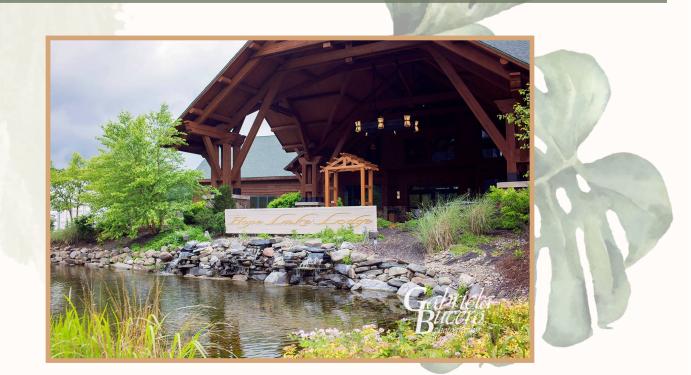


EST. JAN 2023





ALL PACKAGES INCLUDE: TWO NIGHT STAY FOR THE WEDDING COUPLE AT HOPE LAKE LODGE WEDDING EVENT COORDINATOR CHOICE OF COLOR NAPKIN IVORY OR WHITE TABLE CLOTHS CAKE CUTTING USE OF WEDDING CAKE CUTTING SET TASTING FOR WEDDING COUPLE AND UP TO FOUR ADDITIONAL GUESTS DIAGRAM FOR ASSISTANCE WITH SEATING ASSIGNMENTS CHAIRS FOR CEREMONY TABLES, CHAIRS, PLACE SETTINGS, GLASSWARE, BARWARE FOR COCKTAIL HOUR AND RECEPTION **GLASS VASES VOTIVE HOLDERS** SET UP OF TABLES, CHAIRS, PLACE SETTINGS, AND GLASSWARE BREAKDOWN OF WEDDING DECOR









DISPLAY APPETIZER

CHEESE AND CRACKER PLATTER

CHOICE OF ONE SALAD

GREEN SALAD - MIXED GREENS WITH CHOPPED RED ONIONS, CARROTS, CUCUMBERS, PARMESAN, ASIAGO CHEESE BLEND AND GRAPE TOMATOES CAPRESE SALAD - SLICED TOMATOES, CHOPPED BASIL AND FRESH MOZZARELLA - DRIZZLED WITH A BALSAMIC GLAZE CAESAR SALAD - FRESHLY CHOPPED ROMAINE LETTUCE, WITH PARMESAN CHEESE AND CROUTONS HOPE LAKE SALAD - FRESH SPRING MIX WITH DRIED CRANBERRIES, CANDIED PECANS, BLEU CHEESE CRUMBLES

CHOICE OF THREE SIDES

ROASTED RED POTATOES WITH ROSEMARY AND GARLIC POTATO SALAD PASTA SALAD SEASONAL VEGETABLES CREAMED CORN LOADED MACARONI AND CHEESE CORN BREAD GRILLED ZUCCHINI COCONUT RICE GRILLED ASPARAGUS HOMEMADE COLESLAW

FOUR HOUR HOUSE/WELL OPEN BAR

CHOICE OF THREE DOMESTIC BEERS CHOICE OF FOUR HOUSE WINES HOUSE POUR - VODKA, RUM, WHISKEY, TEQUILA AND GIN

ENTREES

BONE-IN MARINATED CHICKEN GRILLED MARINATED CHICKEN BREAST FLANK STEAK ITALIAN SAUSAGE WITH PEPPERS AND ONIONS BBQ PORK CHOPS *HONEY ROASTED HAM *BRISKET WITH CHEF-STYLE BBQ SAUCE

* Carving Station

ALL FOOD AND BEVERAGE IS SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE





BUFFET



DISPLAY APPETIZER

CHEESE AND CRACKER PLATTER

BUTLERED APPETIZER

CHOICE OF TWO

CHOICE OF ONE SALAD

GREEN SALAD - MIXED GREENS WITH CHOPPED RED ONIONS, CARROTS, CUCUMBERS, PARMESAN, ASIAGO CHEESE BLEND AND GRAPE TOMATOES CAPRESE SALAD - SLICED TOMATOES, CHOPPED BASIL AND FRESH MOZZARELLA - DRIZZLED WITH A BALSAMIC GLAZE CAESAR SALAD - FRESHLY CHOPPED ROMAINE LETTUCE, WITH PARMESAN CHEESE AND CROUTONS HOPE LAKE SALAD - FRESH SPRING MIX WITH DRIED CRANBERRIES, CANDIED PECANS, BLEU CHEESE CRUMBLES

