

WEDDING PACKAGE

All Wedding Packages Include:

Suite on Wedding Night
Discounted Hotel Rooms Rates for Guests
Complimentary Parking

Complimentary Tasting for up to 4 Guests
Sparkling Wine Toast for Wedding Party & Parent Tables
Wedding Cake Cutting & Plating

Dance Floor

Round Mirror and Four Votive Candles per Dining Table
Clothed & Skirted Tables for Wedding Cake, Gifts, Guest Book & DJ
Clothed Cocktail Tables with Votive Candles
Floor-Length Linens - Available in White, Ivory or Black
Napkins - Available in Multiple Colors
Chair Covers - Available in White or Black

CEREMONY

Ceremony Rental

\$1,500 Two Hour Event Space One Hour Rehearsal Space Chairs & Chair Covers

Ceremony Enhancements

12" Skirted Stage \$250 per 8' x 4' Section Wireless Microphone \$75 Each

Uplighting Pacakge \$500

HORS D'OEUVRES

TABLES

One Display Serves Approximately 100 Guests

Fruit Display - \$275 Each Cheese Display - \$300 Each Crudite Display - \$300 Each Charcuterie Display - \$325 Each

BULTER PASSED

COLD

Shrimp Cocktail
Tomato Mozzarella Skewers
Antipasto Skewers
Tomato Bruschetta
Roasted Tomato & Goat Cheese Crostini
Crab Crostini
Beef Tenderloin Crostini

HOT

Pear Tree Onion Rings
Pear Tree Crab Rangoons
Toasted Ravioli
Meatballs - Italian, Teriyaki, BBQ
Arancini - Thee Cheese, Wild Mushroom
Spinach Artichoke Puffs
Potstickers - Pork, Vegetable
Crab Cakes
Twisted Shrimp
Chicken Waffle Cones
Chicken Skewers - Buffalo, Teriyaki, Mediterranean
Tenderloin Skewers

Choice of Two - \$6 per Guest Choice of Three - \$8 per Guest Choice of Four - \$10 per Guest

PLATED DINNER

All Entrees Include the Choice of One Salad and Two Accompaniments Served with Freshly Baked Rolls and Butter, Water and Coffee

SALAD SELECTION

Twisted Tree Steakhouse Salad
Garden Greens, Hot Garlic Croutons, Feta
Cheese with Pear Tree Vinaigrette or
Madam French Dressing

Classic Caesar Salad
Crisp Chopped Romaine, Seasoned Croutons,
Shaved Parmesan with
Creamy Caesar Dressing

ENTREE SELECTION

Herb Roasted Chicken - \$30per Guest Chicken Picatta - \$30 per Guest Chicken Marsala - \$30 per Guest

Spiced Cauliflower Steak - \$30 per Guest Chef's Seasonal Gnocchi - \$30 per Guest Balsamic Grilled Vegetable Stack - \$30 per Guest

Roasted Pork Loin - \$32 per Guest

Pan Seared Salmon - \$33 per Guest Wood Fire Grilled Alaskan Halibut - \$40 per Guest

10oz Roasted Aged Prime Rib - \$42 per Guest 10oz Roasted New York Strip - \$44 per Guest Braised Beef Short Rib - \$45 per Guest 8oz Center Cut Fillet - \$52 per Guest

DUO ENTREE SELECTON

Herb Roasted Chicken & Halibut - \$45 per Guest Center Cut Filet & Herb Roasted Chicken - \$54 per Guest Roasted NY Strip & Jumbo Grilled Shrimp - \$52 per Guest

SIDE SELECTION

Herb Whipped Potatoes
Crispy Parmesan Potatoes
Garlic Roasted Fingerling Potatoes
Au Gratin Potatoes
Orzo, Spinach & Fire Roasted Tomatoes

Chef's Seasonal Risotto Roasted Asparagus Butter Brown Green Beans Broccolini Fire Roasted Brussels Honey Glazed Carrot

BUFFET DINNER

Buffet Dinner Includes the Choice of One Salad and Three Accompaniments Served with Freshly Baked Rolls and Butter, Water and Coffee

