

Social Station Reception

Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Charcuterie Display or Passed Appetizers (45 minutes)
- Station Displays (1 hour)
- Cake Cutting
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs (cocktail tables, seating for 50%, additional seating will incur a charge)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

86.00/person (minimum 50 guests)

Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

Appetizer (passed) (choose three)

add a fourth option for 4.00/person

- Wild Mushroom Pâté (vegan) (fresh parsley, baguette)
- Grilled Strip Steak Skewer (fresh grated horseradish cream)
- Artichoke & Asiago Flatbread (rosemary olive oil drizzle)
- Wild Mushroom Pastry (burrata, truffle oil)
- Crabby Wonton (sweet chili stripe)
- Local Bacon Wrapped Date
- Shredded Pork Taco (cilantro sour cream)

Pastaria Bar

(choice of two sauces & three toppings)

- Sauces (marinara, parmesan cream short rib ragu, impossible bolognese)
- Toppings (roasted garlic rosemary olive oil, grated parmesan, kalamata olives, pesto, sauteed wild mushrooms, fresh basil, roasted veggie medley)

Dips & Spreads (choose two)

- Artichoke & Asiago (herb flatbread)
- White Bean Hummus (feta, crispy pita)
- Kalamata Olive Tapenade (vegan, cracker flatbread)
- Eggplant Caponata (vegan, herb crostini)
- Caramelized French Onion Dip (house-made potato chips)
- Smoked Gouda Fondue (baguette)

Slider Station (choose two)

- House-Smoked Turkey (rosemary mayo)
- BBQ Pulled Pork (crispy onions)
- Tarragon & Date Chicken Salad
- House-Smoked Beef Brisket (jalapeño jam)

Salad Cups (choose two)

- Classic Caesar (rosemary parm crouton)
- Iceberg (crispy bacon, figs, blue cheese, house-made ranch)
- Mixed Lettuces (seasonal toppings, basil red wine vinaigrette)
- Spinach (craisins, hearts of palm, red onion, poppyseed vinaigrette)

Sweet Display (choose two)

(assorted dessert boards & shooters)

- Seasonal Bread Pudding Minis (crème anglaise)
- Flourless Chocolate Cake (raspberry puree)
- Gramma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)
- Apple Pie (caramel sauce)
- Mini Cinnamon Sugar Donuts (chocolate sauce, whipped cream)
- Cheesecake (strawberry, ginger simple syrup)

Wedding Bar Details & Additions

Premium Bar (included)

LIQUOR

Jack Daniels, Tito's, Bacardi, Jose Cuervo, Bombay

BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

SIGNATURE DRINK: LAFAYETTE LEMONADE

SqWires house lemonade, house-infused raspberry vodka or cherry bourbon

OR Upgrade to Super Premium Bar *add 7.00/person*

LIQUOR

Maker's Mark, Ketel One, Diplomatico White Rum, 1800, Tanqueray

BEER

4 Hands, Griesedieck, Civil Life, Anheuser Busch

WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person