



Engagement Party

ENGAGEMENT PARTY

Bridal Shower

BRIDAL SHOWER

Bachelorette Party

BACHELORETTE PARTY

Bachelor Party

BACHELOR PARTY

Welcome Reception

WELCOME RECEPTION

Rehearsal Dinner

REHEARSAL DINNER



Post Wedding Brunch

POST WEDDING BREAKFAST BUFFET

BREAKFAST ITEMS

House Cooked Almond Croissant and Pain Au Chocolate

Yogurt Bar with Greek Yogurt, Seabird Granola, Seasonal Fruit Compote, Local Honey, Dried Fruits

Gin Cured Gravlax, Assorted Bagels
Whipped Cream Cheese, Sliced Tomato, Capers, Red Onion, Hardboiled Egg

Heirloom Tomato Salad, Burrata, Pickled Red Onion, Extra Virgin Olive Oil, Local Sea Salt

French Toast Bread Pudding

Crispy Sugar Waffles, Powdered Sugar, Blueberries

Scrambled Eggs, Crème Fraiche, Chive

Herb Roasted Breakfast Potatoes

COFFEE & JUICE

Regular & Decaffeinated Coffees

Assorted House Teas

Assorted Juices & Seasonal Accoutrements

SWEETS

Best in Season Fruit Upside-Down Cake

Brown Butter and Toffee Chocolate Chip Cookies

Berry and Ricotta Cake

\$105.00 Per Person



The Coast Package Overview

THE COAST

PACKAGE INCLUSIONS

Complimentary Menu Tasting for up to Four Guests

Use of Hotel Dance Floor, Linens and Furnishings

Complimentary Suite for Couple on Wedding Night

Complimentary Use of Private Spa Parlor Before Wedding Ceremony

Access to Additional Private Getting Ready Space Available. Pricing Available Upon Request.

CULINARY & BEVERAGE SERVICE INCLUSIONS

One Hour Hosted Signature Bar

Sparkling Toast

Two Passed Hors D'oeuvres

Two Course Plated Dinner - Selection of 1 Salad and 2 Entrées Served with Artisanal Breads, European Butter, Regular and Decaffeinated Coffee and Assorted House Tea

Service of Wedding Cake, Coffee and Tea

CEREMONY INCLUSIONS

Indoor and Outdoor Locations Available

Ceremony Fees - \$9,000

Seating (with riser if requested)

Officiant Microphone and House Sound System

\$195.00 *Per Person*

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize Wedding Packages on request.

Reception Menu

HORS D'OEUVRES: TRAY PASSED OR DISPLAYED

COLD HORS D'OEUVRES

Beef Tenderloin, Whole Grain Mustard on Brioche **DF**

Tuna Poke, Ponzu, Togarashi **DF GF**

Burrata Mousse, Local Honey, Candied Walnut, House Crisp **V**

Lobster Salad, Local Citrus, Crostini **SF DF**

Mushroom Duxelle, Goat Cheese Mousse, Phyllo **CN V**

WARM HORS D'OEUVRES

Medjool Date with Blue Cheese and Sherry Gastrique **GF**

California Cheese, Arancini, Charred Tomato **V**

Mini Crab Cake with House Remoulade **SF**

Herb Marinated Chicken Skewer with Mustard Aioli **DF GF**

Coconut Shrimp with Peanut Sauce **CN DF**

RECEPTION ENHANCEMENTS

California Crudité | \$28.00 Per Person

Selection of Local California Vegetables, Roasted Garlic Hummus,
House Made Ranch, Traditional Tzatziki

Artisan Cheeses | \$34.00 Per Person

Selection of Artisanal California Cheese, Dried Fruit and Nuts,
local Honey, Fruit Preserves, Assorted Breads

Farmhouse Charcuterie | \$38.00 Per Person

Assorted Chef Selections of Cured Meats, Pickled Vegetables,
Olives, Grain Mustards and Assorted Breads

Curated Sushi Display | \$52.00 Per Person

Four Pieces Per Person Assorted Maki, Salmon, Tuna, and
Hamachi Nigiri, Wasabi, Pickled Ginger, Soy Sauce

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize Wedding Packages on request.

