

# Wedding Receptions

## Complimentary Offerings

Menu Tasting for up to Four Guests

Suite for the Couple on their Wedding Night (parking not included)

Tables & Chairs with Ivory or White Linens and Napkins

Candlelit Centerpieces

Champagne toast for all guests

Dance Floor and DJ Table

Bartenders and Chef Attendants

Cake Cutting

The Four Hour Hosted Magnolia "Brand Bar" Including Cocktail Reception

Cheese OR Crudité Display during Cocktail Reception

Traditional Butler Passed Coffee Service during Dinner

All prices subject to 24% service charge and applicable taxes. Menu items and pricing subject to change without prior notice.

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# Hors d' Oeuvres

Prices are based on 100 pieces

## Cold Hors d'oeuvres

Fresh Mozzarella, tomato, basil With cracked black pepper, sea salt, and Extra virgin olive oil on a toasted crostini	\$400
Antipasto skewer with fresh mozzarella, sundried tomato Artichoke, and kalamata olives	\$500
Beef and Blue cheese on a toasted crostini Topped with red onion marmalade	\$600
Smoked salmon wrapped asparagus	\$600
Chilled Jumbo Shrimp with cocktail sauce	\$600
Sesame ahi tuna on a wonton crisp	\$600

## Hot Hors d'oeuvres

Vegetable Spring rolls with Thai Sweet chili dipping sauce	\$400
Spanakopita	\$400
Thai Chicken Spring rolls with Thai Chili dipping sauce	\$500
Beef Wellingtons	\$600
Fajita Marinated Beef skewers with chimichurri sauce	\$500
Blackened Chicken skewer with mango cucumber relish	\$500
Oven Roasted Crab Cakes with Roasted Red Pepper Coulis	\$600
Blue Crab Fritters with Cajun Remoulade	\$600
Pancetta Wrapped Shrimp drizzled with a Balsamic Reduction	\$600

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# Displays

Priced per person

<b>Artisan Cheese Display</b>	\$18
Imported and domestic cheese display served with wafers, Crackers, and baguettes	
<b>Crudite Display</b>	\$12
Garden vegetables served with ranch, blue cheese, or hummus	
<b>Seasonal Fruit Display</b>	\$10
Sliced melons and pineapple with seasonal berries	

# Action Stations

Action Stations are for 2 hours and priced per person

<b>Baked or Mashed Potato Bar</b>	\$14
Potato bar includes your choice of premium sweet and Idaho potatoes mashed or baked Served with bacon, green onions, sour cream, cheddar cheese, diced tomatoes, wild mushrooms, Brown sugar, toasted pecans, and butter	
<b>Street Taco Station</b>	\$18
Fire roasted corn and flour tortillas with your choice of two Carne asada, chipotle lime marinated chicken breast, blackened shrimp, or carnitas (pork) Accompanied with shredded lettuce, roasted corn, pico de gallo, pineapple mango relish, Homemade salsa, guacamole, sour cream, and three cheese blend	

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# Action Stations

Action Stations are for 2 hours and priced per person

## **Flatbread Station** \$20

Fine "Hill" Italian meats including sliced Italian sausage, pepperoni and Capicola with sautéed caramelized onions  
Grilled chicken, spinach, artichokes, and wild mushrooms  
With a garlic cream sauce  
Roasted red peppers, yellow squash, zucchini, and portabella mushrooms  
With a fire roasted tomato sauce  
Grilled strip steak with Roquefort bleu cheese and truffle oil

## **Slider Station** \$20

Our slider station includes a trio of hamburger, turkey burger, and grilled chicken.  
Accompanied with assorted sliced cheeses, lettuce, tomato, and pickles  
BBQ sauce, ketchup, mustard, mayo, caramelized onions, bacon, and sautéed mushrooms

## **Pasta Station** \$20

Your choice of two pastas and two sauces:  
Locally sourced penne, rigatoni, spaghetti, or fettuccine,  
Served with red sauce, alfredo, pesto cream, or vodka tomato sauce  
Accompaniments include: grilled chicken, sliced Italian sausage, American meatballs, grilled shrimp, Roasted red peppers, caramelized onions, fresh spinach, wild mushrooms, sun dried tomatoes,  
Green peas, and roasted corn

