

# Wedding PACKAGES



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Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

## WEDDING PACKAGES INCLUDE

### MENU

Select one of our two options

#### Opulent Menu

\$238 *per guest*<sup>†</sup> (see page 3)

#### Exquisite Menu

\$183 *per guest*<sup>†</sup> (see page 4)

### PRINTED MENU CARDS



### PERSONALIZED WELCOME SIGN



### ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

### GUEST FAVOR

Fleming's Housemade Chocolate Truffles



### COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

<sup>†</sup> Food and beverage minimum. No restrictions on time or guest count. Price does not include sales tax, gratuity or applicable private dining fees.

## Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

# Opulent MENU

## CHEF'S BREAD COURSE *seasonal spreads*

### WELCOME COCKTAIL

*select one to be passed*

#### SMALL BATCH SMASH

1792 Small Batch bourbon, softly muddled mint, maple syrup & lemon

#### ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

#### ARTISANAL MARGARITA

Tequila Ocho Plata tequila, hand-crafted with Tajín rim

#### STRAWBERRY FIELDS

Hanson of Sonoma Meyer Lemon vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey

### RECEPTION

*displayed upon arrival*

#### CHILLED SHELLFISH TOWER\*

*select one to be passed*

#### BEET HUMMUS CUPS

freshly chopped olive & carrot relish

#### CRAB CAKE BITES

red pepper & lime butter sauce

#### SWEET & SPICY FILET BITES\*

peppercorn sauce

### STARTER

*select one for your guests*

#### CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto

#### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze

### ENTRÉES

*choice of*

MAIN FILET MIGNON\* & SHAVED BLACK TRUFFLE 11oz

USDA PRIME BONE-IN RIBEYE\* 20oz

MISO-GLAZED CHILEAN SEA BASS\*

sautéed with sesame-orange spinach & arugula, pickled red onion

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil

### SIDES

FLEMING'S POTATOES

ROASTED ASPARAGUS

GORGONZOLA DOLCE GNOCCHI

### DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

### BEVERAGE

*assorted wines and domestic & imported beers – 3 hour package*

GIESEN ESTATE Sauvignon Blanc

BENZIGER Chardonnay

A TO Z WINEWORKS Pinot Noir

FRANCISCAN Cabernet Sauvignon

BEER selected by restaurant based on availability

## \$238 PER PERSON†

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

† Price does not include sales tax, gratuity or applicable private dining fees. Menus valid for private dining events only.

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\* Item contains or may contain nuts.



# Exquisite MENU

## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*displayed*

#### SWEET CHILI CALAMARI\*

lightly breaded, tossed with sweet chili sauce

*passed*

#### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam

### STARTER

*select one for your guests*

#### FLEMING'S SALAD\*\*

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette

#### CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto



FLEMING'S  
HOUSEMADE  
TRUFFLES

## ENTRÉES

*select three for your guests*

#### MAIN FILET MIGNON\* 11oz

#### NEW BEDFORD SEARED SCALLOPS\*

miso butter, shiitake, scallions, ginger salsa verde

#### BARBECUE ORA KING SALMON FILLET\*

mushrooms, barbecue glaze

#### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil



FILET MIGNON

### SIDES

#### MASHED POTATOES

#### ROASTED ASPARAGUS

#### CHIPOTLE CHEDDAR MAC & CHEESE

### DESSERT

#### GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

**\$183 PER PERSON†**

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

† Price does not include sales tax, gratuity or applicable private dining fees. Menus valid for private dining events only.

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

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# CATERING AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event.

Our Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*



\*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.