



Gold Package

PACKAGE DETAILS

- 6 hour venue rental
- 3 course dinner, see meal options on menu page
- 4 hours open domestic bar
- Champagne toast for all guests (21 and older)
- Maître d' white glove service
- Elegant centerpieces and votives
- White linens and napkins with table cloths to match your color palette
- Uplighting that can be customized with your event theme
- Room floorplan and coordinator guidance
- Designated banquet captain at your service during your special day
- Complimentary cake cutting and service
- Complimentary coatroom with attendant (seasonal or contracted)
- Complimentary parking
- Complimentary tasting for up to 2 people
- Classic outdoor picturesque grounds that includes beautiful landscaping and patio
- Grand marble staircase and balcony, perfect for photo opportunities
- Gorgeous stage for live band or DJ for your event
- Conference room if needed for extra space or dressing area
- Children aged 11 and under pay half-price

Package upgrades available for an additional charge

- Open bar with premium brands.
- Wine during dinner. Bottles will be brought out to each table during dinner service for guests to enjoy.
- Charcuterie table for cocktail reception or midnight snacks.



Gold Package

THREE COURSE MENU

includes artisan bread & butter, 3 appetizers, soup or salad, choice of 1 entrée

Artisan bread & butter

homemade warm artisan bread
served sliced to each table

Appetizers - choose three

Mozzarella Sticks
Onion Rings
Mini Taquitos
Spanakopita
Fried Shrimp
Beef Wellington Bites
Stuffed Asparagus filled with Asiago Cheese

Soups

Cream of Chicken & Wild Rice
Chicken Tortilla
Cheddar Broccoli

Salads

Greek

mixed greens with tomato, cucumber, onion,
feta cheese, Greek kalamata olives, Mediterranean
seasoning & homemade dressing

Caesar

Mixed greens with parmesan cheese, croutons
& homemade Caesar dressing

Caprese

Fresh mozzarella cheese and tomatoes
add \$5.00 per guest

Japanese Shrimp Salad

add \$10.00 per guest

Children's Menu Options

Chicken Nuggets or Cheeseburger & Fries



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Choice of one entrée

Airline Chicken

Chicken breast on a bed of mashed potatoes topped with homemade chicken gravy, served with micro greens and choice of steamed vegetables on the side

Baked Salmon

8oz salmon kissed on the grill prior to being finished off in the oven topped with white wine beurre' blanc, garlic and butter
Served with double roasted baby potatoes and flame roasted poblano veggies or your of potato and seasonal veggies

Signature Martini Steak

End cut strip steak cooked to perfection and topped with a red wine and mushroom sauce.
Served with double roasted baby potatoes and flame roasted poblano veggies or your of potato and seasonal veggies

Baseball Steak

A lean, thick and flavorful cut with a red wine and mushroom sauce.
Served with double roasted baby potatoes and flame roasted poblano veggies or your of potato and seasonal veggies

Frenched Rib Pork Chop

10oz pork chop grilled to perfection and topped with a red wine and mushroom sauce.
Served with double roasted baby potatoes and flame roasted poblano veggies or your of potato and seasonal veggies

Combination Plate

Sliced New York strip cooked to perfection, topped with a red wine and mushroom sauce and grilled garlic shrimp.
Served with double roasted baby potatoes and flame roasted poblano veggies or your of potato and seasonal veggies
add \$15.00 per guest