CHOICE OF ONE STARCH

ROASTED RED POTATOES WITH ROSEMARY AND GARLIC ROSEMARY GARLIC MASHED POTATOES SAFFRON WILD RICE COUSCOUS QUINOA

CHOICE OF ONE VEGETABLE

ASPARAGUS BROCCOLI SEASONAL VEGETABLES GREEN BEANS ROASTED GARLIC CARROTS BRUSSELS SPROUTS

FOUR HOUR HOUSE/WELL OPEN BAR

CHOICE OF THREE DOMESTIC BEERS CHOICE OF FOUR HOUSE WINES HOUSE POUR - VODKA, RUM, WHISKEY, TEQUILA AND GIN

ENTREES

SHRIMP SCAMPI MAPLE GLAZED PECAN SALMON BROCCOLI CHICKEN ALFREDO GRILLED MARINATED CHICKEN BREAST TRI-COLOR CHEESE TORTELLINI WITH PESTO ALFREDO *SLOW ROASTED HERB-ENCRUSTED ROAST BEEF WITH MERLOT DEMI GLACE *ENCRUSTED TURKEY BREAST SERVED WITH SAGE PAN GRAVY

* Carving Station

ALL FOOD AND BEVERAGE IS SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE



Pountryside RIJEFT





DISPLAY APPETIZER

BUTLERED APPETIZER

CHEESE AND CRACKER PLATTER

CHOICE OF TWO

CHOICE OF ONE SALAD

GREEN SALAD - MIXED GREENS WITH CHOPPED RED ONIONS, CARROTS, CUCUMBERS, PARMESAN, ASIAGO CHEESE BLEND AND GRAPE TOMATOES CAPRESE SALAD - SLICED TOMATOES, CHOPPED BASIL AND FRESH MOZZARELLA - DRIZZLED WITH A BALSAMIC GLAZE CAESAR SALAD - FRESHLY CHOPPED ROMAINE LETTUCE, WITH PARMESAN CHEESE AND CROUTONS HOPE LAKE SALAD - FRESH SPRING MIX WITH DRIED CRANBERRIES, CANDIED PECANS, BLEU CHEESE CRUMBLES

CHOICE OF ONE STARCH

ROASTED RED POTATOES WITH ROSEMARY AND GARLIC ROSEMARY GARLIC MASHED POTATOES SAFFRON WILD RICE COUSCOUS QUINOA CHOICE OF ONE VEGETABLE CHOICE OF

ASPARAGUS BROCCOLI SEASONAL VEGETABLES GREEN BEANS ROASTED GARLIC CARROTS BRUSSELS SPROUTS

FIVE HOUR PREMIUM OPEN BAR

CHOICE OF THREE DOMESTIC BEERS AND ONE ON-HAND CRAFT BEER

CHOICE OF FOUR HOUSE WINES

LIQUOR - HOUSE VODKA, RUM, WHISKEY, TEQUILA, GIN, TITOS VODKA, BEEFEATER GIN, BACARDI SUPERIOR RUM, RUM HAVEN, JOSE CUERVO GOLD TEQUILA, SOUTHERN COMFORT, JACK DANIELS, JAMESON WHISKEY, JIM BEAM AND JOHNNY WALKER RED

ENTREES

CHICKEN MARSALA CHICKEN CORDON BLEU WITH HOLLANDAISE SAUCE STUFFED CHICKEN WITH GOUDA, ARUGULA, AND PROSCUITTO. TOPPED WITH A RIESLING SAUCE PASTA PRIMAVERA - ALFREDO, MARINARA, SUNDRIED TOMATO PESTO, PESTO ALFREDO TRI-COLOR CHEESE TORTELLINI WITH PESTO ALFREDO VEGETABLE BAKED ZITI WITH PARMESAN CREAM SAUCE PORTOBELLO MUSHROOM STACK SERVED WITH LINGUINI BAKED HADDOCK PICCATA WITH WILD RICE *ROASTED PORK LOIN WITH SMOKEY DIJON CREAM SAUCE OR WARM MAPLE APPLE SALSA *HERB-ENCRUSTED ROAST BEEF WITH AU JUS AND HORSERADISH CREAM SAUCE

