

*Emery's  
Catering*



*Special Events Package Menu*



24 Central St  
Central Falls, RI 02863  
(401) 725-5680  
[www.EmerysCatering.com](http://www.EmerysCatering.com)

*The minute you walk in the door you will begin to feel at ease as you come to the realization that with over 40 years experience, we are the experts at taking away your worries and helping to create the most memorable day of your life. We understand that you have the highest expectations for your event and our chefs are ready to prepare a first class display of the finest food you have ever tasted. Our wait staff is the finest in the industry and will be happy to provide you with our legendary service.*

## *About our Special Events Package Menu*



***The following items are included in all wedding packages:***

*Basic color floor length linens  
Linen napkins  
Ivory colored china set  
Glassware for the table  
Silverware set*

***Rentals:***

*Available upon request*

***Service:***

*18 % Service charge will be added to your total bill to accommodate wait staff*

***Tax:***

*8 % Rhode Island or 7 % Massachusetts tax will be added to your total bill*

***Deposit:***

*A 20% non refundable deposit is required to secure your date and rentals which will be taken off the final bill.*

***Billing:***

*Final payment is due 14 days prior to the event, or 21 days if you choose to use a personal check.*

***Conformation:***

*A final count is required 14 days prior to your event. You may increase your count up to 48 hours prior*



# Hors d'oeuvres Packages

## **Section #1**

**Cold Stationary Hors D'oeuvres**  
**\$3 per guest – per station**

### Vegetable Station

Seasonal fresh Garden Vegetables  
served with a refreshing Sour  
Cream Dip

### Fresh Fruit Station

Seasonal Fresh Fruit  
displayed with  
chilled Yogurt Dip

### Cheese and Cracker Station

Assorted domestic Cheeses  
with a medley of Crackers

### Mediterranean Station

Roasted Red Pepper Hummus  
Classic Tahini Hummus  
Lemon Zest Tabouli  
Served with an assortment of Pita  
Chips

### Latin Station

Fresh homemade Tomato Salsa  
Tomato and Avocado  
Guacamole  
Vegetarian Bean Dip  
Served with Tri Color Tortilla  
Chips

### Gazpacho Station

Chilled, refreshing, and perfect  
for that hot summer day

---

## **Section #2**

**Hot Stationary Hors D'oeuvres**  
**\$ Priced Below**

### New England Station

New England Clam Chowder  
Manhattan Clam Chowder  
Served with classic Oyster  
Crackers  
**\$4 per guest**

### Tenderloin Station

Hand carved beef Tenderloin  
Served on French Bread with a  
light Horseradish Sauce

**\$5 per guest**

### Hot Soup Shooter Station

Tequila Fiesta Chicken Soup  
And  
Cream of Broccoli with  
Monterey Cheese  
**\$5 per guest**

---

## **Section #3**

**Butler Style Passed Hors D'oeuvres**  
**(Selections on the following page)**  
**\$ Priced Below**

### Light Cocktail Hour

2 selections from our gourmet  
Hors D'oeuvres listed on the  
following page  
2 pieces per guest  
**\$4 per guest**

### Heavy Cocktail Hour

Our most popular option  
4 selections from our gourmet  
Hors D'oeuvres listed on the  
following page  
4 pieces per guest  
**\$8 per guest**

### Cocktail Reception

5 selections from our gourmet  
Hors D'oeuvres listed on the  
following page  
6 pieces per guest  
**\$11 per guest**



