



# 2021

## Wedding Menu



Jennifer's Garden Banquets  
555 Gore Road  
Morris, IL 60450

## Jennifer's Garden Banquets Wedding Menu Home of the All-Inclusive Wedding Package

### Your wedding reception will include:

- An open standard bar for four hours with a five- and one-half hour reception  
(Bar is open one hour before dinner and three hours after)
  - Crisp, clean linen tablecloths and folded napkins
  - Fine quality china, flatware, and stemware
  - A beautifully skirted bridal table
- A private suite for the bridal party to use during reception
  - A tastefully decorated wedding cake of your design
  - Convenient, accessible, free parking
- Warm, fresh baked rolls and bread sticks, served with butter at each table
  - Choice of Soup or Salad
  - Coffee and Tea Station service
- A beautiful array of silk flower centerpieces, in our vases, on each table
  - A bottle of house champagne for the Married Couple

\*Jennifer's Garden requires a \$1000 non-refundable deposit to reserve the date\*

\*Wedding Ceremonies on site require a \$550 non-refundable deposit to reserve the date\*

## PLATED MEALS

### Chicken Plates

*Choice of one starch and one vegetable included.*

**Chicken Mornay:** *Boneless skinless chicken breasts, dredged in a seasoning blend of onion, clove, salt and pepper. Pan-fried and topped with melted Swiss cheese and a parmesan cream sauce.*

**Chicken Marsala:** *Boneless skinless chicken breasts, marinated in Marsala wine and then dredged in a seasoning blend of oregano, garlic, salt and pepper. Seared to perfection and topped with a sautéed mushroom and Marsala wine reduction.*

**Chicken Vesuvio:** *Boneless skinless chicken breasts, marinated in a mixture of oil, butter, and wine, dredged or breaded in a mixture of garlic, onion, rosemary and oregano, and served with a thyme, rosemary and garlic infused white wine and oil sauce.*

**Chicken Milanese:** *Boneless skinless chicken breasts, marinated in lemon juice and white wine, breaded and seared then baked and served with a lemon-butter reduction.*

**Chicken Hawaii:** *Boneless skinless chicken breasts marinated in a pineapple and BBQ marinade and grilled to perfection. Served with a pineapple and black bean salsa.*

**Chicken Picatta:** *Boneless skinless chicken breasts dredged in a mixture of lemon pepper and parsley and seared to perfection. Served with a white wine, lemon butter, and caper sauce.*

**Pollo Española:** *Boneless skinless chicken breasts, seasoned with dried chilies, dredged in flour and seared. Finished in the oven and topped with a spicy tomato sauce and chopped jalapeño peppers.*

**Chicken Riesling Cream:** *Boneless skinless chicken breasts, seasoned with garlic and onion, dredged in flour and seared. Finished in the oven and topped with a cheesy and creamy, Riesling wine reduction.*

### **Additional Starch \$3.25/pp**

*Choose your starches and vegetables on Page 8*

## Stuffed Chicken Plates

*Choice of one starch and one vegetable included*

**Cran-Apple Brie Stuffed Chicken** – *Butterflied, boneless skinless chicken breast, stuffed with a mixture of brie cheese, thyme, craisins, and apples. Served with a cranberry cream sauce.*

**Spinach and Ricotta Stuffed Chicken** – *Butterflied, boneless skinless chicken breast stuffed with a mixture of ricotta, fresh spinach, and Parmesan cheese. Served with a bacon and portabella sauce.*

**Stuffed Chicken Alexander** – *Butterflied, boneless skinless chicken breast stuffed with a shrimp and crab mixture then breaded in parmesan cheese, seared and finished in the oven. Served with a dill cream sauce.*

**Greek Stuffed Chicken**- *Butterflied boneless skinless chicken breast, stuffed with Greek and green olives, sun dried tomatoes, and feta cheese. Dredged in flour and seared. Finished in the oven and topped with a cucumber cream sauce.*

**Additional Starch \$3.25/pp**

*Choose your starches and vegetables on Page 8*

## Seafood Plates

*Choice of one starch and one vegetable included.*

**Parmesan Encrusted Tilapia** - *6 ounces of Tilapia topped with a parmesan cheese and bread crumb mixture and baked until golden brown.*

**Hoisin Glazed Salmon** - *Skin on portion of fresh salmon glazed with a Chinese barbeque sauce and broiled to perfection.*

