

Amenities & Event Spaces

LAWN, PATIO, SCHEPER DINING ROOM,
EVA G FARRIS BALLROOM, & DUVENECK

White Resin Chairs (Outdoor Event)
Champagne Chiavari Chairs (Indoor Event)
72" Round Tables & Additional Tables as needed
Full-Length Black, White or Ivory Table Linens & Napkins
China, Glassware & Flatware
Event Staff & Bartenders
Executive Chef & Culinary Team with On-Site Kitchen
Dedicated Event Details Specialist & Night Of Coordinator
Cake Cutting Service
Event Setup & Cleaning
Complimentary Decorating
Champagne Toast & Passed Wines as Guests Arrive

LAWN

Ceremony Capacity 220
Cocktail Hour Capacity 125
Reception Capacity 80
Bistro Lighting
White Resin Chairs

PATIO

Cocktail Hour Capacity 125
Reception Capacity 80
Wood Burning Fireplace
Bistro Lighting
White Resin Chairs

COURTYARD

Lawn + Patio
Cocktail Hour Capacity 250
Reception Capacity 160
White Resin Chairs

SCHEPER

Ceremony Capacity 100
Cocktail Hour Capacity 160
Reception Capacity 60
Gas Burning Fireplace
Champagne Chiavari Chairs

EVA G FARRIS

Ceremony Capacity 200
Reception Capacity 180
Built-in Dancefloor
Custom Lighting
Champagne Chiavari Chairs
Built-in Bar & Pre-Function Space

DUVENECK

Ceremony Capacity 40
Cocktail Hour Capacity 60
Reception Capacity 40
Champagne Chiavari Chairs



Buffet Selections

Classic

Chic

Couture

Choose Two Hors d'oeuvres

Boursin Stuffed Mushrooms

Seasonal Fritters
with seasonal dressing

Deviled Eggs
with pickled chilies

Pimento Cheese Gougeres

**Manchego + Sundried
Tomato Flatbread**

Chicken & Waffle Bites
with honey chili sauce

Caramelized Onion Tart

with goat cheese and herb pesto

Twice Baked Fingerling Potatoes

Brie en Croute
with plum chutney

Goat Cheese Crostini
with smoked salmon

Focaccia Crostini
*with roasted garlic hummus and
nicoise olive tapenade*

Shrimp Cocktail

Crab Cake

with lemon honey aioli

Chorizo Stuffed Dates

with bourbon gastrique creme fraiche

Short Rib Crostini

with bleu cheese and pickled shallot

Mini Country Ham Biscuit

with pepper jelly

Prosciutto Wrapped Watermelon

with serrano chili balsamic reduction

Salmon Tar Tar

on belgian endive spear

Display Hors d'oeuvre

Cheese Board

*with bleu, goat, cow, and sheep
cheeses, local honey, mostarda,
house made preserves, baguette
and crackers*

Cheese + Charcuterie Board

*with cow and goat cheeses,
local honey, mostarda, house made
preserves, assorted meats,
house pickles, house mustard,
baguette and crackers*

Custom Cheese + Charcuterie Board

*with choice of three cheeses and
three meats, local honey, mostarda,
house made preserves, house pickles,
house mustard, baguette and crackers*

Salad

Caesar Salad

*with shredded parmesan, garlic
croutons and creamy vinaigrette*

Artisan Greens

*with roasted squash, spiced pecans,
feta cheese and maple vinaigrette*

Arugula + Spinach

*with roasted pear, candied walnuts,
bleu cheese and champagne vinaigrette*

Choose Two Entrees

Braised Brisket

Chicken Picatta

Baked Fresh Catch

Lemon Garlic Chicken

Seared Salmon

Pan Seared Chicken Thigh

Berkshire Heritage Pork Chop

Roasted Garlic Hanger Steak

Pepper Crusted Filet Mignon

Cabernet Braised Beef Short Rib

Lemon Chive Crab Cake

Apple & Brie Stuffed Chicken

Choose Three Sides

Seasonal Vegetable

Roasted Sweet Potatoes

Lemon Parsley Couscous

Herb Roasted Red Potatoes

Roasted Honey Glazed Carrots

Bucatini San Marzano

Garlic Wilted Spinach

Aged White Cheddar Grits

Roasted Brussel Sprouts

Smashed Potatoes

Shells with Aged Cheddar

Whipped Yukon Gold Potatoes

Bacon Fat Confit Fingerling Potatoes

Roasted Wild Mushrooms

Braised Collard Greens

Seasonal Orzo

Seasonal Vegetable

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.



