



Eagle Oaks Golf & Country Club

Wedding Package



Congratulations on your Engagement!

Thank you for considering Eagle Oaks Golf & Country Club to host your Wedding Reception.

From the moment you pass through the front gates, it is apparent that Eagle Oaks Country Club is that perfect special place for your wedding. At Eagle Oaks we host one wedding at a time so we can focus all our attention on you and your guests. With its beautifully cascading waterfalls, manicured grounds, lush landscaping and magnificent clubhouse, the Eagle Oaks experience is one of a kind... luxurious, elegant and unforgettable... the ideal setting to wrap a bow around your perfect day.

Your wedding planner at Eagle Oaks has both the knowledge and the experience to plan every detail of your special day. The enclosed information details your proposed wedding package. We recognize that each guest has individual tastes and needs that require personal attention. An experienced staff is committed to offer impeccable service with attention to detail to ensure your Wedding Reception is successful, memorable and effortless. We are flexible towards accommodating your special needs and can custom-tailor a menu especially for you.

It will be our pleasure to produce for you an unforgettable occasion.

Sincerely, Eagle Oaks Golf & Country Club



All Eagle Oaks Wedding Packages Include the Following

On-site Event Sales Manager
Personal Maitre' D and Captain
Valet Parking Service
Personalized Bridal Attendant
Restroom Attendants
Doorman
Coat Check (seasonal)
Complimentary Bridal Suite
Groomsmen Man-Cave
Cascading Waterfalls, Beautiful Rose Garden & Landscaped Grounds for Pictures
Champagne and Infused Water Display upon Arrival
Five Hour Open Bar
Custom Tiered Wedding Cake
Saratoga Bottle Tableside Water Service
Ice Sculpture
White Glove Service
Wine Service with Dinner
Champagne or White Floor-Length Linens
Linen Napkins in a Variety of Colors
Chiavari Chairs
Elegant Table Set-up with Fine China, Formal Flatware and Candles
Direction Cards to Include with your Invitations
As You Depart, Coffee, Cookies, Pretzels & Bottled Water in Lobby

****Outdoor Ceremonies in our Rose Garden Available at Additional Charge***

The Magnolia Sit Down

Champagne & Infused Water Display Upon Arrival of Your Guests

Full Open Bar for the Entire Evening

Featuring Premium Brand Liquors
Assortment of Red & White Wines
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres

Please Select Six

Gorgonzola Fig & Caramelized Onion on a Profiterole

Asparagus Pastry Roll with Bleu & Asiago Cheese

Quesadilla Corn & Edamame

Phyllo Pockets Quince and Manchego with Toasted Almonds

Chorizo Empanada with Black Beans and Pepper Jack Cheese

Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture

Kobe Beef Cheese Burgers Mini Burgers

Pulled Pork in Mini Southern Style Biscuit

Peking Duck Spring Roll

Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle

Chicken Saltimbocca with Prosciutto & Sage

Mini Crab Cakes with Rémoulade Sauce

Maui Shrimp in Spring Roll

Mini Skewer Melon Ball & Prosciutto with Mint Lassi

Bruschetta of Tomato, Scallion, Asiago and Fines Herbs

Tuna Tartar Served on a Spoon

Spanakopita Filling of Spinach and Feta

Eagle Oaks Wrapped Franks

Hand Crafted Ice Sculpture

International Cold Displays

Imported and Domestic Cheeses To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads

Salumeria To include Prosciutto de Parma, Soppressata and Pepperoni

Vegetables Harvest Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes

Olive Oil Bar Marinated Five Type Pitted Olives & Olive Oils From Around the Globe

Fresh Mozzarella With Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes

Garden Fresh Crudités With Assorted Dips and Seasonal Fresh Fruits and Berries

Bruschetta Variety of Crostini with Assorted Bruschetta Toppings

Hummus Bar Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Italian Station

Pasta Station – Chef Attended

Please Select Two

Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce

Cheese Tortellini - Basil Pesto Sauce

Penne A la Vodka –Blush Cream Sauce

Orecchiette with Broccoli and Sausage

Rigatoni with Fresh Tomatoes & Basil

Cavatelli with Broccoli, Sundried Tomatoes & Artichokes

Chafing Dishes - Attended

Crispy Calamari, Spicy Marinara Sauce Eggplant Rollatini, Filled with Ricotta

Clams Oreganata Mini Italian Meatballs, Pomodoro Sauce

Carving Station

Please Select Two - Chef Attended

Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney

Roasted Leg of Lamb with Rosemary and Garlic

Roasted Turkey Breast with Cranberry Compote and Sage Jus

Pastrami or Braised Corned Beef with a Balsamic- Pommery Mustard Glaze

Pepper Crusted Sirloin, Horseradish Cream

Pomegranate Glazed Atlantic Salmon Baked on an Alder Wood Plank

Grilled Hibachi Station - Chef Attended

Ginger Scented Chicken Seared on a Hot Griddle to Order

Seared Calamari Steak Sliced to Order

Crisp Asian Vegetables and Green Onions

Vegetable Fried Rice and Warm Lo Mein

Thai Sweet Chile Sauce, Soy Sauce and Hot Mustard

Martini Mashed Potato Station - Attended

Roasted Garlic Whipped Potatoes and Maple Whipped Sweet Potatoes

Assorted Toppings to Include; Crisp Bacon, Shredded Cheddar Cheese and Sliced Scallions

Sautéed Mushrooms, Red Peppers, Brown Sugar, Marshmallows and Ground Cinnamon

Bordelaise Sauce and Served in a Martini Glass

Introductions & Dances

Traditional Champagne Toast

Dinner – With Wine Service

Served with Cabernet Sauvignon and Chardonnay

Salad

Selection of one

Baby Lettuces in a Cucumber Ribbon topped with Dried Cranberries, Dried Apricots and Candied Walnuts, Crumbled Gorgonzola
Pomegranate Vinaigrette Dressing

Citrus Salad Tossed with Julienne Fennel, Red and Green Peppers, Sliced Red Onion and Mandarin Oranges, Chopped Mint and
Seasonal Baby Lettuces with Citrus Vinaigrette

Sun-Dried Tomato Caesar Salad Tossed with Crisp Romaine Lettuce, Croutons and Parmesan Cheese

Entrée - Duet or Guest Entrée Selection

Duets - Please select one duet entrée

Charbroiled Filet Mignon with Grilled Salmon, Pinot Noir Demi Glaze

Charbroiled Filet Mignon and Citrus Crusted Grouper, Bordelaise and Lemon-Garlic Glace

Surf and Turf - (Additional Charge at Market Price Per person)

Five Ounce Maine Lobster Tail and a Charbroiled Filet Mignon

Served with a Burgundy Bordelaise Sauce, Drawn Butter and Lemon

Guest Entrée Selection

Host to Select of Two - Guest Selection at Time of Seating

Fillet of Atlantic Salmon, Pecan Crusted, Italian Parsley Cream Sauce

Charbroiled Certified Angus Filet Mignon, Bordelaise Sauce

Herb French Breast of Chicken, Artichoke-Tomato Sauce

Citrus Crusted Grouper

Vegetarian Option

Seasonal Grilled Vegetables Surrounding an Herbed Polenta Cake, Served with Tomato-Basil Coulis