## Hot Gourmet Passed Hors D'oeuvres Suggestions

<i>Scallops In Bacon</i>	<i>Bite-sized scallops lightly rolled in bread crumbs and wrapped in lean, dry-cured bacon.</i>
<i>Franks in Puff Pastry</i>	<i>A cocktail size, all-beef frank wrapped in a delicious, flaky puff pastry. With the perfect blend of spices and seasonings and a hot mustard dipping sauce</i>
<i>Shrimp Cocktail</i>	<i>Classic Shrimp Cocktail on the rim of a glass with a touch of our homemade Cocktail Sauce</i>
<i>Spinach &amp; Goat Cheese Pizza</i>	<i>A classic blend of pesto with spinach, basil and olive oil. Accented with tomatoes, oyster mushrooms and a dollop of sharp goat cheese then placed on a medallion of crispy pizza dough.</i>
<i>Beef &amp; Mushroom Brochette</i>	<i>Beef tenderloin skewered together with fresh mushrooms and sweet bell peppers then covered with a tangy teriyaki sauce.</i>
<i>Chicken &amp; Pineapple Brochette</i>	<i>Tender chicken breast accented with juicy chunks of pineapple topped with a delectable sweet &amp; sour sauce.</i>
<i>Mini Crab Cakes</i>	<i>A delicious mixture of lump crab and imitation crab, green, yellow and red peppers and a mixture of spices breaded with Japanese bread crumbs.</i>
<i>Mini Chicken Quesadillas</i>	<i>Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Compliment each with the mellow taste of mild Cheddar and Monterey Jack cheese and accent that with cilantro and a touch of garlic.</i>
<i>Assorted Petite Quiche</i>	<i>We offer a wonderful assortment to challenge your every taste sensation. From traditional Quiche Lorraine, Spinach, Herb Cheese to zesty Cajun Shrimp, they are all delicious.</i>
<i>Sesame Chicken</i>	<i>Medallions of chicken breast brushed with nutty sesame oil, flavored with a dash of savory teriyaki sauce then seasoned with garlic, and lightly textured with sesame seeds and a hint of Japanese bread crumbs.</i>
<i>Parmesan Artichoke Hearts</i>	<i>A unique blend of fresh goat cheese and a generous portion of artichoke heart lightly breaded.</i>
<i>Crab Rangoon</i>	<i>Start with only the most succulent morsels of snow crabmeat. Then blend in cream cheese, a touch of surimi and season our mixture with a dusting of tantalizing spices, all pocketed in a crisp, won ton wrapper.</i>
<i>Petite Quiche Lorraine</i>	<i>Made only from the highest quality ingredients--half and half cream, natural Swiss cheese, premium dry cured bacon in a cream cheese pastry-- the firm but flaky crust allows the custard to remain moist and fluffy.</i>
<i>Antipasto Skewers</i>	<i>Mozzarella Cheese, Sun Dried Tomatoes, and artichoke hearts on a skewer</i>
<i>Hibachi Chicken Skewers</i>	<i>Teriyaki Stir Fried Vegetables wrapped in a Slice of fresh Chicken</i>
<i>Kosher Spinach Phyllo Triangle</i>	<i>Kosher Spinach Phyllo Triangle</i>



## Dinner Menu Suggestions

Custom Menus are always available

### ENTREES: (served individually)

#### Beef:

<i>Classic Beef Wellington</i>	\$43
<i>Grilled Filet Mignon with a Béarnaise Sauce</i>	\$39
<i>Grilled New York Sirloin Strip Steak on a Bed of Greens</i>	\$33
<i>Roasted Breast of Veal Parmesan</i>	\$31
<i>Grilled Beef Tip, Portabella Mushroom, and Red Pepper Kabobs</i>	\$31
<i>Marinated Beef Tip Teriyaki, Served on a Bed of Rice Florentine</i>	\$30
<i>King Cut Roast Prime Rib of Beef, au Jus</i>	\$28

#### Seafood:

<i>Surf and Turf – Grilled Lobster Tail with Filet mignon</i>	\$48
<i>Pan Seared Sesame Crusted Tuna With a light Wasabi (Served Rare)</i>	\$40
<i>Surf &amp; Turf - Baked Stuffed Shrimp with English Cut Prime Rib</i>	\$35
<i>Grilled Swordfish with a chilled Tomato Salsa</i>	\$35
<i>Pan Seared Chilean Sea Bass with a light Garlic Butter Sauce</i>	\$35
<i>Grilled Brown Sugar Glazed Salmon</i>	\$33
<i>Baked Stuffed Scrod with Lobster Newburg Sauce</i>	\$31
<i>Striped Lobster Ravioli with Ricotta and Mozzarella</i>	\$30

#### Pork:

<i>Herb Roasted Stuffed Pork Loin</i>	\$27
<i>Apple-Glazed Slow Roasted Pork Loin</i>	\$27

#### Lamb:

<i>New Zealand Lamb Chops with a Balsamic Reduction</i>	\$37
<i>Shank of Lamb Ossobucco</i>	\$35