Dinner Menu

PLATED DINNER

SALAD

Baby Gem Caesar, Garlic Croutons, Shaved Parmesan, with
Caesar Dressing **V**

Baby Iceberg, Heirloom Tomato, Bacon Onion Jam, Blue Cheese,
with Herbed Buttermilk **GF**

Rocket Arugula, Smoked Almond, California Cheese, with
Balsamic Vinaigrette **GF V CN**

ENTRÉE

Free Range Chicken Breast, Shiitake Mushroom Puree, Roasted Carrot, Perigourdine **GF**

Cold Water Salmon, Pomme Puree, Charred Broccolini, Chimichurri **GF**

Local Seabass, Cauliflower Puree, Asparagus, Citrus Beurre Blanc **GF**

Seared Duck Breast, Carrot Puree, Root Vegetables, Golden Raisin Mostarda **GF**

Braised Beef Short Rib, Parsnip Puree, Roasted Carrot, Natural Jus **GF**

Block Cut New York, Sweet Onion Soubise, Asparagus, House Bordelaise **GF**

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. We would be delighted to customize wedding packages on request. Pre-selected entrée guarantees and dietary notes must be provided 14 days prior to event date- Planner to provide place cards or seating assignments designating entrée selections.

Bar Menu

BAR PACKAGES

SIGNATURE BAR PACKAGE

Host Sponsored Signature Bar Per Hour

- First Hour \$24
- Second Hour \$22
- Third Hour \$20
- Fourth Hour \$18
- Each Additional Hour \$12

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Signature Bar Per Person

- Signature Brand Cocktails \$14
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Signature Bar

- Signature Brand Cocktails \$19
- Domestic Beer \$11
- Import Beer \$13
- San Diego Craft Beer \$13
- Select Wine \$17
- Champagne \$19
- Mineral Water/Juices \$10
- Soft Drinks \$10

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

PREMIUM BAR PACKAGE

Host Sponsored Premium Bar Per Hour

- First Hour \$28
- Second Hour \$24
- Third Hour \$22
- Fourth Hour \$20
- Each Additional Hour \$14

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Premium Bar Per Person

- Premium Brand Cocktails \$16
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Premium Bar

- Call Cocktails \$21
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

SUPER PREMIUM BAR PACKAGE

Host Sponsored Super Premium Bar Per Hour

- First Hour \$32
- Second Hour \$28
- Third Hour \$26
- Fourth Hour \$24
- Each Additional Hour \$16

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Super Premium Bar Per Person

- Super Premium Brand Cocktails \$18
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$14
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Super Premium Bar

- Super Premium Cocktails \$25
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.

Late Night After Party Menu

LATE NIGHT AFTER PARTY MENU

Boneless Chicken Wings | \$12.00 Per Person

Brown Butter, Lemon Pepper, Roasted Garlic, Buffalo & House Made Ranch

All American Beef Sliders | \$15.00 Per Person

Cheddar Cheese, Mustard, Ketchup, Pickle American Cheese, House Remoulade, Caramelized Onion

Warm Pretzels **V** | \$9.00 Per Person

Local Beer Cheese Dip & Yellow Mustard

French Fry Bar | \$8.00 Per Person

Regular & Sweet Potato Fries Cheese Fondue, Bacon & Ketchup

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize Wedding Packages on request.



The Destination Package Overview

THE DESTINATION

PACKAGE INCLUSIONS

Complimentary Menu Tasting for up to Four Guests

Use of Hotel Dance Floor, Linens and Furnishings

Complimentary Suite for Couple on Wedding Night

Complimentary Use of Private Spa Parlor Before Wedding Ceremony

Access to Additional Private Getting Ready Space Available. Pricing Available Upon Request.

CULINARY & BEVERAGE SERVICE INCLUSIONS

One Hour Hosted Premium Bar

Sparkling Toast

Three Passed Hors D'oeuvres

Two Course Plated Dinner - Selection of 1 Salad and 2 Entrées Served with Artisanal Breads, European Butter, Regular and

CEREMONY INCLUSIONS

Indoor and Outdoor Locations Available

Ceremony Fees - \$9,000

Seating (with riser if requested)

Officiant Microphone and House Sound System

Decaffeinated Coffee and Assorted House Tea

\$210.00 Per Person

Service of Wedding Cake, Coffee and Tea

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.

