

Graduate[®]

HOTELS



WEDDING MENU

All Wedding Packages Include

Round dining tables, gift table, guestbook table, cake table, and DJ table

House linens of white, black, or ivory

Choice of house linen napkin colors

Standard dance floor and staging

Ivory backdrop behind the head table

China, silverware, and glassware

Cake cutting and plating service

Complimentary king room one night stay for the bride and groom**

Discounted group rate for overnight wedding guests**

Complimentary three entrée taste test

Full-service staff including servers, setup & teardown, bartenders, and event supervisor

***Based on hotel availability at the time of booking*

Emerald Wedding Package

\$37.00 per person

Kids 12 and Under 1/2 Price

Buffet Meal**

Choice of Salad, Two Entrees, Two Sides, and Dinner Rolls with Butter

Choice of Lemonade, Iced Tea, or Coffee Service for the Duration of the Cocktail Hour

***Upgrade to Plated Meal for an additional \$3.00 per person*

Ruby Wedding Package

\$45.00 per person

Kids 12 and Under 1/2 Price

Choice of One Hors D'oeuvre

Choice of One Appetizer Display

Buffet Meal**

Choice of Salad, Two Entrees, Two Sides, and Dinner Rolls with Butter

Choice of Lemonade, Iced Tea, or Coffee Service for the Duration of the Cocktail Hour

Complimentary Champagne Toast for the Bridal Party and up to Two Parent's Tables

***Upgrade to Plated Meal for an additional \$3.00 per person*

**Minimum number of guests 50*

**All pricing is subject to 24% service charge and applicable sales tax*

Sapphire Wedding Package

\$60.00 per person

Kids 12 and Under 1/2 Price

Choice of Two Hors D'oeuvres

Choice of One Appetizer Display

Buffet Meal**

Choice of Salad, Two Entrees, Two Sides, and Dinner Rolls with Butter

Choice of Lemonade, Iced Tea, or Coffee Service for the Duration of the Reception

Complimentary One-Hour Bar with Domestic Beers and House Wines

Complimentary Champagne Toast for the Bridal Party and up to Two Parent's Tables

***Upgrade to Plated Meal for an additional \$3.00 per person*

Diamond Wedding Package

\$80.00 per person

Kids 12 and Under 1/2 Price

Choice of Three Hors D'oeuvres

Choice of Two Appetizer Displays

Buffet Meal**

Choice of Salad, Two Entrees, Two Sides, and Dinner Rolls with Butter

Choice of Lemonade, Iced Tea, or Coffee Service for the Duration of the Reception

Complimentary One-Hour Bar with Domestic Beers, Imported Beers, and House Wines

Table Side Wine Service

Complimentary Champagne Toast for the Bridal Party and up to Two Parent's Tables

Late Night Snack

***Upgrade to Plated Meal for an additional \$3.00 per person*

**Minimum number of guests 50*

**All pricing is subject to 24% service charge and applicable sales tax*

Hors D'oeuvres and Appetizers Menu Selections

[included with Ruby, Sapphire, and Diamond Packages]

Hors D'oeuvres

Chilled

Shrimp Cocktail Platter

Caprese Skewers

Bruschetta Served with Crostini

Chicken Salad Pinwheels

Chips & Black Bean Hummus

Chips & Fresh Salsa

Smoked Salmon Dip

Warm

Steak Canapes

Chicken Kabobs

Meatballs – Choice of Sweet, Tangy, or Spicy

Wings – Choice of Sweet, Tangy, or Spicy

Brie En Croute

Fried Brussels

Italian Sausage Stuffed Mushrooms

Vegetable Stuffed Mushrooms

Asiago Corn Dip

Italian Sausage Chicken Dip

Spicy Spinach & Artichoke Dip

Appetizer Displays

Vegetable Crudites

Served with Buttermilk Herb Dip

Domestic Cheese Display

Fresh Fruit Tray

Served with Yogurt Dip

Dinner Menu Selections

Salad

Caesar Salad
Crisp Romaine Lettuce with
Parmesan Cheese, Croutons, and
Caesar Dressing

Garden Salad
Mixed Greens with Tomato,
Cucumber, and Sliced Almonds.
Served with Buttermilk Herb and
Sweet Lancaster Dressings.

Strawberry Spinach Salad
Fresh Spinach, Strawberries,
Mandarin Oranges, Red Onions,
and Toasted Almonds. Served with
a Poppyseed Dressing.

Graduate Salad
Mixed Greens with Tomato,
Cucumber, Bacon Bits, Shredded
Cheddar-Jack Cheese, Sunflower
Kernels, and Hard-Boiled Egg.
Served with Buttermilk Herb and
Cider Herb Vinaigrette Dressings.