Dessert

Custom Tiered Wedding Cake

Assorted Mini Confections and chocolate Covered Strawberries

Station of International Coffees with Espresso and Cappuccino

Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua

Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks

Platter of European Cookies and Biscotti

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee

Harney & Sons Selection of Hot Teas, Cream and Sugar

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



The Augusta Sit Down

La Marca Prosecco Display & Infused Water Upon Arrival of Your Guests

Full Open Bar for the Entire Evening

Featuring Premium Brand Liquors
Assortment of Red & White Wines
La Marca Prosecco
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres

Please Select Eight

Some Examples are

Gorgonzola Fig & Caramelized Onion on a Profiterole
Asparagus Pastry Roll with Bleu & Asiago Cheese
Quesadilla Corn & Edamame
Phyllo Pockets Quince and Manchego with Toasted Almonds
Chorizo Empanada with Black Beans and Pepper Jack Cheese
Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture
Kobe Beef Cheese Burgers Mini Burgers
Pulled Pork in Mini Southern Style Biscuit
Peking Duck Spring Roll

Eagle Oak Wrapped Franks
Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle
Chicken Saltimbocca with Prosciutto & Sage
Mini Crab Cakes with Remoulade Sauce
Shrimp Casino spicy lemon garlic marinade
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Mini Skewer Melon Ball & Prosciutto with Mint Lassi
Bruschetta of Tomato, Scallion, Asiago and Fines Herbs
Tuna Tartar Served on a Spoon
Petite New Zealand Lamb Chops, Mint Sauce

Hand Crafted Ice Sculpture

International Cold Display

Imported and Domestic Cheeses - To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads
Salumeria - to include Prosciutto de Parma, Soppressata and Pepperoni
Vegetables Harvest - Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes
Olive Oil Bar - Marinated Five Type Pitted Olives & Olive Oils From Around the Globe
Fresh Mozzarella - with Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes
Garden Fresh Cudités - with Assorted Dips and Seasonal Fresh Fruits and Berries
Bruschetta - Variety of Crostini with Assorted Bruschetta Toppings
Hummus Bar - Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Chilled Seafood Station

Chilled Jumbo Shrimp Cocktail
Little Neck Clams, Blue Point Oysters and Crab Claws on a Bed of Crushed Iced,
Served with Traditional Accompaniments

Italian Station – Chef Attended

Pasta Action -Please Select Two
Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce
Cheese Tortellini - Basil Pesto Sauce
Penne A la Vodka –Blush Cream Sauce
Orrechiette with Broccoli and Sausage
Rigatoni with Fresh Tomatoes & Basil
Cavatelli with Broccoli, Sundried Tomatoes & Artichokes
Chafing Dishes - Attended
Crispy Calamari, Spicy Marinara Sauce Eggplant Rollatini, Filled with Ricotta
Clams Oreganata Mini Italian Meatballs, Pomodoro Sauce

Carving Station

Selection of Two - Chef Attended
Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney Roasted Turkey Breast with Cranberry Compote and Sage Jus
Pastrami or Braised Corned Beef with a Balsamic-Pommery Mustard Glaze Horseradish Crusted Beef Tenderloin, Port Wine Demi
Pepper Crusted Ahi Tuna Loin, Soy Ginger Lime Sauce

Grilled Hibachi Station (Chef Attended)

Ginger Scented Chicken Seared on a Hot Griddle to Order Seared Calamari Steak Sliced to Order
Crisp Asian Vegetables and Green Onions Vegetable Fried Rice and Warm Lo Mein
Thai Sweet Chile Sauce, Soy Sauce and Hot Mustard

Sushi Display

Selection of Sushi & Nigiri Beautifully Displayed
Accompanied with Chopsticks, Ginger, Soy Sauce, Wasabi and Assorted Hand Rolls

Introductions & Dances

Traditional Champagne Toast

Imported La Marca Prosecco

Dinner – With Wine Service
Served with Cabernet Sauvignon and Chardonnay

Duet Appetizer/Salad

Selection of one

Portobello Mushroom Stuffed with Roasted Tomato & Boursin Cheese Topped with Balsamic Reduction
Atop Seasonal Baby Lettuces with Dried Cranberries, Apricots and Candied Walnuts
Crumbled Gorgonzola and White Balsamic Dressing

Sautéed Lump Crab Cake Nestled atop our Citrus Salad Tossed with Julienne Fennel, Red and Green Peppers, Sliced Red Onion,
Mandarin Oranges, Chopped Mint, Seasonal Baby Lettuces with Citrus Vinaigrette

Poached Bosc Pear Fanned over Baby Lola Rosa with Crumbled Gorgonzola and Candied Walnuts
Sun-Dried Cranberries, Apricots and Pomegranate Vinaigrette

Entrée - Duet or Guest Entrée Selection

Duets - Please select one duet entrée

Charbroiled Filet Mignon with Miso Glazed Chilean Sea Bass, Pickled Ginger Fume
Charbroiled Filet Mignon with Lemon Glazed Herb Stuffed Shrimp

Surf and Turf - (Additional charge market price per person)

Five Ounce Maine Lobster Tail and a Charbroiled Filet Mignon
Served with a Burgundy Bordelaise Sauce, Drawn Butter and Lemon

Guest Entrée Selection

Host to Select of Two - Guest Selection at Time of Seating

Fillet of Atlantic Salmon, Pecan Crusted, Italian Parsley Cream Sauce
Chilean Sea Bass, Miso Glazed, Pickled Ginger Fume
Charbroiled Certified Angus Filet Mignon, Bordelaise Sauce
Charbroiled New York Strip, Ancho Chili Infused Bordelaise,
Herb French Breast of Chicken, Artichoke-Tomato Sauce

Vegetarian Option

Seasonal Grilled Vegetables surrounding an Herbed Polenta Cake, Served with Tomato-Basil Coulis

Dessert

Custom Tiered Wedding Cake

Viennese Table

Flambé Bananas Foster & Waffle Station
Ice Cream Sundae Bar with Assorted Toppings
Cakes to include; An Assortment of Chef's Selection
Miniature Pastries, Assortment of Italian and Home Baked Cookies and Brownies
Warm Rich Chocolate Fountain with Fresh Fruit, Strawberries and Marshmallows
Sicilian Cannolis
Zabaglione with Assorted Berries in Martini Glasses
Individual Limoncello & Hazelnut Chocolate Flutes, Tiramisu & Crème Brulee
Dessert Shooters
Mini Cakes Display
International Coffee Station

Station of International Coffees with Espresso, Cappuccino & Cordials

Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua
Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks
Platter of European Cookies and Biscotti

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee
Harney & Sons Selection of Hot Teas, Cream and Sugar

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



Savannah
Friday Evening,



Saturday Afternoon & Sunday Sit Down

Champagne & Infused Water Display Upon Arrival of Your Guests

Full Open Bar for the Entire Function

Includes Standard & Premium Brand Liquors
Assortment of Red & White Wines
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres

Please Select Six

Gorgonzola Fig & Caramelized Onion on a Profiterole

Asparagus Pastry Roll with Bleu & Asiago Cheese

Quesadilla Corn & Edamame

Phyllo Pockets Quince and Manchego with Toasted Almonds

Chorizo Empanada with Black Beans and Pepper Jack Cheese

Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture

Kobe Beef Cheese Burgers Mini Burgers

Pulled Pork in Mini Southern Style Biscuit

Peking Duck Spring Roll

Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle

Chicken Saltimbocca with Prosciutto & Sage

Mini Crab Cakes with Remoulade Sauce

Maui Shrimp in Spring Roll

Mini Skewer Melon Ball & Prosciutto with Mint Lassi

Bruschetta of Tomato, Scallion, Asiago and Fines Herbs

Eagle Oaks Wrapped Franks

Spanakopita Filling of Spinach and Feta

Eagle Oaks Wrapped Franks.

