

Hauck Mansion

Wedding Menu

Vonderhaar's Catering has been privileged to serve the Greater Cincinnati area for over 47 years. Vonderhaar's features a culinary and event planning team with hundreds of years of experience. Paired with our event planning and service staff, whose attention to detail is unequalled in this region, Vonderhaar's offers the perfect combination of exceptional service and delicious, creative culinary offerings. We offer a variety of standard menus and packages to suit many needs, but also enjoy creating specialty menus for clients who are looking for something customized. Vonderhaar's is proud to bring our knowledge and experience to every job we do thus allowing you to confidently relax and be a guest at your own event.

Brunch Selections

\$18.00 per person

Choice of Two Breakfast Meats:

Bacon Sausage Homemade Goetta Turkey Sausage (additional \$1.50 per person)

Choice of One Homemade Egg Casserole

Broccoli and Cheese Ham and Cheddar Garden Vegetable

Choice of One:

Buttermilk Biscuits w/ Sausage Gravy French Toast Bake
Cinnamon Swirl French Toast w/ Maple Syrup, Powdered Sugar and Fresh Berries

Sunflower Chicken Salad w/ Grapes served with Assorted Crackers and Petit Croissants
An Assortment of Fresh Baked Petit Danish, Bagels and Scones
Flavored Cream Cheeses
Regular and Decaf Coffee, Cups, Cream, Sugar and Sweetener
Apple, Orange and Cranberry Juices
Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives

Made-to-Order Pancake Bar:

(additional \$5.00 per person)

Staff Member to attend and Prepare:

Pancakes

Pancake Bar Includes:

Fresh Sliced Strawberries
Bananas
Blueberries
Peanut Butter Chips
Chocolate Chips
Powdered Sugar
Whipped Butter
Whipped Cream
Warm Maple Syrup

*If rental of a griddle is required a fee may be applicable

Made-to-Order Omelette Bar:

(additional \$6.50 per person)

The Omelette Bar allows guests to create a customized omelette with our professional chefs using fresh ingredients.

Omelette Bar Includes:

Ham
Bacon
Sausage
Onions
Mushrooms
Cheddar Cheese
Diced Tomatoes

*Please Inquire about additional Items

Hors d'oeuvres

CHILLED SELECTIONS (priced per 50 pieces/servings when ordered a la carte)

- *BLT Stuffed Cherry Tomatoes – \$110
- *Brie Tartlets - Phyllo Cups with Brie & Grilled Peaches w/Balsamic Drizzle - \$100
- *Feta Couscous Cake- w/Olive Tapenade-\$125
- *Pecan Chicken Waffle Bites- w/Dijon Sauce-\$125
- *Rosti Pancake- w/Chives, Sour Cream & Bacon-\$125
- *Caramelized Onion Tartlets-\$100
- *Jerk Chicken with Mango Chutney- on a Sweet Potato Pancake -\$125
- *Caprese Phyllo Cups – Drizzled w/Balsamic Glaze – \$100
- *Cream Cheese Stuffed Grilled Jalepenos – \$125
- *Spicy BBQ Bacon Deviled Eggs – \$50
- *Thai Shrimp Shooters – \$150
- Cucumber Cups- w/Salmon Mousse – \$100
- Tomato Bruschetta- w/Red Pepper and Mozzarella – \$100
- Jumbo Chilled Shrimp- w/Zesty Cocktail Sauce and Wasabi Sauce – \$150
- Brie Cheese Wheel- Topped with Caramel Sauce and Served w/Gourmet Crackers – \$150
- Smoked Salmon Display- (accommodates approximately 50 guests) – \$175
- Charcuterie Board- w/Gourmet Crackers – \$250
- Fresh Fruit- with Raspberry Cream Cheese Dip – \$125
- Fresh Vegetable Crudités- with Parmesan Pesto Dip – \$125
- Sliced Cheese Display and Pesto Torte- with Gourmet Crackers – \$125
- International Cheese Display- with Gourmet Crackers – \$150
- Chilled Marinated Vegetable Platter – \$150
- Tapenade Bar - Variety of Gourmet Tortilla Chips, Pita Chips, Bavarian Pretzel Crisps Served with Red Pepper Hummus, Southwest Shrimp w/Roasted Corn Tapenade, Philly Chicken Tapenade, and Black Bean Salsa – \$2.50pp

HOT SELECTIONS (priced per 50 pieces/servings when ordered a la carte)

