

**WEDDING
PACKAGE
INCLUSIONS**

**4 or 5 Hour
Open Bar**

4 or 5 Hour DJ

Ballroom

**White or Black Table
Linens**

Colored Napkins

Centerpieces

Up Lighting

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**

**THE GRAPEVINE BANQUETS
“THE EMERALD” SERVED 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 Appetizers:
Boneless Chicken Wings (Bourbon, Buffalo, Barbecue or
Sweet Chile) Mini Bourbon Meatballs**

Served Dinner Includes:

**Fresh Rolls with House Made Garlic Glaze,
Served House Salad with Italian Dressing,
Mashed Potatoes and House Seasonal Vegetable**

***Select 3 Entrees for your Guests to choose from
OR Select 2 Entrees for a Combination***

Standard Entrée Selections:

**Filet of Sirloin, 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, Shrimp Scampi,
Italian or Bourbon Meatballs,
Barbecue or Bourbon Glazed Chicken
Tavern Style Pot Roast**

**Supreme Entrée Selections (add \$7.00 per person)
Lobster Macaroni and Cheese, Berry BBQ Salmon,
Prime Pork Chop,. Parmesan Haddock**

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**

4 Hour Reception with 4 Hour Open Bar

OR

**5 Hour Reception with 5 Hour Open Bar
\$75.00 per person**

60 person Guarantee Required

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