

It's in the Details



the perfect
I DO

Saying “I Do” is the beginning of your incredible journey together. Our team is dedicated to creating a personalized experience for you. From breathtaking views and unique venues to amazing culinary menus, your vision comes to life with personalized details and creative touches.

Our ceremonies include white ceremony chairs, market umbrellas, speakers and microphone, fruit infused water station, guestbook/gift table, rehearsal day prior.*

CEREMONY AND LOCATION FEES
RANGE FROM \$2,500 to \$4,500**

**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

*CEREMONY REHEARSAL LOCATIONS THE DAY PRIOR ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.

everything
FALLS INTO
PLACE



coastal package

- 4 Passed Hors d'Oeuvres
- 2 Hours of Hosted Silver Brands Bar
- 3 Course Plated Dinner
 - Salad or Soup, Intermezzo, Entrée
- (2) Glasses Silver Tier Wine Per Person Poured Tableside with Dinner
- Coffee and Tea
- Cake Cutting
- Tables, White Chiavari Chairs, Linens and Napkins in White or Ivory, Votive Candles, Glass Villeroy & Boch Charger Plates, Dance Floor
- Market Umbrellas
- Space Heaters
- Valet Parking flat rate \$200.00 covers all Guests
- Bridal Ready Room*
- Complimentary Room for the Bride and Groom on Wedding Night*

\$179 PER PERSON**

**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

*APPLIES TO WEDDING OF 50 GUESTS OR MORE

sunset package

- 5 Passed Hors d'Oeuvres
- 4 Hours of Hosted Gold Brands Bar
- 3 Course Plated Dinner
 - Salad or Soup, Intermezzo, Entrée
- 2 Glasses of Gold Tier Wine Per Person Poured Tableside with Dinner
- Gold Tier Champagne Toast
- Coffee and Tea
- Cake Cutting
- Tables, White Chiavari Chairs, Linens and Napkins in White or Ivory, Votive Candles, Glass Villeroy & Boch Charger Plates, Dance Floor
- Market Umbrellas
- Space Heaters
- Valet Parking flat rate \$200.00 covers all Guests
- Bridal Ready Room*
- Complimentary Room for the Bride and Groom on Wedding Night and the Night Before*

\$229 PER PERSON**

**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

*APPLIES TO WEDDING OF 50 GUESTS OR MORE

seaside package

- Tray Passed Champagne on Guest Arrival
- 6 Passed Hors d'Oeuvres
- Signature Drink
- 5 Hours of Hosted Platinum Brands Bar
- 3 Course Plated Dinner
 - Salad or Soup, Intermezzo, Entree
- 2 Glasses of Platinum Tier Wine Per Person Poured Tableside with Dinner
- Platinum Tier Champagne Toast
- Coffee and Tea
- Cake Cutting
- Late Night Snack
- Tables, White Chiavari Chairs, Linens and Napkins in White or Ivory, Votive Candles, Glass Villeroy & Boch Charger Plates, Dance Floor
- Customized GOBO Monogram for the Water Feature on Ballroom Terrace
- Market Umbrellas
- Space Heaters
- Valet Parking flat rate \$200.00 covers all Guests
- Bridal Ready Room*
- Complimentary Room for the Bride and Groom on Wedding Night and the Night Before*

\$279 PER PERSON**

**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

*APPLIES TO WEDDING OF 50 GUESTS OR MORE

tray passed
hors d'oeuvres

COLD

ROAST EGGPLANT CROSTINI

Romesco, Manchego

BLUE CHEESE CRACKER

Fig Jam, Candied Walnut

CHICKEN IN A CRISP CONE

Nectarine, Cucumber, Pecan Salad

BRIE, MACERATED APRICOT

Brioche Crisp

SKEWERED TOMATO, BASIL, MOZZARELLA

HOT

THAI PEANUT CHICKEN SATE, SCALLION

SMOKED GOUDA AND MUSHROOM QUICHE

BLACK BEAN, CORN AND CHILE EMPANADA

BACON AND APPLE GRILLED CHEESE

SHRIMP, SAFFRON, AND CHORIZO RISOTTO FRITTER

GOAT CHEESE, CARAMELIZED ONION AND TOMATO TARTLET



plated
first course

wedding packages include either a soup or salad course

SOUPS

WILD GOLDEN MUSHROOM SOUP

White Truffle Chantilly

SWEET CORN CHOWDER

Smoked Chicken, Potatoes, Celery

ROASTED TOMATO BISQUE

Micro Basil

SALADS

SEASONAL FARMER'S MARKET TRUCK SALAD

A Composed Salad Inspired by Our Weekly Trips to the Market

KALE CAESAR SALAD

Kale, Parmigiano Reggiano Crisp, Olive Crostini, Lemon Anchovy Vinaigrette

MIXED BABY FIELD GREENS

Tart Cranberries, Crumbled Rogue Blue Cheese, Spiced Pecans, Red Wine Vinaigrette

