

Let's Start your Wedding Planning

WALTERS WEDDING ESTATES CATERING

Houston Collection Catering

Chef Stanley Stovall



Chef Stanley Stovall is the Executive Chef for the Houston Collection of Walters Wedding Estates.

Chef Stan was born and raised in New Orleans, LA, where his true love of food was formed. He has been an expert in the Culinary and Hospitality industries for over **20 years!**

Chef Stovall's training started during his service in the U.S. Navy, where he served for 6 years and practiced as Culinary Specialist, working his way up to lead Chef and ultimately assigned to Camp David for fine dining operations for the President of the United States. He then attended the Art Institute, in San Diego, where he graduated with his Associates in Culinary Arts and Bachelors in Hospitality Management.

While completing his Bachelors degree, Chef Stan worked as an Executive Chef at a luxury casino in California, working his way up to Senior Executive Chef where he held the position until he moved to Texas. Since then, he has led as both Executive Chef and Culinary Director for exceptional catering teams, as well as a Private Chef for a NFL athlete and their family.

In 2019, Chef Stan won 1st place at the Corporate Chefs Cook-off in Dallas, TX.

In his free time Chef enjoys spending time with his children, weight lifting, fishing, and playing poker and chess. His favorite part of his job is, "getting to make people smile through food."

Chef Stan looks forward to creating exceptional dishes made specific to your event dreams!



Walters Wedding Estates

HOUSTON CATERING & BEVERAGE MENUS

ALL SELECTIONS, PRICING, AND MENUS OFFERED WITHIN ARE SUBJECT TO CHANGE AT
ANY TIME

TABLE OF Contents

INCLUDED *Menus*

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ALL MENUS LISTED INCLUDE: PRESET WATER, A WATER AND TEA STATION, LINEN NAPKIN, CHINA, GLASSWARE, AND SILVERWARE



BUFFET MENU

INCLUDES TWO APPETIZERS, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, ENTRÉE SELECTIONS AND TWO SIDES - ALL SERVED BUFFET STYLE, AND ONE LATE NIGHT SNACK

Appetizers

2

Salmon Tartare
on a crispy fried wonton with a sweet chili drizzle

Short Rib Wonton
with pickled red onions, arugula, feta cheese and balsamic drizzle

Twice Baked Mini Potatoes
with bacon, cheddar, sour cream and chives

Bacon Wrapped Jalapeno Shrimp
with a chipotle remoulade sauce

Fried Mac & Cheese Bites
with chipotle mayo

Entree

2

please select one beef option and one fish/chicken option

Carved Beef Tenderloin Medallion*
Herb Crusted Beef Tenderloin Served with a Wild Mushroom Cognac Sauce

Carved Prime Rib*
Served with a Roasted Natural Zinfandel Rosemary Jus and Horseradish Sauce

Lemon Butter Grilled Salmon Filet*
Grilled Sockeye Salmon Filet with White Wine Lemon Butter Sauce

Chicken Forrestier
Boneless/Skinless Chicken Breast Stuffed with Sundried Tomatoes, Spinach, Mozzarella, and Caramelized Onions, with a Rich Burgundy Cream Sauce

Brie and Spinach Stuffed Chicken Breast
Boneless Chicken Breast Filled with French Cream, Brie Cheese, and Baby Spinach, Served with a Goat Cheese Cream Sauce

Salad

1

Signature Salad

Greens, English Cucumbers, Vine Ripe Tomatoes, Seasoned Croutons, and Cheddar Cheese Tossed in a Creamy Herb Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers, Feta Cheese, Roasted Walnuts, Mandarin Oranges, and Strawberries Tossed in a House Mango Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged Parmesan in a Creamy, Traditional Caesar Dressing*

Sides

2

Grilled Asparagus

Sautéed Haricots Verts

Roasted Broccolini with Lemon and Garlic

Seasonal Vegetable Medley

Roasted Heirloom Carrots

Macaroni and Cheese

Truffle Roasted Fingerling Potatoes

Buttery Mashed Potatoes

Classic Potatoes Au Gratin

Late Night Snack

please see "Menu Enhancements" for Late Night Snack Options

1

Elite

PLATED MENU

INCLUDES TWO APPETIZERS, WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD, ENTRÉE SELECTION AND TWO SIDES - ALL SERVED PLATED STYLE, AND ONE LATE NIGHT SNACK

