



the **kartrite**  
resort & indoor waterpark



## *the kartrite wedding packages*

### ALL PACKAGES INCLUDE

Overnight Accommodations for the Wedding Couple on their Wedding Night  
Amenity in the Wedding Couple's Guestroom on their Wedding Night  
Two Complimentary Full-Day Waterpark Passes for the Wedding Couple  
Discounted Room Rates for Wedding Guests  
Complimentary Menu Tasting for the Wedding Couple  
Votive Candles to Decorate Tables  
Selection of House Linens and Napkins  
Round Tables, Banquet Chairs and Dance Floor  
Personalized Printed Menus at Each Place Setting for Served Meals  
Bridal Changing Suite, if needed  
Signature Cocktail, Champagne and Sparkling Water Passed Upon Guests' Arrival to the Cocktail Reception  
Unparalleled Indoor and Outdoor Locations for Wedding Photographs

*All wedding packages require a minimum guarantee of 75 guests.*

### ADDITIONAL SERVICES

Ceremony Fee \$12 per person  
*Ceremony Fee Includes Indoor and Outdoor Ceremony Locations, Chairs, Sound System, Microphone and Passed Sparkling Water Upon Guests' Arrival*  
Bartenders \$150 each at one bartender per 75 guests  
Station Attendants \$150 each at one attendant per 75 guests, required for interactive food stations  
Valet Parking Service \$375  
Coat Check Service at \$150 per attendant, one attendant per 100 guests  
Ask Your Catering Sales Manager About After Party, Rehearsal Dinner and Post Nuptial Breakfast Options

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*All charges are subject to state sales tax.*





## *the kartrite wedding packages*

### BUFFET WEDDING PACKAGE

\$130 Per Person

#### *One-Hour Cocktail Reception Serving:*

One-Hour Premium Open Bar

Passed Champagne, Signature Cocktail and Sparkling Water Upon Arrival

Six (6) Butler Passed Hors D'oeuvres

One (1) Reception Display

#### *Four-Hour Dinner Reception Serving:*

Additional Four-Hour Premium Open Bar

Tablesides Wine Service

Champagne Toast

Two (2) Salads

Two (2) Entrées

One (1) Carved Entrée

Two (2) Side Dishes

Three (3) Family Style Desserts

Tablesides Coffee and Tea Service

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## *the kartrite wedding packages*

### HORS D'OEUVRES

*Please select six for one hour of butler service*

Cucumber, Feta Cheese, Olive Kabob  
Portobello and Gorgonzola Crostini  
Potato Pancake with Dill Crème Fraîche  
Vegetable Spring Roll and Duck Sauce  
Tomato and Mozzarella Kabob  
Smoked Gouda and Red Pepper Tart  
Southwest Chicken Chopstick  
Spinach and Brie Cheese Tartlet  
Turkey and Ricotta Meatball  
Spicy Tuna Roll with Wasabi and Teriyaki  
Fig and Goat Cheese Crostini  
Pepper Sirloin with Chimichurri  
Prosciutto Wrapped Chicken with Garlic Aioli

Truffle Scented Deviled Egg  
California Roll with Crab and Avocado  
Chicken Wellington with Horseradish  
Petite Beef Wellington with Horseradish  
Tempura Shrimp with Thai Chili Sauce  
Mini Crab Cake with Caper Remoulade  
Bacon Wrapped Scallop and Soy Ginger  
Pesto Chicken Bruschetta  
Mushroom Arancini with Truffle Aioli  
Pulled Duck Quesadilla and Salsa Verde  
Lamb Meatball with Feta Fondue  
Ham and Brie Croque Madame  
Oyster Po Boy with Remoulade

