

# The Vineyard

## BANQUETS

While our wedding package is a great starting point we are more than willing to customize a special package that is specific to you. We offer a free consultation to go over any questions you may have. Now put our family to work.

### *Salad* (Choose one)

Insalata della Casa- Traditional dinner salad with carrots, cucumbers & tomatoes with balsamic vinaigrette  
Caesar Salad- Fresh romaine lettuce garnished with garlic crouton, parmesan and homemade Caesar  
Pecan Spinach Salad- \*Baby Spinach topped with Pecans and drizzled with Raspberry Vinaigrette  
\*Caprese Salad- Thinly sliced plum tomatoes, fresh mozzarella, shredded basil in a balsamic glaze (additional 2.00 a person)

### *Main Course* (Choose one)

Amish Chicken (55)  
Beef Tenderloin (70)  
Combination Beef Tenderloin & Chicken (75)  
Combination Beef Tenderloin & Salmon (80)

### *Potato* (Choose one)

Homemade Whipped Potatoes  
Oven Roasted Potatoes  
Classic Baked Potato  
Au Gratin Potato

### *Vegetables* (Choose one)

Fresh Garden Blend tossed in olive oil and garlic  
Italian Green Beans gently coated with Marinara Sauce  
Whole Green Beans lightly seasoned in garlic and oil  
Green Beans served in a butter sauce with toasted almonds  
Glazed Baby Carrots  
Broccolini tossed in olive oil and garlic  
\*Asparagus ala Gremolata- Fresh Asparagus in a lemon butter reduction (additional 2.75 a person)

## *Plated Entrée Selections*

### *Chicken Entrees*

#### *Chicken Picatta* (60)

Amish chicken breast with a white wine sauce with shallots, garlic and capers

#### *Chicken Oreganato* (60)

Bone in chicken breast with sliced mushrooms slow roasted in a savory white wine sauce

### *Meat Entrees*

#### *Filet Mignon* (75)

Tender hand cut 10 oz filet brushed with a homemade olive oil mix and seared to perfection

#### *Land & Sea* (90)

Fresh tiger paw shrimp paired with a chef selected filet

#### *Filet & Chicken* (85)

Any style chicken breast plated with a chef selected filet

#### *Filet & Lobster* (market price)

Cold water lobster tail served with drawn butter and a chef selected filet

### *Seafood Entrees*

#### *Salmon Filet* (70)

North Pacific hand cut salmon

### *Vegetarian Options* (55)

Ziti Sautéed with asparagus and grape tomato in Garlic Aioli

## *Passed Hors d' Oeuvres*

(Choose 3 options for an additional 7.00 per person)

### *Hot Options*

Filet medallion

Sweet and Sour Shrimp

Mini Meatballs paired with a marinara sauce

Coconut Shrimp

### *Cold Options*

Caprese skewers (fresh mozzarella, basil, and plum tomatoes in a balsamic glaze)

Tortellini paired with a pesto sauce

Bruschetta (fresh tomatoes, parmigiana, and basil)

Cocktail shrimp (served with lemons and cocktail sauce)

Antipasto skewers

## *Displayed Hors d' Oeuvres* (customized displays available upon request)

Artisan cheese display (6.00 per person) an assortment of imported cheeses, crackers, focaccia breads, and Italian baguettes

Antipasto display (7.00 per person) an assortment of imported cheeses, Italian meats, olives, red peppers, pepperoncini, and marinated mushrooms and artichokes accompanied by Italian baguettes, crackers, focaccia breads, and flatbreads.

Fresh vegetable Display (6.00 per person)

## *Can't forget about dessert...*

Take another thing off your plate. We offer a sweets table with a variation of delicious pastries, cookies, and fresh fruit including a coffee and tea station for an additional 6.00 per person. Customizations are always welcome and additional fees may apply.

# Choose Your Bar Package (pricing includes a 4 hour bar)

## Liquor

	<i>Base Package</i> (10)	<i>Mid-Tier</i> (15)	<i>Top-Tier</i> (20)
Vodka	Svedka	Titos	Kettle One/Grey Goose
Whiskey	Canadian Club	Jack Daniels	Crown Royal
Gin	Beefeater Gin	Tanqueray	Hendricks
Scotch	Dewars	Johnny Walker Black	Glenlevitt 12 Year
Rum	Cruzan	Captain Morgan	Bacardi
Tequila	Jose Cuervo	Patron	Don Julio

## Wine

	<i>Base Package</i>	<i>Mid-Tier</i>	<i>Top-Tier</i>
Cabernet	Trinity Oaks	Estancia	Decoy
Merlot	Trinity Oaks	Bogle	Decoy
Pinot Grigio	Trinity Oaks	Ruffino Lumina	Ruffino Il Ducale
Chardonnay	Trinity Oaks	Bogle	Robert Mondavi P.S.
Riesling	Sutter Home	Seaglass	Robert Mondavi P.S.

## Beer

<i>Domestic</i>	<i>Import</i>	<i>Craft Beer</i>
Miller Lite	Corona	Two Hearted
Coors Light	Guinness	Founders
MGD	Heineken	Lagunitas IPA
Bud Light	Modelo	Goose Island
Budweiser	Stella Artois	Fist City
Blue Moon	Peroni	
Michelob Ultra		
O'Douls		

Please select TWO domestic and ONE import selection. Craft beer available upon request for an additional charge and based upon availability.

