

The Beginning To A Grande Wedding

2011-2012

Ocean Club at Grande Dunes



Members Club at Grande Dunes

Pine Lakes Country Club



Brooke Christl
Photography

Ocean Club at Grande Dunes

The Ocean Club at Grande Dunes is the premier private ocean front venue providing an idyllic setting for a destination wedding. You will experience a romantic sense of arrival with soothing sounds of water fountains as you enter the grand foyer. Once inside, the floor to ceiling views of the Atlantic Ocean will be sure to take your breath away. Crafted with a Mediterranean inspired interior with earth tones complementing mahogany wood accents provide a warm, luxurious atmosphere. Expansive outdoor terraces overlook the sprawling Grande Pool with the ocean in the background. The Main Dining Room will accommodate up to 120 guests for a seated event and 175 for a cocktail reception.

Room Rental Fee and Information

This fee includes several amenities such as usage of the private areas of the main dining room and terraces; parquet wood dance floor; wedding cake cutting and plating service; bottle of champagne for bride and groom's toast; gold chivari chairs; banquet tables; serving ware that includes glassware, flatware, plates and catering equipment; standard table linens and napkins in white, ivory or black. For larger weddings of up to 220 guests, tented space is located beside the Grande Pool and is an excellent alternative. Tenting is available at an additional cost. Also included in the rental fee is the benefit of booking your rehearsal dinner, bridal luncheon or farewell brunch at one of our other outstanding venues based on availability.

*Due to the demand for the elegance and level of service provided by Grande Dunes,
a minimum spend is required for Saturday events during the months of
April, May, June, September & October.*

A minimum spend is not required for months that are not listed above.

Discounts offered for Sunday—Thursday weddings. Please see the Catering and Event Manager for more details.

Ceremony Fee and Information

This fee includes the setup, breakdown and usage of up to 200 white padded folding chairs for the wedding ceremony and one hour wedding rehearsal the day before the wedding. Three options are available for your wedding ceremony: On the beach with the sand between your toes; South Terrace (accommodates up to 130) with spectacular views of the ocean; Or make your entrance cascading down a spectacular staircase to the Palm Island Pool deck (accommodates up to 175).

Add an extra romantic touch with sheer linens for ceremonies on the South Terrace.

Bridal Suite Rental and Information

These suites provide a perfect spot to prepare for the “Big Day” offering a spectacular aerial view of the ocean. These two rooms may be split to two rooms accommodating the bride and groom. Also included is a hanging rack; full length mirror; two bottles of champagne; pint of orange juice; tray of seasonal sliced fruits; assorted display of tea sandwiches for up to 12.

Members Club at Grande Dunes

The exclusive *Members Club at Grande Dunes* is a perfect blend of elegance and tradition. Perfectly situated on a serene lakefront overlooking the lush golf course fairways of the Members Club Golf Course. The club's focal point is the Main Dining Room—a well designed, dramatic open space yet warm and romantic complete with crystal chandeliers and elegant drapery. The Grille Room is adjacent to the Main Dining Room and features vaulted ceilings, floor to ceiling windows and opens out onto the Veranda, an outdoor covered space with flowing curves, dramatic Tuscan columns and peaceful lake and golf course views. The Library is a cozy, intimate space with plush furniture, crown molding ceilings, traditional wood flooring and a romantic fireplace. The combination of all of the above space creates a versatile, elegantly classic location for sharing your special day. All of the above space combined accommodates up to 220 for a seated event and 300 for a cocktail event.

Room Rental Fee and Information

This rental fee includes several amenities such as usage of the private areas of the Main Dining Room, Grille Room, Library and Veranda; black and white dance floor; wedding cake cutting and plating service; bottle of champagne for bride and groom's toast; gold chivari chairs, banquet tables, serving ware that includes glassware, flatware, plates and catering equipment; standard table linens and napkins in white, ivory or black. Also included in the rental fee is the benefit of booking your rehearsal dinner, bridal luncheon or farewell brunch at one of our other outstanding venues based on availability

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Ceremony Fee and Information

This fee includes the setup, breakdown and usage of up to 200 gold chivari chairs with white cushions and one hour wedding rehearsal the day before the wedding. Two options are available for your wedding ceremony: the Grande Lawn offers a lake view and seasonal landscaped golf course setting (accommodates up to 300); Veranda with a lake and golf course view (accommodates up to 130 seated with standing for additional guests).