Appetizers

2

Salmon Tartare
on a crispy fried wonton with a sweet chili drizzle

Short Rib Wonton
with pickled red onions, arugula, feta cheese and balsamic drizzle

Twice Baked Mini Potatoes
with bacon, cheddar, sour cream and chives

Bacon Wrapped Jalapeno Shrimp
with a chipotle remoulade sauce

Fried Mac & Cheese Bites
with chipotle mayo

Entree

2

please select two entrees for split service or one duet entree

Grilled Filet Mignon*
Peppercorn Crusted New York Strip Steak, Served with a Cabernet Red Wine Reduction

Salmon Oscar*
Fresh Atlantic Salmon Steak with a Jumbo Lump Crab Cake, Served with an Asparagus and Tarragon Tomato Bearnaise Topping

Prosciutto Wrapped Chicken Breast
Pan Roasted Boneless Chicken Breast Filled with Fresh Spinach and Wrapped in Prosciutto Ham, Served with a Creamy Parmesan Sauce

Seared Boneless Duck Breast*
Juicy and Decadent Classical Drambuie Orange Sauce
(If split entree service is selected, color coded place cards and assigned seating are required by the host & counts for each entree are due at your 21 day final meeting)

Duet of Grilled Salmon & Shrimp*
Herb Crusted Atlantic Salmon Topped with Charbroiled Prawns and Dill Mustard Cream Sauce

Duet of Grilled Petite Filet & Shrimp*
Tender and Lean Steak Paired with Jumbo Shrimp

Salad

1

Signature Salad

Greens, English Cucumbers, Vine Ripe Tomatoes, Seasoned Croutons, and Cheddar Cheese Tossed in a Creamy Herb Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers, Feta Cheese, Roasted Walnuts, Mandarin Oranges, and Strawberries Tossed in a House Mango Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged Parmesan in a Creamy, Traditional Caesar Dressing*

Sides

2

Grilled Asparagus
Sautéed Haricots Verts
Roasted Broccolini with Lemon and Garlic
Seasonal Vegetable Medley
Roasted Heirloom Carrots
Macaroni and Cheese
Truffle Roasted Fingerling Potatoes
Buttery Mashed Potatoes
Classic Potatoes Au Gratin

Late Night Snack

please see "Menu Enhancements" for Late Night Snack Options

1

Exceptional

Appetizers

1

Goat Cheese & Pear Bruschetta
with honey and toasted walnuts

Spinach & Artichoke Stuffed Mushrooms

Twice Baked Mini Potatoes
with bacon, cheddar, sour cream and chives

Caprese Skewer

Entrées

2

Chicken Marsala

Boneless Chicken Breast Pan-Seared with Wild
Mushrooms, Garlic, and Marsala Wine Glaze

Chicken Roulade

Butterflied Chicken Breast Stuffed with Feta, Spinach,
Shallots and Herbs, Rolled in Crispy Pancetta, Served
with a Creamy Veloute

Chicken Piccata

Boneless Chicken Breast, Sautéed in Extra Virgin Olive
Oil, Finished with a Splash of Chardonnay and Fresh
Squeezed Lemon Juice with Capers

Rosemary Garlic Crusted Pork Loin

Medallions of Pork Loin Oven Roasted to a Perfect
Medium Well and Topped with Balsamic Demi-Glace
Reduction

Grilled Petite Salmon Fillet

Grilled Alaskan Salmon Served with a Lemon Dill
Cream Sauce

Grilled Petite Top Sirloin*

Marinated and Grilled Top Sirloin Served with a Red
Wine Reduction

BUFFET MENU

INCLUDES ONE APPETIZER,
WARM ROLLS, WHIPPED BUTTER, YOUR CHOICE
OF ONE SALAD, TWO ENTRÉE SELECTIONS AND
TWO SIDES - ALL SERVED BUFFET STYLE

