



YOUR  
*Main*  
event



**Hilton**

NORFOLK THE MAIN

# CONGRATULATIONS

Thank you for considering Hilton Norfolk The Main for your celebration! As a company focused on premier dining and wedding experiences, we have earned the reputation for providing the finest in personalized services combined with the contemporary urban cuisine. Our expertise and intricate attention to detail will leave you and your guests with a lasting impression of legendary excellence.

There are many aspects of your wedding that have to work synergistically in order for your day to be a success. When it comes to the planning and implementation, we take the stress and worry out of the equation and create an experience you will never forget.

Starting with our experienced Main Event Specialists, we begin the planning with you on a time line that works with your schedule. We assist with menu selection, room layout, and your guests' accommodations. We are here to offer ideas, experience and bring your visions to reality!

As you review the enclosed information, please keep in mind that these are just a starting point. Our Culinary team enjoys the opportunity to create a menu that is distinctly yours.

Thank you again for entrusting us with your day. Please feel free to contact us with any questions and to set up your personal tour.

Your inspiration awaits,  
The Team at Hilton Norfolk The Main

The logo for Hilton Norfolk The Main, featuring the words "THE MAIN" in a bold, white, sans-serif font. The text is centered within a large, light orange circle that has a thin white border. The circle is partially cut off by the bottom and left edges of the page.

THE  
MAIN



## RECEPTION





## THE MAIN STATIONS

*Minimum Order of 25 Guests. Prices are Per Person*

### **MONTICELLO GARDENS**

Marinated Mushrooms | Grilled Asparagus & Tomato Salad | Raw Vegetable Sticks with Ranch Dip | Roasted Peppers  
Marinated Artichokes & Olives | Sweet Pickled Peppers | Hummus & Pimento Cheese | Pita Bread & Crackers

**\$17**

### **ARTISAN CHEESE DISPLAY**

Selection of Two Virginia Cheese & Three International Cheeses | Honey | Spiced Nuts | Dried Fruits  
Local Jams & Jellies | Fresh Baguettes | Ciabatta | Assorted Crackers

**\$19**

### **VIRGINIA ANTIPASTO DISPLAY**

Prosciutto | Salami | Mortadella | Capicola | One Local Hard Cheese  
Assorted Olive Tapenades | Rustic Country Assorted Breads

**\$18**

### **POKE ICE BAR**

Local Ahi Tuna with Seaweed Cracker | 60 South Lomi Salmon with Tortilla Chip | Vegetarian Poke Bowl with Wonton Crisp

**\$20**

### **POTATO PEARLS**

Creamy Garlic Mashed Potatoes | Sweet Potatoes  
Toppings: Bacon Cracklings | Sour Cream | Fontina Cheese Sauce | Green Onions Chives | Truffle Oil  
Parmesan Cheese | Brown Sugar | Marshmallows | Fried Onions

**\$17**

### **CHICKEN & PORK CARNITAS TACO**

Baja Grilled Chicken | Chopped Pork Belly | Corn & Flour Tortillas  
Toppings: Pickled Red Cabbage | White Cheese | Shredded Lettuce | Pico de Gallo | Pickled Jalapenos  
Salsa | Chipotle-Lime Sour Cream

**\$20**

### **FRENCH FRY BAR**

French Fries | Tater Tots | Sweet Potato Fries  
Toppings: Garlic Aioli | Chipotle Citrus Mayo | Ketchup | Warm Jalapeno Queso Fundito | Sweet Honey BBQ

**\$16**

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*\*Additional service fees and applicable taxes do apply*



## ACTION STATIONS

*Minimum Order for 25 Guests. Prices are Per Person.  
Chef Attendant Included in Menu Price. Two Hour Maximum.*

### CHESAPEAKE BAY BOUNTY

*Based on two Virginia oysters, three shrimp, and two snow crab claws per person*