### RECEPTION DISPLAYS

*Please select one for one hour of service*

#### ARTISANAL CHEESE & CRUDITÉ DISPLAY

with Fresh Baguette, Fruit Compote and Red Pepper Hummus

#### PULLED PORK AND CHICKEN PO BOYS

with Chow Chow, Pickled Okra and Honey Mustard Cole Slaw

#### ITALIAN MEAT AND CHEESE DISPLAY

with Fresh Baked Focaccia, Roasted Peppers and Olives



## *the kartrite wedding packages*

### SALADS

*Please select two for one and one-half hour of service*

#### FRISÉE

Baby Spinach, Chevre, Candied Walnuts,  
Tarragon Vinaigrette

#### MOZZARELLA CAPRESE

Roma Tomato, Ciliegine, Basil Leaves, Roasted  
Garlic, Olive Oil

#### HARICOT VERT

Lentil, Fennel, Orange Supremes, Shallot  
Dressing

#### WEDGE

Green Tomato, Pimento Blue Cheese Dressing,  
Lardons

#### KALE CAESAR SALAD

Shaved Parmesan, Anchovy Garlic Dressing

#### SMOKED POTATO

Deviled Egg, Vidalia Onion, Scallion, Smoked  
Tomato Aioli

### ENTRÉES

*Please select two for one and one-half hour of service*

#### THYME RUBBED PORK LOIN

Brandy Apple and Apricot Sauce

#### RIGATONI COUNTRY STYLE

Fennel Sausage, Broccoli Rabe

#### CAJUN RUBBED PORK LOIN

Roasted Onion and Tomato

#### CHICKEN AND CRAB

Garlic, Lemon, Fresh Herbs

#### STEAK PIZZAIOLA

Hot and Sweet Peppers

#### COQ AU VIN

Lardons, Mushroom, Wine

#### BEEF BOURGUIGNON

Shiitake Mushrooms, Shallot, Red Wine

#### CHICKEN OREGANATA

Garlic, Lemon, Fresh Herbs

#### HERB CRUSTED SCARLET SNAPPER

Lemon Caper Beurre Blanc

#### PECAN CRUSTED CHICKEN

Maple Cayenne Glaze

#### OLIVE OIL POACHED SALMON

Tomato and Olives

#### CHICKEN CASSOULET

Duck Sausage, White Beans, Vegetables

#### SHRIMP JAMBALAYA

Creole Sauce

#### CHICKEN MILANESE

Garlic Butter Sauce, Capers



## *the kartrite wedding packages*

### CARVED ENTRÉES

*Please select one for one and one-half hour of service*

*\*Requires station attendants at \$150 each at one attendant per 75 guests*

#### ROASTED SIRLOIN OF BEEF AU POIVRE\*

Bearnaise Sauce and Veal Demi-Glace

Served with French Bread and Herb Butter

#### ESPRESSO RUBBED STRIP LOIN\*

Garlic Aioli and Chianti Jus

Served with Ciabatta and Rosemary Olive Oil

#### 12-HOUR SMOKED BEEF BRISKET\*

Dijon Mayonnaise and Honey Barbecue

Served with Cornbread and Honey Butter

### SIDES

*Please select two for one and one-half hour of service*

Grilled Asparagus

Potato Puree

Roasted Vegetables

Truffle Risotto

Vegetable Succotash

Rice and Beans

### DESSERT

*Please select three to be served family style*

Eclairs

Macaroons

Cream Puffs

Cannolis

Napoleons

Cookies

Beignets

Pecan Tarts

Banana Pudding



## *the kartrite wedding packages*

### FIVE-HOUR PREMIUM OPEN BAR

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Light Rum  
Sauza Blue Silver Tequila  
Wild Turkey Bourbon  
Grant's Scotch  
E&J Brandy  
Canadian Club

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
Reata Chardonnay  
Kenwood Vineyards Cabernet Sauvignon  
The Crossings Sauvignon Blanc  
Riondo Spumante Prosecco  
Charles & Charles Rosé  
Campo Viejo Reserva Red Blend  
Nielson Pinot Noir

#### BEER

Budweiser  
Bud Light  
Corona  
Corona Light  
Heineken  
Amstel Light  
Sam Adams

### FIVE-HOUR SUPER PREMIUM OPEN BAR

*\$10 Per Person Enhancement*

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

Grey Goose Vodka  
Hendrick's Gin  
Bacardi Rum  
Patron Silver Tequila  
Jack Daniels Whiskey  
Dewar's Scotch  
Hennessy  
Johnny Walker Black

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
Reata Chardonnay  
Kenwood Vineyards Cabernet Sauvignon  
The Crossings Sauvignon Blanc  
Riondo Spumante Prosecco  
Charles & Charles Rosé  
Campo Viejo Reserva Red Blend  
Nielson Pinot Noir

#### BEER

Budweiser  
Bud Light  
Corona  
Corona Light  
Heineken  
Amstel Light  
Sam Adams

