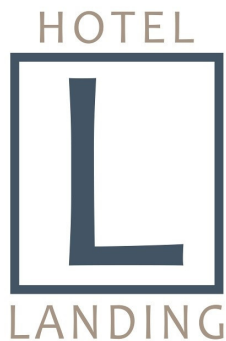


THE HOTEL LANDING WEDDINGS



“ You don't have to
travel far for a
destination wedding ”





925 LAKE STREET, WAYZATA, MN 55391

T: (952) 777-7900

TOLL-FREE: (888) 777-6105

F: (952) 473-3122

INFO@THEHOTELLANDING.COM

GENERAL INFORMATION TERMS AND CONDITIONS

GUARANTEES FOR MEAL FUNCTIONS

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. three business days prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overage above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee.

SERVICE CHARGE AND SALES TAX

All food and beverage related charges are subject to applicable Minnesota state and local taxes, currently 7.525% on food related items and 10.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 15% will be added to all food and beverage banquet and conference charges and will be given in its entirety to the banquet service personnel. This service charge is not a gratuity. In addition, there is a Taxable 7% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that state and local taxes are subject to change and that the prevailing rates will be imposed when the event occurs.

MENU

Menu selection is required three weeks prior to the event date. All events that are booked less than three weeks before the event date will require menu selections and set-up arrangements at the time of booking. The hotel reserves the right to charge an additional fee of \$150.00 for changing the menu selection after the Chefs have begun ordering & food preparation per specifications on the Banquet Event Order (BEO).

ROOMING LISTS

If you are providing the hotel with a rooming list for overnight guests, please provide the guest name, arrival date, departure date, room type and billing method, by the contracted cut-off date in Excel format. If the rooming list is not provided by the cut-off date, any guest rooms held for events will be released to the general inventory for re-sell opportunities.

DECOR

The Hotel Landing requests that you consult with your Event Manager in regard to displays, decorations and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceiling or doors.

PARKING

Parking in The Hotel Landing attached parking ramp is available complimentary for day event guests. Overnight parking is offered at a charge. Valet parking is available at the front entrance of The Hotel Landing.

PACKAGE DELIVERIES

We require a delivery fee of \$5.00 per box to the assigned event area or meeting room. Any materials shipped to the Hotel may not arrive more than 2 days prior to the event and must be removed from the Hotel within 2 days following the event. All materials must bear the name of the organization and addressed to the on-site contact's name with the date and name of the event.

VENDOR LOAD-IN & LOAD-OUT

Vendors are required to load-in and load-out from the Hotel parking ramp or the Lake Street Event Center street level entrance. Prior authorization from the Event Manager is required to reserve parking on Lake Street and requires specific load-in and load-out times.

ENTERTAINMENT

Your entertainment must abide by Hotel rules regarding volume of sound and playing times. For common courtesy and comfort of all participants and the local community, functions with entertainment must end at 12:00 midnight. Doors and balconies must be closed after 10:00 PM. If your function is held indoors, and your entertainment requires any special set up or electrical requirements, it is important that the Hotel is advised no later than 72 hours prior to the event. If any needs require additional arrangements, you will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the banquet and catering rooms except for wedding cakes.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of The Hotel Landing. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

CAKE CUTTING

There is a \$5.00 per slice cake cutting fee and a 22% service fee.

ALL INCLUSIVE PACKAGE

Two Nights in the Bridal Suite with use as a Bridal Getting Ready Room

- two carafes of select juice, one bottle of prosecco, fruit platter, finger sandwiches and bottled water

Two Nights In the Groom's Suite with use as a Groom's Room

- bucket of 6 select beers, sandwich wraps, bottled water, and soda

Up to 4 Overnight Valet Parking Vouchers for the Night of your Wedding Celebration Amenity