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# Wedding Package

Packages to include the Magnolia four hour bar package, specialty soup or Salad of your choice, entrée, seasonal vegetables, selected starch, And baked rolls served with butter

## **Soup or Salad Selection Please Select One**

Charred Tomato Basil Soup

Famous Barr French Onion Soup

Atlantic Blue Crab and Smoked Corn Chowder

Mayfair Salad

With cucumbers and cherry tomatoes

Caesar Salad

With crisp romaine, parmesan, and garlic croutons

Iceberg Wedge Salad

With shaved red onion, bacon, and crumbled blue cheese

Baby Spinach Salad

With strawberries, candied pecans, and goat cheese

Baby Spinach Salad

With sliced grapefruit, red onions, and goat cheese

Caprese salad

With fresh mozzarella, tomato, and basil with cracked black pepper, Sea salt, and extra virgin olive oil

Nicoise Salad

With Boston bibb lettuce, tuna, kalamata olives, red potatoes, Haricot vert, hard-boiled egg, and red onion

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A decorative floral graphic in the bottom right corner, featuring a light gray color palette. It includes a large, stylized flower with multiple petals, a spiral vine with small circular accents, and various leaf-like shapes. The design is elegant and complements the wedding theme.

# Wedding Package

## Entrée Selection

Pan Seared Chicken Breast With herbed boursin cream sauce, roasted garlic mashed potatoes And grilled asparagus	\$88
Grilled Chicken breast With fire roasted tomato sauce, rosemary, and roasted garlic potato cake, And broccolini	\$88
Pan Seared Airline chicken breast With pan jus, thyme and garlic roasted red potatoes, And roasted asparagus	\$94
Chicken Saltimbocca With prosciutto and sage seared and simmered in a white wine butter sauce with parmesan risotto, and buttered broccolini	\$96
Grilled Salmon With smoked tomato emulsion, herbed risotto, and grilled asparagus	\$92
Pan Seared Salmon With olive walnut tapenade, roasted fingerling potatoes, And honey butter glazed carrots	\$92
Grilled Flat Iron With chimichurri sauce, oven roasted red potatoes, And a fan of grilled zucchini, yellow squash, and red peppers	\$96
Grilled Tenderloin With wild mushroom demi-glace, Yukon gold whipped potatoes, And grilled asparagus	\$104
Pan Seared Tenderloin With Blue cheese bordelaise, Boursin mashed potatoes, and broccolini	\$104

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# Wedding Package

## Entrée Selection

Broccolini, grilled portabella mushrooms wrapped in a zucchini ribbon \$80  
Served over a rosemary and garlic potato cake with a smoked tomato emulsion

Polenta Lasagna \$80  
With zucchini, yellow squash, red peppers, portabella mushrooms, house made marinara sauce, and topped with mozzarella cheese

## Duet Options

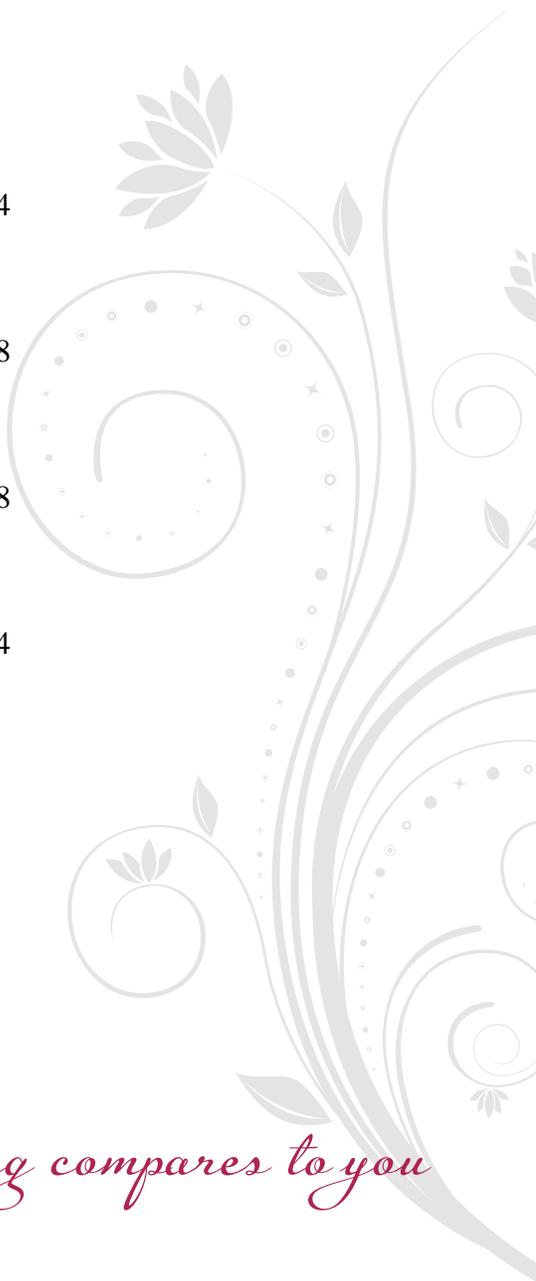
Grilled Chicken and Salmon \$104  
With smoked tomato emulsion, roasted garlic mash  
And grilled asparagus