*Poultry:*

<i>Pan Seared Breast of Chicken in a Marsala Wine Sauce</i>	\$29
<i>Roasted Breast of Chicken Parmesan</i>	\$29
<i>Grilled Sweet and Sour Chicken and Pineapple Kabobs</i>	\$29
<i>Breast of Chicken Cordon Bleu with an Alfredo Sauce</i>	\$28
<i>Roasted Breast of Chicken Stuffed with Ricotta, Parmesan, and Spinach</i>	\$27
<i>Pan Seared Chicken Francaise</i>	\$27
<i>Grilled Italian Marinated Breast of Chicken</i>	\$26

*Vegetarian:*

<i>Herb Roasted Eggplant Parmesan</i>	\$24
<i>Farfalle Primavera with a light Romano topping</i>	\$23

***Included with Your Choice of Entrees is One Selection from Each of the Following:***

*Appetizer*

*Fresh Garden Salad*  
*Caesar Salad*  
*Chilled Pasta Salad*  
*Spring Vegetable Salad*

*Vegetable*

*Fresh Steamed Green Beans*  
*Baby Carrots in a Brown Sugar Glaze*  
*Broccoli in a Light Butter Sauce*  
*Sautéed Asparagus Tips*  
*Seasonal Chef's Choice*  
*Grilled Zucchini and Summer Squash*  
*Seasonal California Blend Stir Fry*

*Starch*

*Oven Roasted Potatoes*  
*Red Bliss Roasted Potatoes*  
*Whipped Potatoes*  
*Baked Potato with Sour Cream*  
*Potatoes au Gratin*  
*Roasted Fingerling Potatoes*  
*Rice Pilaf*  
*Rice Florentine*



Add a Little Extra to Your Menu with these  
Appetizer Substitutions

<i>Imported Antipasto</i>	<b>\$6</b>	<i>Caprese Salad</i>	<b>\$2</b>
<i>Flavored Sorbet</i>	<b>\$2</b>	<i>Fried Chicken Garden Salad</i>	<b>\$3</b>
<i>Lobster Bisque</i>	<b>\$3</b>	<i>Grilled Chicken Garden Salad</i>	<b>\$3</b>
<i>Tequila Fiesta Chicken Soup</i>	<b>\$3</b>	<i>Poached Pear Salad</i>	<b>\$3</b>
<i>Minestrone Soup</i>	<b>\$2</b>	<i>Chicken Caesar Salad</i>	<b>\$2</b>
<i>Cream of Broccoli with Monterey</i>	<b>\$3</b>	<i>Bowtie Pasta Primavera</i>	<b>\$2</b>
<i>Chicken Vegetable Soup</i>	<b>\$2</b>	<i>Italian Penne Rigate</i>	<b>\$1</b>

Additional Ideas to make the Perfect Evening

Raw Bar

*Oysters On a Half Shell*  
*Cooked Shrimp with a Cocktail Sauce*  
*Little Necks*  
*Snail Salad*  
*Smoked Salmon*  
*Assorted Sushi*  
*Stationed on a bed of crushed ice*  
**\$16 per guest**

Chocolate Fountain

*A fountain of creamy milk or white chocolate  
to be dipped with the following delights*

*Large Strawberries*  
*Fresh Cut Pineapples*  
*Maraschino Cherries*  
*Mini Rice Crispy Treats*  
*Large Marshmallows*  
**\$5 per guest**

Candy Bar

*Before or after dinner, a candy bar is always a fun way to get your guests engaged*

*Assorted Flavor Skittles*  
*Gummy Worms*  
*Jelly Beans*  
*M&M's*  
*Smarties*  
**\$4 per guest**



# Stations Dinner Service

*Minimum of 3 Stations*

## Salads:

### Salad Station

*A Garden Fresh Variety of Mixed Greens with Seasonal Sides such as Grape Tomatoes, Cucumbers, Romano Cheese, Gourmet Olives, Red Cabbage, Sliced Carrots, and Red Onions.*

**\$4 per guest**

### Imported Antipasto Station

*A variety of authentic Italian deli Meats and Cheeses such as spicy Soppressata, Genoa Salame, sweet Capicola, Mortadella, Prosciutto, Mozzarella, Bleu Cheese, and Provalone.*

**\$7 per guest**

## Appetizers:

### Oriental Raw Station

*An assortment of raw fish over or rolled with signature sticky rice. Seasonal varieties may include Sake (Salmon), Maguro (Tuna), Saba (mackerel) and vegetarian Sushi and Sashimi.*