Virginia Oysters on the Half Shell | Snow Crab Claws | Shrimp Cocktail  
Mini Tabasco® | Lemon Wedges | Cocktail Sauce | Brandy Cream | Mignonette  
**\$24**

### SHENANDOAH BAKED HAM

Spiral Sliced Smoked Ham with Apple Glaze | Crescent Rolls | Bourbon Mustard | Mayonnaise  
**\$18**

### GNOCCHI PASTA & RISOTTO

Potato Pasta | Tomato Sauce | Basil Pesto | Sweet Cream | Mushrooms | Tomato | Basil  
Ricotta Cheese | Spinach | Artichoke Hearts | Truffle Oil | Grana Cheese  
Saffron Risotto | Chorizo | Shrimp  
**\$21**

### PRIME RIB OR BEEF

*(Minimum Order of 30 Guests)*

Whole Ribeye Roast with Rosemary & Cracked Pepper | Horseradish Sauce | Grain Mustard  
Crescent Rolls | Green Beans with Toasted Almonds  
**\$25**

### WILD SALMON OSCAR

Roasted Salmon with Blue Crab Imperial Stuffing | Newburg Sauce | Grilled Asparagus  
**\$20**

### ROCKINGHAM TURKEY

Roasted Peach Honey Basted Turkey Breast | Peach Bourbon Preserves | Orange-Cranberry Relish  
Homemade Gravy | Assorted Dinner Rolls  
**\$19**

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## DESSERT ACTION STATIONS

*Minimum Order of 25 Guests. Prices are Per Person*

### **All Dessert Action Stations Include:**

Segafredo Regular & Decaffeinated Coffee and TAZO Premium Tea Selections

### **MINIATURE DESSERT DISPLAY**

*(All dessert options are included)*

Caramel Pot de Crème | Yogurt Panna Cotta | Seasonal Fruit Tartlet  
Chocolate Espresso Tart | White Chocolate Cremeux | Mini Cheesecake | Opera Cake

**\$18**

### **GRAND CREPE STATION**

*(\$150 Chef Attendant Fee. Two Hour Maximum. One Chef Per 50 Guests)*

Grand Marnier Crepe Suzette | Chantilly | Fresh Orange Slices | Berries  
Caramel or Chocolate Sauce | Tahitian Vanilla Ice Cream

**\$19**

### **CANNOLI STATION**

Plain & Chocolate Cannoli Shells | Plain & Chocolate Chip Cannoli Filling  
Toppings: Sprinkles | Oreo's | Powdered Sugar | M & M's | Coconut | Chopped Pistachios  
Chocolate & Caramel Syrup

**\$19**

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## BUTLER-PASSED HANDSCAPED BITES & DELIGHTS

**\$48 PER DOZEN**

### **HOT BITES**

Crispy Crab Cakes | Old Bay® Remoulade  
Artichoke & Sun-dried Tomato Croquette  
Scallop & Bacon Skewers | Apple Butter  
Mac-N-Cheese Bites | Smoked Gouda | Panko Crumbs  
Wild Mushroom Profiteroles  
Pecan Crusted Chicken | Spicy Pecan Remoulade  
Mini Grilled Reuben | 1000 Island Dressing  
Caribbean Shrimp | Coconut Mango Sauce  
Braised Short Rib | Ragout Tartlet | Bacon Jam | Pepper Aioli  
Buffalo Chicken Taco  
Banh Mi Meatball Skewer  
Pineapple Adobo Carnitas Flatbread  
Fig & Caramelized Onion Tart  
Candied Apple Pork Belly | Maple Glaze  
Chicken & Waffle Stack

