



**WEDDING
CATERING MENU**

THE AERIE AT EAGLE LANDING PROMISE

To create and deliver an experience that you will never forget. Whether it is your wedding, your corporate event or a life celebration, we take great pride in every service we provide and desire to exceed your culinary and customer service expectations.

WEDDINGS AND RECEPTIONS

The Aerie provides an all-inclusive experience that will allow you to relax and enjoy your wedding day. With this complete experience, everything listed below is included with your booking. When you book with The Aerie, you receive all three venue spaces in the main facility for your special day which include The Grand Ballroom, The Bellevue Gardens and The Marquee Tent. Think of the areas as a blank slate to create the wedding of your dreams.

INCLUDED WITH YOUR BOOKING

Exclusive in-house catering. Our Chef and her staff will focus on seasonal, local ingredients to create your unforgettable, palate-pleasing, culinary experience. The Aerie includes all the below items with your catering service.

- Set up of all tables, chairs, china, glassware, flatware, linens and napkins are all provided by The Aerie.
- Non-alcoholic beverage station including water, coffee hot tea and strawberry lemonade or iced tea.
We keep this refilled during your event.
- Our professional service staff, along with an appointed Aerie representative, usually the Banquet Captain is provided to ensure that all set-up and culinary details are carried through as discussed in your detail meeting. If you have contracted our in-house Wedding Coordinator, she will be present at your wedding.
- Clean-up of all Aerie owned equipment and décor, tables, chairs, china, glassware, dishware. We just ask that you clean-up any and all items that are brought in by you.
- The Aerie staff will professionally cut, plate and serve your wedding or celebration cake at no additional charge
- We are happy to customize most of our menu items to accommodate any special dietary needs. Some substitutions will incur an additional fee for dietary restrictions.

BOOK YOUR WEDDING TODAY

IN ORDER TO RESERVE YOUR PREFERRED DATE, SCHEDULE OF PAYMENTS AS FOLLOWS:

At booking, 25% of the venue is due along with a 50% initial catering down payment of \$1,750 and a \$500 refundable cleaning/security deposit*

90 days after booking, the 2nd 25% of the venue is due along with the remaining 50% or \$1,750 of the catering down payment **(total catering down payment \$3,500)**

Any wedding packages require a 50% down payment when added to the contract. All remaining balances are due 30 days before your wedding

75 guests minimum applies to all days except Saturday's in peak season which is 100

(Catering minimum based on per person pricing)

Wedding Menu

*All packages include house bread and a non-alcoholic beverage station.
Standard linen tablecloths and napkins included per Aerie color selections.*

The Aerie

✦ Buffet: \$45 pp ✦ Plated: \$50 pp ✦

Your choice of two entrée selections and two accompaniments.

The Big Event

✦ Buffet: \$52 pp ✦ Plated: \$60 pp ✦

Your choice of two entrée selections, three accompaniments, and two appetizers.

The Grand Banquet

✦ Buffet: \$62 pp ✦ Plated: \$75 pp ✦

Your choice of two entrée selections, three accompaniments, three appetizers and one platter.

The Executive

✦ Pricing varies on selection ✦

Create your own menu with our Executive Chef and our Food & Beverage Manager.

Non-Alcoholic Beverages

Non-Alcoholic beverage station includes coffee, tea, ice water, and strawberry lemonade or iced tea at no additional charge

A 20% Service Charge will be added to all catering totals.

Menu is subject to change without notice.

Price subject to increase per market fluctuation.

Entrées

Beef

Carved Prime Rib

served with Au Jus & Horseradish Sauce (+carving station \$100)

Choice Grade Beef Tenderloin Filet Mignon

with Port Demi-Glace or Peppercorn Sauce

Grilled Tri-Tip

served with Wild Mushrooms & Sautéed Onions

Beef Wellington

Mushroom Demi-Glace (plated)