**\$7 per guest**

### Caviar Station

*An assortment of fine ingredients such as Smoked Salmon, Crème Fresh, Yukon Gold Potatoes, Green Onions, and Chives mixed, matched and garnished with beautiful, colorful domestic Caviar.*

**\$12 per guest**

### Soup Station

*Steaming hot and spicy Tequila Fiesta Chicken Soup and Cream of Broccoli with Monterey Jack Cheese*

**\$5 per guest**

### New England Raw Bar

*Oysters on a Half Shell, Little Necks, Shrimp Cocktail, Snail Salad, Smoked Salmon, and Maine Lobster Salad all served on a bed of Crushed Ice.*

*Add \$500 for a service on a 3 tiered ice block.*

**\$14 per guest**

### Chowder Station

*A hot cup of our own signature recipe*

*New England Clam Chowder and Manhattan Clam Chowder*

**\$5 per guest**



Starch and Vegetable Stations:

Rice and Vegetable Station

*Teriyaki Stir Fry Rice, Steamed Broccoli and Red Pepper, and Caramelized Brown Sugar Glazed Baby Carrots*

**\$6 per guest**

Potato and Vegetable Station

*Red Bliss Oven Roasted, Mashed Yukon Gold, Green Beans Almandine served with Sour Cream, Chives, Butter, Bacon Pieces and Sliced Olives*

**\$6 per guest**

Pasta Station

*An Interactive Station with a selection of pastas and an assortment of your favorite sauces and toppings, sautéed up in front of your guests by our talented Chefs. Sauces may include: Bolognaise, Alfredo, Pink Vodka, Marinara, Pesto Alfredo, and Primavera.*

**\$11 per guest**

Italian Casserole Station

*Lean Ground Beef and Cheese Manicotti, Five Vegetable Lasagna and our famous Pan Fried Eggplant Parmesan*

**\$13 per guest**

Entrée Stations:

*(Select more than one Entrée Station and Inquire about Customized Package Pricing)*

Kabob Station

*Grilled Beef Tip, Portabella Mushroom, Onion and Red Pepper Kabobs & Grilled Sweet and Sour Chicken and Pineapple Kabobs Grilled Onsite.*

**\$15 per guest**

Tenderloin Carving Station

*Seasoned Beef Tenderloin au Jus with a light Horseradish Sauce & Apple Glazed Pork Tenderloin with a Cinnamon Apple Sauce cooked to perfection and sliced by one of our Chefs*

**\$22 per guest**

Top Round Carving Station

*Top Round Of Beef with a Stock Gravy & Oven Roasted Honey Glazed Turkey with a Giblet Gravy Sliced by one of our Chefs*

**\$16 per guest**

Steamship Round Carving Station

*A full Steamship Round carved rare, medium or well done, on request, & Baked Virginia Ham served with a Pineapple Glaze.*

**\$16 per guest**

Turkey and Ham Carving Station

*Oven Roasted Honey Glazed Turkey with a giblet Gravy & Baked Virginia Ham with a Pineapple Glaze*

**\$14 per guest**

Prime Rib Carving Station

*Perfectly Medium Rare Prime Rib with a Stock Gravy, Carved by one of our Chefs.*

**\$15 per guest**



Grilled Fish Station

*Grilled Brown Sugar Glazed Salmon and Grilled  
Swordfish with a fresh Tomato Salsa*

**\$19 Per Guest**

Surf and Turf

*Grilled Brown Sugar Glazed Salmon and Hand  
Carved Seasoned Beef Tenderloin au Jus with a  
light Horseradish Sauce*

**\$22 per guest**

Italian Station

*Pan Fried Chicken Parmesan and Lean  
Ground Beef Lasagna*

**\$12 per guest**

Dessert Stations:

Candy Station

*Assorted Flavor Skittles, Gummy Worms,  
Jelly Beans, M&M's, and  
Smarties*

**\$4 per guest**

Chocolate Fountain Station

*Large Strawberries, Fresh Cut Pineapples  
Maraschino Cherries, Mini Rice Crispy Treats  
Large Marshmallows*

**\$5 per guest**

Sundae Station

*Assorted Ice Cream Flavors with Chocolate and  
Strawberry Syrup, with a variety of flavorful toppings.*