### **COLD DELIGHTS**

Shrimp Cocktail Shooter  
Prosciutto & Mozzarella Roulade | Roasted Red Peppers | Basil Pesto  
Spicy Tuna Sesame | Wasabi Mousse | Crisp Wonton  
Curried Lobster Salad Tartlet | Mango Chutney  
Mini Spinach & Boursin Olive Tartlet  
Avocado Toast | Candied Smoked Salmon  
Smoked Salmon & Cream Cheese Lollipop  
Truffled Deviled Egg | Pickled Mustard Caviar  
Grape & Goat Cheese Lollipop | Spice Pecans | Raspberry Jam  
Baby Mozzarella & Tomato Skewer | Basil Pesto  
Cucumber Cup | Feta | Sun-dried Tomato | Olive  
Roasted Beet | Goat Cheese Mousse | Walnut Crumble

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## PLATED DINNER





## PLATED DINNERS

### **All Plated Dinners Include:**

Bread and Butter Service, Choice of First Course, Main Course with Chef's Accompaniments, Cake Cutting, Segafredo Regular & Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea.

### **FIRST COURSE**

(CHOOSE ONE SALAD OR SOUP)

### **SALADS**

#### **SIGNATURE HOUSE SALAD**

Organic Mixed Greens | Roasted Apple | Cranberry | Bacon Lardon | Raspberry Vinaigrette

#### **ROMAINE BUNDLE**

Cucumber Ribbon | Heirloom Tomatoes | Charred Onions | Parmesan Crisp | Creamy Garlic Dressing

#### **BIBB LEAF STACK**

Red Grapes | Melon | Pickled Red Onion | Toasted Walnuts | Blue Cheese  
Shaved Radishes | Honey Dijon Dressing

#### **FARMER'S MARKET BOUQUET**

Fresh Strawberries | Grape Tomatoes | Carrots | Herb Crostini | Aged Sherry Vinaigrette

#### **ROASTED PICKLED BEETS & STRAWBERRIES**

Roasted Heirloom Beets | Strawberry | Baby Kale | Spiced Candied Almonds  
Goat Cheese | Citrus Vinaigrette

### **SOUPS**

#### **LOBSTER BISQUE**

Fennel | Star Anise | Sherry | Chantilly

#### **VEGETARIAN ONION SOUP**

Roasted Cauliflower | Smoked Mushrooms | Crème Fraiche

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## PLATED DINNERS (CONT.)

### MAIN COURSE

(CHOOSE ONE)

#### HERB-CRUSTED FRESH CATCH

Warm Vegetable Slaw | Wilted Spinach | Aged Cheddar Grits | Chardonnay Butter Sauce  
**MP**

#### CHAR GRILLED SALMON

Crispy Herb Mascarpone Polenta | Citrus Herb Relish | Roasted Tomato Vinaigrette  
**\$49**

#### SEARED DIVER SCALLOPS

Roasted Cauliflower Puree | Pine Nuts | Golden Raisins | Brown Butter  
**\$50**

#### GRILLED FILET MIGNON

Tarragon Butter | Caramelized Pearl Onions | Thyme Red Wine Sauce  
**\$59**

#### HERB ROASTED CORNISH HEN

Dried Fruit Wild Rice | Root Vegetable Stew  
**\$50**

#### OLD DOMINION BEEF SHORT RIBS

Roasted Root Vegetables | Smoked Olive Mashed Potatoes | Red Wine Jus  
**\$52**

#### CITRUS BRINED CHICKEN BREAST

Grilled Artichokes | Carrot Puree | Madeira Wine Sauce  
**\$49**

#### CHICKEN TWO WAYS

Airline Breast | Confit Leg | Roasted Leek & Pea Bread Pudding | Seasonal Vegetables | Herb Chicken Jus  
**\$52**

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## PLATED DINNERS (CONT.)

