



Serving the Greater Polk County Area

The background of the page is a photograph of a wedding reception table. In the foreground, there is a wooden board with several salmon-topped appetizers. To the left, a clear glass vase holds a bouquet of white hydrangeas. In the background, another wooden board holds more appetizers, and a silver chafing dish is visible. The table is decorated with greenery and small white flowers. The text "Wedding Packages" is overlaid in a large, bold, white font with a black outline.

# Wedding Packages



**All Wedding Packages include:**

- Water & Iced Tea Station
- China Salad & Dinner Plates with Silverware
- Glass Water Goblets
- Cake Cutting Service
- To-Go Bag for the Couple

*Staffing is not included in Package Pricing.*

*All prices are subject to sales tax, service charge and staffing fees.*

*For most accurate pricing, please reach out to our sales team for a personalized quote.*



## MAGNOLIA WEDDING DINNER PACKAGE

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**\$31.00 per Guest**  
Buffet Dinner Service

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### PRE-RECEPTION (Choose 2)

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Fresh Fruit & Cheese Display  
*with Assorted Crackers*

Smoked Gouda Macaroni & Cheese Bites

Mini Chicken & Waffles  
*with Maple Syrup Drizzle*

Bacon-Wrapped Sweet Potatoes

Cocktail Meatballs

Everything Bagel Pastry-Wrapped Cocktail Smokies

Hot Bacon & Swiss Dip

*Additional Selection +\$2.00*

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### SALAD (Choose 1)

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Creamy Bacon Broccoli Pasta Salad  
*Rotini pasta with broccoli, bacon, cheddar  
with creamy vinaigrette*

Crunchy Romaine Salad  
*Romaine lettuce with broccoli, scallions & crunchy topping  
with house made sweet & sour dressing*

Spring Garden Salad  
*Spring mix with cucumbers, tomatoes, carrots, cheddar  
cheese & croutons with Ranch & Italian dressings*

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### BREAD (Choose 1)

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Cornbread with Butter  
*Traditional or Jalapeño*

Freshly Baked Yeast Rolls with Butter

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### ENTRÉE (Choose 2)

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Southern Fried or BBQ Chicken

Grilled Ranch Chicken Breast

Mushroom Braised Chicken

Beef Tips with Gravy

Sliced Roast Beef

Marinated Roast Pork

Grilled Pork Loin Chops

Smoked Pulled Pork

Smoked Brisket\*

*\*Additional \$4.00/person*

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### STARCH (Choose 1)

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Confetti Rice

Mashed Potatoes with Gravy

Macaroni & Cheese

Scalloped Potatoes

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### VEGETABLE (Choose 1)

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Collard Greens

Southern Style Green Beans

Steamed California Medley  
*Broccoli, cauliflower & carrots*



## TUSCAN WEDDING DINNER PACKAGE

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**\$35.50 per Guest**  
Buffet Dinner Service

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### PRE-RECEPTION (Choose 2)

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- Antipasto Skewers  
*with Italian Herb Beurre Blanc*
  - Brown Butter Seared Cheese Gnocchi  
*with Champagne Sage, Prosciutto Crisps, & Micro Greens*
  - Bruschette on Garlic Crostini
  - Caprese Skewer  
*with Balsamic Glaze*
  - Gruyere, Mushroom & Caramelized Onion Bites
  - Mediterranean Flatbread
  - Romano Cheese Arancini  
*with Garlic Parmesan Aioli*
  - Sausage & Herb Stuffed Mushrooms
  - Spinach & Artichoke Dip  
*with Tortilla Chips*
  - Wild Mushroom Arancini  
*atop Truffle Cream*
- Additional Selection +\$2.00*

### SALAD (Choose 1)

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- Caprese Salad  
*Spring mix, with fresh mozzarella, tomatoes & fresh basil with a balsamic vinaigrette*
- Classic Caesar Salad  
*Romaine lettuce, parmesan cheese & roasted garlic croutons with classic Caesar dressing*
- Italian Romaine Salad  
*Spring mix with cucumbers, tomatoes, carrots, cheddar cheese & croutons with ranch & Italian dressings*

### BREAD (Choose 1)

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- Freshly Baked Yeast Rolls with Butter
- Garlic Breadsticks
- Italian Rolls with Butter

