



Wedding Stations Reception Package

Cocktail Reception

(Based on One Hour of Unlimited Service)

Passed Hot Hors d'oeuvres (Choose Five)

Cold Selection

- ~ Smoked Salmon Finger Sandwich on Pumpernickel Bread
With Caper Cream Cheese*
- ~ Bocconcini Mozzarella Skewer with Tomato and Basil*
- ~ Brie & Blackberry Preserve Tartlet with Balsamic Glaze*
- ~ Tenderloin and Bleu Cheese Crostini*
- ~ Prosciutto Wrapped Asparagus*

Hot Selection

- ~ Mini Cajun Beef Kabob*
- ~ Franks en Croustade*
- ~ Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw
Miami Spice Rub*
- ~ Cheeseburger Spring Rolls*
- ~ Raspberry & Brie Puffs*
- ~ Mushroom Caps Filled with Boursin Cheese*
- ~ Naan Flatbread with Goat Cheese, Caramelized Onion, Pine Nuts
With Balsamic Glaze*
- ~ Mini Chicken & Waffles*
- ~ Peking Duck Spring Rolls*
- ~ Steamed Chicken Dumplings*
- ~ Coconut Chicken Skewers*

Reception Displays

Choose Two

(May add additional Displays at \$4.00pp each)

Baked Brie with Blackberry Preserves

Served with Grapes and Crusty French Bread

Antipasto Table

*Heirloom Tomatoes, Fresh Mozzarella, Marinated Assorted Olives,
Roasted Peppers & Grilled Artichokes with Fresh Basil, Cappicola,
Mortadella, Salami & Pepperoncini
Focaccia and Garlic Breads*

Local Farmer's Market Fruit Display

Accompanied with Champagne Grapes

Artisan Cheese Display

*A Selection of Domestic & International Cheeses
Vine Fruits, Water Wafers & Crackers*

Grilled or Fresh Vegetable Display

*With Hummus and Black Olive Tapenade
With Pita Crisps and Flatbreads*

Spreads & Breads Display

*Warm Artichoke and Spinach, Red Pepper Hummus, & Herbed Cheese Dip
Pita Chips, French Bread, Focaccia & Black Olive Bread*

Bruschetta Bar

Black Olive & Feta, Sun-dried Tomato & Mascarpone, Roasted Red Pepper & Artichoke

~ See attached list for Bar Package Selection ~

Stations Reception

(Based on 1.5 Hours unlimited service)

Chopped Cobb Salad Station

*Romaine & Mixed Greens with Choice of Toppings to Include:
Grilled Chicken, Hard Boiled Eggs, Bacon, Tomatoes,
Cucumbers, Avocado, Cheese & Garlic Croutons
Caesar Dressing*

SELECT ONE Chef Attended Station:

Sliders Station

- Prime Rib w/Swiss Cheese & Horseradish Sauce*
- Maryland Crab cake w/Chipotle Remoulade*
- Vegetarian Burger w/Caramelized Onions, Roasted Peppers & Provolone
Assorted Sauces and Toppings*

Kabob Station

*Selection of Beef Tips, Chicken or Vegetable Kabobs
Served with Grilled Pita Triangles and Choice of Dipping Sauces
~Creamy Bleu Cheese Sauce
~Tzatziki Green Cucumber - Yogurt Sauce*

***Add Shrimp on Sugar Cane Skewer with Pineapple Walnut Relish
~ Additional \$5.00 per person***

Carving Station

Slow-Roasted NY Strip Loin
*Assorted Snow Flake Rolls, Horseradish Cream
& Rosemary Au Jus
&
Citrus Sage Roasted Turkey
with Orange Cranberry Relish
Assorted Rolls*

SELECT TWO Chef Attended Station:

Cheese Tortellini & Penne Pasta Station

*Vodka Sauce, Olive Oil Garlic & Pesto Sauce along
with assorted Toppings & Served with Garlic Rolls*