Turndown Service for Bridal Suite

Discounted Wedding Room Block

Wayzata Ballroom Rental

All Inclusive Package pricing: \$5,000 plus service charge & tax



RECEPTION PACKAGE

Elegant dinner selection with catering provided by ninetwentyfive
Private porches with heaters
Complimentary event self-parking
Variety of round & harvest size tables
Elegant china, cutlery & glassware
Floor length linens & napkins (white, ivory, black)
The Hotel Landing signature glass chargers
Mixed glass centerpieces
Table numbers & stands
Luxurious cloth chairs in neutral color
Custom pantone cove lighting
Handheld microphone
Wooden dance floor
Private menu tasting for up to 4 guests, \$50 per additional guest
Choice of customized buttercream frosted cake, cupcake display or mini dessert display
Dedicated banquet captain
Waived cake cutting & service fees
Waived butler passed & bartender fees
Custom designed cocktail by our resident mixologist



RECEPTION PACKAGES

*See second course for reception package pricing by entrée selection

SAPPHIRE PACKAGE*

Cocktail Hour | One Hour Hosted Premium Wine & Beer, Two Hors d'oeuvres
Three Course Meal | Salad, Entrée, Dessert
House Baked Artisan Bread, Local Creamery Butter
925 Blend Regular & Decaffeinated Coffee, Organic Hot Tea
Champagne Toast
Two Additional Hours of Premium Wine & Beer

RUBY PACKAGE*

Cocktail Hour | One Hour Hosted Premium Wine & Beer, Three Hors d'oeuvres
Four Course Meal | Amuse Bouche, Salad, Entrée, Dessert
House Baked Artisan Bread, Local Creamery Butter
925 Blend Regular & Decaffeinated Coffee, Organic Hot Tea
Champagne Toast
Two Additional Hours of Premium Wine & Beer

DIAMOND PACKAGE*

Cocktail Hour | One Hour Hosted Top Shelf Spirits Bar & Four Hors d'oeuvres
Four Course Meal | Amuse Bouche, Salad, Entrée, Dessert
House Baked Artisan Bread | Local Creamery Butter
925 Blend Regular & Decaffeinated Coffee, Organic Hot Tea
One Wine Pour with Dinner
Champagne Toast
Three Additional Hours of Top Shelf Brands Open Bar with Top Shelf Wine Selection

RECEPTION PACKAGE HORS D'OEUVRES

SAPPHIRE HORS D'OEUVRES | pick two

Watermelon on a Spoon | Feta, Pickled Fresno, Balsamic
Tomato Bruschetta | Basil, Garlic Crostini
Seasonal Vegetable Crudit  Shooter | Buttermilk Dill
Heirloom Tomato Caprese Skewer | Mozzarella, Basil Pesto
B.L.T. | Heirloom Tomato | Applewood Bacon, Paprika Aioli, Grilled Brioche
Italian Meatball | Pomodoro Sauce
Vegetable Spring Roll | Pickled Vegetables, Hoisin Peanut Sauce
Capicola Ham & Gruy re Goug re
Cranberry, Brie & Prosciutto Crostini
Blue Cheese & Prosciutto Pear Bites

RUBY HORS D'OEUVRES | pick three from Sapphire or Ruby Package

Golden Yukon Potatoes Boats | Bacon Bits, Chive Cr me Fra che
Maple Sriracha Chicken Kabobs
Skewered Achiotte Flank Steak | Chimichurri
Smoked Bacon Wrapped Shrimp
Broccoli Cheddar Potato Mac 'n Cheese Bombs
Fried & Golden Prosciutto Mozzarella | Arancini's, Pomodoro Sauce
Fried Goat Cheese | Grilled Peach Relish
Asiago Crusted Chicken Sorrentino Skewers | Tomato Plum Sauce

DIAMOND HORS D'OEUVRES | pick four from Sapphire, Ruby or Diamond Package

Beef Tenderloin Tip Skewer | B arnaise
The Hotel Landing Crab Cake | Lemon Caper Remoulade
Bacon Wrapped Scallop | Pineapple Sambal
Buffalo Shrimp Skewer | Blue Cheese
Beef Tartare | Potato Gaufrette, Truffle Oil, Capers
Sesame Ahi Tuna | Mango, Avocado, Crispy Wonton
Smoked Salmon Mousse on Toasted French Loaf
Tenderloin & Horseradish Steak Sliders
Cucumber, Lox, Cr me Fra che, Dill
Smoked Steelhead Trout | Radish, Crostini

RECEPTION PACKAGE DINNER

Up to three entrées from different categories may be selected for a plated meal. When selecting multiple entrées, the highest priced entrée will prevail for all selected entrées. When selecting a duet plate, groups may choose one duet option and one vegetarian option.

