



Wedding Packages

Memorable Wedding Package

- Three-Course Meal
- Four-Hour Bar which includes call brand cocktails, beer and wine
- Champagne Toast with dinner for all adults
- Linen napkins, tablecloths, china and glassware

Ultimate Wedding Package

- Four-Course Meal
- Four-Hour Bar which includes call brand cocktails, beer and wine
- Champagne Toast with dinner for all adults
- Butler Style champagne during cocktail hour
- Wine service during dinner
- Linen napkins, tablecloths, china and glassware
- Chair covers and ties

Menu Selections and Package Pricing

<u>Menu Item</u>	<u>Memorable</u>	<u>Ultimate</u>
Roasted Breast of Chicken with Choice of Sauce Chardonnay Cream, Roasted Tomato or Bing Cherry	\$46.00	\$62.00
Spinach and Asiago Stuffed Chicken with Red Pepper Coulis	\$47.00	\$63.00
Apricot Stuffed Chicken with Grand Marnier Sauce	\$47.00	\$63.00
Sautéed Chicken with Lemon-Thyme Jus	\$47.00	\$63.00
Bistro Steak with Wild Mushroom and Merlot Demi Glace	\$48.00	\$64.00
Chilean Salmon with Confit Garlic Cream Sauce and Arugula	\$49.00	\$66.00
Filet Mignon and Jumbo Shrimp with Merlot Demi Glace	\$57.00	\$73.00
Filet Mignon and Baby Portobello Mushrooms	\$57.00	\$73.00
Filet Mignon and Breast of Chicken with Choice of Sauce	\$57.00	\$73.00
Family Style with three Entrées, one Starch and one Vegetable	\$53.00	\$67.00

Family Style Selections

Entrées

Sirloin of Beef with Mushroom Demi Glace
 Roast Pork Tenderloin with Pan Gravy
 Italian Sausage & Sweet Peppers
 Roast Turkey Breast and Bread Stuffing
 Southern Fried Chicken
 Roast Tilapia with Sautéed Spinach
 Baked Ham and Pineapple Glace
 Rosemary Roasted Chicken
 Mahi Mahi with Pineapple Mango Salsa
 Cheese Tortellini, Spinach and Almond Alfredo

Starches

Roasted New Red Potatoes
 Wild Rice, Cherries and Almonds
 Double-Whipped Mashed Potatoes
 Garlic-Smashed New Red Potatoes
 Roasted Gold Potatoes with
 Parmesan and Italian Herbs

Vegetables

Honey-Glazed Carrot
 Green Beans with Bacon and Onions
 Roasted Vegetables
 Roasted Corn Medley
 Steamed Vegetables



Prices listed above are per person and do not include tax (currently 7%) or service fee (currently 18%). Menu pricing is subject to change and will be confirmed 90 days prior to your function. All catering events to be provided by Star Events Catering.



Wedding Enhancements

Wedding Package Upgrades

- Butler Style Champagne during Cocktail Hour \$4.00
- Intermezzo Course \$3.00
- Soup Course \$3.50
- Wine Service during Dinner \$6.00
- Upgrade to Premium Bar \$6.00
- Unlimited Soda Bar for guests under 21 years old \$6.00
- Sweet Table \$6.00

Standard Linen & Set Specialties

- Guest tables set with ivory or white linen tablecloths
- Linen napkin choices: black, white, ivory, red, burgundy, pink, yellow, gold, hunter green, navy blue, baby blue, rust, lilac, deep purple or sea foam green
- Ten inch round mirrors with two votive candles
- Tables with black or white satin skirting and white or ivory linen tablecloths for head table, guest book, gift table, place card table, cake table and DJ table
- Dance floor provided based on attendees
- Specialty linens available starting at \$22.00 per table
- Chair covers and ties available starting at \$5.00 per chair

Wedding Cake Selection

- There will be a \$1.00 per person cake cutting fee per attendee
- See preferred vendor listing for approved
- Any bakery that will be used that is not on the preferred vendor listing, must have a current health inspection, liability insurance, provide a waiver to Star Events and be a full service bakery.

