Wedding PACKAGES

Fleming's
PRIME STEAKHOUSE & WINE BAR

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
$223 *per guest*†

Exquisite Menu
$178 *per guest*†

PERSONALIZED WELCOME SIGN

PRINTED MENU CARDS

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

Custom Décor Upgrades Available

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

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

Opulent MENU

CHEF'S BREAD COURSE seasonal spreads 600 cal

WELCOME COCKTAIL

select one to be passed

SMALL BATCH SMASH
WhistlePig PiggyBack 100 Proof 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, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, limited availability 2450 cal

enhance your tower with Osetra Amber Caviar 70 cal | 79

select one to be passed

GOAT CHEESE BITES
lavender honey, freshly cracked black pepper 3170 cal

KOREAN BBQ FILET BITES*
gochugaru glaze, green onion 740 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
sautéed roasted campari tomatoes, white wine herb butter 1410 cal

PRIME PETITE BONE-IN RIBEYE*
14 oz, signature blend of kosher salt & fresh cracked pepper 1020 cal

GINGER-SOY CHILEAN SEABASS*
lightly steamed, served with 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 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 tax, gratuity or applicable private dining fees. Menus valid for private dining events only. Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Before placing your order, please inform your Server if anyone in your party has a food allergy or intolerances. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For nutrition and allergen information, scan the QR code here:

Exquisite MENU

CHEF'S BREAD COURSE seasonal spreads 600 cal

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 540 cal

PRIME PETITE BONE-IN RIBEYE*
14 oz, signature blend of kosher salt & fresh cracked pepper 1020 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

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 HOUSEMADE TRUFFLES
as a Guest Favor 300 cal

$178 PER PERSON†

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

† Price does not include tax, gratuity or applicable private dining fees. Menus valid for private dining events only. Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Before placing your order, please inform your Server if anyone in your party has a food allergy or intolerances. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For nutrition and allergen information, scan the QR code here: