



WEDDINGS



BOTTLEWORKS

HOTEL





The Venues

GALLERY COURTYARD

RENTAL FEE:

FRIDAY - \$6,000 | SATURDAY - \$7,500

THE LIBRARY

RENTAL FEE: \$1,700

SAMUELSON

RENTAL FEE: \$700

THE LAB, PRESTON & YUNCKER

RENTAL FEE: \$1,500

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 7% SALES TAX.





Bottleworks Weddings

WEDDING PACKAGES INCLUDE

- 60" round tables for reception
- 6' rectangular tables for displays
- High cocktail tables for cocktail hour
- Banquet chairs for ceremony and reception
- Floor-length white or ivory table linens for reception and display tables
- White or ivory cloth napkins
- White bone china, glassware and silverware
- Gold Charger Plates
- Votive candles for cocktail hour and reception
- Wedding specialist to coordinate venue and catering details
- Hotel executive chef and on-site culinary team
- Experienced banquet captain, waitstaff and bartenders
- Custom menu cards
- Table numbers
- Access to house sound system
- Complimentary menu tasting for up to four guests
- One-night room upgrade at the group rate *Based on availability
- Special room rate with private booking link for wedding guests
- Exclusive access to our beautiful rotunda staircase for wedding day photos
- Discounted valet parking for the day of the event
- Bridal party ready rooms





Terrazzo

\$95 PER PERSON

Pre-wedding

Two bottles of sparkling wine and strawberries

SPEAKEASY FOUR-HOUR BAR SERVICE

Jack Daniel's Whiskey, New Amsterdam Vodka, J. Rieger & Co. Whiskey, Citadelle Gin, El Jimador Blanco Tequila, Plantation 3 Star Rum

Proverb Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Coors Light, Miller Lite, choice of two local craft beers | Assorted Coca-Cola products and bottled water

CHOOSE TWO PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION Mushroom bread pudding, blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Truffle cream

POTATO PAVE Bacon, parmesan

GARLIC CHICKEN WITH BOK CHOY RICE CAKES

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX.





Terrazzo

Dinner Service

INCLUDES BREAD SERVICE WITH HOUSE WHIPPED BUTTER | LOCAL HUBBARD & CRAVENS COFFEE AND HOT TEA
CUTTING AND SERVICE OF YOUR WEDDING CAKE

CHOICE OF SALAD

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS SALAD Carrot, tomato, cucumber

CHOICE OF TWO ENTRÉES

GRILLED FRENCH CHICKEN BREAST Herbs des Provence, jus, olive, confit tomato, potato parsnip gratin

SEARED KING SALMON Root vegetable hash spiced with Berbere, curry couscous, saffron crème fraîche

SEARED BEEF COULOTTE Shiitake mushroom and blue cheese bread pudding, roasted cauliflower, porcini demi-glace

LARDED PORK TENDERLOIN Wrapped in prosciutto, apple fennel hash, shaved Brussels sprouts, bourbon mustard glaze

ROASTED CHICKEN BREAST STUFFED WITH TOMATO, ARTICHOKE AND BOURSIN CHEESE

Mornay sauce, whipped garlic mashed potatoes, charred broccolini

VEGETARIAN SEASONAL RISOTTO Creamy parmesan

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX.





Deco

\$135 PER PERSON

Pre-wedding

Two bottles of sparkling wine and strawberries | Lunch for wedding party for up to 10 people

GATSBY FOUR-HOUR BAR SERVICE

Prairie Organic Vodka, Tanqueray Gin, Cantera Negra Blanco Tequila, Plantation 3 Star Rum,

Old Hamer 80 Proof Straight Bourbon Whiskey, Old Hamer Straight Rye Whiskey

Proverb Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Coors Light, Miller Lite, choice of two local craft beers | Assorted Coca-Cola products and bottled water

Bride and groom specialty drink

CHOOSE THREE PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION Mushroom bread pudding, blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Truffle cream

POTATO PAVE Bacon, parmesan

GARLIC CHICKEN WITH BOK CHOY RICE CAKES

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

ROASTED SHRIMP COCKTAIL Cocktail sauce, burnt lemon

SMOKED SALMON Blini, chive whip, roe

SLICED TENDERLOIN Horseradish cream, port reduction, garlic crostini

THAI SAUSAGE ROLLS Sweet chili aioli

CRAB STUFFED MUSHROOM Roasted corn, corn truffle, pickle mustard

SMOKED SHRIMP, CORN AND CHANTERELLE CROSTINI

SHANGHAI PINEAPPLE WRAPPED IN BACON Citrus soy glaze

LAMB RIB Barbecue verde, queso fresco, radish

GRILLED ARTICHOKE AND GOAT CHEESE CROQUETTE Saffron pimento aioli

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Deco

CHOOSE ONE FOOD DISPLAY

THE ITALIAN

Selected salumi meats, Italian cheeses, marinated mushrooms, grilled flatbread with pesto, olive medley, roasted and marinated red peppers, house focaccia

