on the highest priced entrée selection.*






# WEDDING RECEPTION PACKAGE: PLATED

## MASTERPIECE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include:  Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

### BARS (Select one)

#### Standard (Included in Package)

*Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch*

#### Premium (Upgrade) • \$4 / PP

*Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch*

#### Luxury (Upgrade) • \$7 / PP

*Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch*

### SALADS (Select one)

#### Simply Green Salad

*Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing*

#### Caesar Salad

*Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing*

#### Heirloom Tomato & Burrata

*Heirloom Tomatoes, Crete Extra Virgin Olive Oil, Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel, Cracked Black Pepper*

#### Arugula Salad

*Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette*

### ENTRÉES (Select up to two)

#### Joyce Farms Oven Roasted Chicken • \$129 / PP

*Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney*

#### Roasted Pork Tenderloin • \$129 / PP

*French Lentils, Carrots, Squash, Dijon Vermouth Sauce, Blueberry Chutney*

#### Artisan Cheese Cavatappi Pasta • \$129 / PP

*Asparagus, Cremini Mushrooms, Green Peas, Pecorino*

#### Filet Mignon • \$139 / PP

*Butternut Yukon Mash, Brussels Sprouts, Blackberry Port Reduction*

#### Pistachio Crusted Sea Bass • \$139 / PP

*Creamed Corn Risotto, French Bean Medley, Lemon Reduction*

#### Dual Entrée • \$149 / PP

*Pricing does not include tax of 7.5% and service charge of 25%.  
A bartender fee of \$175 per 75 guests will be applied to all bars.  
Menu cost is based on the highest priced entrée selection.*



# WEDDING RECEPTION PACKAGE: DISPLAY

## GRANDE RECEPTION PACKAGE

Your Wedding Reception Package Includes:

- Four hours of standard open bar
- All bars include: Wine, beer, soft drinks, juices and bottled water
- Champagne toast
- Choose 4 selections of butler passed hors d'oeuvres
- Fresh bread, iced tea and water

### BARS *(Select one)*

#### Standard (Included in Package)

*Tito's Vodka, Beefeater Gin, Bacardi Rum, Exotico Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewar's Scotch*

#### Premium (Upgrade) • \$4 / PP

*Ketel One Vodka, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, 1800 Silver Tequila, Bulleit 91 Bourbon, Jack Daniel's Whiskey, Johnny Walker Black Scotch*

#### Luxury (Upgrade) • \$7 / PP

*Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Bacardi Rum, Patron Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Glenmorangie Scotch*

### DINNER STATION OR BUFFET *(Select one)*

#### Spice Market • \$139 / PP

- Beet Salad  
*Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette*
- Green Lentil Marinated Artichoke Salad  
*Green Goddess Dressing*
- Shoulder Steak  
*Cilantro Pesto*
- Pork Tenderloin  
*Sweet Tea Brined, Chili Apple Reduction*
- Squash, Tomatoes, Onions, Pecorino Gratin
- Butter Poached Asparagus

#### Farm Stand • \$139 / PP

- Corn Chowder
- Chopped Salad  
*Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing*
- Arugula Salad  
*Candied Pecans, Brie, Apples, Dried Cherries, Champagne Vinaigrette*
- Pan Seared Salmon, Ginger Mango Chutney
- Herb Roasted Chicken Breast, Red Onion Marmalade
- Fava Beans, Edamame, Sweet Corn, Peppers, Fresh Herbs
- Creamed Corn Risotto



*Pricing does not include tax of 7.5% and service charge of 25%.*

*A bartender fee of \$175 per 75 guests will be applied to all bars.*

*All items are displayed for a maximum of 90 minutes to ensure health and safety standards.*



# WEDDING RECEPTION PACKAGE: DISPLAY

## GRANDE RECEPTION PACKAGE (CONTINUED)

### DINNER STATION OR BUFFET *(Select one)*

#### Sustainable • \$149 / PP

- Shaved Brussels Sprout Salad  
*Gorgonzola, Red Apples, Brioche Croutons,  
Cider Vinaigrette*
- Mixed Green Salad  
*Orange Segments, Shaved Fennel, Feta, Citrus Pink  
Peppercorn Vinaigrette*
- Haricot Verts, Toasted Almonds, Olive Oil
- Roasted Prime Ribeye, Pot Roast Jus
- Crab Crusted Grouper, Lemon Chardonnay Sauce
- Eggplant, Celery, Capers, Onions, Tomatoes
- Garden Vegetable Caponata
- Garlic & Herb Roasted New Potatoes

#### Coastal Inspiration • \$149 / PP (Includes one Action Station)

- Lobster & Crab Bisque
- Strawberry Salad  
*Baby Arugula, Orange Segments, Candied Pecans,  
Goat Cheese Crumbles, Shaved Red Onion,  
White Balsamic Vinaigrette*
- Roasted Vegetable Salad  
*Peppers, Asparagus Tips, Zucchini, Artichokes*
- Pan Seared Chilean Seabass, Lemon Thyme Jus
- House Seasoned Strip Steak, Wild  
Mushroom Reduction  
*(Carving Station)*
- Thyme Roasted Marbled Baby Potatoes
- Haricot Verts, Sweet Tomatoes, Toasted Almonds

#### Heirloom Harvest • \$159 / PP (Includes two Action Stations)

- Tomato Fennel Bisque  
*Artisan Cheese Croutons, Caramelized Fennel*
- Roasted Seasonal Fruit Salad  
*Field Greens, Buttered Pecans, Buttermilk Bleu  
Cheese, Raspberries, Cornbread Croutons,  
Fig & Sherry Vinaigrette*
- Heirloom Tomato & Burrata Salad  
*Heirloom Tomatoes, Crete Extra Virgin Olive Oil,  
Aged Balsamic Glaze, Fresh Oregano, Fleur Del Sel,  
Cracked Black Pepper*
- Herb Roasted Beef Tenderloin, Black Truffle Glaze  
*(Carving Station)*
- Lobster Pappardelle, Meyer Lemon Cream  
*(Action Station)*
- Herb Garlic Red Bliss Potatoes
- Roasted Root Vegetables, Orange Honey Glaze

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A Chef Attendant Fee of \$175 will be applied to all Action Station Items.



