



# SEATED WEDDING PACKAGE 2020

2020 Package inclusive of the following

## Hors d' Oeuvres

One hour of three tray-passed

## Welcoming Beverage Service

Beer & wine passed

## Premium Bar

Three-hour

## Champagne Toast or Moulin Rouge

## First Course

Choice of Soup OR Salad

## Entrée

Two entrée selections with starch & vegetable

## Bread

House made focaccia/artisan butters

## Cake Service

Wedding Cake-provided by the Newlyweds

## Coffee

Freshly Brewed Estate Grown

## Room Set up

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

## Linens

Double-clothed white linen/white or black napkins

## Centerpieces

Copper trivet/mirrors/three votive candles

## Parking

Complimentary self-parking lots

## Coat check

with attendant

## Set up/Tear Down

## Wedding Specialist

event and time line design and vendor liaison

## Tasting & 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

## Optional Add Ons

*Please talk with your wedding coordinator*

Place Card Service

Valet





## TRAY PASSED APPETIZERS

Three passed appetizers for one hour prior to dinner service

Chef's Seasonal appetizer-available upon request

Executive Chef: Jack MacMurray

### Garden

#### **Bruschetta: Choice of One**

~Fresh mozzarella, basil pesto, roasted tomato  
~Ricotta, roasted wild mushroom, balsamic reduction

#### **Risotto Arancini**

Peas, fontina, sweet tomato jam

#### **Goat Cheese Tartlet**

Rosemary, balsamic caramelized onion

#### **Grilled Flat Bread**

Pear, blue cheese, walnuts

### Vegan

#### **Five Spice Match Meat Eggroll**

With soy ginger dipping sauce

#### **Quinoa Stuffed Mushrooms**

With herb infused olive oil

#### **Golden Beet & Apple**

With pistachios on potato chip

#### **Roasted Ratatouille**

In a zucchini cup

### Chicken

#### **Empanada**

Grilled chicken, brie, cranberries

#### **Grilled Flat Bread**

Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

#### **Chicken Taco**

Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

#### **Honey Sriracha Chicken Meatball**

Sweet & spicy glaze, sesame seed garnish

### Pork

#### **Thai Seared Pork**

Mission fig jam, sesame cracker

#### **Baked Stuffed New Potato**

Bacon, cheddar, chives, sour cream

#### **Mini Pork Tostada**

Pulled pork, Tequila-Lime crema, house made chip

### Beef

#### **Grilled Flat Bread**

~Braided short rib, pickled red onion, Prairie Breeze cheddar

~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

#### **Ground Sirloin Mini-burger**

Cheddar, chipotle aioli, house baked bun

#### **Bourbon Glazed Short Rib**

Polenta cup, bourbon glaze

### Seafood

#### **Crab & Corn Fritter**

Roasted red pepper sauce

#### **Mini New England Lobster Roll**


Tarragon, light mayo, house baked roll

#### **Bacon Wrapped BBQ Shrimp**

#### **Smoked Missouri Trout Salad**

Fresh tarragon, endive boat

 Denotes Vegetarian

 Denotes Gluten Free



**Host chooses up to two entrée selections**  
**Guarantee menu split due 7 days prior**  
**Entrée place card indicators provided by host**

**Soup Or Salad**

choose one soup or salad

**Soups**

- SEASONAL SOUP
- WILD MUSHROOM MINISTRONE
- ROASTED RED PEPPER WITH QUINOA
- TOMATO BASIL WITH FETA
- ASPARAGUS CREAM

**Salads**

**ARUGULA**

oranges/feta/pine nuts/orange blossom dressing

**SPINACH**

poached figs/toasted pecans/Heartland Creamery goat cheese  
/cherry vinaigrette

**MIXED GREEN**

grape tomatoes/Tillamook white cheddar/pickled walnuts/sherry  
vinaigrette

**HAMILTON FARMS SEASONAL SALAD**

**Side Selections**

choose one

- LYONNAISE NEW POTATOES
- BROWNED BUTTER WHIPPED POTATOES
- HERBED QUINOA
- BOURBON MAPLE SWEET POTATOES
- ROASTED TOMATO RISOTTO CAKE
- GORGONZOLA GRATIN POTATOES

\*\*Inclusive of Chef's Choice of Seasonal Vegetable

Vendor & Children's meals 14.95 per guest  
 Our Culinary team is happy to discuss customized menu  
 selections