Reception Menu

HORS D'OEUVRES: TRAY PASSED OR DISPLAYED

COLD HORS D'OEUVRES

Beef Tenderloin **DF**

Whole Grain Mustard on Brioche

Tuna Poke **DF GF**

Ponzu, Togarashi

Burrata Mousse **V**

Local Honey, Candied Walnut, House Crisp

Lobster Salad **SF DF**

Local Citrus, Crostini

Mushroom Duxelle **CN V**

Goat Cheese Mousse, Phyllo

WARM HORS D'OEUVRES

Medjool Date **GF**

with Blue Cheese and Sherry Gastrique

California Cheese **V**

Arancini, Charred Tomato

Mini Crab Cake **SF**

with House Remoulade

Herb Marinated Chicken Skewer **DF GF**

with Mustard Aioli

Coconut Shrimp **CN DF**

with Peanut Sauce

RECEPTION ENHANCEMENTS

California Crudit  | \$28.00 Per Person

Selection of Local California Vegetables, Roasted Garlic Hummus, House Made Ranch, Traditional Tzatziki

Artisan Cheeses | \$34.00 Per Person

Selection of Artisanal California Cheese, Dried Fruit and Nuts, Local Honey, Fruit Preserves, Assorted Breads

Farmhouse Charcuterie | \$38.00 Per Person

Assorted Chef Selections of Cured Meats, Pickled Vegetables, Olives, Grain Mustards and Assorted Breads

Curated Sushi Display | \$52.00 Per Person

Four pieces per person Assorted Maki, Salmon, Tuna, and Hamachi Nigiri, Wasabi, Pickled Ginger, Soy Sauce

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.

Dinner Menu

PLATED DINNER

SALAD

Baby Gem Caesar, Garlic Croutons, Shaved Parmesan, with Caesar Dressing **V**

Baby Iceberg, Heirloom Tomato, Bacon Onion Jam, Blue Cheese, with Herbed Buttermilk **GF**

Rocket Arugula, Smoked Almond, California Cheese, with Balsamic Vinaigrette **GF V CN**

ENTRÉE

Free Range Chicken Breast, Shiitake Mushroom Puree, Roasted Carrot, Perigourdine **GF**

Cold Water Salmon, Pomme Puree, Charred Broccolini, Chimichurri **GF**

Local Seabass, Cauliflower Puree, Asparagus, Citrus Beurre Blanc **GF**

Seared Duck Breast, Carrot Puree, Root Vegetables, Golden Raisin Mostarda **GF**

Braised Beef Short Rib, Parsnip Puree, Roasted Carrot, Natural Jus **GF**

Block Cut New York, Sweet Onion Soubise, Asparagus, House Bordelaise **GF**

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize wedding packages on request. - Pre-selected entrée guarantees and dietary notes must be provided 14 days prior to event date- Planner to provide place cards or seating assignments designating entrée selections.

Bar Menu

BAR PACKAGES

SIGNATURE BAR PACKAGE

Host Sponsored Signature Bar Per Hour

- First Hour \$24
- Second Hour \$22
- Third Hour \$20
- Fourth Hour \$18
- Each Additional Hour \$12

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Signature Bar Per Person

- Signature Brand Cocktails \$14
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50

- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Signature Bar

- Signature Brand Cocktails \$19
- Domestic Beer \$11
- Import Beer \$13
- San Diego Craft Beer \$13
- Select Wine \$17
- Champagne \$19
- Mineral Water/Juices \$10
- Soft Drinks \$10

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

PREMIUM BAR PACKAGE

Host Sponsored Premium Bar Per Hour

- First Hour \$28
- Second Hour \$24
- Third Hour \$22
- Fourth Hour \$20
- Each Additional Hour \$14

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Premium Bar Per Person

- Premium Brand Cocktails \$16
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Premium Bar

- Call Cocktails \$21
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per

SUPER PREMIUM BAR PACKAGE

Host Sponsored Super Premium Bar Per Hour

- First Hour \$32
- Second Hour \$28
- Third Hour \$26
- Fourth Hour \$24
- Each Additional Hour \$16

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Super Premium Bar Per Person

- Super Premium Brand Cocktails \$18
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$14
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Super Premium Bar

- Super Premium Cocktails \$25
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per

bartender includes up to (3) hours.

bartender includes up to (3) hours.