Bridal Suite Rental and Information

This fee includes rental for both suites accommodating both the bride and the groom. These conveniently spacious suites include a hanging rack; flat screen TV, lounge furniture; full length mirror; two bottles of champagne; pint of orange juice; tray of seasonal sliced fruits; assorted display of tea sandwiches for up to 12.

Pine Lakes Country Club

The historic setting at the *Pine Lakes Country Club* is the essence of Southern Antebellum. This addition to the National Register of Historic Places was originally built in 1927 and was restored to its iconic glory in 2009. Dramatic Dorothy Draper inspired interiors combine brilliant hues of Carolina blue contrasting with tall white columns and dark wood flooring in the Azalea and Magnolia Ballrooms. Natural light flows through glimmering chandeliers offering a momentous feeling while dancing into the evening. Just off of the ballrooms, the expansive antebellum column porch opens out onto “The Garden” surrounded by lavish landscape that includes a well manicured lawn lined with Crepe Myrtle trees while enclosed by a brick partition that peeks out to the lavish greens of Pine Lakes Golf Course. The cozy Snug Pub is surrounded in history. In 1954, the editors of Time, Inc. visited Pine Lakes for a golf outing. It was in the Snug Pub that the editors penned out the weekly publication that is now known as *Sports Illustrated*. The Magnolia and Azalea Ballrooms along with the Snug Pub will accommodate up to 175 for a seated event and 275 for a cocktail reception. For larger events, Robert White Pub and History Hall are located beside the Snug Pub and offers additional space that combined with the ballrooms and the Snug Pub, will accommodate up to 255 for a seated event and 325 for a cocktail event.

Rental Fee and Information

This rental fee includes several amenities such as usage of the Magnolia and Azalea Ballrooms; Snug Pub Bar; parquet wood dance floor; wedding cake cutting and plating service; bottle of champagne for bride and groom’s toast; gold chivari chairs; banquet tables, serving ware that includes glassware, flatware, plates and catering equipment; standard table linens and table napkins in white, ivory or black; bridal room for bride and attendants. Also included in the rental fee is the benefit of booking your rehearsal dinner, bridal luncheon or farewell brunch at another of our outstanding venues based on availability.

Robert White Pub and History Hall

For an additional fee includes seating for an additional 80 guests as well as one additional bar service.

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Ceremony Fee and Information

This fee includes the set up and breakdown of 200 gold chivari chairs with white seat cushions and a one hour wedding rehearsal the day before the wedding. The Garden offers a tranquil environment for your wedding ceremony (accommodates up to 350 guests).

Please note that during season, the Pine Lakes Country Club pool is located just off of

The Garden and is open to club members until 5:30 pm



Plated Dinners

*Chef's Accompaniments, Club Salad Rustic Bread & Butter, Starch and Vegetable and
Freshly Brewed Coffee, Decaffeinated Coffee & Tea*

Fish

Grilled Atlantic Salmon Filet with Lemon Herb Sauce

Sautéed Grouper Filet "Oscar" Style

Crab Florentine Stuffed Flounder
with Roasted Red Pepper Sauce

Chicken

Garlic and Herb Roasted Airline Chicken Breast
with Lemon Buerre Blanc

Basil and Ricotta Stuffed Free Range Chicken Breast
Topped with Roasted Red Pepper Coulis

Other Preparations Available:
Marsala, Florentine, Saltimbocca, Franchise, Picatta

Duo Dinners

Grilled Filet Mignon Accompanied with Sautéed Chicken
Breast and a Sun-dried Basil Cream Sauce

Citrus Marinated and Grilled Chicken Breast
Accompanied with Two Jumbo Grilled Shrimp served
with a Citrus Buerre Blanc

Petit Manhattan Filet with Wild Mushroom Jus paired
with a Grilled 4 oz Warm Water Lobster Tail with Lemon
Garlic Aioli

Petit Ribeye Filet with Truffle Butter and Grilled
Chilean Sea Bass Filet with Honey, Lemon and Thyme
Vinaigrette

Beef

Marinated 12oz Ribeye with
Maple Bourbon Butter

8 oz Filet Mignon with Natural Jus

Thick Cut Prime Rib served with Natural Jus

Flank Steak Roulade

Veal & Pork

Braised Pork Osso Bucco with Natural Jus

Veal Medallions with Gorgonzola Cream
and Balsamic Reduction

Veal Scaloppini with Cherry Tomatoes, Capers,
White Wine and Garlic Sauce

Rosemary Infused Roasted Pork Loin with a
White Wine and Whole Grain Mustard Sauce

