

Wedding
menu

The
menu

Celebrate your day with a celebration of flavors. Whatever you can imagine, our food and beverage experts are happy to create a menu that reflects your wishes. Make your special day as tasty as it is beautiful.

The Hotel at Kirkwood Center offers a lavish group menu-tasting each winter for its wedding clients. The tasting is complimentary for the couple and up to four guests. You will have the opportunity to taste a large variety of entrées, hors d'oeuvres, desserts, and wedding cakes. Your event coordinator will notify you of the next available group tasting.

Breakfast

Priced per choice

Choice of 1 \$9 per person

Choice of 2 \$11 per person

Choice of 3 \$14 per person

Fruit and Yogurt Parfait

French Toast
with berries and mascarpone cream

✦ Ham, Bacon, or Sausage

Biscuits and Gravy

Breakfast Sandwich
on English muffin

✦ Scrambled Eggs

Mimosa or Bloody Mary Bar \$12

Priced per person and based on adult guarantee

Snack Bar \$10

Priced per person

Individual Bags of Chips and Pretzels

Maikka Snack Mix

Assorted Fresh Baked Cookies

Assorted Sodas and Bottled Water

Build Your Own Ready Room Buffet \$21

Priced per person

(Choose 1)

Assorted Tea Sandwiches

or

Turkey, Ham and Roast Beef Slider Sandwiches

Appropriate Condiments

(Choose 2)

✦ Cantaloupe and Mozzarella Caprese Salad

✦ Fresh Vegetable Crudite and Ranch Dip

Cold Pasta Salad

House-Made Potato Chips

Assorted Fresh Baked Cookies

Assorted Sodas and Bottled Water

Hors d'oeuvres

Your choice of hors d'oeuvres helps set the stage for your reception. Your guests will be amazed by our creative and distinctive choices; mix and match to create the perfect combination. The number of hors d'oeuvres you need depends upon the length of your cocktail hour, the time of day, and if a meal also will be served following the cocktail hour. Talk to your event coordinator about your options.

Build Your Own Mini Bowl

*Priced per person based on one hour of
service \$100 per hour per chef
attendant*

Hot

- ⚡ Loaded Potato \$12
Loaded mashed potatoes with bacon,
chives, sour cream, cheddar cheese
- ⚡ Shrimp and Grits \$15
Blackened shrimp, peperonata, grits
- Carolina BBQ Pork \$12
Carolina pulled pork, coleslaw,
cheddar cornbread
- ⚡ Chicken Tinga \$14
Chicken tinga with Mexican street corn salad

Cold

- Tuna Poke \$12
Ahi tuna, seaweed salad, avocado wasabi
sauce, wonton crisp, sesame
- Panzanella \$10
Seasoned bread, tomato, red onion, mozzarella
cheese, basil, olive oil, balsamic glaze
- ⚡ Veggie Power \$10
Quinoa, roasted squash, grilled zucchini, onion,
pepitas, goat cheese, balsamic reduction

Passed Hors d'oeuvres

*Priced per 50 pieces
\$100 per hour per
server fee*

- 🌿 Asparagus and Herbed Ricotta Puffs \$175
- 🌿 ⚡ Boursin Stuffed Marinated Cherry Peppers \$125
- Shrimp Bruschetta \$185
on crostini
- 🌿 Spanakopita Phyllo Cups \$125
- Lobster Roll Phyllo Cups \$250
- 🌿 Roasted Vegetable Bruschetta \$125
- Grilled Sirloin Crostini \$200
fire-roasted red pepper pesto and fried shallots
- ⚡ Cucumber Chips \$185
with Boursin cheese and grilled shrimp
- Antipasto Skewers \$200

Display Hors d'oeuvres

Hot

Priced per 50 pieces

- | | |
|---|---|
| Traditional Meatballs \$120
sweet and sour or barbecue | Wild Mushroom Tartlets \$200 |
| All Beef Meatballs \$130
sweet and sour or barbecue | Italian Sausage-Stuffed Mushrooms \$125 |
| Spinach and Artichoke Dip \$140
with pita chips | Blackened Shrimp on Polenta with peperonata \$275 |
| Crab Dip \$190
with artisan breads | Arancini \$175
with marinara sauce |
| | Spinach and Herbed Cheese Stuffed Mushrooms \$125 |

