

Congratulations on your engagement! My name is Keri, and I'm the Director of Wedding Sales at Cork Factory Hotel. Thank you for considering us for your special day — we're thrilled about the opportunity to host your wedding!

Attached, you'll find our Ballroom wedding menu, which includes package details, pricing, and answers to many frequently asked questions from our couples. I've also included our current availability calendar for 2025.

We are currently offering discounted rates for Fridays and Sundays in spring/summer 2025. Friday dates are now \$170 per person and Sunday dates are now \$161.50 per person. We are also offering complimentary use of our dressing suites.



Keri Fland

Director of Wedding Sales

CORK FACTORY HOTEL

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**Please note: I am typically out of the office on
Sundays and Mondays.*

welcome to

FOREVER

Weddings at Cork Factory Hotel

The journey to your perfect day starts here.



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It's *all* here.

Take comfort in the simplicity of our all-inclusive Ballroom wedding package. Our easy to calculate pricing includes everything from the open bar to the boutique wedding cake, which allows you to focus on the things that really matter.

Our Ballroom Wedding Package includes the following:

- Service charge and sales tax
- Wedding specialists to coordinate your event details
- Event manager to guide your event
- Elegant table settings
- Five-hour wedding reception in the Ballroom, Terrace, and Parlor
- Four-hour consecutive open bar with silver brands
- Champagne or sparkling cider toast
- Cocktail hour hors d'oeuvres complete with three passed hors d'oeuvres and a stationed hors d'oeuvre display
- Pre-selected plated or buffet dinner with a served salad course
- Buttercream wedding cake
- One overnight stay in a standard guest room on the evening of the wedding with a complimentary suite upgrade upon availability
- 20% discount on site fees for your other wedding celebrations—bridal shower, rehearsal dinner, and post-wedding brunch

A Ballroom Wedding

2025 Ballroom Wedding Package Pricing

You may reserve your Ballroom Wedding up to 18 months in advance. Reservations more than 18 but less than 24 months in advance will be accepted at a 10% premium over the rates below.

Spring: *March, April, May*

Day of the Week	Package Cost Per Guest	Minimum Guest Count*	Minimum Total
Friday	\$185 <i>per person</i>	100 <i>guests</i>	\$18,500
Saturday	\$195 <i>per person</i>	125 <i>guests</i>	\$24,375
Sunday**	\$170 <i>per person</i>	100 <i>guests</i>	\$17,000

Summer: *June, July, August*

Day of the Week	Package Cost Per Guest	Minimum Guest Count*	Minimum Total
Friday	\$185 <i>per person</i>	100 <i>guests</i>	\$18,500
Saturday	\$195 <i>per person</i>	125 <i>guests</i>	\$24,375
Sunday**	\$170 <i>per person</i>	100 <i>guests</i>	\$17,000

Fall: *September, October, November*

Day of the Week	Package Cost Per Guest	Minimum Guest Count*	Minimum Total
Friday	\$195 <i>per person</i>	100 <i>guests</i>	\$19,500
Saturday	\$205 <i>per person</i>	125 <i>guests</i>	\$25,625
Sunday**	\$180 <i>per person</i>	100 <i>guests</i>	\$18,000

Winter: *December, January, February*

Day of the Week	Package Cost Per Guest	Minimum Guest Count*	Minimum Total
Friday	\$175 <i>per person</i>	75 <i>guests</i>	\$13,125
Saturday	\$185 <i>per person</i>	100 <i>guests</i>	\$18,500
Sunday**	\$160 <i>per person</i>	75 <i>guests</i>	\$12,000

**Only full priced guests apply toward the minimum guest count. Vendors and children do not count towards the minimum number of guests. Special vendor and children's menu pricing available—see page 12.*

***Saturday rates will apply to Sundays when the following Monday is a holiday. Ask a sales associate about New Year's Eve Packages.*

A Ballroom Wedding

Ballroom Occupancy

The Ballroom can comfortably host up to 165 guests for a seated dinner with a dance floor. Utilizing the Parlor and/or Terrace for seating can increase the seating capacity to 225 guests.

Occupancies are based on seated receptions and are unique to each style of event. Entertainment, additional tables, etc. will decrease occupancy levels. Please discuss your event needs with our event team to calculate your event's maximum occupancy.