INTERMEZZO FLAVORS

GRAPEFRUIT SORBET

LEMON SORBET

BLOOD ORANGE SORBET

**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

plated entrees

wedding packages include a pre-selected choice of
(2) proteins and (1) vegan entree

SEARED CHICKEN BREAST

Braised Savoy Cabbage, Fingerling Potato, Roasted Cauliflower, Fruit Mostarda, Capers Raisin Emulsion

HERB ROASTED CHICKEN

Creamy Farroto, Asparagus, Fried Enoki Mushroom, Herb Salad, Sherry Jus

ALE BRINED PORK CHOP

Sweet Onion Bread Pudding, Roasted Cauliflower

FENNEL GLAZED ATLANTIC SALMON

Seasonal Risotto, Sautéed Belgian Endive, Smoked Tomato Compote, Pea Tendril, Salad Grain Mustard Jus Lié

VEGAN GREEN CURRY TOFU

Seasonal Vegetables, Coconut Rice

VEGAN RICOTTA RAVIOLI

Artichoke, Heirloom Tomato Arrabiata

*\$5.00** supplement per guest**:*

SLOW ROASTED BURGUNDY-MARINATED BEEF SHORT RIB

Yukon Gold Olive Oil Smashed Potato, Heirloom Carrot, Truffle Tremor Popover

SEARED BASS

Rutabaga Puree, Pearl Couscous, Charred Broccolini, Confit Tomato, Preserved Lemon Sauce

GRILLED SWORDFISH

Couscous Tagine, Harissa Carrot

*\$10.00** supplement per guest**:*

GRILLED FILET OF BEEF TENDERLOIN

Caramelized Bacon Onion Marmalade, Dauphinoise Potatoes, Haricots Verts Mixed Mushroom and Wine Merchant Sauce

*\$20.00** supplement per guest**:*

DUO ENTREES- BEEF TENDERLOIN

Farmers Market Seasonal Vegetables and Sides with a Choice of:

DAY BOAT CATCH

TIGER SHRIMP

SCALLOP

COLD WATER LOBSTER

cocktail reception
snack stations

SIMPLY CHEESE BREAK \$22.00**

BRIE, MANCHEGO, & GOAT CHEESES
Crackers, Baguette, Grapes, Jam

GRILLED & RAW MARKET VEGETABLE DISPLAY \$15.00**

GRILLED, SLICED AND BABY VEGETABLES
Asparagus, Charred Peppers, Zucchini, and Yellow Squash, Baby Carrots, Radish,
Tomato, Celery Hearts, and Cucumber, Tzatziki, Hummus, Ranch Dressing

FLATBREAD DISPLAY \$20.00**

GOAT CHEESE, Tarragon, Grilled Field Mushrooms

TOMATO, BASIL, MOZZARELLA

SHAVED SALAMI, Pepperoncini, Garlic Cream, Mozzarella

MAC & CHEESE DISPLAY \$24.00**

TRADITIONAL CREAMY CHEDDAR

SMOKED CHICKEN, Portobello, Gruyere

LOBSTER, Mascarpone, Truffle Essence



**A TAXABLE SERVICE CHARGE OF 25% AND SALES TAX, CURRENTLY 8.75%, WILL APPLY TO ALL FOOD AND BEVERAGE PRICES. PRICES ARE SUBJECT TO CHANGE.

Dance Lounge
tasty bites

DOUGHNUT BAR \$18.00**

CHEF'S SELECTION OF DOUGHNUTS
Cake, Old Fashioned, Glazed, Fritters, and Jelly

SAVORY SNACKS \$20.00**

PRETZEL BITES
Mustard, Beer Cheese

HOT TRUFFLE-PARMESEAN POPCORN

CRISPY CORN TORTILLA CHIPS, POTATO CHIPS

Guacamole, Roasted Tomato Salsa, Onion Dip

BUFFALO TENDERS

Blue Cheese, Celery and Carrots

SLIDERS AND FRIES \$22.00**

BBQ PORK BURGER

Pork Patty, Slaw, Bacon Onions, Carolina BBQ Sauce, Kaiser Bun

BEEF BRISKET PATTY

Avocado, Blue Cheese, Smoked Tomato Jam, Brioche Bun

FRIES AND KETCHUP

MINI BITES \$24.00**

PORK CARNITAS TACO

Flour Tortilla, Cabbage Radish Slaw

SIRLOIN BEEF SLIDER

Brioche Bun, Aged Cheddar

CHICAGO STYLE HOT DOGS

Neon Relish, Spicy Mustard

PHILADELPHIA CHEESE STEAK

Sautéed Peppers and Onions, American Cheese

