

**WEDDING
PACKAGE
INCLUSIONS**

4 Hour Open Bar

4 Hour DJ Service

Ballroom

**White or Black Table
Linens**

Colored Napkins

Centerpieces

Cake Cutting

Late Night Coffee

**Children's & Young
Adult Pricing up to
Age 20**

**Personal Wedding
Coordination to
Assist With Every
Detail**

**NO OTHER
DISCOUNTS CAN
BE
APPLIED**

**ADD ON A
CEREMONY**

**Includes Room,
Backdrop, Décor,
Chair Covers**

**\$600.00
up to 100 Guests**

**\$850.00
over 100 Guests**

**THE GRAPEVINE BANQUETS
STANDARD/INTIMATE WEDDING**

Raspberry Champagne Toast For All Your Guests

Appetizers Served During Cocktail Hour:

A Display of Cheese & Crackers,
Your Choice of 1 Hand Passed Hot Appetizer:
Boneless Chicken Wings (Bourbon, Buffalo, Barbecue or
Sweet Chile) or Mini Bourbon Meatballs

SERVED DINNER:

Fresh Rolls with House Made Garlic Glaze
Chef Salad with Italian Dressing
Mashed Potatoes
House Seasonal Vegetable
Choose 2 Entrée Selections for a Combination

OR

BUFFET DINNER

Fresh Rolls with House Made Garlic Glaze
Chef Salad with Italian Dressing
Hot Rigatoni or Pasta Alfredo
Mashed Potatoes
Fresh Seasonal Vegetables
2 Entrée Selections

Standard Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken,
Chicken Cutlet Parmesan, Italian Chicken Cutlet,
Roast Beef with Gravy, Parmesan Crusted Chicken,
Baked Breaded Pork Chops, Italian or Bourbon Meatballs,
Barbecue or Bourbon Glazed Chicken
Tavern Style Pot Roast
Filet of Sirloin

4 Hour Open Bar:

Whiskey (7 Crown), Vodka (Skyy),
Rum (Bacardi & Captain Morgan), Gin (Beefeater),
Bourbon (Jim Beam), Scotch (Dewars), White Zinfandel, Merlot,
Pinot Grigio, Moscato, Chardonnay and 2 Bottled Beers

\$68.00 per person

Minimum Guarantee Applies

All Food and Beverage is Subject to a 19% administrative fee and 8.75% sales tax-
No Additional Gratuities Will Be Charged