



# Eagle Oaks Golf & Country Club

## 2023 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 Maître' D and Captain

Valet Parking Service

Personalized Bridal Attendant

Coat Check (seasonal)

Complimentary Bridal Suite

Groomsmen Man-Cave

Cascading Waterfalls & 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

As You Depart, Coffee, Cookies, Pretzels & Bottled Water in Lobby

Pricing and menu package items subject to change without notice  
until the parties enter into a contract for services.

***\*Outdoor Ceremonies in our soon to come Glass Conservatory***

***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 Rémooulade 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 (additional \$10 per person)

**Host to Select Choice 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

Entrees Served with Starch & Vegetables

#### 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 Glass Conservatory

# 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 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  
Orrechiettte 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 (additional \$10 per person)

**Host to Select Choice 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

Entrees Served with Starch & Vegetables

#### 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  
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 Glass Conservatory



# 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 (additional \$10 per person)**

**Host to Select Choice 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

Entrees Served with Starch & Vegetables

#### Vegetarian Option

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

#### Desserts

Custom Tiered Wedding Cake

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 Glass Conservatory





# 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 Glass Conservatory



# 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 Sallimbocca** 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 Glass Conservatory



# Magnolia Brunch Menu

## Available 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 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

### 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 Glass Conservatory



# 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 1** (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** (action)

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  
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

**Smoeres' 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  
Haagan 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  
Haagan Dazs Vanilla Ice Cream

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

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

## Glass Conservatory

### Fees Apply

#### Includes:

- Ceremony rehearsal if requested before the wedding with the maitre d'.
- Soft drinks, champagne, wine, coffee, tea, cheese and fruit displays in bridal suite for the ladies.
- Groom's area with beer, champagne, wine, cheese and fruit display.
- Three hours for setup and decorating the day of the wedding.
- These 3 hours includes (1) Eagle Oaks staff, preparation and dressing time and photographs prior to ceremony start.
- Iced tea, lemonade, hot chocolate or hot cider as guests arrive,
- Sound system
- Microphone and podium
- Table with linen for ceremonial items
- Gold Chiavari Chairs

#### Additional Cost

- Extended three hour time beyond the defined hours listed above will be charged at a flat rate plus sales tax which includes:
- A server for the additional hours
- Deli lunch provided with soft drinks
- If more time is desired for dressing and preparation, then an additional rate will be added to include, a server for the additional hour
- Continental breakfast and coffee

#### Tents

- We can make arrangements for the use of a tent. Tents may be put up the day before 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.

#### Glass Conservatory

- If you wish to have your Cocktail Reception or Viennese Hour in the Glass Conservatory, there will be an additional fee per event Cocktail hour does not apply if having ceremony



# 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

**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](http://www.marquisflorals.com) ~ 732-441-4800

## **Norma Cohen Productions**

New York City ~ Over 20 Years of Experience

[norma@normacohenproductions.com](mailto:norma@normacohenproductions.com) ~ 718-258-5999

## **Ronni Kairey**

Event Planning 917.691.1373 [Rkairey@aol.com](mailto:Rkairey@aol.com)

## Kosher Catering

### **Foremost / Ram Glatt Kosher Catering**

Jeffery Becker ~ 201-664-2465 [www.foremostcaterers.com](http://www.foremostcaterers.com)

## **Ram & MD Hospitality**

Michael Cohen 917-440-5468 [michael@rammdhospitality.com](mailto:michael@rammdhospitality.com)

[Rammdhospitality.com](http://Rammdhospitality.com)

## **Zami Catering Glatt Kosher**

Joe Zami 917-873-9186 [OFFICE@ZAMICATERERS.COM](mailto:OFFICE@ZAMICATERERS.COM)

## Florists

### **Floral Sentiments**

Camile Zarelli – 732-851-6687 Englishtown NJ [www.floralsentimentsnj.com](http://www.floralsentimentsnj.com)

### **Marquis Florals by Kim\* and Themed Events**

Old Bridge, NJ ~ [www.marquisflorals.com](http://www.marquisflorals.com) ~ 732-441-4800

## **Brandywine Floral Design**

Claus Warnebold ~ East Brunswick, NJ

[www.brandywinefloraldesign.com](http://www.brandywinefloraldesign.com) ~ 732-675-2486

## **Jersey Shore Florist**

Rick ~ Neptune, NJ

[www.jerseyshoreflorist.com](http://www.jerseyshoreflorist.com) ~ 732-775-2233

## **Kirk Florist**

Jim Kirk – Howell NJ 732-938-2487 [www.kirkflorist.com](http://www.kirkflorist.com)

