

∞ WEDDING PACKAGES ∞

For an unforgettable wedding...



Wintergreen Resort can make your dreams come true...

MAKE ALL YOUR WEDDING DREAMS COME TRUE AT WINTERGREEN RESORT

Your wedding is one of the most important events of your life, an occasion with memories you will cherish forever. The staff at Wintergreen Resort understands the importance of this momentous day. Our commitment to impeccable levels of service will free you to enjoy all the unforgettable moments of your wedding day. Our experienced service managers will assist you in planning every detail from the first telephone call to your special day. We look forward to being a part of your special celebration. Wintergreen offers the following services for wedding events of 50 persons or more. A 50 person minimum is required.

THE CEREMONY

The natural ambiance of Wintergreen Resort makes it the ideal venue to create a unique and memorable event. Whether you are dreaming of a fairy-tale outdoor ceremony on one of our dramatic outdoor overlooks or an elegant indoor ceremony in the beautiful Commonwealth Ballroom, you will find the perfect place to exchange your vows at Wintergreen.

THE RECEPTION

Wintergreen Resort has an impressive range of facilities and all the support you need for a successful event. Each of our banquet rooms are unique in their decor and will be the perfect compliment to your event. Each wedding at Wintergreen is tailored specifically to your dreams.

Our experienced culinary staff will prepare tantalizing dishes for your guests using their renowned expertise. When you select your menu, rest assured that each item will be prepared by trained professionals.

ADDITIONAL WEDDING SERVICES & AMENITIES

Wintergreen Resort offers a wide range of services and amenities to complete every last detail for your special event.

The staff at Wintergreen is available to assist you with all the details of planning your wedding, including contacts for florists, videographers, photographers, D.J.'s and entertainment.

THE SPA & FITNESS CENTER

Are you looking for the perfect place for you and your wedding party to prepare for your memorable day? The professional service staff at the Wintergarden Spa, Aquatics & Fitness Center will assure that your time spent there is relaxing and indulgent, leaving you refreshed and rejuvenated.

GOLF AT WINTERGREEN

Wintergreen offers two world-class golf courses for the wedding party and attendees to enjoy. The Ellis Maples' mountain masterpiece, Devils Knob, is the highest golf course in Virginia. Our Stoney Creek valley course, designed by Rees Jones, offers year-round play.

We look forward to welcoming you and your guests to our resort as you celebrate your special day. Please review the enclosed wedding packages and let our service managers help make your day one that you and yours will never forget.

SPECIAL SERVICES, *continued*

LINENS

We provide classic white or off-white linen. Your service manager will be happy to discuss optional linens available for rent through outside vendors.

FLORAL ARRANGEMENTS

WINTERGREEN RESORT is happy to assist in your décor needs and can supply a full list of local florists and decorators. Please consult with your Conference Service Manager.

CAKE ARRANGEMENTS

A beautiful cake in your choice of flavors can be arranged for your special day. Costs will vary based on your selection.

MUSIC

We will be happy to assist you in recommending entertainment that best suits your reception. Whether you are looking for a pianist, string quartet, big band or DJ, a wide variety of entertainment sources are available.

PHOTOGRAPHER

We will be happy to recommend one of several area photographers who will ensure all those special moments are captured.

AUDIO-VISUAL EQUIPMENT

WINTERGREEN RESORT's on site audiovisual provider is able to assist you with any audiovisual needs for your ceremony *and/or* reception.

COAT CHECK

Coat check service is available for social functions. There is a service fee of \$15.00 per hour for each attendant. We recommend one attendant per every 100 guests.

GIFT CERTIFICATES

Gift certificates make perfect presents for all occasions. Gift certificates may be purchased for any WINTERGREEN RESORT service including Wintergreen's many fine restaurants as well as our outstanding spa and recreation facilities. Please ask your service manager for more information.

SPECIAL SERVICES

WINTERGREEN RESORT is the exclusive caterer for all business and social functions scheduled.

MENU

Our resort's wedding menus emphasize contemporary American cuisine. Our trained culinary staff takes great care in using the highest quality and freshest ingredients possible. There may, however, be a need to substitute some seasonal items based on availability.

Dietary substitutions are available upon request by the client with *advance notice*.

Children's menus are available upon request. Please consult with your Conference Services Manager regarding any special requests.

Due to local health code ordinances, WINTERGREEN RESORT does not allow the removal of food from our banquet sites.