Vegetarian

Marinated and Grilled Portobello Mushroom
With Roasted Red Peppers and Asparagus a
Port Balsamic Glaze

Vegetable Napoleon with Parmesan Breaded Eggplant
and Tomatoes Stacked with Spinach & Feta Cheese
Served with a Vinaigrette Sauce

Grilled Red Pepper Stuffed with Spinach, Sun
Dried Tomatoes, Caramelized Onions, and
Fresh Mozzarella Cheese

Pasta Primavera

*



Starters, Soups and Salads

Starters

Chilled Jumbo Shrimp Cocktail served with Bloody Mary Cocktail Sauce and Lemon Wedge

Jumbo Lump Crab Cake with Fried Green Tomatoes and a Sweet Corn Salsa

Grilled Prosciutto Wrapped Shrimp with Fennel and Red Pepper Slaw, Citrus Vinaigrette

Crab and Corn Fritters with Chive Aioli

Creamy Risotto served with Wild Mushroom Ragout and Truffle Oil

Soups

Seven Onion Soup with Melted Aged Swiss and Ciabatta Crouton

Tomato Bisque Soup with Basil Pesto Drizzle and Parmesan Cheese Wafer

Corn and Crab Chowder

Lobster Bisque topped with Basil Oil

Salads

Boston Bibb and Radicchio Salad with Grilled Peaches, Candied Pecans, Pickled Red Onions, Bacon Confit and Blackberry Vinaigrette

Mixed Baby Greens with Watermelon, Crumbled Feta Cheese, Shaved Red Onions, Cucumber Curls, Roasted Grape Tomatoes and White Balsamic Vinaigrette

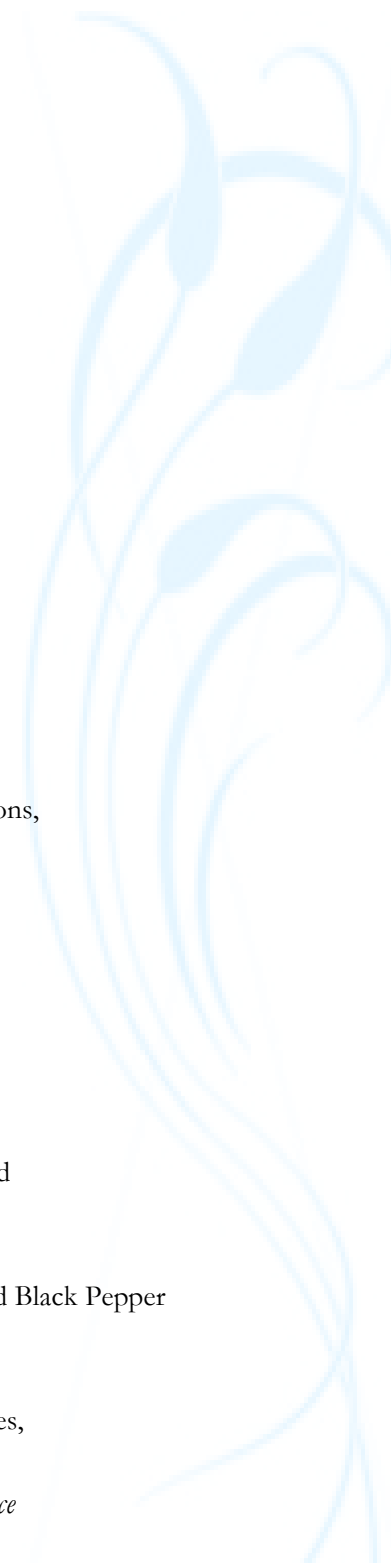
Baby Spinach Salad with Toasted Walnuts, Feta Cheese, Red Onions, Strawberries
With a Cider Strawberry Vinaigrette

Caprese Salad with Stacks of Tomato, Mozzarella, Basil with an Aged Balsamic Drizzle and Extra Virgin Olive Oil

Classic Caesar with Romaine Hearts, Herbed Croutons, Shaved Parmesan Cheese, Cracked Black Pepper and Creamy Caesar Dressing

