



# Signature Of Solon Country Club Wedding Packages



A 20% Service Charge and Current Sales Tax Will be Added to All Food, Beverage, Audio Visual and Miscellaneous Rentals Ordered. Menu Items & Pricing Are Subject To Change.

# Wedding Packages

## BUFFET OPTIONS

Buffet Time: 1 Hour

### Silver Buffet Package

**Price Per Person | \$85**

Choice of One Passed Hors D'oeuvre

Choice of One Stationary Hors D'oeuvre

Signature of Solon Mixed Green Salad

Choice of Two Entrée Selections (including Vegetarian)

Choice of One Starch and One Vegetable

Beer and Wine Bar (5 Consecutive Hours)

Champagne Toast to the Head Table

Coffee and Tea Station

Standard Table Linens — White, Black, or Ivory

Linen Napkins — various colors

House Centerpiece (Mirror and Votive Candle Centerpieces)

### Gold Buffet Package

**Price Per Person | \$ 95**

Choice of Two Passed Hors D' oeuvres

Choice of One Stationary Hors D'oeuvre

Signature of Solon Mixed Green Salad

Choice of Two Entrée Selections (including Vegetarian)

Choice of One Starch and One Vegetable

Standard Bar (5 Consecutive Hours)

Champagne Toast to the Head Table and Parents Tables

Standard Coffee and Tea Station

Floor Length Table Linens — White, Black, or Ivory

Linen Napkins — various colors

House Centerpiece (Mirror and Votive Candle Centerpieces)



## Hors D'oeuvres

### Passed Hors D'oeuvres

Thai Chicken Satay with Coconut Peanut Curry Sauce  
 Ratatouille and Goat Cheese Phyllo Cups  
 Grilled Sirloin Satay with Chimichurri Sauce  
 Spinach and Feta Spanakopita  
 Spicy Chocolate Stuffed Bacon Wrapped Dates  
 Pimento Cheese "Mac n Cheese" Balls  
 Low Country Shrimp Salad in Puff Pastry  
 Whipped Goat Cheese on Toasted Naan with Honey and Za'tara Spice  
 Moroccan Minced Lamb Skewers with Minted Cucumber Yogurt Sauce  
 Classic Italian Roma Bruschetta

### Displays

Fresh Fruit Display with Marshmallow Dip  
 Domestic Cheese Display with Assorted Breads and Crackers  
 Imported Gourmet Cheese and Charcuterie Display with Assorted Breads and Crackers  
 Fresh and Grilled Vegetable Display with House Made Green Goddess Dip  
 Jumbo Prawn Cocktail with Trio of Sauces (Traditional Horseradish, Orange Citrus Chili, and Basil Pesto Aioli)



# Buffet Dinner

## Signature of Solon Mixed Green Salad

Artisanal greens garnished with sweet grape tomatoes, sliced English cucumber and julienne carrots drizzled with Ranch and Italian dressings

## Classic Caesar Salad Upgrade | \$5 per guest

Crisp Romaine hearts tossed in a Caesar dressing with garlic croutons and shaved parmesan cheese

## Choice of Two Mains

### Beef

Beef Medallions with Cabernet Mushroom Sauce

Beef Bourguignon

### Poultry

Romano Crusted Chicken with Arrabbiata Sauce

Creole Chicken Breast with Sauce Picante and Fried Okra

Asian Grilled Breast of Chicken with Spicy Sesame Ginger Sauce

### Fish

Sautéed Fillet of Salmon with Parsley Lemon Butter

Bayou Cod with Crawfish Étouffée

## Vegetarian and Vegan

Pasta Primavera with Fire Grilled Vegetables and Herbed Garlic Oil

Curry Roasted Cauliflower Steaks with Lemon Cilantro Gremolata

Chick Pea Tagine with Couscous

### Choice of Starch

Roasted Rosemary Potatoes

Smashed Buttermilk Potatoes

Toasted Orzo Pilaf

Three-Grain Rice Pilaf

Parsley Garlic Steamed Marble Potatoes

### Choice of Vegetable

Seasonal Vegetable Medley

French Beans with Lemon Butter

Sautéed Broccolini

Seasonal Vegetable Trio

## PLATED OPTIONS

### Platinum Wedding Package

**Price Per Person | \$ 100**

Choice of Two Passed Hors D' oeuvres  
 Choice of One Stationary Hors D'oeuvre  
 Signature of Solon Mixed Green Salad  
 Choice of Three Plated Entrée Selections (including Vegetarian)  
 Choice of One Starch and One Vegetable

Standard Bar (5 Consecutive Hours)  
 Champagne Toast to the Head Table and Parents Tables  
 Standard Coffee and Tea Station

Floor Length Table Linens — White, Black, or Ivory  
 Linen Napkins — various colors  
 House Centerpiece (Mirror and Votive Candle Centerpieces)