Hand Crafted Ice Sculpture

International Cold Displays

Imported and Domestic Cheeses To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads

Salumeria To include Prosciutto de Parma, Soppressata and Pepperoni

Vegetables Harvest Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes

Olive Oil Bar Marinated Five Type Pitted Olives & Olive Oils From Around the Globe

Fresh Mozzarella With Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes

Garden Fresh Crudité's With Assorted Dips and Seasonal Fresh Fruits and Berries

Bruschetta Variety of Crostini with Assorted Bruschetta Toppings

Hummus Bar Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Pasta Station

Please Select Two - Chef Attended

Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce

Cheese Tortellini - Basil Pesto Sauce

Penne A la Vodka - Blush Cream Sauce

Orecchiette with Broccoli and Sausage

Rigatoni with Fresh Tomatoes & Basil

Cavatelli with Broccoli, Sundried Tomatoes & Artichokes

Carving Station

(Please Select Two) Chef Attended

Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney

Roasted Turkey Breast with Cranberry Compote and Sage Jus

Pastrami or Braised Corned Beef with a Balsamic- Pommery Mustard Glaze

Pepper Atlantic Salmon Baked on an Alder Wood Plank

Baked Bone-In Sugar Cured Ham with Cinnamon Scented Apple-Pear Chutney

Memphis Rubbed Hanger Steak, Ancho Chili Jus

Martini Mashed Potato Station - Attended

Roasted Garlic Whipped Potatoes and Maple Whipped Sweet Potatoes

Assorted Toppings to Include; Crisp Bacon, Shredded Cheddar Cheese and Sliced Scallions

Sautéed Mushrooms, Red Peppers, Brown Sugar, Marshmallows and Ground Cinnamon

Bordelaise Sauce and Served in a Martini Glass

Chafing Dishes - Attended

Crispy Calamari, Spicy Marinara Sauce Eggplant Rollatini, Filled with Ricotta

Clams Oreganata Mini Italian Meatballs, Pomodoro Sauce

Introductions & Dances

Traditional Champagne Toast

Dinner – With Wine Service

Served with Canyon Road Cabernet Sauvignon and Chardonnay

Salad

Selection of one

Baby Lettuces Tossed with Dried Cranberries, Dried Apricots and Candied Walnuts, Crumbled Gorgonzola
Pomegranate Vinaigrette Dressing

Sun-Dried Tomato Caesar Salad Tossed with Crisp Romaine Lettuce, Seasoned Croutons and Parmesan Cheese

Entrée - Duet or Guest Entrée Selection

Duets - Please select one duet entrée

French Cut Chicken Breast with Citrus Crusted Grouper, Bordelaise and Lemon Caper Sauce

French Cut Chicken Breast with Grilled Salmon, Port Wine Demi Glaze

Filet Mignon – Available as a substitute for Chicken at an additional charge

Surf and Turf - (Additional Charge at Market Price Per Person)

Five Ounce Maine Lobster Tail and a Charbroiled Filet Mignon

Served with a Burgundy Bordelaise Sauce, Drawn Butter and Lemon

Guest Entrée Selection

Host to Select of Two - Guest selection at time of Seating

Fillet of Atlantic Salmon, Lemon Beurre Blanc

Charbroiled Prime Top Sirloin, Burgundy Bordelaise

Herb French Breast of Chicken, Lemon Caper Sauce

Vegetarian Option

Seasonal Grilled Vegetables surrounding an Herbed Polenta Cake, Served with Tomato-Basil Coulis

Desserts

Custom Tiered Wedding Cake Served

Assorted Mini Confections and Italian Cookies

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee

Harney & Sons Selection of Hot Teas, Cream and Sugar

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



Magnolia Buffet



Champagne & Infused Water Display Upon Arrival of Your Guests

Full Open Bar for the Entire Evening

Featuring Premium Brand Liquors

Assortment of Red & White Wines
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres

Please Select Six

Gorgonzola Fig & Caramelized Onion on a Profiterole

Asparagus Pastry Roll with Bleu & Asiago Cheese

Quesadilla Corn & Edamame

Phyllo Pockets Quince and Manchego with Toasted Almonds

Chorizo Empanada with Black Beans and Pepper Jack Cheese

Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture

Kobe Beef Cheese Burgers Mini Burgers

Pulled Pork in Mini Southern Style Biscuit

Peking Duck Spring Roll

Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle

Chicken Saltimbocca with Prosciutto & Sage

Mini Crab Cakes with Rémoulade Sauce

Maui Shrimp in Spring Roll

Mini Skewer Melon Ball & Prosciutto with Mint Lassi

Bruschetta of Tomato, Scallion, Asiago and Fines Herbs

Tuna Tartar Served on a Spoon

Spanakopita Filling of Spinach and Feta

Eagle Oaks Wrapped Franks

Hand Crafted Ice Sculpture

International Cold Displays

Imported and Domestic Cheeses To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads

Salumeria To include Prosciutto de Parma, Soppressata and Pepperoni

Vegetables Harvest Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes

Olive Oil Bar Marinated Five Type Pitted Olives & Olive Oils From Around the Globe

Fresh Mozzarella With Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes

Garden Fresh Crudités With Assorted Dips and Seasonal Fresh Fruits and Berries

Bruschetta Variety of Crostini with Assorted Bruschetta Toppings

Hummus Bar Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Martini Mashed Potato Station - Attended

Roasted Garlic Whipped Potatoes and Maple Whipped Sweet Potatoes

Assorted Toppings to Include; Crisp Bacon, Shredded Cheddar Cheese and Sliced Scallions

Sautéed Mushrooms, Red Peppers, Brown Sugar, Marshmallows and Ground Cinnamon

Bordelaise Sauce and Served in a Martini Glass

Introductions & Dances

Traditional Champagne Toast

Buffet Dinner – With Wine Service

Served with Cabernet Sauvignon and Chardonnay

Salad Station

Please select Two

Baby Lettuces in a Cucumber Ribbon topped with Dried Cranberries, Dried Apricots and Candied Walnuts, Crumbled Gorgonzola
Pomegranate Vinaigrette Dressing

Citrus Salad Tossed with Julienne Fennel, Red and Green Peppers, Sliced Red Onion and Mandarin Oranges, Chopped Mint and Seasonal Baby Lettuces with Citrus Vinaigrette