- Petit Barbacoa or Carnitas Tacos- w/Salsa Verde – \$125
- Meatballs- w/a choice of Sweet and Sour, Barbecue, Marinara or Spicy Plum Sauce – \$50
- *Bacon Wrapped Scallops- w/Choice of Sweet Tomato BBQ Glaze or Maple Glaze – \$125
- Lump Crab Cakes- w/Chili Mayonnaise – \$125
- *Boursin Cheese Stuffed Mushrooms – \$125
- *Sausage Stuffed Mushrooms- w Mozzarella Cheese – \$125
- *Spinach Artichoke Stuffed Mushrooms – \$125
- Pecan Chicken Strips- w/Dijon Mustard Dipping Sauce – \$125
- *Coconut Shrimp- w/Sweet Chili Sauce – \$125
- *Petite Twice Baked Potatoes- w/Sour Cream – \$125
- Buffalo Chicken Spring Rolls- w/Blue Cheese Dressing – \$125
- Corned Beef Ryebean Egg Rolls- w/1000 Island Dressing – \$125
- Vegetarian Spring Rolls- w/Sweet and Sour and Honey Dijon Dipping Sauces – \$125
- *Fried Ravioli- w/Parmesan Garnish and Marinara Dipping Sauce – \$125
- Tortilla Crusted Shrimp- w/Southwest Cocktail Sauce – \$125
- *Short Rib and Fontina Panini – \$125
- *Parmesan Breaded Stuffed Pappadews – \$125
- *Chicken Pot Pie Bites – \$125
- Bacon Wrapped Chicken Medallions – \$125
- Warm Spinach Artichoke Dip served w/Homemade Tortillas and Gourmet Crackers
\$2.25 per person (Minimum of 50 people)
- *Grilled Cheese Bites- w/Sun Dried Tomato Relish – \$100
- *Roasted Corn & Edamame Quesadilla – \$125
- *Mini Beef Wellington – \$125
- *Mini Buffalo Chicken Wellington– \$125
- *Mini Skyline Coney Wellington – \$125

**Items that are suitable to be Butler Passed*

Platinum Menus

(Plated, Single Entree Dinner Menus)

Choice of Four Passed Hors D'oeuvre Selections

(Included on all three Platinum Dinner Levels)

- Puff Pastry w/Goat Cheese & Sun Dried Tomatoes
- Brie Cheese Tartlets w/Grilled Peaches drizzled w/Balsamic Reduction
- Thai Shrimp Shooter
- Goetta Empanada w/Maple Dijon Sauce
- Pecan Fried Chicken on a Waffle Bite w/Dijon Sauce
- Chorizo Tartlet w/Queso Fresco
- Feta Infused Couscous Cake w/Olive & Tomato Tapenade
- Toasted Crostini w/Egg Pate & Candied Bacon
- Chicken Roulade Pinwheels on Toast Rounds
- Roasted Pork Loin on Cheesy Flatbread w/Apple Compote
- Bamboo Skewered Stacked Caprese w/Smoked Salt, Cracked Black Pepper & Olive Oil
- Chicken Mole on Blue Corn Tortilla Spoon
- Crab Salad Triangle
- Pulled Short Rib Crostini w/Horseradish Spread & Gremolata
- Southern Grit Cake w/Louisiana Chicken
- Grilled Cheese Bites w/Sun Dried Tomato Relish

Salad Course

- Apple, Spinach Salad w/Fennel & Shaved Parmesan & Lemon Vinaigrette
- Spring Greens in a Cucumber Wrap w/Champagne Vinaigrette
- Hauck Mansion Kale Salad w/Poached Egg, Julienne Red Peppers, Tomato Wedge, Crispy Pancetta & Sweet Vidalia Onion Dressing
- Roasted Asparagus w/Pancetta, Roma Tomatoes, Roasted Pine Nuts w/White Balsamic Vinaigrette in a Crouton Boat

\$43.00 Per Guest

- Apple Brined Pork Chop w/Orange Champagne Sauce on a Bed of Maple Infused Pureed Parsnips w/Sautéed Haricot Verts
- Statler Chicken Milano w/Red Pepper Coulis over Herbed Orzo w/Julienne Ratatouille Vegetables
- Halibut Vera Cruz over Cilantro Lime Rice w/Sun Dried Tomato Asparagus
- Braised Short Ribs w/Wild Mushrooms Demi Glace Nested on a Bed of Kale Cannon Potatoes w/Italian Dusted Broccoli