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### KARTRITE PLATED ONE

\$130 Per Person

*One-Hour Cocktail Reception Serving:*

One-Hour Premium Open Bar  
Passed Champagne, Signature Cocktail and Sparkling Water Upon Arrival  
Six (6) Butler Passed Hors D'oeuvres  
Two (2) Reception Displays  
One (1) Kartrite Station

*Four-Hour Three-Course Dinner Serving:*

Additional Four-Hour Premium Open Bar  
Tablesides Wine Service  
Champagne Toast  
One (1) Salad  
Two (2) Entrées  
Family Style Desserts  
Tablesides Coffee and Tea Service

### KARTRITE PLATED TWO

\$170 Per Person

*One-Hour Cocktail Reception Serving:*

One-Hour Super Premium Open Bar  
Passed Champagne, Signature Cocktail and Sparkling Water Upon Arrival  
Six (6) Butler Passed Hors D'oeuvres  
Two (2) Reception Displays  
Two (2) Kartrite Stations

*Four-Hour Four-Course Dinner Serving:*

Additional Four-Hour Super Premium Open Bar  
Tablesides Wine Service  
Champagne Toast  
One (1) Appetizer  
One (1) Salad  
Three (3) Entrées  
Family Style Desserts  
Tablesides Coffee and Tea Service

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### HORS D'OEUVRES

*Please select six for one hour of butler service*

Cucumber, Feta Cheese, Olive Kabob  
Portobello and Gorgonzola Crostini  
Potato Pancake with Dill Crème Fraîche  
Vegetable Spring Roll and Duck Sauce  
Tomato and Mozzarella Kabob  
Smoked Gouda and Red Pepper Tart  
Southwest Chicken Chopstick  
Spinach and Brie Cheese Tartlet  
Turkey and Ricotta Meatball  
Spicy Tuna Roll with Wasabi and Teriyaki  
Fig and Goat Cheese Crostini  
Pepper Sirloin with Chimichurri  
Prosciutto Wrapped Chicken with Garlic Aioli

Truffle Scented Deviled Egg  
California Roll with Crab and Avocado  
Chicken Wellington with Horseradish  
Petite Beef Wellington with Horseradish  
Tempura Shrimp with Thai Chili Sauce  
Mini Crab Cake with Caper Remoulade  
Bacon Wrapped Scallop and Soy Ginger  
Pesto Chicken Bruschetta  
Mushroom Arancini with Truffle Aioli  
Pulled Duck Quesadilla and Salsa Verde  
Lamb Meatball with Feta Fondue  
Ham and Brie Croque Madame  
Oyster Po Boy with Remoulade

### RECEPTION DISPLAYS

*Please select two for one hour of service*

#### SPECIALTY CHEESES

Brie, Manchego, Tillamook Cheddar, Maytag Bleu, Grapes, Berries, Crackers

#### FROM THE GARDEN

Grilled, Roasted and Pickled Vegetables with Hummus and Garlic Herb Aioli

#### MEZZE

Grilled Pita, Crostini, Garlic Hummus, Tapenade, Arugula Pesto, Lemon Scented Eggplant Dip, Red Pepper Yogurt

#### TROPICAL GARDEN

Cantaloupe, Honeydew, Pineapple, Mango, Papaya, Seasonal Berries, Strawberry Yogurt Dip



## *the kartrite wedding packages*

### KARTRITE STATIONS

*Please select two for one hour of service*

#### MACARONI AND CHEESE

Chef's Special Recipe of Four Cheese Baked Macaroni with Accompaniments

Maple Sriracha Bacon, Truffle Mushroom Ragout, Pico de Gallo, Spicy Peperonata, Roasted Cauliflower

#### TRIO OF SLIDERS

*Please select three*

Smoked Beef Brisket with Fried Onions and Horseradish Cream

Tabasco Marinated Chicken with New York Cheddar and Pickle

Portobello Mushroom and Broccoli Rabe with Truffle Aioli

Turkey Meatball with Hot Peppers, Marinara and Provolone Cheese

Smoked Turkey with Sauerkraut, Baby Swiss and Russian Dressing

Slow Roasted Pulled Pork with Napa Cabbage Slaw and Barbecue Sauce

Grilled Burger with American Cheese, Onion and Sriracha Mayonnaise

#### PASTA STATION

*Please select two*

Mushroom Ravioli with Truffle Cream Sauce

Potato Gnocchi Bolognese

Penne Alla Vodka with English Peas

Tortellini with Basil Pesto and Pine Nuts

Gemelli Pomodoro with Plum Tomato Sauce

#### DUMPLING AND SPRING ROLL STATION

Pork Pot Stickers, Edamame Dumplings, Chicken and Cashew Spring Rolls, Shrimp Balls,

