



# Silver Package

## PACKAGE DETAILS

- 6 hour venue rental
- 3 course dinner, see meal options on menu page
- Cash bar with domestic brands
- 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*

- Cash 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.



# Silver Package

## THREE COURSE MENU

includes artesian 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*