**Shrimp Alexander** – *Jumbo, butterflied, tail on shrimp, breaded in parmesan cheese and baked. Served with a white wine sauce.*

**Blackened Swordfish** - *Swordfish steaks, seasoned with Cajun spices. Blackened on the broiler. Served with a citrus cream sauce.*

**Additional Starch \$3.25/pp**

*Choose your starches and vegetables on Page 8*

## Beef Plates

*Choice of one starch and one vegetable included.*

**Filet of Beef Tenderloin-** *USDA Grade beef tenderloin steaks seasoned with a house created rub. Broiled to a medium rare and topped with your choice of a traditional Demi-Glace, Bordelaise, Bearnaise or Boursin-cream sauce.*

**6oz**

**8oz**

**10oz**

**Slow Roasted Prime Rib-** *USDA Grade Boneless ribeye roasts, seasoned heavily with garlic, salt and pepper and then slow roasted to perfection. Topped with choice of traditional Demi-Glace, Bordelaise, or Prime sauce*

*Queen Cut (10 oz)*

*King Cut (16 oz)*

*\* \*King cuts will have bone in and boneless cuts.*

**Beef Tenderloin Tournedos (Medallions)** - *USDA Grade beef tenderloin tournedos seasoned with a house created rub and seared on the broiler. Topped with your choice of traditional Demi-Glace, Bordelaise, Bearnaise or Boursin-cream sauce.*

**Additional Starch \$3.25/pp**

*Choose your starches and vegetables on Page 8*

## Pork Plates

*Choice of one starch and one vegetable included.*

**Chili Rubbed Pork Tenderloin-** *Trimmed pork tenderloins, marinated overnight in our blend of chili and seasonings. Topped with a pineapple and black bean salsa.*

**Bone-In Pork Chop-** *Frenched chop, brined overnight in a brown sugar marinade. Broiled and topped with a Chasseur sauce.*

**Roasted Pork Loin with Spiced Apples** - *Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin, and cayenne pepper. Slow roasted and served with sweet spiced apple chunks or apple sauce.*

**Additional Starch \$3.25/pp**

*Choose your starches and vegetables on Page 8*

## COMBO PLATES

*1-Chicken Plate Choice (page 3)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

*1-Stuffed Chicken Plate Choice (page 4)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

*1-Seafood Plate Choice (page 4)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

**Additional Starch \$3.25/pp**  
*Choose your starches and vegetables on Page 8*

### Kids Meals

*For those 12 years and younger.*

#### **Mac and Cheese & Chicken Strips**

*Served to kids when the meal is plated*

#### **Specialty/Dietary Restriction Meal**

*Served to kids with special dietary needs/wants*

**Buffet Kids Charge      ½ Price of Adult Buffet charge Per Child**

*Child eats the same meal as everyone else*

## Buffet and Family Style Entrees

**Boneless Chicken Breast** - Boneless skinless chicken breasts seasoned by choice of sauce and prepared by flour dredging, breading, or grilling. Choice of sauce: Mornay, Marsala, Picatta, Vesuvio, or Riesling Cream.

**Sliced Sirloin of Beef** - USDA grade sirloin, slow roasted and shaved thin. Served with au-jus and Demi-Glace .

**Pineapple-Clove Glazed Ham** - Boneless smoked pit style ham, glazed with a pineapple, brown sugar and, clove mixture.

**Roasted Pork Loin with Spiced Apples** - Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin, and cayenne pepper. Slow roasted and served with sweet spiced apple chunks or apple sauce.

**Roast Turkey Breast** - All white, boneless turkey breast slow roasted and served with natural gravy.

**Italian Sausage with Peppers** - Chunks of Italian sausage mixed with a sauté of green and red bell peppers and yellow onions.