Planning on more than 225? Ask our sales associates how we can accommodate up to 300 guests.

Ballroom Ceremony

Ceremony Fee, *maximum of 165 guests to allow for ceremony to reception room flip*
\$1,200.00

Ask a sales associate for ceremony options for guest counts greater than 165 guests.

Dressing Suites

Wedding Suite, *up to 8 hour rental prior to wedding*
\$500.00

Billiards Suite, *up to 8 hour rental prior to wedding*
\$500.00



Timeline

Now

Begin planning your wedding with Cork Factory Hotel!

- Sign an agreement and make your initial payment equal to one-third of the estimated food and beverage cost to secure your wedding date.
- Set up your room block.
- Reserve event spaces for your bridal shower, rehearsal dinner, and/or post-wedding breakfast.
- Research and contact vendors listed on our Preferred Vendor List. Vendors not on our list are typically allowed but require prior approval. Please let us know before contacting others as some are prohibited.

6 - 9 Months Prior

Your sales associate will introduce you to our coordination team, who will schedule a meeting to start discussing your menu, timeline of events, floor plans, and more. Also keep an eye out for a wedding tasting event invitation in your inbox!

Meet with an invitation specialist at Cork Collection to learn about our custom invitation collections. (*Earlier if you're interested in sending out Save the Dates.*)

6 Months Prior

Second payment, equal to one-third of the estimated food and beverage cost, is due.

\$1,000 refundable damage deposit is also due. This deposit will be refunded to you within 30 days following your event if no damages occur.

3-4 Months Prior

Meet with our coordinators to solidify menu selections and wedding day details.

60 Days Prior

Final menu selections are due.

30 Days Prior

Final guest count with plated menu selections, final room diagram, certificate of insurance, and a copy of the Vendor Policies signed by each vendor are all due.

21 Days Prior

Final payment and wedding homework is due.



Frequently Asked Questions

Pricing & Policies

How do I reserve a space for my wedding date?

Give us a call or email, and if your date and space are still available, we will follow up with a contract. Dates are reserved upon receipt of your initial payment and signed agreement.

Are taxes and service charges included in your pricing?

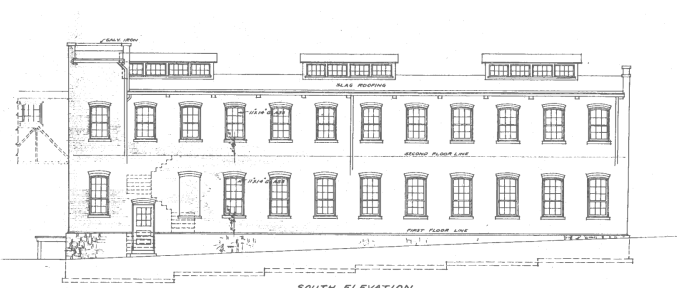
Yes. We don't believe venue shopping should require math!

Do I need to tip my servers and bartenders?

No. Your service charge allows your servers and bartenders to be well compensated so you and your guests don't have to worry about tipping on your special day.

Who counts toward the minimum guest requirement?

Guests aged 14 and above. Vendors and younger children do not count toward the minimum. Our pricing is structured knowing that some guests do not drink alcohol, so we do not offer a discount for non-drinking guests.



Do I have to insure my event?

Yes. We require hosts to obtain liability insurance for your event with a minimum of \$1,000,000 of coverage that names Cork Factory Hotel, LLC, Urban Place, LP, and Buena Vista Company, Inc. as additional insureds. Depending on your personal homeowners policy, you may not incur an additional cost for the special event insurance policy. Contact your insurance carrier for additional information. We also recommend visiting wedsafe.com, which offers helpful explanations and affordable event insurance packages.

Are my payments refundable?

Please see your agreement (we're happy to provide a sample) for our full cancellation policy, but payments are not refundable. We strongly encourage you to consider wedding cancellation insurance, which is available from companies such as wedsafe.com.

What is the damage deposit?

We require a \$1,000 damage deposit to pay for damage caused to the premises by you or your guests together with any other unpaid amounts due. It is payable by ACH or check only and due six months before your event. We will mail a check for the remaining balance thereof (typically all of it) within thirty days following your event.