**\$4 per guest**



## Buffet Selections

### New England Grilled

#### Buffet

Lobster Bisque with Sherry  
New England Clam Chowder

Grilled Salmon with a Caramelized  
Brown Sugar Glaze

Grilled Teriyaki Glazed Steak Tips  
Served with:  
Grilled Zucchini and Summer Squash

Wild Rice Florentine  
Red Bliss Oven Roasted Potatoes

Garden Salad, Dinner Rolls, Coffee, Tea

**\$34 per guest**

### Promenade

#### Buffet

Tossed Garden Salad or Caesar Salad

Red Bliss Garlic Mashed Potatoes

Brown Sugar Glazed Carrots

Chicken and Pesto Penne Alfredo

Black Angus Prime Rib

Rolls & Butter

Fancy Mini Pastries

Coffee

Herbal Teas

**\$29 per guest**

### Newport Buffet

Tossed Garden Salad or Caesar Salad

Farfelle pasta in a Pink Vodka Sauce

Red Bliss Oven Roasted Potatoes

Lobster Ravioli with Chive Cream Sauce

Pan Seared Chicken Francaise

Roasted Delmonico Prime Rib Au Jus

Steamed Broccoli in a light Butter Sauce

Rolls & Butter

Fancy Mini Pastry

Coffee, Tea, Decaf, Herbal Teas

**\$42 per guest**



# *Beverage Services*

## ***All Bars include the following***

*Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.*

*Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Table, Linen, Setup and Break Down are also included.  
This service can be provided from one to five hours.*

## ***Elite, Premium and Value Bars***

*This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments.*

*\*Elite Bar also includes Red Bull™\**

*This is billed on a per person basis billed to the host.*

## ***Beer and Wine Open Bar***

*This service includes: Liquor liability insurance, certified bar staff, five types of imported and domestic beer, and five types of wine.*

*This is billed on a per person basis billed to the host.*

## ***Non Alcoholic Bar***

*This service includes: Liability insurance and certified bar staff.*

*This is based on a per person basis billed directly to the host.*

## ***Cash Bar***

*This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from the premium bar selection.*

*This is based on a per drink basis and charged directly to your guests. Set up charges will apply.*



## Bar Service Items

### Elite Bar

*Grey Goose Vodka*  
*Grey Goose Citron Vodka*  
*Stolichnaya Raspberry Vodka*  
*Hendrick's Gin*  
*Gosling Rum*  
*Patron Silver Tequila*  
*Maker's Mark Bourbon*  
*Jack Daniel's Whiskey*  
*Crown Royal*  
*Chivas Regal 12 yr. Scotch*  
*Kahlua*  
*Quantro*  
*Dry Vermouth*  
*Sweet Vermouth*  
*Bailey's Irish Cream*  
*Midori Apple Pucker*  
*Amaretto Disaranno*

### Premium Bar

*Absolut Vodka*  
*Absolut Citron Vodka*  
  
*Tangueray Gin*  
*Bacardi Rum*  
*Captain Morgan*  
*Jose Cuervo Tequila*  
*Jack Daniel's Whiskey*  
*Canadian Club Whiskey*  
*Dewar's White Label*  
  
*Kahlua*  
*Quantro*  
*Vermouth*  
  
*Midori Apple Pucker*

### Value Bar

*Smirnoff Vodka*  
  
*McCormick's Gin*  
*Bacardi Rum*  
*Captain Morgan*  
*Pepe Lopez Tequila*  
*Jim Beam Bourbon*  
*Seagram's 7 Whiskey*  
*Smuggler's Scotch*  
  
*Kahlua*  
*Triple Sec*  
*Vermouth*

### Wine & Beer Bar

<p> <i>Dog Fish Head 60 min</i>  <i>Blue Moon</i>  <i>Sam Adams or Sam Seasonal</i>  <i>Corona</i>  <i>Bud Light</i> </p>	<p> <i>Budweiser</i>  <i>Miller Light</i>  <i>Sam Adams Seasonal</i>  <i>Corona</i>  <i>O'Doul's</i> </p>	<p> <i>Budweiser</i>  <i>Miller Light</i>    <i>Mirrasou Chardonnay</i>  <i>Mirrasou Merlot</i>  <i>Canyon Road –</i>  <i>White Zinfandel</i> </p>	<p> <i>Budweiser</i>  <i>Miller Light</i>  <i>Sam Adams Seasonal</i>  <i>Corona</i>  <i>O'Doul's</i>    <i>Mirrasou Chardonnay</i>  <i>Ecco Domani Pinot Grigio</i>  <i>Mirrasou Merlot</i>  <i>Canyon Road Cabernet</i>  <i>Canyon Road –</i>  <i>White Zinfandel</i> </p>
---	---	--	---



