




UNFORGETTABLE DETAILS THAT ARE INCLUDED IN ALL WEDDING PACKAGES:

(These Packages are designed for events with 100 guests or more)

- Personal Planning Service provided by one of Nemacolin Woodlands Certified Professional Bridal Consultants and Creative Events Designers
 - Banquet Captain for your Cocktail Reception & Dinner Service
 - Choice of Nemacolin Selection of Full Length Table Linens, Napkins, & Napkin Ring
 - Choice of ThemeWorks Centerpieces and Votive Candles on Tables
- Complimentary Personalized Menu Cards and Placement of Favors and Escort/Entrée Cards
 - Complimentary Dance Floor and Standard Nemacolin Staging
 - Event Space Diagram
 - Complimentary Cake Cutting
- Upgraded Accommodations for the Bride & Groom, Wedding Night for the Newlyweds would be Complimentary with an Amenity
 - One Complimentary Spa Manicure and Pedicure for the Bride on your Wedding Weekend
- Fitness Center membership for the Bride & Groom from day of booking to your wedding day (max 1 year)
 - One Complimentary Round of Golf for the Groom on our Mystic Rock Golf Course on your Wedding Weekend
 - 15% Discount on all Audio Visual Equipment Rental
 - 15% Discount on Merchandise in any of our Heritage Court Shoppes
- Complimentary Customized Food Tasting for up to 6 Guests, prepared by Nemacolin Woodlands Culinary Team and Personalized Wedding Detail by our Certified Bridal Professional, Themed Events Manager and Banquet Captain. Commemorative Photo of the Bride & Groom will be taken during this visit as a gift for you to place in your Wedding Scrapbook.

To Schedule an Appointment for a Personal Tour, Please Contact our Certified Professional Bridal Consultants at 724-329-6359



Hors D' Oeuvres

Butler Passed Hors D'Oeuvres by our Professional Wait Staff
Selection of Six

Cold

Boursin Cheese Stuffed Cherry Tomatoes, Asparagus Spears

Shrimp on Cucumber, Horseradish Cream, Fresh Dill

Beef Carpaccio Wrapped Asparagus, Grated Parmesan, Balsamic Reduction

Wilted Spinach, Goat Cheese, Sun Dried Tomato Tartlet

Puff Pastry Tart Stuffed with Roasted Pepper Cream and Sautee Shallot

Asparagus and Lemon Mascarpone Cheese Rolled in Prosciutto

Hot

Barbeque Duck in Peppered Bacon

Teriyaki and Ginger Scallops in Bacon

Miniature Beef Wellingtons, Truffle Demi

Sweet and Sour Meatballs

Grilled Bourbon Beef Satay, Honey Barbeque

Cashew Breaded Chicken Sate, Sesame Honey Sauce



Brilliance

Guests will be escorted to the Buffet Table by our Professional Banquet Staff. Please pre-select from each of the following courses:

Soups

Please select one

Italian Wedding Soup

Sweet Corn and Crab Chowder

Vidalia Onion Cream Soup, Chive Oil

Vegetarian Minestrone, Asiago Tortellini

Salads

Please select three

Baby Spinach, Mushrooms, Warm Bacon Dressing

Bruschetta Salad, Tomatoes, Fresh Mozzarella, Basil

Farfalle Pasta Salad, Rock Shrimp, Lemon Parsley Dressing

Tossed Green Salad, Chefs Selection of House Made Dressings

Mediterranean Salad, Tomatoes, Cucumbers, Kalamata Olives, Feta, Pita Chips, Roasted Garlic Vinaigrette

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Assorted Dinner Rolls and Butter

Entrée Selection

Please Select Three

Fried Eggplant Cannelloni, Tomato Basil Coulis

Parmesan Polenta Crusted Salmon, Provencal Sauce

Toasted Pine Nut Crusted Grouper, Pistou Butter Sauce

Balsamic Grilled Chicken Breast, Zingara Demi

Almond Crusted Chicken, Hazelnut Butter Sauce

Peppered Tenderloin Tips, Potato Gnocchi, Stroganoff Sauce

Roasted New York Strip Loin, Portabella Lentil Ragu

*Chef's Selection of Seasonal Accompaniments
Freshly Brewed Woodlands Coffee and Premium Hot Tea Selections*



