

The Great Hall

Wedding Package

Champagne Toast

Four Hours of Open House Bar Service

House Red & White Wine Service during Dinner

Three Course Dinner

Custom Design Wedding Cake

Regular, Decaffeinated Coffee, Tea & Soft Drinks

Floor Length Table Linens & Napkins

(your choice of color)

Mirror with Tea-Lite Candles

Private Bridal Suite

Complimentary Valet Service

All prices subject to 22% service charge and 7% sales tax

First Course / Soups

(Please Select one of the Following)

Cream of Chicken with Wild Rice

Beef Barley

Minestrone

Cream of Roma Tomato

Cream of Asparagus

Second Course / Salads

(Please Select one of the Following)

Mesclun Greens

A medley of Micro Greens garnished with Fresh Tomato, Shredded Carrots & Cucumbers

Classic Caesar

Tender Romaine Lettuce tossed in Creamy Caesar Dressing & Toasted Croutons

Caprese Salad *(Additional \$2.00 / guest)*

Plum Tomato, Fresh Mozzarella, Madagascar Cracked Pepper & Balsamic Glaze over Mesclun Greens

Baby Spinach Salad *(Additional \$2.00 / guest)*

Baby spinach tossed in balsamic vinaigrette with strawberries, toasted almonds, dried cranberries and feta cheese

All prices subject to 22% service charge and 7% sales tax

Main Entrée Selection

*Each Entrée is served with our Chef's Selection of Appropriate
Starch and Vegetable, Warm Rolls & Butter*

Breast of Chicken with Artichoke Basil Cream - \$70.00

Boneless Breast of Chicken with Artichoke Basil Cream Sauce

Chicken Piccata - \$70.00

Boneless Breast of Chicken with Lemon Caper Butter Sauce

Bruschetta Chicken Breast - \$72.00

*Marinated breast of chicken topped with Bruschetta
and fresh mozzarella (gluten free)*

Stuffed Chicken Breast - \$74.00

Arrowhead Spinach, Portobello Mushrooms & Provolone Cheese with a Merlot Sauce

Sautéed Rosemary Pork Tenderloins - \$74.00

Apple Cider Demi

Parmesan Crusted Whitefish - \$72.00

Lemon Butter Sauce

Lemon Pepper Tilapia - \$74.00

(gluten free)

Filet of Norwegian Salmon - \$76.00

Your Choice of Sauce:

Champagne Beurre Blanc or

Orange Cinnamon Sugar Glaze & Cilantro Oil

All prices subject to 22% service charge and 7% sales tax

Filet Mignon - \$86.00

Topped with Merlot Sauce

Grilled Rib Eye - \$88.00

Topped with Red Wine Demi Glaze

Petite Filet & Breast of Chicken - \$88.00

Filet is served w/ Merlot Sauce, Chicken is served w/ Artichoke Basil Cream Sauce

Petite Filet & 3 Jumbo Shrimp - \$88.00

Boursin Cheese Sauce

Parmesan Crusted Whitefish & 3 Jumbo Shrimp - \$88.00

Lemon Butter Sauce

Portobello Ravioli - \$67.00

Portobello mushroom ravioli with roasted vegetables & marinara (vegetarian)

Vegetarian Pasta - \$65.00

Pasta, artichoke hearts, spinach in a sundried tomato pesto cream sauce

Kids Options - \$15.00

Chicken Fingers, Grilled Cheese, Hamburger or Cheeseburger, Macaroni & Cheese

Multiple Entrees - \$2.00 per person additional charge

When two to four different entrees are requested, there will be the additional charge added to each price point.

Exact counts must be given for each entrée ten days prior to the event.

Place cards reflecting each guest's orders must be provided at each plate.

All prices subject to 22% service charge and 7% sales tax

Vendor Meals - \$25.00

Menu Selection will be offered at a discount price for your vendors

Dessert

Custom Design Wedding Cake from Jarosch Bakery

Sweet Table Package

Additional \$6.00 per guest

*Dipped Strawberries, Brownie, Assorted Miniature Pastries,
Mini Eclairs, Mini Cream Puffs, Assorted Butter Cookies,*

Outside Food

All food and beverage must be purchased through The Onion Pub & Brewery.

Any food and beverage brought into the pub from the outside must have written approval of The Onion Pub & Brewery

House Bar Package.....Included in package

Includes Tito's, Ford's Gin, Jim Beam, Jack Daniels, Southern Comfort, Seagram's 7, CC, J&B, Don Q Rum, Captain Morgan, Meyers Dark Rum, Malibu, El Jimador, Korbel Brandy, Amaretto, Ryan's Irish Cream, House Wines, MGD, Miller Lite, Coors Light, three to five select cans of Wild Onion Brewery beers

Superior Bar Package ...additional \$12.00 per guest

Includes House Bar Brands Plus, Kettle One, Grey Goose, Tanqueray, Bombay Gin, Jameson, Johnny Walker Red, Dewar's White Label, Crown Royal, Makers Mark, Casamigos Tequila, Kahlua, Disaronna, Heineken, Corona

All prices subject to 22% service charge and 7% sales tax

Ceremony Charges

Indoor Wedding Ceremony / \$1200.00 Service Charge (up to 150 guests)

Outdoor Wedding Ceremony / \$1200.00 Service Charge (up to 150 guests)

Specialty Chairs & Coverings

Chair Covers

\$8.00 per chair (includes delivery, set-up, pick-up)

Chivari Chairs

\$8.00 per chair (plus \$200 delivery, set-up, pick-up)

Garden Chairs

\$5.00 per chair (plus \$200 delivery, set-up, pick-up)

Specialty Linen

Basic cotton blend table linen and napkin included in package (your choice of color)

Table runners, prints, or satin blends are not included in package.

Ask your event coordinator for pricing

Great Hall Food & Beverage Minimums / Room Fees

January-February

No minimum or room fee required

March-April / November-December

Fridays / \$8,000 F&B minimum required

No minimums required on Sundays

Saturdays / \$13,000 F&B minimum required

May-October

Fridays / \$11,000 F&B minimum required

No minimums required on Sundays

Saturdays / \$15,000 F&B minimum required

Room Fees: *Fridays: \$500 / Saturday: \$1,000 / Sundays: \$250*

(minimums do not include tax, gratuity or any other fees)

All prices subject to 22% service charge and 7% sales tax

Late Night Menu Choices

\$6.00 Per Guest (Choose 3)

16" Pizzas

cheese, sausage, pepperoni, onion, green pepper, mushroom

Buffalo Chicken Wings

mild sauce and blue cheese on the side

Chicken Tenders

with BBQ sauce

Mozzarella Triangles

with marinara sauce

Vegetable Egg Rolls

with Thai Chili dipping sauce

Hamburger Sliders with Cheese

Mini Soft Pretzels

with beer cheese and mustard



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