Wedding Packages

All Wedding Packages Include:

- 6 Hours use of venue
- 3 hours of open well bar (additional hours may be purchased)
- Serving and cutting of the cake *(Must be from a licensed bakery)*
- Champagne toast for bride and groom
- Wine toast for guests
- Event planning
- White or off-white linens
- Choice of colored napkins
- House centerpieces
- Chair Covers

$400.00 non refundable deposit required to hold dates.
Deposits to be applied to final bill.

❑ Classic Old Lodge Buffet

(Old Lodge on the Green menu)

$ 38.95 Saturday nights per person

$ 37.95 Friday nights per person

Social hour

Cheese and cracker display

(Additional hors d'oeuvres may be added - see list)

Dinner rolls and butter and crisp chef salad

Select two

- ❑ Sliced roast beef w/ au jus
- ❑ Baked ham with bourbon glaze
- ❑ Baked chicken
- ❑ Italian sausage with peppers & onion
- ❑ Polish sausage
- ❑ Beef barbeque
- ❑ Chicken French - $1 more
- ❑ Prime Rib - Market Price

Select one:

- ❑ Mashed potatoes
- ❑ Au gratin potatoes
- ❑ Salt potatoes
- ❑ Parmesan potato wedges

Select one:

- ❑ Rigatoni with meat sauce
- ❑ Rice pilaf
- ❑ Macaroni and cheese

Select one

- ❑ Green beans almondine
- ❑ Buttered corn
- ❑ Fresh vegetable medley

Drinks Included: Coffee & Tea

ALSO Includes: **a 3 hours open well bar**

All prices subject to a 20% administration fee and 8% sales tax.

Wedding Packages

❑ Down Home Buffet

$ 40.95 Saturday nights per person
$ 39.95 Friday nights per person

Social hour
Vegetable crudités with hummus and ranch
Assorted cheese and cracker display
(Additional hors d'oeuvres may be added - see list)

Rolls & corn bread
Chef's Salad

Select two below
- ❑ Roast beef with au jus
- ❑ Ham with bourbon glaze
- ❑ Meatloaf with gravy
- ❑ Cider brined pork loin w/ gravy
- ❑ Bourbon pork tenderloin
- ❑ BBQ pulled pork
- ❑ Baked Chicken
- ❑ BBQ Chicken
- ❑ Chicken and Dumplings
- ❑ Chicken French
- ❑ Prime Rib - Market Price

Select two below
- ❑ Salt potatoes with butter
- ❑ Parmesan potato wedges
- ❑ Mashed potatoes
- ❑ Au gratin potatoes
- ❑ Potato salad
- ❑ Baked beans with bacon
- ❑ Baked sweet potatoes
- ❑ Macaroni and three cheeses
- ❑ Macaroni salad
- ❑ Ragin' Cajun fettuccine
- ❑ Fettuccine alfredo
- ❑ Rigatoni with meat sauce
- ❑ Rice pilaf
- ❑ Sage sausage stuffing

Select two below
- ❑ Corn on the cob (seasonal)
- ❑ Collard greens
- ❑ Green beans almondine
- ❑ Roast vegetable platter with herb butter
- ❑ Fresh mixed vegetable medley
- ❑ Corn salad with red peppers & avocados
- ❑ Brussel sprouts with bacon and onions
- ❑ Butternut squash, spinach and cranberries
- ❑ Cole Slaw
- ❑ Honey glazed carrots

Drinks Included: Coffee & Tea

ALSO Includes: **a 3 hour open well bar**

All prices subject to a 20% administration fee and 8% sales tax.

Wedding Packages

❑ Traditional Buffet

$ 42.95 Saturday nights per person
$ 41.95 Friday nights per person

Social hour
Vegetable crudités with ranch dip and hummus
Assorted cheese, cracker and dip display
(Additional hors d'oeuvres can be added see list)

Assorted dinner rolls with butter

Choice of one
Caesar salad, house salad, caprese salad, antipasto salad

Choice of Three
- ❑ Sliced sirloin roast beef in au jus
- ❑ Herb roasted pork loin with savory sauce
- ❑ Italian baked chicken
- ❑ Chicken French
- ❑ Chicken parmesan
- ❑ Chicken Marsala with mushrooms
- ❑ Sirloin tips in Marsala wine sauce
- ❑ Italian sausage with peppers & onion
- ❑ Baked ham with bourbon glaze
- ❑ Beef BBQ
- ❑ Spinach & cheese stuffed chicken
- ❑ Chicken cacciatore
- ❑ Mozzarella stuffed meatballs in red sauce
- ❑ Stuffed crab with wine butter sauce
- ❑ Prime Rib - Market price

Choice of two
- ❑ Mashed potatoes
- ❑ Cheesy garlic mashed potatoes
- ❑ Au Gratin potatoes
- ❑ Macaroni and three cheeses
- ❑ Cheese raviolis in red sauce
- ❑ Rice Pilaf
- ❑ Sausage, beef and cheese lasagna
- ❑ Cheese manicotti in red sauce
- ❑ Broccoli, sausage with orecchiette pasta
- ❑ Tortellini carbonara or marinara sauce
- ❑ Ziti with meat sauce or marinara
- ❑ Fettuccini Alfredo
- ❑ Baked parmesan potato wedges
- ❑ Vegetable lasagna in Alfredo sauce
- ❑ Eggplant parmesan
- ❑ Ragin' Cajun fettuccine
- ❑ Pasta in pesto sauce
- ❑ Penne in vodka sauce
- ❑ Seafood lasagna extra $ 1.50
- ❑ Homemade gnocchi with gorgonzola sauce or red sauce extra $ 1.00

Choice of two
- ❑ Green bean almondine
- ❑ Corn salad with red pepper & avocados
- ❑ Butternut squash w/spinach & cranberries
- ❑ Fresh mixed vegetable medley
- ❑ Brussels sprouts with onion and bacon
- ❑ Greens and beans
- ❑ Assorted roast vegetables (seasonal) in herb butter

Drinks Included: Coffee & Tea

ALSO Includes: **a 3 hour open well bar**

All prices subject to a 20% administration fee and 8% sales tax.