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.

Late Night After Party Menu

LATE NIGHT AFTER PARTY MENU

Boneless Chicken Wings | \$12.00 Per Person

Brown Butter Lemon Pepper, Roasted Garlic Buffalo and House Made Ranch

All American Beef Sliders | \$15.00 Per Person

Cheddar Cheese, Mustard, Ketchup, Pickle American Cheese, House Remoulade, Caramelized Onion

Warm Pretzels **V** | \$9.00 Per Person

Local Beer Cheese Dip, Yellow Mustard

French Fry Bar | \$8.00 Per Person

Regular & Sweet Potato Fries, Cheese Fondue, Bacon, Ketchup

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.



The Dream Package Overview

THE DREAM

PACKAGE INCLUSIONS

Complimentary Menu Tasting for up to Four Guests

Use of Hotel Dance Floor, Linens and Furnishings

Complimentary Suite for Couple on Wedding Night

Complimentary Use of Private Spa Parlor Before Wedding

Ceremony

Access to Additional Private Getting Ready Space Available. Pricing Available Upon Request.

CULINARY & BEVERAGE SERVICE INCLUSIONS

One Hour Hosted Super Premium Bar

Sparkling Toast

Four Passed Hors D'oeuvres

Three Course Plated Dinner - Selection of 1 Appetizer, 1 Salad and 2 Entrées

Served with Artisanal Breads, European Butter, Regular and Decaffeinated Coffee and Assorted House Tea

Service of Wedding Cake, Coffee and Tea

Late Night After Party Station

CEREMONY INCLUSIONS

Indoor and Outdoor Locations Available

Seating (with riser if requested)

Ceremony Fees - \$9,000

Officiant Microphone and House Sound System

\$245.00 *Per Person*

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize wedding packages on request.

Reception Menu

HORS D'OEUVRES: TRAY PASSED OR DISPLAYED

WARM HORS D'OEUVRES

Medjool Date with Blue Cheese and Sherry Gastrique **GF**

California Cheese, Arancini, Charred Tomato **V**

Mini Crab Cake with House Remoulade **SF**

Herb Marinated Chicken Skewer with Mustard Aioli **DF GF**

Coconut Shrimp with Peanut Sauce **CN DF**

COLD HORS D'OEUVRES

Beef Tenderloin, Whole Grain Mustard on Brioche **DF**

Tuna Poke, Ponzu, Togarashi **GF DF**

Burrata Mousse, Local Honey, Candied Walnut, House Crisp **V**

Lobster Salad, Local Citrus, Crostini **SF DF**

Mushroom Duxelle, Goat Cheese Mousse, Phyllo **V CN**

RECEPTION ENHANCEMENTS

California Crudité | \$28.00 Per Person

Selection of Local California Vegetables, Roasted Garlic Hummus, House Made Ranch, Traditional Tzatziki

Artisan Cheeses | \$34.00 Per Person

Selection of Artisanal California Cheese, Dried Fruit and Nuts, Local Honey, Fruit Preserves, Assorted Breads

Farmhouse Charcuterie | \$38.00 Per Person

Assorted Chef Selections of Cured Meats, Pickled Vegetables,
Olives, Grain Mustards and Assorted Breads

Curated Sushi Display | \$52.00 Per Person

Four Pieces Per Person Assorted Maki, Salmon, Tuna, and
Hamachi Nigiri, Wasabi, Pickled Ginger, Soy Sauce

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize wedding packages on request.