AMUSE BOUCHE

Artistically Crafted Appetizer by the Executive Chef
(only included with ruby & diamond packages)

FIRST COURSE

Salads

Classic Caesar | Romaine Hearts, Parmesan, Ciabatta Croutons, Caesar Dressing
 925 Salad | Mix Greens, Grape Tomatoes, Onion, Radish, Cucumber, Carrots, Champagne Vinaigrette
 Mixed Berry Salad | Baby Bibb Lettuce, Watercress, Shaved Fennel, Berries, Onion, Raspberry Vinaigrette
 Butter Lettuce Salad | Poached Pear, Spiced Pecan, Buttermilk Blue Cheese, Port Wine Vinaigrette

SECOND COURSE

	<u>Sapphire</u>	<u>Ruby</u>	<u>Diamond</u>
<i>Chicken</i>			
Chicken Parmesan Linguini, Baby Heirloom Tomato Relish	115	142	168
Lemon Chicken Breast Olive, Caper, Artichoke, Tomato Relish, Parmesan Roasted Red Potatoes, Grilled Broccoli	118	144	172
Herb Chicken Breast Wild Mushroom Pan Jus, Whipped Yukon Potatoes, Roasted Haricot Vert	120	146	174
<i>Beef</i>			
Braised Beef Short Rib Demi-Glace, Parmesan Mashed Potatoes, Brussels Sprouts	124	154	180
Grilled Beef Tenderloin Wild Mushrooms, Demi-Glace, Smashed Baby Red Potatoes, Grilled Asparagus	124	154	180
Grilled New York Strip Horseradish & Blue Cheese Compound Butter, Parmesan Potato Au Gratin, Charred Broccolini	128	158	184
<i>Pork</i>			
Grilled Pork Chop Herb Demi-Glace, Sweet Potato Hash, Roasted Vegetable	118	140	170
Mustard Crusted Pork Tenderloin Madeira Wine Cream Sauce, Parsley Butter, Yukon Potatoes, Zucchini & Carrot Ribbons	120	142	172

RECEPTION PACKAGE DINNER

SECOND COURSE CONT'D

	<u>Sapphire</u>	<u>Ruby</u>	<u>Diamond</u>
<i>Fish</i>			
<i>Pan Seared Salmon Pomegranate Orange Beurre Blanc, Golden Raisin Couscous, Roasted Vegetable</i>	110	140	166
<i>Pan Fried Walleye Lemon Caper Beurre Blanc, Wild Rice Pilaf, Charred Broccolini</i>	124	145	178
<i>Sea Bass Charred Tomato Relish, Chive Sliced Potato, Grilled Asparagus</i>	126	147	180
<i>Duet</i>			
<i>Filet Mignon & Garlic Shrimp Basil Risotto, Saffron Butter</i>	145	165	198
<i>Grilled New York & Seared Scallops Sweet Potato Purée, Red Wine Shallots Glace</i>	146	176	209
<i>Filet Mignon & Lobster Tail Parmesan Twice Baked Potato, Baby Root Vegetables, Lobster Bisque Sauce</i>	155	185	218
<i>Vegetarian</i>			
<i>Crispy Tofu Charred Vegetables, Yuzu Ponzu Sauce</i>	112	142	168
<i>Ricotta Gnocchi Butternut Squash, Swiss Chard, Brown Butter Sage</i>	114	144	170
<i>Butternut Squash Ravioli Brown Butter, Sage, Candied Pecans, Balsamic Glaze</i>	114	144	170

THIRD COURSE

Choice of the following:

- Customized Buttercream Frosted Wedding Cake to Accommodate your Guest Count
- Cupcake Display in a Choice of Two Flavors
- Mini Dessert Display with up to Four Options