Crab Rangoon, Sesame and Snow Pea Lo Mein, Egg Fried Rice

#### TACO STATION

Chipotle Roasted Chicken, Cilantro and Lime Grilled Shrimp, Garlic Braised Pork,

Pico de Gallo, Queso Fresco, Roasted Pepper and Onion, Pickled Jalapeño, Sour Cream,

Shaved Napa Cabbage, Black Beans, Flour and Corn Tortillas



## *the kartrite wedding packages*

### APPETIZERS

*Please select one (Kartrite Plated Two only)*

#### BUTTERNUT SQUASH SOUP

Goat Cheese Crostini, Balsamic

#### MUSHROOM RAVIOLI

Roasted Shallot, Dried Cranberry, Sage, Brown Butter

#### SEARED TUNA

Roasted Potato, Haricot Vert, Roasted Pepper, Olive Oil Vinaigrette

#### PAN SEARED SCALLOP

Saffron Couscous, Frisée and Arugula Salad

#### ARANCINO

Risotto, Provolone Cheese, Honey, Truffle

### SALADS

*Please select one*

#### GRILLED ROMAINE HEART

Garlic Crostini, Oven Roasted Roma Tomato, Caper Anchovy Dressing

#### ROCKET AND RADICCHIO

Ricotta Salata, Dried Apricot, Confit Mushrooms, Truffle Vinaigrette

#### FRISÉE

Roasted Brussels Sprouts, Gorgonzola Cheese, Shaved Apple, Toasted Almond

#### TOMATO CAPRESE

Heirloom Tomato, Fresh Mozzarella, Roasted Pepper, Basil, Garlic, Olive Oil

#### ROASTED GOLDEN BEET

Dried Fig, Goat Cheese, Candied Walnut, Baby Arugula, Balsamic Dressing



## *the kartrite wedding packages*

### ENTRÉES

*Please select two (Kartrite Plated One)  
served with fresh baked dinner rolls and butter*

#### OLIVE OIL AND ROSEMARY SEARED FRENCH CUT CHICKEN BREAST

Lemon Scented Quinoa, Garlic Braised Spinach, Balsamic Roasted Cippolini, Marsala Tomato Jus

#### PANKO CRUSTED CHICKEN BREAST

Baby Green Bean, Fennel and Roasted Pepper Salad, Garlic White Wine and Lemon Butter

#### GINGER AND CILANTRO RUBBED SALMON

Lemongrass Basmati Rice, Broccolini, Shiitake Mushroom, Sweet Chili Gastrique

#### SHRIMP AND GRITS

Parmesan and Garlic Creamy Polenta, Dried Cherries, Capers, Shaved Asparagus, Bourbon Demi-Glace

#### BRAISED SHORT RIBS

Roasted Garlic Whipped Potatoes, Heirloom Carrots, Roasted Shallot, Port Wine Jus

#### HERB CRUSTED FILET MIGNON

Dauphinoise Potato, Sea Salt Roasted Asparagus, Cremini Mushroom, Truffle Demi-Glace

#### OVEN ROASTED HALIBUT

Truffle Potato Puree, Confit Mushroom Ragout, Broccolini, Veal Jus

#### CRAB CAKES

Scallion Risotto, Haricot Vert, Roasted Red Pepper, Cayenne Pepper Hollandaise

#### DUET \$10 Per Person Enhancement

Petite Filet, Roasted Garlic Whipped Potatoes, Heirloom Carrots, Port Wine Jus

Choice of Crab Cake, Gulf Shrimp or Salmon Filet

Substitute Lobster Tail at Market Price

### DESSERT

*Served family style*

Chef's Selection of Petit Fours, Pastries and Mini Desserts

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### FIVE-HOUR PREMIUM OPEN BAR

*(Kartrite Plated One)*

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Light Rum  
Sauza Blue Silver Tequila  
Wild Turkey Bourbon  
Grant's Scotch  
E&J Brandy  
Canadian Club

