

## FIG CATERING WEDDING PACKAGE

**Friday – Sunday:** \$195.00++ Per Person

### Package Includes:

- Five Hour Open Bar Service Package – "The Bar" Selections
- Selection of Five Tray Passed Hors d' Oeuvres For One Hour
- Three Course Plated Dinner (Starter, Salad, Pre-Selection of Entrées)
- Wedding Cake
- Selection of One Red and One White Wine Poured Table Side Throughout Dinner
- Sparkling Wine Toast
- Coffee, Decaffeinated Coffee, & Tea Service After Dinner
- Pre-Ceremony Water Station
- One Night Hotel Stay (Only available when booking packages of 50 guests or more)
- Bride or Groom "Green Room" for Wedding Day (In a hotel meeting space)
- Menu Tasting Three Months Prior to the Wedding
- One Hour of Event Space Use for the Wedding Rehearsal (Event Space Availability for Rehearsal TBD)
- Use of Available Hotel Inventory of Heaters (Up to 10), Fire Pit, Risers (4ft x 8ft x 15in Sections), Tables, Banquet Chairs, Hedging, White Table Linens and Napkins, Tealight Candles, Silver Chargers, White Plates/Bowls, Silver Flatware, Clear Glassware
- Up to 450 White Folding Chairs for the Ceremony Space
- Dance Floor- Maximum Size 24' x 24' (Color: Slate Gray)
- Five Security Guards Included During Ceremony on the Front Drive
- One Bartender for Every 100 Guests Included with Wedding Package
- Valet Waived for up to Eight Vendor Vehicles

### Package Additional Charges & Upgrades:

- Valet Parking: Hosted or Non-Hosted at \$20.00+ Per Car
- Up To Four Sky Hooks in Starlight Ballroom: \$100.00++ Each
- Vendor Meals: \$45.00++ Each
- Young Adult Pricing (13-20 Years of Age): \$110.00++ Each
- Children's Meals (2-12 Years of Age): \$45.00++ Each
- Coat Check Attendant: \$200.00+
- Power Drop: \$495.00+ Each
- Additional Security: \$40.00++ Per Hour, Four Hour Minimum
- Additional Hours of Bar Package: \$13.00++ Per Person, Per Hour ("The Bar" Selections)
- Upgrade to "Raising The Bar" Selections: \$15.00++ Per Person
- Audio Visual Services: Please Request Separate Custom Quote
- Overtime Fees to Extend Event Service Past Five Hours: \$2,000+ Per Hour
- Table Side Entrée Choice: \$25.00++ per person (Guest Entrée Counts Not Submitted in Advance)
- Additional Bartender Fees: \$150.00+ Each

## FIG CATERING WEDDING PACKAGE MENU OPTIONS

### Tray Passed Hors d' Oeuvres

*Choice of Five*

#### Cold

- Yellow Tomato Gazpacho
- Deviled Eggs
- Tomato and Boccocini Crostini
- Potato Cake with Smoked Salmon and Caviar
- Honey Dates with Fourme d' Ambert
- Goat Cheese Tart with Lavender Honey
- Laughing Bird Shrimp Tostadas with Aji Amarillo, Jalapenos
- Ceviche with Snapper, Lime, Jalapeno, Pear Tomatoes
- Lobster Roll with Apple and Tarragon
- Tuna Poke Seaweed Cones
- Fresh Shrimp or Tofu Spring Rolls with Peanut Sauce

#### Warm

- Warm Cauliflower Brown Butter Soup, Pickled Grapes
- Basil Vegetable Tarts
- Natural Pork and Cavolo Nero Meatballs
- Rubeen Spring Rolls with 1000 Island
- Caramelized Onion, Pear and Blue Cheese Tart
- Tarragon Flatbread with Roasted Shallots, Figs and Old Kentucky Tomme
- Chicken, Mushroom and Poblano Pepper Quesadilla
- Shrimp, Sweet Corn and Habanero Quesadilla
- Chicken Satay with Hand-Crushed Peanut Sambal
- Shrimp Satay with Sweet Chile
- Grilled Beef Skewers with Chimichurri Verde
- Curried Lamb Chop with Tomato-Date Chutney
- Coconut Shrimp with Mango-Lime Sauce
- Mac 'n' Cheese Croquettes
- Beef Wellingtons
- Curried Vegetable Samosas
- Loaded Potato Puffers with Bacon, Sour Cream, Cheese, and Chives
- Hoisin Glazed Pork Ribs with Crispy Scallions
- Truffle and Mozzarella Arancini
- Classic All Beef Slider with Sharp Cheddar and "Burger Love"
- Impossible Burger Slider with Sharp Cheddar, Pickle
- Filet Mignon Cheesesteaks with Mushroom and Peppers
- FIG Dog with Bacon-Habanero Marmalade, Comte Fondue, Fritos
- Chicago Dog with Tomato, Mustard, Pickle, Sport Pepper, Onion, Nuclear Relish

## Three Course Plated Dinner

### First Course: Starter

#### *Choice of One*

- Roasted Tomato Soup, Sourdough Croutons and Herb Oil
- White Bean, Garlic, Bacon, and Kale Soup
- Lobster Bisque
- Butternut Squash Soup with Rosemary Brown Butter
- Shrimp and Scallop Ceviche with Aji Amarillo, Pickled Fresno Chilies, Lime, Avocado
- Herb Gnocchi with Parmesan Cream Sauce and Sweet Peas