Club Salad prepared with Mixed Greens of Romaine and Iceberg Lettuce, Cherry Tomatoes, Sliced Cucumbers and Pickled Red Onions with a House Made Italian Vinaigrette

**This salad is served with all entrees, other salads may be selected and will incur the price difference*



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Custom Savory Buffets

Select Two Entrees, One Vegetable, One Starch and One Salad

Select Three Entrees, One Vegetable, Two Starches and One Salad

Select Two Entrees, One Carving Station (Attendant Fee does not apply),
Two Vegetables, Two Starches and One Salad

All Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Sliced Beef Medallions with Green Peppercorn Sauce

Beef Stroganoff

Marinated London Broil with House Made Steak Sauce

Slow Roasted Prime Rib

Filet Tips with Baby Mushrooms, Caramelized
Onions and Gorgonzola Cheese with Port Wine Jus

Veal Osso Bucco

**See Carving Stations for options (*add \$4 per person for Tenderloin of Beef*)

Prosciutto Wrapped Airline Chicken Breast
with Roasted Red Pepper Coulis

Rosemary & Citrus Marinated Chicken Breast Charbroiled

Grilled Pacific Chicken and Pineapple with
Caramelized Maui Onion Demi Glaze

Herb Roasted Airline Chicken Breast

Other Preparations Available:
Marsala, Florentine, Saltimbocca, Franchise, Picatta

Grilled Salmon with Mulled Red Wine Butter Sauce

Blackened Tilapia with Creole Sauce

Crab Stuffed Flounder Filet with Lemon Buerre Blanc

Grilled Mahi Mahi with a Citrus Salsa

Shallow Poached Grouper with
Chardonnay Cream Sauce

Herb Roasted Pork Loin with Herbed Jus

Blackberry BBQ glazed Pork Loin

Grilled Pork Chop with Tomato and
Caramelized Onion Ragout

Pork Medallions with Crispy Bacon and
Maple Mustard Jus



Custom Savory Buffets *Cont'*

Mixed Greens with Cucumbers, Cherry Tomatoes,
Pickled Red Onions with Assorted Dressings