Sun-Dried Tomato Caesar Salad Tossed with Crisp Romaine Lettuce, Croutons and Parmesan Cheese

Italian Station

Pasta Station

Chef Attended - Please Select Two

Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce

Cheese Tortellini - Basil Pesto Sauce

Penne A la Vodka - Blush Cream Sauce

Orecchiette with Broccoli and Sausage

Rigatoni with Fresh Tomatoes & Basil

Cavatelli with Broccoli, Sundried Tomatoes & Artichokes

Chafing Dishes - Attended

Crispy Calamari, Spicy Marinara Sauce Eggplant Rollatini, Filled with Ricotta

Clams Oreganata Mini Italian Meatballs, Pomodoro Sauce

Carving Station

Please Select Two - Chef Attended

Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney

Roasted Leg of Lamb with Rosemary and Garlic

Roasted Turkey Breast with Cranberry Compote and Sage Jus

Pastrami or Braised Corned Beef with a Balsamic- Pommery Mustard Glaze

Pepper Crusted Sirloin, Horseradish Cream

Pomegranate Glazed Atlantic Salmon Baked on an Alder Wood Plank

Chafing Dishes - Attended

Potatoes Au Gratin Creamed Spinach

Taste of Asia

Chef Attended

Wok Presentation Prepared with Assorted Spices from the Orient

Sliced Filet Mignon Breast of Chicken

Chafing Dishes - Attended

Vegetable Fried Rice Lo Mein Stir Fried Vegetables

Dessert

Custom Tiered Wedding Cake

Assorted Mini Confections and chocolate Covered Strawberries

Station of International Coffees with Espresso and Cappuccino

Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua

Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks

Platter of European Cookies and Biscotti

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee

Harney & Sons Selection of Hot Teas, Cream and Sugar

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



Savannah Cocktail Reception

Four Hour Function

Champagne & Infused Water Upon Arrival of Your Guests

Full Open Bar for the Entire Evening

Featuring Premium Brand Liquors

Assortment of Red & White Wines



Champagne
Imported and Domestic Beer
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Cocktail Reception

Featuring a Selection of White Gloved Butler Passed Hors d' Oeuvres (1 Hour)

Please Select Eight

Some Examples are

Gorgonzola Fig & Caramelized Onion on a Profiterole
Asparagus Pastry Roll with Bleu & Asiago Cheese
Quesadilla Corn & Edamame
Phyllo Pockets Quince and Manchego with Toasted Almonds
Chorizo Empanada with Black Beans and Pepper Jack Cheese
Beef Wellington Golden Puff Pastry Encases a Tender Filet Mignon, Together with a Savory Mushroom Mixture
Kobe Beef Cheese Burgers Mini Burgers
Pulled Pork in Mini Southern Style Biscuit
Peking Duck Spring Roll

Eagle Oak Wrapped Franks
Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle
Chicken Saltimbocca with Prosciutto & Sage
Mini Crab Cakes with Remoulade Sauce
Shrimp Casino spicy lemon garlic marinade
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Mini Skewer Melon Ball & Prosciutto with Mint Lassi
Bruschetta of Tomato, Scallion, Asiago and Fines Herbs
Tuna Tartar Served on a Spoon
Petite New Zealand Lamb Chops, Mint Sauce

Hand Crafted Ice Sculpture

International Cold Display

Imported and Domestic Cheeses - To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego, Aged Cheddar and More, Served with Assorted Crackers & Flatbreads
Salumeria - to include Prosciutto de Parma, Soppressata and Pepperoni
Vegetables Harvest - Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes
Olive Oil Bar - Marinated Five Type Pitted Olives & Olive Oils From Around the Globe
Fresh Mozzarella - with Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes
Garden Fresh Crudités - with Assorted Dips and Seasonal Fresh Fruits and Berries
Bruschetta - Variety of Crostini with Assorted Bruschetta Toppings
Hummus Bar - Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Chilled Seafood Station

Chilled Jumbo Shrimp Cocktail Served in Individual Glasses
Little Neck Clams, Blue Point Oysters and Crab Claws on a Bed of Crushed Iced
Served with Traditional Accompaniments

Italian Station – Chef Attended

Pasta Action -Please Select Two

Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce

Cheese Tortellini - Basil Pesto Sauce

Penne A la Vodka –Blush Cream Sauce

Orecchiette with Broccoli and Sausage

Rigatoni with Fresh Tomatoes & Basil

Cavatelli with Broccoli, Sundried Tomatoes & Artichokes

Chafing Dishes - Attended

Crispy Calamari, Spicy Marinara Sauce Eggplant Rollatini, Filled with Ricotta

Clams Oreganata Mini Italian Meatballs in Pomodoro Sauce, Chicken Marsala, Salmon With Lemon Garlic White Wine Sauce

Carving Station

Selection of Two - Chef Attended

Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney Roasted Turkey Breast with Cranberry Compote and Sage Jus

Pastrami or Braised Corned Beef with a Balsamic-Pommery Mustard Glaze Horseradish Crusted Beef Tenderloin, Port Wine Demi

Pepper Crusted Ahi Tuna Loin, Soy Ginger Lime Sauce

Grilled Hibachi Station (Chef Attended)

Ginger Scented Chicken Seared on a Hot Griddle to Order Seared Calamari Steak Sliced to Order

Crisp Asian Vegetables and Green Onions Vegetable Fried Rice and Warm Lo Mein

Thai Sweet Chile Sauce, Soy Sauce and Hot Mustard

Sushi Display with Chefs

Selection of Sushi & Nigiri Beautifully Displayed

Accompanied with Chopsticks, Ginger, Soy Sauce, Wasabi and Assorted Hand Rolls

Pizza Bar

Selection of Pizzas, Calzones & Strombolis

All Baked From Our Brick Oven Pizza

Traditional Champagne Toast

Dessert

Custom Tiered Wedding Cake
Assorted Mini Confections and Chocolate Covered Strawberries Served Per Table

Station of International Coffees with Espresso, Cappuccino & Cordials

Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua
Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks
Platter of European Cookies and Biscotti

Served at Your Table: Freshly Brewed Columbian and Decaffeinated Columbian Coffee
Harney & Sons Selection of Hot Teas, Cream and Sugar

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



Magnolia Brunch Menu

Available 10 am – 3 pm Friday to Sunday

Champagne, Mimosas, Infused Water Display Upon Arrival of Your Guests

Full Open Bar for the Entire Function

Featuring Popular & Premium Brands,
Assortment of Red & White Wines
Imported and Domestic Beer, Draft IPA
Sodas, Juices and Sparkling Water
Saratoga Bottled Served at Tables

Upon Arrival

Bloody Mary Bar

Assorted Vodkas & Tomato Bloody Mary Mix,
Skewered Shrimp with Tomatoes, Stuffed Olives, Baby Pickles, Bacon Sticks, Celery, Pickled Peppers