## **Narcissus Florist**

Ken ~ [www.mynarcissus.com](http://www.mynarcissus.com)

Toms River ~ 732-281-0333

## **Katydid Florals**

Kate & Leslie 732-741-3370

Spring Lake, NJ [www.flowersbykatydid.com](http://www.flowersbykatydid.com)

## **BalloonsNJ**

[www.BalloonsNJ.com](http://www.BalloonsNJ.com) ~ 732-341-5606

**Entertainment**  
**Unique Musique**

Band Leader & DJ Larry Gold ~ [www.uniquemusique.com](http://www.uniquemusique.com) ~ 732-431-4082

**Mission Dance Entertainment\***

[www.missiondance.com](http://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](http://www.esteemlivemusic.com) 732-490-5607 or 732-616-1727  
Email: [jackgmusic@aol.com](mailto:jackgmusic@aol.com)

**Extravagant Entertainment DJ's & Rentals**

[sal@extravagantdjs.com](mailto:sal@extravagantdjs.com) 732-617-6200 [www.Extravagantdjs.com](http://www.Extravagantdjs.com)

**The Experience**

Tom McTighe ~ [www.theexperiencej.com](http://www.theexperiencej.com) ~ 732-903-5503  
[tom@theexperiencej.com](mailto:tom@theexperiencej.com)

**Xclusive Productions**

George Pompilio ~ [www.xclusive-productions.com](http://www.xclusive-productions.com) ~ 646-717-1236

**Gramercy Arts Ensemble**

[www.gramercyarts.com](http://www.gramercyarts.com) ~ 732-536-8531  
Flute, Violin and Cello (Optional Vocalist)

**Xtreme Event Group**

732-536-8155 Manalapan NJ  
[info@xtreemeeventgroup.com](mailto:info@xtreemeeventgroup.com)

**Marjorie Mollenauer**

Harpist ~732-431-0010

**Showcase Strings**

Sue ~ [www.showcasestrings.com](http://www.showcasestrings.com) ~ 732-244-9125  
Duo, Trio, Quartet

**Jeff Comer**

Pianist ~ 908-510-0756

**Barbara King**

Pianist ~ [www.bkingmusic.com](http://www.bkingmusic.com) ~ 908-907-8888

**The Main Event**

Artie ~ 800.839.0918 [www.themaineventonline.com](http://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](mailto:stephaniep@concordeworldwide.com)

**Academy Bus**

Laura Cagnetta 800-442-7272 x 2250 [lcagnetta@academybus.com](mailto:lcagnetta@academybus.com)

**GEM Limousine 732-596-0900**

[info@gemlimo.com](mailto:info@gemlimo.com) Woodbridge, NJ Web: <http://www.gemlimo.com/index.html>

**Shooboo Shuttle**

Mike Grieco 732-300-3303  
Mike@shoobooshuttle.com

**Photographers**

**Twisted Oaks Studio**

Jay Cassario ~ twistedoaksstudio.com

**"Visionary Artists"**

**Photographers and Video**

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

**DuPree 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](mailto: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](http://www.thecelebrationartist.com) ~ 917-575-2900

**Tuxedos**

**Tuxedo Den**

Jeffrey Peterson ~ Wall, NJ [www.tuxking.com](http://www.tuxking.com) ~ 732-414-1281

**Invitations**

**Anna Soiree**

Nicole Chambers ~ 732-686-9570 Oakhurst, NJ ~ [www.annasoiree.com](http://www.annasoiree.com)

**Designing the Most Inviting Day!**

Stephanie Somodi [www.stephaniesomodi.com](http://www.stephaniesomodi.com) ~ 609-812-1383

**Black Tie Optional**

Nancy Silber ~ 732-571-3030 West Long branch, NJ [blacktieoptionalinvitations@gmail.com](mailto:blacktieoptionalinvitations@gmail.com)



**Specialty**

**Mirrored Memories NJ**

**Photobooth**

"Creating Memories Through Interactive Fun"

MirroredmemoriesNJ.com

info@mirroredmemoriesnj.com

**Personal Services**

**Castle Couture Dress Shop**

Bridal Boutique

www.castlecoutureNJ.com ~732-617-1414

**Licensed Massage Therapist**

Andrea Lapollo ~ 732-763-6442

**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

**Kim's Candy Creations, Favors & Desserts**

Freehold NJ

703-655-8313 kimsandycrations@gmail.com

**Jersey Shore Doves**

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

**Humble Gourmet Cookies- Favors & Dessert Station**

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

1-800-697-8456 -Fresh Gourmet Cookies

**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 the items listed below for your final wedding appointment  
with balance due via bank check

Bridal party arrival time: \_\_\_\_\_

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

Ringling 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.