What payment methods are accepted?

For payments other than the damage deposit, we accept ACH, checks, or credit cards. If you choose to pay via credit card, however, an additional 3% service charge will be added to the amount charged.

Frequently Asked Questions

The Wedding Day

What is the timing for an event?

The Ballroom Wedding Package is based on a five-hour evening wedding reception beginning after 4 pm. (Earlier times may be available depending on set up time needed.) Events must conclude by 11 pm.

How much time is allowed for set-up?

You and your vendors may access the Ballroom up to four hours before your wedding. Our staff will be preparing for your event during the same timeframe, so your ceremony and/or reception may not be set and ready to decorate until approximately two hours before your event begins.

How much time is allowed for clean-up?

You and your vendors may access the Ballroom up to an hour after your event for clean-up. All guests, vendors, vendor equipment, florals, decor, and other items you bring must be removed by that time. You will be billed \$100 per 15 minute increment thereafter.

Can I extend my wedding past five hours?

No.

Do you have a list of vendors that you recommend?

Yes. When you book your wedding, you will receive access to Cork Factory Hotel's list of recommended vendors. These vendors are carefully chosen based on our experience with them. Vendors not on our list are typically allowed but require prior approval. Some are prohibited, so please talk with our event team before reaching out to a vendor that is not on the list.

Are there any decorating restrictions?

Yes. To keep Cork Factory Hotel's event spaces in excellent condition, we prohibit the following: glitter, balloons, silly string, berries, rice, bird seed, confetti, red or dark loose flower petals, faux flower petals, feathers, bubbles, faux snow and any other items that leave a residue on the floor. Candles must be placed in glass containers with a glass bottom that are taller than the top of the flame, and candle placement is subject to our approval. No decorations may be affixed to any surface without approval. No fog machines, snow machines, and bubble machines are permitted. Please see our agreement for additional guidelines.

Are tables and chairs included in the wedding package?

Yes. The Ballroom offers 60" round tables that seat 8-10 guests in black chiavari chairs. Other table sizes are available for DJs, gifts, etc. Please discuss your table needs with our event team.

Are centerpieces included in the wedding package?

Yes. Cork Factory Hotel provides rustic candelabras for your event at no extra charge. The candelabras add a soft glow to your guest tables. Please discuss quantities with our event team.

Are linens included?

Yes. Our house neutral-toned linens are included in our wedding packages. We also have access to an endless array of linens in various tones and patterns, which will enhance your favorite color, flower, or theme. Additional costs apply for these specialty linens, and our event team will happily assist you in coordinating these specialty linens and obtaining cost estimates.

Frequently Asked Questions

Wedding Ceremonies

Does my ceremony time count against my five hour reception?

No. The ceremony fee includes an additional thirty minutes of time.

What is the timing for a ceremony rehearsal?

We include a thirty minute rehearsal prior to your wedding day based on the availability of the event spaces. Our wedding coordinators will assist you with scheduling your ceremony rehearsal, however, timing and location is not guaranteed.

The Menu

May I bring in an outside caterer or my own food?

No. All events at Cork Factory Hotel are exclusively catered by our culinary team. This also includes edible favors other than those offered by Cork Factory Hotel.

When are the final menu selections made?

Cork Factory Hotel will work with you three to four months prior to the event to define your final food and beverage selections. Final menu selections are due no later than 60 days in advance. The final menu selections will determine the total costs for food and beverage. Final menu selections received less than 60 days in advance will incur a 10% surcharge on the total event cost.

What if my guests have allergies?

Please let us know of all allergies at least 30 days in advance, and we will do our best to accommodate all needs. Additional costs may apply.

May we take food home?

No. We maximize the safe amount of time your food is served and displayed, so you may not take any leftovers along.

Tastings

Do you offer tastings?

Yes! We throw several parties a year hosted exclusively for our couples. They are a great way for you to taste some of our most commonly chosen menu selections, get ideas for room set-up and decor, and mingle with other soon-to-be newlyweds. Attendance for two people is complimentary, and you may bring up to four additional guests for \$25 per person plus tax.