BAR SELECTIONS

BEER SELECTIONS *subject to change & availability*

Budweiser	Grainbelt Nordeast
Bud Light	Angry Orchard Cider
Heineken	Bell's Two Hearted Ale
Corona Extra	Liftbridge Farmgirl Saison
Summit EPA	Heineken Zero
Fulton 300	Rotating Local/Seasonal Beers

PREMIUM LIQUOR BRANDS

Absolut Vodka	Jack Daniel's
Bacardi Superior Rum	Canadian Club
Captain Morgan Original Spiced Rum	1800 Silver Tequila
Tanqueray Gin	Courvoisier VS
Dewards White Label Scotch	Kahlua
Maker's Mark	

PREMIUM WINE SELECTIONS *subject to change & availability*

Bread & Butter Chardonnay
The Champion Sauvignon Blanc
Cristalino Cava
Château De Campuget Rose
The Simple Life Pinot Noir
Milbrandt Cabernet Sauvignon

TOP SHELF LIQUOR BRANDS

Grey Goose	Jack Daniel's
Bacardi Superior Rum	Crown Royal
Captain Morgan Original Spiced Rum	Patron Silver Tequila
Bombay Sapphire	Hennessy VSOP
Johnnie Walker Red Label Scotch	Frangelico
Knob Creek	

TOP SHELF WINE SELECTIONS *subject to change & availability*

Steele Chardonnay
Miner Sauvignon Blanc
Carmenet Cabernet Sauvignon
Adami Prosecco
Il Poggione Rose
Steele Pinot Noir
Steele Cabernet Sauvignon

A LA CARTE WEDDINGS



A LA CARTE INCLUSIONS

Elegant dinner selection with catering provided by ninetwentyfive
Complimentary event self-parking
Variety of round and harvest size tables
Elegant china, cutlery & glassware
Floor length linens and napkins (white, ivory, black)
Luxurious cloth chairs in neutral color
Custom pantone cove lighting
Handheld microphone
Wooden dance floor
Private menu tasting for up to 2 guests, \$50 per additional guest
Dedicated banquet captain

DINNER BUFFETS

Buffets are designed to properly accommodate a minimum of 50 or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing, specialty sourcing and labor costs.

MINNESOTA HARVEST

\$65

Creamy Chicken Wild Rice Soup
Barley Beet Salad
Candied Walnut & Pear Salad | Shaved Fennel, Prairie Breeze™ Cheese Crumbles, Lemon Poppy Seed Vinaigrette
Cranberry Apple Stuffed Chicken | Cider Glaze
Pan Fried Almond Crusted Walleye | Beurre Blanc
Cheesy Scalloped Potatoes
Butter Green Beans & Carrots
Caramel Apple Cobbler

MIDWESTERN

\$65

Creamy Chicken Wild Rice Soup
Arugula & Fennel Salad | Walnuts, Berries, Lemon Vinaigrette
Tri-Color Rotini Turkey Pasta Salad
Pan Fried Almond Crusted Walleye | Lemon Caper Butter
Beef Pot Roast
Parmesan Potato Gratin
Roasted Seasonal Vegetables

MEDITERRANEAN

\$68

Grilled Romain | Asparagus, Sun-Dried Tomatoes, Croutons, Parmesan, Garlic Anchovy & Balsamic Vinaigrette
Panzanella Salad | Tomato, Cucumber, Garbanzos, Mozzarella, Focaccia Croutons, Red Wine Vinaigrette
Capicola & Fontina Stuffed Crimini Mushrooms
Chicken Florentine | Creamed Spinach
Sole Fillet | Olives, Capers, Artichokes, Tomatoes, Pepper Relish
Saffron Orzo Risotto & Fennel
Herb Grilled Seasonal Vegetables

STEAKHOUSE

\$75

Spinach Artichoke Dip with Sliced Baguette Bread
Iceberg Wedge Salad | Tomato, Onion, Blue Cheese, Chopped Egg, Applewood Smoked Bacon, Buttermilk Dill Dressing
Composed Caprese | Heirloom Tomato, Beets, Burrata Cheese, Basil Oil
Sliced New York Strip | Caramelized Shallot Demi
925 Crab Cakes | Roasted Corn Relish, Caper Remoulade
Twice Baked Potatoes | Parmesan, Chives
Grilled Jumbo Asparagus | Lemon, Herbs

THREE COURSE PLATED DINNER

Select one salad and up to three entrées from different categories for a plated meal. When selecting multiple entrées, the highest priced entrée will prevail for all selected entrées. When selecting a duet plate, groups may choose one duet option and one vegetarian option.