Sparkling Bar

Champagne, Prosecco, Mimosas

Juice & Water Bar

Infused Cucumber & Lemon, Wild Berry & Orange Water

Beverage Station

Saratoga Bottled Water
Freshly Brewed Columbian and Decaffeinated Columbian Coffee
Harney & Sons Selection of Hot Teas, Cream and Sugar

Hand Crafted Ice Sculpture

International Cold Displays

Imported and Domestic Cheeses To Include Reggiano Parmigiano, Bel Paese, Brie, Manchego
Aged Cheddar and More, Served with Assorted Crackers & Flatbreads

Salumeria To include Prosciutto de Parma, Soppressata and Pepperoni

Vegetables Harvest Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes

Olive Oil Bar Marinated Five Type Pitted Olives & Olive Oils From Around the Globe

Fresh Mozzarella With Sea Salt and Balsamic Glaze on a platter with Marinated Tomatoes

Garden Fresh Crudité's With Assorted Dips and Seasonal Fresh Fruits and Berries

Bruschetta Variety of Crostini with Assorted Bruschetta Toppings

Hummus Bar Roasted Red Pepper, Citrus White Bean, Garlic Chick Pea, Feta Spread

Introductions & Dances

Traditional Champagne Toast

Domestic Sparkling Wine

Reception Menu

Displays

Variety of Freshly Baked Breakfast Pastries
Assorted Bagels Served with Flavored Cream Cheeses, Jellies, Jams and Whipped Butter
Sliced Smoked Nova Salmon with Capers, Diced Red Onion, Chopped Chives, Sieved Egg Whites, Yolks and Crème Fraîche
Seasonal Sliced Fresh Fruit with Berries

Breakfast Station

Omelet Station – Chef Attended

Whole Eggs, Egg Whites, Shredded Swiss and Cheddar Cheese
Diced Ham, Tomato, Peppers, Onions, Broccoli, Mushrooms and Hot Peppers

Chafers (Please select four)

Crisp Hickory Smoked Bacon Home Fried Skillet Potatoes with Peppers and Onions
Citrus Cheese Filled Blintzes, Strawberry Sauce French Toast with Maple Syrup and Fresh Berries
Poached Eggs Robin Hood Country Style Frittatas
Fried Calamari with Marinara Sauce Eggplant Roulade with Cheese
Chicken Piccata – White Wine Lemon Caper Sauce Sautéed Broccoli Rabe

Salad Station

Classic Caesar Salad, Romaine Lettuce, Parmesan Cheese, Sundried Tomatoes, Dressing
Baby Lettuces Tossed with Dried Cranberries, Dried Apricots and Candied Walnuts, Crumbled Gorgonzola and Pomegranate
Vinaigrette Dressing

Pasta Station – Chef Attended

(Please Select Two)

Penne Pasta Primavera - Seasonal Vegetables in a Light Cream Sauce
Cheese Tortellini - Basil Pesto Sauce
Penne A la Vodka –Blush Cream Sauce
Orecchiette with Broccoli and Sausage
Rigatoni with Fresh Tomatoes & Basil
Cavatelli with Broccoli, Sundried Tomatoes & Artichokes

Carving Station

(Please Select Two) (Chef Attended)

Roast Loin of Pork with Cinnamon Scented Apple-Pear Chutney
Roasted Leg of Lamb with Rosemary and Garlic
Roasted Turkey Breast with Cranberry Compote and Sage Jus
Pastrami or Braised Corned Beef with a Balsamic- Pommery Mustard Glaze
Pomegranate Glazed Salmon Baked on an Alder Wood Plank

Chafers

Roasted Potatoes or Scallion Scented Rice
Vegetable Medley
Assorted Dinner Rolls

Dessert & Coffee

Custom Three Tiered Wedding Cake
Assorted Mini Confections and Chocolate Covered Strawberries Per Table

Ceremony

Please Inquire on Our Ceremony in the Beautiful Rose Garden



Wedding Menu Substitution Enhancements



**Any station below may be substituted for one on your wedding package
(Action for Action – Attended for Attended)**

Philly Cheese Steak Station (action)

Grilled Shaved Sirloin Steak Prepared on a Hot Griddle to Order
Grilled Onions, Red peppers, Green Peppers and Italian Long Hots
Warm Cheddar Cheese Sauce Served on Mini Rolls
French Fried Potato Sticks

Polish Station (action)

Sautéed Pierogies Stuffed with Potatoes and Caramelized Onions

Sliced Polish Kielbasa with Cider Braised Sauerkraut
Golabki (stuffed cabbage with meat and rice)
Mini Rolls and Assorted Mustards

Concession Stand Delights (action)

Bite sized Hamburgers and Cheeseburgers Prepared on a Hot Griddle to Order
Condiments to Include; Lettuce, Sliced Pickles, Diced Onion and Tomato
Assorted Mustards and Ketchup served on a Mini Roll
Breaded Breast of Boneless Chicken Nuggets Tossed to Order in our Special Sauces
Spicy Buffalo Style and Honey BBQ Sauces
Celery Sticks with Blue Cheese and Ranch Dressings

German Station (action)

Beer Braised Bratwurst Seared on a Hot Griddle to Order
Plump German Knockwurst with Cider Braised Sauerkraut
Warm German Potato Salad
Mini Roll, Brown Bread and Assorted Mustards

Cajun Station (attended)

Blackened Cajun Spiced Breast of Chicken, Tomato Mint Chutney
Baked Grouper with Bay Shrimp and Scallops in a Cajun Cream Sauce
Louisiana Style Dirty Rice

Martini Mashed Potato Station (attended)

Roasted Garlic Whipped Potatoes and Maple Whipped Sweet Potatoes
Assorted Toppings to Include; Crisp Bacon, Shredded Cheddar Cheese and Sliced Scallions
Sautéed Mushrooms, Red Peppers, Brown Sugar, Marshmallows and Ground Cinnamon
Bordelaise Sauce and Served in a Martini

Mac & Cheese Bar (attended)

Bread Crumb Crusted Mac & Cheese
Topping to include:
Warmed Cheese Sauce Sliced Scallions Bacon Bits
Chopped Tomatoes Buffalo Sauce Chopped Peppers Sautéed Mushrooms

Chafing Dish Station ~choice of three (attended)

Eggplant Roulade Stuffed with Ricotta, Swedish Meatballs and Chicken Marsala
Teriyaki Beef, Vegetable Lo Mein, Beef Broccoli and Red Curry Chicken,
Salmon in Lobster Sauce, Fried Calamari with Marinara Sauce
Sausage with Broccoli Rabe and Tomatoes, Stuffed Cabbage, Pierogies and Caramelized Onions
Mussels Marinara, Middle Neck Clams with Tomato, Garlic and White Wine
Louisiana Style Jambalaya, Spanish Style Paella, Kielbasa and Cider Braised Sauerkraut

Crepe Station (attended)

Chicken and Mushroom Crepes in a Sherry Cream Sauce
Fresh Spinach and Ricotta Cheese Crepes with an Anise Scented Cream Sauce
To substitute one of the above with Seafood Crepes in Lobster Cream, add \$2.00 pp

Asian Station (action)

