



WEDDING PACKAGES

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ALL WEDDINGS INCLUDE THE FOLLOWING:

Choice of four butler passed hors d'oeuvres for the cocktail reception

Cocktail table presentation of cheese and fruit

Choice of gourmet buffet or seated dinner menu

Five hour call brand bar

Champagne or sparkling cider toast

Custom designed wedding cake

Floor length, poly cotton linen and napkins in a variety of colors

Chair covers and ties in a variety of colors

Wedding planning and coordination

Complimentary parking

Wood dance floor, china, glassware, flatware, tables and ballroom chairs



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FOUR BUTLER PASSED HORS D'OEUVRES

Select two:

Herb grilled chicken panini with herb pesto, mozzarella, and roasted red pepper

Red adobo chicken, Monterey jack, cilantro, and pepita seed tortilla spirals with smoked tomato chipotle salsa

Iron grilled shrimp with sonoran guacamole on a tostone

Crispy lobster ravioli with Thai red curry, lemon grass, cilantro and vanilla sherry mango sauce

Lump crab, roasted corn and Monterey jack tortilla spirals with tomato relish

Mini beef slider with sweet sautéed onions and gorgonzola

Peppercorn charred petals of beef on roasted garlic crostini with tarragon aioli

Select two:

Hand rolled mini crispy vegetable spring roll

Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce

Potato cakes with crème fraiche and bronzed apples

Tuscan bruschetta on grilled ciabatta

Roasted tomato bisque with mini grilled cheese

COCKTAIL PRESENTATION TABLE

Assorted imported and domestic cheeses with an array of savory breads and crackers

A collage of fresh seasonal fruits with chai cream dipping sauce

TWO COURSE PLATED DINNER



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SALAD COURSE WITH AN ASSORTMENT OF BREAD: (CHOOSE ONE)

- Field greens with goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette
- Spinach salad with mushroom, vine ripened tomato, sweet Vidalia onion and honey cranberry vinaigrette
- Iceberg wedge with Danish bleu cheese, toasted pecan, fresh tomato and creamy bleu cheese dressing
- Caesar salad with fresh parmesan, thinly sliced red onion with a French twist

ENTRÉE COURSE: (CHOOSE ONE)

Rosemary grilled chicken breast in rosemary butter sauce with buttery smashed potatoes and sautéed seasonal vegetables

Adult: \$90 Young Adult: \$64

A duet of lemon roasted airline chicken with herb seared shrimp, sautéed green beans, and whole roasted red skinned potatoes with white wine butter sauce

Adult: \$94 Young Adult: \$68

Herb grilled salmon over pine nut risotto, and grilled asparagus with lemon and herb compound butter

Adult: \$98 Young Adult: \$72

Seasoned and grilled skewered tenderloin tip with buttery smashed potatoes and brown butter carrots with herb compound butter

Adult: \$100 Young Adult: \$74

Bleu cheese crusted sirloin with wild mushroom risotto, grilled asparagus, and mushroom madeira wine reduction

Adult: \$106 Young Adult: \$80



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Grilled sirloin and chicken roulade with goat cheese, sundried tomatoes and black olive, sautéed spinach with olive oil and garlic, and roasted red skinned potatoes

Adult: \$116 Young Adult: \$90

Seasoned and grilled skewered tenderloin tips with demi glaze, crab cake, roasted seasonal vegetables and roasted red skinned potatoes

Adult: \$122 Young Adult: \$96

Pan seared and seasoned filet and herb grilled salmon with pine nut risotto, sautéed green beans and herb compound butter

Adult: \$142 Young Adult: \$116



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GOURMET DINNER BUFFET

Fresh tomato salad next to sweet baby spinach and pickled red onion with farm fresh feta cheese and red wine vinaigrette

Roasted seasonal vegetables with honey and fresh herbs

Sautéed chicken breast served with artichoke, roasted red peppers finished in a white wine butter sauce