LIQUOR SERVICE

The Virginia Alcoholic Beverage Control Bureau regulates the sale and service of all alcoholic beverages. WINTERGREEN RESORT is responsible for the administration of those regulations. The resort is the only licensed authority to sell and dispense wines, liquors, and other alcoholic beverages for consumption on our premises. Alcoholic beverages must be purchased from the resort prior to 1:00 a.m. and no beverages may be taken off the premises. Liquors brought to resort property will be confiscated. In accordance with Virginia State Law, our resort will not serve alcohol to guests under the age of 21. Please note that a photo I.D. may be required of guests to purchase alcoholic beverages.

Liquor Service Options:

Standard Bar - Smirnoff Red Label Vodka, Gordon's London Dry Gin, Bacardi Select Rum, J & B Scotch, Jim Beam, Seagrams 7, Sauza Tequila, Domestic Beer, Non-Alcoholic Beer, Imported Beer and Standard House Wines.

Premium Bar - Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Dewar's White Label Scotch, Jack Daniel's Black, Seagrams VO, Jose Cuervo Tequila, Domestic Beer, Non-Alcoholic Beer, Imported Beer and Premium House Wines.

GUARANTEES

The Conference Services Department requires a tentative guest count seven business days prior to the event and a **final** guaranteed guest count by 12 p.m., three business days prior to your function. The final guarantee is not subject to reduction. Please refer to contract for additional details.

If a split entrée menu has been selected, a preliminary count is due ten business days prior to the event. If a 72-hour guarantee is not provided, WINTERGREEN RESORT will elect to serve one entrée at the estimated attendance provided on the event order.

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THE BLUE RIDGE PACKAGE

Prices are based on four hours of service.

One Hour Cocktail Reception With a Full Bar

and

Your Choice of Three Hors d'oeuvres

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Dinner Hour with Three Course Plated Dinner

or

Two Entrée Buffet

and

Wine Service with Dinner

Followed by a Two Hour Host Celebration Reception with a Full Bar

Package Also Includes

Complimentary wedding night accommodations for bride and groom

House Champagne for Toast

Classic white or off-white linen

White china, table mirrors and votive candles

Cake cutting service (cake not included)

Package is designed for 50 people or more.

50 person minimum is required.

\$84.00 per guest / Standard Bar

\$89.00 per guest / Premium Bar

\$41.00 per guest / ages 13 - 20

\$25.00 Children 12 and under

We are happy to extend the celebration reception bar service beyond the two hours that are included in the package based on the following additional pricing:

Standard Bar/\$12.00 per guest, per hour

Premium Bar/\$14.00 per guest, per hour

Prices subject to:

19% Gratuity

9.3% Sales Tax

THE BLUE RIDGE

HORS D'OEUVRE SELECTIONS

(Choice of Three)

Served Chilled

- Virginia Country Ham on Mini Milk Rolls with Honey Mustard Sauce
- Strawberries with Brie on Shortbread
- Belgian Endive Stuffed with Fresh Herb Cheese

Served Hot

- Spanakopita
- Bacon Wrapped Scallops
- Cheese Dill Puffs
- Peppercorn Meatballs
- Artichoke Dip with Pita Chips
- Chicken Satay with Peanut Sauce
- Miniature BLT with Herb Aioli on a Sesame Bun

Your Choice of Served Dinner or Buffet Dinner

SERVED DINNER SELECTIONS

☞ *Appetizer Selections* ☞

(Choice of One)

Cream of Broccoli Soup with Fresh Florets and Grated Cheddar
Mushroom and Brie Soup
Spinach and Artichoke Ravioli with a Pesto Cream Sauce
Shrimp and Wild Mushroom Gratin

☞ *Salad Selections* ☞

(Choice of One)

Wintergreen Garden Salad
A mix of seasonal greens, tomato, cucumber, black olives, shredded carrots and a Parmesan peppercorn dressing.
Traditional Caesar Salad
Crisp romaine lettuce, Caesar dressing, grated Parmesan cheese and croutons.