# *Late Night Snacks*

Our banquet specialists are on hand to help put the perfect finishing touch on your special night. Custom menus are available for all events, allowing us to cater to all your needs!

## *Pizza*

16" Thin Crust Pizza \$20.00 a pizza (Cheese, Sausage or Pepperoni)

Additional Ingredients \$2.70

## *Sandwiches*

Mini Beef Sandwiches \$25.00 (sold by the dozen)

Mini Burgers with Cheese \$1.50/ea.

Mini Buffalo Sliders \$1.50/ea.

## *Appetizers*

Chicken Fingers \$8.00 per lb. (6-7 pieces per pound)

Pretzel Bites with Cheese \$6.99 per lb.

## *Evening Package*

- Five and one half hour reception
- Use of private Bridal Suite during reception
- White linen napkins and tablecloths
- Complimentary Coat Check
- Complimentary cutting and serving of cake

## *Afternoon Package*

- Three hour reception; ending by 3pm
- Use of private Bridal Suite during reception
- White linen napkins and tablecloths
- Complimentary Coat Check
- Complimentary cutting and serving of cake

Pricing not including sales tax, service charge, or any other additional gratuities charged. Prior to signing contract all prices are subject to change.

## Terms

### Room Requirements

Events will be required to guarantee a minimum number of guests. Once a deposit is paid and contract signed customers acknowledge they are paying for the MINIMUM number of guests.

### Deposit

A non refundable deposit of \$2,000 is required to reserve the room. All payments can be made in cash or cashier's check.

### Payments

100% of the estimated total (based on confirmed head count and menu selections) will be due no later than thirty days prior to the event. Failure to make full payment will result in cancellation and forfeiture of the deposit. Payments can only be made in the form of Cash or Cashier's Check

### State Regulations (food and beverages)

All food and beverages must be supplied by The Vineyard. Customers and guests are not permitted either to bring in or take our food or beverages at the end of the event. The sole exception to this are commercially prepared cakes and pastries. All cakes/pastries must be delivered by a licensed and insured bakery with a receipt. Deliveries will not be accepted otherwise. If your desserts require any special assembly please speak with the banquet coordinator. Assembly of a Dessert Table will incur an additional fee.

### Valet

Valet service is required for all events. Valet will be charged for the confirmed number of guests. Guests and Customers are not permitted to park in the parking lot adjacent to The Vineyard. Inform all vendors that the parking lot can only be used for loading and unloading and is not a long term parking lot. If hiring a limo/party bus/other form of transportation inform them the parking lot can only be used for picking up/dropping off and is not a long term parking lot for the duration of the event. Please see Banquet Coordinator for a list of approved parking.

### Vendors

No outside vendors will be permitted (with the sole exception of Florists, Entertainment and Bakeries) to bring any items into or remove any items from the property. Any vendors bringing items to or taking items from the property must be listed on the sheet provided or they will not be allowed onto the property.

## Final Arrangements

Final selection of all items must be made no later than 30 days in advance. Linen selections must be made no later than 30 days in advance. Failure to do so will result in the use of house linen for all tablecloths and napkins. No outside linen companies will be permitted in the banquet hall.

Final Menu selections must be made no later than 30 days in advance and require an in person meeting with the banquet coordinator. Any accompaniments being added to the package must be done at this point (hors d'oeuvre selections, sweets table, and champagne toast). Any accompaniments not added cannot be guaranteed. No last minute menu changes will be permitted. If no final selection has been made menu will be decided at the discretion of the banquet coordinator.

## Decorations

All decorations must be removed without leaving damages directly following the end of the event. The use of birdseed and blowing bubbles is permitted only outside for wedding reception farewells. Rice, confetti, flower petals, balloons, glitter, pyrotechnics and sparklers are not permitted inside or on the premises.

## Timing

Afternoon events must conclude by no later than 4pm. Evening Events start no earlier than 6pm.

Evening Receptions typically consist of:

- 1 hour Cocktail Hour prior to dinner

- 1.5 hour Dinner Service

- 3 hours Cocktails and Dancing

# Family Style Buffet Package

## Package #1

**\$55 per person**

not including tax, service fee & valet

- Three hour package
- Two hour open bar
- Premium liquor and blended drinks
- White linen napkins and tablecloths
- Complimentary Coat Check
- Complimentary Cutting and Serving of Cake

Package includes:

Garden Salad with Dressing, Fresh Dinner Rolls

Broasted Chicken, Roast Beef

Vegetable Medley, Whipped Potatoes, Mostaccioli with Marinara Sauce

(Includes Garden Salad, Homemade Bread and Non Alcoholic Beverages)

## Package #2

**\$25 per person**

not including tax, service fee & valet

- Three hour package
- White linen napkins and tablecloths
- Complimentary Coat Check
- Complimentary Cutting and Serving of Cake

Package includes:

Garden Salad with Dressing, Fresh Dinner Rolls

Broasted Chicken, Roast Beef

Vegetable Medley, Whipped Potatoes, Mostaccioli with Marinara Sauce

(Includes Garden Salad, Homemade Bread and Non Alcoholic Beverages)

\*Cash bar not available at this location. Host must run a tab for alcohol or choose a package.

Custom packages available upon request.