Salad

1

Signature Salad

Greens, English Cucumbers, Vine Ripe
Tomatoes, Seasoned Croutons, and
Cheddar Cheese Tossed in a Creamy
Herb Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers,
Feta Cheese, Roasted Walnuts,
Mandarin Oranges, and Strawberries
Tossed in a House Mango Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged
Parmesan in a Creamy, Traditional
Caesar Dressing*

Sides

2

Sautéed Broccoli

Grilled Asparagus

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Macaroni and Cheese

Buttery Mashed Potatoes

Red Pepper Gouda Risotto

*ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Exceptional

SPECIALTY BUFFETS

Pre-Fixe Menus

1

Fajita

Chips, Queso and Salsa Appetizer, Signature Salad, Shredded Lettuce, Grated Cheese, Pico de Gallo, Guacamole, Sour Cream, Cilantro Rice, Borracha Beans, Grilled Sliced Chicken and Beef and Corn Tortillas

Mediterranean

Caprese Skewer Appetizer, Signature Salad, Toasted Pitas, Red Beet Hummus, Patatas Bravas, Tabouli, Cucumber and Tomato Salad, Yellow Basmati Rice, Lamb Shawarma and Green Goddess Chicken

African

House Salad, Fried Plantains, Jollof Rice, Efo Rio, Chakalaka, Cassava Fufu, and Suya Beef

Indian

Chili Shrimp Appetizer, House Salad, Toasted Naan Bread, Basmati Rice, Navaratan Kurma, Aloo Gobi, Apollo Fish, and Tandoori Chicken

Vegetarian Indian

Onion Dosa Appetizer, Grilled Naan Bread, Basmati Rice, Navaratan Kurma, Aloo Gobi, and Red Curry Tofu

Exceptional

PLATED MENU

INCLUDES ONE APPETIZER, WARM ROLLS,
WHIPPED BUTTER, YOUR CHOICE OF ONE SALAD,
TWO ENTRÉE SELECTIONS AND TWO SIDES - ALL
SERVED PLATED DUET STYLE

Appetizers

1

Goat Cheese & Pear Bruschetta
with honey and toasted walnuts

Spinach & Artichoke Stuffed Mushrooms

Twice Baked Mini Potatoes
with bacon, cheddar, sour cream and chives

Caprese Skewer

Entree

2

please select two entrees to be served duet style

Chicken Cordon Bleu

Boneless Chicken Filled with Swiss Cheese and Ham,
Breaded and Roasted, Served with a Marsala Jus

Herb Marinated Chicken Breast

Marinated and Roasted Chicken Breast, Served with
Lemon Herb Pan Sauce

Chicken Piccata

Boneless Chicken Breast, Sautéed in Extra Virgin Olive
Oil, Finished with a Splash of Chardonnay and Fresh
Squeezed Lemon Juice with Capers

Grilled Salmon Filet*

Grilled Filet of Salmon Seasoned with Lemon Pepper
and Served with a Butter Garlic Sauce

Seared Pork Tenderloin

Pork Tenderloin stuffed with Garlic and Herb, Crusted
in Italian Sausage and Spices, Topped with a Cognac
Dijon Sauce*

Garlic Herb Crusted New York Strip Loin*

Garlic Herb Crusted Grilled New York Strip Loin
Served with a Red Wine Demi Glace

Salad

1

Signature Salad

Greens, English Cucumbers, Vine Ripe
Tomatoes, Seasoned Croutons, and
Cheddar Cheese Tossed in a Creamy
Herb Dressing

Walters House Salad

Field Greens, Red Onions, Cucumbers,
Feta Cheese, Roasted Walnuts,
Mandarin Oranges, and Strawberries
Tossed in a House Mango Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged
Parmesan in a Creamy, Traditional
Caesar Dressing*

Sides

2

Sautéed Broccoli

Grilled Asparagus

Sautéed Haricots Verts

Roasted Broccolini with Lemon
and Garlic

Macaroni and Cheese

Buttery Mashed Potatoes

Red Pepper Gouda Risotto

*ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Essential

BUFFET MENU

INCLUDES WARM ROLLS, WHIPPED BUTTER, YOUR
CHOICE OF ONE SALAD, ONE ENTRÉE, AND TWO
SIDES - ALL SERVED BUFFET STYLE

Entrée — 1

Grilled Chicken Mimi

Grilled Chicken Breast Marinated in Olive Oil,
Garlic, Lemon Juice, and Rosemary

Chicken Asiago

Classically Seasoned Chicken Breast, Sautéed,
and Served with Asiago Cream Sauce

Pepper Crusted Roast Pork Loin

Medallions of Pork Loin Oven Roasted to
a Perfect Medium Well and Topped with
Balsamic Demi-Glace Reduction

