

The Vineyard

BANQUETS

Plated Entrée Selections

Salad (Choose one)

Insalata della Casa- Traditional dinner salad with carrots, cucumbers & tomatoes with balsamic vinaigrette
Caesar Salad- Fresh romaine lettuce garnished with garlic crouton, parmesan and homemade Caesar
Pecan Spinach Salad- *Baby Spinach topped with Pecans and drizzled with Raspberry Vinaigrette
*Caprese Salad- Thinly sliced plum tomatoes, fresh mozzarella, shredded basil in a balsamic glaze (additional 2.00 a person)

Main Course (Choose one)

Amish Chicken(55)
Beef Tenderloin (70)
Combination Beef Tenderloin & Chicken (75)
Combination Beef Tenderloin & Salmon (80)

Potato(Choose one)

Homemade Whipped Potatoes
Oven Roasted Potatoes
Classic Baked Potato
Au Gratin Potato

Vegetables (Choose one)

Fresh Garden Blend tossed in olive oil and garlic
Italian Green Beans gently coated with Marinara Sauce
Whole Green Beans lightly seasoned in garlic and oil
Green Beans served in a butter sauce with toasted almonds
Glazed Baby Carrots
Broccolini tossed in olive oil and garlic
*Asparagus ala Gremolata- Fresh Asparagus in a lemon butter reduction (additional 2.75 a person)

Chicken Entrees

Chicken Picatta (60)

Amish chicken breast with a white wine sauce with shallots, garlic and capers

Chicken Oreganato (60)

Bone in chicken breast with sliced mushrooms slow roasted in a savory white wine sauce

Meat Entrees

Filet Mignon(75)

Tender hand cut 10 oz filet brushed with a homemade olive oil mix and seared to perfection

Land & Sea(90)

Fresh tiger paw shrimp paired with a chef selected filet

Filet & Chicken(85)

Any style chicken breast plated with a chef selected filet

Filet & Lobster(market price)

Cold water lobster tail served with drawn butter and a chef selected filet

Seafood Entrees

Salmon Filet(70)

North Pacific hand cut salmon

Vegetarian Options(55)

Ziti Sautéed with asparagus and grape tomato in Garlic Aioli

Family Style Buffet

Chicken, Beef, Mostaccioli Marinara,
Mashed Potato and Vegetables
Includes: Salad and Homemade Bread
Beverages: Coffee, Tea, or Soda

\$30.00 plus tax and gratuity
\$15.00 plus tax and gratuity
Children under 7 yrs

Custom Buffet

Cheese Ravioli, Beef Sandwich with Fries
Broasted Chicken, Mostaccioli with Meatballs
Beef or Spinach Tortellini, Sausage & Pepper Platter
Grilled Chicken with Mashed Potato, Grilled Chicken Vesuvio,
Includes: Salad & Homemade Bread
Beverages: Coffee, Tea, or Soda
Choice of Two Entrees (from selection above)

\$35.00 plus tax and gratuity

Pizza Package

Cheese, Sausage, Pepperoni,
Around the World, Veggie Special
Choice of any of the above
Also Includes: Salad and Homemade Bread
Beverages: Coffee, Tea, or Soda

\$25.00 plus tax and gratuity
\$15.00 plus tax and gratuity
Children under 7 yrs

Brunch Buffet

Bacon, Sausage, Breakfast Potatoes, Scrambled Eggs,
Grilled Chicken, Pasta Aoili, Fruit Tray,
Garden Salad or Ceaser Salad, Pizza Assortment
Choice of French Toast or Pancakes
Beverages: Coffee, Tea, or Soda

\$30.00 plus tax and gratuity

Hourly Bar Package

Charged by the hour per person for confirmed guest count

Includes: House Wine, Domestic Beer and House Mixed Drinks
(3 domestic beer options)

\$12.00 per person per hour
plus tax and gratuity

Bar Package

Domestic Bottle Beers (3 choices)
House Mixed Drinks and Glasses of House Wine
Includes Pizza: Cheese, Sausage, Pepperoni,
Around the World or Veggie Special
Choice of any of the above or a combination during the second hour.

3 Hour Package: \$35.00 per person
4 Hour Package: \$40.00 per person
not including gratuity

Premium Bar Package

Domestic and Import Bottle and Draft Beer
Top Shelf Mixed Drinks and Glasses of Wine
Includes Pizzas: Cheese, Sausage, Pepperoni,
Around the World or Veggie Special
Choice of any of the above or a combination during the second hour

3 Hour Package: \$40.00 per person
4 Hour Package: \$50.00 per person
not including gratuity

Punch Bowls (Serves 20-25 people)

Non- Alcoholic	\$55.00	
Alcoholic	\$60.00	
Sangria	\$70.00	
Mimosa Station	\$25.00 per bottle of prosecco	\$10 per carafe of juice

Hors d' Oeuvres

(Choose 3 options for an additional 10.00 per person)

Hot Options

Filet medallion

Sweet and Sour Shrimp

Mini Meatballs paired with a marinara sauce

Coconut Shrimp

Cold Options

Caprese skewers (fresh mozzarella, basil, and plum tomatoes in a balsamic glaze)

Tortellini paired with a pesto sauce

Bruschetta (fresh tomatoes, parmigiana, and basil)

Cocktail shrimp (served with lemons and cocktail sauce)

Antipasto skewers

Displayed Hors d' Oeuvres (customized displays available upon request)

Artisan cheese display (6.00 per person) an assortment of imported cheeses, crackers, focaccia breads, and Italian baguettes

Antipasto display (7.00 per person) an assortment of imported cheeses, Italian meats, olives, red peppers, pepperoncini, and marinated mushrooms and artichokes accompanied by Italian baguettes, crackers, focaccia breads, and flatbreads.