Ginger Scented Chicken with Crisp Oriental Sautéed Vegetables
Vegetable Fried Rice
Seared Turkey-Lemongrass Pot Stickers
Mini Vegetable Egg Rolls
Spicy Sweet Chili Thai Sauce, Orange Horseradish Sauce, Hot Mustard and Citrus Ponzu

Grilled Hibachi Station (action)

Ginger Scented Chicken Seared on a Hot Griddle to Order
Seared Calamari Steak Sliced to Order

Crisp Asian Vegetables and Green Onions
Vegetable Fried Rice and Warm Lo Mein
Thai Sweet Chile Sauce, Soy Sauce and Hot Mustard

Southwestern Station (action)

Fajita Style Breast of Chicken, Shredded Braised Spicy Beef Prepared on a Hot Griddle to Order
Griddled Peppers, Onions, Tortillas and Tostones
Toppings to Include; Chopped Tomato, Shredded Lettuce, Scallions and Black Olives
Shredded Cheddar Cheese, Jalapenos, Guacamole, Sour Cream and Pico de Gallo

Dim Sum Station (attended)

(Choice of Five)

Pan Seared Turkey-Lemongrass Pot Stickers, Steamed Shrimp Dim Sum
Steamed Pork Buns, Seared Edamame Pot Stickers
Vegetable Spring Rolls, Vegetable Egg Rolls
Sweet Chili Thai Sauce, Orange Horseradish Sauce, Hot Mustard and Citrus Ponzu

Middle East Station (attended)

Seared Breast of Chicken with Lemon, Cumin and Mint
Dolmas (Stuffed Grape Leaves)
Israeli Couscous with Toasted Raisins and Pine Nuts
Baba Ghanoush and Assorted Hummus Flavors
Pita Bread and Assorted Flat Breads



Wedding Menu Enhancements Additional Charges



Any station below may be added and/or substituted at an additional charge

Eagle Oaks Steakhouse (action)

38 oz Charbroiled Cowboy or Tomahawk
Choice of Spice: Blue Jacket Spice, Memphis Style Rub or Spicy Jerk Rub
Frizzled Onions
Sautéed Broccoli Rabe with Garlic & EVOO

Steak & Seafood Sauté Station (action)

Seared Filet Beef Tender Tips Sautéed to Order
Tossed with Exotic Seasonal Mushrooms in a Cognac Cream Sauce
Shrimp & Bay Scallops with Garlic & White Wine Reduction
Vegetable Rice Pilaf

Sushi Station (with Sushi Chef +\$)

Assorted Handmade Sushi with Traditional Accoutrements

Alaska Roll: Smoked salmon, cucumber and avocado, sesame seeds and white rice

Boston Roll: Steamed shrimp, cucumber and avocado, sesame seeds and white rice

California Roll: Crabmeat, cucumber and avocado, sesame seeds and white rice

Spicy Tuna: Tuna, spicy sauce, scallions, flying fish eggs and white rice

Shrimp Tempura: Butter Flied shrimp, fried scallions with sesame seeds & white rice

Vegetable Roll: Cucumber, avocado, asparagus and scallions with sesame seeds and white rice

Assorted Nigiri: Shrimp, Salmon, Tuna, Grouper

Sushi Platters (attended)

Platters of Alaskan Rolls, Boston Rolls, Tuna Rolls, Vegetable Rolls & Assorted Nigiri

Citrus Ponzu, Pickled Ginger and Wasabi

Display of Ahi Tuna (attended)

Sliced Ahi Tuna Seared Three Ways and Served Rare

Pepper Crusted, Chili Rubbed and Sesame Crusted

Citrus Ponzu, Pickled Ginger and Wasabi

Seafood Raw Bar (attended)

An Assortment of Iced Jumbo Sized Shrimp and Snow Crab Claws

Little Neck Clams and Blue Point Oysters on the Half Shell

Cocktail Sauce, Horseradish, Mignonette Sauce and Wedged Lemons

(Min 100 guests)

Smoked Seafood Display (attended)

Sliced Smoked Salmon, Peppercorn Crusted Salmon and Smoked Whitefish

Capers, Diced Red Onion, Chopped Chives, Sieved Egg Whites and Yolk

Crème Fraîche, Herbed Cream Cheese, Dark Breads and Sliced Bagels

Risotto Station (action- choice of 2)

Forest Mushroom Medley with Madeira

Asparagus Tips and Sundried Tomatoes

Bay Shrimp and Scallop Scampi

Breast of Chicken and Basil Pesto

Roasted Butternut Squash and Scallions

Andouille Sausage and Peppers

Artichoke and Parmesan

Any station below may be added at an additional charge

Intermezzo Course

Lemon or Raspberry Sorbet

Viennese Table (action & attended)

Flambé Bananas Foster & Waffle Station with Ice Cream

Ice Cream Sundae Bar with Assorted Toppings

Cakes to include; An Assortment of Chef's Selection

Miniature Pastries, Assortment of Italian and Home Baked Cookies and Brownies

Warm Rich Chocolate Fountain with Chunks of Fresh Fruit, Strawberries and Marshmallows

Sicilian Cannolis

Zabaglione with Assorted Berries in Martini Glasses

Individual Limoncello & Hazelnut Chocolate Flutes, Tiramisu & Crème Brulee
Individual Assorted Mousses
Mini Cakes Display
International Coffee Station

International Coffee Station (action)

International Coffees with Espresso and Cappuccino
Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua
Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks
Assorted Biscotti and European Cookie Display

Chocolate Fountain (attended)

Flowing Curtain of Warm Rich Chocolate Surrounded by:
Chunks of Fresh Fruit, Strawberries and Marshmallows
Rice Krispie Squares, Pretzel Rods, Oreo Cookies, Biscotti and Lady Fingers

Smoes' Bar (attended)

Graham Crackers, Hershey's Chocolate, Marshmallow's for Toasting

Butler Passed Miniature Desserts (attended)

Choice of 6 selections
Carrot Cake Squares, Napoleons, Marzipan with Dates or Marshmallows Dipped in Chocolate
Fruit Tartlets, Meringue Basket with Fresh Strawberry or Marble Cheese Cubes
Black Forest Squares, Savarin with Fruits, Assorted Chocolate Truffles or Raspberry Mousse Cup
Chocolate Covered Strawberries, Cream Puffs, Cheese Cake Lollipops or Mini Cannoli
Éclairs, Chocolate Opera, Tiramisu, Rainbow Cookies, Lemon Bars or Linzertorte
Raspberry Almond Bars, Chocolate Chip Cheese Bars, Gloppy Bars or Apple Crumble
Sfogiattelle, Coconut Crusted Brownies or Bourbon Pecan Chocolate Chip Bars
Root Beer Floats or Orange Creamsicles

Sundae Bar (action)

Vanilla and Chocolate Haagen Dazs Ice Cream
Toppings to Include: Oreo Cookie Crumbles, M&M's, Rainbow and Chocolate Sprinkles
Maraschino Cherries, Chocolate Sauce, Strawberry Sauce, Caramel Sauce and Fresh Whipped Cream

Flambé Station (action)