Parmesan Crusted Tilapia

Oven Broiled Tilapia Filet Coated in Extra
Virgin Olive Oil and Parmesan Cheese

Ginger Sesame Flank Steak

Flank Steak Marinated and Grilled in Soy
Sauce, Ginger, and Sesame Oil

Salad — 1

Signature Salad

Greens, English Cucumbers, Vine
Ripe Tomatoes, Seasoned Croutons,
and Cheddar Cheese Tossed in a
Creamy Herb Dressing

Walters House Salad

Field Greens, Red Onions,
Cucumbers, Feta Cheese, Roasted
Walnuts, Mandarin Oranges, and
Strawberries Tossed in a House
Mango Vinaigrette

Caesar Salad

Crisp Romaine Topped with Aged
Parmesan in a Creamy, Traditional
Caesar Dressing*

Sides — 2

Sautéed Broccoli

Sautéed Haricots Verts

Seasonal Vegetable Medley

Herb Roasted Yukon Potatoes

Macaroni and Cheese

Buttery Mashed Potatoes

Long Grain Rice Pilaf

*ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Essential

SPECIALTY BUFFETS

Pre-Fixe Menus

1

Brunch

Blueberry Ricotta French Toast, Breakfast Tostadas, Green Goddess Quiche, Mini Monte Cristo Sandwiches, Scrambled Omelette, Apple Wood Smoked Bacon, Yukon and Sweet Potato Hash

Bourbon Street

Signature Salad, Sweet Rolls, Butter, Louisiana Green Beans, Pan Fried Okra and Tomatoes, Stuffed Catfish, and Chicken and Sausage Jambalaya

Lone Star BBQ

Signature Salad, Rolls, Butter, Seasoned Green Beans, Macaroni and Cheese, Ranch Beans, and Smoked Brisket

Southern Charm

Signature Salad, Rolls, Butter, Mashed Potatoes, Green Beans, Macaroni and Cheese, Brown Gravy, and Meatloaf

Italian

Caesar Salad, Rolls, Butter, Grated Parmesan Cheese, Grilled Pesto Chicken, and Asiago Cream Pasta with Broccoli

Caribbean

House Salad, Rolls, Butter, Sweet Potato Salad, Five Vegetable Coleslaw with Hot Peppers, Lime and Cilantro, Jamaican Jerk Chicken and Jamaican Pepper Steak

Menu Enhancements

APPETIZERS

APPETIZERS MAY BE ADDED ON TO ANY MENU TO BE SERVED DURING COCKTAIL HOUR. ALL APPETIZERS MUST BE ORDERED AT YOUR FULL GUEST COUNT.

\$4

Chipotle Deviled Eggs

Smoked Salmon* on Pumpernickel with Dill Cream Cheese

Traditional Style Bruschetta with Marinated Tomatoes and Parmesan Cheese with a Balsamic Syrup Drizzle

Goat Cheese and Pear Bruschetta with Toasted Walnuts and a Honey Drizzle

Avocado, Mozzarella, Basil Bruschetta and Balsamic Syrup

Seasonal Fresh Cut Fruit Skewers

Caprese Skewer

Dates Wrapped in Bacon and Stuffed with Goat Cheese with a Honey Drizzle

Twice Baked Mini Potatoes with Bacon, Cheddar, Sour Cream, and Chives

Bacon Wrapped Jalapeño Shrimp with a Chipotle Rémooulade Sauce

Chicken and Waffle Bites with Hot Sauce, Honey Butter and Maple Syrup

Short Rib Wonton with Pickled Red Onions, Arugula, Feta Cheese, and a Balsamic Drizzle

Spinach and Artichoke Stuffed Mushrooms

Tomato Bisque Served with Bacon Grilled Cheese

Crispy Chicken Tostadas with Avocado Cream

Muffaletta Crostinis with Pickled Olive Spread, Crisp Salami, Pepperoni, Italian Pepper Sausage and Cheese

Salmon Tartare on a Crispy Fried Wonton with a Sweet Chili Drizzle

Fried Mac & Cheese Bites with Chipotle Mayo

\$5

LATE NIGHT SNACKS

LATE NIGHT SNACKS MUST BE ORDERED AT YOUR FULL GUEST COUNT.