Glimmer

Guest is required to provide individual entrée cards if choosing more than one entree. Entrée counts will be due (10) days in advance

Soup or Salad

Pre-Selection of one of the Following

Soups:

Italian Wedding Soup

Five Mushroom Soup, Thyme Crème Fraiche

Cauliflower Fontina Cream, Prosciutto Crisps

Vidalia Onion Cream Soup, Chive Oil

Salads:

Crisp Romaine, Kalamata Olives, Tomato, Asiago Cheese, House Made Caesar Dressing

Baby Spinach, Frisee, Sun-Dried Tomatoes, Toasted Pine Nuts, Feta, Sweet Balsamic Vinaigrette

Arugala, Radicchio, Tomatoes, Red Onion, Shaved Piave Cheese, Creamy Roasted Garlic Vinaigrette

Mixed Field Greens, Red Onion, English Cucumber, Carrot Curls, Sun Dried Tomato Vinaigrette

English Cucumber Wrapped Red and Green Oak Leaves, Port Wine Poached Pear, Toasted Pecans, Port Balsamic Vinaigrette

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Assorted Dinner Rolls and Butter

Single Entrée Selection

Selection of One or Two of the Following

Balsamic Grilled Chicken Breast, Zingara Demi

Parmesan Polenta Crusted Salmon, Provencal Sauce

Pistou Seared Halibut, Sweet Red Pepper Butter Sauce

Rosemary and Garlic Grilled New York Strip Steak, Portabella Ragu

Grilled Filet Mignon, Wild Mushroom Foie Gras Risotto, Perigourdine Sauce

Marinated Chicken Breast Filled with Sweet Sausage, Artichokes, Roasted Red Peppers, Fontinella and Fresh Basil, Sun dried Tomato Alfredo

Grilled Vegetable Stack, Boursin Cheese, Sun Dried Tomatoes, marinated Artichoke Risotto Croquets, Tomato Fennel Sauce

*Chef's Selection of Seasonal Accompaniments
Freshly Brewed Woodlands Coffee and Premium Hot Tea Selections*



Diamond & Ice

Soup or Salad

Pre-Selection of one of the Following

Soups:

Sweet Corn and Crab Chowder

Roasted Tomato Horseradish Cream Soup

Caramelized Onion Soup, Jarlsberg Gratinne

Sweet Potato Bisque, Country Ham, Balsamic Drizzle

Salads:

Baby Spinach, Crimini Mushrooms, Red onion, Warm Bacon Dressing

Endive, Arugala, Strawberries, Mandarin Oranges, Toasted Almonds, Citrus Vinaigrette

Boston Bibb lettuce, Cherry Tomatoes, English Cucumber, Carrot Curls, Herb Vinaigrette

Crisp Romaine, Orange and Grapefruit Segments, Red Onion, Shaved Pecorino, Cilantro Ranch

Iceberg Wedge, Maytag Blue Cheese, Crisp Bacon, Cherry Tomatoes, Shaved Red Onion, Creamy Peppercorn Dressing

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Assorted Dinner Rolls and Butter

Duo Entrée Selection

Selection of One of the Following

Grilled Filet Mignon and Butter Poached Lobster Tail, Duo Sauces

Grilled Filet Mignon, Jumbo Shrimp and Sea Scallop Scampi, Duo Sauces

Hickory Smoked Filet Mignon, Pecan Crusted Salmon, Hazelnut Butter Sauce

Peppered New York Strip Steak, Seared Chilean Sea Bass, Roasted Shallot Demi

Cilantro Lime Grilled Chicken Breast, Blackened halibut, Citrus Butter Sauce

Cabernet Marinated Filet Mignon, Pesto Grilled Chicken Breast, Perigourdine Sauce