Dinner Menu

PLATED DINNER

SALAD

Baby Gem Caesar, Garlic Croutons, Shaved Parmesan, with
Caesar Dressing **V**

Baby Iceberg, Heirloom Tomato, Bacon Onion Jam, Blue Cheese,
with Herbed Buttermilk **GF**

Rocket Arugula, Smoked Almond, California Cheese, with
Balsamic Vinaigrette **GF V CN**

APPETIZER

Hokkaido Scallop, Nduja, Baby Fennel **DF GF SF**

Kingfish, Jalapeno, Cilantro, Cucumber Consommé **DF GF**

Kurobuta Pork Belly, Honeycrisp Apple, Braised Cabbage **DF GF**

Confit King Trumpet, Roasted Garlic Soubise, Citrus, Petite Herbs
V GF

ENTRÉE

Free Range Chicken Breast, Shiitake Mushroom Puree, Roasted
Carrot, Perigourdine **GF**

Cold Water Salmon, Pomme Puree, Charred Broccolini,
Chimichurri **GF**

Local Seabass, Cauliflower Puree, Asparagus, Citrus Beurre Blanc
GF

Seared Duck Breast, Carrot Puree, Root Vegetables, Golden Raisin
Mostarda **GF**

Braised Beef Short Rib, Parsnip Puree, Roasted Carrot, Natural
Jus **GF**

Block Cut New York, Sweet Onion Soubise, Asparagus, House
Bordelaise **GF**

Minimum attendance for all package amenities and pricing is 75 adult guests at package price. We would be delighted to customize wedding packages on request.

Bar Menu

BAR PACKAGES

SIGNATURE BAR PACKAGE

Host Sponsored Signature Bar Per Hour

- First Hour \$24
- Second Hour \$22
- Third Hour \$20
- Fourth Hour \$18
- Each Additional Hour \$12

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Signature Bar Per Person

- Signature Brand Cocktails \$14
- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Signature Bar

- Signature Brand Cocktails \$19
- Domestic Beer \$11
- Import Beer \$13
- San Diego Craft Beer \$13
- Select Wine \$17
- Champagne \$19
- Mineral Water/Juices \$10
- Soft Drinks \$10

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

PREMIUM BAR PACKAGE

Host Sponsored Premium Bar Per Hour

- First Hour \$28
- Second Hour \$24
- Third Hour \$22
- Fourth Hour \$20
- Each Additional Hour \$14

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Premium Bar Per Person

- Premium Brand Cocktails \$16

SUPER PREMIUM BAR PACKAGE

Host Sponsored Super Premium Bar Per Hour

- First Hour \$32
- Second Hour \$28
- Third Hour \$26
- Fourth Hour \$24
- Each Additional Hour \$16

Packages are priced per guest and are charged based on your attendance guarantee.

Host Sponsored Super Premium Bar Per Person

- Super Premium Brand Cocktails \$18

- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$12
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Premium Bar

- Call Cocktails \$21
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

- Domestic Beer \$8
- Import Beer \$9
- San Diego Craft Beer \$9
- Select Wine \$14
- Champagne \$14
- Mineral Water/Juices \$7.50
- Soft Drinks \$7.50

Prices listed per drink. Charges based on the actual number of drinks consumed.

Cashless Super Premium Bar

- Super Premium Cocktails \$25
- Select Wine \$19

Credit card or room charge only. Prices are per drink.

Labor Charges | \$300.00 Per Bartender | \$50.00 Per Additional Hour

One Bartender is recommended per (100) guests. Price per bartender includes up to (3) hours.

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price.- We would be delighted to customize wedding packages on request.

Late Night After Party Menu

LATE NIGHT AFTER PARTY MENU

Boneless Chicken Wings | \$12 Per Person

Brown Butter Lemon Pepper, Roasted Garlic Buffalo and House Made Ranch

Warm Pretzels **V** | \$9 Per Person

Local Beer Cheese Dip, Yellow Mustard

All American Beef Sliders | \$15 Per Person

Cheddar Cheese, Mustard, Ketchup, Pickle American Cheese, House Remoulade, Caramelized Onion

French Fry Bar | \$8 Per Person

Regular & Sweet Potato Fries, Cheese Fondue, Bacon, Ketchup

- Minimum attendance for all package amenities and pricing is 75 adult guests at package price. - We would be delighted to customize wedding packages on request.