Street Tacos

Honey Butter Chicken Biscuits

Mini Cheeseburgers

Mini Monte Cristos

\$6

*ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Menu Enhancements

MAY BE ADDED ON TO YOUR MENU AS AN
ADDITIONAL OPTION, DURING COCKTAIL HOUR, OR AS A LATE NIGHT SNACK. ALL STATIONS MUST
BE PURCHASED AT YOUR FULL GUEST COUNT AND ARE PRICED PER PERSON

DISPLAY STATIONS

Ceviche Station* \$15

Display of Chopped Shrimp, Baby Scallops, and
Clams with Pickled Veggies

Grazing Station \$12

Display of Assorted Cold & Cured Meats
Assorted Cheeses, Olives, Marinated Artichoke
Hearts, Sundried Tomatoes and Pepperoncini
Accompanied with Specialty Crackers and Crostini

Macaroni & Cheese Station \$10

House-made Three Cheese Sauce, Smoked Bacon
Bits, Shredded Cheddar, Port Caramelized Onions,
Sliced Jalapenos and Scallions

ACTION STATIONS

Herb & Garlic Crusted Prime Rib \$15

Served with Zinfandel Rosemary Jus and Creamy
Horseradish

Beef Tenderloin \$15

Served with Caramelized Shallots and a Merlot
Reduction and Creamy Horseradish

Fried Rice Station \$12

Beef or Chicken Fried rice with Eggs, Peas,
Carrots, Onions, Soy Sauce and Sriracha, Served
in Mini Take Out Boxes with Chopsticks

Street Tacos \$10

Marinated Grilled Steak and Chicken Served on
Corn Tortillas Topped with Chopped Onions,
Cilantro, and Lime Wedges

*ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Specialty

VEGAN | VEGETARIAN

ANY ENTRÉE MAY BE SUBSTITUTED FOR A MENU ITEM BELOW

Paella (V)

Paella Rice, Artichokes, Roasted Peppers, Shallots, Garlic and Fennel
Served with Tomato Consume

Grilled Portobello (V)

Portobello Filled with Spinach, Caramelized Onions, Artichokes and
Roasted Red Tomatoes, Served over Lemon Scented Rice

Roasted Vegetable Risotto (V available)

Oven Roasted Seasonal Vegetables and Creamy Risotto, Accompanied
with an Herbed Tomato Broth

Eggplant Parmesan

Fresh Eggplant Layered with Cheese, Served with Linguini in a Tomato
Coulis

Grilled Polenta Caprese

Grilled Polenta Topped with Roasted Tomato Pesto, Grilled Asparagus,
Burrata, and a Basil Pesto Drizzle

Stuffed Peppers

Toasted Peppers Filled with Seasoned Broccoli, Rice, and Cheese, Topped
with a Parmesan Crust

Bar PACKAGES

INCLUDE BAR GLASSWARE, SODAS & JUICES, TABC BARTENDER AND SECURITY

Elite

includes 4 hours of consecutive bar service, the following selections, one signature wine beverage and one signature spirit beverage

SPIRITS

Jack Daniel's Black
Grey Goose
1800 Silver
Captain Morgan Spiced
Beefeater Gin
Glenlivet Reserve
Crown Royal

BEER

Bud Light
Miller Light
Michelob Ultra
Shiner Bock
Dos XX

WINE

Liberation
Cabernet

Liberation
Sauvignon Blanc

SPARKLING

Dibon Sparkling

Exceptional

includes 3 hours of consecutive bar service, the following selections, one signature wine beverage and one signature spirit beverage