FIRST COURSE

Amuse Bouche | Artistically Crafted Appetizer by the Executive Chef

SECOND COURSE

Salads

Classic Caesar | Romaine Hearts, Parmesan, Ciabatta Croutons, Caesar Dressing

925 Salad | Mix Greens, Grape Tomatoes, Onion, Radish, Cucumber, Carrots, Champagne Vinaigrette

Mixed Berry Salad | Baby Bibb Lettuce, Watercress, Shaved Fennel, Berries, Onion, Raspberry Vinaigrette

Butter Lettuce Salad | Poached Pear, Spiced Pecan, Buttermilk Blue Cheese, Port Wine Vinaigrette

Enhanced Salads - add \$3

Arugula Burrata | Heirloom Tomato, Saba, Extra Virgin Olive Oil

Boston Salad | Bibb Lettuce, Orange & Grapefruit Segments, Pistachios, Red Onion, Meyer Lemon Vinaigrette

THIRD COURSE

Chicken

Herb Chicken Breast | Wild Mushroom Pan Jus, Whipped Yukon Potatoes, Roasted Haricot Vert \$63

Chicken Margherita | Mozzarella, Pesto, Tomato Relish, Basil Linguini \$66

Chicken Florentine | Spinach, Herb Linguini \$67

Beef

Braised Beef Short Rib | Demi-Glace, Parmesan Mashed Potatoes, Brussels Sprouts \$71

Stuffed Flank Steak with Prosciutto, Asparagus, & Gorgonzola | Port Wine Demi Glace, Parmesan \$71

Risotto, Honey Roasted Carrots

Pan Seared Beef Tenderloin | Béarnaise, Roasted Fingerling Potatoes, Tri-Color Carrots \$75

Fish & Seafood

Pan Fried Walleye | Lemon Caper Beurre Blanc, Wild Rice Pilaf, Charred Broccolini \$59

Scampi Con Pollo | Jumbo Shrimp Wrapped with Chicken & Garlic Butter, Parmesan Linguini, \$66

Asparagus, Grape Tomatoes

Pistachio Crusted Halibut | Dill Lemon Butter, Creamy Risotto, Wild Mushrooms \$71

Pan Seared Scallops | Balsamic Tomato Basil Relish, Butternut Squash Farro \$71

THREE COURSE PLATED DINNER

THIRD COURSE CONT'D

Duet

Petit Filet Mignon & Garlic Shrimp Basil Risotto, Saffron Butter	\$99
New York & Lobster Golden Yukon Potatoes, Asparagus, Hollandaise Sauce	\$102
Petit Filet Mignon & Lobster Tail Parmesan Twice Baked Potato, Baby Root Vegetables, Lobster Bisque Sauce	\$102

Vegetarian

Zucchini Squash Medley Noodles Choice of Thai Peanut Sauce or Basil Pesto (vegan)	\$52
Parmesan Polenta Wild Mushroom Ragout, Spinach, Kale, Heirloom Tomato Sauce	\$52
Cauliflower Steak Romanesco, Chimichurri, Red Quinoa (vegan)	\$52

HORS D'OEUVRES

Priced Per 25 Pieces

HOT HORS D'OEUVRES

Parmesan Artichoke Dip Bruschetta	\$125
Jerk Chicken Satay Habanero Mango Chutney	\$125
Bourbon BBQ Meatballs	\$125
Bacon Wrapped Brussels Sprouts Sweet Soy Ginger Sauce	\$125
Italian Meatball Pomodoro Sauce	\$125
Smoked Bacon Wrapped Shrimp	\$150
Chicken Satay Thai Peanut Sauce, Cashews	\$150
Broccoli Cheddar Potato Mac 'n Cheese Bombs	\$150
Beef Tenderloin Tip Skewer Béarnaise	\$175
Steak and Potato on a Stick Bourbon Glaze	\$175
Crab Stuffed Mushrooms	\$175
Tempura Shrimp Sriracha Aioli	\$175
Crab Cake Sliders Slaw & Spicy Aioli	\$175