Bourbon barbeque New York Strip Steak, Sweet Potato Crab Cake, Single Barrel Bourbon Butter

*Chef's Selection of Seasonal Accompaniments
Freshly Brewed Woodlands Coffee and Premium Hot Tea Selections*



Wedding Cake as Dessert

Customized Wedding Cake Displayed on an Elegant Silver Cake Stand, prepared by our Talented Pastry Chef.
Our Wedding Cakes can be finished with our Classic Italian Buttercream or chic Fondant Design
(Based on Simple Designs)

Cake & Filling Selections

Customized by Bride & Groom

Cakes

Lady Farmington White Cake

Red Velvet Cake

Old Fashion Chocolate Cake

Yellow Sponge Cake

Fillings

Strawberry Grand Marnier

Raspberry Mousseline Filling

Chocolate Framboise with Choice of Fresh Strawberries or Raspberries

Italian Buttercream in Vanilla or Chocolate

Wedding Toast

(1 Glass per Person)

Paul Cheneau, "Blanc de Blancs", Cava, Spain

Sparkling Apple Cider for Guests Under the Age of 21

Beverage Service

Resort Brand Bar is for (4) Consecutive Hours. Bartender Fees Included.

To Include:

Smirnoff Vodka, Canadian Club Whiskey, Jim Beam Kentucky Straight Bourbon Whiskey, Dewar's Blended
Scotch Whiskey, Beefeater Gin, Bacardi Silver Rum, Jose Cuervo Tequila

Imported and Domestic Beer, House Wine Selections

Assorted Soda, Namacolin Bottled Water, and Fruit Juice



Accents

Ice Fashions

Custom Designed Centerpiece or Elaborate Ice Sculpture to add Elegance to your Reception
Sculptured Art Ice Carvings begin at \$350.00 Per Block of Ice

Additional Sculptured Art Ice Creations to Include:

Ice Pedestals for Glass Displays
Half Ice Table for Bottle Display
Complete Ice Bar

Exotic Drink Line

Event Servers line entranceway with Decorated Silver Trays with one of the Following:

Flavored Martinis – Martini Glasses are decorated with colored sugar. Martini flavors of Apple, French, Cosmo, Chocolate and Watermelon

Tropical Drink Lovers – Fruit Daiquiris, Mohitos, and Mai Tai

Specialty Drink – Customize your own Signature Drink

Champagne – Glasses filled with Champagne and Garnished with a Strawberry

\$12.00 Per Drink

Martini Madness Bar

Elaborate Display of 12 Exotic Flavored Martinis
All Martini Glasses Decorated with Flavored and Colored Sugars
Martini Glass & Bottle Display
Accented with a ThemeWorks Design

\$12.00 Per Drink

Absolut Nemacolin

Elaborate Display of Absolut Vodka Collection
Absolut Vodka, Absolut Citron, Absolut Pear, Absolut Mandarin, and Absolut Ruby Red
Fruit Juice & Mixers
Absolut Bottle Display
Accented with a ThemeWorks Design

\$12.00 Per Drink

Prices are Subject to Change
Prices do not include applicable Sales Tax of 6% and a 20% Service Fee



Posh Enhancements

Executive Viennese Table

Assorted Cakes, Pies, Tarts, French Pastries and Cookies
(3 pieces per person)

\$14.00 Per Person

Vanilla Bean Ice Cream Decadence

Selection of two of the Following

Macerated Strawberries and Toasted Almonds
Bananas Foster and Dark Rum
Assorted Fresh Berries and Grand Mariner
Biscotti Chocolate Shavings
Hot Fudge and Hot Carmel
Station Attendant Included in Price

\$14.00 Per Person

Chocolate Fondue Addiction

You're Choice of Milk, White, or Dark Chocolate Fondue. Bamboo Skewers for dipping a choice of (5) of the Following:

Graham Crackers, Strawberries, Melons, Pretzels, Marshmallows, Bananas, Rice Crispy Treats, Pineapple, Apple Wedges, Cherries, or Cream Puffs