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
Reata Chardonnay  
Kenwood Vineyards Cabernet Sauvignon  
The Crossings Sauvignon Blanc  
Riondo Spumante Prosecco  
Charles & Charles Rosé  
Campo Viejo Reserva Red Blend  
Nielson Pinot Noir

#### BEER

Budweiser  
Bud Light  
Corona  
Corona Light  
Heineken  
Amstel Light  
Sam Adams

### FIVE-HOUR SUPER PREMIUM OPEN BAR

*(Kartrite Plated Two) or \$10 Per Person Enhancement*

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

Grey Goose Vodka  
Hendrick's Gin  
Bacardi Rum  
Patron Silver Tequila  
Jack Daniels Whiskey  
Dewar's Scotch  
Hennessy  
Johnny Walker Black

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
Reata Chardonnay  
Kenwood Vineyards Cabernet Sauvignon  
The Crossings Sauvignon Blanc  
Riondo Spumante Prosecco  
Charles & Charles Rosé  
Campo Viejo Reserva Red Blend  
Nielson Pinot Noir

#### BEER

Budweiser  
Bud Light  
Corona  
Corona Light  
Heineken  
Amstel Light  
Sam Adams

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### BRUNCH WEDDING PACKAGE

\$110 Per Person

*One-Hour Cocktail Reception Serving:*

One-Hour Premium Open Bar

Passed Champagne, Signature Cocktail and Sparkling Water Upon Arrival

Six (6) Butler Passed Hors D'oeuvres

Two (2) Reception Displays

*Three-Hour Brunch Reception Serving:*

Additional Three-Hour Premium Open Bar

Tablesides Wine Service

Champagne Toast

Three (3) Salads

Four (4) Breakfast Entrées

Two (2) Lunch Entrées

One (1) Attendant Station

Family Style Desserts and Fresh Baked Pastries

Tablesides Coffee and Tea Service

Pre-Set Orange Juice

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### HORS D'OEUVRES

*Please select six for one hour of butler service*

Cucumber, Feta Cheese, Olive Kabob

Portobello and Gorgonzola Crostini

Potato Pancake with Dill Crème Fraîche

Tomato and Mozzarella Kabob

Smoked Gouda and Red Pepper Tart

Spinach and Brie Cheese Tartlet

Fig and Goat Cheese Crostini

Prosciutto Wrapped Chicken with Garlic Aioli

Truffle Scented Deviled Egg

California Roll with Crab and Avocado

Pesto Chicken Bruschetta

Ham and Brie Croque Madame

### RECEPTION DISPLAYS

*Please select two for one hour of service*

#### CHEESE

Chef's Selection of Domestic and Imported Cheeses with Seasonal Berries, Crostini, Assorted Crackers and Flatbread

#### CRUDITÉ

Grilled, Roasted and Pickled Vegetables with Hummus and Garlic Herb Aioli

#### BRUSCHETTA

Grilled Pita, Crostini, Focaccia, Garlic Hummus, Tapenade, Arugula Pesto, Lemon Scented Eggplant Dip, Red Pepper Yogurt

#### SEASONAL FRUIT

Assorted Fruits, Melon, Pineapple, Seasonal Berries, Strawberry Yogurt Dip



## *the kartrite wedding packages*

### SALADS

*All are included*

#### CAESAR SALAD

Shaved Romaine Heart, Parmesan Cheese, Garlic Dressing

#### BABY SPINACH SALAD

Dried Cranberries, Goat Cheese, Candied Pecans, Red Wine Vinaigrette

#### PENNE PASTA CAPRESE

Fresh Mozzarella, Basil Pesto, Roasted Red Pepper, Tomato

### BREAKFAST ENTRÉES

*All are included*

#### VANILLA SCENTED FRENCH TOAST

Cinnamon Bananas, Maple Syrup

#### APPLEWOOD CURED BACON

#### SAGE SCENTED BREAKFAST SAUSAGE

#### HOME FRIED POTATOES WITH ONION

### ATTENDANT STATION

*Please select one*

*\*Requires station attendants at \$150 each at one attendant per 75 guests*

#### OMELET STATION

Farm Fresh Eggs, Ham, Onions, Peppers, Mushrooms, Tomatoes, Cheddar Cheese, Spinach