Classic Plated

Choose Two Hors d'oeuvres

Boursin Stuffed Mushrooms
Seasonal Fritters
with seasonal dressing
Deviled Eggs
with pickled chilies
Pimento Cheese Gougeres
Manchego + Sundried Tomato Flatbread
Chicken & Waffle Bites
with honey chili sauce

Display Hors d'oeuvre

Cheese Board
with bleu, goat, cow, and sheep cheeses, local honey, mostarda, house made preserves, baguette and crackers

Salad

Caesar Salad
with shredded parmesan, garlic croutons and creamy vinaigrette

Choose Two for Duet

Braised Brisket
Chicken Picatta
Baked Fresh Catch
Lemon Garlic Chicken

Choose Two Sides

Seasonal Vegetable
Roasted Sweet Potatoes
Lemon Parsley Couscous
Herb Roasted Red Potatoes
Roasted Honey Glazed Carrots
Bucatini San Marzano

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.



Chic Plated

Choose Two Hors d'oeuvres

Caramelized Onion Tart

with goat cheese and herb pesto

Twice Baked Fingerling Potatoes

Brie en Croute

with plum chutney

Goat Cheese Crostini

with smoked salmon

Focaccia Crostini

with roasted garlic hummus and nicoise olive tapenade

Shrimp Cocktail

Display Hors d'oeuvre

Cheese + Charcuterie Board

*with cow and goat cheeses, local honey, mostarda, house made preserves, assorted meats,
house pickles, house mustard, baguette and crackers*

Salad

Artisan Greens

with roasted squash, spiced pecans, feta cheese and maple vinaigrette

Choose Two for Duet

Seared Salmon

Pan Seared Chicken Thigh

Berkshire Heritage Pork Chop

Roasted Garlic Hanger Steak

Choose Two Sides

Garlic Wilted Spinach

Aged White Cheddar Grits

Roasted Brussel Sprouts

Smashed Potatoes

Shells with Aged Cheddar

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.



Couture Plated

Choose Two Hors d'oeuvres

Crab Cake

with lemon honey aioli

Chorizo Stuffed Dates

coffee bourbon gastrique creme fraiche

Short Rib Crostini

with bleu cheese and pickled shallot

Mini Country Ham Biscuit

with pepper jelly

Prosciutto Wrapped Watermelon

with serrano chili and balsamic reduction

Salmon Tar Tar

on belgian endive spear

Display Hors d'oeuvre

Custom Cheese + Charcuterie Board

choice of three artisanal cheeses and three cured meats, local honey, mostarda, house made preserves, house pickles, house mustard, baguette and crackers

choose from: chevre, blue cheese, aged white cheddar, provolone, gruyere, brie, soppressata, chorizo, prosciutto, serrano or mortadella

Salad

Arugula + Baby Spinach

with roasted pear, candied walnuts, bleu cheese and champagne vinaigrette

Choose Two for Duet

Pepper Crusted Filet Mignon

Lemon Chive Crab Cake

Crystal Bay Sea Scallops

Cabernet Braised Short Rib

Apple + Brie Stuffed Chicken

Choose Two Sides

Whipped Yukon Gold Potatoes

Bacon Fat Confit Fingerling Potatoes

Roasted Wild Mushrooms

Braised Collard Greens

Seasonal Orzo

Seasonal Vegetable

Children's meals, vegetarian, vegan, and gluten-free meals are available upon request.



