



## SERVED WEDDING PACKAGES

Ceremony, Cocktail Hour & 4 Hour Reception

Food Packages start at \$60 per serving.

Bar Packages start at \$40 per guest.

Property Fee: Up to 100 guests \$3000

Over 100 guests \$4000

Meadow, Tent, Barn & Bridal Suite

Ceremony Setup & Rehearsal

Tasting for Bride & Groom

On Site Wedding Coordinator

Includes: tables, chairs, linens, décor items staff setup/breakdown.

Saturday wedding timelines begin at 3pm.

Friday wedding timelines begin between 3pm-5pm.

Bride and Groom have the option of a separate served meal.

Children under 12 years of age are discounted and may order children's menu meals.

Served menus are customizable and have many options not listed.

Gluten Free and Vegan options are available.

Cocktail Hour is butlered service.

The bar does not close during dinner.

Prices listed are per adult serving.

Tax and Gratuity is additional.

Rehearsal Dinner dining arrangements available at request.

Rehearsal Dinner food costs are additional.

Separate dining room rentals subject to availability.

Choose a maximum of 4 entrée selections

All steaks will be cooked to medium temperature when applicable

Chef's pairing of starch and seasonal vegetable included

Selections from different tiers will reflect separate item pricing on invoice

Nonalcoholic Beverages are included in all tiers

Dinner Rolls & Butter are served with salad course

No outside food or beverage is permitted with the exception of a cake or other baked item

### BAR SERVICE

4 hours \$40, 5 hours \$45

Wines: Pinot Grigio, Chardonnay, Cabernet, Merlot, White Zinfandel

Bottled Beer: Miller Lite, Coors Lite, Lager, Budweiser, Blue Moon, Stella,  
Corona, White Claw, Dogfish 60 IPA

House Liquors: cocktails and signature drinks available

House Champagne or Sparkling Cider Toast included

Open Bar Upgrades \$10

Top shelf liquors, beer & wines, custom inventory requests

### COCKTAIL HOUR

Tier 1 Cocktail Hour, 4 Butler'd choices \$20

Vegetable Spring Rolls, Boom Boom Shrimp, Chicken Satay,

Bruschetta Crostini, Cheese Quesadillas, Caprese Skewers,

Grapes & Cheese Board, Crudité

Tier 2 Cocktail Hour, 4 Butler'd choices & Charcuterie Board \$25

Scallops & Bacon, BBQ Meatballs,  
Bison Tenderloin Canape, Smoked Salmon & Cucumber  
Options in Tier 1

Tier 3 Cocktail Hour, 4 Butler'd choices & Charcuterie Board \$30

Mini Crab Cakes, Jumbo Shrimp Cocktail, Mini Wellingtons,  
Options in Tier 1 & 2

SALAD COURSE ~ Pick 1

Tossed House Salad  
Spring Mix, Carrots, Cucumber, Cherry Tomato, Vinaigrette

Caesar Salad  
Romaine, Shaved Asiago, Homemade Croutons, Caesar Dressing

TIER 1 ENTRÉES

\$40 per serving

Chicken Marsala, Chicken Parmesan, Chicken Francaise  
Bison Bolognese, Bison Pot Roast  
Roasted Dijon Pork Tenderloin, Pork Schnitzel  
Butternut Squash Ravioli, Cheese Ravioli Vodka Sauce,  
Eggplant Parmesan, Tuscan Shrimp Scampi

TIER 2 ENTRÉES

\$45 per serving

Sauteed Salmon, 5 oz Jumbo Lump Maryland Crab Cake, Airline Chicken

Option listed in Tier 1

TIER 3 ENTRÉES

\$50 per serving

6oz Beef Filet, Roast Half Duck, Pan Seared Sea Scallops

Option listed in Tier 1 & 2

TIER 3 ENTRÉES

\$60 per serving

Lobster Tail Francaise

6oz Beef Filet with sauteed lump crab,

6 oz Bison Filet with sauteed mushrooms,

16oz Bison T Bone with crispy onions & herb butter

(add crab to bison \$10)

5oz Jumbo Lump Maryland Crab Cakes (2)

DESSERTS ~ Pick 2

Carrot Cake, Flourless Chocolate Torte

New York Cheesecake, Mile High Peanut Butter Cake