**Polish Sausage with Sauerkraut**- Smoked or fresh kielbasa served with a sweet, house made kapusta.

**Roast of Beef Tenderloin** - USDA Graded whole beef tenderloin, trimmed and skinned and slow roasted with a mixture of rosemary and garlic till medium rare. Sliced and served with your choice of Demi-Glace, Bordelaise, Bearnaise or Boursin-cream sauce. \* **Additional \$5/per person**

**1 Entree, 2 Starches, 1 Vegetable**

**2 Entrees, 2 Starches, 1 Vegetable**

**Additional Starch or Vegetable**                      **\$3.25/pp**

**Action Carving Station (Buffet Only)**   **\$4.00/pp**

*Choose your starches and vegetables on Page 8*

## Starch Selections

<p><b>Garlic Whipped Potatoes</b></p> <p><b>Boursin Whipped Potatoes</b></p> <p><b>Whipped Potatoes</b></p> <p><b>Herb Bliss Roasted Potatoes</b></p> <p><b>American Style Potatoes</b></p> <p><b>Rice Pilaf</b></p> <p><b>Sun dried tomato and Basil Risotto</b></p>	<p><b>Baked Cheese Mostaccioli</b></p> <p><b>Cranberry Wild Rice</b></p> <p><b>Mac and Cheese Casserole</b></p> <p><b>Traditional Bread Stuffing</b></p> <p><b>Duchess Potatoes*</b></p> <p><b>Garlic Duchess Potatoes*</b></p> <p><b>Riesling Cream Pasta (add \$1.50/pp)</b></p>
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\* Plated meals only

## Vegetable Selections

*Depending on the time of year, some selections might not be available.*

**Fresh Green Beans** - *Garnished with carrot shreds.*

**Garlic Green Beans** - *Fresh garlic and garnished with carrot shreds.*

**Sunshine Vegetables** - *Fresh green and yellow beans, cut carrot sticks.*

**Broiled Asparagus** - *Kosher salt and olive oil (Additional \$1 Per Person)*

**Bacon Wrapped Asparagus** - *Cherrywood smoked bacon (Additional \$1.25 Per Person)*

**Carrots Vichy** - *Baby carrots with a champagne bath*

**Glazed Carrots** - *Honey-kissed baby carrots*

**Roasted Carrots** - *Roasted, whole, crop-top baby carrots*

**California Medley** - *Fresh green and yellow beans with carrots and red pepper.*

**Buttered Corn** - *Garnished with a red pepper dice*

**Broccolini** - *Baby broccoli sautéed with garlic and oil*



## Soup Selection

**Chicken Wild Rice**  
**Chicken Florentine with Gnocchi**  
**Minestrone**  
**Cheddar Broccoli**  
**Cream of Potato**  
**Loaded Baked Potato**  
**Italian Wedding**  
**Roasted Corn Chowder**  
**Shrimp Bisque**  
**Chicken Noodle and Vegetable**

## Salads

**House Salad** - *A mixture of romaine, iceberg, and radicchio, topped with sliced cucumbers and shredded carrots. Served with choice of 3 dressings.*

**Seasonal Salad\*** - Seasonal salads can be found below. Seasonal salads are only available during the designated months.

\* Additional \$3.25 per person

**Spring Salad** (*March-May*): *A mixture of arugula and mesclun greens with grilled asparagus, snap peas, and sweet onions topped with feta cheese and sweet citrus vinaigrette.*

**Summer Salad** (*June-August*): *Mesclun greens with cherry tomatoes, strawberries, summer squash and cucumbers topped with gorgonzola crumbles and watermelon lime vinaigrette.*

**Fall Salad** (*September-November*): *Mixture of fennel and radicchio and romaine lettuce with grilled butternut squash, bell peppers, raisins and toasted pecans topped with parmesan chips and pomegranate vinaigrette.*

**Winter Salad** (*December-February*): *Mixture of romaine, escarole, and spinach topped with shaved broccoli, carrots, leeks and mandarin oranges tossed in red wine vinaigrette.*

## **Appetizers/Hors d'oeuvres**

*All prices listed are per person (which will be added to the plate cost before tax and service) based on the number of guests at your event*