Grilled Tenderloin and Chicken \$108  
With wild mushroom demi-glace with rosemary  
And garlic potato cake with broccolini

Herb crusted Tenderloin and Salmon \$108  
With olive walnut tapenade, whipped Yukon gold mashed potatoes  
And grilled asparagus

Grilled Tenderloin and Scallops \$114  
Wild mushroom demi-glace and scallops with lemon butter sauce,  
Roasted red potatoes, and broccolini

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# Enhancements

## Station

Station is for one (1) hour and priced per person

### **Meet Me in St. Louis**

\$22

Chef's selection of St. Louis style thin crust pizza  
Chicken Wings  
Toasted Raviolis

## Breakfast Buffet

Station is for one (1) hour and priced per person

### **Hello Honeymooners**

\$39

2% milk, skim milk, and soy milk  
Assorted low fat yogurt with granola  
Seasonal sliced fruit to include melon, pineapple, and berries  
Assorted warm Danish and muffins  
Assorted cereals  
Butter and fruit preserves  
Sliced whole wheat, white, and multigrain bread  
Assorted bagels with flavored and plain cream cheese  
Scrambled eggs  
Bacon and sausage (pork or turkey)  
Breakfast potatoes

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# Enhancements

## Breakfast Station Additions

The Omelet Station	\$10
Featuring your choice of farm fresh whole eggs, liquid eggs, Egg whites and egg beaters	
Onions, green peppers, mushrooms, tomatoes, avocados, Broccoli, jalapenos, spinach, bacon, sausage, ham, Cheddar, Swiss, American, goat, and feta cheeses	
Pancake Station	\$10
Chocolate chip, blueberries, strawberries, and toasted pecans	
Whipped cream, powdered sugar, and warm syrup	
Belgian Waffle Station	\$10
Chocolate chip, blueberries, and toasted pecans	
Whipped cream, powdered sugar, and warm syrup	
Your choice to add to buffet	\$6
Griddled pancakes, French toast, or Belgian waffles	
Warm maple syrup and butter	

## Bar

Bloody Mary Bar  
Mimosa Bar

An attendant is required for all stations at \$150 each

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# Bar Selections

## Packages

**Magnolia Brand Beer and Wine Bar** \$14 per person per hour  
\$7 per person each additional hour

Budweiser, Bud Light, Bud Select, Miller Lite, O'Doul's, Corona, and Heineken

House Wine in the following varietals: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet Sauvignon

Assorted Pepsi Soft Drinks, Bottled Water, and Juices

**The Magnolia "Brand"** \$18 per person first hour  
\$9 per person each additional hour

Jim Beam Bourbon, Captain Morgan White Rum, Dewars Scotch, Pearl Vodka, Jose Cuervo Gold Tequila, Canadian Club Whiskey, New Amsterdam Gin, Korbel Brandy, Budweiser, Bud Select, Bud Light, Miller Lite, Corona, Heineken & O'Doul's House Wine in the following varietals: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet Sauvignon

