



Here Comes the Sun

Venue

Up to 125 Guests
Use of entire venue
2 Hours of Setup Time
2 Hours of Event Time
Self-parking in adjacent lot
*Valet may be added

Rentals

Tables and gold chiavari chairs
Couture linens
55" Monitor for slideshow
Speakers + house music
Podium
Microphone

Staffing

Event Detailer
Butler to tend to family
Servers, Bartenders
Security Officer
Suggested timeline
Suggested room setup

10:30 AM – 12:30 PM | Coffee and Doughnuts

Meal Selections

Tray Passed Hors d'oeuvres | Select Two (2)

Avocado Toast | Goat Che | Doese, Tomato, Buttered Toast, Black Salt (v)
Boursin Cheese Stuffed Strawberry | Pecan, Mint (v)
Brie Puffed Pastry | Brie Cheese, Port Wine Poached Pear, Port Wine Reduction (v)
Buttermilk Chicken Waffle | Maple Syrup
Compressed Cantaloupe | Tequila, Grand Marnier (v) (gf)
Maple Sugar House Smoked Salmon | Toasted Brioche, Lemon Dill Crema
Petite Quiché | Spinach, Cheddar (v)
Pigs in a Blanket | House Made Pastry

Doughnut Action Station

Glazed and Cinnamon Sugar Doughnuts
Warm Fudge, Sprinkles, Walnuts, Coconut Shavings
Chocolate, Strawberry, Caramel Sauces

Beverage Selections

Gourmet Coffee and Hot Chocolate Bar

Regular & Decaffeinated Coffee | Assorted Flavored Creamers, Pure Sugar Cubes
Chocolate, White Chocolate, Mexican Chocolate | Marshmallows, Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Fruit Garnish, Whipped Cream

Pricing includes Venue, Rentals, Staffing, Beverage, Meal Selections | **\$8,000 + Sales Tax**

*May be booked Monday-Friday; inquire for Sat/Sun



What a Wonderful World

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12:00 PM – 2:00 PM | Luncheon

Meal Selections

Tray Passed Hors d'oeuvres | Select Two (2)

Ahi Tuna Crudo | Coriander Crust, Avocado Mousse, Sriracha, Jicama Chip (gf)
Brie Puffed Pastry | Brie Cheese, Port Wine Poached Pear, Port Wine Reduction (v)
Fried Mac N Cheese Rounds | Cheddar, Chives (v)
Pastrami Pretzel Bites | Honey Mustard, Cherry Marmalade (v)
Pulled Chicken Mini Taquitos | Cilantro Lime Crema, Salsa (gf)
Red Snapper Ceviche | Japanese Cucumber Cup, Cilantro (gf)
Sweet & Spicy Chicken | Sriracha, Soy Chicken, Toasted Sesame Seeds

Gourmet Sandwich Bar

Chicken Salad | Tuna Salad | Pimento Cheese | *Served crustless and cut in half
Fruit Salad | Chips

Cookie Bar

Oatmeal Raisin, Chocolate Chunk and Peanut Butter Cookies

Beverage Selections

Coffee, Tea and Soft Drink Station

Iced Tea and Water, Regular and Decaffeinated Coffee, Soft Drinks

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Unforgettable

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4:00 PM – 6:00 PM | Cocktail Reception

Meal Selections

Tray Passed Hors d'oeuvres | Select Four (4)

Avocado Mango Ceviche | Cucumber Cup (vg) (gf)
Beef Tenderloin Crostini | Caramelized Onion, Horseradish Cream, Buttered Toast
Brie Puffed Pastry | Brie Cheese, Port Wine Poached Pear, Port Wine Reduction (v)
Pimento Croquettes | Pimento Cheese, Basil, Honey Cream (v)
Fiery Chipotle Honey Shrimp | Shrimp, Crispy Plantain, Tomato Relish (gf)
Fried Mac N Cheese Rounds | Cheddar, Chives (v)
Sweet & Spicy Chicken | Sriracha, Soy Chicken, Toasted Sesame Seeds
Mini Waffle Battered Corn Dogs | Raspberry Marmalade
Open Pulled Pork Empanada | Queso Fresco, Caramelized Onions, Salsa Verde (gf)
Pulled Chicken Mini Taquitos | Cilantro Lime Crema, Salsa (gf)
Red Snapper Ceviche | Japanese Cucumber Cup, Cilantro (gf)

Charcuterie Station

Shaved Prosciutto di Parma, Peppered Salami, Pancetta, Olives, Shaved Parmesan, Crumbled Goat Cheese, Port Wine Cheddar, Mozzarella, Hearts of Palm, Seedless Grapes, Apricot & Raspberry Jam Crackers, Sliced French Bread

Beverage Selections

Signature Cocktail

Beers: Bud Light, Coors Light, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock, Heineken Zero

Wines: Chardonnay, Sauvignon Blanc Cabernet Sauvignon, Pinot Noir, Sparkling Wine

Spirits: Jim Beam Bourbon, Beefeater Gin, Bacardi Superior Rum, J&B Scotch, Jose Cuervo Gold Tequila, Tito's Vodka, Jack Daniels Whiskey, Crown Royal Blended Whiskey

Beverages: Coke, Diet Coke, Sprite, Dr. Pepper, Iced Water

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