

# 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

\$223 per guest† (see page 3)

#### Exquisite Menu

\$178 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 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 230 cal

#### ESPRESSO MARTINI

Absolut Vanilia, Kahlúa, freshly brewed espresso 190 cal

#### ARTISANAL MARGARITA

Tequila Ocho Plata, Cointreau, Tajín rim & dried lime 300 cal

#### STRAWBERRY FIELDS

Grey Goose vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey 240 cal

### RECEPTION

*displayed upon arrival*

#### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

enhance your tower with our Poke Trio 810 cal | 44  
or Osetra Amber Caviar 70 cal | 79

*select one to be passed*

#### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 3170 cal

#### SWEET & SPICY FILET BITES\*

peppercorn sauce 120 cal

### STARTER

*select one for your guests*

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

#### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

### ENTRÉES

*choice of*

#### FILET MIGNON\* & LOBSTER TAIL SCAMPI

10 oz filet mignon, sautéed roasted campari tomatoes, white wine herb butter 1410 cal

#### PRIME BONE-IN RIBEYE\*

20 oz, signature blend of kosher salt & fresh cracked pepper 1470 cal

#### STEAMED GINGER SEA BASS

ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

#### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

#### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

### SIDES

#### ROASTED ASPARAGUS

herb butter 150 cal

#### FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

#### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

### DESSERT

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

as a Guest Favor 300 cal

### BEVERAGE

6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

*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 70-150 cal

## \$223 PER PERSON†

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks (0-190 cal).*

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\* 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 870 cal

*passed*

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 550 cal

## STARTER

*select one for your guests*

### FLEMING'S SALAD\*\*

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

## ENTRÉES

*select three for your guests*

### FILET MIGNON\*

10 oz, signature blend of kosher salt & fresh cracked pepper 590 cal

### PRIME NEW YORK STRIP\*

16 oz, signature blend of kosher salt & fresh cracked pepper 1000 cal

### BARBECUE SALMON FILLET\*

mushrooms, barbecue glaze 520 cal

### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



FILET MIGNON

## SIDES

### ROASTED ASPARAGUS

herb butter 150 cal

### MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

## DESSERT

### GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor



FLEMING'S  
HOUSEMADE  
TRUFFLES

**\$178 PER PERSON†**

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks (0-190 cal).*

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

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