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### ENTRÉE (Choose 2)

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- Chicken Bruschetta
- Chicken Piccata
- Seared Chicken Breast  
*with Artichokes, Spinach, Roasted Red Peppers & Pesto Cream Sauce*
- Tuscan Chicken
- Sirloin Marsala
- Tuscan Sirloin
- Classic Meat Lasagna
- Sicilian Salmon Alfredo
- Shrimp Scampi

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### STARCH (Choose 1)

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- Cavatappi Pasta with Basil Cream Sauce
- Linguine with Marinara or Herbed Alfredo
- Orzo Pasta with Fresh Spinach & Red Peppers
- Penne a la Vodka
- Roasted Garlic Mashed Potatoes

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### VEGETABLE (Choose 1)

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- Green Beans with Garlic Butter
- Roasted Vegetable Medley  
*Zucchini, yellow squash, red onion, peppers*
- Steamed California Medley  
*Broccoli, cauliflower & carrots*
- Steamed Broccoli with Roasted Red Pepper Confetti



## HEIRLOOM WEDDING DINNER PACKAGE

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**\$38.50 per Guest**  
Buffet Dinner Service

### PRE-RECEPTION (Choose 3)

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Hot Spinach & Artichoke Dip  
*with Tortilla Chips*

Raspberry Brie Bites

Spinach & Feta Stuffed Mushrooms

Chicken & Waffle Bites  
*with Maple Syrup Drizzle*

Bacon-Wrapped Red Potatoes  
*with Queso Blanco Dip*

Bacon-Wrapped Sweet Potatoes  
*with Maple Brown Sugar*

Charcuterie & Cheese Board  
*with Assorted Crackers*

Bang Bang Shrimp Flatbread

Tequila Lime Shrimp  
*with Cilantro Lime Aoli*

### SALAD (Choose 1)

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Apple Cranberry Salad  
Mixed greens & spinach with dried cranberries, goat cheese, caramelized nuts & fuji apple dressing

Classic Caesar Salad  
Romaine lettuce, parmesan cheese & roasted garlic croutons with classic Caesar dressing

Fresh Berry Salad  
Spring mix, fresh seasonal berries, caramelized nuts & parmesan cheese with raspberry vinaigrette dressing

Spring Garden Salad  
Spring mix with cucumbers, tomatoes, carrots, cheddar cheese & croutons with ranch & Italian dressings

### BREAD (Choose 1)

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Freshly Baked Yeast Rolls with Butter

French Roll

### ENTRÉE (Choose 2)

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Chicken Piccata

Herbed Chicken with Cajun Cream Sauce

Roasted Chicken Breast with Chardonnay Cream Sauce

Seared Chicken Breast with Artichoke, Spinach, Roasted Red Pepper & Pesto Cream Sauce

Seared Chicken Breast with Marsala Reduction, Mushrooms & Shallots

Tuscan Chicken with Sun-Dried Tomatoes Spinach, Goat Cheese & Fresh Basil

Beef Bourguignon with Carrots & Mushrooms

Montreal Seasoned Top Sirloin of Beef with Red Wine Demi-Glace & Horseradish Sauce  
*\*Requires Carving Attendant*

Pork Loin Chop with Bacon & Tomato Jam

Sirloin Steak with Onion Straws  
*Choice of Demi-Glaze, Chimichurri, or Béarnaise*

Ginger-Glazed Salmon

### STARCH (Choose 1)

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Confetti Rice Pilaf

Parsley Potatoes with Butter

Potatoes Au Gratin

White Cheddar Macaroni & Cheese

Roasted Garlic Mashed Potatoes

### VEGETABLE (Choose 1)

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Green Beans with Garlic Butter