Choice Grade New York Strip Loin

with Herb Butter Rub

Poultry

Aerie Signature Stuffed Chicken

with Fresh Basil, Sun-dried Tomatoes, Prosciutto & Fresh Mozzarella

Chipotle Lime Rubbed Chicken Breast

with Pico de Gallo

Chicken Saltimbocca

Prosciutto Wrapped with Sage Leaf & Heirloom Tomato Vodka Sauce

Chicken Parmesan

with Robust Tomato-Basil Sauce

Spinach & Feta Stuffed Chicken

with Creamy Mushroom Sauce

Entrées

Pork

Garlic Rosemary Pork Roast

with Sweet Onions

Roasted Herb Pork Loin

with Dijon Cream

Seafood (Market-Price)

Broiled Lobster Tail

with Drawn Garlic Butter (plated)

Wild Salmon Filet

with choice of Cranberry Chive Compound Butter or Lemon Chive Beurre Blanc

Cajun Salmon

with Lemon Caper Sauce

Parmesan Crusted Halibut

with Lemon Sauce

Crab Cakes

with Dijon Cream & Fresh Parsley

Vegetarian

Spinach & Mushroom Linguine

Basil Pesto Penne

with Roasted Vegetables (GF, V)

Roasted Red Pepper Alfredo

Stuffed Shells

with Spinach Alfredo Cream, topped with Tomato Sauce

Pappardelle Pasta

with Seasonal Roasted Vegetables, Lemon, Thyme & Extra Virgin Olive Oil Drizzle

Accompaniments

Signature Salads

The Aerie Signature Salad

Herb Blend, Field Greens, Pickled Red Onions, Dried Cranberries, Sunflower Seeds & Chevre Cheese with House-Made White Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Shaved Parmesan, Romano, & Asiago Cheeses, with Croutons & Zesty Caesar Dressing

Aerie Spinach

Baby Spinach Leaves mixed with Strawberries, Feta Cheese, Shaved Apples & Julienned Carrots with Raspberry Vinaigrette

Roasted Beet

Roasted Heirloom Beets, Arugula, Herbed Goat Cheese with Citrus Vinaigrette

Specialty Salads

Thai Salad

Napa Cabbage Tossed with Red Peppers, Scallions, Fresh Peas, Carrots, Mandarin Segments & Slivered Almonds with Sesame Dressing

Greek Penne Pasta

Cherry Tomatoes, Kalamata Olives, Red Onions, Cucumbers & Feta Cheese with Red Wine Oregano Vinaigrette

Southwest Salad

Romaine Lettuce, Cotija Cheese, Fresh Roasted Corn, Olives, Tomatoes & Tortilla Strips with House-Made Southwest Dressing

Accompaniments

Vegetables

Green Beans

with Caramelized Sweet Onions & Blue Cheese Crumbles

Ratatouille

Eggplant, Zucchini, Squash, Roma Tomatoes & Thyme

Roasted Root Vegetables

Seasonal Root Vegetables with Olive Oil

Asparagus

roasted with Butter, Garlic, Lemon & Seasoning (Seasonal Pricing)

Oven-Roasted Vegetables

with Olive Oil

Starches

Butter Whipped Yukon Potatoes

Roasted Garlic Rosemary Yukon Potatoes

Lemongrass Jasmine Rice

Spanish Rice

with Onions, Tomato & Garlic

Wild Rice Pilaf

with Dried Cranberries, Toasted Almonds & Chives

Appetizers

Silver Options \$ 30 per dozen

Assorted Bruschetta	Caprese Skewers	Pork Pot Stickers
Antipasto Skewers	Chicken Satay	Rosemary Pineapple Mozzarella Bites
Bacon Wrapped Dates	Feta Watermelon & Cucumber Bites	Swedish Meatballs
Bay Shrimp Cocktail	Jalapeno Bacon Wrapped Tater Tots	Vegetarian Spring Rolls
Buffalo Chicken Bites	Mongolian Meatballs	Wedge Salad Skewers
	Peppadew Prosciutto Skewers	

Gold Options \$ 40 per dozen Platinum Options \$ 45 per dozen

Coconut Prawns	Bacon Wrapped Scallops
Pulled Pork Sliders	Crab Cocktails
Spanakopita	Dungeness Crab Cakes
Smoked Salmon Cucumber Rolls	Prosciutto Wrapped Prawns
Mini Cheeseburger Skewers	