Fresh vegetable Display (6.00 per person)

Late Night Snack

Pizza

16" Thin Crust Pizza \$20.00 a pizza (Cheese, Sausage or Pepperoni)

Additional Ingredients \$2.70

Sandwiches

Mini Beef Sandwiches \$25.00 (sold by the dozen)

Mini Burgers with Cheese \$2.00/ea.

Mini Buffalo Sliders \$2.00/ea.

Appetizers

Chicken Fingers \$9.00 per lb. (6 pieces per pound)

Pretzel Bites with Cheese \$6.99 per lb.

Choose Your Bar Package

Liquor

	<i>Base Package</i> (12)	<i>Mid-Tier</i> (15)	<i>Top-Tier</i> (20)
Vodka	Svedka	Titos	Kettle One/Grey Goose
Whiskey	Canadian Club	Jack Daniels	Crown Royal
Gin	Beefeater Gin	Tanqueray	Hendricks
Scotch	Dewars	Johnny Walker Black	Glenlevitt 12 Year
Rum	Cruzan	Captain Morgan	Bacardi
Tequila	Jose Cuervo	Patron	Don Julio

Wine

	<i>Base Package</i>	<i>Mid-Tier</i>	<i>Top-Tier</i>
Cabernet	Trinity Oaks	Robert Modavi P.S	Decoy
Merlot	Trinity Oaks	Robert Modavi P.S	Decoy
Pinot Grigio	Trinity Oaks	Robert Modavi P.S	Decoy
Chardonnay	Trinity Oaks	Robert Modavi P.S	Decoy.
Pinot Noir	Trinity Oaks	Robert Modavi P.S	Decoy

Beer

<i>Domestic</i>	<i>Import</i>	<i>Craft Beer</i>
Miller Lite	Corona	Three Floyds
Coors Light	Guinness	Revolution
MGD	Heineken	Lagunitas
Bud Light	Modelo	White Claw
Budweiser	Stella Artois	High Noon
Blue Moon	Peroni	
Michelob Ultra		
O'Douls		

Please select TWO domestic and ONE import selection. Craft beer available upon request for an additional charge and based upon availability.

Terms

Room Requirements

Events will be required to guarantee a minimum number of guests. Once a deposit is paid, customers acknowledge they are paying for the MINIMUM number of guests.

Deposit

A non refundable deposit is required to reserve the room. All payments can be made in cash or cashier's check.

Payments

100% of the estimated total (based on confirmed head count and menu selections) will be due no later than ten days prior to the event. Failure to make full payment will result in cancellation and forfeiture of the deposit. Payments can only be made in the form of Cash or Cashier's Check

State Regulations (food and beverages)

All food and beverages must be supplied by The Vineyard. Customers and guests are not permitted either to bring in or take our food or beverages at the end of the event. The sole exception to this are commercially prepared cakes and pastries. All cakes/pastries must be delivered by a licensed and insured bakery with a receipt. Deliveries will not be accepted otherwise. If your desserts require any special assembly please speak with the banquet coordinator. Assembly of a Dessert Table will incur an additional fee.

Parking

Customers are not permitted to park in the lot adjacent to the banquet hall. Guests can park in the parking lot on 95th and Pleasant Ave. A shuttle service is offered for a fee. If you wish to add this to your event please inform the banquet coordinator.

Vendors

No outside vendors will be permitted (with the sole exception of Florists, Entertainment and Bakeries) to bring any items into or remove any items from the property. Verification of license and insurance is needed for any vendor performing services at The Vineyard. Any vendors bringing items to or taking items from the property must be listed on the sheet provided or they will not be allowed onto the property.

Package Information

All packages are charged on a per person basis. Any items included in a package are not to be wrapped or taken away from The Vineyard. Food items added on to a package that are not replenished may be wrapped to take away.

Final Arrangements

Final selection of all items must be made no later than 30 days in advance. Linen selections must be made no later than 30 days in advance. Failure to do so will result in the use of house linen for all tablecloths and napkins. No outside linen companies will be permitted in the banquet hall.

Final Menu selections must be made no later than 30 days in advance and require an in person meeting with the banquet coordinator. Any accompaniments being added to the package must be done at this point (hors d'oeuvre selections, sweets table, and champagne toast). Any accompaniments not added cannot be guaranteed. No last minute menu changes will be permitted. If no final selection has been made menu will be decided at the discretion of the banquet coordinator.

Decorations

All decorations must be removed without leaving damages directly following the end of the event. The use of birdseed and blowing bubbles is permitted only outside for wedding reception farewells. Rice, confetti, flower petals, balloons, glitter, pyrotechnics and sparklers are not permitted inside or on the premises.

Timing

Afternoon events must conclude by no later than 4pm. Evening Events start no earlier than 5pm.