☞ *Entrée Selections* ☞

(Choice of One)

Seasoned Pan-Seared Breast of Chicken with an Herb Lemon Caper Sauce
Gourmet Pasta

Breast of Chicken with Apple Almond and Raisin Stuffing, served with Herbed Supreme Sauce
Oven Roasted Red Bliss Potatoes

Pan Seared Trout topped with Crabmeat glazed with Lime Butter
Harvest Rice Pilaf

New York Strip Steak with Shitake Mushroom Red Wine Sauce
Twice Baked Potatoes

Maple Glazed Roasted Loin of Pork with Mustard Sauce
Dauphinoise Potatoes

*Includes Chef's Choice of Fresh Seasonal Vegetables,
Oven Fresh Rolls with Butter and Coffee Service*

BREAKFAST BUFFETS

☞ *Sunrise Buffet* ☞

Grilled Sausage Links
Hickory Smoked Bacon
Fluffy Scrambled Eggs
Southern Style Breakfast Potatoes
Baked Cinnamon Apples
Fresh Baked Biscuits with Butter and Preserves
Danish and Muffins

Orange and Grapefruit Juice
Coffee, Hot Tea and Decaffeinated Coffee

\$13.00

☞ *Horizon Buffet* ☞

Sliced Ham Steaks
Fresh Sliced Fruit Display
Southern Style Breakfast Potatoes
French Toast with Warm Maple Syrup
Fluffy Scrambled Eggs
Fresh Baked Biscuits with Butter and Preserves
Homemade Fruit Breads
Bagels with Cream Cheese
Orange and Grapefruit Juice
Coffee, Hot Tea and Decaffeinated Coffee

\$15.00

☞ *The Wintergreen Contiental* ☞

Chilled Orange Juice
Fresh Sliced Fruit & Seasonal Berries
Danish
Bagels with Cream Cheese & Butter
Coffee, Hot Tea and Decaffeinated Coffee

\$9.00

Omelet Bar can be added to any Breakfast Buffet for \$7.00 per person

Prices subject to 19% Gratuity and 9.3% Sales Tax

BOX LUNCHES

Available for delivery to the golf course, your accommodations,
the spa or the location of your choice if you're on the go!

☞ *Wintergreen Classic* ☞

Choice of one:

Smoked Turkey and Swiss Croissant Sandwich
Roast Beef Croissant with Provolone
Ham and Swiss Sandwich or Vegetarian Sandwich
Served with Lettuce, Tomato and Onion

Also includes:

Whole Piece of Fruit
Potato Chips
Brownie
Soft Drink
\$14.00 per person

☞ *The Captain's Choice* ☞

Sliced Peppered Smoked Salmon
with Cream Cheese
Red Onions, Capers and Bagel Chips
Tortellini Vinaigrette Salad
Fresh Fruit Salad with Honey-Lime Dressing
Pecan Diamond Bar
Bottled Water
\$18.00 per person

☞ *The Connoisseur* ☞

Sliced Roast Tenderloin with Boursin Cheese
on a French Baguette
New Potato Salad with Herbed
Vinaigrette Dressing
Lemon Bar
Bottled Water
\$20.00 per person

THE BLUE RIDGE

DINNER BUFFET SELECTIONS

☞ *Salad Selections* ☞

(Choice of Two)

Pasta Salad
Tortellini and Artichoke Salad
Chesapeake Seafood Salad
Fire and Ice Salad
Fresh Fruit Salad

☞ *Entrée Selections* ☞

(Choice of Two)

Baked Orange Roughy with a Honey Granola Crust and Key Lime Vinaigrette
Roasted Breast of Chicken with a Creamy Mushroom Sauce
Pan-Seared Salmon with Citrus Beurre Blanc
Roasted Pork Loin with Mandarin Orange Glaze
Grilled Flank Steak with Roasted Shallot Demi-Glace
Vegetable Sauté with a Pesto Cream Sauce served over Gourmet Pasta

Served with

Wintergreen Garden Salad with Chef's choice of two Homemade Dressings
Chef's selection of Seasonal Vegetables
Chef's choice of Rice or Potato Accompaniment
Oven Fresh Rolls with Butter

Includes Coffee Service

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THE SHENANDOAH PACKAGE

Prices are based on four hours of service.

One Hour Cocktail Reception featuring a Full Bar with Premium Brands

and

Your choice of Four Hors d'oeuvres



Dinner Hour with a Three Course Served Dinner

or

a Three Entrée Dinner Buffet

Wine Service with Dinner



followed by

a Two Hour Premium Host Celebration Reception
with a Full Bar with Premium Brands

Package Also Includes

Complimentary wedding night accommodations for bride and groom

Premium champagne for toast

Classic white or off-white linen

White china, table mirrors and votive candles

Cake cutting service (cake not included)

Package is designed for 50 people or more.

