

Wedding Packages

Room Set-Up Fees

| Rooms | Dinner Seating Capacity | Ceremony Seating Capacity | Member Set Up Fee | Non-Member Set Up Fee | Member Ceremony | Non-Member Ceremony |
|--------------------------|--------------------------------|----------------------------------|--------------------------|------------------------------|------------------------|----------------------------|
| Starlight | 20 | 20 | \$25 | \$50 | \$25 | \$50 |
| Kenwood | 60 | 90 | \$50 | \$100 | \$50 | \$100 |
| East | 50 | 70 | \$50 | \$100 | \$50 | \$100 |
| West | 50 | 70 | \$50 | \$100 | \$50 | \$100 |
| Central | 40 | 60 | \$50 | \$100 | \$50 | \$100 |
| Ballroom | 180 | 230 | \$150 | \$300 | \$1000 | \$1500 |
| Living Room | 75 | 40 | \$200 | \$400 | \$100 | \$1500 |
| <i>Furniture Removal</i> | 150 | 230 | \$500 | \$1000 | \$1000 | \$1500 |
| South Terrace | 100 | 175 | \$250 | \$300 | \$1000 | \$1500 |
| South Lawn | 300 | 400 | \$300 | \$600 | \$1000 | \$1500 |
| West Patio | 100 | 150 | \$200 | \$300 | \$1000 | \$150 |
| Bridal Suite | 0 | 0 | \$25 | \$50 | 0 | 0 |

Wedding Packages

Gold Packages

One Hour Reception Includes:

Displayed Domestic Cheese, Fresh Fruit & Crudité with Ranch Dip, Melba Yogurt Dip & Gourmet Crackers
Choice of Three Passed Hors d'oeuvres from Gold Package List

SALAD CHOICE

Kenwood House Salad

house green mix, cucumbers, shredded carrots, grape tomatoes
choice of buttermilk ranch and balsamic vinaigrette set on the table

Caesar Salad

chopped romaine, croutons, parmesan cheese, lemon wedge, caesar dressing

Served with Assorted Dinner Rolls & Butter

ENTRÉE CHOICE

Black Hawk Farms American Waygu Sirloin (8 oz)

Sauce Diane, Smashed Red Skin Potatoes, Haricot Verts, Roasted Tomato

Club Cut NY Strip (8 oz)

Lyonnais Potatoes, Red Wine Demi Glace, Broccolini, Roasted Tomato

Pan Seared Airline Chicken (10 oz)

Italian Salsa Verde, Parmesan Herb Polenta, Wilted Greens

60 South Roasted Salmon

Miso Truffle Marinated Salmon, Coconut Rice, Sesame Spinach

DUET PLATE

Filet & Pan Seared Chicken Breast

Red Wine Demi, Wild Mushroom and White Wine Cream Sauce
Wild Rice Pilaf, Roasted Baby Carrots
Additional \$5 per person++

\$100.00 per person ++

Wedding Packages

Gold Packages

HORS D'OEUVRES

Vegetable Spring Rolls with Sweet Chili
Stuffed Artichoke Beignets
Chicken Quesadilla Cone
Southwest Vegetable Quesadilla Cone
Jack Daniels BBQ Meatballs
Andouille Hushpuppy
Boursin Stuffed Fried Mushroom
Tandori Chicken Skewer
Tuscan Roasted Vegetable Arancini
BLT Canape
Individual Vegetable Crudit e
Caprese Skewer
Tomato & Mozzarella Bruschetta
Deviled Eggs

CALL BRAND BAR

Includes all mixers and garnish

Package is for **FOUR** hours of open bar.

Bars are closed for one and a half hours during dinner service for Unlimited House Wine Service

Vodka: Absolut, Stolichnaya | Bourbon: Jim Beam | Whiskey: Jack Daniels

Gin: Tanqueray | Canadian: Seagram's 7

Rum: Bacardi | Scotch: Dewar's | Tequila: Jos e Cuervo

Domestic Beer | Import Beer | Coke Products

House Wine: Stone Cellars Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, Tott's Champagne

Package Bar include butler passed wine to guests upon arrival.