Cocktail Party

Choice of Six Hors d'oeuvres
(Up to two from next level)
Served for Two Hours

Classic

Boursin Stuffed Mushrooms

Seasonal Fritters

with seasonal dressing

Deviled Eggs

with pickled chilies

Pimento Cheese Gougeres

Manchego & Sundried Tomato Flatbread

Chicken + Waffle Bites

with honey chili sauce

Chic

Caramelized Onion Tart

with goat cheese and herb pesto

Twice Baked Fingerling Potatoes

Brie en Croute

with plum chutney

Goat Cheese Crostini

with smoked salmon

Focaccia Crostini

with roasted garlic hummus and nicoise

olive tapenade

Shrimp Cocktail

Couture

Crab Cake

with lemon honey aioli

Chorizo Stuffed Dates

with coffee bourbon gastrique and creme fraiche

Short Rib Crostini

with bleu cheese and pickled shallot

Mini Country Ham Biscuit

with pepper jelly

Prosciutto Wrapped Watermelon

with serrano chili and balsamic reduction

Salmon Tar Tar

on belgian endive spear

Displays

Cheese Board

bleu, goat, cow, and sheep cheese, local honey, mostarda, house made preserves, baguette and crackers

Cheese + Charcuterie Board

with cow and goat cheeses, local honey, house made preserves, assorted meats, house pickles, house mustard, baguette and crackers



Bar Options

ROEBLING BEER AND WINE PACKAGE

Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet & Sparkling

Domestic Beers: Bud Light, Miller Lite & Michelob Ultra

Craft Beers: Rhinegeist Cheetah & Madtree Psychopathy

Coke, Diet Coke, Sprite, Ale8, Club Soda, Tonic Water, Orange Juice & Cranberry Juice

COPPINS BAR PACKAGE

Absolut Vodka, Corazon Tequila, Old Forester Bourbon, Dewar's Scotch, New Amsterdam Gin,

Bacardi Rum & Buffalo Trace Bourbon

Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet & Sparkling

Domestic: Bud Light, Miller Lite & Michelob Ultra

Craft: Rhinegeist Cheetah & Madtree Psychopathy

Lime Juice, Grenadine, Sweet and Dry Vermouth, Bitters & Triple Sec

KNOWLEDGE BAR PACKAGE

Tito's Vodka, Tanqueray Gin, Patron Tequila, Bacardi Rum, Sailor Jerrys Spiced Rum, Buffalo

Trace Bourbon, Makers Mark Bourbon & Johnny Walker Black Label

The Seeker Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Cava or Prosecco

Domestic: Bud Light, Miller Lite & Michelob Ultra

Craft: Rhinegeist Cheetah, Madtree Psychopathy & Rhinegeist Bubbles

Lime Juice, Grenadine, Sweet and Dry Vermouth, Bitters & Triple Sec



Late Night Snack

Choice of One Snack
Served One Hour Before Event Ends

TACO BAR

Choice of Grilled Chicken or Carne Asada
Corn or Flour Tortillas
Cojita & Cheddar
Frijoles Negros
Jalapenos
Diced Onion & Cilantro
Crema
Fire Roasted Salsa
Fresh Guacamole

CHICAGO STYLE HOT DOGS

Wagyu Beef Franks
Toasted Buns
Pickle Relish
Yellow Mustard
Spicy Ketchup
Diced Onions
Aged Cheddar

HOUSEMADE PIZZAS

Choose Two:
Mozzarella & Provolone with San Marzano Sauce
Pepperoni with Mozzarella & Provolone
Buffalo Mozzarella, Fresh Basil & San Marzano Sauce
Pepperoni, Bacon, Italian Sausage & Chorizo
Seasonal Vegetables & Local Cheeses

SLIDERS

Choose Two:
All Beef with Aged Cheddar
Roasted Buffalo Chicken with Bleu Cheese Aioli
Slow Smoked Pulled Pork with Chipotle Honey BBQ
Grilled Portobello Mushroom with Provolone

