



# Inclusive Wedding Packages

## ALL PACKAGES INCLUDE

Use of the Fowler House Mansion and patio garden area from 9am -11pm.

- Tables, chairs and basic table linens included
- Set- up and breakdown of all tables chairs and linens
- Indoor and outdoor ceremony site options
- White garden chairs for ceremony, if hosted outside
- Use of our Bridal suite and Groom Suite.
  - Access to indoor up lighting
  - Elegant roll top chafers, House china, Silverware and glassware
  - Cake service
- 1 hour rehearsal time on Wednesday or Thursday the week of your wedding.
  - Unlimited email contact and 2 consultations with venue coordinator
  - Seating layout for both indoor and outdoor spaces throughout the estate

## BLISS PACKAGE

This package is designed for the budget minded who wants get married and entertain in a grand romantic setting. This is a light hors d'oeuvres reception package that allows couples and guests to mix and mingle. This setting creates an intimate ambiance for all who attend. Wedding ceremony and light hors d'oeuvres for 100 Guests. \$15.00 for each additional guest . Your choice of 4 light hors d'oeuvres and fruited lemonade .

- Beer, wine, champagne and spirits sold separately

Package price \$6,560

## DELIGHTFULLY DEVOTED

This package is for bride looking to treat her guests to a grand formal dining experience, it even includes hors d'oeuvres for cocktail hour.

It includes a wedding ceremony and seated reception for up to 150 guests . \$22 per additional guest.

Menu includes

Cheese and crudités trays for cocktail hour, Formal dinner buffet service includes pre- dinner salad your choice of one meat entrée and a pasta dish with 2 side items, artesian bread basket.

Iced tea & lemonade

- Beer, wine, champagne and spirits sold separately

Package price \$8,365



## RESERVE YOUR VENUE AND CATERING IN ONE PACKAGE

The cost to reserve your date is 25% of the venue rental not the total package price.

Down payment for all packages is \$1203.75

Monthly payment plans are available !

## Inclusive

# Wedding Packages

### ELEGANTLY EVERAFTER

This lavish dinner buffet package is for the bride who wants to celebrate her wedding with grandeur and treat her guests to the finest culinary delights.

We have coupled it with cocktail hour hors-d'oeuvres, a pre-dinner salad an artesian bread basket and your choice of two premium meat and side options.

To top of this package we include a champagne toast pour for every guest. \$30 each additional guest

Menu includes

Cheese and charcuterie trays for cocktail hour,

Formal dinner buffet service includes pre-dinner salad your choice of two premium meat entrée, two premium side items and an artesian bread basket.

One champagne toast pour for each guest

Iced Tea & Lemonade

- Beer, wine, champagne and spirits sold separately

Package total \$ 9,560

### BEER & WINE PACKAGE

Beer and wine package for 150 ppl

3 kegs of domestic or micro brew

4 cases of Santa Alicia brand wines, you choose the wine variety served \$2250

### LIQUEUR & SPIRITS PACKAGE

\$15 per person for Housecraft spirits

\$22 per person for brand name label spirits



## **RESERVE YOUR VENUE AND CATERING IN ONE PACKAGE**

The cost to reserve your date is 25% of the venue rental not the total package price.

Down payment for all packages is  
\$1203.75

Monthly payment plans are available !

# Inclusive Wedding Packages

## **BLISS MENU OPTIONS**

Your choice of 4 appetizers

Seasonal Fresh Fruit  
Crudites with Dip  
Antipasto Skewers  
Caprese Skewers  
Cucumber Canapes  
Goat Cheese & Dried Fruit Canapes  
Mini Spanakopitas  
Mediterranean Artichoke Tarts

## **DELIGHTFULLY DEVOTED MENU OPTIONS**

Choose one entree- see below  
Choose one pasta dish  
Choose 2 sides or vegetables

## **ELEGANTLY EVERAFTER MENU OPTIONS**

Choose two entrees- see below  
Choose 2 Sides or vegetables



## RESERVE YOUR VENUE AND CATERING IN ONE PACKAGE

The cost to reserve your date is 25% of the venue rental not the total package price.

Down payment for all packages is  
\$1203.75

Monthly payment plans are available !

# Inclusive Wedding Packages

## ENTREES

### DELIGHTFULLY DEVOTED & ELEGANTLY EVERAFTER

#### Chicken Entrees

Bourbon - Thighs marinated and slow roasted in savory bourbon brown sugar sauce

Piccata - seasoned pan-seared breast with a lemon white capers sauce

Cordon Bleu - breast stuffed with black forest ham, swiss and Gruyere cheeses. Finished with a champagne sauce and pancetta crisps

Grilled BBQ - seasoned and grilled to perfection with our signature BBQ sauce

Stuffed Breast - with Boursin cream sauce. Stuffed with your choice of stuffing: \*spinach artichoke \*apple, onion and brioche \*Cornbread, cranberry, celery and onion

Penne pasta primavera with grilled chicken, sautéed vegetables and white wine alfredo sauce

#### Pork Entrees

Slow roasted pork loin- stuffed with apples and spicy sausage. Served with a sweet and subtle apple cider cream reduction

Bacon wrapped pork tenderloin medallions with port wine demi glaze and Bing cherries

Pulled pork marinated and slow roasted. Choose your sauce: BBQ, ancho chili, honey mustard

#### Vegetarian Entrees

Drunken Wild mushroom pasta

Eggplant parmesan

Pasta primavera with white wine alfredo sauce  
Gemelli salad with green beans, pistachios and lemon thyme vinaigrette

Orzo salad with spicy buttermilk dressing

Quinoa stuffed tomatoes

### ELEGANTLY EVERAFTER ONLY

Grilled tenderloin medallions with onion and wild mushroom savory sauce

Beef tips with peppers, onions, garlic in brown gravy

Pan-seared Salmon rubbed with savory herb blend served with a lemon dill sauce

Scallop Shrimp Duo - Pan seared sea scallops and plump shrimp with snow peas and red peppers served in light wine sauce



## RESERVE YOUR VENUE AND CATERING IN ONE PACKAGE

The cost to reserve your date is 25% of the venue rental not the total package price.

Down payment for all packages is  
\$1203.75

Monthly payment plans are available !

# Inclusive Wedding Packages

## SIDES & VEGETABLES

### PASTAS

Rice pilaf  
Brown rice casserole with cheddar cheese and broccoli  
Parmesan butter noodles

Garlic rosemary red smashed potato

Duchess twice baked potato

Au Gratin potato

Roasted red skin potato

Baked potato with butter, sour cream and chive

Whipped sweet potato

Vegetables

Fresh green beans almondine with butter

Medley of broccoli, cauliflower and carrots

Steamed broccoli with herbed butter (add white cheddar cheese sauce \$1)

Ratatouille with sautéed eggplant, zucchini, onions, tomato and garlic

Balsamic glazed Julienned carrots

Assorted grilled vegetables with blended seasonings – zucchini, squash, asparagus, bell peppers, red onions and cherry tomatoes

Asparagus with roasted garlic and lemon zest

Cauliflower Au Gratin

Roasted Brussel sprouts with caramelized onion, bacon lardons and balsamic reduction

Grilled corn on the cob with parmesan and chili spices

Corn O'Brien

Asian stir fry vegetables