**Andouille Stuffed Mushrooms ~**

**Artichoke Beignets ~**

**Artichoke Parmesan Crostini ~**

**Asian Beef Skewers with Hoisin Glaze ~**

**Balsamic Chicken and Portabella Skewers ~**

**Bananas Foster Cheesecake Bites ~**

**Beef Tenderloin Crostini with Arugula and Prime Sauce ~**

**Blackened Shrimp with Blue Cheese ~**

**BLT Stuffed Cherry Tomatoes ~**

**Boneless Buffalo Wings ~**

**Bone-in Buffalo Wings ~**

**Cocktail Meatballs ~ (BBQ, Swedish, or Sweet and Sour)**

**Coconut Chicken with Plum Sauce ~**

**Crudités Shooter with Red Pepper and Garlic Aioli ~**

**Cucumber Boursin ~**

**Cuban “Cigar” Spring Rolls ~**

**Flatbread Pizzas ~**

**Korean BBQ Pork “Wings” ~**

**Mini Beef Wellington ~**

**Mini Crab Cakes ~**

**Mini Reuben ~**

**Quesadillas, Cheese ~**

**Quesadillas, Chicken and Peppers ~**

**Quesadillas, Chorizo ~**

**Rumaki, Date ~**

**Rumaki, Scallop ~**

**Shrimp Cocktail Shooters ~**

**Spanakopita ~**

**Spinach and Artichoke Bites ~**

**Toasted Cheese Ravioli ~**

**Zucchini Bites with Garlic Lemon Aioli ~**

## **Wedding Hors d'oeuvres Package (5.5 Hours)**

*Buffet Style or Butler Style – Your choice of ten (10)*

**Andouille Stuffed Mushrooms**  
**Artichoke Parmesan Crostini**  
**Asian Beef Skewers**  
**Baked Potato Bar**  
**Balsamic Chicken and Portabella Skewers**  
**Bananas Foster Cheesecake Bites**  
**Beef Tenderloin Crostini** (Counts as two choices)  
**Blackened Shrimp with Blue Cheese** (Counts as two Choices)  
**BLT Stuffed Cherry Tomatoes**  
**Boneless or Bone-in Buffalo Wings**  
**Bruschetta Station**  
**Chocolate Covered Strawberries**  
**Cocktail Meatballs**  
**Coconut Chicken with Plum Sauce**  
**Cucumber Boursin**  
**Domestic and Imported Cheese Platter**  
**Flatbread Pizzas**  
**Fresh Fruit Platter**  
**Mini Beef Wellington** (Counts as two choices)  
**Mini Crab Cakes** (Counts as two choices)  
**Mini Reuben**  
**Pasta Bar**  
**Quesadillas**  
**Rumaki, Date**  
**Rumaki, Scallop** (Counts as two choices)  
**Shrimp Cocktail Platter** (Counts as two choices)  
**Shrimp Cocktail Shooters** (Counts as two choices)  
**Spanakopita**  
**Spinach Artichoke Bites**  
**Toasted Cheese Ravioli**  
**Torte, Choice of**  
**Vegetable Crudités Platter**  
**Zucchini Bites with Garlic Lemon Aioli**

**Taco Bar** (\$6.25 extra per person)  
**Jambalaya** (\$6.25 extra per person)  
**Lasagna** (\$6.25 extra per person)  
**Mini Sweet Table** (\$6.25 extra per person)

*Food on Display for 2 hours*

6.25% Sales Tax. 22% Service Charge

All prices are subject to change without notice. Credit card transactions subject to 3% fee (per transaction)

## **Wedding Brunch Menu**

*11:00am to 3:00pm*

*Includes Standard Bar for three (3) Hours*

### **Fruit Platter**

**House Salad with Assorted Dressings and Rolls**

*-or-*

**Pasta Salad with Grilled Vegetables**

**Hash Browns**

**Scrambled Eggs**

**French Toast**

**Bacon *-or-* Sausage Links**

**Quiche Lorraine (\$1.00 extra per person)**

**Roast Turkey *-or-* Honey Ham**

**Garlic Mashed Potatoes**

*\*You may substitute Au Gratin Potatoes to accompany ham*

**Bread Stuffing with Gravy**

**Buttered Corn**

**Green Bean Casserole**

**Mostaccioli**

**Coffee, Hot Tea, Bottled Water**

### **Action Station Upgrades**

*Ham, Turkey or Sirloin of Beef Carving Station ~ \$3.00 Per Person*

*Beef Tenderloin Carving Station ~ \$4.00 Per Person*

*Chef Action Omelet / Egg Station ~ \$3.00 Per Person*

6.25% Sales Tax. 22% Service Charge

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## Buffet Platters

*All Items listed below specify cost and quantity*

- Bruschetta Station with Toasted Baguette Bread ~ (Serves 100)
- Fresh Vegetable Crudité's Platter with Ranch Dressing ~ (Serves 100)
- Fresh Fruit Platter with Yogurt Dip ~ (Serves 100)
- Domestic and Imported Cheese Platter with Flatbreads and Crackers ~ (Serves 100)
- Fruit Platter (or) Vegetable Crudité's Platter *and* Cheese Platter ~ (Serves 100)
- Jumbo Shrimp Platter with Cocktail Sauce ~ (For 100 Pieces)
- Hand Dipped Chocolate Covered Strawberries ~ (For 150 Pieces)
- Bone-in (or) Boneless Buffalo Wing Platter with Blue Cheese ~ (For 100 Pieces)
- Roasted Red Pepper Cheese Torte with Flatbreads and Crackers ~ (Serves 50)
- Artichoke Boursin Cheese Torte with Flatbreads and Crackers ~ (Serves 50)
- Spinach and Artichoke Dip with Toasted Crostinis ~ (Serves 50)