Cold

Priced per 50 pieces unless noted

- | | |
|--|--|
| Vegetable Crudités \$6 per person
(2 ounces)
served with hummus and ranch | Asparagus and Herbed Ricotta Puffs \$175 |
| Cheese Display \$7 per person
(2 ounces)
served with crackers | Spanakopita Phyllo Cups \$125 |
| Sliced Fresh Fruit Display \$5 per person
(2 ounces) | Shrimp Bruschetta \$185
on crostini |
| Antipasto Display \$8 per person
(2 ounces)
with grilled marinated vegetables, olives, cheese, and bread | Shrimp Satay Cocktail \$225
with peanut sauce |
| Cured Meat and Imported Cheese Display \$12 per person
(2 ounces)
with sliced baguette | Lobster Roll Phyllo Cups \$250 |
| | Asian Tofu Phyllo Cups \$150 |
| | Grilled Sirloin Crostini \$200
with fire-roasted red pepper pesto, fried shallots |
| | Roasted Vegetable Bruschetta \$125 |
| | Boursin Stuffed Marinated Cherry Peppers \$125 |
| | Cucumber Chips \$185
with Boursin cheese and grilled shrimp |

Beverage planning

You can elect to have an open bar, a limited selection of wine and beer, or a cash bar. Your event coordinator will advise you on the costs and inclusions for each.

There are many variables that will impact your alcohol budget. Anticipate two drinks per guest per hour. This average tapers slightly as the evening progresses.

If you plan to host a champagne toast, assume one bottle of champagne can fill 5 – 10 glasses depending on the size of the pour.

Beer, Wine, & Spirits

For groups of 100 or fewer: \$150 bartender fee per bar

For groups of more than 100: \$75 bartender fee per bar

One bartender per 100 guests recommended

Package Bar

Includes premium brand liquors, domestic bottled beer, specialty beer, house selection of wines, Coca-Cola products, and bottled water

Priced per hour (4 hour maximum)

First Hour	\$17 per person	Each Additional Hour	\$7 per person
Second Hour	\$11 per person	Upgrade to Super Premium	\$3 per person

Host Bar

Priced per drink

Domestic Beer	\$7	House Wine	\$32/bottle
Premium Beer	\$8	Coca-Cola Products	\$4
Premium Mixed Drinks	\$9	Other Brand Soda	\$5
Super Premium Mixed Drinks	\$11		

Cash Bar

Priced per drink

Domestic Beer	\$8	House Wine	\$10
Premium Beer	\$9	Coca-Cola Products	\$4
Premium Mixed Drinks	\$10	Other Brand Soda	\$5
Super Premium Mixed Drinks	\$12		

Kegs

Priced per keg

Domestic Beer	\$450	Premium and Craft Beer	Market Price
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Beer

Select 5

Domestic Beer Selection

Budweiser

Bud Light

Busch Light

Miller Lite

Michelob Ultra

Coors Light

Athletic Brewing Upside Dawn Golden Ale (NA)

Premium Beer Selection

Stella Artois

Corona

Ruthie

Easy Eddy IPA

Spirits

Select 10

Premium Brand Spirits

Tito's Vodka

Jose Cuervo Tequila

Bulleit Bourbon

Bombay Sapphire Gin

Seagram's 7 Blended Whiskey

Amaretto Di Amore

Bacardi Rum

Captain Morgan Spiced Rum

Malibu Rum

Super Premium Brand Spirits

Ciroc Vodka

1800 Tequila

Cedar Ridge Bourbon

Hendrick's Gin

Jameson Irish Whiskey

Amaretto Disaronno

Kahlúa

Baileys

Jack Daniel's

Wines

Canyon Road Pinot Grigio, California \$34/bottle
bursting with bright citrus and apple aromas

Canyon Road Chardonnay, California \$34/bottle
aromas of ripe pear and stone fruit with
balanced oak notes of vanilla

Canyon Road Moscato, California \$34/bottle
flavors of stone fruit and sweet aromatics
layered with tropical fruit and hints of floral

