



Wedding Packages

Contact Kery for package pricing. 567-271-0017 or knox@firsthospitality.com

FIRST COMES LOVE

Champagne Toast for the Head Table
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of One Entree
Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar

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Champagne Toast for All Guests
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of Two Entrees
Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar

NOW & FOREVER

Champagne Toast for All Guests
Choice of Two Hors d'Oeuvres Stations for One Hour
House Salad with Two Dressings
House-made Bread with Rosemary Cream Butter
Choice of Two Entrees
Choice of Two Accompaniments
Coffee & Iced Tea Station
Four Hour Hosted Premium Bar
Late Night Snack
Event Valet Parking



Package Amenities

- Setup & Tear Down
- Tables & Chairs
- Dance Floor
- Table Numbers
- Gold Lantern Centerpieces with Flameless Candles
- Cake Cutting Service
- Floor Length Linen in Your Choice of Midnight Navy, Black, Ivory or White
- Choice of Napkin Color & Fold
- Private Menu Tasting for up to Four Guests
- Complimentary Night Stay for the Newly Weds
- Discounted Room Rate for Your Guests





Hors d'Oeuvres Displays

Seasonal Fruit and Berries with Yogurt Dip Garden Vegetables with Hummus & Ranch Dip

Bruschetta Bar with Tomatoes, Mozzarella, Basil & Olive Tapenade

Spinach & Artichoke Dip with Pita Chips

Domestic Cheeses & Crackers

*Add Cured Meats

Imported Cheeses & Crackers

*Add Imported Meats

Marinated Grilled Vegetables & Olives with Rustic Breads

Curry Seared Tuna with Shaved Romaine, Crumbled Feta, Banana Peppers & Curried Mayonnaise

Seafood Ceviche with Banana Chips, Tortilla Chips

& Avocado Cream

Grilled Tenderloin with Picked Red Onion, Ancho Aioli, Coarse Grain Mustard, Carrot and Horseradish Marmalade & Crostini

Stationary Hors d'Oeuvres

Beef Brochettes Mini Beef Wellingtons Hoisin Glazed Chicken Skewers Andouille Corndogs **BLT** Canapes Thai Pork Springrolls Caprese Skewers Brie & Raspberry en Croute Corn Fritters Crepe Wrapped Asparagus Wild Mushroom Arancini Crab Rangoons Seafood Stuffed Mushrooms Beef Lettuce Wraps Lamb Lollipops Shrimp Cocktail Crab Cakes



Salads

House Salad Wedge Salad Chop Salad

Entrees

Mushroom Stuffed Chicken Chop
Onion Crusted Chicken Chop
Beef Short Ribs
12 oz New York Strip Steak with Demi Glace
Citrus Glazed Salmon
Garlic Broiled Shrimp
Cauliflower Gnocchi
Five Cheese Ravioli with Basil Pesto Alfredo
7 oz Filet Mignon
Bone-In New York Strip Steak
Rack of Lamb
Chilean Sea Bass
5 oz Filet Mignon & Chicken
5 oz Filet Mignon & Shrimp
6 oz Manhattan Filet & Crab Cake

Accompaniments

French Beans Bours
Garlic Zucchini Whip
Glazed Carrots Herbe
Broccolini Roast
Asparagus Au G

Boursin Whipped Potatoes Whipped Potatoes Herbed Rice Roasted Red Skin Potatoes Au Gratin Potatoes







Carvery Stations

(serves 25 guests)

Turkey Breast Honey Mustard Glazed Ham Pork Loin Tuna Beef Tenderloin Salmon en Croute Prime Rib

Children's Menu

(priced per guest)

Children's meals are served with choice of one entrèe, two accompaniments and your choice of orange juice, apple juice or milk.

ENTRÈES

Hamburger or Cheeseburger
Crunchy Chicken Tenders
Elbow Pasta with Choice of Alfredo or Marinara

ACCOMPANIMENTS

Corn Cobblets
French Green Beans
Fresh Fruit Cup
Tater Tots

Late Night Snacks

House-made Soft Pretzels with Ale Cheese Sauce & Miniature All-Beef Kosher Franks with Mustard, Relish & Ketchup

Nacho Bar

Pizza Bar



Spirits Packages

HOSTED PREMIUM BAR

Packages include beer, wine, liquor, mixers and soda

Smirnoff Bacardi Light
Cutty Sark Budweiser
Sauza Gold Bud Light
Canadian Club Miller Lite
Gilbey's Michelob Ultra

TOP SHELF PACKAGE

Ketel One Crown Royal
Johnnie Walker Red Bulleit Bourbon
Jose Cuervo Especial Sam Adams
Captain Morgan Corona
Bacardi Light Stella Artois

Bombay Sapphire Premium Selection Beers

CASH & CONSUMPTION BAR

Top Shelf Mixed Drink Premium Mixed Drink Glass of Wine Imported Beer Domestic Beer Soda

BAR UPGRADES

Tableside Wine price based on selection

Champagne Toast