Key Biscayne Vegetable Blend  
Carrots, green beans, pearl onions, & red peppers

Roasted Brussel Sprouts with Apple Cider Honey Glaze

Steamed California Medley  
Broccoli, cauliflower & carrots



## SIGNATURE WEDDING DINNER PACKAGE

**\$43.00 per Guest**

Buffet Dinner Service

### PRE-RECEPTION (Choose 3)

Asparagus Parmesan & Crispy Phyllo

Wild Mushroom & Chèvre Flatbread

Garlic Parmesan Chicken Skewer

Bacon-Wrapped Shrimp  
*with Spicy Mango Remoulade*

Charcuterie & Cheese Board with Fresh Fruit  
*with Assorted Crackers*

Fig, Blue Cheese, Prosciutto & Arugula Flatbread

Grilled Steak on Garlic Crostini  
*with Horseradish Sauce, Boursin Cheese, Fried Capers & Onion Straws*

Mini Beef Wellington

Stuffed Mini Red Potatoes  
*with Bacon & Cheddar*

Crab Cakes  
*with Lemon Aioli*

### SALAD (Choose 1)

Baby Romaine Wedge Salad  
*Baby romaine wedge with bleu cheese or ranch dressing*

Blueberry & Mango Spinach Salad  
*Mixed greens & spinach with blueberries, mangos, & candied pecans, with basil vinaigrette dressing*

Citrus & Berry Salad  
*Spring mix with citrus sections & fresh berries, toasted almonds & goat cheese with citrus vinaigrette dressing*

Mediterranean Salad  
*Forest greens with artichoke hearts, mozzarella, tomatoes, & toasted herb crostini with pesto vinaigrette dressing*

Spring Garden Salad  
*Spring mix with cucumbers, tomatoes, carrots, cheddar cheese & croutons with assorted dressing*

### BREAD (Choose 1)

Freshly Baked Yeast Rolls with Butter

French Roll

### ENTRÉE (Choose 2)

Chicken Florentine

French Onion Chicken with Gruyere Topping

Herb-Marinated Airline Chicken Breast with  
Lemon-Thyme Beurre Blanc

Herb-Marinated Airline Chicken Breast with  
Cajun Cream Sauce

Braised Beef Short Ribs

Carved Prime Rib with Au Jus & Horseradish Sauce  
*\*Requires Carving Attendant*

Grilled Bistro Steak with Onion Straws  
*Choice of Sauce: Demi-Glace, Chimichurri, or Béarnaise*

Marinated Pork Tenderloin with Fig Port Wine Sauce

Stuffed Pork Loin with Spinach & Feta

Pan-Seared Salmon with Lemon-Thyme Beurre  
Blanc

### STARCH (Choose 1)

Euro Gratin Potatoes

Garlic & Chive Mashed Potatoes

Roasted Baby Baked Potatoes with Caramelized  
Onions

Wild Rice Pilaf

### VEGETABLE (Choose 1)

Green Beans with Garlic Butter

Key Biscayne Vegetable Blend  
*Carrots, green beans, pearl onions, & red peppers*

Roasted Asparagus\*  
*\*Additional \$2.00/person*

Roasted Vegetable Medley  
*Zucchini, yellow squash, red onion, peppers*

Steamed California Medley  
*Broccoli, cauliflower & carrots*



## CARVING STATION

*Buffet Add-On*

Choice of Meat:

- Brisket
- Flank Steak
- Glazed Ham
- Prime Rib
- Top Round
- Whole Roasted Turkey

Includes accompanying sauce(s)

*\*Requires Carving Attendant*

## PASTA ALLA RUOTA

*Flaming Parmesan Wheel*

Choice of Protein:

- Chicken - \$10.00 per Guest
- Shrimp - \$12.00 per Guest
- Lobster - \$18.00 per Guest

Alfredo, Topped with Fried Prosciutto & Micro Basil

Includes Garlic Breadsticks

*\*Requires Chef Attendant*

## PASTA BAR

*\$8.00 per Guest*

Cavatappi & Penne Pasta

Marinara & Alfredo Sauce

Pesto, Diced Peppers, Onions, Mushrooms, Diced Tomatoes with Basil, & Parmesan Cheese

Choice of 1 Protein:

Grilled Chicken, Italian Sausage, Shrimp, or Tofu

## POTATO BAR

*\$6.00 per Guest*

Choice of Potato:

- Baked Potato
- Creamy Southern Mashed Potatoes
- Mashed Garlic & Herb Potatoes

Toppings may Include:

- Butter, Bacon Bits, Caramelized Onions,
- Cheese, Chives, Gravy, Mushrooms, Crispy
- Onion Straws, Sour Cream