Canyon Road Pinot Noir, California \$34/bottle
fruity, notes of fresh red cherry, with hints of molasses

Canyon Road Cabernet Sauvignon,
California \$34/bottle
full of fresh, dark fruit flavors layered
with sweet aromatics of caramel

Sparkling Wines

Silver Gate Brut, California \$36/bottle
a blend of premium Spanish grapes with a
touch of sweetness and a crisp, clean finish

Bellafina Prosecco, Italy \$38/bottle
refreshing and bright; intensely aromatic and crisp
on the palate, with aromas and flavors of yellow
apple, white peach, pear, and notes of white flowers

Entrées

Your wedding is one of a kind, and your menu should be, too. Customize your dinner to bring out your special personality and theme. We offer an array of uniquely delicious items presented so beautifully they are truly works of art. Our experienced banquet professionals take being leaders in the industry to heart. Expect your dinner to be more than you even imagined.

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service.
A maximum of two meats and one vegetarian entrée can be selected*

Select a soup or salad for all guests

Soup

Lobster Bisque
Additional cost of \$2 per person

☞ Carrot Ginger Soup

☞ Broccoli and Cheese

☞ ☞ Tomato Basil

Salad

Classic
mixed greens with vegetable garnishes
and choice of dressings:

Ranch, Blue cheese, Caesar, Honey
mustard, French, Balsamic vinaigrette, Red
wine vinaigrette

☞ Arugula
Additional cost of \$2 per person

arugula salad with bacon, goat cheese,
candied pecans, and honey balsamic
vinaigrette

Caesar
romaine lettuce, tomato, croutons,
Parmesan cheese, and Caesar dressing

☞ Mixed Berry
Additional cost of \$2 per person

sweet and savory, with fresh
berries, almonds, and
champagne vinaigrette

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service.
A maximum of two meats and one vegetarian entrée can be selected*

Entrées

\$3 per person for multiple entrée selections

Seafood & Fish

✦ Pan-Seared Red Snapper \$47
sun-dried tomato polenta cake and andouille creole sauce

✦ Glazed Salmon \$38
wild rice pilaf and miso honey glaze

Seared Scallops \$51
herbed couscous and yellow bell pepper coulis

Shrimp Gnocchi \$37
potato gnocchi, grilled vegetables, creamy tomato basil sauce

Pork

✦ Blackened Pork Loin \$34
mashed red potatoes and whiskey mustard sauce

✦ Cuban Marinated Pork Tenderloin \$33
cilantro lime rice, caramelized onions and mojo sauce

✦ Grilled Pork Ribeye \$36
classic au gratin potatoes and sour cherry whiskey glaze

Beef

✦ Balsamic Marinated Sliced Sirloin \$38
cheddar mashed potatoes and sweet onion glaze

✦ Seared Beef Tenderloin \$49
Boursin mashed potatoes and bordelaise sauce

✦ Grilled New York Strip \$41
potatoes au gratin and onion-mushroom demi-glaze

Plated Dinner

*Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service.
A maximum of two meats and one vegetarian entrée can be selected*

Entrées

\$3 per person for multiple entrée selections

Poultry

‡ Chicken Fines Herbes \$35

roasted garlic mashed potatoes and a fines herbes cream sauce

‡ Tuscan Chicken \$32

herb roasted potatoes and sun-dried tomato, spinach
and Parmesan cream sauce

‡ Chicken Rockefeller \$33

spinach, bacon, onions, mozzarella and Parmesan cheeses,
light cream sauce with scalloped potatoes

‡ Chicken Marsala \$38

herbed mashed potatoes and wild mushroom Marsala wine sauce

Vegetarian

☞ Vegetable Gnocchi \$29

potato gnocchi, creamy tomato basil sauce

☞‡ Herb Polenta Cake (Vegan) \$29

vegetable polenta, herbed white bean spread, grilled
vegetables, red pepper coulis

☞‡ Arancini \$29

breaded and fried stuffed risotto,
Pomodoro sauce with grilled vegetables

☞ Mushroom Parmesan \$29

pesto alfredo, linguini, grilled vegetables

☞‡ Marinated Grilled Mushroom (Vegan) \$28

grilled balsamic and herb-marinated portobella mushroom,
wild rice, grilled vegetables, sweet potato nest,
bell pepper coulis

Plated Dinner

Plated dinners come with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service.

