

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

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI

11 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

MAIN FILET MIGNON*

11 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).

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