### Diamond Wedding Package

**Price Per Person | \$110**

Choice of Three Passed Hors D' oeuvres  
 Choice of One Stationary Hors D'oeuvre  
 Signature of Solon Mixed Green Salad  
 Choice of Three Plated Entrée Selections (including Vegetarian)  
 Choice of One Starch and One Vegetable  
 Choice of One Late Night Snack

Premium Bar (5 Consecutive Hours)  
 Champagne Toast to all guests  
 Gourmet Coffee and Tea Station

Floor Length Table Linens — White, Black, or Ivory  
 Linen Napkins — various colors  
 House Centerpiece (Mirror and Votive Candle Centerpieces)



## Signature Wedding Package

**Price Per Person | \$140**

Choice of Four Passed Hors D' oeuvres

Choice of One Stationary Hors D'oeuvres Display

Signature of Solon Mixed Green Salad

Custom Created Duet Plated Entrée with our Culinary Team

Choice of One Starch and One Vegetable

Choice of One Late Night Snack

Signature Bar (5 Consecutive Hours)

Champagne Toast to all guests

Gourmet Coffee and Tea Station

Floor Length Table Linens — White, Black, or Ivory

Linen Napkins — various colors from which to choose

House Centerpiece (Mirror and Votive Candle Centerpieces)

Coat Check

10 Up-Lights

Complimentary Stage (Up to 6 Decks)



*Signature*



# Hors D'oeuvres

## Passed Hors D'oeuvres

Thai Chicken Satay with Coconut Peanut Curry Sauce  
 Ratatouille and Goat Cheese Phyllo Cups  
 Grilled Sirloin Satay with Chimichurri Sauce  
 Spinach and Feta Spanakopita  
 Spicy Chocolate Stuffed Bacon Wrapped Dates  
 Pimento Cheese "Mac n Cheese" Balls  
 Low Country Shrimp Salad in Puff Pastry  
 Whipped Goat Cheese on Toasted Naan with Honey and Za'tara Spice  
 Moroccan Minced Lamb Skewers with Minted Cucumber Yogurt Sauce  
 Classic Italian Roma Bruschetta

## Displays

Fresh Fruit Display with Marshmallow Dip  
 Domestic Cheese Display with Assorted Breads and Crackers  
 Imported Gourmet Cheese and Charcuterie Display with Assorted Breads and Crackers  
 Fresh and Grilled Vegetable Display with House Made Green Goddess Dip  
 Jumbo Prawn Cocktail with Trio of Sauces (Traditional Horseradish, Orange Citrus Chili, and Basil Pesto Aioli)



# Plated Dinner

## Signature of Solon Mixed Green Salad

Artisanal greens garnished with sweet grape tomatoes, sliced English cucumber and julienne carrots.  
Served with Balsamic Dressing

## Classic Caesar Salad Upgrade | \$5 per guest

Crisp Romaine hearts tossed in Caesar dressing with garlic croutons and shaved Parmesan cheese

## Choice of 2 Proteins and 1 Vegetarian/Vegan

### Beef

8oz Center Cut Beef Filet with House Made Steak Sauce (+\$3 | per entrée)

### Chicken

Stuffed French Cut Chicken Breast with Wild Mushroom, Prosciutto, and Jarlsberg Cheese Stuffing.  
Topped with Herbed Wine Jus

Lemon Thyme Marinated Grilled Greek Chicken served with a Warm Feta Kalamata Vinaigrette

Jamaican Jerk Grilled Breast of Chicken with Roasted Pepper and Mango Salsa and Cilantro

### Fish

Blood Orange Glazed Fillet of Salmon

Jumbo Crab Cake Sautéed with Sauce Creole and Caper Tapenade

### Vegetarian/Vegan

Quinoa and Almond Stuffed Portabella Mushroom with Red Pepper Puree

Chick Pea Tagine with Couscous

### Choice of Starch

Three Grain Rice Pilaf

Rosemary Roasted Potatoes

Whipped Buttermilk and Chive Potato Mousseline

Roasted Tri Color Marble Potatoes

### Choice of Vegetable

Seasonal Vegetable Medley

French Beans with Lemon Butter

Roasted Root Vegetables with Cinnamon

Sautéed Broccolini

## Late Night Snacks

### Ice Cream Social | \$6 per guest

Vanilla Bean, Chocolate, Cookies & Cream Ice cream. Sugar and Waffle cones served by Signature Staff

### Taco Bar | \$8 per guest

Seasoned Ground Beef or Fajita chicken, Hard Shell and Soft Tortillas, Traditional Taco Toppings and Sauces

### Milk & Cookies | \$5 per guest

House Made Chocolate Chip Cookies and Oreo® Cookies and milk

### Funnel Cake Fries | \$5 per guest

Sprinkled with powdered sugar, chocolate and caramel dipping sauces and maple syrup

