

WEDDING BUFFET MENU

Emerald Package

\$25 per person

- 2 Appetizers
- Choice of 1 Salad
- Choice of 2 Sides
- Choice of 1 Entrée
- Choice of 1 Dessert

Sapphire Package

\$35 per person

- 3 Appetizers
- Choice of 2 Salads
- Choice of 2 Sides
- Choice of 3 Entrees
- Choice of 1 Dessert

Diamond Package

\$45 per person

- 4 Appetizers
- Choice of 2 Salads
- Choice of 2 Sides
- Choice of 3 Entrees
- Choice of 1 Dessert

APPETIZER CHOICES

- Stuffed Medjool Dates
- Crispy Potato Croquettes
- Sausage Croquettes
- Prosciutto & Asparagus
- Goat Cheese & Pistachio Stuffed Grapes
- Crab Salad with Tortillas
- Asian Glazed Pork Belly
- Pulled Pork Sliders
- Caprese Skewers
with Tomatoes & Fresh Mozzarella
- Chilled Shrimp Cocktail
(Diamond Package, or \$5 upgrade)

SALAD CHOICES

Classic House Salad

with cucumber, tomatoes, radishes and croutons

Caprese Salad

fresh mozzarella, tomatoes, red onions, and balsamic dressing

Classic Caesar

romaine lettuce, shaved parmesan, house made Caesar dressing and garlic croutons

Pear & Gorgonzola Salad

watercress salad with candied walnuts, gorgonzola cheese, fresh pears

Classic Wedge

with gorgonzola cheese, tomatoes, bacon and ranch dressing

ENTREE CHOICES

Grilled Salmon

with mustard cream sauce

Grilled Chicken Breast

with mushroom sauce

Grilled Chicken Breast

with lemon caper sauce

Roasted Prime Rib

with au jus

Grilled Petite Filet (Diamond Package)

with bourdelaise sauce

SIDE CHOICES

- Seasonal Roasted/Grilled Vegetables
- Grilled Asparagus
- Sautéed Green Beans
- Broccoli
- Sautéed Spinach
- Rice Pilaf
- Roasted Potatoes
- Whipped Potatoes
- Potato Gratin
- Wild Rice

DESSERT CHOICES

Vegan Chocolate Cake , Regular 4 Layer Cake , NY Style Cheesecake, Tiramisu ,Coconut Cake & Assorted Cookies, Brownies, Caramel Bars, Lemon Bars

RISOTTO STATION \$20

Choose 2

- Wild Mushrooms,
- Asparagus & Prosciutto
- Shrimp & Roasted Pepper
- Classic Milanese

**ROASTED BEEF
TENDERLOIN \$25**

- Hand Carved
- Served With Dinner Rolls, Au Jus & Horseradish Cream

PASTA STATION \$17

Choose 2

- Sausage & Spicy Marinara
- Linguine Meatballs
- Penne With Vodka Sauce & Asparagus
- Spinach Ravioli With Cheese Sauce
- Meat Ravioli With Marinara Sauce

STIR FRY STATION \$16

Choose 2

- Vegetables And Tofu
- Pad Thai With Noodles
- Spicy Chicken Lettuce Wraps

SEAFOOD BAR \$MKT PRICE

- Fresh Shucked Oysters
- Chilled Shrimp
- Fresh Clams
- King Crab
- With Cocktail Sauce & Classic Garnishes

OMELETTE STATION \$15

- Meats : Sausage, Bacon, Jalapeno Bacon, Chorizo
- Vegetables : Broccoli, Mushrooms, Spinach, Tomato, Peppers, Potato
- Cheeses : Cheddar, Feta, American, Swiss

MEXICAN STATIONS

All mexican packages are served with sour cream, homemade salsa, homemade guacamole, rice, beans, and flour or corn tortillas