Tuscan Pasta Salad

White Bean Salad with Tomatoes,
Basil and Caramelized Onions

Caesar Salad with Garlic Croutons
and Parmesan Cheese

Seasonal Fresh Fruit Salad

Sliced Melon with Prosciutto Ham,
Mint and Lemon Vinaigrette

Salads

Green Beans Almondine or Braised

Grilled or Steamed Asparagus

Broccolini with Mushrooms, Herbs and Tomatoes

Seasonal Vegetable Medley
(Zucchini, Squash, Carrots and Red Onions),

Basil Pesto Roasted Vegetables

Broccoli with Lemon Butter

Parmesan Encrusted Roma Tomatoes

Honey Glazed Carrots

Vegetables

Garlic and Herb Roasted Red Potatoes

Potatoes Gratin

Baked Potato Bar: Butter, Sour Cream, Bacon Bits,
Scallions and Shredded Cheese

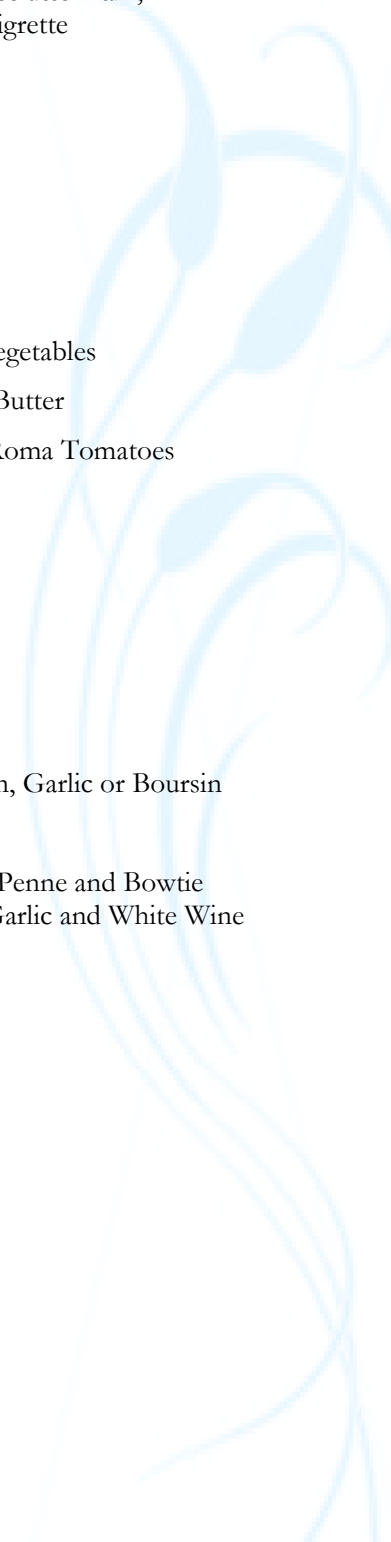
Roasted Buttery Fingerling Potatoes

Mashed Potatoes: Plain, Garlic or Boursin

Wild Rice Pilaf

Pasta Bar: Fettuccine, Penne and Bowtie
Alfredo, Marinara & Garlic and White Wine

Starches





Themed Dinner Buffets

Tuscan

Little Italy” Chopped Antipasto Salad with Vegetables, Provolone Cheese, Herbs and Salami
Garlic Bread
Shrimp Scampi with Fettuccini
Chicken Parmesan
Baked Rigatoni with Marinara, Sweet Basil and Ricotta
Zucchini and Tomato Gratin

Southern

Iceberg Wedge Salad Bar with Bleu Cheese Crumbles, Bacon Bits, Cherry Tomatoes
With Ranch Dressing
Cheesy Biscuits with Pimento Cheese Butter
Smoked Beef Brisket with Bourbon BBQ
Fried Chicken
Baked Macaroni and Cheese
Fried Green Tomatoes with Mozzarella and Pesto
Corn

Carolina

Garden Salad with Mixed Baby Greens, Grape Tomatoes, Cucumbers,
And Shredded Carrots with Assorted Dressings
Warm Dinner Rolls with Whipped Butter
Grilled Breast of Chicken with Dijon, Capers and White Wine Sauce
New York Strip with Natural Jus
Mahi Mahi topped with Grilled Pineapple Cilantro Glaze
Baked Potato Bar with Butter, Sour Cream, Chives, Bacon Bits and Shredded Cheese
Broccoli with Lemon Butter

American

Garden Salad with Mixed Baby Greens, Grape Tomatoes, Cucumbers,
And Shredded Carrots with Assorted Dressings
Warm Dinner Rolls with Whipped Butter
Prime Rib with Au Jus, Horseradish Cream and Dijon Mustard
Roasted Turkey with Gravy
Garlic Mashed Potatoes
Green Beans Almondine

Latin

Romaine Salad with Corn, Black Beans, Red Onions, Crispy Tortilla Strips
And a Ancho Chile Ranch
Classic Ropa Vieja – Slow Cooked Sirloin with Caramelized Onions,
Roasted Garlic and Mild Red Chile
Jamaican Style “Jerk” Chicken with a Creamy Cucumber Yogurt Sauce
Pan Roasted Salmon with Red Chili, Cilantro and Lime
Slow Cooked Cuban Style Black Beans with a Hint of Orange, Cumin and Chocolate
“Platanos” Sautéed Cuban Style Sweet Plantains

Culinary Stations

Carving Stations

*All Carving Stations Require a Culinary Attendant
Served with Freshly Baked Assorted Dinner Rolls with Whipped Butter
Add a Starch or Vegetable
Minimum of 40 guests*

Carved Tenderloin of Beef with Horseradish Cream, Dijon Mustard, and Tarragon Mayo
Pepper Crusted New York Strip with Au Jus, Herbed Mayo and Dijon Mustard
Grilled Marinated Asian Flank Steak with Ginger Soy Sauce with Wasabi Cream and Ginger Relish
Roasted Prime Rib with Au Jus and Horseradish Cream
Boneless Breast of Turkey with Southern Style Gravy
Baked Ham Glazed with Captain Morgan Rum with Honey Dijon Sauce
Herb Crusted Leg of Lamb with Mint Au Jus
Roasted Tuscan Loin of Pork Stuffed with Prosciutto, Fontina Cheese and Herbs with Apple Sauce and Brown Grain Mustard

Action Stations

*All Actions Stations Require a Culinary Attendant
Add a Club or Caesar Salad
Minimum of 40 guests*

Pasta

Sweet Italian Sausage with Peppers and Onions, Sautéed Chicken with Penne & Bowtie Pasta Served with Alfredo and Marinara Sauces Accompanied by Shallots, Tomatoes, Mixed Peppers, Black Olives, Wild Mushrooms & Parmesan Cheese