COLD HORS D'OEUVRES

Melon, Prosciutto Bocconcini Skewers	\$125
Brie Crostini, Fig Jam, Port Wine Onions	\$125
Candied Tomato Bruschetta Ricotta & Goat Cheese	\$125
Blackberry Basil Mozzarella Skewers	\$125
Seasonal Vegetable Crudit� Shooter Buttermilk Dill	\$125
Capicola Ham & Gruyere Gougere	\$125
Strawberry Balsamic Crostini	\$125
Deviled Eggs Charred Scallion	\$125
Bloody Mary Shooter with Shrimp	\$150
Smoked Steelhead Trout Radish, Crostini	\$150
Bay Scallop Ceviche Tostada Avocado Cream	\$175
Tempura Shrimp Spring Roll Napa Cabbage Slaw, Pickled Ginger Vinaigrette	\$175
Seared Ahi Tuna Tataki Sesame Yuzu	\$175
Bloody Mary Shooter with Oyster	\$175

RECEPTION DISPLAYS

SHRIMP COCKTAIL DISPLAY

\$50 per dozen

Cold Poached Shrimp, Cocktail Sauce, Horseradish Aioli, Lemons

NINETWENTYFIVE SEAFOOD TOWER

\$35 per person

Oysters on the Half Shell, Poached Shrimp, Alaskan King Crab Legs, Maine Lobster, Tuna, Stone Crab Claws, Cocktail Sauce, Mignonette, Mustard Aioli, Tabasco, Lemons

VEGETABLE CRUDITÉS DISPLAY

\$11 per person

Fresh Garden Vegetables, Dill Vegetable Dip

FRUIT & BERRIES DISPLAY

\$12 per person

Local Wildflower Honey, Yogurt

DOMESTIC & IMPORTED CHEESE DISPLAY

\$19 per person

Fig Jam, Local Wildflower Honey, Pickled Vegetable, Grain & Dijon Mustards, Apricot Chutney, Artisan Crackers, Crostini, Rustic Breads

CHARCUTERIE & CHEESE DISPLAY

\$21 per person

Domestic & Imported Cheese, Cured Meats, Fig Jam, Local Wildflower Honey, Pickled Vegetables, Grain & Dijon Mustards, Apricot Chutney, Artisan Crackers, Crostini, Rustic Breads

BUTCHER BOARD DISPLAY

\$23 per person

Salami, Bresaola, Prosciutto, Capicola, House Made Pickled Vegetables, Grain & Dijon Mustard, Dried Fruit & Jams, Artisan Crackers, Crispy Breads, Rustic Breads

CHEF ACTION STATIONS

\$150 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2.5 Hours of Service. Priced Per Person

MASHED POTATO BAR	\$16
Garlic Mashed Potatoes, Cheese, Onions, Bacon Bits	
GOURMET MAC & CHEESE	\$26
Gourmet Cheese Sauces, Macaroni, Campanelle, Penne Pasta, Diced Tomatoes, Pancetta, Chicken Breast, Bacon Bits, Scallions, Bay Scallops, Shrimp, Grated Cheese, Sour Cream, Tomato Salsa	
PASTA	\$27
Bucatini, Rigatoni, Tortellini, Grilled Chicken, Andouille Sausage, Shrimp, Pancetta, Artichokes, Asparagus, Peppers, Wild Mushrooms, Heirloom Tomatoes, Fresh Garlic, Basil Pesto, Parmesan, Romano Cheese, Asiago Breadsticks, Alfredo, 925 Marinara Sauce	
RISOTTO	\$30
Arborio Rice, Shrimp, Bay Scallops, Octopus, Crab Meat, Pancetta, English Peas, Wild Mushrooms, Butternut Squash, Broccoli, Kale, Heirloom Tomatoes, Grated Parmigiano Reggiano	
QUESADILLA	\$20
Grilled Vegetables, Pulled Chicken, Marinated Steak, Shrimp, Cilantro, Peppers, Onions, Black Beans, Cheddar, Pepper Jack, Monterey Cheese, Tortilla Chips, Mango Salsa, Salsa Verde, Sour Cream	
STREET TACOS	\$22
Al Pastor Pork Shoulder, Tinga de Pollo, Carne Asada, Salsa de Arbol, Tomatillo Verde Salsa, Cilantro, Limes, Tortilla Chips, Pico de Gallo, Grilled Pineapple	
VALENCIA PAELLA	\$30
Blackened Chicken, Shrimp, Andouille Sausage, Octopus, Mussels, Peas, Peppers, Onions, Fire Roasted Vegetables, Garlic, Tomatoes, Arborio or Saffron Rice	
STIR FRY	\$25
Shrimp, Seared Chicken, Beef Strips, Tofu, Pea Pods, Peppers, Red Onions, Bean Sprouts, Rice Noodles, Garlic, Ginger, Sesame Oil, Teriyaki, Sweet Chili, Coconut Curry Sauce	