50 person minimum is required.

\$104.00 per guest

\$52.25 per guest / ages 13 - 20

\$25.00 Children 12 and under

We are happy to extend the celebration reception bar service beyond the two hours that are included in the package based on the following additional pricing:

\$14.00 per guest, per hour

Prices subject to:

19% Gratuity or 9.3% Sales Tax

ELEGANT SPA LUNCHEON

Wintergreen can have this delectable menu delivered to our Wintergarden Spa or your accommodations the day of your wedding (or any day you wish!). It's a delightful way to let us worry about the details so you can enjoy the preparations for the big event!

Fresh Sliced Fruit

Assorted Finger Sandwiches, including Chicken Salad, Cucumber with Salmon Mousse and Egg Salad

Mini Croissants, Scones, Madelines and Mini Muffins

Fig & Mascarpone Beggars Purse

Assorted Petit Fours to include White and Dark Chocolate dipped Strawberries,

Cream Puff Swans and Mini Eclairs

Includes Coffee, Decaf and Tea (Hot or Iced, your choice)

\$37.50 per person

Subject to 19% Gratuity and 9.3% tax

Don't forget to ask about adding Mimosas, Champagne or Wine!

Spa Luncheon not available as a Wedding Reception option

BRIDAL LUNCHEONS

LUNCH OPTIONS

Served with Soup Du Jour *or* Wintergreen Tossed Salad

I

Choice of Seafood, Tuna, *or* Chicken Salad with Fresh Dill in a Tomato Starburst
with Sliced Fresh Fruit and Berries

\$16.00

II

Grilled Chicken or Shrimp Caesar Salad with freshly grated
Parmesean cheese and homemade croutons
Chicken \$16.00 or Shrimp \$18.00

III

Choice of Quiche Lorraine *or*
Blue Crab with Broccoli Quiche served with Fresh Fruit
\$17.00

IV

Grilled Chicken Breast with Fruit Chutney
Fresh Vegetable Medley
Roasted Red Bliss Potatoes
\$16.00

Served with Luncheon Rolls and Butter
Coffee, Decaffeinated Coffee and Iced Tea

(Choice of One)

☞ *Desserts* ☞

White Chocolate Raspberry Cheesecake
Key Lime Pie
Carrot Cake
Chocolate Mousse Parfait
Granny Smith Apple Tart

Includes Coffee and Tea

Prices do not include
19% Gratuity
9.3% Sales Tax

Luncheon selections are not available as wedding reception options.

THE SHENANDOAH

HOT & COLD HORS D'OEUVRE SELECTIONS

(Choice of Four)

- Smoked Salmon display with Bagel Chips
- Virginia Country Ham on Mini Milk Rolls with Honey Mustard Sauce
- Miniature Crab Cakes with Parsley Sauce
- Sweet & Sour Meatballs
- Crab Dip with Crostini
- Coconut Crusted Shrimp
- Caramalized Onion & Olive Tarts with Goat Cheese
- Roasted Potato Cakes with Golden White Fish "Caviar"
- Fig & Marscapone Beggars Purse
- Crispy Mushroom Risotto with Herb Aioli
- Pear with Brie Cheese

Your Choice of Served Dinner or Buffet Dinner

SERVED DINNER SELECTIONS

☞ *Appetizer Selections* ☞

(Choice of One)

Asparagus and Crab Soup
Wild Mushroom Bisque
Pan-seared Crab Cake with Rémooulade Sauce
Jumbo Shrimp Cocktail

☞ *Salad Selections* ☞

(Choice of One)

Mountain Garden Salad
A mix of baby field greens and English cucumbers with a creamy Parmesan peppercorn dressing.
Traditional Caesar Salad
Crisp romaine lettuce, Caesar dressing, grated Parmesan cheese and croutons.
Southern Spinach and Mesclun Salad
Fresh spinach and mesclun greens with mandarin oranges, toasted sesame seeds and raspberry vinaigrette.

