



Fleming's

PRIME STEAKHOUSE & WINE BAR



Wedding

PACKAGES

Wedding PACKAGES

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. Our wedding packages include a beautifully crafted menu and the main setting for your special celebration. 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

\$220 per guest† (see page 3)

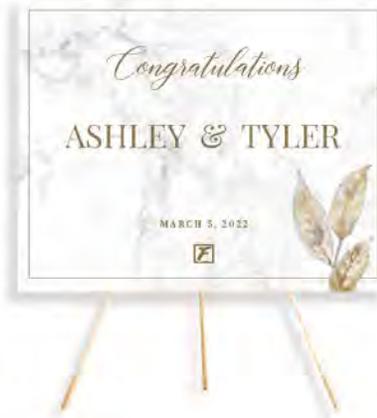
Exquisite Menu

\$175 per guest† (see page 5)

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

† Food and beverage minimum. No restrictions on time or guest count. Price does not include tax, gratuity or applicable private event fees.

Custom Décor Upgrades Available

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

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST



Opulent MENU

\$220 per Guest[†]

Welcome Cocktail

select one to be passed

OLD FASHIONED Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla
CALIFORNIA JAM JAR Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose
NOPALES MARGARITA Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime
ITALIAN FLIGHTPLAN Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves

Reception

displayed upon arrival

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails

select three hors d'oeuvres to be passed

PRIME MEATBALLS* peppercorn sauce

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce

FLEMING'S POTATO TOTS* smoked chili & jalapeño aioli

CHICKPEA & EGGPLANT BITES** romesco sauce

CHICKEN SATAY herb marinade, smoked jalapeño aioli

Starters

select one for your guests

LOBSTER BISQUE north atlantic lobster, spiced sherry cream

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

Entrées

select three for your guests

MAIN FILET MIGNON & TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar

PRIME BONE-IN RIBEYE & JUMBO LUMP CRAB MEAT* oscar style with béarnaise sauce

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

*vegetarian option available upon request

Sides

select three for your guests

FLEMING'S POTATOES | ROASTED ASPARAGUS | MASHED POTATOES | CAULIFLOWER MASH | SAUTÉED MUSHROOMS

CHIPOTLE CHEDDAR MAC & CHEESE | CRISPY BRUSSELS SPROUTS & BACON | NORTH ATLANTIC LOBSTER MACARONI & CHEESE

Dessert

complimentary cake cutting service & champagne toast

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES as a Guest Favor

SPARKLING TOAST each Guest receives a glass of champagne for celebratory toast

Beverage

assorted wines and domestic & imported beers - 3 hour package

GIESEN ESTATE Sauvignon Blanc | **STONECAP ESTATE** Chardonnay | **MILBRANDT VINEYARDS** Merlot

TALL SAGE Cabernet Sauvignon | **BEER** selected by restaurant based on availability

Package also includes

PRINTED MENU CARDS for your Guests tables and appetizer table

PERSONALIZED WELCOME SIGN displayed on easel stand

ELEGANT TABLE LINEN & NAPKINS for your Guest tables, cake table, and gift table

COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION valued at \$150

* 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.

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MAIN FILET MIGNON & TRUFFLE-POACHED LOBSTER



SPARKLING TOAST



*CUSTOM DÉCOR UPGRADES AVAILABLE



OLD FASHIONED COCKTAIL



CHILLED SEAFOOD TOWER

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Exquisite MENU

\$175 per Guest[†]

Reception

select two for your guests
displayed

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini
BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion
SHRIMP COCKTAIL* horseradish cocktail sauce
SWEET CHILI CALAMARI* lightly breaded, tossed with sweet chili sauce
passed
SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce
CRAB CAKE BITES red pepper & lime butter sauce
CHICKPEA & EGGPLANT BITES** romesco sauce
CHICKEN SATAY herb marinade, smoked jalapeño aioli

Starters

select one for your guests

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto

Entrées

select three for your guests

MAIN FILET MIGNON & BÉARNAISE BUTTER*
PRIME NEW YORK STRIP*
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce
*vegetarian option available upon request

Sides

select three for your guests

FLEMING'S POTATOES | MASHED POTATOES | SAUTÉED MUSHROOMS
CAULIFLOWER MASH | CHIPOTLE CHEDDAR MAC & CHEESE | CRISPY BRUSSELS SPROUTS & BACON
NORTH ATLANTIC LOBSTER MACARONI & CHEESE (+10)

Dessert

complimentary cake cutting service & champagne toast

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES as a Guest Favor
SPARKLING TOAST each Guest receives a glass of champagne for celebratory toast

Package also includes

PRINTED MENU CARDS for your Guests tables and appetizer table
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DOUBLE BREAST OF CHICKEN



SPARKLING TOAST



BEEF CARPACCIO



FLEMING'S HOUSEMADE TRUFFLES



FLEMING'S SALAD

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Your choice of venue —

SEE OUR CATERING MENUS



QUESTIONS? CALL US
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PLACE A CATERING
ORDER