CARVING STATIONS

\$150 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2.5 Hours of Service. Priced Per Person

FIVE SPICE ROASTED PORK LOIN	serves 25 - 30 \$400
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Apricot Mustard Glace

GARLIC SAGE RUBBED TURKEY BREAST	serves 25 - 30 \$500
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Grain Mustard Aioli, Herb Velouté

HERB ROASTED BEEF TENDERLOIN	serves 20 - 25 \$550
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Horseradish Cream, Béarnaise Sauce

GARLIC PEPPERCORN CRUSTED STRIP LOIN	serves 25 - 30 \$550
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Mushroom Cognac Cream Sauce

SPICE RUBBED PRIME RIB ROAST	serves 20-30 \$600
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Horseradish Cream, Brandy Au Jus

MINI DESSERTS

Priced Per Dozen

PEANUT BUTTER CUP	\$48
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Peanut Butter Cookie Crumb, Peanut Butter Mousse, Chocolate Sauce

MINI CHEESECAKE	\$48
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Raspberry Swirl, Chocolate, Vanilla

BAVARIAN CREAM PUFF	\$48
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Puff Pastry, Bavarian Cream, Chocolate

ASSORTED BARS	\$54
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Rocky Road, Apple Strudel, Peanut Butter Chocolate

FRUIT CRISP	\$54
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Fruit Topping, Almond Crumble, Powdered Sugar (GF & DF)

ASSORTED MACARONS	\$54
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Vanilla, Raspberry, Chocolate Ganache, Pistachio, and Lemon Cream

ITALIAN CANNOLI	\$60
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Cannoli Shell, Chocolate Mascarpone, Toasted Pistachios

LATE NIGHT SNACKS

PIZZA

\$25

Pepperoni, Sausage, Cheese, Veggie

TORTILLA CHIPS & SALSA

\$22 per pound

Roasted Tomato Salsa

NACHO BAR

\$17 per person

Tortilla Chips, Seasoned Ground Beef, Black Olives, Green Onions, Pico de Gallo, Roasted Tomato Salsa, Guacamole, Queso Dip

TATER TOT BAR

\$15 per person

Bacon, Jalapeño, Green Onion, Pico de Gallo, Cheese, Truffle Aioli, Chili Cheese Sauce, Spicy Ketchup, Seasoned Sour Cream

WING STATION

\$36 per dozen

Select One: Bourbon BBQ, Buffalo, Sweet Soy Ginger; Served With Buttermilk Ranch, Blue Cheese, Celery & Carrot Sticks

MINI BRIOCHE SANDWICH BAR

\$50 per dozen

Ham & Cheese, Turkey & Cheese

BUILD YOUR OWN SLIDER BAR

\$60 per dozen

Classic Mini Burger, American Cheese, Brioche Buns, Lettuce, Tomato, Pickles, Chipotle Aioli, Roasted Garlic Aioli, Spicy Ketchup