Although we encourage all guests to experience our group tastings, private tastings can be arranged on Tuesdays, Wednesdays and Thursdays. Pricing for private tastings are as follows:

Private Tasting Fee: \$150, includes two entrees
Each Additional Entree (up to 4 total): \$50 each
Hors D'oeuvres: \$25 for four of one selection

Pricing above does not include tax, and each entree is a single serving. Private tastings must be scheduled in advance, and selections must be arranged at least three weeks prior to the tasting. Not all menu selections are available for tasting, and tasting policies are subject to change without notice. We welcome a maximum of six people per private tasting.

Frequently Asked Questions

Alcohol, Tobacco & Fireworks

Can I or my guests bring their own alcohol to drink?

No. Outside alcohol is strictly prohibited. Violations of this policy have been attempted and are not tolerated. If we discover outside alcohol at your wedding, we will close the bar until we determine the guest who violated the policy and they leave the premises. In addition, no matter whether the culprit is you or your guest, you will be charged a \$1,000 fee for each violation.

Can we provide alcohol that you serve?

No. Pennsylvania liquor licensing prohibits us from serving any alcohol that we do not purchase from another licensee.

Is smoking or vaping permitted at Cork Factory Hotel?

Cork Factory Hotel is a non-smoking facility with smoking and vaping limited to designated outdoor areas.

Will you card our guests?

Yes. As with any other establishment that serves alcohol, we will confirm that your guests wishing to drink are at least 21 years old.

Does the bar limit the number of drinks served to one person?

Yes. To prevent drinking by persons not allowed, the bar serves one drink to one person.

Am I allowed fireworks at my wedding?

With the exception of outdoor sparkler send offs under the direction of our team, fireworks are prohibited.

Will there be security at my wedding?

We reserve the right to have private security personnel at your wedding. In addition, our staff is trained and encouraged to immediately contact law enforcement upon finding evidence of underage drinking, illicit drug use, or other legal violations.

Guest Accommodations

Can we block hotel rooms for our guests?

Yes, if guest rooms are currently available for the dates surrounding your event. You may block up to twenty guest rooms with no financial obligation. If you block more than 20 rooms, you will be responsible for filling at least 80% of your block.

Your guests have until thirty days prior to your wedding date to book their rooms within this block. Inside thirty days, any rooms that haven't been reserved will be released for sale to the public and rates may vary.

Can my guests and I check into our hotel room(s) early on the day of the wedding?

No. Check in time is 4pm, and early check in is unfortunately not available given the time needed to service rooms between stays. We advise all guests to reserve hotel rooms the night before if you need to get ready in the room prior to the wedding start time.

Do you have parking?

Yes. Cork Factory Hotel has plenty of open complimentary parking throughout the Urban Place complex.



But First, Cocktail Hour

Plated and Buffet Dinner Packages include the following hors d'oeuvres:

Butlered Hors d'Oeuvres

Three selections from the following:*

- Miniature Crab Cakes
- Pulled Pork & Red Pepper Slaw on Cornbread
- Miniature Cheesesteaks
- Bacon Wrapped Meatloaf with Macaroni & Cheese
- Tomato Soup Shooters & Mini Grilled Cheese
vegetarian
- Tomato Bruschetta *vegan*
- Edamame Potstickers *vegan*
- Brie & Raspberry Phyllo Cups *vegetarian*
- Balsamic, Fig, & Goat Cheese Flatbread
- Wild Mushroom Purses *vegetarian*
- Macaroni & Cheese Bites *vegetarian*
- BLT Bites with Avocado Cream *GF*
- Prosciutto & Cucumber Bites *GF*
- Bacon Wrapped Scallops *GF*
- Blackened Seared Shrimp *GF*
- Sesame Seared Lime & Soy Tuna Wontons
- Buffalo Chicken Spring Rolls
- Tenderloin, Blue Cheese, & Horseradish Mayo
on Crostini

Stationed Hors d'Oeuvre Display

All of the following:

Assorted Meats & Cheeses

Grilled Marinated Vegetables

Artisanal Breads & Crackers

Dip & Crudite

One selection from the following:

- Crab Dip
Served with crostini, crackers, celery, and carrots
- Spinach Dip
Served with crostini, corn chips, celery, and carrots
Contains bacon
- Hummus *vegan*
Served with pita chips, cucumbers, and red peppers