ALTO

Beet and white bean hummus, baba ghanoush, tabbouleh salad, roasted peppers, olive medley, marinated feta, dolmades, grilled pita with tzatziki

THE FRENCHMAN

Selection of local and house-produced charcuterie and cheeses, whipped goat cheese with lavender and honey, grilled baguette with roasted garlic aioli, fruit compote, spiced nuts, house pickles, beer mustard

PLANT BASED

Grilled squash and zucchini, roasted pepper, grilled asparagus, marinated mushroom, eggplant

CRUDITÉ

Seasonal vegetables, white bean hummus, ranch

GRAVLAX

House-cured and smoked salmon, caperberry, chopped egg, pickled red onion, sun-dried tomato crème fraîche, crispy shallot, everything bagel spiced crostini

FRUIT BASKET

Selection of seasonal fruit and berries with honeyed yogurt sauce

LES PATISseries

House selection of desserts – saffron yoghurt cheesecake bites, chocolate truffles, chocolate covered strawberries, assorted cookies, fruit tartlets

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Deco

Dinner Service

INCLUDES BREAD SERVICE WITH HOUSE WHIPPED BUTTER | LOCAL HUBBARD & CRAVENS COFFEE AND HOT TEA
CUTTING AND SERVICE OF YOUR WEDDING CAKE

CHOICE OF SALAD

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS Carrot, tomato, cucumber

BABY KALE Pomegranate, chickpeas, goat cheese, tahini vinaigrette

BUTTER LETTUCE Crisp root veggies, pickled shallot, feta, pumpkin seed vinaigrette

CHOICE OF TWO ENTRÉES

GRILLED FRENCH CHICKEN BREAST Herbs des Provence, jus, olive, confit tomato, potato parsnip gratin

SEARED KING SALMON Root vegetable hash spiced with Berbere, curry couscous, saffron crème fraîche

SEAFOOD TERRINE Seared a la plancha, preserved lemon aioli, roasted corn risotto, charred cucumber

SEARED BEEF COULOTTE Shiitake mushroom and blue cheese bread pudding, roasted cauliflower, porcini demi-glace

NEW YORK STRIP Manhattan cut, roasted king trumpet mushroom, broccoli cheese purée, potato parsnip gratin, mushroom demi-glace

LARDED PORK TENDERLOIN Wrapped in prosciutto, apple fennel hash, shaved Brussels sprouts, bourbon mustard glaze

RACK OF LAMB Chickpea beet purée, grilled artichoke and goat cheese croquette, minted peas

VEGAN LASAGNA Gluten free pasta, roasted vegetables, mozzarella-style vegan cheese, house marinara

ROASTED CHICKEN BREAST STUFFED WITH TOMATO, ARTICHOKE AND BOURSIN CHEESE

Mornay sauce, whipped garlic mashed potatoes, charred broccolini

VEGETARIAN SEASONAL RISOTTO Creamy parmesan

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX.





Iconic

\$175 PER PERSON

Pre-wedding

Two bottles of sparkling wine and strawberries | Lunch for wedding party for up to 15 people

GILDED FOUR-HOUR BAR SERVICE

Tito's Vodka, Cantera Negra Blanco Tequila, Cantera Negra Reposado Tequila, Plantation 3 Star Rum, Hendrick's Gin, El Buho Mezcal, Basil Hayden's Bourbon Whiskey, Mitcher's Rye Whiskey, J.W. Kelly Custom Barrel Pick, Jura 10-year Scotch

Kim Crawford Sauvignon Blanc, Sonoma-Cutrer Chardonnay, Boen Pinot Noir, Louis Martini Cabernet Sauvignon

Coors Light, Miller Lite, choice of two local craft beers | Assorted Coca-Cola products and bottled water

Bride and groom specialty drink

CHOOSE THREE PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION Mushroom bread pudding, blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Truffle cream