☞ *Entrée Selections* ☞

(Choice of One)

Boneless Breast of Chicken with a Mushroom Duxelles
wrapped in Puff Pastry atop an Apricot Demi-Glace
Dilled Oven Glazed Potatoes
Grilled Marinated Beef Tenderloin with a Green Peppercorn Sauce
Dauphinoise Potatoes
Dual Entrée of Marinated Salmon Fillet with Saffron Sauce
and Beef Tenderloin with a Peppercorn Sauce
Orzo Pasta Blend
Dual Entrée of Charbroiled Filet of Beef with a Perigourdine Sauce
and Pan-Seared Chicken Breast with an Herbed Cream Sauce
Dauphinoise Potatoes
Leek and Herb Crusted Red Snapper
Harvest Blend Wild Rice Pilaf

*Includes Chef's Choice of Seasonal Vegetables,
Oven Fresh Rolls with Butter and Coffee Service*

THE SHENANDOAH

BUFFET SELECTIONS

☞ *Salad Selections* ☞

(Choice of Three)

Shrimp and Tortellini Pasta Salad

Ambrosia Salad

Pasta Primavera Salad

Chicken Pistachio Salad with Kiwi Fruit

☞ *Entrée Selections* ☞

(Choice of Three)

Chicken Roulade with Asiago Cheese and a Supreme Sauce

Prime Rib Au Jus

Crab and Asparagus stuffed Flounder with Hollandaise Sauce

Chicken filled with Prosciutto Ham, Bel Paese Cheese, Baby Spinach and

Sun-Dried Tomatoes

Roasted Pork Loin with Apple Cider Sauce

Grilled Artic Char Provincial

Served with

Wintergreen Garden Salad with Chef's choice of two Homemade Dressings

Chef's Choice of Seasonal Vegetables

Rice *or* Potato Accompaniment

☞ *Cheese Station* ☞

To be presented during two hour Host Celebration Reception

Display of International and Domestic Cheeses

with Sliced Fruit and Crostini

Includes Coffee Service

WEDDING BRUNCH PACKAGE

Pricing Based on Two Hours of Service.

Available Between 8 a.m.-2 p.m.

☞ *Brunch Buffet* ☞

Includes

Fresh Scrambled Eggs *or* Quiche Lorraine

Mixed Green Salad with Dressings

Fruit and Cheese Display

Seasonal Vegetables

Bacon and Sausage

Luncheon Rolls and Breakfast Breads

☞ *Accompaniments* ☞

(Choice of Two)

Southern Style Potatoes

Au Gratin Potatoes

Roasted New Potatoes with Parsley

Wild Rice Pilaf

☞ *Entrée Choices* ☞

(Choice of Two)

Grilled Ham Steak

Stuffed Chicken Breast with Broccoli and Cheddar Cheese and Cream Sauce

Boneless Pork Chops Pan-Seared with Caramelized Onions

Baked Granola Encrusted Orange Roughy with Honey Lime Beurre Blanc

Vegetarian Lasagna

Cheese Blintz with Raspberry Sauce

French Toast with Warm Maple Syrup

☞ *Assorted Dessert Bar* ☞

Mini Pastries, Cakes, and Pies

Assorted Juices, Coffee, Decaffeinated Coffee and Tea



Package Includes

Classic white or maize linen

White China, table mirrors and votive candles

Table Service

\$45.00 per guest with Standard Bar

\$49.00 per guest with Premium Bar

\$22.50 per guest / ages 3 - 20

Package is designed for 50 people or more.

50 person minimum is required.

Optional à la Carte Items

Waffle Station \$5.00 per person

Omelet Station \$7.00 per person

Cold Sliced Salmon Display \$8.50 per person

Champagne Toast (House Brand) \$3.50 per person

We are happy to extend the celebration reception bar service beyond the two hours

included in the package based on the following additional pricing:

Standard Bar \$12.00 per guest per hour

Premium Bar \$14.00 per guest per hour

Prices subject to:

19% Gratuity and 9.3% Sales Tax

THE MOUNTAIN LAUREL

HORS D'OEUVRE SELECTIONS

Butlered (One Hour of service)

(Choice of Five)

Country Ham Biscuits on Mini Milk Rolls with a Champagne Mustard
Sweet & Sour Meatballs
Vegetable Quesadillas
Vegetable Spring Rolls with Spicy Mustard
Dill Cheese Puffs
Deviled Eggs
Tempura Battered Broccoli
Mini Quiche
Shrimp Poppers
Jalapeno Poppers
Franks-n-Blanket



STATION SELECTIONS

(Choice of Four)