Duo Entrées

✦ Beef Ribeye & Chicken Fines Herbes \$57
Bordelaise sauce, roasted garlic mashed potatoes, a fines herbes cream sauce, grilled vegetable medley

✦ NY Strip & Chicken Rockefeller \$55
onion mushroom demi-glace, scalloped potatoes, grilled vegetable medley

✦ Grilled Pork Ribeye & Chicken Marsala \$43
sour cherry whiskey glaze, herb mashed potatoes, broccoli

✦ Glazed Salmon & Sliced Sirloin \$55
miso honey glaze, sweet onion glaze, wild rice, green bean medley

✦ Beef Filet & Scallops \$67
red wine demi-glace, white wine herb compound butter, duchess potatoes, asparagus

Buffet Dinner

*A minimum of 50 people is required for all buffets or a \$60 charge will apply
Choose from one of our three buffets or customize one for your reception
Coffee, tea, and roll service included*

Classic \$49

Upgrade chicken to grilled pork ribeye \$55

House Salad

mixed greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing, and red wine vinaigrette

✦ Seared Chicken Breast

with braised leeks, peppers, and carrots

✦ Grilled Sirloin

with onion demi-glace

✦ Mashed Red Potatoes

✦ Fresh Seasonal Vegetables

Mediterranean \$48

Upgrade chicken to seared salmon \$55

✦ Mixed Greens Salad

arugula, tomato, cucumber, kalamata olives, feta cheese, crispy chickpeas with vinaigrette dressing

✦ Rosemary Marinated Chicken Breast

with peperonata

✦ Grilled Balsamic Marinated Sirloin

with red wine reduction

✦ Roasted Herbed Red Potatoes

✦ Fresh Seasonal Vegetables

Tuscan \$41

Upgrade chicken to roasted pork loin \$45

Salad

mixed greens with vegetable garnishes, Italian and Greek dressings

✦ Seared Chicken

with sun-dried tomato, spinach, Parmesan cream sauce

Cheese Tortellini

with creamy pesto and roasted vegetables

✦ Herb Smashed Potatoes

✦ Fresh Seasonal Vegetables

Traditional Garlic Bread

*For an additional cost of \$5 per person,
customize one of our buffets and serve your
guests family style for a more intimate event.*

Custom Wedding Buffet

A minimum of 50 people is required for all buffets or a \$60 charge will apply

Wedding buffet comes with choice of soup or salad, rolls, butter, starch, fresh seasonal vegetables, and coffee and tea service

A maximum of three entrées can be selected

Children 11 years and under \$17

Select a soup or salad for all guests

Soup


Additional cost of \$6 per person for two soup or salad selections



Chicken Noodle

 Broccoli and Cheese

 Tomato Basil

 Chicken Tortilla

 Cream of Potato

  Carrot Ginger

 Corn Chowder

 Italian Sausage and Potato

Salad

Additional cost of \$6 per person for two soup or salad selections

 **Classic**

mixed greens with vegetable garnishes
and choice of dressings:

Ranch, Blue cheese, Caesar, Honey mustard,
French, Balsamic vinaigrette, Red wine vinaigrette

 **Arugula**

Additional cost of \$2 per person

arugula salad with bacon, goat cheese,
candied pecans, and honey balsamic vinaigrette

