

Wedding PACKAGES



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Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

WEDDING PACKAGES INCLUDE

MENU

Select one of our two options

Opulent Menu

\$238 *per guest*[†] (see page 3)

Exquisite Menu

\$183 *per guest*[†] (see page 4)

PRINTED MENU CARDS

PERSONALIZED WELCOME SIGN



ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

GUEST FAVOR

Fleming's Housemade Chocolate Truffles



COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

[†] Food and beverage minimum. No restrictions on time or guest count. Price does not include sales tax, gratuity or applicable private dining fees.

Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

Opulent MENU

CHEF'S BREAD COURSE *seasonal spreads*

WELCOME COCKTAIL

select one to be passed

SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, maple syrup & lemon

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

ARTISANAL MARGARITA

Tequila Ocho Plata tequila, hand-crafted with Tajín rim

STRAWBERRY FIELDS

Hanson of Sonoma Meyer Lemon vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey

RECEPTION

displayed upon arrival

CHILLED SHELLFISH TOWER*

select one to be passed

BEET HUMMUS CUPS

freshly chopped olive & carrot relish

SALSA VERDE SCALLOPS*

corn puree

SWEET & SPICY FILET BITES*

peppercorn sauce

STARTER

select one for your guests

CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto

CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze

ENTRÉES

choice of

MAIN FILET MIGNON* & SHAVED BLACK TRUFFLE 11oz

USDA PRIME BONE-IN RIBEYE* 20oz

MISO-GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon garlic crema

SIDES

FLEMING'S POTATOES

ROASTED ASPARAGUS

GORGONZOLA DOLCE GNOCCHI

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

BEVERAGE

assorted wines and domestic & imported beers – 3 hour package

GIESEN ESTATE Sauvignon Blanc

BENZIGER Chardonnay

A TO Z WINEWORKS Pinot Noir

FRANCISCAN Cabernet Sauvignon

BEER selected by restaurant based on availability

\$238 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

† Price does not include sales tax, gratuity or applicable private dining fees. Menus valid for private dining events only.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.

Exquisite MENU

CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

displayed

SWEET CHILI CALAMARI*

lightly breaded, tossed with sweet chili sauce

passed

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam

STARTER

select one for your guests

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette

CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto



FLEMING'S
HOUSEMADE
TRUFFLES

ENTRÉES

select three for your guests

MAIN FILET MIGNON* 11oz

NEW BEDFORD SEARED SCALLOPS*

miso butter, shiitake, scallions, ginger salsa verde

BARBECUE ORA KING SALMON FILLET*

mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon garlic crema



FILET MIGNON

SIDES

MASHED POTATOES

ROASTED ASPARAGUS

CHIPOTLE CHEDDAR MAC & CHEESE

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

\$183 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

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CATERING AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event.

Our Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*



*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.