FAJITA STATION \$15

- Beef
- Chicken
- Pork Carnitas
- Shrimp

TACO STATION \$14

- Beef Brisket
- Chicken Verde
- Pork Carnitas

BURRITO STATION \$15

- Served With Flour Tortillas
- Black Bean & Cheese
- Chicken & Bean
- Beef & Bean
- Pork Carnitas

DISPLAY BOARDS

FRUIT BOARD \$5

Cantaloupe, Honeydew, Fresh Berries, Golden Pineapple, Almonds, Honey

VEGGIE BOARD \$4

Baby Carrots, Celery, Grape Tomatoes, Cauliflower, Broccoli, Cucumber, Feta, Veggie Dip

ANTIPASTO PLATTER \$9

Spicy Capicola, Prosciutto Di Parma, Genoa Salami, Marinated Mushrooms, Olives, Artichokes, Roasted Red Peppers, Ciliegini Mozzarella, Artisan Bread

LOCAL & IMPORTED CHEESE BOARD \$7

Seasonal Jam, Grain Crackers, Dried Fruits

WINE, BEER & DRINK PACKAGES

All packages include up to 4 hours of bar service.
Additional hours is \$5 per guest.

BEER, WINE & SODA PACKAGE

Assorted Coke Products, House Wines, Select Domestic Beers

\$17 per person*

**Price varies based on beer & wine selections*

SILVER PACKAGE

Assorted Coke Products, House Wines,
Select Domestic Beers, Well Liquors

\$25 per person

SILVER WINE SELECTION

Choose 2

- Santa Barbara Secret Cellars Chardonnay
- Santa Barbara Secret Cellars Pinot Noir
- Secret Cellars Cabernet
- Rongopai Sauvignon Blanc
- Prendo Pinot Grigio
- Arte Lationo Sparkling Wine
- Rodney Strong Rosé

SILVER BEER SELECTION

Choose 2

- Budweiser
- Bud Light
- Coors
- Coors Light
- Miller High Life
- Miller Lite
- PBR
- Old Style

SILVER LIQUOR SELECTION

- Smirnoff Vodka
- Gordons Gin
- José Cuervo Gold Tequila
- Jim Beam Bourbon
- Segrans 7 Whiskey
- Bacardi Superior Rum

GOLD PACKAGE

Assorted Coke Products, House Wines, Select
Domestic & Specialty Beers, Well Liquors

\$30 per person

GOLD WINE SELECTION

Choose 4

- Bonanza Cabernet
- Mersollet Chardonnay
- Athena Pinot Noir
- La Crema Rosé
- Riesling Grand Traverse
- Banfi Pinot Grigio
- Mumm Napa Cuvee Champagne

GOLD BEER SELECTION

Choose 4

- Budweiser
- Bud Light
- Coors
- Coors Light
- Miller High Life
- Miller Lite
- PBR
- Old Style
- Heineken
- Amstel Light
- Guinness
- Modelo
- Perrin Black
- Bell's Two Hearted
- Bell's Oberon

GOLD LIQUOR SELECTION

- Tito's Vodka
- Beefeater Gin
- Jack Daniels Whiskey
- Captain Morgan Rum
- Dewars Scotch
- Jameson Whiskey
- Maker's Mark

NON-ALCOHOLIC PACKAGE

Assorted Coke Products, Water, Tea & Coffee Mocktail Station with
Assorted Juices, Syrups, Creams, Herbs & Spices

\$9 per person

*All prices are subject to 6% sales tax and 20% gratuity. Menu is subject to change.
Bartenders are a flat rate of \$75 per bartender (2 bartenders required for over 100 guests)*

WEDDING BAR PACKAGES

CASH/TAB BAR

WINE

by the glass \$8 | bottle \$40

- Pinot noir
- Cabernet
- Chardonnay
- Pinot grigio
- Sparkling wine
- Rosé
- Riesling
- Champagne \$50

