

WEDDING PACKAGE

All Wedding Packages Include:

Two-Night Stay in Suite
Discounted Hotel Rooms Rates for Guests
Complimentary Parking

Complimentary Tasting for up to 4 Guests
Sparkling Wine Toast for Wedding Party & Parent Tables
Wedding Cake Cutting & Plating

Dance Floor

Round Mirror and Four Votive Candles per Dining Table
Clothed & Skirted Tables for Wedding Cake, Gifts, Guest Book & DJ
Clothed Cocktail Tables with Votive Candles
Floor-Length Linens - Available in White, Ivory or Black
Napkins - Available in Multiple Colors
Chair Covers - Available in White or Black

CEREMONY

Ceremony Rental

\$2,000 Two Hour Event Space One Hour Rehearsal Space Chairs & Chair Covers

Ceremony Enhancements

12" Skirted Stage \$250 per 8' x 4' Section

Wireless Microphone \$75 Each

HORS D'OEUVRES

TABLES

One Display Serves Approximately 100 Guests

Fruit Display - \$275 Each Cheese Display - \$300 Each Grilled Veggie Display - \$300 Each Charcuterie Display - \$350 Each

BUTLER PASSED

Choice of Two - \$8 per Guest Choice of Three - \$10 per Guest Choice of Four - \$12 per Guest

*Selections + \$2 per Guest

COLD

Shrimp Cocktail*
Caprese Skewers
Tomato Bruschetta
Roasted Tomato & Goat Cheese Crostini
Crab Crostini*
Beef Tenderloin Crostini*

HOT

Tenderloin Skewers, Sherry Green Peppercorn*
St. Louis Toasted Ravioli
Toasted Brisket Ravioli*
Meatballs, Bourbon Balsamic Glaze
Chicken Spiedini Skewers
Arancini, Three Cheese
Handmade Crab Rangoon
Crab Cakes*
Twisted Shrimp*

PLATED DINNER

All Entrees Include the Choice of One Salad and Two Accompaniments Served with Freshly Baked Rolls and Butter, Water and Coffee

SALAD SELECTION

Twisted Tree Steakhouse Salad
Garden Greens, Hot Garlic Croutons, Feta
Cheese with Pear Tree Vinaigrette or
Madam French Dressing

Classic Caesar Salad
Crisp Chopped Romaine, Seasoned Croutons,
Shaved Parmesan with
Creamy Caesar Dressing

ENTREE SELECTION

Herb Roasted Chicken - \$35 per Guest Chicken Picatta - \$35 per Guest Chicken Marsala - \$35 per Guest

Spiced Cauliflower Steak - \$35 per Guest Chef's Seasonal Gnocchi - \$35 per Guest Balsamic Grilled Vegetable Stack - \$35 per Guest

Roasted Pork Loin - \$35 per Guest

Pan Seared Salmon - \$36 per Guest Wood Fire Grilled Alaskan Halibut - \$50 per Guest

PRIME STEAKS

Sunset Event Space Serves Creekstone Farms Black Angus USDA Prime Aged Beef Hand Cut in House by Our Master Butcher

6oz Center Cut Filet - \$56 per Guest 8oz Center Cut Filet- \$62 per Guest 10oz Roasted Aged Prime Rib - \$48 per Guest 10oz Prime New York Strip - \$52 per Guest

DUO ENTREE SELECTON

Herb Roasted Chicken & Halibut - \$50 per Guest 4oz Beef Tenderloin Medallion & Herb Roasted Chicken - \$58 per Guest 6oz Center Cut Filet & Two Jumbo Grilled Shrimp - \$60 per Guest

SIDE SELECTION

Herb Whipped Potatoes
Crispy Parmesan Potatoes
Au Gratin Potatoes
Orzo, Spinach & Fire Roasted Tomatoes
Chef's Seasonal Risotto

Roasted Asparagus Butter Brown Green Beans Roasted Broccolini Fire Roasted Brussels Balsamic Glazed Carrots