#### CREPE STATION

Fresh Pancakes, Blueberries, Apples, Peaches





## *the kartrite wedding packages*

### LUNCH ENTRÉES

*Please select two*

**THYME RUBBED PORK LOIN**

Brandy Apple and Apricot Sauce

**CAJUN RUBBED PORK LOIN**

Roasted Onion and Tomato

**BEEF BOURGUIGNON**

Shiitake Mushrooms, Shallot, Red Wine

**OLIVE OIL POACHED SALMON**

Tomato and Olives

**PENNE ALLA VODKA**

Tomato Cream Sauce with English Peas

**RIGATONI COUNTRY STYLE**

Fennel Sausage, Broccoli Rabe

**CHICKEN OREGANATA**

Garlic, Lemon, Fresh Herbs

**PECAN CRUSTED CHICKEN**

Maple Cayenne Glaze

**CHICKEN MILANESE**

Garlic Butter Sauce, Capers



## *the kartrite wedding packages*

### FIVE-HOUR PREMIUM OPEN BAR

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Light Rum  
Sauza Blue Silver Tequila  
Wild Turkey Bourbon  
Grant's Scotch  
E&J Brandy  
Canadian Club

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
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Riondo Spumante Prosecco  
Charles & Charles Rosé  
Campo Viejo Reserva Red Blend  
Nielson Pinot Noir

#### BEER

Budweiser  
Bud Light  
Corona  
Corona Light  
Heineken  
Amstel Light  
Sam Adams

### FIVE-HOUR SUPER PREMIUM OPEN BAR

*\$10 Per Person Enhancement*

*Requires bartenders at \$150 each at one attendant per 75 guests*

#### LIQUOR

Grey Goose Vodka  
Hendrick's Gin  
Bacardi Rum  
Patron Silver Tequila  
Jack Daniels Whiskey  
Dewar's Scotch  
Hennessey  
Johnny Walker Black

#### WINES

Terlato Pinot Grigio  
Nicolas Feuillatte Champagne  
Reata Chardonnay  
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#### BEER

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### ENHANCEMENTS

*Items may be added to any package*

**ANTIPASTO AND FRESH BAKED FOCACCIA \$18 Per Person**

Mortadella, Genoa Salami, Sopressata, Grana Padano, Roasted Peppers, Cured Olives

**SMOKED SALMON \$18 Per Person**

Red Onion, Capers, Hard Cooked Egg, Scallion Cream Cheese, Pumpernickel Bread and Bagel Chips

**BLACK PEPPER CRUSTED SIRLOIN OF BEEF \$16 Per Person**

Marinated Mushrooms, Roasted Cippolini, Peppers, Fresh Baked Baguette, Horseradish Sauce, House Steak Sauce

**BRIE EN CROUTE \$14 Per Person**

House Made Peach Chutney and Fig Jam, Candied Nuts, French Bread

**MARYLAND CRAB DIP \$14 Per Person**

Panko Parmesan Crust, Fresh Baked Baguette, Old Bay Roasted Pita Chips

**GRAND SEAFOOD DISPLAY Market Price**

Shrimp Cocktail, Blue Point Oysters, Poached PEI Mussels, Little Neck Clams, Cajun Crawfish, Crab Cocktail, Horseradish, Lemon and Lime, Cocktail Sauce

**SUSHI DISPLAY \$18 Per Person**

Assorted Maki, Wakame Salad, Pickled Ginger, Wasabi, Soy Sauce, Sriracha Mayonnaise

**RAMEN STATION \$15 Per Person**

Shrimp, Shredded Pork, Pulled Chicken, Tofu, Soba Noodles, Shishito Pepper, Bok Choy, Mushroom, Scallion, Nori, Fish Sauce

**BANH MI \$14 Per Person**

Pulled Pork, Shredded Beef, Tofu, French Baguette, Pâté, Cucumber, Celery Salad, Cilantro, Bok Choy

**GERMAN SAUSAGE \$14 Per Person**

Smoked Kielbasa, Bratwurst, Pretzel Rolls, Pickled Onion, Caraway Scented Red Cabbage, Potato Pancakes, Trio of Mustards

**GYRO STATION \$14 Per Person**

Slow Roasted Leg of Lamb, Warm Pita Bread, Shaved Romaine, Tomato Concasse, Feta Cheese, Oregano, Olive Oil

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