* Carving Station

ALL FOOD AND BEVERAGE IS SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE



remium Plated

PLATED

ALL PRICING SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE

DISPLAY APPETIZER

CHARCUTERIE BOARD

BUTLERED APPETIZER

CHOICE OF TWO

CHOICE OF ONE SALAD

GREEN SALAD - MIXED GREENS WITH CHOPPED RED ONIONS, CARROTS, CUCUMBERS, PARMESAN, ASIAGO CHEESE BLEND AND GRAPE TOMATOES

CAPRESE SALAD – SLICED TOMATOES, CHOPPED BASIL AND FRESH MOZZARELLA – DRIZZLED WITH A BALSAMIC GLAZE CAESAR SALAD – FRESHLY CHOPPED ROMAINE LETTUCE, WITH PARMESAN CHEESE AND CROUTONS HOPE LAKE SALAD – FRESH SPRING MIX WITH DRIED CRANBERRIES, CANDIED PECANS, BLEU CHEESE CRUMBLES

ENTREES

CHOICE OF TWO ENTREES AND ONE DIETARY MEAL

GRILLED SIRLOIN

SERVED WITH ROSEMARY GARLIC MASHED POTATOES WITH ASPARAGUS. PERPARED WITH A MERLOT DEMI GLACE

GRILLED PORK CHOP

SERVED WITH ROASTED GARLIC BRUSSELS SPROUTS OVER A BED OF APPLE PEAR RICE PILAF. PREPARED WITH A SWEET AND SAVORY MUSTARD CREAM SAUCE

GRILLED CHICKEN PICCATA

SERVED WITH ROSEMARY GARLIC MASHED POTATOES AND SEASONAL VEGETABLES. PREPARED WITH A LEMON CAPER SAUCE

PANKO PARSLEY PARMESAN-ENCRUSTED COD

SERVED WITH SAFFRON WILD RICE AND SAUTEED PARMESAN GREEN BEAN AND MUSHROOM BLEND. PREPARED WITH A LEMON DILL CREAM SAUCE

PASTA PRIMAVERA

CHEF CHOICE PASTA WITH A VARIETY OF MIXED VEGETABLES. PREPARED WITH CHOICE OF SAUCE. ALFREDO, MARINARA OR SUNDRIED TOMATO PESTO

HERB-ROASTED MEDITERRANEAN CHICKEN

SERVED WITH MEDITERRANEAN COUSCOUS OVER A BED OF SAUTEED SPINACH. PREPARED WITH KALAMATA OLIVES, FETA CHEESE AND RED PEPPERS

BALSAMIC-MARINATED PORTOBELLO MUSHROOM STACK

SERVED WITH LINGUINI. PREPARED WITH SPINACH, GOAT CHEESE AND ROASTED RED PEPPERS. DRIZZLED WITH A BALSAMIC FIG GLAZE

GOUDA-STUFFED CHICKEN

SERVED WITH ROSEMARY GARLIC MASHED POTATOES AND SEASONAL MIXED VEGETABLES. PROSCUITTO, ARUGULA AND GOUDA CHEESE STUFFED INSIDE A TENDER BAKED CHICKEN BREAST. PREPARED WITH A WHITE WINE REDUCTION.

FIVE HOUR PREMIUM OPEN BAR

CHOICE OF THREE DOMESTIC BEERS AND ONE ON-HAND CRAFT BEER CHOICE OF FOUR HOUSE WINES

LIQUOR - HOUSE VODKA, RUM, WHISKEY, TEQUILA, GIN, TITO'S VODKA, BEEFEATER GIN, BACARDI SUPERIOR RUM, RUM HAVEN, JOSE CUERVO GOLD TEQUILA, SOUTHERN COMFORT, JACK DANIELS, JAMESON WHISKEY, JIM BEAM AND JOHNNY WALKER RED