**Offer four butlered hors d'oeuvres for an additional \$5 per person
and five butlered hors d'oeuvres for an additional \$10 per person.*

Kick It Up a Notch

The following a la carte stations can be added to cocktail hour and buffet dinners or offered late night. (*For one hour.*)

Macaroni & Cheese Bar

Additional \$8 per person

Served with bacon, tomato relish, spinach, mushrooms, and sun-dried tomatoes

Chicken & Waffle Station

Additional \$8 per person

Build your own chicken and waffles served with gravy and honey

Tater Tot Bar

Additional \$6 per person

Served with bacon, jalapenos, chives, cheese, sour cream, ranch dressing, ketchup, and buffalo hot sauce

Soft Pretzels

Additional \$6 per person

Served with assorted dips

Cheese & Hard Pretzels

Additional \$6 per person

Hammonds pretzels served with assorted cheeses

Street Food Bar

Additional \$8 per person

Nathan's hot dogs and soft pretzels served with chili, nacho cheese, sauerkraut, pickled relish, pickles, jalapenos, red onion, mustard, and ketchup

Taco Station

Additional \$9 per person

Soft and hard shell tortillas served with ground beef, chicken, sour cream, cheese, salsa, diced tomatoes, guacamole, and shredded lettuce

Nacho Bar

Additional \$4 per person

Tortilla chips served with salsa, guacamole, sour cream, and cheese

Wing Bar

Additional \$9 per person

Buffalo and garlic Parmesan wings served with ranch, blue cheese, and celery

Raw Bar

Additional \$175 for 50 shrimp (100 piece minimum)

Served with cocktail sauce, horseradish, and lemon

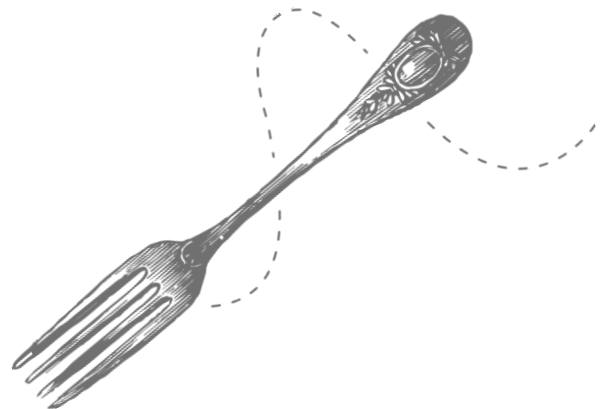
Additional \$225 for 50 oysters

Served with cocktail sauce, horseradish, lemon, and Mignonette sauce

Pasta Bar

Additional \$12 per person

Variety of pastas served with tomato sauce, alfredo sauce, pesto, broccoli rabe, cherry tomatoes, peas, sausage, Parmesan cheese, olive oil, and red pepper flakes



And More

The following a la carte stations can be added (*for one hour*) to cocktail hour and buffet dinners or offered late night.

Flatbread Pizza

Additional \$12 per person

Three selections from the following:

- Traditional Cheese
- Margarita
- Pepperoni
- Mediterranean
- Grilled Eggplant, Sun-dried Tomato, and Feta
- Buffalo Chicken
- Smoked Applewood Ham and Pineapple
- Sausage and Grilled Red Peppers
- Prosciutto and Arugula
- Fig and Caramelized Onion (*no sauce*)
- Pear, Walnut, and Gorgonzola (*no sauce*)

Late Night Bites

Additional \$300 per 100 pieces (100 piece minimum per late night bite), choice of:

- Buffalo Chicken Spring Rolls
- Miniature Cheesesteaks
- Macaroni & Cheese Bites

Sweet Additions (page 18) also make great late night bites!

Dinner is Served

The plated dinner package includes the following:

Salad Course

One selection from the following:

Caesar Salad

Served with fresh garlic herb croûtons, aged Parmesan, and cracked black pepper

House Salad

Spring mixed greens, cucumbers, carrots, and tomato wedges served with balsamic vinaigrette and ranch dressing

Dutch Bound Beet Salad

Mixed greens, pickled beets, red onion, red beet egg, bacon, walnuts, and crumbled blue cheese served with our house vinaigrette

Plated Entree Selections

All plated entree selections must be made prior to your event, and a form of entree identification is required at each seat (i.e. marked place card) for plated dinners.