SPIRITS

Jim Beam
Tito's Vodka
Bacardi Silver
Gordons Gin
Agavales Silver

BEER

Bud Light
Miller Light
Michelob Ultra
Shiner Bock

WINE

Canyon Road
Cabernet

Canyon Road
Pinot Grigio

SPARKLING

Wycliff Sparkling

Essential

includes 3 hours of consecutive bar service, the following selections, and one signature wine beverage

SPIRITS

House Bourbon
House Vodka
House Tequila
House Rum

BEER

Bud Light
Miller Light

WINE

House Red
House White

SPARKLING

House Sparkling

WHEN SELECTING AN ALCOHOLIC BAR PACKAGE, THE BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS 21 YEARS OF AGE AND OLDER. A NON-ALCOHOLIC BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS UNDER THE AGE OF 21 YEARS.

Bar PACKAGES

Signature Wine

one signature wine batched beverage is included in all bar packages, or can be added on for \$250 each

BLUSHING BRIDE- sparkling wine, orange liqueur, grenadine

LOVE POTION- white wine, strawberry puree, lemon, soda water

MINT TO BE- sparkling wine, lime, sugar, fresh mint

MAIN SQUEEZE- moscato, lemonade, sprite

SWEET ON YOU SANGRIA - red wine, orange juice, and fruit

Signature Spirit

one signature spirit batched beverage is included in the Exceptional and Elite bar packages, or can be added on for \$250 each

MARRY ME MULE- vodka, lime, mint, ginger beer

APPLE OF MY EYE- bourbon, spiced apple cider, ginger ale

MAI TAI THE KNOT- rum, orange liqueur, orange, pineapple and cranberry juices

MATRIMONY MARGARITA- tequila, orange liqueur, lime, sugar
--Make It Spicy with Tajin & fresh sliced jalapeños

NEWLYWED WATER- tequila, lime, soda water

APEROL EVER AFTER- Aperol, sparkling wine, soda water, orange slice

Non-Alcoholic

may be added on to any event for the price of the Essential Bar Package

COZY BAR- Coffee, Hot Cocoa, and Cider

MOCKTAIL BAR- choice of two Signature Beverage batch recipes made without alcohol

FRESH FUSION BAR - choice of two: Mango Tea, Basil Raspberry Tea, Peach Green Tea, Raspberry Lemonade, Strawberry Lemonade, and Lavendar Lemonade

WHEN SELECTING AN ALCOHOLIC BAR PACKAGE, THE BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS 21 YEARS OF AGE AND OLDER. A NON-ALCOHOLIC BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS UNDER THE AGE OF 21 YEARS.

Beverage ENHANCEMENTS

Bar Stations

may be added on to any event with a full bar package

MARGARITA STATION \$500 per 50 servings

Made to order Mango Mint Margaritas and Prickly Pear Jalapeno Margaritas served on the rocks with 1800 Tequila and garnished with Tajin, Lime, Jalapeno and Mint

SMOKY OLD FASHIONED STATION \$500 per 50 servings

Made to order Old Fashioned served on the rocks with Makers Mark Bourbon, Smoked with Cherry or Hickory wood and garnished with Orange and Cherry

Additional Options

PRE-CEREMONY BEVERAGE \$4 per person

Your choice of one Signature Beverage or a glass of Champagne, served 30 minutes prior to the ceremony until ceremony start time

NON-ALCOHOLIC BAR \$7 per person

Includes Soda Bar Service for the duration of the Reception, Stocked with Sodas and Juices

COFFEE STATION \$4 per person (for full guest count only)

Includes Caffeinated and De-caffeinated Coffee, Assorted Hot Teas, Dairy and Non-Dairy Creamers, Assorted Sweeteners and Flavored Syrups

ADDITIONAL FULL BAR HOUR \$6 per person

ADDITIONAL SIGNATURE BEVERAGE \$250 per selection

CUSTOM SIGNATURE BEVERAGE \$150 per selection

WHEN SELECTING AN ALCOHOLIC BAR PACKAGE, THE BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS 21 YEARS OF AGE AND OLDER. A NON-ALCOHOLIC BAR PACKAGE MUST BE PURCHASED FOR ALL GUESTS UNDER THE AGE OF 21 YEARS.