### MAIN COURSE

(CHOOSE ONE)

#### **VEGETARIAN TUSCAN RATATOUILLE TART**

Citrus Scented Farro | Seasonal Vegetables | Red Pepper Sauce  
**\$48**

#### **VEGETABLE CURRY**

Steamed Rice | Pickled Mango | Raita & Fried Papado  
**\$48**

#### **ROASTED CAULIFLOWER STEAK**

Quinoa Pilaf | Chef's Vegetables | Oven Dried Tomato | Red Pepper Coulis  
**\$48**

### PAIRED MAIN COURSE

(CHOOSE ONE)

#### **"TALL CUT" GRILLED FILET OF BEEF MIGNONETTE AND CHESAPEAKE LUMP CRAB CAKE**

Cabernet Reduction | Sautéed Spinach  
**\$68**

#### **SHALLOT ENCRUSTED FILET MIGNON AND GRILLED HALF LOBSTER**

Lemon Butter Sauce  
**\$70**

#### **THYME GRILLED SALMON FILET AND BRAISED SHORT RIB WITH ONION MARMALADE**

Lemon Crème | Red Wine Reduction  
**\$65**

#### **HERB MARINATED SHRIMP AND PAN ROASTED CHICKEN**

Mushroom Risotto | Ratatouille | Thyme Jus  
**\$67**

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**BUFFET DINNER**





## MAIN SIGNATURE DINNER BUFFETS

*Minimum Order of 25 Guests. Prices are Per Person*

### **All Signature Dinner Buffets Include:**

Bread and Butter Service, Segafredo Regular & Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea

### **MEDITERRANEAN**

#### **Soups & Salads**

Roasted Tomato Soup | Garlic Croutons  
 Caesar Salad | Chopped Romaine | Croutons | Reggiano  
 Farro Salad | Artichoke | Kale  
 Baby Shrimp Salad | Roasted Grape Tomatoes | Olives | Lemon Oregano Dressing  
 Asparagus Salad | Prosciutto | Shaved Pecorino  
 Rustic Ciabatta | Focaccia

#### **Hot Selections & Accompaniments**

New York Strip Florentine | Barolo Red Wine Jus  
 Grilled Salmon | Caper Pesto  
 Gnocchi | Duck Ragu | Shallots | Swiss Chard  
 Eggplant Milanese | Wild Mushrooms | Tomato Coulis  
 Roasted Baby Carrots & Sweet Baby Bell Peppers | Roasted Cauliflower

**\$67**

### **THE VIRGINIAN**

#### **Salads & Breads**

Local Baby Greens | Marinated Vegetables | Cucumbers | Tomatoes | Radish | Chickpeas | Red Wine Vinaigrette  
 Sliced Heirloom Tomatoes | Grilled Eggplant | Fresh Basil | Mozzarella Cheese | Olive Oil | Balsamic  
 Sweet Potato Biscuit | Jalapeño Cornbread

#### **Hot Selections & Accompaniments**

Maple Mustard BBQ Chicken Breast  
 Virginia Rockfish | Leek Fondue | Clam Broth  
 Braised Beef Short Rib | Gremolata  
 Crispy Fingerling Potatoes | Herb Butter | Grilled Onions  
 Truffle Mac-N-Cheese Gratin | Seasonal Baby Vegetables

**\$68**

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## MAIN SIGNATURE DINNER BUFFETS (CONT.)

### TASTE OF THE SEA

#### Soups, Salads & Accompaniments

Seafood Chowder  
Warm Pimento Cheese | Grilled Country Bread  
Smoked Trout Dip | Smoked Salmon Dip | Crispy Flatbread  
Burrata Salad | Roasted Baby Beets | Tender Greens | Sherry Vinaigrette

#### Hot Selections

Prince Edward Island Mussels | Tomato | Garlic | Marjoram  
Crispy Lump Crab Cake | Roasted Tomato Aioli | Corn Salad  
Gulf Coast Prawns | Sweet Potato Hash | House Made BBQ Sauce  
Herb Grilled Chicken Breast | Ginger Farro | Farm Vegetables | Chicken Jus