## Beverage Catering

### **Open Bar Service on Crystal Cut Disposables Pricing per guest**

	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>	<i>4 Hours</i>	<i>5 Hours</i>
<i>Elite Bar</i>	\$20	\$21	\$23	\$25	\$29
<i>Premium Bar</i>	\$15	\$16	\$17	\$19	\$23
<i>Value Bar</i>	\$12	\$13	\$14	\$16	\$19
<i>Beer And Wine Bar</i>	\$11	\$11	\$13	\$15	\$19
<i>Non Alcohol Bar</i>	\$ 9	\$ 9	\$ 9	\$ 10	\$10

---

### **Cash Bar Service or Bar Service Billed upon Consumption on Crystal Cut Disposables Setup Charge is \$3 per Guest, Drink Prices are as follows:**

<i>Soda</i>	\$1.75	<i>Wine</i>	\$6.00 - \$10.50
<i>Water</i>	\$1.75	<i>Mixed Drink</i>	\$5.50 - \$9.50
<i>Imported Beer</i>	\$4.50	<i>Cordials</i>	\$7.00 - \$12.00
<i>Domestic Beer</i>	\$3.50		

*Cash Bar with Complimentary Sodas and Waters for your guests \$6 per guest*

---

### **Upgrade Options:**

<i>Glassware for any bar service</i>	<i>\$3 per guest</i>
<i>Champagne toast (includes champagne flutes)</i>	<i>\$3 per guest</i>
<i>Wine toast (includes wine glasses)</i>	<i>\$3 per guest</i>
<i>Wine service by wait staff during dinner (with open bar package – glassware included)</i>	<i>\$3 per guest</i>
<i>Wine service by wait staff during dinner (with cash bar package)</i>	<i>\$5 per guest</i>
<i>Bring your own alcohol (caterer provides everything else) on crystal cut disposables</i>	<i>\$8 per guest</i>
<i>After dinner cordials served</i>	<i>\$4 per guest</i>

*According to RI and MA State law Alcohol may not be served for more than 5 hours at any single event.*

*All Pricing based on a minimum of 75 guests*



# Beverage Service Options

*Pricing Based on adding Station to Open Bar Service*

## After Dinner Drink Service

*In addition to your bar we offer an after dinner drink service which includes the following, Sambucca, Bailey's, Frangelico, Gran Marnier, Martell Cognac, Cerbois Armagnac, ,and MaCallan 12yr*

***\$4 per guest***

## Limoncello Station

*Served to the table or as a station, a brisk, refreshing Limoncello will help clean your pallet after a fantastic dinner service.*

***\$3 per guest***

## Margarita or Sangria Station

*An exceptional choice for a more casual beach wedding, or theme wedding. Use our house recipe or your own special blend to make the perfect iced drink and cool down those hot summer nights.*

***\$3 per guest***

## Drink Station upon Entrance

*Having a Fall or Winter Wedding... allow us to offer your guests a glass of warm apple Cider with a cinnamon stick as they enter the venue.*

*Spring or Summer Wedding try a refreshing glass of lemonade or iced tea*

***\$2 per guest***

## Special Alcohols and Wines

*Whether you prefer a fine Glen, an aged Rum, a Micro Brew or just have a favorite local Vineyard, we will be more than happy to stock any drink you request*

***Pricing Dependant on Selection***



## Wedding Specials for 2011 -2012 Wedding Season

*Please consider the following special offers  
Offers may not be combined / Offers not valid toward tax*

### Off Season Weddings

*Enjoy a 15 % discount off your entire bill during the months of January or February*

### Friday or Sunday Wedding

*Have your Wedding on a Friday or Sunday and save 5 % off your entire bill*

### Tasting Special

*Had our fine cuisine before? If you decide to forego a menu tasting saving us staffing and food costs, we'll cut \$250 off the top of your bill.*

### Local Venues

*Have your event at a local VFW or Post and Save 10 % off your entire bill (certain restrictions apply)*

### Budgeting

*Our Event Planners are experts at cutting costs and reducing waste, if you're looking for an event with an upscale feel at an affordable rate call and talk to one of our specialists*