**The Magnolia "Premier"** \$22 per person first hour  
\$11 per person each additional hour

Maker's Mark Bourbon, Appleton Rum, Tito's Handmade Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Tres Agaves Reposado Tequila, Seagram Seven Whiskey, Courvoisier VS, Budweiser, Bud Select, Bud Light, Miller Lite, Corona, Heineken, Schlafly Seasonal, Sam Adams Boston Lager & O'Doul's. House Wine in the following varietals: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet Sauvignon

First hour pricing listed above is for events not selecting The "Wedding Package" meal option

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# Bar Selections

## Host Bars      Cash Bar

Magnolia Brand	\$8.00	\$9.00
Magnolia Premier	\$9.00	\$10.00
Domestic Beer	\$6.00	\$7.00
Import & Craft	\$7.00	\$8.00
Wine	\$8.00	\$9.00
Cordials	\$9.00	\$10.00
Soft Drinks	\$4.00	\$4.00
Bottled Water	\$4.00	\$4.00

Magnolia Brand- Jim Beam Bourbon , Captain Morgan White Rum, Dewars Scotch, Pearl Vodka, Jose Cuervo Gold Tequila, Canadian Club Whiskey, New Amsterdam Gin, Korbel Brandy

Magnolia Premier - Maker's Mark Bourbon, Appleton Rum, Tito's Handmade Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Tres Agaves Reposado Tequila, Seagram Seven Whiskey and Courvoisier VS

Domestic Beer - Budweiser, Bud Light, Miller Lite,  
Import & Craft Beer - Corona, Heineken, Blue Moon, Schlafly Seasonal, Sam Adams Boston Lager and Bells Two Hearted Ale

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# Bar Selections

## Additional Bar Options

**Magnolia Champagne Toast** \$3 per person  
House champagne Korbel Brut  
\*Additional champagne selections available

**Magnolia Tableside Wine** \$5 Per Person  
Served tableside with dinner, one glass per person  
Choose from our Cabernet, Merlot, Chardonnay or Pinot Grigio  
\* Additional wine selections available

Bartender Fee \$150 per (four hours) bartender charge for host and cash bars  
\$50 per hour additional for every hour over four hours

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# Wedding Q&A

## What is the cost of a wedding reception?

There is a food and beverage minimum and venue fee for The Magnolia Ballroom for a reception. In the case of a ceremony, a nominal fee will incur depending on the time of year, day or week, etc.

## Can we bring in our own catering?

All food and beverage must be provided by the hotel, with the exception of wedding cake.

## What times are available?

We are available anytime for ceremonies and receptions – brunch, lunch, dinner etc. Most evening receptions begin at 6pm, and last approximately 5 to 6 hours.

## Do we have to use your preferred event professionals?

Our event professionals are just suggestions of people we have worked with in the past and know the hotel. You are more than welcome to hire your own event professionals that fit your personality and style.

## Do we need to schedule a tour of the hotel?

We would prefer that you schedule an appointment with a Catering Sales Managers to ensure that we answer your questions appropriately and give you our undivided attention.

## When do we need to book the reception?

Dates do fill up fast, so if you have a particular date in mind, and Magnolia Hotel fits your vision, book ASAP to ensure your date!

## How do we book the reception?

Once you've decided that The Magnolia is the venue for your wedding, we will send you a contract to hold your date and space. Upon contract signing there is a \$2,000.00 nonrefundable deposit. The deposit goes towards your final balance.

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# Wedding Q&A

## **We're booked. Now what?**

Now that you have selected your wedding venue and paid your deposit, begin focusing on booking your event professionals (photographer, DJ, Cake, Florist, etc.) The Catering Sales Manager is always available to answer your questions and assist you with your wedding planning. We will schedule a menu tasting 3-4 months prior to the wedding. At this time, we will plan all of the details – timeline, floor plan, menu, bar, etc. We will also schedule a walkthrough the week prior to the wedding.

## **Can we block rooms for our guests?**

We offer a courtesy block of rooms for your guests at a wedding rate, which is dependent on the weekend. Your guests are able to individually make their reservations and individually pay. You are not held accountable for the rooms within the block. The courtesy block begins with an initial block of 10 rooms, which we can replenish accordingly based on hotel's room availability. Thirty days prior to the wedding, all the rooms that have not been reserved will be released back into the hotel's inventory.

## **Do you have a bridal suite?**

The wedding couple will receive a complimentary Gateway suite the night of their wedding.

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