**\$67**

### STEAKHOUSE

#### Soups & Salads

Mushroom Bisque | Marsala Wine  
Sliced Heirloom Tomatoes | Cucumber | Red Onion | Red Wine Vinaigrette  
Iceberg Wedge Salad | Bacon Cracklings | Blue Cheese Crumble | Buttermilk Dressing  
Chilled Green Asparagus | Pancetta | Mustard Vinaigrette

#### Hot Selections & Accompaniments

Grilled Beef Filet Mignonette | Peppercorns | Brandy Sauce  
Herb Marinated Grilled Chicken Breast | Thyme Jus  
Grilled Salmon Fillet | Corn Salsa | Lime Butter  
Baked Creamed Spinach | Ground Nutmeg | Butter Crisp Topping  
Baked Pee Wee Potatoes | Smoked Salt | Truffle Oil Sour Cream | Chives

**\$72**

### SOUTHERN BARBEQUE

#### Soups & Salads

Sweet Potato & Corn Chowder | Blue Crab  
Chopped Salad | Cherry Tomatoes | Cucumber | Olives | Peppers | Carrots  
BLT Macaroni Salad | Spicy Foothills Slaw | Fried Green Tomatoes with Green Goddess

#### Hot Selections & Accompaniments

Blackened Mahi-Mahi  
BBQ Baby Back Ribs | Memphis BBQ Sauce  
Maple Mustard Chicken Breast  
Chef Carved BBQ Brisket | Carolina Mustard Sauce  
Collard Greens | Five Cheese Mac-N-Cheese | Cornbread

**\$68**

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## BUILD A BUFFET

Minimum Order of 25 Guests. Prices are Per Person

### All Buffets Include:

Bread and Butter Service, Cake Cutting Service, Segafredo Regular & Decaffeinated Coffee, TAZO Premium Tea Selections, Iced Tea

### FIRST COURSE

(CHOOSE ONE SALAD OR SOUP)

#### SOUP

##### CORN CHOWDER

Sweet Corn | Russet Potatoes | Fennel | Celery | Thyme | Savory

##### TUSCAN TOMATO

Roasted Plum Tomatoes | Caramelized Onions | Toasted Focaccia Croutons

##### CAULIFLOWER BISQUE

Roasted Cauliflower | Caramelized Onions | Crispy Mushrooms

#### SALAD

##### HOUSE SALAD

Chopped Salad Greens | Cherry Tomatoes | Cucumbers | Carrot Curls | Radish Slices  
Buttermilk Ranch Dressing | Olive Oil | Balsamic Vinegar

##### ROMAINE HEART

Wedge of Romaine | Fire Roasted Red Pepper | Kalamata Olives | Grated Grana Cheese  
Creamy Garlic Dressing | Olive Oil | Red Wine Vinegar

##### SPINACH & KALE

Leafy Greens | Toasted Almonds | Green Apples | Raspberries | Manchego Cheese  
Raspberry Dressing | Olive Oil | Cider Vinegar

### ACCOMPANIMENTS

(CHOOSE ONE)

Scallion Red Bliss Potato Salad | Sour Cream Dressing  
Antipasto Salad | Salami | Pepperoncini | Provolone | Herb Vinaigrette  
Marinated Cherry Tomato and Cucumber Salad | Dill  
Orzo Pasta Salad | Garden Squash | Sun-dried Tomato Vinaigrette  
Marinated Mushroom and Artichoke Salad | Balsamic Vinaigrette

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## BUILD A BUFFET (CONT.)

### ENTREES (CHOOSE THREE)

#### SCALOPPINI CHICKEN

Chicken Breast Scaloppini | Vegetable Medley | Marsala Sauce

#### GRILLED CHICKEN

Basil Grilled Breast of Chicken | Roasted Butternut Squash | Lemon-Caper Sauce

#### BAROLO BRAISED SHORT RIB

Barolo Braised Beef Short Rib | Roasted Root Vegetables | Braising Sauce

#### BLACKENED GAUCHO STEAK

Blackened Gauchó Steak | Caramelized Onions | Collard Greens | Five Herb

#### MOROCCAN SPICED ATLANTIC SALMON

Moroccan-Spiced Atlantic Salmon | Vegetable Couscous | Lemon Cilantro Butter Sauce

#### ROASTED COD

Seared Filet of Atlantic Cod | Sautéed Leeks | Asparagus | Orange Butter Sauce

#### SPICED MAPLE GLAZE PORK LOIN

Roasted Pork Loin | Braised Apples & Kale | Southern-Style Succotash | Whole Grain Honey | Mustard Butter



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## BUILD A BUFFET (CONT.)

