## Rental Details

## VENUE FEE

MON - THU DAY MON -THU EVE
FRI \& SUN
SAT

Venue rental must be combined with a meal service.

## Why Cleats Chose Ms

Our talented and experienced team will take care of all your event details so you can enjoy a stress-free experience.
We provide a choice of stunning venues, a delicious variety of food and beverages, and expert advice that will help you create an extraordinary event. Let us know what you need and we'll bring your vision to life.

Your team at Wedgewood Events is here to make you look good!
All our venues are suitable for all ages and every type of party. With a choice of beautiful outdoor patios and stunning ballrooms, we make every size and style event feel spectacular. Check out our options for:

| $\sqrt{ }$ Conferences | $\checkmark$ Meetings \& Networking | Corporate Events |
| :--- | :---: | :---: |
| Galas \& Fundraisers | $\checkmark$ Weddings \& Vow Renewals | Birthdays \& Anniversaries |

...And Si Mach hare

| POPULAR UPGRADES | Optional enhancements to make your event stand out <br> DJ \& MC Services | $\$ 850$ |
| :--- | :---: | :---: |
| Accent Lighting | $\$ 200$ |  |
| Champagne Welcome | $\$ 4$ |  |
| One Hour Bloody Mary or Mimosa Bar | $\$ 8$ |  |
| Carving Station Upgrade with Prime Beef Au Jus | $\$ 5$ |  |
| Centerpiece Upgrade to Fresh Florals | $\$ 5$ |  |
| Linen Upgrade | Varies |  |
| Chair Upgrade | $\$ 5.50$ |  |

## Conferences Meetings

## BREAKFAST

CONTINENTAL BREAKFAST
Fresh fruit, breakfast breads \& pastries, yogurt \& granola. Served with juice, coffee, and tea.
HOT BREAKFAST BUFFET
Fresh fruit, breakfast breads \& pastries, scrambled eggs, breakfast potatoes, crisp bacon and breakfast sausage.
\$23.98
Served with juice, coffee, and tea.

## LUNCH

BUFFET LUNCH
Your choice of entree served with six assorted salads, freshly baked bread \& butter,\$27.98potatoes or rice, and seasonal vegetables.
PLATED LUNCHA first course of our signature vinaigrette salad served with fresh baked bread \& butter, followed by your selection\$27.98of chicken entree from our plated meal menu. Served with potatoes or rice, and seasonal vegetables.

## APPETIZER RECEPTION

| LIGHT APPETIZER PARTY | Your choice of six items from our appetizer menu served at display stations and hand passed. |
| :--- | :--- |
| Option to add a cash or open bar. | $\$ 19.98$ |

## MEETINGS

FULL DAY PACKAGE (Eight Hours)
\$36.98
Includes continental breakfast, plated or buffet lunch, and choice of one breaktime bite option.
HALF DAY PACKAGE (Five Hours)
Includes your choice of hot breakfast buffet, OR plated or buffet lunch, and choice of one breaktime bite option.
$\$ 30.98$

## A LA CARTE ADDITIONS

Available with the purchase of a meal service or meeting package

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AFTER MEETING COCKTAIL HOUR
One hour of beer, wine \& well spirits, plus your choice of four options from our appetizer menu.
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## BREAKTIME BITES

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Choose one. All served with soda \& bottled water.
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1. Healthy Break - Assorted whole fruit,

cereal bars, and trail mix $\quad$\begin{tabular}{r}
2. Savory Break - Individual bags <br>
of chips, popcorn, and pretzels

$\quad$

3. Sweet Break - Assortment of <br>
cookies, brownies, and protein bars
\end{tabular}

Listed prices are per person.
Event pricing based on venue rental and per person cost. All prices subject to $22 \%$ service fee and tax. Total spend minimums apply. Additional rental time can be added as needed. Rental includes banquet team, tables \& chairs, china \& glassware, standard table linens, setup \& breakdown. Prices subject to change. Meals served with coffee, tea, and water as standard.

Many of our menu items can be adjusted to accommodate allergen-specific diets.

## Banquets Salas

| BUFFET LUNCH |
| :--- |
| Your choice of one entree served with six assorted salads, freshly baked bread \&butter, potatoes or rice, and seasonal vegetables. |
| PLATED LUNCH |
| A first course of our signature vinaigrette salad served with fresh-baked bread \& butter, followed by your selection |
| of chicken entrée from our plated meal menu. Served with potatoes or rice, and seasonal vegetables. | \$27.98 | DELI BUFFET |
| :--- |
| Gourmet slices of ham, turkey, salami, roast beef, assorted cheese, and a variety of bread \& condiments. |
| Served with four assorted salads. |
| CLASSIC MEALS |


| SIGNATURE BUFFET |  |
| :--- | :--- |
| Your choice of two entrees or one entree and one carving station served with eight assorted salads, | $\$ 30.98$ |
| freshly baked bread \& butter, potatoes or rice, and seasonal vegetables. |  |

PLATED DUET MEALA first course of your choice of salad served with fresh baked bread \& butter followed by your selection\$33.98
of two entrees. Served with potatoes or rice, and seasonal vegetables.
SPECIALTY BUFFETLooking for something a little different?\$31.98 -Choose one of our specialty buffets - Fiesta, Summer Grill BBQ, Island Luau, or Epic Brunch.\$33.98
ALL-OUT-OCCASION

## PARTY MENU

Select six items from our appetizer menu to be served for an hour before meal service.

## APPETIZER PARTY

With a dozen options for your guests, this package replaces a complete meal and includes
is Variety of domestic and imported cheese with crackers
$i$ Carving station of roast beef, pit ham, or roast turkey
$i$ An array of fresh sliced fruit with honey yogurt dip
is Rainbow vegetable platter with pesto hummus \$41.98

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## Delicious Decadence

## SPECIALTY BUFFETS

EPIC BRUNCH
Breakfast breads \& pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entree
\& one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads.
Waffle or pancake bar with a decadent array of toppings.

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## Tapestry House



| Rosemary Garlic Herb Chicken * | ) |
| :---: | :---: |
| Charred Lemon Chicken Piccata |  |
| Chicken Cordon Bleu with Chardonnay Sauce |  |
| Panko Parmesan Crusted Chicken with Sherry Cream is |  |
| Cremini Mushroom Chicken Marsala | $\bigcirc$ |
| Braised Beef Short Rib * ${ }_{3}$ | ( |
| Roasted Petite Filet Mignon with Savory Demi-Glace | $\bigcirc$ |
| Alaskan Cod with Grape Tomato Vinaigrette (\%) | $\bigcirc \bigcirc$ |
| Oven-Roasted Salmon with Tarragon Butter Sauce (\% | $\bigcirc$ |
| Portobello Polenta Stack Marinara (\%) $\varnothing \varnothing$ | $\bigcirc$ |
| Five-Cheese Tortellini Pesto Parmesan $\varphi$ | $\bigcirc \bigcirc$ |

## CARVING STATION OPTIONS

Pit Ham with Pineapple Glaze (*)
Oven-Roasted Turkey with Gravy
Herb-Crusted Beef Tenderloin Au Jus upgrade
Roast Beef Au Jus with Creamed Horseradish (ab)
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish © UPGRADE

Gluten-Free $\quad$ Vegan $\rho$ Vegetarian
Favorite!

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Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

(88) Gluten-Free $\wp$ vegan $\rho$ vegetarian $\tilde{\sim}$ Favorite!

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