Asian Stir Fry

Your choice of two selections of either Beef, Chicken, Shrimp or Pork Prepared with Fried Rice and Complemented with Fresh Sautéed Vegetables; Carrots, Peppers, Snow Peas, Broccoli, Water Chestnuts and Onions

Low Country Shrimp and Grits

Sautéed Shrimp with Country Ham, Caramelized Onions and a Madeira Cream Sauce Served over Creamy Stone Ground Grits

Fajita

Includes Sizzling Beef and Chicken Sautéed with Peppers and Onions, Served with Soft Flour Tortillas, Sour Cream, Guacamole, Salsa, Cheddar Cheese, Tomatoes, and Shredded Iceberg Lettuce.

Shrimp Scampi

Sautéed Shrimp with Garlic, Shallots and Vine Tomatoes with White Wine and Parsley over Linguini

Hors d' Oeuvres

From the Land

Carolina Pulled Pork on Mini Corn Bread Griddle Cakes
Japanese Style Grilled Beef Skewers with a Ponzu Dipping Sauce
Thai Style Beef Satay or Chicken Satay with a Spicy Peanut Dipping Sauce
Miniature Cheesy Biscuits with Ham and Dijon Mustard
Petite "BLT" Sandwiches on Focaccia
Beef Slider, Blue Cheese Caramelized Onion and Three Mustard Sauce
Shaved Roast Beef on Ciabatta Crostini with Horseradish Sauce and Pickled Red Onions
Italian Sausage Stuffed mushrooms
Mini Italian Meatballs
Beef Wellington
Chicken Cordon Bleu Bites
Chicken Marsala Bites
Curried Chicken Salad on Croissant Toast Point

From the Sea

Ahi Tuna, Wasabi and Black Sesame Tartare in a Won Ton Crisp
Arugula and Prosciutto Wrapped Shrimp
Smoked Salmon, Lemon, Caper and Dill on Petite Pumpernickel
Maple Glazed Bacon Wrapped Scallops
Grouper Fingers with Cajun Remoulade
Mini Crab Cakes with Aioli
Cucumber Canapé with Crab Salad
Crab Rangoon with a Sweet Chili Sauce
Bloody Mary Oyster Shooters
Shrimp Kabobs

From the Soil

Buffalo Mozzarella, Tomato & Basil on Crostini
Classic Spinach and Feta Spanikopita with Cool Tzatziki
Tuscan Roulades – Sun Dried Tomato Goat Cheese wrapped in Grilled Baby Eggplant
Prosciutto Wrapped Melon balsamic syrup
Cucumber and Boursin Cheese Canapé
Vegetable Spring Roll with Sweet Chili Sauce
Brie and Raspberry Purses
Roasted Vegetable Quesadilla with a Cilantro Sour Cream
Gorgonzola and Port Wine Mousse with Red Grape on White Toast Round
Fried Green Tomato Slider with Crisp Pancetta, Boursin Cheese and Sweet Tomato Jam
Strawberries with Marscapone Cheese Topping
Boursin Goat Cheese Stuffed Mushrooms
Assorted Tea Sandwiches: Chicken salad with Grapes, Pimento cheese, Smoked Salmon with Dill and Boursin, Cucumber and Mint



Platters and Displays & Sweets and Treats

Antipasto Display

Assortment of Grilled and Roasted Vegetables: Olives, Artichokes, Asparagus and Roasted Red Peppers
Italian Meats: Prosciutto, Capicola, Salami and Pepperoni,
Aged and Fresh Cheeses: Gorgonzola, Mozzarella and Provolone
Artesian Breads with Extra Virgin Olive Oil and Aged Balsamic Vinegar

Sliced Fruit Platter

Sliced Tropical Fruit, Citrus, Grapes, Melon and Seasonal Berries

Imported and Domestic Cheese Display

Domestic Cheeses: Bleu Cheese, Cheddar, Wisconsin Smoked Gouda, Pepper jack,
European Cheese: Havarti Dill, Port Salute, Brie, Boursin and Drunken Goat
Garnished with Fruit, Homemade Breads and Crackers

Mashed Potato Bar

Choice of Creamy Mashed Potatoes with Sour Cream, Butter, Cheddar Cheese, Bacon Bits, Chives and Gravy
Or Whipped Sweet Potatoes with Candied Pecans, Brown Sugar and Honey, Mini Marshmallows and Butter

