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. 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 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

† 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 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

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Congratulations
ASHLEY & TYLER
MARCH 5, 2022

Printing menu cards...

Before placing your order, please inform your Server if anyone in your party has a food allergy.

*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

** Opulent Menu

- Fleming’s Salad**
- Wedge Salad

** Entrée

- 8 oz Filet Mignon & Lobster Tail *
- 20 oz Prime Bone-In RIBEYE*
- 16 oz Prime New York Strip & Diablo Shrimp*
- Miso Glazed Chilean Sea Bass*
- Double Breast of Chicken
- California Power Bowl **

** Over the Top

optional addition to any entrée

- Jumbo Lump Crabmeat

** Sides

- Fleming’s Potatoes
- Roasted Asparagus
- North Atlantic Lobster Macaroni & Cheese

** Dessert

- Chocolate Gooey Butter Cake

** Appetizers

- Chilled Seafood Tower*
- Ahi Tuna Poke, Shrimp Cocktail, North Atlantic Lobster Tails
- Beef Carpaccio*
- Toasted Gruyère Croutons, Capers-Creole Mustard Sauce, Shredded Egg & Red Onion
- Burrata with Prosciutto
- Charred Campari Tomatoes, Prosciutto, Wild Arugula, Toasted Garlic Crostini

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WELCOME COCKTAIL
select one to be passed
OLD FASHIONED
Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

ESPRESSO MARTINI
Stolichnaya Vanil, Kahlúa, freshly brewed espresso

NOPALES MARGARITA
Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime

THE SCARLET CLOVER
Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry

RECEPTION
displayed upon arrival
CHILLED SHELLFISH TOWER*
select one to be passed

CHICKPEA EGGPLANT VEGAN CAKES
romesco, arugula, pickled red onions, agave lime vinaigrette

BROWN BUTTER SEARED DIVER SCALLOPS*
strawberry basil salsa

SWEET & SPICY FILET BITES*
peppercorn sauce

STARTER
select one for your guests

CHEF’S SEASONAL SALAD

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto

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

ENTRÉES
choice of

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI
11 oz, sautéed roasted campari tomatoes, white wine herb butter

USDA PRIME BONE-IN RIBEYE* & JUMBO LUMP CRAB MEAT
20 oz, 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

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES

CRACKED POTATOES
FRESH SEASONAL VEGETABLE
NORTH ATLANTIC LOBSTER MAC & CHEESE

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
STONECAP ESTATE Chardonnay
MILBRANDT VINEYARDS Merlot
TALL SAGE Cabernet Sauvignon

BEER selected by restaurant based on availability

$220 PER PERSON†
Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.
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SUBMIT A WEDDING EVENT REQUEST
RECEPTION

displayed
SWEET CHILI CALAMARI*
lighdy breaded, tossed with sweet chili sauce

passed
BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam

STARTER

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
11 oz

DOUBLE-THICK PORK RIB CHOP*
julienne of apples, jicama, creole-mustard glaze

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN
all-natural roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus
and pickled onions with mushroom demi-glace

SIDES

CRACKED POTATOES
FRESH SEASONAL VEGETABLE
CHIPOTLE CHEDDAR MAC & CHEESE
NORTH ATLANTIC LOBSTER MAC & CHEESE

DESSERT

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

$175 PER PERSON†

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

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SUBMIT A WEDDING EVENT REQUEST
CATERING NOW AVAILABLE

Allow us to come to your choice of venue for your wedding event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US AT 813-830-4330
PLACE A CATERING ORDER

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