Caesar

romaine lettuce, tomato, croutons,
Parmesan cheese, and Caesar dressing

 **Mixed Berry**

Additional cost of \$2 per person

sweet and savory, with fresh berries,
almonds, and champagne vinaigrette

Select a side salad for all guests

Side Salad

Additional cost of \$6 per person for two side salad selections

  Grilled Marinated Vegetable Salad

  Wild Rice Salad

  Mexican Street Corn Salad

Tortellini Antipasto Salad
Additional cost of \$2 per person

  Caprese Salad

fresh mozzarella, sliced tomatoes, basil, balsamic vinaigrette

Creamy Ranch Pasta Salad

 House-Made Potato Salad

Select a vegetable for all guests

Vegetables

 Balsamic Honey Glazed Carrots

 Broccoli with Red Pepper

 Green Beans with Red Pepper and Sautéed Shallots

 Grilled Seasonal Medley

Select two or three entrées for all guests

Entrées

Two Entrées \$40

Three Entrées \$46

🌿 **Chicken Fines Herbes**
fines herbes cream sauce

🌿 **Herb Polenta Cake (Vegan)**
vegetable polenta, herbed white bean spread, grilled
vegetables, red pepper coulis

🌿 **Chicken Rockefeller**
spinach, bacon, onions, mozzarella and Parmesan, light cream
sauce

🌿 **Chicken Marsala**
wild mushroom Marsala wine sauce

🌿 **Balsamic Marinated Sliced Sirloin**
with sweet onion glaze

🌿 **Blackened Pork Loin**
with whiskey mustard sauce

🌿 **Seared Beef Tenderloin**
with bordelaise sauce

🌿 **Grilled New York Strip**
with onion-mushroom demi-glaze

🌿 **Glazed Salmon**
with miso honey glaze

🌿 **Arancini**
breaded and fried stuffed risotto, Pomodoro
sauce with grilled vegetables

Prime Rib
(Market Price)
Optional enhancement
Serves up to 40

Select one starch for all guests

Starch

🌿 **Wild Rice Pilaf**

🌿 **Roasted Garlic Mashed**

🌿 **Boursin Mashed Potatoes**

🌿 **Roasted Herbed Red Potatoes**

Herbed Couscous

🌿 **Parmesan Scalloped Potatoes**

Junior Plated Entrées

*Designed for children ages 3 – 11
Please choose one option for all junior guests*

Cavatappi with Marinara Sauce \$12
served with baked cheese bread and fruit cup

Cheeseburger \$14
served with french fries and fruit cup

Mini Corn Dog \$14
served with macaroni and cheese and fruit cup

Chicken Tenders \$14
served with macaroni and cheese and fruit cup

Wedding cakes

We have a very talented team of pastry professionals who can design and build your perfect wedding cake.

The cost of your cake will depend on a variety of factors. We recommend you schedule a private consultation with one of our pastry professionals who will build an accurate estimate for you.

Tiered Wedding Cakes (3 Layer) Starting at \$6.25
Plated Cakes (2 Layer) Starting at \$4.25

Priced per person

Price includes two cake flavors

Any additional flavor add \$.50 per person, per flavor choice

Consult our pastry chef for design options

Cake Flavors

Icing and Filling Flavors

White Velvet

Vanilla

Chocolate

Chocolate

Lemon

Cream Cheese

Strawberry

Strawberry

Red Velvet

Lemon

Chocolate Chip

Almond

Marble

Champagne

Champagne

Peanut Butter

Almond

Salted Caramel

Carrot Cake

Premium Tiered Wedding Cakes Starting at \$6.75
Premium Plated Cakes Starting at \$4.75

Priced per person

Custom flavors available by request

Meet with our pastry chef to design your one-of-a-kind custom wedding cake

Dessert servicing fee of \$2.50 per person applies to cakes, cupcakes, or other dessert items from another supplier

Faux Tier available for 70% of Tiered Cake Cost

Sweet Treats

Chocolate Fountain \$10

*Priced per person based on one hour of service
Minimum of 150 people*

(choice of four)

✦ strawberries, ✦ pineapple, ✦ grapes, ✦ marshmallows,
brownies, blondies, donut holes, ✦ rice cereal treats

Cupcakes \$32

*Priced per dozen
See cake options for flavors*

Sweets Table \$12

*Priced per person based on one hour of service
Minimum of 100 people
Pick four sweet treats to display at your reception
Extra charge per each additional item*

✦ Mini Vanilla Creme Brulee

Mini Eclairs

Chocolate Dipped Palmiers

✦ Mini Verrines

Fruit Tartlets

✦ Chocolate-Dipped Strawberries

Cheesecake Bites

Verrines \$9

Priced per person based on one hour of service

✦ Chocolate, Salted Caramel, Peanut Butter

✦ Vanilla, Strawberry, Coconut

✦ Lemon, Blueberry, Pistachio

✦ Coconut, Mango, Pineapple (Vegan)

Additional

embellishments

Maybe after dancing the night away you need a late-night snack. Or perhaps you're looking for an elegant yet comfortable atmosphere to open gifts. Why not add a delicious treat? We have what no one else in the area offers: thoughtful extras that make your special day truly one of a kind.