Gourmet Sliders Display

Beef Slider with Caramelized Onions, Bleu Cheese and Three Mustard Sauce
Fried Green Tomato Slider with Crisp Pancetta, Boursin Cheese and Sweet Tomato Jam
Crab Cake Slider with Bacon and Sun Dried Tomato Mayo

Gourmet Pizza Bites

White Pie with Garlic and Olive Oil Base, Mozzarella, Feta, Roma Tomatoes and Onions
BBQ Chicken, Mozzarella, Cheddar, Caramelized Onions, Bacon and BBQ Sauce
Caesar Pie with Garlic and Olive Oil Base, Mozzarella, Provolone, Feta, Topped with Caesar Salad,
Pesto Chicken and Roma Tomatoes

Platters and Displays & Sweets and Treats Cont'

Fresh Vegetable Platter

Selection of Crisp Seasonal Vegetables: Miniature Tomatoes, Carrots, Celery, Broccoli, Green Beans and Sugar Snaps with Red Pepper Hummus and Ranch Dipping Sauces

Fire and Ice Seafood Display

Jumbo Shrimp Cocktail and Cocktail Crab Claws on a Bed of Ice with House Made Cocktail Sauce, Fresh Cut Lemons accompanied by Flash Fried Calamari with Marinara Sauce

Cheese Fondue Platter

Velvety Cheese with Raw Vegetables and Assorted Crusty Breads

Viennese Dessert Table

An Assortment of Cannolis, Éclairs, Cream Puffs, and Other Treats

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate Sauce, Strawberry Topping, Crushed Walnuts, Chocolate Chips, Oreo Crumbles, Chocolate Sprinkles, Cherries, Caramel Sauce and Whipped Cream (other ice cream flavors available)

Chocolate Fondue Station

Melted Milk Chocolate served with Pound Cake, Pretzel Rods, Pineapple, Strawberries, Melon and Marshmallows
Chocolate Fountain Rental

Beverages

Bar Package

Each bar package is an all inclusive price and includes all mixers, domestic & imported beers, house wines and unlimited soft drinks. These packages DO NOT include frozen drinks, signature drinks, cordials, shots or champagne toasts. Guests must be over the legal drinking age of 21.

Premium Bar

Absolute, Jack Daniels, Tanquerary, Makers Mark, Jose Cuervo Gold,
Johnnie Walker Red, Tommy Bahama White and Gold
Robert Mondavi Chardonnay, Pinot Grigio, Cabernet and Merlot
Korbel Champagne
Assortment of Domestic and Imported Beers

First Hour
Each Additional Hour

House Brand Package

Finlandia Vodka, Seagrams 7, Beefeater, Jim Beam, Sauza,
Dewars, Bacardi and Captain Morgan
Robert Mondavi Chardonnay, Pinot Grigio, Cabernet and Merlot
Korbel Champagne
Assortment of Domestic and Imported Beers

First Hour
Each Additional Hour

Beer and Wine Package

House Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel and Champagne
All Domestic and Imported Beers

First Hour
Each Additional Hour

Hosted Bar

Hosted bars are based on consumption and paid for by the host. Hosted bars also includes unlimited soft drinks.

Premium Liquor
House Liquor
House Wine
Imported Beer
Domestic Beer

****For cash bars, increase above prices by \$1****

Beverages - Cont'

Champagne Toast

A glass for each of your guests and garnished with a strawberry, this is also a great idea for a pre-ceremony refreshment.

Sparkling Cider Toast

Each guest will receive a glass of sparkling cider with a strawberry garnish. This service may also be provided as a pre-ceremony refreshment.

Signature Drinks

Your favorite drink will be butler passed to all guests.

Coffee and Cordial Bar

Fresh roast coffee with white and brown sugar cubes, hazelnut, vanilla and caramel flavored syrups, cinnamon sticks, shaved chocolate, cocoa powder, whipped cream, Bailey's Irish Cream, Kahlua and Grand Marnier.

Wine Service with Dinner

Red and White Wine selections poured for each of your guests at dinner. To add a special touch, create a private label wine for an additional fee.

Party Punch or Lemonade

Party punch with Ginger Ale garnished with Orange Slices (serves 25)

Soft Drinks

Assorted Bottled soft drinks include Coke, Diet Coke and Sprite

Private Label Water