\$10.75 Per Person

Dessert Course

Pre-Selection of one of the Following

New York Cheesecake served with Fresh fruit

Crème Brulee Trio Featuring Vanilla, Chocolate Godiva and Citrus

Chocolate Hazelnut Crunch, Chocolate Sauce, Toasted Hazelnuts, Chocolate Curls, Raspberries

\$7.00 Per Person

Palatte Cleanser

Flavored Sorbet Served in Martini Glass

\$5.00 Per Person

*Prices are Subject to Change
Prices do not include applicable Sales Tax of 6% and a 20% Service Fee*



Contemporary Cocktail Reception Stations:

Seafood Martini Station:

A station of attractively presented Martini Glasses with combinations of the Following:
Cocktail Shrimp, Scallops, Cocktail Crab Claws, and Smoked Salmon garnished with a Fresh Citrus Salsa, and Skewered Olive

\$24.00 Per Person

Steel City Station:

Mini Kielbasa & Sauerkraut, Potato & Cheese Mini Perogies, Petite Ham Barbeque, Mini Stuffed Cabbage Rolls

\$14.00 Per Person

Embellishments:

Appetizers:

Warm Asparagus Strudel in Filo, Frisse Salad, Lemon Vinaigrette	\$9.00 Per Person
Seared Crab Cake, Shaved Lemon-Fennel Salad Grain Mustard Emulsion, Snipped Chives	\$12.00 Per Person
Traditional Jumbo Shrimp Cocktail, Tomato Horseradish Sauce	\$13.00 Per Person
Potato Gnocchi, Wilted Spinach, Forest Mushroom, Pancetta, Parmesan, Roasted Shallot Cream	\$7.00 Per Person

Soup / Salad Course:

Soup & Salad Course	\$7.00 Per Person
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Cappuccino and Espresso Bar

Regular and Decaffeinated Starbucks Blends of Cappuccino, Espresso, and Café Latte Hand Made by your own Barista Attendant. Flavors Include: Non-Alcoholic Syrups in Mocha, White Chocolate, Caramel, Vanilla, and Sugar Free Vanilla

Accompaniments to the bar include: Cinnamon Sticks, Chocolate Covered Coffee Beans, Nutmeg, and Whipped Cream

Barista Attendant Included

\$5.00 Per Drink without Cordials

\$12.00 Per Drink with Cordials

After Dinner Chocolate Table Tier

Tier of Chocolates presented to each of your guest's Table. Tier to Include the Following:

Bride & Groom Chocolate Covered Strawberries, House made Truffle Assortment, and Miniature Fruit Tarts
(Based on 2 Pieces per person)

\$40.00 Per Guest Table



Enhancements to Compliment All Wedding Packages:

Premium Brand Bar for Four Hours

\$10.00 Additional Per Person (21 Yrs of Age & Over)

Premium Brand Bar is for (4) Consecutive Hours. Bartender Fee Included.

Premium Brand Bar for Five Hours

\$19.00 Additional Per Person (21 years of age & over)

Premium Brand Bar is for (5) Consecutive Hours. Bartender Fee Included.

To Include:

Ketel One Vodka, Maker's Mark Kentucky Straight Bourbon, Chivas Blended Scotch Whiskey, Bombay Sapphire Gin, Crown Royal Whiskey, Captain Morgan Rum, Jose Cuevero Traditional 1800 Tequila

Imported and Domestic Beer, House Wine Selections

Assorted Soda, Namacolin Bottled Water, and Fruit Juice

Resort Brand Bar Additional (1) Hour

\$9.00 Per Person (21 Yrs of Age & Over)

Under 21 & Children – Additional Hour of Unlimited Sodas & Water \$3.00 Per Person

Wine & Champagne List:

Wine & Champagne List available upon Request

*After Dark Parties Available through our ThemeWorks
Department!!*

Prices are Subject to Change

Prices do not include applicable Sales Tax of 6% and a 20% Service Fee