# WEDDING RECEPTION PACKAGE: HORS D'OEUVRES

Choose 4 selections. One of each item per person to be served.

## CHILLED HORS D'OEUVRES

### Asparagus Ham Canapé

*Mustard Aioli, Artisan Crostini*

### Beef Tartare

*Fried Capers, Onion Jam, Artisan Cheese, Crostini*

### Brie Brioche

*Apple Chutney, Toasted Brioche*

### Bruschetta

*Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast*

### Duck Confit

*Seasonal Fruit Marmalade, Jalapeño, Pita Point*

### Goat Cheese Phyllo Cup

*Black Pepper Honey, Almond*

### Mandarin Shrimp Canapé

*Lemon Crème Fraîche, Chive*

### Pepper Flatbread

*Manchego Cheese, Spicy Smoked Pepper Chutney*

### Smoked Chicken Crostini

*Mango, Almond, Coconut, Chive, Multi-Grain Crostini*

## WARM HORS D'OEUVRES

### Baked Brie

*Fresh Raspberries, Cabernet Berry Compote*

### Beef Satay

*Horseradish Crust*

### Bourbon & Boursin Chicken En Croûte

*Mustard Aioli, Artisan Crostini*

### Chicken Saltimbocca Skewer

*Prosciutto, Sage*

### Chicken Satay

*Grilled Pineapple Chutney, Peppers & Onions*

### Chili Lime Chicken Crostini

*Cumin Pepper Glaze, Fresh Lime Zest*

### Coconut Shrimp

*Orange Chili Glaze, Ginger*

### Fried Green Tomatoes

*Buttermilk Dressing*

### Lump Crab Cake

*Organic Arugula, Basil Oil, Rémoûlade, Grilled Lemon*

### Mini Shrimp n' Grits

*Goat Cheese, Chive*

### Sesame Vegetable Phyllo

*Asian Soy Dressing, Phyllo*

### Vegetable Samosa

*Peach Chutney*

### Vegetable Spring Roll

*Miso Cured Vegetables, Ginger Chili Sauce*



# ADDITIONAL AFFAIRS

## REHEARSAL DINNER

Your Rehearsal Dinner Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Elegant event chairs & setup
- Champagne toast
- Fresh bread, iced tea and water

### REHEARSAL DINNER PLATED • \$79 / PP

#### Salad

- Simply Green Salad  
*Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing*

#### Entrées (Select one)

- Joyce Farms Oven Roasted Chicken  
*Creamed Corn Risotto, Thyme Seared Baby Carrots, Roasted Tomato Chutney*
- Artisan Cheese Cavatappi Pasta  
*Asparagus, Cremini Mushrooms, Green Peas, Pecorino*

#### Dessert (Select one)

- Key Lime Pie
- Nutella Hazelnut Flourless Chocolate Cake

### REHEARSAL DINNER BUFFET • \$99 / PP

- Chopped Salad  
*Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing*
- Shoulder Steak  
*Cilantro Pesto*
- Pork Tenderloin  
*Sweet Tea Brined, Chili Apple Reduction*
- Squash, Tomatoes, Onions, Pecorino Gratin
- Butter Poached Asparagus
- Salted Caramel Cheesecake

*Pricing does not include tax of 7.5% and service charge of 25%.*

*All items are displayed for a maximum of 90 minutes to ensure health and safety standards.*





# ADDITIONAL AFFAIRS

## FAREWELL BRUNCH

Your Farewell Brunch Includes:

- Luxury linens & napkins
- Exquisite place settings to include china, glassware & flatware
- Choice of 1 Mimosa or Bloody Mary per person
- Grand brunch buffet

### BRUNCH • \$34 / PP (Select one)

#### Gourmet American

- Warm Breakfast Pastries  
*Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants*
- Greek Yogurt Bar with Fresh Berries, House Baked Granola, Dried Fruits and Honey
- Fresh Cut Fruit with Garden Berries
- Freshly Baked Biscuits with Sage Turkey Sausage Gravy
- Scrambled Eggs with Cheddar Cheese and Fresh Herbs
- Bohemian Egg Sandwich  
*Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham, Swiss Cheese (Whole wheat available if requested in advance)*
- Applewood Smoked Bacon or Pork Sausage
- Roasted Fingerling Potatoes with Parsley and Sea Salt

#### Southern Classic

- Warm Breakfast Pastries  
*Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants*
- Fresh Cut Fruit with Garden Berries
- Scrambled Eggs with Aged Cheddar and Chopped Bacon
- Biscuits & Gravy
- Cheddar Grits
- Buttermilk Pancakes with Vermont Maple Syrup
- Fingerling Potato Hash with Roasted Pepper and Caramelized Onions
- Grilled Ham or Applewood Smoked Bacon

#### CUSTOMIZED MENU

Have a specific vision in mind for dining at your wedding? We are happy to work with you to create a customized menu, tailored to your wedding party's unique needs. Prices vary.

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