## Late Night Snacks

*All prices listed are per person (which will be added to the plate cost before tax and service) based on the number of guests at your event*

**Pizza Bites** - Bite-sized pizza slices with your choice of cheese, sausage, pepperoni, veggie (peppers, onion, mushrooms, olives) or supreme (Everything)

**Mini Hotdogs** - Miniature franks on buns with Chicago-style condiments.

**Corn Dogs** – Bite-sized or full-sized on a stick, your choice. Franks wrapped in cornbread. Served with regular or spicy mustard.

**Mini Deli Sandwiches** - Roast Beef and Provolone, Ham and Cheddar, and Turkey and Swiss on Sweet Rolls served with Lettuce, Tomato, Onion, Pickles, Mayo, and Mustard.

**Mini Slider Hamburgers** - Miniature beef patty on a bun with condiments on side. **or (Cheddar burgers)**

**Mini Italian Beef Sandwiches**- Shaved inside round of beef, slow cooked to perfection and served on a mini French roll with choice of sweet or hot peppers and mozzarella cheese

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## Late Night Snacks (Cont'd)

**Omelet Station** - *Chef Action Station with choice of ham, bacon, peppers, onions, tomatoes, mushrooms, and cheese.*

**Ultimate Snack Time** – (For parties of 200 or more) *Tray of 50 chocolate covered strawberries, Omelet Station, Mini Hamburgers, Pizza Bites, Sweet Table Assortment (Cookies, Brownies, Cakes) and fresh fruit tray.*

## Desserts/ Sweets

### **~Plated Desserts~**

Choice of:

- Fresh Made Seasonal Fruit Cobbler with Whipped Cream
- Black Forest Cake
- New York Cheesecake with Raspberry Coulis
- Key Lime Pie
- Carrot or Red Velvet Cake
- Tiramisu
- Chocolate Mousse Parfait
- Fruit Parfait

### **~Vanilla Ice Cream with Gaufrette Cookie ~**

### **~Sweet Table~**

Assortment of Petit Fours, Mini Pastries, Cannolis, Cookies and Bars and Chocolate Covered Strawberries

### **~Chocolate Fountain ~**

#### **7 items**

Strawberries, Pineapple Chunks, Pretzel Rods, Pound Cake, Mini Cream Puffs, Cookies, Biscotti, Lady Fingers, Macaroons, Bananas, Marshmallows, Rice Krispie Treats, Brownies, Pirouette Cookies

### **~Candy Table ~**

Assorted selection of Chocolates, Gummies, Hard Candies and other treats.

## Liquor Packages

*All of our bartenders are all BASSET certified as required by the State of Illinois. We employ a Precision Pour system, delivering one (1) ounce of liquor per pour. This system ensures accurate tasting drinks and service speed.*

**House Rules:** *Valid ID is required for service. No shots. We reserve the right to refuse service.*

### ~Standard Bar~

*(4-hour standard bar included in wedding packages unless otherwise specified)*

Bud Light and Miller Lite on tap  
Budweiser, Miller Genuine Draft, and O'Doul's (NA) in Bottles  
Assorted Soft Drinks  
Bloody Marys'  
Chardonnay, White Zinfandel, and Merlot

### ~Choice of Spirits to Include~

Whiskey, Bourbon, Brandy, Gin, Rum, Spiced Rum, Coconut Rum, Tequila, Vodka, Amaretto, Assorted Schnapps, Southern Comfort, Coffee Liquor, Irish Cream

### ~Wine Service~

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Riesling, Moscato, Sauvignon Blanc  
**Per Bottle**

### ~Champagne and Sparkling Wine~

Andre Strawberry, Andre Dry, Allure Peach, Allure Mango, Moscato D'Asti, Prosecco, Wycliff Brut  
**Per Bottle -or- Per Glass**

