

the KANE

Your Day. Your Love. Your Perfect Venue.

The Kane Center is an ideal location to fit your unique style. Whether you envision a laid-back country-style wedding, an intimate brunch, or an elegant evening affair, we offer the perfect canvas for you to design your dream event.

Highlights

On-Site Professional Catering & Service Staff

Multiple Space Options to Best Accommodate Your Event

High-Quality Lighting and Audio-Visual System

Located Two Miles from I-95 and 4 Miles West of US-1

Convenient to Several Hotel Options for Out-of-Town Guests

Ample Parking

and much more ...

About the Kane Center

The Kane Center is home to the Council on Aging of Martin County, a 501(c)(3) organization that has been serving Martin County's seniors since 1974. Services include Meals on Wheels, the Adult Day Club, The Joseph C. & Ann S. Day Medical Center, and care management. Rental of The Kane helps support these and other programs that help seniors maintain lives of quality and purpose. For more about the Council on Aging, visit www.kanecenter.org.



The Charles & Rae Kane Center

900 SE Salerno Road | Stuart, FL 34997 | www.thekane.org | (772) 223-7807





Wedding Reception

BASED ON 100 GUESTS

Venue Rental **\$2,100**

Full-Day Rental of the Langford Theater*

Catering & Service Staff

Event Set-Up & Breakdown

Tables and Chairs for up to 300 Guests

Full China Set-Up & White Linen Napkins

Complimentary Cake Cutting

Food Tasting for Up to Two Guests

Liability Insurance

Reserve Your Day!

Save the Date: \$500

Refundable Damage Deposit \$500

*Full-Day Rental is 12 hours, which must include all set up and breakdown. All guests must exit the building by 11 p.m. More space options are available within the Kane Center for an additional fee. Price excludes sales tax.

Design Your Menu

Passed Hors d'oeuvres

Standard	Choice	Premium
Buffalo Chicken Wanton	Mini Beef Wellington	Bacon Wrapped Shrimp
Caprese Skewer	Mini Crab Cake	Applewood Shrimp Rumaki
Spring Rolls	Crab Wanton	Ahi Tuna Nachos
Three Cheese Stuffed Mushrooms	Sausage or Crab Stuffed Mushrooms	Prosciutto Wrapped Asparagus
Antipasto Skewer		

Display Hors d'oeuvres

Standard	Premium
Seasonal Fruit and Cheese Board	Chilled Shrimp Cocktail
Tuscan Bruschetta	Local Smoked Fish Dip
Spinach Artichoke Dip	Gourmet Cheese Display

Salads

Standard	Premium
House	Blue Cheese Wedge
Caesar	

All menus are served with warm rolls and butter.

Design Your Menu

Entrées

Standard	Choice	Premium
Lemon Panko Crusted Chicken	Roast Beef	Grilled and Sliced Sirloin Chimichurri
Chicken Francaise	Slow-Cooked Sliced Beef Brisket	Grilled Filet Mignon
Chicken Gorgonzola		Grilled Mahi Mahi
Roasted Garlic Rosemary Chicken		Red Snapper
Chicken Piccata		
Herb-Seared Garden Balsamic Chicken		
Chipotle Maple-Glazed Pork		
Bourbon Peach Chicken		

Sides

Starch	Vegetables
Herb Parmesan Couscous	Balsamic Asparagus
Oven Roasted Rosemary Bliss Potatoes	Roasted Corn Medley
Garlic Mashed Potatoes	Herbed Lemon Green Beans
Herb-Infused Wild Rice	Lemon & Garlic Roasted Broccoli
Sweet Potatoes with Cinnamon Butter	Vegetable Medley
Traditional Rice Pilaf	Vegetable Medley
	Grilled Brussels Sprouts, Mushrooms & Onions

Premium Sides

Smoked Gouda Mac & Cheese
Penne Alfredo

Sample Menus

The Preserve

Plated Dinner \$40/Guest

Buffet Dinner \$35/Guest

Two Butler-Passed Hors d'oeuvres

Caprese Skewer • Buffalo Chicken Wanton

Dinner

House or Caesar Salad & Rolls with Butter

- Choose One Entrée -

Chicken Francaise

Chipotle Maple Pork

- Accompaniments -

Roasted Rosemary Red Bliss Potatoes

Herb Lemon Green Beans



The Floridian

Plated Dinner \$45/Guest

Buffet Dinner \$40/Guest

Two Displays

Tuscan Bruschetta • Spinach Artichoke Dip

Dinner

House or Caesar Salad & Rolls with Butter

- Choose One Entrée -

Roasted Garlic Rosemary Chicken

Slow Roasted Sliced Beef Brisket

- Accompaniments -

Garlic Mashed Potatoes

Balsamic Asparagus

The Langford

Plated Dinner \$59/Guest

Buffet Dinner \$54/Guest

Two Butler-Passed Hors d'oeuvres

Ahi Tuna Nachos • Cheese Stuffed Mushrooms

One Display

Tuscan Bruschetta

Dinner

House or Caesar Salad & Rolls with Butter

- Choose One Entrée -

Grilled & Sliced Sirloin Chimichurri

Grilled Mahi Mahi

- Accompaniments -

Herb Parmesan Couscous

Lemon & Garlic Broccoli

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Due to health regulations all food and beverage prepared and served by Kane Catering may not leave the premises.

Beverages & Extras

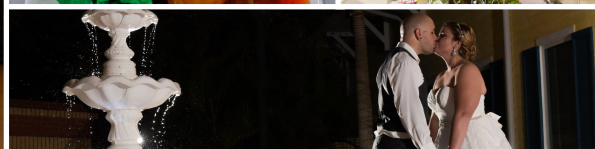
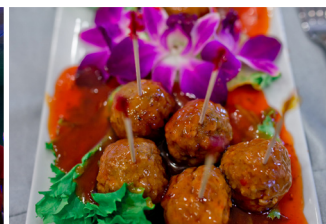
Beverage Options

Cash Bar | Bartender Fee: \$150 per Bartender
Premium Liquor Open Bar | \$32/guest for 4 Hour Service
Beer & Wine Open Bar | \$25/guest for 4 Hour Service
Champagne Toast | \$4/guest
Water, Tea & Lemonade Station | \$2/guest
Unlimited Soda | \$2/guest

Bar by Consumption Also Available.

Miscellaneous Menu Options

Kids Meal | Chicken Tenders with Mac & Cheese | \$10.95/guest
Vegetarian & Gluten Free Menu Options Available.



the **KANE**
WHERE YOUR EVENT IS SPECIAL



Contact

(772) 223-7807 • thekane@kanecenter.org
www.thekane.org

Prices subject to change based on market value. Menu customization is available for an additional cost per guest.