



Elopement Package

{ \$3800* Mon-Thur // \$4200* Sun // 5 hours // 50 guests }

INCLUDES -

Ceremony in our Gathering Room with Rustic Farmhouse Doors,
Cocktail Hour & Reception in our
Spacious Southern Hemisphere + Private Patio and Outdoor Space
Additional 1.5 Hours for Set Up & 1 Hour for Cleanup
Service Staff & Bartender

HORS D'OEUVRES DISPLAY

Garden Fresh Vegetables & Fruit Served with Red Pepper Hummus,
Herb Baked Pita Points, Dill Ranch and our
Signature Strawberry Yogurt Dip
{2} Drinks Per Person from our Standard Bar

DINNER

Select {1} Menu from the Following Options -
Taste of the Islands, Southern Comfort, Midwest Pride, Tour of Italy
Additional Menus Available Upon Request. Prices May Vary.

DESSERT

Cupcakes {Choice of 2 Flavors}
Complimentary Champagne Toast
Handheld Wireless Mic for Toasts
Bluetooth Connection for Personal Custom Playlist

Event Consultant from the Beginning of Planning
to the Cheers at the End of the Night -

Services To Include :

Timeline Assistance, Custom Floor Plan, Coordination of Vendors &
Day of Logistics
{1} Meeting One Month Prior & {1} Meeting One Week Prior

Extras -

Additional Time - \$150 per hour
Appetizers and/or Menu Upgrades Available Upon Request
Additional People +\$75pp {max of 70ppl total}

*Includes Applicable Taxes, Service Charge & Gratuity

Micro Ceremony

{ 3 hours & up to 50 guests }

\$800* Mon-Thur & Sun // \$1000* Fri & Sat {based on availability}

Intimate Ceremony in our Gathering Room with Rustic Farmhouse Doors
Complimentary Champagne Toast

Choice of -

Bruschetta Crostinis or Chocolate Covered Strawberries

Extras -

Extended Time - \$150 per hour

Additional Appetizer Selections Available Upon Request**

*Includes 10% Tax, Service Charge & Gratuity

**Prices May Vary

Dinner Selections

All Dinners Include -
House Garden Salad or Caesar Salad
Fresh Baked Rolls & Butter

TASTE OF THE ISLANDS

Pan Seared Snapper with Mango Salsa
El Caribe Panko Crusted Chicken
Coconut Basmati Rice
Honey Glazed Carrots & Parsnips

SOUTHERN COMFORT

Fried Chicken
Classic Meatloaf & Brown Gravy
Gourmet Mac and Cheese
Roasted Red Bliss Potatoes
Your Choice of of the following options -
Collard Greens
Sauteed Green Beans

MIDWEST PRIDE

Roasted Pork Tenderloin
Marinated Flank Steak & Sauteed Onions & Peppers
Garlic Mashed Potatoes
Lemon Roasted Asparagus

TOUR OF ITALY

Garlic Knots
Chicken Parmesan with Garlic & Herb Angel Hair Pasta
Baked Spaghetti & Meatballs or Lasagna*

*Vegetarian Lasagna Available Upon Request

Standard Bar Package*

Domestic, Import, & Craft Beer

Cider

House Wine

Smirnoff Vodka | Beefeater Gin

Jim Beam Bourbon | Sauza Gold Tequila

Jager, Fireball, Kahlua & Baileys

*Upgrade Options Available Upon Request with Appropriate Pricing Increase.
Subject to 6% VA Tax + 18% Gratuity.