Two selections* from the following served with Chef's selection of seasonal vegetables and assorted rolls:

Tuscan Chicken

Sautéed chicken breast with artichokes, pancetta, sun-dried tomatoes, and a Tuscan tomato sauce served with rice pilaf

Chicken Florentine

Sautéed chicken breast with creamy cheese sauce of sautéed spinach, mushrooms, and sun-dried tomatoes served with rice pilaf

Grilled Buttermilk Herb Chicken

Served with roasted potatoes

Crab Cakes

Additional \$15 per person

Two pan-seared crab cakes served with roasted potatoes

Grilled Salmon

Served on a bed of wilted spinach with fresh tomato relish and rice pilaf

London Broil

Served with a red wine demi glacé and Boursin mashed potatoes

Braised Short Ribs

Served with a bacon port demi glacé and Boursin mashed potatoes

Filet Mignon

Additional \$15 per person

Served with a bacon port demi glacé and Boursin mashed potatoes

**Offer three entrée choices for an additional \$8 per person.*

Head to the Buffet

The buffet dinner package includes the following:

Served Salad Course

One selection from the following:

Caesar Salad

Served with fresh garlic herb croûtons, aged Parmesan, and cracked black pepper

House Salad

Spring mixed greens, cucumbers, carrots, and tomato wedges served with balsamic vinaigrette and ranch dressing

Dutch Bound Beet Salad

Mixed greens, pickled beets, red onion, red beet egg, bacon, walnuts, and crumbled blue cheese served with our house vinaigrette

Buffet Entree Selections

Two selections* from the following served with Chef's selection of seasonal vegetables and assorted rolls:

Tuscan Chicken

Sautéed chicken breast with artichokes, pancetta, sun-dried tomatoes, and a Tuscan tomato sauce served with rice pilaf

Chicken Florentine

Sautéed chicken breast with creamy cheese sauce of sautéed spinach, mushrooms, and sun-dried tomatoes served with rice pilaf

Grilled Buttermilk Herb Chicken

Served with roasted potatoes

Crab Cakes

Additional \$10 per person

Pan-seared crab cakes served with roasted potatoes

Grilled Salmon

Served on a bed of wilted spinach with fresh tomato relish and rice pilaf

London Broil

Served with a red wine demi glacé and Boursin mashed potatoes

Braised Short Ribs

Served with a bacon port demi glacé and Boursin mashed potatoes

Carving Station Enhancement

One selection from the following to replace one buffet entrée, served with roasted potatoes or Boursin mashed potatoes:

Oven Roasted Turkey Breast

Additional \$5 per person

Thyme, Dijon, and white wine marinated oven roasted turkey breast served with cranberry orange relish and Dijon mayonnaise

Prime Rib

Additional \$15 per person

Rosemary and garlic herb rubbed roasted prime rib served with red wine demi glacé, horseradish mayonnaise, and horseradish

Beef Tenderloin

Additional \$18 per person

Red wine marinade, horseradish mayonnaise, and horseradish

**Offer three buffet entrees for an additional \$15 per person. The third entree does not include a starch.*

Additional Entree Options

Plated Vegan Entrees

Select one of the following served entrees for your vegetarian or vegan guests at the base package price, which also includes Chef's choice of a vegan dessert:

Pasta Primavera

Tomato sauce and seasonal vegetables

Impossible™ Meatloaf

Sweet tomato glaze and cauliflower rice

Thai Chile Tofu

Rice pilaf and grilled vegetables

Guests 13 & Under

Children 13 & Under Meals

\$35 per child

Choose one of the following entrees to serve your guests up to age thirteen (not different selections for each child).*

Served with applesauce for the first course and French fries.

- Chicken Fingers
- Hot Dog
- Cheeseburger
- Macaroni & Cheese
- Grilled Cheese

Vendor Meals

Vendors attending your event (ex: photographers, DJs, bands, etc.) must be included in your final guest count for food preparation purposes*. We will serve your vendors the same food you selected for your guests, excluding alcohol, for 50% of the original price.