## TACO BAR

*\$30.00 per Guest*

Choice of 3 Appetizers

- Fresh Fruit Display with Tajin or Chamoy
- Guacamole
- Mango & Papaya Salsa
- Zesty Jalapeño Dip
- Chicken Empanadas with Salsa Verde
- Hot Taco Dip
- Layered Mexican Dip

Choice of 2 Entrées:

- Carnita Chicken
- Fajita Chicken
- Ground Beef
- Pork Carnitas
- Tequila Shrimp

Choice of 2 Sides:

- Lime-Cilantro Rice
- Frijoles Blancas
- Frijoles Negros
- Frijoles Rojos
- Mexican Rice
- Mexican Street Corn *+\$2.00/person*

Accompaniments:

- Flour Tortillas
- Tortilla Chips
- Queso, Salsa, Lettuce, Shredded Cheese,
- Sour Cream, & Diced Tomatoes
- Guacamole *+\$2.00/person*
- Onions, Cilantro, & Jalapeños *+\$2.00/person*

*\*Disposable Plateware Included*

## LATE-NIGHT BITES

*Event Add-On*

Mini Chicken & Waffles

*with Maple Syrup Drizzle*

Soft Pretzels with Beer Cheese & Mustard

*Includes Pretzel Board Display*

Sliders with Chips or Fries

*with Ketchup & Mustard*

*Additional Stations or Bites Available. Inquire today!*



## WEDDING BAR PACKAGES



4 Hours

50 Person Minimum

### BEER & WINE

#### Beer & Wine - Tier 1

4 Hours	\$16.00/person
<i>Additional Time</i>	\$8.00/person/hr
Champagne Toast	\$3.00/person

#### Beer: Choose 3

Budweiser, Bud Light, Corona, Yuengling, Stella Artois, Michelob Ultra, Miller Light, IPA, Assorted Spiked Seltzer

#### Premium Wine: Choose 3

Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir

#### Beer & Wine - Tier 2

4 Hours	\$14.00/person
<i>Additional Time</i>	\$6.00/person/hr
Champagne Toast	\$3.00/person

#### Beer: Choose 3

Yuengling, Michelob Ultra, Coors, Miller Lite, Bud Light

#### House Wine: Choose 3

Chardonnay, Merlot, Moscato, Pinot Grigio, Cabernet

### BEER & WINE PLUS TWO

#### Tier 2 Package + Two Specialty Cocktails

4 Hours	\$16.00/person
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#### Choose 2:

"Blushing Bride" *Cosmopolitan*

"Main Squeeze" *Margarita*

"Marry Me" *Moscow Mule*

"Meant to Be" *Mint Mojito*

"Something Old" *Old Fashioned*

*Alternative Specialty Cocktails Available Upon Request*

### FULL BAR

#### Full Bar - Tier 1

4 Hours	\$21.00/person
<i>Additional Time</i>	\$9.00/person/hr
Champagne Toast	\$3.00/person

#### Beer: Choose 3

Budweiser, Bud Light, Corona, Yuengling, Stella Artois, Michelob Ultra, Miller Light, IPA, Assorted Spiked Seltzer

#### Premium Wine: Choose 3

Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir

#### Premium Spirits:

Bombay Gin, Dewar's Scotch, Ketel One Vodka, Bacardi Superior Rum, Woodford Reserve Whiskey, Espolòn Tequila

#### Full Bar - Tier 2

4 Hours	\$18.00/person
<i>Additional Time</i>	\$9.00/person/hr
Champagne Toast	\$3.00/person

#### Beer: Choose 3

Yuengling, Michelob Ultra, Coors, Miller Lite, Bud Light

#### House Wine: Choose 3

Chardonnay, Merlot, Moscato, Pinot Grigio

#### House Spirits:

Crown Royal, Tanqueray Gin, Tito's Vodka, Bacardi Superior Rum, Jose Cuervo Tequila

### BARTENDER & LICENSE FEE

Bartender	\$225.00/each
Bartender, <i>Additional Time</i>	\$25.00/hr
Liquor Liability Fee	\$100.00

*\*Number of bartenders determined by package, guest count, and venue layout.*