



COCKTAIL WEDDING PACKAGE

Package inclusive of the following

Welcoming Beverage Service

Beer & wine passed

Premium Bar

Three-hour

Champagne Toast

or Moulin Rouge signature cocktail for all guests

Appetizer-Food Station Menu

Choose one of the four cocktail style food menus

Dessert

Wedding Cake Service-provided by the Newlyweds

Coffee

Freshly Brewed Estate Grown

Food Station Décor

Accent linens, props and décor enhancements for your food stations

Room Set up

House chairs/66" round guest tables/flatware/china/glassware/cocktail/head/cake/gift tables

*Note: custom "cocktail or lounge" furniture available upon request

Linens

Double-clothed white linen/white or black napkins

Centerpieces

Copper trivet /mirrors& three votive candles

Parking

Complimentary self-parking lots/valet optional

Coat check

with attendant

Security

on site

Set up/Tear Down

by the Moulin staff

Wedding Specialist

event and time line design and vendor liaison

Planning

session complimentary

Bridal Attendant

for the Newlyweds

Hotel Accommodation

for the Newlyweds

Shuttle Options available by Marriott Residence Inn

On Site After Party

options available





The Packages

Inclusive of items & services listed on cover page
Executive Chef: Ryan Luke
Sous Chef: Darin Since

THE NAPOLEON

TRAY PASSED APPETIZERS

Selection of three from our tray passed appetizers passed for 1.5 hours

STATIONS

Chef's Domestic Cheese Board & Market Fresh Vegetables

crackers, crusty bread, crostini, roasted red pepper horseradish dip, nuts, and fruit

Antipasto Display

salami, Coppa, mortadella, marinated vegetables, olives, & spicy grain mustard

Add selection of imported cheeses

\$2.95 per guest

Slider bar

hand-packed sirloin, turkey and black bean patties

house baked buns with Tillamook cheddar, Swiss, apple-wood smoked bacon,

lettuce, tomato, and onion

served with choice of two: coleslaw, house-made potato chips, or truffle oil potato salad

**Add mac n' cheese or French fries for additional \$4.95 per guest*

LATE NIGHT

Gourmet Popcorn

Buttered, cheddar or BBQ

THE LAFAYETTE

TRAY PASSED APPETIZERS

Selection of three from our tray passed appetizers passed for 1.5 hours

STATIONS

House Made Dips— choose three

served with pita, tortilla chips, & sliced baguette

Served Hot: Artichoke & spinach, buffalo chicken, blue crab, queso blanco,

Philly cheesesteak, or Rueben

Served Chilled: seasonal hummus, seven-layer bean dip, smoked seafood,

or chipotle chicken

Not Your Traditional Grilled Cheese— choose three

The Classic—mozzarella, white cheddar, and American on country bread

Turkey—brie and cranberry chutney on honey-wheat

Bacon—avocado and fontina on sourdough

Marinated Portobello—tomato, spinach & smoked Gouda on country bread

Corned Beef—cheddar and Guinness caramelized onions on pumpnickel

**Add soup for \$2.95 per guest or mac n' cheese for additional \$4.95 per guest*

Soup, Salad, & Spreads choose any three from soup & salad

Salads Seasonal, Arugula with Sherry Vinaigrette, Spinach with Cherry

Vinaigrette, or Mixed Greens with Red-Wine Vinaigrette

Soups Roasted Red Pepper with Couscous, Roasted Garlic, Asparagus,

Butternut Squash, or Tomato-Basil with Feta

Inclusive of assorted breads & spreads

Breads: house-made focaccia, French baguettes, and whole wheat rolls

Spreads: infused olive oils, fig butter, honey butter, grated cheese,

and roasted red pepper-Kalamata olive tapenade

LATE NIGHT

House Baked Pretzels

Warm pretzel bites with mustard and beer cheese fondue





Inclusive of items & services listed on cover page
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Sous Chef: Darin Since

THE CHOUTEAU

TRAY PASSED APPETIZERS

Selection of six from our tray passed appetizers passed for 1.5 hours

Gourmet Slider Bar

Maryland blue crab cake- aioli/house made bun

Grilled duck burger- fig ketchup/ciabatta

Beef sirloin-Tillamook cheddar/pretzel bun

served with house-made potato chips and chilled, grilled & marinated vegetables

**Add mac n' cheese or French fries for additional \$4.95 per guest*

Soup, Salad, & Spreads

choose any three from soup and salad

Salads-Seasonal, Arugula with Sherry Vinaigrette, Spinach with Cherry

Vinaigrette, or Mixed Greens with Red-Wine Vinaigrette

Soups-Roasted Red Pepper with Couscous, Roasted Garlic, Asparagus,

Butternut Squash, or Tomato-Basil with Feta

Inclusive of assorted breads & spreads

Breads-house-made focaccia, French baguettes, and whole wheat rolls

Spreads-infused olive oils, fig butter, honey butter, grated cheese,

and roasted red pepper-Kalamata olive tapenade

Street Taco Bar

choose three

Pork Carnitas

roasted pork shoulder & belly, Caribbean papaya slaw, & salsa

Carne Asada

marinated flank steak, sliced radish, grilled onions

Tequila Lime Shrimp

grilled & marinated shrimp, pineapple salsa & spicy mango salsa

Roasted Sweet Potato

poblanos, apple-kale slaw, and chili-orange sauce

served with street corn, rice, fried tortilla chips, soft flour & corn tortillas, cilantro sour cream, shredded cabbage, and queso fresco

LATE NIGHT

Fried Brownie Bites

Warm caramel sauce

THE CENTENNIAL

TRAY PASSED APPETIZERS

Selection of three from our tray passed appetizers passed for 1.5 hours

Carving Station- *Uniformed chef fee will apply*

Served with house-made brioche dollar rolls

Pick One Protein-- Served with house-made brioche dollar rolls

Prime Rib of Beef with creamy Dijon and horseradish cream sauce **OR**

Dry Rubbed Whole Salmon Filet with lemon aioli

The True Southerner

Classic Cheddar Grits with sliced andouille sausage, garlic shrimp, fried chicken bites, bacon, caramelized onions, sautéed greens, oven roasted tomatoes, grated cheddar cheese, and smoked gruyere

served with Chef's choice of salad, traditional combread, and assorted butters

House Made Savory Crepes

choose three

Vegetarian: *asparagus, squash, red onion, garlic, white wine, and hollandaise*

Seafood: *shrimp, scallops, shallots, and a basil cream sauce*

Chicken Provencal: *tomato, artichoke hearts, olives, garlic, and onions*

Beef Burgundy: *mushrooms, garlic, and onion*

served with Chef's choice of salad

LATE NIGHT

The 'All American'

choose three

House-Made Corndogs, Classic Ballpark Frank, Bacon-Wrapped Hot Dogs,

Chili Cheese Dogs, Chicago Dog, or Polish dog

served with house-made chips

**Add mac n' cheese or French fries for additional \$4.95 per guest*