Individual boxed meals may also be offered to your vendors for an additional price.

**Childrens' meals and vendor meals do not count towards your minimum guest count.*

Raise a Glass

Plated and Buffet Dinner packages include a four-hour consecutive open bar with silver brands. Upgrade to gold or platinum brands for an additional cost.

The Open Bar

Open bar packages are stocked with the following:

- Mixers and garnishes
Dry vermouth, sweet vermouth, triple sec, sour mix, lime juice, orange juice, pineapple juice, cranberry juice, grenadine, tonic, club soda, Coke, Diet Coke, Sprite, ginger ale, olives, cherries, lemon wedges, lime wedges, and orange wedges
- House Wine
Cabernet, Merlot, Chardonnay, Pinot Grigio, and White Zinfandel
- House Champagne
- Two Draft Beers
- Coffee, Hot Tea, Iced Tea, and Water

Fifth Hour Enhancement

Fifth Hour Open Bar

Silver Brands: \$10 per person

Gold Brands: \$14 per person

Platinum Brands: \$18 per person

Silver

Included in Plated and Buffet Dinner pricing.

- Vodka: Tito's
- Gin: Beefeater
- Rum: Bacardi
- Bourbon: Wild Turkey
- Whiskey: Jack Daniels
- Tequila: Cuervo Silver

Gold

Additional \$15.00 per person.

- Vodka: Tito's & Ketel One
- Gin: Tanqueray
- Rum: Bacardi
- Bourbon: Bulleit
- Whiskey: Crown Royal
- Tequila: Cuervo Gold
- Spiced Rum: Captain Morgan

Platinum

Additional \$30.00 per person.

- Vodka: Grey Goose
- Gin: Hendrick's
- Rum: Kuleana Huihui White Rum
- Bourbon: Woodford Reserve
- Whiskey: Gentleman Jack & Crown Royal
- Tequila: Patron Silver
- Spiced Rum: Captain Morgan
- *Toast Upgrade: Stanford Champagne*

**Liquor brands, mixers, and garnishes are subject to change without notice.*

Shake it Up

Personalize your bar with two signature cocktails below, included in the Plated and Buffet Dinner packages.

Signature Cocktails

Feel free to change the names of the cocktails to make them more personal!

The Sweet Start

Vodka, Elderflower, Lemon Juice, Simple Syrup, Club Soda, Lemon Wheel

Once Upon a Time

St Germain Elderflower sparkling wine, champagne, spring of thyme

Our Moment

Vodka, Cranberry Juice, Lime Juice, Club Soda, Lime Wheel

Classic Twist

Gin, Lemon Juice, Simple Syrup, Sparkling Wine, Lemon Wheel

Crafted in Love

Pimm's No 1, Ginger Ale, Cucumbers

Island Dream

Tequila, Grapefruit Juice, Lime Wheel

Paradise Found

Red or White Sangria

Tropical Ever After

Clear Rum, Simple Syrup, Mint Leaves, Lime Wheel
Add berries for an additional \$2 per person for a berry mojito

Bubbly Beginnings

Aperol, Sparkling Wine, Club Soda, Orange Wheel

Pucker up Sweetheart

Bourbon, Lemonade, Lemon Wheel

Orange You Glad We Met

Blood Orange Liqueur, Sparkling Wine, Cranberry Juice

Blushing Bride

Tequila, orange juice, grenadine, orange garnish

Lucky in Love

Vodka, Ginger Beer, Cranberry Juice, Lime Wheel
Add a Rosemary Sprig garnish for an additional \$1 per person

Marry Me Margarita

Tequila, Lemon Juice, Lime Juice, Triple Sec, Lime Wheel

Spicy Pineapple Margarita

Tequila, Pineapple Juice, Lime Juice, Triple Sec, Jalapeno Simple Syrup, Pineapple Wedge
Additional \$2 per person

Espresso Martini

Vodka, Coffee Liqueur, Bourbon Cream, Coffee Bean Garnish
Additional \$2 per person

Let Them Eat Cake

Both Plated & Buffet Dinner Packages include a buttercream wedding cake. Pick from our many flavors, and choose your look from our five buttercream designs. Customize your look with natural accents from your florist. You can either serve or buffet the cake!