\$49.00 Per Guest

- Seared Duck Breast w/Balsamic Jus on a Bed of Mashed Cauliflower w/Candied Brussel Sprouts
- Osso Bucco w/Thyme Jus & Rustic Shallot Gremolata on a Bed of Horseradish Smashed Potatoes w/Haricot Verts & Slivered Carrots
- Grouper on a Bed of Nutty Cream w/Piemonte Rice & Key West Vegetables

\$55.00 Per Guest

- Bone in Filet w/Blueberry Demi Glace w/Tender Exotic Mushrooms w/Sun Dried Au Gratin Potatoes & Sautéed Swiss Chard
- Lobster Tails & Prawns over Saffron Infused Rice w/Tarragon Butter & Ring of Lemon Asparagus
- Lamb Chops w/Mint Cream on a Bed of Herbed Couscous w/Candied Baby Carrots

Plated Dinner

Please choose One Beef Entrée from either our Gold or Silver Levels & Select a Second Entrée from the Poultry, Seafood or Vegetarian Options

GOLD WEDDING SERVED DINNER - \$35.00 per person

This package includes the selection of three passed hors d'oeuvres, double entrée selection, one signature salad, starch and vegetable, warm dinner rolls/breads and butter

w/Selection of Two Entrees

Beef Oscar – Seasoned Filet Served with Flaky Crabmeat and Spears of Asparagus, Topped with Béarnaise
Grilled or Seared Choice Filet Mignon – w/Blueberry Demi Glace

SILVER WEDDING SERVED DINNER - \$30.00 per person

This package includes the selection of three passed hors d'oeuvres, double entrée selection, one signature salad, starch and vegetable, warm dinner rolls/breads and butter

w/Selection of Two Entrees

Braised Short Ribs – w/ Mushroom Demi Glace
Seasoned Beef Tenderloin – w/ Red Wine Demi Glace

Poultry Selections

Breast of Chicken Marsala- w/Linguini
Breast of Chicken w/Roasted Garlic and Tomato- served w/a Chardonnay Butter Cream Sauce
Breast of Chicken Florentine- stuffed with Mushroom and Ricotta Cheese
Balsamic Marinated Breast of Chicken- w/ Vine Ripened Tomatoes and Red Onions
Breast of Chicken w/Dijonaise Cream Sauce
Dijon Glazed Breast of Chicken Cordon Bleu
Breast of Chicken w/Spinach Mushroom Cream Sauce

Seafood Selection

Grill Mahi Mahi Steak- topped w/Fruit Relish
Sea Bass- w/Golden Raisin Rum Sauce
Pepper Dusted Tuna- w/Lemon Wasabi Aioli
Shrimp Scampi with Herb Pasta- Jumbo Tiger Shrimp in a Garlic, Lemon Butter Sauce Tossed w/Fresh Herbs and Chef's Choice Pasta
Faro Island Salmon Filet- Basted with Teriyaki Glaze
Citrus Poached Salmon- w/Dijon Dill Sauce

Vegetarian Selections

Pasta with Vegetables in Tomato Alfredo Sauce
Vegetable Stir Fry w/Teriyaki Glaze over Rice
Stuffed Zucchini Boat w/Red Pepper Cream Sauce
Lentil Stuffed Red Bell Pepper
Stuffed Portobello Mushroom – Stuffed w/a Blend of Vegetables & Rice

STARCH SELECTIONS

Stacked Au Gratin Potatoes w/Braised Kale
Roasted Garlic Mashed Potatoes
Cheddar Mashed Potato Casserole
White Cheddar Mashed Potatoes
Primavera Pasta
Herb Tossed Quartered Red Skin Potatoes
Horseradish Mashed Potatoes
Citrus Confetti Rice
Savory Roasted Sweet Potatoes
Confetti Orzo

VEGETABLE SELECTIONS

Chef Cut Seasonal Vegetable Medley
Honey Almond Glazed Carrots
Broccoli w/Red Pepper Hollandaise Sauce
Lemon Asparagus
Steamed Green Beans with Roasted Sesame Seeds
Julienne Key West Vegetables
Asparagus w/Sun Dried Tomato Vinaigrette
Amaretto Carrots

PLEASE SEE OUR SIGNATURE SALAD SELECTIONS

Buffet

Please choose One Beef Entrée from either our Gold or Silver Levels & Select a Second Entrée from the Poultry, Seafood or Vegetarian Options

GOLD WEDDING BUFFET - \$29.50 per person

This package includes the selection of three passed hors d'oeuvres, double entrée selection, one signature salad, starch and vegetable, warm dinner rolls/breads and butter

Selection of Two Entrees

Chef Carved Seared Tenderloin of Beef – w/Béarnaise Sauce, Red Wine Demi Glace & Horseradish Sauce (additional \$3.00 per person)

Braised Short Ribs – w/Mushroom Demi Glace

SILVER WEDDING BUFFET - \$24.50 per person

This package includes the selection of three passed hors d'oeuvres, double entrée selection, one signature salad, starch and vegetable, warm dinner rolls/breads and butter

Selection of Two Entrees

Chef Carved Hand Rubbed Prime Rib of Beef w/Au Jus and Horseradish Sauce (additional \$3.00 per person)

Chef Carved Seasoned Roasted Beef Brisket w/Horseradish Sauce & Chef's Choice BBQ Sauce

Poultry Selections

Breast of Chicken Marsala- w/Linguini

Breast of Chicken w/Roasted Garlic and Tomato- served w/a Chardonnay Butter Cream Sauce

Breast of Chicken Florentine- stuffed with Mushroom and Ricotta Cheese

Balsamic Marinated Breast of Chicken- w/ Vine Ripened Tomatoes and Red Onions

Breast of Chicken w/Dijonaise Cream Sauce

Dijon Glazed Breast of Chicken Cordon Bleu

Breast of Chicken w/Spinach Mushroom Cream Sauce

Seafood Selection

Grill Mahi Mahi Steak- topped w/Fruit Relish

Sea Bass- w/Golden Raisin Rum Sauce

Pepper Dusted Tuna- w/Lemon Wasabi Aioli

Shrimp Scampi with Herb Pasta- Jumbo Tiger Shrimp in a Garlic, Lemon Butter Sauce Tossed w/Fresh Herbs and Chef's Choice Pasta

Faro Island Salmon Filet- Basted with Teriyaki Glaze

Citrus Poached Salmon- w/Dijon Dill Sauce

Vegetarian Selections

Pasta with Vegetables in Tomato Alfredo Sauce

Vegetable Stir Fry with Teriyaki Glaze over Rice

Stuffed Zucchini Boat w/Red Pepper Cream Sauce

Lentil Stuffed Red Bell Pepper

Stuffed Portobello Mushroom – Stuffed with a Blend of Vegetables & Rice

STARCH SELECTIONS

Stacked Au Gratin Potatoes w/Braised Kale

Roasted Garlic Mashed Potatoes

Cheddar Mashed Potato Casserole

White Cheddar Mashed Potatoes

Primavera Pasta

Herb Tossed Quartered Red Skin Potatoes

Horseradish Mashed Potatoes

Citrus Confetti Rice

Savory Roasted Sweet Potatoes

Confetti Orzo

VEGETABLE SELECTIONS

Chef Cut Seasonal Vegetable Medley

Honey Almond Glazed Carrots

Broccoli w/Red Pepper Hollandaise Sauce

Lemon Asparagus

Steamed Green Beans with Roasted Sesame Seeds

Julienne Key West Vegetables

Asparagus w/Sun Dried Tomato Vinaigrette

Amaretto Carrots

PLEASE SEE OUR SIGNATURE SALAD SELECTIONS

“A Taste of Italy”

Pasta Dinner

Menu Includes the following Menu Selections & three passed Hors D'oeuvre Selections

Pasta Dinner Menu - \$22.00 per person

Pasta Selections:

Portobello Filled Ravioli
Penne & Linguini Noodles
Fresh Homemade Tomato Coulis & Alfredo

Meat Selections: Choice of Two

Jumbo Meatballs
Julienne Grilled Chicken Breast Strips
Italian Sausage
Shrimp (*add \$3.00 per person*)

Vegetable Selection: Choice of One

Italian Style Vegetable Blend
Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds
Key West Vegetable Blend

Family Style Salad Selection: Choice of One

Caesar Salad: Romaine Lettuce, Caesar Dressing, Shredded Parmesan Cheese & Large Home Style Croutons

Italian Salad: Romaine, Iceberg & Spring Mix Lettuce, Cherry Tomatoes, Julienne Red Onion, Black Olives, Pepperoncini Peppers, Parmesan Cheese, Italian Bread Crumbs & Italian Dressing

House Salad: Mixed Greens, Carrots, Garnished w/Tomatoes, Cucumber Slices & Croutons served w/Buttermilk Ranch & Balsamic Vinaigrette

Garlic Bread Sticks

Signature Salads

SALAD SELECTIONS (*Pre-Set, Served or Family Style*)

**Served or Family Style Salads will be tossed w/specified dressing*

THE HAUCK MANSION SALAD

Romaine Tossed with Mixed Greens, Sliced Cucumber, Tomato Wedge, Toasted Sesame Sticks, Hard Boiled Egg, Shaved Parmesan & *Lager Vinaigrette

FIELD GREEN DELIGHT

Varietal Field Greens dressed with Toasted Sunflower Seeds, Mandarin Oranges and Aged, Crumbled Blue Cheese; served w/ selection of *Balsamic Vinaigrette and Creamy Buttermilk Ranch Dressing

HOUSE GARDEN SALAD

Mixed Greens, Tomatoes, Shredded Carrots, Cucumbers, Onions, and Mushrooms; served w/ *Buttermilk Ranch and Italian Dressing

CAESAR SALAD

Baby Romaine with Tomatoes, Sweet Red Onions, Croutons and Shredded Parmesan w/ *Creamy Caesar Dressing

SPINACH SALAD

Baby Spinach w/ Bacon, Tomato, Egg, Onion, Croutons, w/ Golden Italian Dressing and *Celery Seed Dressing

HARVEST SALAD

Mixed Greens, Figs, Dried Cranberries, Pepitas, Cranberries, Crumbled Blue Cheese and *Apple Cider Vinaigrette

RATATOUILLE SALAD

Mixed Greens with Peppers, Onions, Tomatoes, Julienne Zucchini and Squash w/ *Sun-Dried Tomato Vinaigrette dressing; sprinkled Mozzarella Cheese

CAPRESE SALAD

Drizzled w/Extra Virgin Olive Oil, Smoked Salt & Cracked Pepper

APPLE BIBB SALAD

Bibb Salad w/Shaved Fennel, Sliced Apples, Shaved Parmesan & *Tarragon Vinaigrette

ROASTED ASPARAGUS SALAD

Roasted Asparagus w/Pancetta, Roma Tomatoes, Roasted Pine Nuts
*w/White Balsamic Vinaigrette

Late Night Additions

SAMPLING OF CINCINNATI FAVORITES

Three Bone Rib Sections with Montgomery Inn BBQ Sauce

\$4.00 per person

LaRosa's Pizza

\$4.00 per person

Skyline Chili Cheese Cones

\$3.00 per person

Bite Sized Big Boys

\$3.00 per person

Graeter's Ice Cream Bar

\$5.00 per person

Hauck Mansion Beverage Selections

**Bartending fee will be applied: One Bartender for every 50 guests.*

***Bartending Rate for Four Hour Period \$140.00 includes Set up and take down, before and after reception.*

Platinum Bar

Per guest, all guests age 21 and over

\$24.00 per guest

The Top Shelf brands and service pricing per guest for up to 4 hours of service

**Additional hours priced on request*

Bourbon (select one)

Makers Mark Kentucky Bourbon Woodford Reserve Bullet Bourbon

Vodka (select one)

Grey Goose Belvedere

Gin (select one)

Tanqueray Beefeater Bombay Sapphire

Rum

Bacardi Captain Morgan's Spiced Rum

Beer (select three)

Budweiser Bud Light Miller Lite Coors Light Michelob Ultra Yuengling
Hudy Delight Sam Adams Corona Blue Moon

Craft Beer Selections (select two)

**Subject to Availability*

Rivertown Brewing Company:

Hop Bomber-American Pale Ale or Helles Lager-Munich Helles Lager

Madtree Brewing:

Psychopathy-IPA or Happy Amber- American Amber Pale Ale

Christian Moerlein Brewing Company:

OTR-American Pale Ale or Lager House Original Golden Helles Lager

Rhinegeist Brewing: Truth-IPA or Cougar Golden Ale

Wine

(2 White & 2 Red)

Clos Du Bois or Chateau Ste Michelle offered:

Whites: Riesling, Pinot Grigio, Chardonnay and Sauvignon Blanc

Reds: Cabernet Sauvignon, Pinot Noir, Shiraz, Merlot and Malbec

Sparkling Wine and Champagne Selections included for Bar Service; not as a toast

Gold Bar

Per guest, all guests age 21 and over

\$20.00 per guest

Service pricing per guest for up to 4 hours of service

*Additional hours priced on request

Bourbon (select one)

Jack Daniels Jim Beam

Vodka (select one)

Absolut Finlandia

Gin

Tanqueray Seagrams

Rum

Bacardi Captain Morgan's Spiced Rum

Beer (select two)

Budweiser Bud Light Miller Lite Coors Light Michelob Ultra Yuengling
Hudy Delight Sam Adams Corona Blue Moon

Craft Beer Selections (select two)

*Subject to Availability

Rivertown Brewing Company:

Hop Bomber-American Pale Ale or Helles Lager-Munich Helles Lager

Madtree Brewing:

Psychopathy-IPA or Happy Amber- American Amber Pale Ale

Christian Moerlein Brewing Company:

OTR-American Pale Ale or Lager House Original Golden Helles Lager

Rhinegeist Brewing: Truth-IPA or Cougar Golden Ale

Wine

(2 White & 2 Red)

Clos Du Bois or Chateau Ste Michelle offered:

Whites: Riesling, Pinot Grigio, Chardonnay and Sauvignon Blanc

Reds: Cabernet Sauvignon, Pinot Noir, Shiraz, Merlot and Malbec

Cincinnati Beer Barron

Per guest, all guests age 21 and over

\$16.00 per guest

Service pricing per guest for up to 4 hours of service

*Additional hours priced on request

Beer (select two)

Budweiser Bud Light Miller Lite Coors Light Michelob Ultra Yuengling
Hudy Delight Sam Adams Corona Blue Moon

Craft Beer Selections (select two)

*Subject to Availability

Rivertown Brewing Company:

Hop Bomber-American Pale Ale or Helles Lager-Munich Helles Lager

Madtree Brewing:

Psychopathy-IPA or Happy Amber- American Amber Pale Ale

Christian Moerlein Brewing Company:

OTR-American Pale Ale or Lager House Original Golden Helles Lager

Rhinegeist Brewing:

Truth-IPA or Cougar Golden Ale

Wine

(2 White & 2 Red)

Blackstone Artisan Wines

Whites: Riesling, Pinot Grigio, Chardonnay and Sauvignon Blanc

Reds: Cabernet Sauvignon, Pinot Noir, Shiraz, Merlot, Malbec and Zinfandel

Sparkling Wine and Champagne Selections also Available

Hauck Mansion Traditional Beer & Wine Bar

Per guest, all guests age 21 and over

\$12.00 per guest

Service pricing per guest for up to 4 hours of service

*Additional hours priced on request

Beer (select three)

Budweiser Bud Light Miller Lite Coors Light Michelob Ultra Yuengling
Hudy Delight Sam Adams Corona Blue Moon

Craft Beer Selections (select one)

*Subject to Availability

Rivertown Brewing Company:

Hop Bomber-American Pale Ale or Helles Lager-Munich Helles Lager

Madtree Brewing: Psychopathy-

IPA or Happy Amber- American Amber Pale Ale

Christian Moerlein Brewing Company:

OTR-American Pale Ale or Lager House Original Golden Helles Lager

Rhinegeist Brewing:

Truth-IPA or Cougar Golden Ale

Wine

(1 White & 1 Red)

Blackstone Artisan Wines

Whites: Riesling, Pinot Grigio and Chardonnay

Reds: Cabernet Sauvignon, Pinot Noir and Merlot

Pearl

Alcohol free selections

(Non-alcohol reception only or for guests ages 11-20)

\$6.00 per guest

Fresh Brewed Iced Tea

Homemade Lemonade

Soft Drinks and Water

**Beverage Service for Children \$4.00 per guest under the age of 10*

Champagne Toast

Additional \$3.00 per guest

House Sparkling Wine or Juice served in fluted glass

Dinner Wine Service

Additional \$3.00 per guest

Selected Wine from bar package provided tableside to your guests during dinner service

Passed Champagne/Wine During Cocktail Hour

Additional \$3.00 per guest

House Sparkling Wine or Juice served in fluted glass

Mimosa Bar

1 Hour (in addition to bar or beverage service)

\$4.00 per guest

3 Hour (in addition to bar or beverage service)

\$8.00 per guest