Late-Night Snacks

Buffalo or Barbecue Chicken Wings \$250

Priced per 50 pieces
with ranch or blue cheese dressing

✦ Pork Wings \$275

Priced per 50 pieces

Chicken Strips \$175

Priced per 50 pieces
with honey mustard sauce

Trio of Mini Sandwiches \$225

Priced per 50 pieces

Turkey, havarti cheese, lettuce, tomato, basil aioli on a sweet roll
Ham, beer braised onions, stone-ground mustard, cheese on a pretzel bun
Roast beef, caramelized onion-horseradish aioli, arugula on a sweet roll

Traditional Sweet and Sour or Barbecue Meatballs \$120

Priced per 50 pieces

All Beef Sweet and Sour or Barbecue Meatballs \$130

Priced per 50 pieces

Wisconsin Cheese Curds \$155

Priced per 50 servings
with ranch dressing

French Fry Bar \$6

Priced per person
includes waffle fries, cheese sauce, bacon bits,
pickled jalapeño peppers, ketchup, and ranch dressing

Potato Chip Bar \$5

Priced per person
includes homemade chips, sour cream
and onion dip, ranch dip, and bacon
horseradish dip

Hot Pretzels \$5

Priced per person
with cheese and stone-ground mustard

✦ Salsa Bar \$7

Priced per person
includes fire-roasted salsa, sour cream, corn and
black bean salsa and tortilla chips
(Add guacamole for additional \$1 per person)

Late-Night Snacks

Pizza

\$3 per extra topping

Party cut includes 16 slices and serves 5 – 7

Traditional cut includes 8 slices and serves 3 – 4

(Maximum 6 flavors may be offered)

Cheese \$20

Single Topping \$26

Pepperoni

Sausage

Chicken

Beef

Mushroom

Specialty \$29

Vegetable

Supreme

Barbecue Chicken

Pesto Mozzarella

Buffalo Chicken

Meat Lover's

Gift-Opening Brunch

The Day After Continental \$15

Priced per person

✦ Fresh Fruit Platter

Assorted Breakfast Pastries and Breads

Berry Yogurt Parfait

Orange, Apple and Cranberry Juices

Coffee and Tea Service

Bagel Brunch \$18

Priced per person

✦ Fresh Fruit Platter

Assorted Bagels

Assorted Cream Cheese

mixed berry, smoked salmon, herbed

Sliced Tomato, Cucumber, Radish,
Arugula, Hard-Boiled Eggs

Orange, Apple and Cranberry Juices
Coffee and Tea Service

Send Off Brunch \$21

Priced per person

✦ Fresh Fruit Platter

Chef's Choice Frittata

Choose vegetable or meat

Bacon (2 Pieces), Sausage (2 Links), or Ham

House-Roasted Potatoes

Assorted Breakfast Pastries

Orange, Apple and Cranberry Juices

Coffee and Tea Service

Mimosa or Bloody Mary Bar \$12

Priced per person and based on adult guarantee

Brunch Enhancements

Priced per choice

Choice of 1 \$9

Choice of 2 \$11

Choice of 3 \$14

Fruit and Yogurt Parfait

French Toast

with berries and mascarpone cream

✦ Bacon (2 Pieces), Sausage (2 Links), or Ham

Biscuits and Gravy

Breakfast Sandwich

on English muffin

✦ Scrambled Eggs

✦ Omelet Station

\$50 per half hour, per chef attendant, per 20 guests

(Minimum of 30 guests)

Fresh eggs and egg whites, ham, bacon, sausage, peppers,
onions, tomato, spinach, mushrooms, jalapeno, cheddar cheese