ASSORTED WARM PRETZELS

\$14 per person

Whole Grain Mustard Aioli, Gouda Cheese Sauce

ICE CREAM BAR

\$9 per person

Chef's Choice Assorted Ice Cream Flavors, Waffle Cones or Ice Cream Bowls, Oreos, Sprinkles, Chocolate Fudge, Whipped Cream, Strawberry Topping, Cherries, Marshmallows, Candied Pecans, Gummy Bears, Chocolate Chips

CHEESECAKE STATION

\$17 per person

Cheesecakes, Vanilla & Chocolate Whipped Cream, Crème Anglaise, Mixed Berries, Peaches, Chocolate Fudge, Caramel, Candied Pecans, Maraschino Cherries, Chocolate Shavings
Add Cherries Jubilee or Banana Fosters for \$2 each per person

BEVERAGE MENU

HOSTED BAR OFFERINGS | price per drink

Premium Liquor	\$11	Premium Wine	\$13
Top Shelf Liquor	\$13	Top Shelf Wine	\$15
Domestic Beer	\$7	Cordials	\$13
Imported Beer	\$9	Assorted Coca-Cola Products	\$5
Craft/Microbrew Beer	\$9	Still & Sparkling Water	\$5

CASH BAR OFFERINGS | price per drink*

Premium Liquor	\$12	Premium Wine	\$14
Top Shelf Liquor	\$15	Top Shelf Wine	\$17
Domestic Beer	\$8	Cordials	\$15
Imported Beer	\$10	Assorted Coca-Cola Products	\$6
Craft/Microbrew Beer	\$10	Still & Sparkling Bottled Water	\$6

*Cash bar pricing is inclusive of tax

HOSTED BAR

SILVER PACKAGE

Includes Beer, Premium Wine, Water and Assorted Coca-Cola products

One Hour | \$20 Per Person

Each Additional Hour | \$10 Per Person

GOLD PACKAGE

Includes Beer, Premium Liquor, Premium Wine, Water and Assorted Coca-Cola products

One Hour | \$26 Per Person

Each Additional Hour | \$13 Per Person

PLATINUM PACKAGE

Includes Beer, Top Shelf Liquor, Top Shelf Wine, Water and Assorted Coca-Cola products

One Hour | \$31 Per Person

Each Additional Hour | \$15 Per Person

BAR SELECTIONS

BEER SELECTIONS *subject to change & availability*

Budweiser	Grainbelt Nordeast
Bud Light	Angry Orchard Cider
Heineken	Bell's Two Hearted Ale
Corona Extra	Liftbridge Farmgirl Saison
Summit EPA	Heineken Zero
Fulton 300	Rotating Local/Seasonal Beers

PREMIUM LIQUOR BRANDS

Absolut Vodka	Jack Daniel's
Bacardi Superior Rum	Canadian Club
Captain Morgan Original Spiced Rum	1800 Silver Tequila
Tanqueray Gin	Courvoisier VS
Dewards White Label Scotch	Kahlua
Maker's Mark	

PREMIUM WINE SELECTIONS *subject to change & availability*

Bread & Butter Chardonnay
The Champion Sauvignon Blanc
Cristalino Cava
Château De Campuget Rose
The Simple Life Pinot Noir
Milbrandt Cabernet Sauvignon

TOP SHELF LIQUOR BRANDS

Grey Goose	Jack Daniel's
Bacardi Superior Rum	Crown Royal
Captain Morgan Original Spiced Rum	Patron Silver Tequila
Bombay Sapphire	Hennessy VSOP
Johnnie Walker Red Label Scotch	Frangelico
Knob Creek	

TOP SHELF WINE SELECTIONS *subject to change & availability*

Steele Chardonnay
Miner Sauvignon Blanc
Carmenet Cabernet Sauvignon
Adami Prosecco
Il Poggione Rose
Steele Pinot Noir
Steele Cabernet Sauvignon

CHILDREN MEALS

Ages 12 and under, served with a fruit cup.
\$20 per person

Chicken Fingers & Fries
Cheeseburger & Fries
Grilled Cheese Sandwich & Fries

Our chef will prepare a gluten friendly, dairy free or vegan option upon request.

VENDOR MEALS

Available upon request