Entrees

Bacon and White Wine
Chicken
Pan Roasted Airline Chicken
Breast with a Bacon & White Wine
Cream Sauce

Chicken Marsala
Sauteed Chicken Breast with a
Marsala Wine & Mushroom Sauce

Dried Fruit Stuffed Pork Loin
Roasted Pork Loin Stuffed with
Dried Apricots, Cranberries, Figs,
and Served with Robert Sauce

Herb Crusted Mahi
Panko and Herb Crusted Mahi
with a Lemon Butter Sauce

Roasted Salmon
Sweet & Spicy Rubbed Salmon
Served with Honey Mustard

8oz Sirloin Steak
Grilled Certified Angus Beef Top
Sirloin Steak Served with Steak
Butter or House Steak Sauce

Beef Medallions
Sauteed Certified Angus Beef
Medallions Topped with a Red
Wine Mushroom Sauce

Cheese Tortellini
Cheese-Filled Tortellini Tossed
with a Tomato Cream Sauce,
Mushrooms, Zucchini, Squash,
and Carrots

Eggplant Cordon Bleu
Breaded Eggplant Sliced and
Layered with Mozzarella Cheese,
Dried Tomatoes, and a Smoked
Tomato Sauce

Sides

Sour Cream & Scallion Mashed
Potatoes

Twice Baked Potatoes
Rosemary Roasted Potatoes
Sweet Potato with Toppings
Roasted Brussel Sprouts
Fresh Vegetable Medley
Smokey Bacon Green Beans
Glazed Carrots

Steamed Broccoli

Menu Enhancements

Late Night Snacks

[included with Diamond Wedding Package]

Nacho Bar

Taco Bar

Macaroni & Cheese Bar

Cheeseburger Sliders

Pulled Pork Sliders

Pizza – Cheese, Pepperoni, and Sausage

Package Add-Ons

Carving Stations

Prime Rib

Beef Tenderloin

Honey Glazed Smoked Ham

**See Catering Representative for pricing*

**Chef fee will apply for carving station*

**All pricing is subject to 24% service charge and applicable sales tax*

Wedding Bar Menu

Host Bar/Cash Bar

Domestic Beers - \$4.00/\$5.00

Imported Beers - \$5.50/\$6.50

House Wine by the Glass - \$6.00/\$7.00

House Brand Liquor - \$5.50/\$6.50

Premium Brand Liquor - \$6.50/\$7.00

Super Premium Brand Liquor - \$7.50/\$8.00

House Wine per Bottle - \$28.00

House Champagne per Bottle - \$32.00

House Prosecco per Bottle - \$32.00

Domestic Beer Keg - \$325.00 per keg

Imported, Craft, or Specialty Beer Keg

Please see your Catering Representative for pricing

Hosted Drink Tickets - \$6.00 per ticket

Redeemable for Domestic Beers, Import Beers, House Wine, & House Liquor

Billed on consumption

**\$400.00 minimum bar sales or a \$75.00 bartender fee will apply*

**All pricing is subject to 24% service charge and applicable sales tax*

Wedding Planner Policy

Menu Selection - Pricing

Menu selections must be submitted to your Catering Representative two weeks prior to the function date. The menu prices listed are our current rates and may be subject to change. Multiple entrée selections will be charged an additional fee per entrée to cover labor incurred. Definite pricing will be confirmed ninety days prior to the function date. Available meals are not restricted to items on the menu. Your Catering Representative will be happy to discuss any special requests you may have.

Guarantees

Confirmation of final attendance counts for each meal must be received by your Catering Representative by 10:00 AM three business days prior to any scheduled meal functions. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If no guarantee is received by your Catering Representative, we will assume the guarantee is the maximum number expected guests on the contract. If less than 25 people are guaranteed for a buffet, menu selections will be subject to change and an up-charge will be incurred. All food and beverage orders will be charged based on a minimum of 10 guests for each meal ordered.

On the total sales of food and beverages as well as room rental, a 24% taxable service charge will be applied. A state sales tax will be charged on food, beverages, banquet service charge and other applicable charges. All prices are subject to change.

Function Rooms

Graduate Lincoln assign's function rooms based on the guaranteed number of attendees and may be subject to change. Final confirmation of the room assignments will be available upon receipt of attendance guarantees.

Audiovisual

Audio Visual equipment/supplies are available upon request and for a fee. All charges will be added to the customer's account. To ensure the availability of equipment, 48 hours' notice is required.

Food And Beverage Service

All food and beverage served in public meeting areas must be purchased, prepared, and served by Graduate Lincoln, with the exception of wedding or celebratory cakes provided they are prepared by a licensed bakery. If outside food or beverage is brought into the meeting room, it will be removed and a \$100 fee, per occurrence will be charged to the client. A bartender is required for all hosted and cash bars.

Packages

The Hotel must have 72-hour prior notification of packages being sent to the Hotel. All packages must be addressed to the person in charge of the program, name of group coming in, dates of the meeting and the name of your Catering Representative handling the group. Charges may be incurred for unloading vehicles, setting up customer displays and moving materials to and from storage areas. Please consult your Catering Representative for rates.

Liability

The Hotel shall not assume any responsibility for the damage or loss of items stored or displayed on its property prior to, during or following the customer's function. The customer agrees to be responsible for any damage done to the function rooms or any other part of the Hotel by the customer, their guests, invitees, employees, independent contractors, or other agents under the customer's control. The Hotel does not allow the use of nails, staples, or any other substances to affix items to the walls, floors, or ceiling without the consent of your Catering Representative.

Security

Groups requiring special or additional security arrangements should coordinate with your Catering Representative. The hotel reserves the right to require security at the clients' expense for some events. The Hotel reserves the right to inspect and control all private functions held on the premises. If the volume from entertainment or public address systems disturbs other patrons, Graduate Lincoln has the right to request the client lessen the volume, or if necessary, to perform without amplification.