➔ Step 1: Flavor & Fillings

Two selections of flavor and filling combinations from the following:

Cake Flavors

- Vanilla
- Chocolate
- Marble
- Red Velvet
- Lemon
- Carrot

Cake Fillings

- Vanilla Bean Mousse
- Chocolate Mousse
- White Chocolate Mousse
- Raspberry Mousse
- Peanut Butter Mousse
- Cream Cheese Filling

Specialty Pairings

- Banana and Chocolate Chip
Banana and chocolate chip cake filled with peanut butter mousse
- Strawberries & Cream
Vanilla cake filled with vanilla bean mousse and fresh strawberries
- Poached Pear & Blackberry
Additional \$2 per person
Spice cake filled with vanilla bean mousse, poached pears, and fresh blackberries

➔ Step 2: The Design

One selection from the following buttercream designs:

The Stella

Textured Buttercream - Horizontal Lines

Where bold and bright meets sweet and savory buttercream is where you'll find The Stella.

The Katherine

Semi-Naked

Less is more when it comes to The Katherine. Savor her simple flavors and humble, semi-naked beauty.

The Maya

Textured Buttercream - Paddled

Iced in paddled buttercream and natural elegance, the Maya is humble in her allure.

The Lucy

Textured Buttercream - Curved Vertical Lines

The Lucy is beautiful and casually polished. Iced in buttercream, the Lucy is simply special.

The Chelsea

Smooth Buttercream

The Chelsea is true to the American dream with clean buttercream—simple and sweet.

**Offer three flavor & filling combinations for additional \$2 per person.*

Sweet Additions

Sweet Stations

Add the following desserts to your cake buffet:

S'mores Station

Additional \$8 per person

Ice Cream Bar

Additional \$8 per person

Vanilla and chocolate ice cream, assorted syrups, whipped cream, nuts, cookie crumbs, mini marshmallows, chocolate chips, candies, and sprinkles

Hot Chocolate Station

Additional \$5 per person

Miniature marshmallows, peppermint swizzle sticks, sprinkles, and whipped cream

Miniature Desserts

Add the following miniatures to your cake buffet:

Starting at an additional \$6 per person for 3 selections

Starting at an additional \$8 per person for 4 selections

Starting at an additional \$10 per person for 5 selections

- Miniature Whoopie Pies
- Miniature Classic Chocolate Chip Cookies
- Miniature Oatmeal Cream Pies
- Tiramisu Cups *GF*, Additional \$2 per person
- Cheesecake Bites, Additional \$1 per person
- Lemon Bars, Additional \$1 per person
- Cannolis, Additional \$2 per person
- Peanut Butter Grahams, Additional \$1 per person
- Chocolate Mousse Cups *GF*, Additional \$1 per person

Pies & Tarts

Add the following pies and tarts to your cake buffet:

Bite Size Pies & Tarts, Additional \$8 per person

Individual 3" Pies & Tarts, Additional \$12 per person

Three selections from the following flavors:

- Apple Streusel
- Cherry with White Crumb
- Blueberry with White crumb
- Lemon Meringue
- Key Lime topped with Whipped Cream
- Pumpkin topped with Whipped Cream, *seasonal*
- Fresh Strawberry with Whipped Cream, *seasonal*

Cake Alternatives

Replace the wedding cake with one of the following:

Miniature Dessert Buffet

Starting at an additional \$2 per person

Six inch buttercream cake to cut displayed with three miniature dessert selections (additional costs may apply per selection)

Pie & Tart Buffet

Starting at an additional \$4 per person

Ten inch pie to cut displayed with bite size pies and tarts or individual 3" pies and tarts (additional \$4 per person). Your selection of three flavors.

Cake Jar Buffet

Additional \$3 per person

Six inch buttercream cake to cut displayed with cake jars. Your choice of three cake jar flavors.

And More

Replace the wedding cake with one of the following:

Cupcake Buffet

Additional \$2 per person

*Six inch buttercream cake to cut displayed with
miniature vanilla, chocolate, and red velvet cupcakes.*

Doughnut Buffet

Additional \$4 per person

Your choice of three doughnut flavors.