### STARCH

(CHOOSE ONE)

Roasted Red Bliss Potatoes | Rosemary | Garlic | Smoked Salt  
Mashed Potatoes | Cream | Butter | Nutmeg  
Southern Baked Macaroni-N-Cheese  
Heirloom White Corn Cheese Grits  
Baked Ziti Florentine | Spinach | Ricotta Cheese | Mozzarella Cheese | Alfredo Sauce  
Saffron Rice Pilaf | Sautéed Vegetables

### VEGETABLE

(CHOOSE ONE)

Sautéed Garden Vegetables | Light Basil Cream Sauce  
Roasted Squash | Eggplant | Tomato | Herbs de Provence  
Roasted Carrots & Brussels Sprouts | Lemon Butter  
Sautéed Green Beans | Toasted Almonds | Dried Cranberries

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# LIBATIONS





## PREMIUM BRAND PACKAGES

The beverage packages include premium brand spirits, domestic and bottled beers, house wines by the glass and non-alcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders. Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. **Hours must be consecutive.**

One-Hour Package Premium Brands .....	\$20 Per Person
Two-Hour Package Premium Brands .....	\$30 Per Person
Three-Hour Package Premium Brands .....	\$37 Per Person
Four-Hour Package Premium Brands .....	\$47 Per Person
Five-Hour Package Premium Brands .....	\$55 Per Person

## PREMIUM BRAND À LA CARTE PRICING

### HOSTED / CONSUMPTION PRICING

Premium Brand Liquor .....	\$8 Per Drink
Cordials .....	\$12 Per Drink
House Wine Varietals .....	\$8 Per Glass
Premium Beer .....	\$5.50 Per Bottle
Craft Beer .....	\$7 Per Bottle
Non-Alcoholic Bottle Beer .....	\$5 Per Bottle
Assorted Sodas .....	\$3.50 Each
Bottled Water .....	\$4 Each

### CASH PRICING

(INCLUDES SERVICE FEE & TAXES)

Premium Brand Liquor .....	\$11 Per Drink
Cordials .....	\$16.50 Per Drink
House Wine Varietals .....	\$11 Per Glass
Premium Beer .....	\$7.50 Per Bottle
Craft Beer .....	\$9.50 Per Bottle
Non-Alcoholic Bottle Beer .....	\$7 Per Bottle
Assorted Sodas .....	\$4 Each
Bottled Water .....	\$5 Each

## BARTENDER CHARGES

**\$150 PER BARTENDER**  
Up to Five Hours of Service

\*Additional service fees and applicable taxes do apply

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## LIBATIONS (CONT.)

### ULTIMATE BRAND PACKAGES

The beverage packages include ultimate brand spirits, domestic and premium bottled beers, house wines by the glass and non-alcoholic beverages. These packages are designed for budgetary purposes and include complimentary bartenders. Cordials, cognacs, martinis, champagne, and signature specialty drinks are not included. **Hours must be consecutive.**

One-Hour Package Ultimate Brands .....	\$25 Per Person
Two-Hour Package Ultimate Brands .....	\$37 Per Person
Three-Hour Package Ultimate Brands .....	\$47 Per Person
Four-Hour Package Ultimate Brands .....	\$56 Per Person
Five-Hour Package Ultimate Brands .....	\$64 Per Person