BEER

by the 12 oz bottle

Domestic \$6

- Budweiser
- Bud light
- Miller
- Miller light
- Coors light

Imports \$6.50

- Amstel light
- Heinken
- Modelo
- Corona
- Corona light

Micro Brews

- Old Nation M-43 \$8
- Bell's Two Hearted \$7
- Perrin Black \$7
- Bell's Oberon \$7
- Deschutes Fresh Squeezed IPA \$7
- New Holland Tangerine IPA \$8

*We Can Accommodate
Requests For Beer Not Listed*

LIQUOR

House \$7
Call \$8
Premium \$9

OTHER OPTIONS

- **Champagne Toast \$6** *per person*
- **Beer Kegs** *price varies*
 - » Domestic, Local, Imports, Craft
- **Classic Sangria \$60** *per gallon*
 - » Classic Spanish Sangria With Your Choice Of Red Or White Wine Mixed With Fresh Fruit & Brandy
- **Mimosa Bar \$12** *per person*
 - » House Sparkling Wine with Fresh Orange Juice, Grapefruit Juice & Peach Nectar with Berries & Orange Slices
- **Bloody Mary Bar \$12** *per person*
 - » Titos' Vodka with Classic Garnishes & Hot Sauce
- **Hot Cocoa Bar**
 - » Non-Alcoholic \$4 *per person* | Alcoholic \$7 *per person*
- **Mocktails \$6** *per person*
 - » **Berry Blast:** Cranberry, Pineapple & Orange Juice Topped with Sierra Mist & Fresh Berries
 - » **Twist of Paradise:** Raspberry, Pineapple Juice & Sierra Mist
- **Cordial Selection** *charged by the bottle*
 - » Baileys, Frangelico, Kahlua, Chambord, Grand Marnier, Fireball

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PRICING INFORMATION

As our gift to you, the couple will each receive a free season pass for the following year!

ROOM RENTALS

*Room rentals are reserved for 8 hours (2 hour set up, 5 hour event, 1 hour tear down)
Additional hours are \$300 per hour.*

OUTDOOR TENT

(COMING JUNE 2021)

- 220 guests
- \$2,000 rental fee

HEARTHSIDE ROOM

- 240 guests
- \$2,000 rental fee

CEREMONY SPACE

- Ceremonies can be held indoors or outdoors. Indoor ceremonies have a room rental fee of \$1,000. Outdoor ceremonies can be held on the cement pad for a fee of \$500. Client is responsible for obtaining chairs for outdoor ceremonies and is responsible for setup and teardown of those chairs.

CEDAR LOUNGE ROOM

(NOT WHEELCHAIR ACCESSIBLE)

- 160 guests
- \$1,500 rental fee
- May be rented as a dressing room for an all day rate of \$800 with complimentary mimosa bar

Included in the rental fee are round and rectangle tables, chairs, white linens and napkins, china, glassware and silverware.

ADD-ONS

- Deck Area — \$400 for five hours
- Fire Pits — \$50
- Audio Package — \$100
- Screen and projector — \$150
- Colored Table Cloths — \$2.00 per table
- Colored Napkins — \$.50 per napkin
- Room Dividers — \$20 per divider
- Chair Covers — \$2 each
- Chalkboard Rentals — small boards \$8, large \$12 without design / small with design \$20, large \$60
- Igloos (2) — \$150 per hour for both
- The Sweet Spot — Cost varies
- Cake Cutting Fee — \$50
- 12 Large/6 Small Vases — \$50
- 12 Sea Glass Table Numbers — \$40

POLICIES

- *We offer exclusive in house catering services tailored to fit your needs.*
- *You are responsible for your own decorations. Prohibited décor includes open flames, confetti and confetti like décor.*
- *Upon inclement weather for outdoor activities there is a cut off time of 2 hours prior to event start for moving indoors. An additional \$150 fee will be charged for flipping the room.*
- *All guests consuming alcohol must be 21 or older with a valid ID.*