All weddings will require security, contracted solely through Star Events, on premise after 8:00 p.m. at a charge of \$50.00 per hour.



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Reception

Butler passed Hors d'oeuvres

Selection of five hors d'oeuvres to be butler passed continuously for one hour

Spinach stuffed mushrooms
Pico de gallo chicken quesadilla
Peppercorn meatballs
Spinach and phyllo triangles
Mini cheese calzones
Cheddar and bacon puffs
Shrimp shooters
Tomato bruschetta with romano cheese crostini
Chicken satay with thai peanut sauce
Beef empanadas
Assorted canapés
Szechwan beef satay
\$11.95 per person

Hot Hors d'oeuvres

Spinach stuffed mushrooms
Buffalo chicken fritters with bleu cheese dressing
Pico de gallo chicken quesadilla
Chicken potstickers with szechwan dipping sauce
Mini cheese calzones
Cheddar and bacon puffs
\$118.00 per 50 pieces

Crisped brie with berry compote
Chicken satay with thai peanut sauce
Baby crab cake with spicy remoulade
Shrimp in apple smoked bacon with balsamic reduction
Assorted canapés
Szechwan beef satay
\$178.00 per 50 pieces

Cold Hors d'oeuvres

Tomato bruschetta with romano cheese crostini
Shrimp cocktail shooters
Antipasto kabob
Smoked salmon deviled eggs
Strawberry brie canapé
Crudite shooters
\$118.00 per 50 pieces

Specialty Displays

Each display serves 20 people

Antipasto Display

Prosciutto, italian dry salami, fontinella cheese, imported olives, roasted red peppers, marinated mushrooms and artichoke hearts served with italian breads
\$90.00 each

Assorted Cheese Display

Imported and domestic cheeses with assorted crackers
\$90.00 each

Fresh Fruit of the Season Display

\$65.00 each

Grilled Vegetable Display

Marinated and then grilled vegetables served with grilled pita bread, hummus and olive tapenade
\$65.00 each

Carving Stations

All carving stations with chef's attendant require a \$100.00 per selection carver fee – all stations serve 50 people

Roast Turkey Breast

Served with traditional pan gravy and house made cranberry sauce
\$270.00 each

Honey Chipotle Pork Loin

Served with black bean and corn salsa
\$240.00 each

Carved Cognac Glazed Ham

Served with parker house rolls and stone ground mustard
\$280.00 each

Char Grilled Strip Steak

Served with horseradish sauce, shallot rosemary jelly and parker house rolls
\$325.00 each



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Beverage Service

Call Brands

Jim Beam, J&B, Jose Cuervo Gold, Martell VS, Seagrams 7, Captain Morgan, Smirnoff Vodka, Beefeaters Gin, Ron Diaz Rum, Peach and Cruzan Coconut Rum and Amaretto

Premium Brands

Absolut, Absolut Citron, Tanqueray, Chivas Regal, Hennessy, Bacardi, Captain Morgan, Jack Daniels, Jose Cuervo Gold, Seagrams VO, Kahlua, Baileys, Amaretto DiSarono and Cruzan Coconut

Beer Selections

Domestic: Miller Lite, MGD, Coors Light, Budweiser, Michelob Ultra (select up to three brands)

Imported: Corona, Heineken, Amstel Light (select one brand)

Wine Service

Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Additional selections available upon request

Wine not included in package is an additional \$20.00 per bottle

Hosted Bar

Prices include your choice of liquor package, beer selection and all wines

	<u>Call</u>	<u>Premium</u>
One Hour	\$14	\$17
Two Hour	\$17	\$21
Three Hour	\$19	\$23
Four Hour	\$22	\$25

Host bar set-up fee of \$75.00 applies with a minimum guarantee of 50 people required

Cash Bar

	<u>Host</u>	<u>Cash</u>
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Domestic Beer	\$3	\$4
Imported Beer	\$4	\$5
House Wine	\$6	\$7
Soft Drinks	\$2	\$2
Cordials	\$8	\$8
Cognacs	\$8	\$8

Bartender fee of \$75.00 per bar applies unless cash bar exceeds \$1500 in sales, then fee is waived

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