Artichoke Dip
Crab Dip
Mexican Nacho Bar with Black Bean Egg Roll & Chicken Quesadillas
Domestic and International Cheese with baquettes and crackers
Finger Sandwiches to include Cucumber, Pimento Cheese and Chicken Salad
Bruschetta Bar
Pasta Station
Carved Turkey Station with rolls and condiments
Fruit Fondue (Chunks of pineapple, melons and strawberries with chocolate fondue, chooped nuts and coconut)
Display of Fresh Vegetables with Herb Dip

Includes Coffee Service

Champagne Toast may be added at a cost of \$3.50 per person

THE TRILLIUM PACKAGE

Prices are based on four hours of service.

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One Hour Cocktail Reception

with

Three Butlered Hors d'oeuvres



Followed by

Three Hour Celebration Reception

Package Also Includes

Complimentary wedding night accommodations for bride and groom
Champagne for toast
Classic white or off-white linen
White china, table mirrors and votive candles
Butler service
Cake cutting service (cake not included)

\$96.00 per guest / Standard Bar

\$104 per guest / Premium Bar

\$51.25 per guest / ages 13 - 20

\$25.00 Children under 12

Package is designed for 50 people or more.

50 person minimum is required.

We are happy to extend the celebration reception bar service beyond the two hours that are included in the package based on the following additional pricing:

Standard Bar/\$12.00 per guest, per hour

Premium Bar/\$14.00 per guest, per hour

Prices subject to:

19% Gratuity

9.3% Sales Tax

THE TRILLIUM

HORS D'OEUVRE SELECTIONS

Butlered (One Hour of service)

(Choice of Three)

- Spanakopita
- Raspberry Brie in Phyllo
- Bruschetta Bar
- Avocado Beignets with Red Chili Aioli
- Anitpasta Skewer with Fresh Mozzarella
- Chicken Profiteroles
- Asparagus and Asiago in Phyllo
- Crispy Mushroom Risotto with Herb Aioli



STATIONS (2 HOUR SERVICE)

☞ *Chef Attended Carving Station* ☞

(Choice of Two)

- Whole Bone-in Baked Ham
- Roasted Whole Tom Turkey
- Roasted Top of Round Beef

Carving stations include appropriate breads and condiments.

☞ *Chef Attended Pasta Station* ☞

Pasta Bar with Fresh Pasta and Toppings to include Shrimp, Julienned Breast of Chicken, Wild Mushrooms and Vegetables, Marinara and Alfredo Sauce, Fresh Grated Parmesan Cheese, Garlic Bread and Rolls

☞ *Chilled Dip Display* ☞

(Choice of Two)

Dips

- Roasted Red Pepper
- Guacamole
- Spinach

With Crackers and Melba Toast

☞ *Hot Hors d'oeuvres* ☞

(Choice of Three)

- Sweet and Sour Sesame Chicken
- Baked Brie Phyllo with Cumberland Sauce
- Artichoke Dip with Crackers
- Vegetable Quesadilla
- Peppercorn Meatballs

Hors d'oeuvres Package Includes

Display of Fresh Vegetables with Herb Dip with stations and Domestic and International Cheese with Baguettes and Crackers, Fresh Melon Wrapped in Prosciutto Ham, and Fruit Fondue (*Chunks of pineapple, melons, and strawberries with chocolate fondue, chopped nuts and coconut*) to be presented during the final hour of the reception

Includes Coffee Service

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THE MOUNTAIN LAUREL PACKAGE

Prices are based on two hours of service.



Two Hour Cocktail Reception

with

Five Butlered Hors d'oeuvres & Four Stations



Package Also Includes

Classic white or off white linen
White china, table mirrors and votive candles
Cake cutting Service (cake not included)

\$55.00 per guest / Standard Beer & Wine Only

\$60.00 per guest / Standard Full Bar

\$65.00 per guest / Standard Beer & Wine with Premium Liquor

\$15.00 Children 12 and under

We are happy to extend the celebration reception bar service beyond the two hours included in the package based on the following additional pricing:

Standard Beer & Wine Only/\$10.00 per guest, per hour

Standard Full Bar/\$12.00 per guest, per hour

Premium Full Bar/\$14.00 per guest, per hour

Package is designed for 50 people or more. 50 Person minimum is required.

Prices subject to:

19% Gratuity

9.3% Sales Tax