Bananas Foster ~ Sliced Bananas Sautéed in Butter and Brown Sugar
Seasoned with Cinnamon and Flambéed with Spiced Rum and Banana Liqueur
Pecans Praline ~ Pecans Sautéed in Butter and Brown Sugar
Seasoned with Cinnamon and Flambéed with Southern Comfort
Haagen Dazs Vanilla Ice Cream
Warm Funnel Cakes

Crepe Station (action)

Folded Crepes with Fruit Segments Sautéed and Deglazed with Cointreau
Apple Stuffed Crepes Flambéed with Apple Jack Bourbon and Sugar Caramel
Haagen Dazs Vanilla Ice Cream

Candy Cart with Hershey's Chocolate Display (Choose 10) (attended)

(for up to 200 guests) (for over 200 guests)
5th Avenue, Heath Bar, Mr. Goodbar, Skor, Whoppers, York Peppermint Patties, Milk Duds, Krackle, Kit
Kats, Jolly Ranchers, Hershey Nuggets, Hershey Kisses,
Hershey Bar w/without Almonds, Payday, Mounds,
Reese's Peanut Butter Cups, Twizzlers
*Can be customized with different varieties not listed

Cold Stone & Rocky Mountain Chocolate Factory (action)

Includes Cold Granite Stone with a Mix -Master

Mixing Before Your Eyes
The Ultimate Ice Cream Sundae Bar

Ralph's Italian Ice (attended)
Assorted Flavors

Custom Ice Sculpture ~ priced accordingly

Specialty Furniture
Furniture Design and Rentals Available



Ceremony Outline & Fees



Ceremony rehearsal if requested before the wedding with the maitre d'.
Groom's area with beer, champagne, cheese and fruit display.
Three hours for setup and decorating the day of the wedding. This 3 hour includes (1)
Eagle Oaks staff, preparation and dressing time and photographs prior
to ceremony start.

In case of inclement weather, the west wing in case of inclement weather the west
wing will be available for an indoor ceremony.

Soft drinks, champagne, coffee, tea, cheese and fruit displays in bridal suite.

Iced tea, lemonade, hot chocolate or hot cider as guests arrive,

Sound system

Microphone and podium

Table with linen for ceremonial items

White padded garden chairs

Additional Cost

Extended three hour time beyond the defined hours listed above will be charged at a flat rate which includes:

A server for the additional hours

Deli lunch provided with soft drinks

If more time is desired for dressing and preparation, then same rate applies for another three hours to include, a server for the additional hours

Continental breakfast and coffee

Inclement Weather Options

We can make arrangements for the use of a tent. Tents may be put up the day before the ceremony and must be taken down and removed the day following the event.

Our vendors tent cost is variable and based on the amount of area covered. If client chooses to supply their own tent from another company, there will be an added surcharge plus sales tax.



Custom Lighting Packages & Furniture Rentals



Full Packages Will Include.....

Chandeliers that can change multiple colors and rhythms

Night club effects with disco strobes and slow dance set mood lighting

Spot lighting of sweetheart table/dais, introduction entrance area

Bandstand, dance floor, cake table

Down lighting multiple colors

Cocktail hour chasing patterns

Your custom *gobo light can be either a monogram or pattern

Basic Package Will Include.....

Chandeliers choice "one color"

Down lighting choice of "one color"

Your custom *gobo light can be either a monogram or pattern

Spot lighting of sweetheart table/dais

***GOBO Light Only**

To add a custom GOBO, can be either a monogram or pattern
*A GOBO light derived from "go between" or "goes before optics" is a physical template slotted inside, or placed in front of, a lighting source, used to control the shape of emitted light.

Rentals

Furniture such as couches, ottomans, high top tables, bars, chair covers, tufted Victorian white wedding specialty furniture, etc can now be rented from Eagle Oaks sales manager
Please inquire for pricing
Chiavari chair rentals other colors (many colors available)
Ballroom chair covers

Please speak with your event sales manager to discuss your many event options



Preferred Professionals

Wedding & Event Planning

Marquis Florals by Kim* and Themed Events

Old Bridge, NJ ~ www.marquisflorals.com ~ 732-441-4800

All the Best Weddings & Celebrations - a WKE, LLC

Kathi R. Evans ~ www.atbcelebrations.com

Phone/Fax 732-270-5204 ~ Cell 732-232-7624 Wedding & Event Planning

Norma Cohen Productions

New York City ~ Over 20 Years of Experience

norma@normacohenproductions.com ~ 718-258-5999

Ronni Kairey

Event Planning 917.691.1373 Rkairey@aol.com

Kosher Catering

Foremost / Ram Glatt Kosher Catering

Jeffery Becker ~ 201-664-2465 www.foremostcaterers.com

Zami Catering Glatt Kosher

Joe Zami 917-873-9186 OFFICE@ZAMICATERERS.COM

Florists

Marquis Florals by Kim* and Themed Events

Old Bridge, NJ ~ www.marquisflorals.com ~ 732-441-4800

Brandywine Floral Design

Claus Warnebold ~ East Brunswick, NJ
www.brandywinefloraldesign.com ~ 732-675-2486

Floral Sentiments

Camile Zarelli – 732-851-6687 Englishtown NJ www.floralsentimentsnj.com

Jersey Shore Florist

Rick ~ Neptune, NJ
www.jerseyshoreflorist.com ~ 732-775-2233

Kirk Florist

Jim Kirk – Howell NJ 732-938-2487 www.kirkflorist.com

Narcissus Florist

Ken ~ www.mynarcissus.com
Toms River ~ 732-281-0333

Katydid Florals

Kate & Leslie 732-741-3370
Spring Lake, NJ www.flowersbykatydid.com

Balloons NJ

www.BalloonsNJ.com ~ 732-341-5606

Entertainment

Unique Musique

Band Leader & DJ Larry Gold ~ www.uniquemusique.com ~ 732-431-4082

Mission Dance Entertainment

www.missiondance.com ~ 732-845-1444
Andy Kiely & Lee Deedmeyer ~ Great Bands Great Parties

Esteem Entertainment

Bands, DJ's, Entertainment Ensembles
Jack~www.esteemlivemusic.com 732-490-5607 or 732-616-1727
Email: jackgmusic@aol.com

Extravagant Entertainment DJ's & Rentals

sal@extravagantdjs.com 732-617-6200 www.Extravagantdjs.com

The Ultimate In Entertainment

Ron Ribaudó ~ www.ultimate-dj.com ~ 718-317-6356 ~ 917-886-4662

Xclusive Productions

George Pompilio ~ www.xclusive-productions.com ~ 646-717-1236

Gramercy Arts Ensemble

www.gramercyarts.com ~ 732-536-8531
Flute, Violin and Cello (Optional Vocalist)

Marjorie Mollenauer

Harpist ~732-431-0010

Showcase Strings

Sue ~ www.showcasetstrings.com ~ 732-244-9125
Duo, Trio, Quartet

Jeff Comer

Pianist ~ 908-510-0756

Barbara King

Pianist ~ www.bkingmusic.com ~ 908-907-8888

The Main Event

Artie ~ 800.839.0918 www.themaineventonline.com

Games, Tattoo artist, Caricature artist, Lounge furniture, Cd Karaoke, Zap Shots, Money booth, Wax hands, Magician, Custom imprinting, Flipbooks, Digital sign in, Video games, Arcade games, Virtual reality games, Quiz show, Cubbies