### Second Course: Salad

#### *Choice of One*

- Roasted Pear Salad, Pomegranate, Belgian Endive, Arugula, Walnuts, Cranberry-Maple Vinaigrette
- Baby Spinach with Roasted peppers, Bermuda Onions, Feta, Pine Nuts and Green Goddess Dressing
- Traditional Caesar Salad with Romaine, Croutons, Parmesan, Anchovy
- Wedge Salad with Baker's Bacon, Tomatoes, Fresh Herbs, Buttermilk Dressing, Pt. Reyes Blue Cheese
- Beet Salad with Fromage Blanc, Watercress, Orange Vinaigrette
- Scarlet Quinoa "Tabbouleh" with Persian Cucumbers, Heirloom Tomatoes, Mint, and French Feta

### Third Course: Entrée

#### *Choice of Two Meat/Fish and One Vegetarian (Guest Entrée Counts Due in Advance)*

- Roasted Jidori Chicken with Cippolini Onions, Swiss Chard, Crispy Smashed Potatoes, Mustard Jus
- Free Range Chicken Breast, Roasted Peewee Potatoes, Haricot Vert, Wild Mushroom Sauce
- Chicken Thighs with Tuscan Bean Ragout, Pancetta, Tomato, Arugula
- Rib Eye of Beef with Horseradish Potatoes, Asparagus, Onion Rings
- Filet Mignon with Twice Baked Boursin Potato, Asparagus
- Braised Short Rib with Heirloom Carrots, Organic Mushrooms, Bacon Lardons
- Halibut with Abalone Mushrooms, English Peas, Pea Tendrils
- Scottish Salmon with White Wine Braised Artichokes, Swiss Chard, Fennel
- Sea Bass with White Beans, Sun Gold Tomatoes, Castelvetrano Olives
- Penne with San Marzano Tomatoes, Chili Flakes, Garlic
- Butternut Squash Ravioli with Roasted Apples, Kabocha Squash, Sage
- Wild Mushroom Ravioli with Toy Box Mushrooms, Porcini Cream
- Tomato Gnocchi with Summer Squash, Tomato Broth
- Pastaless Lasagna, Shaved Seasonal Vegetables, Pomodoro
- Vegan Vegetable Curry, Market Vegetables, Spinach, Chickpeas, Five Spice Tofu, Organic Brown Rice

### Wedding Cake

*Ordered Through One of Our Partner Bakeries*

The Butter End Cakery, Vanilla Bake Shop

## BAR PACKAGE OPTIONS

### The Bar

*(Included)*

#### *Liquor:*

Absolute Vodka, Tanqueray Gin, Bacardi Superior Rum, El Jimador Tequila, Jack Daniels Whiskey, Tullamore Dew Whiskey, Old Forester Bourbon, Dewar's White Label

#### *Cordials & Cognac:*

Disaronno Amaretto, Tia Maria, Cointreau, St Germain, Bailey's Irish Cream, Remy Martin VSOP

#### *Wines:*

Chateau Souverain Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Angeline White Pinot Noir, Charles Lafitte Sparkling

#### *Kosher Wines Available Upon Advance Request:*

Jeunesse Cabernet Sauvignon and Chardonnay, Bartenura Prosecco

#### *Imported Beer:* Corona, Stella Artois, Fat Tire

*Domestic Beer:* Miller Lite, Sam Adams

*Craft Beer:* Golden Road, Seasonal Draft

Red Bull, Assorted Soft Drinks, Mineral Waters, and Assorted Juices

### Raising The Bar

*(Upgrade)*

#### *Liquor:*

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Hendricks's Gin, Casamigos Tequila, Bacardi Superior Rum, Sailor Jerry Spiced Rum, Macallan 12 Year Scotch, Woodford Reserve Bourbon, Jameson Irish Whisky, Crown Royal Canadian Whisky

#### *Cordials & Cognac:*

Disaronno Amaretto, Tia Maria, Cointreau, St Germain, Bailey's Irish Cream, Remy Martin VSOP

#### *Wines:*

LangeTwins Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir, Charles Lafitte Sparkling

#### *Kosher Wines Available Upon Advance Request:*

Jeunesse Cabernet Sauvignon and Chardonnay, Bartenura Prosecco

#### *Imported Beer:* Corona, Stella Artois, Fat Tire

*Domestic Beer:* Miller Lite, Sam Adams

*Craft Beer:* Seasonal Draft

Red Bull, Assorted Soft Drinks, Mineral Waters, and Assorted Juices

## OUTSIDE CATERING WEDDING PACKAGE

**Friday-Sunday: \$140.00++ Per Person**

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- Five Security Guards Included During Ceremony on the Front Drive
- One Bartender for Every 100 Guests Included with Wedding Package
- Valet Waived for up to Eight Vendor Vehicles

### Package Additional Charges & Upgrades:

- Kitchen Cleaning Fee: \$2,500+
- Cake Cutting Fee: \$5.00++ Per Person
- Valet Parking: Hosted or Non-Hosted at \$20.00+ Per Car
- Up To Four Sky Hooks in Starlight Ballroom: \$100.00++ Each
- Vendor Meals: \$45.00++ Each
- Price Per Child (2-12 Years of Age): \$85.00++ Each
- Coat Check Attendant: \$200.00+
- Power Drop: \$495.00+ Each
- Additional Security: \$40.00++ Per Hour, Four Hour Minimum
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