Macaroni & Cheese Station

*Toppings to Include:
Peas, Shrimp, Tomatoes, Parmesan Cheese, Diced Ham
Mushrooms, Onions, Italian Sausage, Broccoli
Asiago Cheese Sauce*

Fajita Station

*Marinated Beef & Chicken with Sautéed Onions and Bell Peppers
Toppings to Include: Diced Tomato with Cilantro, Shredded Cheese, Guacamole,
Sour Cream and Fresh Tomato salsa*

Continued:

Dim Sum and Fried Rice Station

Dim Sum Served in Steam Baskets

~ Shrimp Shimai

~ Chicken Gyoza or Steam Bun

~ Vegetable Potsticker

Fried Rice to Order:

Bean Sprouts, Water Chestnut, Chopped Peppers, Green Peas,

Diced Carrots, Tofu, Edamame, Mushrooms

Additional \$5.00 per person – Add Shrimp & Chicken

Additional \$5.00 per person ~ Rissoto Bar

Toppings to Include:

*Sautéed Mushrooms, Spinach, Roasted Corn, Roasted Peppers, Asparagus,
Fire Roasted Tomatoes, Artichoke Hearts, Sun Dried Tomatoes, Caramelized Onions,
English Peas, Diced Chicken, Mini Meatballs, Shredded Parmesan
Variety of Cheeses*

Desserts

Assorted Cakes & Pie

Petit Fours & Mini Pastries

Wedding Cake

Coffee Station

Freshly Brewed Coffee, Regular & Decaffeinated

Hot Herbal Teas & Iced Tea

Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Rock Candy Swizzle Sticks

Upgrade to **Café Ala Carte Cappuccino Bar with
Cappuccino, Espresso and Flavored Coffees*

\$550.00

*\$75. per person **

** Plus 21% service charge and 6% sales tax*

Wedding Cake Included

Additional Reception and Dessert Station Options

Japanese Sushi Boat

Assorted Rolled Sushi

Displayed in an Authentic Wooden Boat

Served with Wasabi, Ginger & Soy Dipping Sauces

Fortune Cookies and Chopsticks

\$12. per person *

Dessert Station Enhancements

Chocolate Fondue Fountain \$600.*

With a Variety of 6 Dipping Items: Dark, Milk or White Chocolate Options

Viennese Table \$500.*

Assorted Miniature Desserts & Pastries

Additional Charges & Requirements:

Valet Parking

\$150.00 for up to 60 Guests

\$200.00 for up to 140 Guests

Guests May Select Not to Offer Valet Parking

Bar Package

Includes (1) Bartender per 75 guests.

Vendor/Children's Meals

*\$20. per person **

Private Event Fee @ \$500.00

Includes Banquet Chairs, Dance Floor, Gift Table, Place Card Table

Linens Package with Classic Linens

A Linen Allowance of 50% is Included in the Package (Up to \$500.00)

Based on ordering a FULL linen package including Tablecloths, Chair Covers, Napkins, 3 Hi Top Tables, Place Card Table, Gift Table, Sweetheart Table, Cake Table and Coffee Table.

Basic Napkin Fold Included (Fan, Triangle, Regular Menu Fold or Fan with Napkin Ring. All other napkin fold requests require an additional \$1.00 per napkin charge.

Photography:

Please view the list of photographers that are allowed on Grande Oaks grounds.

These are the ONLY photographers approved to shoot on the golf course or anywhere else outside of the actual clubhouse/veranda area.

Ceremony:

Bride is responsible for rental of folding chairs for ceremony.

Ceremonies held at Grande Oaks are required to use our Wedding Coordinator at a discounted price

Ask Private Event Director for details

Music

Discounted price of (1) full hour of Music for your Ceremony or Cocktail Hour

Choose a Pianist or Violin, \$300.00

Bride may upgrade to add more instruments and/or hours.

Package Prices may change as items are added or food costs increase.

Prices will be guaranteed once a contract is signed.