Limo & Hotel Shuttle Service

Concorde Worldwide

732-577-0023 Stephanie
Freehold, NJ stephaniep@concordeworldwide.com

Academy Bus

Laura Cagnetta 800-442-7272 x 2250
lcagnetta@academybus.com

GEM Limousine 732-596-0900

info@gemlimo.com

Woodbridge, NJ Web: <http://www.gemlimo.com/index.html>

Photographers

Twisted Oaks Studio

Jay Cassario ~ twistedoaksstudio.com

"Visionary Artists"

Photographers and Video

Marlboro NJ ~ www.daviddphoto.com ~ 908-770-0554

DuPre Studios

Frank ~ www.dupreestudios.com ~ 732-264-8855

McKay Imaging Photography

Red Bank NJ <http://www.mckayimaging.com> 732-842-2272

Audio Visual

Section One Audio Visual

Howie Schneider ~ <http://section1av.com/> ~ 609-430-4900
Professional audio, lighting, & drapery

Monmouth Stereo

John Angelucci ~ monmouthstereoservice@comcast.net ~
Sales: 732-842-6565 Service: 732-842-0595

Videographer

Krystle Clear Productions

Charlie Ortiz ~ www.krystleclearvideo.com ~ 732-500-8496

Michael Simons Video/Photo Productions

www.mikesimonsvideo.com ~ (732) 533-5133

On-Site Artist

Live Event Painting ~ the Celebration Artist

Jessica Weiss ~ Mardar www.thecelebrationartist.com ~ 917-575-2900

Tuxedos

Tuxedo Den

Jeffrey Peterson ~ Wall, NJ www.tuxking.com ~ 732-414-1281

Invitations

Anna Soiree

Nicole Chambers ~ 732-686-9570 Oakhurst, NJ ~ www.annasoiree.com

Designing the Most Inviting Day!

Stephanie Somodi www.stephaniesomodi.com ~ 609-812-1383

Black Tie Optional

Nancy Silber ~ 732-571-3030 West Longbranch, NJ blacktieoptionalinvitations@gmail.com

Holland Designs

Megan <http://web.mac.com/holland.designs> ~ 732-995-3015

Personal Services

Castle Couture Dress Shop

Bridal Boutique

www.castlecoutureNJ.com ~732-617-1414

Certified Massage Therapist

Liz Nelson ~ 732-757-2112

Fred Astaire

Dance Lessons ~ Red Bank NJ ~ 732-741-4188

Let's Get Glamorous

Toules Koumides ~ www.letsgetglamorous.com ~ 732-261-1548

Hair Styling and Make-up

Natalia Irena Makeup Artistry

www.Natalialrena.com 732-825-7827

Neves Jewelers

New Jersey Diamond Center Shrewsbury, NJ

<http://www.nevesjewelers.com/index.html> ~1-800-479-1086

My Weather Concierge

Jason www.myweatherconcierge.com ~ Forecast months in advance

Jersey Shore Doves

www.jersyshoredoves.com ~ Sarah 732-492-7351

Humble Gourmet Cookies- Favors & Dessert Station

Nic Compitello- www.humblecookies.com - humblegourmet@gmail.com

Honeymoon & Planning

All About Honeymoons & Destination Weddings

Sherie Constantino ~ 732-706-0600 sheriec.allabouthoneymoons.com

Real Estate Advisor

Debi Richards – Caldwell Banker 732-462-4242 DebiRichards@cbmoves.com

Cherry Travel

Christine Holmdel ~ 732-583-2750 Matawan, NJ ~ www.cherrytravel.com



Event Checklist



Please bring all of the items listed below for your final wedding appointment with balance due via bank check

Bridal party arrival time: _____

<u>Place Cards - In Alphabetical Order</u>	Yes	No
<u>Floor Plan – Number of Seats Must Match Your Final Count, Leave All Tables Numbered as is</u>	Yes	No
<u>Cake Top</u>	Yes	No
<u>Cake Knife & Server</u>	Yes	No
<u>Guest Book With Pen</u>	Yes	No
<u>Toasting Glasses</u>	Yes	No
<u>Favors – One per Person / One Per Couple / To Go In Lobby</u>	Yes	No
<u>Cocktail Napkins, Guest Towels, Matches</u>	Yes	No
<u>Card Box or Bag</u>	Yes	No
<u>Photos or DVD</u>	Yes	No
<u>Menu Cards</u>	Yes	No
<u>Hospitality Baskets</u>	Yes	No
<u>Ceremony and/or Ballroom Introduction Sheet</u>	Yes	No

Sparkler Introduction	Yes	No
Cake Cutting Full Ceremony or Side Cut	Yes	No
Ceremony Needs	Yes	No
Unity Candle or Other Type of Ceremony _____	Yes	No
Ceremonial Glass to Break	Yes	No
Programs	Yes	No
# Of Candles for Cake _____ Poems for Candle Lighting	Yes	No
Kiddush Cup	Yes	No
Yarmulke's	Yes	No
Other Items _____	Yes	No

Wedding Folklore

The sharing of Bread, Salt and Wine is an old Polish tradition. At the wedding reception, the parents of the bride and groom greet the newly married couple with bread, which is lightly sprinkled with salt, and a goblet of wine. With the bread, the parents are hoping that their children will never go hungry or be in need. With the salt, they are reminding the couple that their life may be difficult at times and they must learn to cope with life's struggles. With the wine they are hoping that the couple will never thirst and wish that they have a life of good health, and good cheer and share the company of many good friends. The parents then kiss the newly married couple as a sign of welcome, unity and love.

In Poland, guests pay to dance with the bride and this money is used for the honeymoon.

Throwing the garter began in France when pieces of the bridal attire were considered lucky.

Something Old: represents the link with the bride's family and the past. Something New (wedding dress) represents good fortune and success in the bride's new life. Something Borrowed is to remind the bride that friends and family will be there for her when help is needed. Something Blue (sapphires in earrings) is the symbol of faithfulness and loyalty.

A silver sixpence in her shoe is to wish the bride wealth.

In ancient times, it was believed there was a vein in the third finger of the left hand that ran directly to the heart. Thus, the ring being placed on that finger denoted the strong connection of a heartfelt love and commitment to one another.

The Best Man dates back to AD 200 in northern Europe. Bachelor men would sneak around nearby communities to steal an unsuspecting bride. Their best man served to guard the couple during the wedding ceremony - to ensure that the bride's family could not take her back.

Ring of the Wedding Bells after the ceremony was meant to scare away evil spirits that could destroy the couple's happiness.

The Receiving Line In ancient times, it was believed that the bride and groom were blessed. Those who touched them would have good luck.

When rose petals are thrown before the bride as she walks down the aisle, it is to ward-off evil spirits below the ground and grant fertility.

No ceremony is complete without The Kiss. In fact, there was a time when an engagement would be null and void without one. Dating back from early Roman times, the kiss represented a legal bond that sealed all contracts.