### ~Champagne or Sparkling Wine Fountain~

*Includes Fountain*

**3 Gallon Fountain (15 bottles)**

**5 Gallon Fountain (28 bottles)**

### ~Imported and Craft Beers / Seltzers~

*Other beers available upon request*

Corona, Corona Light, Samuel Adams Boston Lager, Heineken, Amstel Light, Blue Moon, High Noon Spiked Seltzer, Revolution Anti-Hero, Goose Island 312, Goose Island IPA, Michelob Ultra

*\*Specific wine/vintages based on availability. Brands may change without notice. Inquire for custom pricing.*

6.25% Sales Tax. 22% Service Charge

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## Liquor Packages

### ~Premium Bar~

(Add \$10.00 Per person)

Tito's Handmade Vodka  
 Bacardi Silver Rum  
 Bailey's Irish Cream  
 Captain Morgan Spiced Rum  
 Dewar's Scotch White Label  
 J & B Scotch  
 Jack Daniel's Whiskey  
 Tullamore Dew Irish Whiskey  
 Corazon Blanco Tequila  
 Kahlua Coffee Liquor  
 Malibu Coconut Rum  
 Old Forester Bourbon  
 Seagram's Crown 7 American Whiskey  
 Southern Comfort  
 Tanqueray Gin

### ~Premium Bar Upgrades~

Add 2 Selections of Upgraded Bottles or Cans

Add 4 Selections of Upgraded Bottles or Cans

### ~Local Craft Beer Draft Upgrade~

Two (2) selections of local and seasonal craft beers.

(Note: Based on Availability through our vendors. We will do our best to accommodate. Many local breweries to choose from.)

### ~Luxury Upgrades~

(Charged Per Bottle Price)

Amaretto Disaronno  
 Chivas Regal Scotch  
 Crown Royal Canadian Whiskey  
 Dewar's 12 Year Scotch  
 Grey Goose Vodka  
 Johnnie Walker Black Label Scotch  
 Makers Mark Bourbon  
 Don Julio Blanco

*Brands may change without notice. Other craft/import beers available by case/barrel. Additional spirits available by bottle. Inquire for custom pricing.*

6.25% Sales Tax. 22% Service Charge

All prices are subject to change without notice. Credit card transactions subject to 3% fee (per transaction)



## Jennifer's Garden On-Site Wedding Ceremonies

*Couple can arrive two (2) hours prior to event on the day of wedding*

*\*Requires a \$550 non-refundable deposit to reserve the date.*

Jennifer's Garden on-site ceremonies can be performed inside the facility in our lovely foyer area (Seats 80 Guests) or outside in the Garden Gazebo (Seats 225 Guests). Officiant Julie is included; however, you may hire your own officiant if you so choose. There will be no discounts for hiring your own officiant. You must obtain your marriage license from the Grundy County Court House. The Grundy County Court House phone number is (815) 941-3222.

Jennifer's Garden's outdoor ceremonies bring together nature, elegance, and unforgettable memories. Each year, we plant perennials in all different colors and shapes. These flowers give the outdoor ceremony an inviting feeling, can match any couple's theme colors, and make a perfect backdrop for that timeless photo.

Imagine your dearest friends and family members gathered together as they await your arrival down the garden aisle. Your best friend awaits your arrival underneath the stunning gazebo. The sound of fountains sing in the background and the sun smiles as you take those final steps down the aisle on the happiest day of your life.

### Foyer Ceremony ~ \$1100.00

Includes:

- Rehearsal (Evening before for one (1) hour) 5pm to 6pm **or** 5:30pm to 6:30pm
- Setup
- 80 Chairs
- 1 Table
- Podium
- Cleanup

### Garden Gazebo Ceremony ~ \$1100.00

Includes:

- Rehearsal (Evening before for one (1) hour) 5pm to 6pm **or** 5:30pm to 6:30pm
- Setup
- 225 Chairs
- 1 Table
- Podium
- Cleanup

Officiant Julie: **Included in package.** (No discounts for providing own officiant)

(Music and sound to be provided by your DJ)