Sundried tomato orzo pasta with feta cheese

Creamy smashed salt potatoes

Herb roasted top round with wild mushroom jus (chef attended)

Assortment of breads

Adult: \$100 Young Adult: \$74

Field greens with goat cheese crostini, tomato, cucumber, crispy onion and sherry vinaigrette

Refreshing tomato and cucumber salad

Fresh parmesan and basil pesto chicken

Pine nut risotto

Roasted red skinned potatoes

Hickory smoked beef brisket with fresh house aioli (chef attended)

Assortment of breads

Adult: \$106 Young Adult: \$80

Spinach salad with mushroom, vine ripened tomato, sweet Vidalia onion and honey cranberry vinaigrette

Sautéed green beans with caramelized shallots

Rosemary chicken breast in a rosemary butter sauce

Bow tie pasta with tomato and garlic cream sauce

Mashed Potato Bar (chef attended): A fabulous assortment of goodies to complement buttery whipped mashed potatoes including: sour cream, shaved asiago,



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chives, tomatoes, shallot crisps, cheddar, wild mushroom ragu and truffle butter

Herb roasted top round with wild mushroom jus (chef attended)

Adult: \$112 Young Adult: \$86

Fresh greens, grilled marinated zucchini, Danish bleu cheese, sun ripe tomato, and green goddess dressing

Grilled asparagus

Chicken roulade with sundried tomato, goat cheese, and black olive

Cedar plank salmon with dill crème fraiche

Pine nut risotto

Buttery smash potatoes

Prime rib with herb infused olive oil (chef attended)

Adult: \$124 Young Adult: \$98

CHILDREN'S MENU: (CHOOSE ONE)

Chicken fingers and fries with assortment of dipping sauces

All beef hot dog and fries with assortment of dipping sauces

Mac 'n cheese with seasonal vegetables

\$40



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DETAILS OF WEDDING PACKAGE

FIVE HOUR CALL BRAND BAR

Seagram's, Famous Grouse, Bombay, Don Q, Captain Morgan, Canadian Club, Four Roses, Margaritaville, Kahlua, and call brand wines
Bud Light, Michelob Ultra, Yuengling, Corona, and Stella Artois

CUSTOM DESIGNED WEDDING CAKE

Cake flavors include: white, chocolate, marble and yellow

Cake fillings include: raspberry cream, chocolate mousse, peanut butter mousse, fresh strawberries and whipped cream, and buttercream

*Upgrade flavors and fillings available – please see your coordinator for details

LINENS AND CHAIR COVERS AND TIES

Floor length, poly cotton linens for all tables in an assortment of colors

Poly cotton chair covers and ties in an assortment of colors

*Upgrade linen and chairs available – please see your coordinator for details

PROFESSIONAL WEDDING PLANNING AND COORDINATION

Your wedding coordinator will assist you with planning the details of all services we provide for your wedding and will be with you the day of the wedding

PAVILION CEREMONY

The ceremony package includes a rehearsal, chair set up, lavalier microphone for the officiant, sound technician, and dressing area.

\$750



GENERAL INFORMATION



FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the wedding.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the wedding. The final guarantee of attendance is due seven business days prior to the wedding. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$3,000 is due upon signing the event space contract. Fifty percent of the remaining balance is due 120 days prior to your wedding. The final payment of the wedding is due seven business days before the wedding.

SERVICE CHARGE AND SALES TAX

A 21% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The wedding packages are designed for parties with 75 or more guests. If a wedding is smaller than 75 guests, please ask your wedding coordinator for price differentials.

DURATION

The hors d'oeuvres for cocktail hour are designed for one hour of food service. The dinner buffet menus are designed for 90 minutes of food service. If a buffet requires a chef attendant, the cost is \$100 each.

YOUNG ADULTS AND CHILDREN

We define "young adult" as a guest between the ages of 12-20 years old, and "children" as those guests under the age of 12.