1 Bartender per 100 guests, 2 Bartenders per 100-175 guests, 3 Bartenders per 175-300 guests.

Additional Bartenders can be added for a fee of \$100++ each.

CHAMPAGNE TOAST

\$5.00 per person ++

Wedding Packages

Platinum Packages

One Hour Reception Includes:

Displayed Domestic Cheese, Fresh Fruit & Crudit  with Ranch Dip, Melba Yogurt Dip & Gourmet Crackers
Choice of Four Passed Hors d'oeuvres from Platinum Package List

SALAD CHOICE

Caesar Salad

Chopped Romaine, Croutons, Parmesan Cheese, Lemon Wedge , Caesar Dressing

Harvest Salad

Mixed Greens, Dried Cherries, Candied Walnuts, Crumbled Goat Cheese, Sherry Vinaigrette

Gourmet Salad

Mixed Greens, Toasted Almonds, Dried Cherries, Crumbled Blue Cheese, Balsamic Dressing

Served with Assorted Dinner Rolls & Butter

ENTR E CHOICE

Filet Mignon (8 oz.)

Red Wine Demi Glace, Whipped Potatoes, Asparagus, Roasted Tomatoes

Red Wine Braised Short Rib (8 oz.)

Braising Jus, Pommes Dauphine Potatoes, Asparagus, Roasted Tomato

Heart of Ribeye

Red Wine Demi Glace, Lyonnaise Potatoes, Broccolini, Roasted Tomato

Chicken Duxelle (10 oz.)

White Wine Truffle Cream, Potato Gnocchi, Swiss Chard

Halibut

Chermoula Sauce, Basmati & Quinoa Pilaf, Broccolini

DUET PLATE

Filet & Salmon

Red Wine Demi, Dijon Vermouth Sauce, Whipped Potatoes, Asparagus, Roasted Tomato

Additional \$5 per person++

\$125.00 per person ++

Wedding Packages

Platinum Packages

HORS D'OEUVRES

Vegetable Spring Rolls with Sweet Chili
Stuffed Artichoke Beignets
Chicken Quesadilla Cone
Southwest Vegetable Quesadilla Cone
Jack Daniels BBQ Meatballs
Andouille Hushpuppy
Boursin Stuffed Fried Mushroom
Tandori Chicken Skewer
Tuscan Roasted Vegetable Arancini
BLT Canape
Individual Vegetable Crudit e
Caprese Skewer
Tomato & Mozzarella Bruschetta
Deviled Eggs

Chicken Hibachi
Roasted Beef Crostini
Black Pepper and Cheddar Biscuit with Shaved Ham
Individual Shrimp Cocktail
Smoked Salmon Cucumber Canape
Shrimp Tempura
Beef Empanada with Chimichurri
Crab Rangoon
Feta & Sundried Tomato Phyllo Crisp
Fiery Peach BBQ Brisket
Reuben Flat Bread
Buffalo Chicken Spring Rolls
Roasted Pork Tenderloin
Tuna Poke

PREMIUM BRAND BAR

Includes all mixers and garnish

Package is for **FOUR** hours of open bar.

Bars are closed for one and a half hours during dinner service for Unlimited House Wine Service.

Vodka: Ketel One, Belvedere | Bourbon: Maker's Mark | Whiskey: Gentleman Jack

Gin: Bombay | Rum: Captain Morgan's

Canadian: Crown Royal | Scotch: Chivas | Tequila: Jos e Cuervo 1800

Domestic Beer | Import Beer | Coke Products

Wine: Select Premium, Korbel Champagne

Package Bars include butler passed wine to guests upon arrival.

1 Bartender per 100 guests, 2 Bartenders per 100-175 guests, 3 Bartenders per 175-300 guests.

Additional Bartenders can be added for a fee of \$100++ each.

CHAMPAGNE TOAST

\$5.00 per person ++

Wedding Packages

Children's Menu

(11 YEARS AND UNDER)

(Select one entrée for all children)

Chicken Tenders with French Fries and Applesauce

Grilled Cheese with French Fries and Applesauce

Club Burger with French Fries and Applesauce

Pasta with Meatballs and Marinara Sauce, Applesauce

\$11 per person ++

Vendor Meals

Club Sandwich or Club Wrap with Chips and Beverage

\$15 per person ++