**Entrée Selections**

**CHICKEN SALTIMBOCCA** ✕

French cut breast/sage/prosciutto/gruyere/lemon buerre blanc

**HERBES DE PROVENCE ROASTED CHICKEN** ✕

French cut breast/chardonnay pan sauce

**GRILLED SALMON** ✕

Citrus Pistachio Sauce

**PAN SEARED HALIBUT** ✕

Lemon Grass Buerre Blanc

**GRILLED FLATIRON STEAK** ✕

Caramelized onions/garlic butter

**BEEF FILET** ✕

Béarnaise sauce

**6oz**

**8oz**

**Add a 4oz Crab Cake**

Béarnaise sauce

**BOURBON BRINED PORK CHOP** ✕

Roasted Peach Mostarda

**STUFFED PORTOBELLA** ✕🌿

Spinach/sundried tomato/cauliflower risotto

NOTE: this can be made vegan upon request

**ZUCCHINI BOWL** ✕🌿

Seasonal sautéed vegetables in seasoned vegetable broth

**Vegetarian Pasta** 🌿

Roasted heirloom tomato & squash ragu/sautéed vegetables/white  
 wine/grated Parmesan—NOTE: This item can be GF upon request



Denotes Vegetarian



Denotes Gluten Free

**Executive Chef: Jack MacMurray**





## Bar

### Premium-three hours included

**Liquors-** Bacardi/Boodles/Cuervo Gold/Skyy/Johnnie Walker Red/Jim Beam/Seagram's 7

**Wines-** Sycamore Lane-choose 4  
Chardonnay/Pinot Grigio/White Zinfandel/Merlot/Cabernet Sauvignon

**Beers-** choose 4  
Bud/Bud Light/Bud Select/Michelob Ultra/Blue Moon/Schlafly Hefeweizen/ Schlafly Pale Ale/Schlafly Seasonal

### Upgrade to

#### Ultra Premium-

**Liquors-** Captain Morgan/Tanqueray/Cuervo 1800/Stolichnaya/Smirnoff flavored vodka Jack Daniels/Seagram's 7/Dewar's White Label/Disaronno

**Wines** -choose 4  
Forest Ville-Chardonnay/Cabernet Sauvignon/Merlot Pinot Grigio/Riesling/Sauvignon Blanc/White Zinfandel/Pinot Noir

**Beers**-choose 5  
Add Stella Artois/Magic Hat#9/New Belgium Voodoo Ranger IPA/Angry Orchard Cider

### Upgrade to

#### Platinum-

**Liquors**-Captain Morgan/Ten Cane/Bombay Sapphire/Hendricks/Patron Silver/Belvedere/Grey Goose Glenlivet 18 Yr./Oban/Jack Daniels/Knob Creek Plus selection of three cordials

**Wines**-choose 4 wines from the Vin de Set by the glass menu  
**Beers**-choose 5  
Add Rogue Dead Guy Ale and Hoegaarden White Ale to Beer Selections

### Table Side Wine Service

Host's choice of two wine selections

**Premium** priced per guest

**Ultra Premium** priced per guest

**Platinum** priced per guest

1st bar location included/175 additional beer & wine bar/250 full bar location. Security Fee 195 will apply for more than 4 hours of alcohol service.

Bars include Pepsi products/juices/mixers

## Wedding Reception Enhancements

- Full service ceremony options
- Photo Booth
- Late Night Food stations  
Gourmet Popcorn Station  
House made pretzel bites/beer cheese fondue  
Hot Dog Street Cart  
Fried Brownie Bite/caramel sauce  
Mini burgers/fries
- Private Rooftop Cocktail Lounge for after your event
- Dessert Stations
- Specialty Lighting and Fabric Designs
- Cordial Service  
Baileys Irish Cream, Sambuca Romano Blanco, Kahlua, Grand Marnier, Frangelico, Amaretto Disaronno
- Additional Craft Beer, Wine and Champagne Selections available from our award winning restaurant menus
- Hanging Installations
- Private Valet Services optional
- Custom Table-Top & Personal Touches
- Linens and Floral decorations through our preferred network of partners

Rehearsal Dinner/Ceremony/Sunday Brunch  
Let us help plan your entire weekend celebration!

