



Wedding Packages

2020

Packages Include:

Complimentary Suite for the Wedding Couple
Special Rates for a Group Block (10+ Rooms)
Black or White Linens and Napkins
China, Glassware, Flatware
Round Tables and Chairs
Dance Floor
Dedicated Event Staff- Captain, Servers, Bartenders
Waived Cake Cutting Fee
Microphone
Wedding Tasting for Up To 2 Guests

Silver Package

\$69.95++ per person

Stationed Hors d'Oeuvres

- Crudite- raw and marinated vegetables, seasonal dip
- Local Cheese Platter-selection of cheese, berries, house made bread

Champagne Toast

- Pour of house champagne or non-alcoholic sparkling cider

Choice of Salad

- Classic Caesar Salad, parmesan cheese, croutons
- Mixed Green Salad, shaved cheese, savory granola, seasonal vinaigrette
- Roasted Beet Salad, goat cheese, orange vinaigrette

Choice of Entrée (choose one)

- Seared Salmon, seasonal salmon filet, braised French green lentils, kale, roasted tomato
- Herb Roasted Chicken Breast, mashed baby reds, roasted brussel sprouts, chicken jus
- Baked Walleye, wild rice pilaf, grilled asparagus, lemon caper sauce
- Roasted Chicken Thigh, squash and mushroom ragout, creamed spinach
- Pork Shoulder Porchetta, roasted potatoes, fresh green beans
- Beef Shortrib, baby red potatoes, glazed carrots

Choice of Dessert (choose one)

- Classic Cheesecake with Berry Topping
- Tiramisu
- Strawberry Rhubarb Tart
- Chocolate Cake
- Lemon Tart
- Key Lime Pie

Price includes freshly baked rolls and butter, freshly brewed coffee, and ice water service. Prices do not include 24% Service Charge and 11.025% Sales Tax

Gold Package

\$79.95+ + per person

Stationed Hors d'Oeuvres

- Crudite- raw and marinated vegetables, seasonal dip
- Local Cheese Platter-selection of cheese, berries, house made bread

Passed Hors d'Oeuvres (choose two)

- Sausage Bites, bacon wrapped, tossed in BBQ sauce
- Deviled Eggs, chive
- Caprese Crostini, mozzarella, tomato, basil, balsamic
- Pizzettes, tomato sauce, parmesan cheese, basil
- Stuffed Mushrooms, cremini mushroom caps with house Italian sausage

Champagne Toast and Wine Pour With Dinner

- Pour of house champagne or non-alcoholic sparkling cider
- Option of red or white house wine before entrée service

Choice of Salad

- Classic Caesar Salad, parmesan cheese, croutons
- Mixed Green Salad, shaved cheese, savory granola, seasonal vinaigrette
- Roasted Beet Salad, goat cheese, orange vinaigrette

Choice of Entrée (choose one)

- Seared Salmon, seasonal salmon filet, braised French green lentils, kale, roasted tomato
- Herb Roasted Chicken Breast, mashed baby reds, roasted brussel sprouts, chicken jus
- Baked Walleye, wild rice pilaf, grilled asparagus, lemon caper sauce
- Roasted Chicken Thigh, squash and mushroom ragout, creamed spinach
- Pork Shoulder Porchetta, roasted potatoes, fresh green beans
- Beef Shortrib, baby red potatoes, glazed carrots

Choice of Dessert (choose one)

- Classic Cheesecake with Berry Topping
- Tiramisu
- Strawberry Rhubarb Tart
- Chocolate Cake
- Lemon Tart
- Key Lime Pie

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Platinum Package

\$89.95+ + per person

Stationed Hors d'Oeuvres

- Crudite- raw and marinated vegetables, seasonal dip
- Antipasto Platter, cured meats, olives, mustard, pickled vegetables, marinated artichoke, artisan cheese
- Spinach and Artichoke Dip, fontina and ricotta cheese, house baked bread

Passed Hors d'Oeuvres (choose three)

- Sausage Bites, bacon wrapped, tossed in BBQ sauce
- Deviled Eggs, chive
- Caprese Crostini, mozzarella, tomato, basil, balsamic
- Lemon Pepper Shrimp, lemon pepper butter
- Stuffed Mushrooms, cremini mushroom caps with house Italian sausage
- Steak Tartare Crostini, raw diced strip loin mixed with diced shallot, mustard and herbs.

Champagne Toast and Wine Pour With Dinner

- Pour of house champagne or non-alcoholic sparkling cider
- Option of red or white house wine before entrée service

Choice of Salad

- Classic Caesar Salad, parmesan cheese, croutons
- Mixed Green Salad, shaved cheese, savory granola, seasonal vinaigrette
- Roasted Beet Salad, goat cheese, orange vinaigrette

Choice of Entrée (choose two options)

- Seared Salmon, seasonal salmon filet, braised French green lentils, kale, roasted tomato
- Herb Roasted Chicken Breast, mashed baby reds, roasted brussel sprouts, chicken jus
- Baked Walleye, wild rice pilaf, grilled asparagus, lemon caper sauce
- Roasted Chicken Thigh, squash and mushroom ragout, creamed spinach
- Pork Shoulder Porchetta, roasted potatoes, fresh green beans
- Beef Shortrib, baby red potatoes, glazed carrots
- Grilled New York Strip, potato and turnip gratin, caulilini, demi glace

Choice of Dessert (choose one)

- Classic Cheesecake with Berry Topping
- Tiramisu
- Strawberry Rhubarb Tart
- Chocolate Cake
- Lemon Tart
- Key Lime Pie

Price includes freshly baked rolls and butter, freshly brewed coffee, and ice water service. Prices do not include 24% Service Charge and 11.025% Sales Tax