BUFFET DINNER

Buffet Dinner Includes the Choice of One Salad and Three Accompaniments Served with Freshly Baked Rolls and Butter, Water and Coffee

Choice of Two Entrées - \$38

Choice of Three Entrées - \$42

*Menu Selections + \$2 per Guest

SALD SELECTION

Twisted Tree Steakhouse Salad Classic Caesar Salad

ENTREE SELECTION

Chicken Caprese
Chicken Marsala
Chicken Spiedini
Chicken Parmesan
Rosemary Pork Loin
Shrimp Scampi

Bourbon Glazed Pan Seared Salmon*
Seasonal White Fish, *Beurre Blanc*Beef Tenderloin Kabobs*
Roasted Aged Prime Rib
4oz Beef Tenderloin Medallions, *Sherry Green Peppercorn*

ACCOMPANIMENT SELECTION

Twisted Tree Mashed Potatoes
Oven Roasted Potatoes
Au Gratin Potatoes
Pasta with Spinach and Sun-Dried Tomatoes
Pasta with Red Sauce or White Sauce
Aged Cheddar Macaroni and Cheese

Wild Rice Pilaf
Roasted Asparagus
Green Beans
Broccoli
Fire Roasted Brussels
Balsamic Glazed Carrots

BUFFET ENHANCEMENTS

Upgrade One or More Entrée Selections to a Carving Station

Hand Carved Prime Rib - \$10 per Guest Hand Carved Beef Tenderloin - \$12 per Guest

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Chef Attendant Fee - \$100 per Chef

BAR PACKAGE

One Bar per 100 Guests. Additional Bartenders Available - \$225 Each.

BEER, WINE & SOFT DRINKS

3 Hours - \$22 per Guest 4 Hours - \$26 per Guest 5 Hours - \$30 per Guest

BeerProverb WinesSoft DrinksBusch LightCabernet SauvignonPepsiBud LightPinot NoirDiet PepsiBud SelectChardonnayStarryBudweiserRiesling

HOUSE BRANDS

Mich Ultra

3 Hours - \$28 per Guest 4 Hours - \$34 per Guest 5 Hours - \$40 per Guest

Spirits Beer **Proverb Wines** Tito's Vodka **Busch Light** Cabernet Sauvignon Citadelle Gin **Bud Light** Pinot Noir Dewar's Scotch **Bud Select** Chardonnay Maker's Mark Bourbon Budweiser Pinot Grigio Cruzan Aged Light Rum Mich Ultra Riesling RumHaven Caribbean Rum El Trago Tequila Soft Drinks Pepsi Diet Pepsi

BAR ENHANCEMENTS

Starry

CHAMPAGNE TOAST House Sparkling Tier One Sparkling \$15 per Guest WINE SERVICE House Wine Tier One Wine \$10 per Guest \$15 per Guest

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

CHILDREN'S MENU

PLATED DINNER

\$15 per Guest

Fruit Cup Chicken Tenders Macaroni & Cheese Green Beans

Fruit Cup
Penne with Meatballs
Green Beans

BUFFET DINNER

\$15 per Guest

SOFT DRINK & JUICE PACKAGE

\$10 per Guest

WEDDING WEEKEND ENHANCEMENTS

Wedding Party Dressing Room

3 Hours - \$250 4 Hours - \$350 5 Hours - \$450 6 Hours - \$500

Mimosa Bar

\$12 per Guest

Wedding Party Breakfast

Bagels, Assorted Muffins and Pastries, Fruit Display Water, Coffee, Orange Juice \$12 per Guest

Wedding Party Lunch

Assorted Wraps Chicken Caesar, Twisted Chicken, Turkey Bacon, Mediterranean Veggie

Veggie Cups with Ranch Dip House-Made Chips Water, Assorted Bubly Sparkling Water, Pepsi, Diet Pepsi, Starry \$22 per Guest