POTATO PAVE Bacon, parmesan

GARLIC CHICKEN WITH BOK CHOY RICE CAKES

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

ROASTED SHRIMP COCKTAIL Cocktail sauce, burnt lemon

SMOKED SALMON Blini, chive whip, roe

SLICED TENDERLOIN Horseradish cream, port reduction, garlic crostini

THAI SAUSAGE ROLLS Sweet chili aioli

CRAB STUFFED MUSHROOM Roasted corn, corn truffle, pickle mustard

SMOKED SHRIMP, CORN AND CHANTERELLE CROSTINI

SHANGHAI PINEAPPLE WRAPPED IN BACON Citrus soy glaze

LAMB RIB Barbecue verde, queso fresco, radish

GRILLED ARTICHOKE AND GOAT CHEESE CROQUETTE Saffron pimento aioli

CRAB BEIGNET Corn nut crumble, chili honey

FOIE GRAS GOUGÈRES Rhubarb strawberry jam

CALIFORNIA ROLL Crab, avocado, cucumber, spicy mayo

TUNA TARTARE Edamame wasabi emulsion, smoked soy glaze

DUCK CONFIT STEAM BUN Sweet chili aioli, pickled vegetables

LAMB POP Chipotle mint chimichurri, confit potato relish

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Iconic

CHOOSE TWO FOOD DISPLAYS

THE ITALIAN

Selected salumi meats, Italian cheeses, marinated mushrooms, grilled flatbread with pesto, olive medley, roasted and marinated red peppers, house focaccia

ALTO

Beet and white bean hummus, baba ghanoush, tabbouleh salad, roasted peppers, olive medley, marinated feta, dolmades, grilled pita with tzatziki

THE FRENCHMAN

Selection of local and house-produced charcuterie and cheeses, whipped goat cheese with lavender and honey, grilled baguette with roasted garlic aioli, fruit compote, spiced nuts, house pickles, beer mustard

PLANT BASED

Grilled squash and zucchini, roasted pepper, grilled asparagus, marinated mushroom, eggplant

CRUDITÉ

Seasonal vegetables, white bean hummus, ranch

GRAVLAX

House-cured and smoked salmon, caperberry, chopped egg, pickled red onion, sun-dried tomato crème fraiche, crispy shallot, everything bagel spiced crostini

FRUIT BASKET

Selection of seasonal fruit and berries with honeyed yogurt sauce

LES PATISseries

House selection of desserts – saffron yoghurt cheesecake bites, chocolate truffles, chocolate covered strawberries, assorted cookies, fruit tartlets

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Iconic

Dinner Service

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CUTTING AND SERVICE OF YOUR WEDDING CAKE

CHOICE OF SALAD

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS Carrot, tomato, cucumber

BABY KALE Pomegranate, chickpeas, goat cheese, tahini vinaigrette

BUTTER LETTUCE Crisp root veggies, pickled shallot, feta, pumpkin seed vinaigrette

CHOICE OF TWO ENTRÉES

GRILLED FRENCH CHICKEN BREAST Herbs des Provence, jus, olive, confit tomato, potato parsnip gratin

SEARED KING SALMON Root vegetable hash spiced with Berbere, curry couscous, saffron crème fraîche

SEAFOOD TERRINE Seared a la plancha, preserved lemon aioli, roasted corn risotto, charred cucumber

SEARED BEEF COULOTTE Shiitake mushroom and blue cheese bread pudding, roasted cauliflower, porcini demi-glace

NEW YORK STRIP Manhattan cut, roasted king trumpet mushroom, broccoli cheese purée, potato parsnip gratin, mushroom demi-glace

LARDED PORK TENDERLOIN Wrapped in prosciutto, apple fennel hash, shaved Brussels sprouts, bourbon mustard glaze

RACK OF LAMB Chickpea beet purée, grilled artichoke and goat cheese croquette, minted peas

VEGAN LASAGNA (VG) Gluten free pasta, roasted vegetables, mozzarella-style vegan cheese, house marinara

FIVE SPICE DUCK BREAST PORCHETTA Citrus jasmine rice, Shanghai bok choy, citrus maple miso glaze

HALIBUT Olive oil poached, confit cauliflower, roasted fingerling potatoes, mushrooms, citrus butter

GRILLED TENDERLOIN OF BEEF Horseradish whipped potatoes, charred broccolini, 112-hour demi-glace

COLA BRAISED SHORT RIB Popcorn polenta, bourbon glazed carrot, pickled mustard seed, cola jus

RACK OF VENISON Jägermeister cure and light smoke, berry walnut pesto, roasted kale, whipped potato purée

ROASTED CHICKEN BREAST STUFFED WITH TOMATO, ARTICHOKE AND BOURSIN CHEESE

Mornay sauce, whipped garlic mashed potatoes, charred broccolini

SEASONAL VEGETABLE RISOTTO (V) Creamy parmesan

ALL PRICING IS SUBJECT TO 23% SERVICE CHARGE AND 9% SALES TAX.



Iconic

CHOOSE ONE LATE NIGHT OPTION

UP TO 100 PEOPLE

SLIDER BAR

Grilled beef sliders
Crispy pork tenderloin
Fries

PIZZA STATION

House-produced pizza pies
Breadsticks with nacho cheese and garlic butter sauce
Mini greek salad cups

GOURMET FRENCH FRY CUPS

Truffle parmesan
Sweet potato with bourbon honey mustard
Yucca fries with salsa verde and queso fresco

ALUMNI BAR

Stuffed breadsticks with pepperoni
Pretzels with beer mustard
Mini nachos cups

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