Starters \$ 30 per order

House-Made Salsa & Chips
Spinach & Artichoke Dip with Tortilla Chips
House-Made Hummus & Pita

Platters priced per person

Market Fresh Vegetables \$3
Artisan Bread Station \$3
Seasonal Fresh Fruit \$4
Domestic Cheese \$4
Antipasto Board \$5

Themed Packages

\$38 per person (For parties up to 150 people)

kids pricing not available

Taste of Mexico

Choose 1 entree

*Chicken or Steak Fajitas
with House-Made Marinade*

*served with Onions & Peppers
with Corn or Flour Tortillas*

Accompaniments

choose 3

Pinto or Refried Beans
Corn & Black Bean Salad
Mexican Rice
Southwest Salad

Served on Table

Mexican Bruschetta
House-Made Chips & Salsa

Taste of Italy

Choose 1 entree

*Rosemary Garlic Chicken
with White Wine Reduction*

or

Italian Flank Steak

Accompaniments

choose 3

Classic Caesar Salad
Garden Salad
Ratatouille
Mushroom & Spinach Linguine
Baked Ziti

Served on Table

Rosemary Olive Oil Focaccia
*Add Antipasto Board for table for \$4
per person*

French Toast Bar

Choose 2 Breads

Marionberry Swirl | Cinnamon Swirl | Traditional

Toppings included

Accompaniments

Bacon & Sausage
Mini Frittatas
Cheesy Breakfast or Herb Roasted Red Potatoes
Fruit Platter

Appetizers

choose 2

Brie, Strawberry & Waffle Skewers
Pancake Muffins
Sausage & Hashbrown Bites
Mini Greek Yogurt Parfaits

Bar Menu

Bar Fees

The charge for a bar and bartender(s) includes up to 5 hours of bar service, standard set-up and clean-up of the bar, glassware, ice, equipment and the legal liability waiver in compliance with OLCC requirements.

Bar service will end approximately 30 minutes before scheduled departure time.

Groups with 100-200 guests require a second bartender.

Groups exceeding 200 guests may require a second bar and additional bartenders.

Bar Fee (includes one bartender) **\$250 each**

Additional Bartenders \$150 each

Additional Bar (Beer & Wine only) **\$100**

No Host Bar (cash bar) **\$300 minimum**

if minimum is not met, remaining balance will be paid by client.

Hosted Bar (*prices will reflect regular bar pricing*)

dollar amount or bottle/keg amount is set by client.

Corkage Fees

The Aerie allows outside beer and wine with corkage fees applied. Items must arrive pre-chilled. No refrigeration or storage is available. All items must be delivered to The Aerie Bartender or Food & Beverage Manager to be checked in, Outside hard liquor is not permitted on the premises. At the end of the event, any unopened wine or beer must be removed by the client.

Non-Alcoholic Fee \$7
per bottle

Wine/Champagne Fee \$12 per bottle
Standard 750 ml bottles

Beer & Cider Fee
\$105 per keg | \$0.75 per bottle

In-House Selections

corkage fees do not apply

Wine

Bottle \$27 | Glass \$7

*offerings include a variety of local wines.
Selections may be requested through the
Food & Beverage Manager*

Cocktails

Premium Spirits \$8 | Top Shelf \$11

Celebration Toasts

Bottle of Sparkling Wine \$27
Bottle of Sparkling Cider \$12

Beer & Cider

Bottled

Domestic \$4 | Microbrew \$5
Cider \$5

Pony Keg (approx. 62 pints)

Domestic \$190 | Microbrew \$275
Cider \$275

1/2 Barrel Keg (approx. 124 pints)

Domestic \$285 | Microbrew \$345
Cider \$345

20% Service Charge will be applied to all beverages & bar totals.

The Aerie at Eagle Landing reserves the right to refuse service to any person visibly intoxicated. No alcohol of any kind may be consumed on the property unless purchased and/or served by an OLCC Licensed Staff Member of The Aerie.

Should any outside alcohol be found before, during or after the event, it will be confiscated, and a \$500 fee will be charged to the client. The Aerie reserves the right to discontinue any and all alcohol service immediately.