

STAG PROMOTION

BOTTLED WATER PER TABLE RED & WHITE HOUSE WINES PER TABLE

ANTIPASTO BUFFET

VARIETY OF DINNER ROLLS & FLATBREADS & PLATED ROUNDS OF BUTTER

PICKLED GIARDINIERA VEGETABLES, GRILLED VEGETABLE PLATTER, HERBED ARTICHOKES, OVEN ROASTED TOMATOES GRATIN, KALAMATA & JUMBO GREEN OLIVES, MORTADELLA, ITALIAN SALAMI, CHEESE BOARD WITH A VARIETY OF CHEESES, PICKLED MUSHROOM SALAD, BRUSCHETTA, PIZZA, TUSCAN BEAN SALAD, GARDEN SALAD

PASTA SELECTION

PENNE IN TOMATO & BASIL SACE WITH ROASTED GARLIC & SAUTEED CHERRY TOMATOES

ENTRÉE SELECTIONS

VEAL PARMIGIANA & GRILLED ITALIAN SAUSAGE ALL ENTREES ACCOMPANIED WITH ROASTED POTATOES & FRESH SEASONAL SELECTED VEGETABLES

ALTERNATIVE ENTRÉE AVAILABLE FOR VEGETARIANS, VEGANS & CHILDREN

6 HOUR PREMIUM ALCOHOL BAR SERVICE INCLUDED

MAXIMUM 6 HOURS OR UNTIL 1 AM RED & WHITE WINE PER TABLE, SPARKLING WINES, AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM, WHITE RUM, VODKA, GIN, SCOTCH, GRAPPA, SAMBUCCA, CAMPARI, DRY VERMOUTH, MARTINI ROSSO ESPRESSO, COFFEE, TEA, SOFT DRINKS & JUICES

6 HOUR HALL RENTAL

PREMIUM UPGRADED TABLECLOTHS & NAPKINS & CHAIR COVERS (WHITE OR IVORY) SELECTION ARRANGEMENT OF STAGE AREA SET UP WITH PODIUM RECEPTION TABLE & GIFT TABLE USE OF PRIVATE CHANGE ROOM ASSIGNED TO HALL SETUP OF DINING TABLES, CHAIRS, CHINA, CUTLERY & GLASSES AS PER CLIENT'S FLOOR PLANS

\$70.00 PER ADULT PLUS HST MINIMUM 100 GUESTS

*

WE WILL CUSTOMIZE ANY PACKAGE TO SUIT YOUR REQUIREMENTS