### Pizza Sticks | \$8 per guest

Bread sticks filled with pepperoni, marinara, and mozzarella cheese, brushed with herbed olive oil

### Popcorn Cart | \$7 per guest

Old-fashioned Popcorn cart- with buttered popcorn and assorted seasonings

### Dog Pound | \$8 per guest

3" mini all beef hot dogs and buns with all the fixings- ketchup, yellow mustard, Ballpark® mustard, relish and onions

### French Fry Station | \$7 per guest

Traditional and Sweet Potato Fries with Ketchup, Mustard, Ranch, Chili, Cheese and Bacon Bits



## Bar Packages

Bar packages are based on (5) consecutive hours

### Signature Bar

Grey Goose Vodka

Jack Daniels Whiskey

Bombay Sapphire Gin

Makers Mark Bourbon

Bacardi Rum

Johnnie Walker Black Label Scotch

Captain Morgan Spiced Rum

Herradura Blanco Tequila

Current Selection of Beer

Current Selection of Wines

### Premium Bar

Tito's Vodka

Jack Daniel's Whiskey

Tanqueray Gin

Bulliet Bourbon

Bacardi Rum

Dewar's Scotch

Captain Morgan Spiced Rum

Cazadores Tequila

Current Selection of Beer

Current Selection of Wines

### Standard Bar

Svedka Vodka

Canadian Club Whiskey

New Amsterdam Gin

Jim Beam Bourbon

Castillo Silver Rum

Clan MacGregor Scotch

Captain Morgan Spiced Rum

Exotico Tequila

Current Selection of Beer

Current Selection of Wines

### Soft Beverages <Under 21> \$10.00 per person

Pepsi Products, Juice & Water

## ENHANCEMENTS

Coat Check	\$3 per guest
Champagne Toast	\$2 per guest
Cake Cutting (Cut and Served)	\$2 per guest
Up-Lights (Up to 12)	\$50 Per Light
Ceremony Sound (2 Speakers and Microphone)	\$250
Ceremony Chairs (White Folding Chairs)	\$8 Per Chair
White Isle Runner (Set-up and Tear Down)	\$75
Staging—4' x 8' Stage Deck (Skirting and Stairs)	
1-4 Decks	\$300
5-8 Decks	\$450
9-12 Decks	\$600
Wine Service with Dinner	\$2 per guest + Bottles of House Wine Charged on Consumption

## CHILDRENS MENU | \$15 per meal (13 & under)

Apple Sauce or Fruit Cup

### Choice of One

Chicken Tenders served with French Fries and a Vegetable

Grilled Salmon served with a Vegetable

Grilled Chicken Breast served with French Fries and a Vegetable

Pasta with Marinara or Alfredo

## Your Questions Answered

### Deposits

Along with the Signed Contract, a Non Refundable Event Deposit/Payment is required to secure your event space. Additional event space may require additional deposits/payments. Event deposit/payment schedule will be detailed within your contract. All deposits/payments will be deducted from your final invoice.

### All Deposits/Payments Are Non-Refundable

### Room Rental and Ceremony Fees

Full Ballroom	\$2,000
Half Ballroom	\$1,000
Non Ballroom Event Space	\$250-800
Ceremony Fee (Indoor or Outdoor)	\$1,000

### Final Guest Counts & Payments

We require that the Client provides a **Guaranteed Guest Count and Final Payment : Ten (10) Days Prior to The Event.**

The client will be billed for the total number of guests submitted at that time with the exception of any additions.

Additional guests after the final payment will be billed at the conclusion of the event.

Signature of Solon Accepts Payments in the Form of:

Cash, Check or Credit Card (Visa, MasterCard, and American Express).

### Service Fees & Taxes

A 20% Service Charge and Current Sales Tax will be added to all Food, Beverage, Audio Visual and Miscellaneous Rentals ordered through the Private Events Department.

### Décor Limitations

Signature of Solon will not permit the affixing of any items to the walls, floors, or ceiling with nails, tacks, or staples. Please Inquire with the Private Events Department for assistance in displaying of all items. Client is responsible for any additional labor cost required for the setup of their decorations.

### Food & Beverage

All Federal, State, and Local Laws with Regard to Food and Beverage Purchases & Consumption Are Strictly Adhered to. All Food & Beverage Must be Purchased through Signature of Solon Country Club. Food & Beverage May Not Leave the Building

### Security

\$400 per security guard. Mandatory for any event serving alcohol. 5-hour service

1-150 guests, 1 security guard required

151 + guests, 2 security guards required

*A 20% Service Charge and Current Sales Tax Will be Added to All Food, Beverage, Audio Visual and Miscellaneous Rentals Ordered. Menu Items & Pricing Are Subject To Change.*