### ULTIMATE BRAND À LA CARTE PRICING

#### HOSTED / CONSUMPTION PRICING

Ultimate Brand Liquor .....	\$11 Per Drink
Cordials .....	\$12 Per Drink
House Wine Varietals .....	\$8 Per Glass
Premium Beer .....	\$5.50 Per Bottle
Craft Beer .....	\$7 Per Bottle
Non-Alcoholic Bottle Beer .....	\$5 Per Bottle
Assorted Sodas .....	\$3.50 Each
Bottled Water .....	\$4 Each

#### CASH PRICING

(INCLUDES SERVICE FEE & TAXES)

Ultimate Brand Liquor .....	\$15 Per Drink
Cordials .....	\$16.50 Per Drink
House Wine Varietals .....	\$11 Per Glass
Premium Beer .....	\$7.50 Per Bottle
Craft Beer .....	\$9.50 Per Bottle
Non-Alcoholic Bottle Beer .....	\$7 Per Bottle
Assorted Sodas .....	\$4 Each
Bottled Water .....	\$5 Each

### BARTENDER CHARGES

\$150 PER BARTENDER  
Up to Five Hours of Service

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## LIBATIONS (CONT.)

### SPIRITS

Absolut® Vodka  
Canadian Club® Whiskey  
Jim Beam® Kentucky Bourbon  
Dewar's® Blended Scotch  
Bacardi Silver® Rum  
Lunazul® Blanco Tequila  
Beefeaster Gin

### ULTIMATE

Ciroc One® Vodka  
Chivas® Blended Scotch Whiskey  
Jack Daniel's® Tennessee Whiskey  
Glenlivet® Single Malt Scotch Whiskey  
Captain Morgan® Rum  
Jose Cuervo® Gold Tequila  
Tanqueray® Gin  
Crown Royal®

### WINE

*Kenwood® Yulupa Brands*

Pinot Gris  
Chardonnay  
Cabernet Sauvignon  
Merlot

Pinot Gris  
Chardonnay  
Cabernet Sauvignon  
Merlot

### CORDIALS

Bailey's® Irish Cream  
Kahlua® Amaretto  
Grand Marnier®  
Disaronno®

### PREMIUM BEER

Bud Light®  
Yuengling® Lager  
Sam Adams®  
Corona®  
Stella Artois®

Bud Light®  
Yuengling® Lager  
Sam Adams®  
Corona®  
Stella Artois®

### CRAFT BEER

O'Connor® El Guapo  
Smartmouth® Murphy's Law

O'Connor® El Guapo  
Smartmouth® Murphy's Law

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## WEDDING PACKAGES





## WEDDING PACKAGES

### INTIMATE SIGNATURE MAIN WEDDINGS

*Minimum of 25 Guests, Up to 50 Guests. Prices are Per Person*

Selection of 3 Butler Passed Appetizers (see menu for selections)  
4 Hour Open Bar  
Plated Salad  
Single Plated Entree (surcharge for Filet, Duo, and Multiple Entrees)  
Cake Cutting and Service  
Coffee, Water, and Iced Tea  
Up-Lighting of the Reception Area  
Ceremony Space to Include Draping  
Draping of the Entrance Area

**\$130**

### SIGNATURE MAIN WEDDING

*Minimum of 100 Guests. Prices are Per Person*

Selection of 3 Butler Passed Appetizers (see menu for selections)  
Butler Passed Sparkling Upon Guest Arrival  
Varia Family Antipasto Platter (one per table)  
1 Hour Open Bar for Cocktail Reception  
4 Hour Open Bar for Dinner and Dancing  
Plated Salad  
Single Plated Entree (surcharge for Filet, Duo, and Multiple Entrees)  
Cake Cutting and Service  
Coffee, Water, and Iced Tea

**\$140**

#### UPGRADE FOR \$12++ PER PERSON

Chiavari Chairs  
Updgraded Table Linens and Napkins  
Custom Printed Menu

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