SALD SELECTION

Twisted Tree Steakhouse Salad Classic Caesar Salad

ENTREE SELECTION

Herb Roasted Chicken Chicken Caprese Chicken Marsala Chicken Spiedini Chicken Parmesan Rosemary Pork Loin Bourbon Glazed Pan Seared Salmon Seasonal White Fish, Beurre Blanc Shrimp Scampi Steak Modiga Steak au Poivre Beef Tenderloin Kabobs

ACCOMPANIMENT SELECTION

Herb Whipped Potatoes
Oven Roasted Potatoes
Au Gratin Potatoes
Whipped Sweet Potatoes
Pasta with Spinach and Sun-Dried Tomatoes
Pastawith Red Sauce or White Sauce
Macaroni and Cheese

Twisted Tree Vegetable Pasta
Wild Rice Pilaf
Roasted Asparagus
Green Beans
Broccoli
Spiced Cauliflower
Fire Roasted Brussels
Honey Glazed Carrots

Choice of Two Entrées - \$36

Choice of Three Entrées - \$40

BUFFET ENHANCEMENTS

Hand Carved Turkey Breast - \$4 per Guest Hand Carved Prime Rib - \$6 per Guest Hand Carved Beef Tenderloin - \$8 per Guest

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Chef Attendant Fee - \$100 per Chef

BAR PACKAGE

One Bar per 75 Guests

BEER, WINE & SOFT DRINKS

Beer	House Wine	Soft Drinks
Bud Light	Cabernet Sauvignon	Coke
Bud Select	Pinot Noir	Diet Coke
Budweiser	Chardonnay	Sprite

Mich Ultra Moscato
Corona

Budweiser Zero City Wide American Pale Ale

3 Hours - \$20 per Guest 4 Hours - \$24 per Guest 5 Hours - \$28 per Guest

HOUSE BRANDS

Spirits	Beer T	ier One Sommelier Selection
Tito's Vodka	Bud Light	Cabernet Sauvignon
Citadelle Gin	Bud Select	Pinot Noir
Dewar's Scotch	Budweiser	Chardonnay
Buffalo Trace Bourbon	Mich Ultra	Pinot Grigio
Maker's Mark Bourbon	Corona	Riesling
Cruzan Aged Light Rum	Budweiser Zero	G
RumHaven Caribbean Rum	City Wide American Pale Ale	e Soft Drinks
El Trago Tequila		Coke
		Diet Coke
		Sprite
3 Hours - \$26 per Guest	4 Hours - \$32 per Guest	5 Hours - \$38 per Guest

BAR ENHANCEMENTS

	CHAMPAGNE TOAST	
Tier One Sparkling	Tier Two Sparkling	Tier Three Sparkling
\$5 per Guest	\$7 per Guest	\$10 per Guest
	WINE SERVICE	
House Wine	Tier One Wine	Tier Two Wine
\$6 per Guest	\$8 per Guest	\$12 per Guest

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

CHILDREN'S MENU

PLATED DINNER

\$15 per Guest

Fruit Cup Chicken Tenders Macaroni & Cheese Green Beans

Fruit Cup
Penne with Meatballs
Green Beans

BUFFET DINNER

\$15 per Guest

SOFT DRINK & JUICE PACAKGE

\$10 per Guest

WEDDING WEEKEND ENHANCEMENTS

Wedding Party Dressing Room

3 Hours - \$250 4 Hours - \$350 5 Hours - \$450 6 Hours - \$500

Mimosa Bar

\$8 per Guest

Wedding Party Breakfast

Bagels, Assorted Muffins and Pastries, Fruit Display Water, Coffee, Orange Juice \$10 per Guest

Wedding Party Lunch

Assorted Wraps Chicken Caesar, Twisted Chicken, Turkey Bacon, Mediterranean Veggie

Veggie Cups with Ranch Dip House-Made Chips Water, Assorted Bubly Sparkling Water, Coke, Diet Coke, Sprite \$12 per Guest