~Basic Wedding Cake is included in all wedding packages~

Buttercream or Chocolate Buttercream filling in all layers

Basic Batter Flavors:  
White, Chocolate, Yellow, Marble

Premium batter flavors (page 18) ~ **\$1.35 per slice**

Premium filling flavors (page 18) ~ **\$2.05 per slice**

Fondant Wrap ~ **\$1.80 per slice**

Fondant Ribbon ~ **\$85**

Fondant Strings ~ **\$55**

Fondant Bow ~ **\$85**

Fondant Applications\* ~ **\$55**

5ct Butterflies ~ **\$50**

Edible Pearls (4-layer cake) ~ **\$55 (\$15 each additional layer after 4)**

Drapes ~ **\$80**

Monogram ~ **\$30**

Gum paste Flowers (5-15) \* ~ **\$85**

Additional Cake Labor Hours ~ **\$35 per hour**

*\* Not to exceed one (1) cake labor hour. Fondant applications and more extensive and additional gum paste flowers will be subject to additional cake labor hours.*

~ Couple is responsible for flowers, ribbon, and cake toppers ~

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## Premium Cake Batters



German  
 Strawberry  
 Carrot  
 Spice  
 Lemon  
 Red Velvet  
 Coconut  
 Tres Leches\*\*\*  
 Orange  
 Banana

Banana Nut  
 Tiramisu\*\*\*  
 Cheesecake\*\*\*  
 Flan\*\*\*  
 Pumpkin  
 Angel Food\*\*\*  
 Chocolate Angel Food\*\*\*  
 Almond Cake  
 Apple  
 Pistachio

\*\*\*Restrictions on layering and placement of these cakes.

## Premium Fillings

Mocha Chocolate Chip Butter Cream  
 Cream Cheese  
 Lemon Preserves  
 Strawberry Preserves  
 Blueberry Preserves  
 Pineapple Preserves  
 Apricot Preserves  
 Raspberry Preserves  
 Ganache  
 Chocolate Mousse

Vanilla Mousse  
 Raspberry Mousse  
 Hazelnut  
 German  
 Fudge  
 Bavarian  
 Chocolate Bavarian  
 Fresh Strawberries  
 Banana

## Cake Shapes

Round  
 Square  
 Octagon  
 Comma  
 Oval

Heart  
 Hexagon  
 Sheet  
 Combined

## Luxury Bridal Special

Table Linen Upgrade for Each Table  
 Choice of one (1) Appetizer OR one (1) Late Night Snack  
 Sweet Table  
 Upgraded Cake Fillings for Each Layer  
 (Subject to Tax and Service Charge)

6.25% Sales Tax. 22% Service Charge

All prices are subject to change without notice. Credit card transactions subject to 3% fee (per transaction)

## Rentals / Linen/ Extras/ Things of Interest

### Media

LCD Projector:	<b>\$110.00</b>
5x7 Screen:	<b>\$45.00</b>
5x7 Screen and LCD Combo:	<b>\$145.00</b>
Easel Fee:	<b>\$15.00 each</b>
Envelope Box:	<b>\$15.00 each</b>
Birdcage Envelope Holder:	<b>\$25.00</b>
Rustic Place Seating Board:	<b>\$30.00 pair</b>

### Upgraded Centerpieces

Roses with Calla Lilies:	<b>\$20.00/per table</b>
Candelabras:	<b>\$20.00/per table</b>
LED branches Added:	<b>\$20.00/per table</b>
Square Cylinder vase:	<b>\$10.00/ set of two (2)</b>

### Linen

Chair Cover with Sash:	<b>\$5.00 per chair</b>
Satin Sash for Staircase w/ lights:	<b>\$100.00 (Multiple colors available)</b>
52x52 Polyester Overlay:	<b>\$8.00 per table</b>
108x108 Overlays:	<b>\$18.00 - \$22.00 per table</b>
132" Round Tablecloth:	<b>\$20.00 - \$24.00 per table</b>
132" Round Glitz/Bedazzle Tablecloth:	<b>\$40.00 per table</b>
Sash only:	<b>\$3.00 each</b>
Napkins:	<b>\$2.00 each</b>
Table Runner:	<b>\$8.00 - 12.00 each</b>
Table Runner (Glitz or Burlap):	<b>\$15.00 each</b>

### Things of Interest

Shuttle Service all night to local hotels: **\$200.00**  
 (Holiday Inn Express, Quality Inn, Comfort Inn, Days Inn, Motel 8)

Flowered Arch with Lights:	<b>\$100.00</b>
Wedding Iron Arbor outside:	<b>\$120.00</b>
Cinderella Carriage:	<b>\$100.00</b>