



## CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



# The Classic

\$119.95

## AMENITIES

floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station, tiered cake (from wild flour), riviera ballroom rental, and bartending & barback staff.

## 4 Hour Bar

### SIGNATURE BAR

## Appetizers

- choose 2 -

traditional, crispy chicken, or marmalade deviled eggs  
artichoke and boursin voulevant  
caramelized onion and goat cheese tart  
jerk shrimp cocktail  
crispy pimento cheese arancini with marinara aioli  
grilled chicken satay with peanut sauce  
ricotta, cucumber, mint on baguette  
baby sweet peppers stuffed with pimento cheese  
chicken waldorf on a crostini

## Salad

- choose 1 -

**CAESAR** romaine, parmesan, toasted bread crumb, black garlic caesar dressing  
**NUTS AND BERRIES** mixed greens, berries, nuts, goat cheese, brown sugar vinaigrette  
**GREEK** mixed greens, cucumber, olives, feta, balsamic vinaigrette

## Entrees

Duet entree option or choose 2 single entrees

### PROTEIN

chicken  
porchetta  
short rib  
sirloin filet  
salmon  
cod  
shrimp scampi style

*add-ons: mkt*

filet mignon, scallops, lamb

*\*vegetarian option included*

*\*\*gluten-free options available*

## Starch

- choose 1 -

boursin mashed potatoes  
roasted fingerling potatoes  
herbed couscous  
parmesan polenta  
potato gratin

## Vegetables

- choose 1 -

broccolini  
asparagus  
green beans  
brussels sprouts  
roasted heirloom carrots

*Request pricing for less than 100 guests. Price subject to change. 24% Service Fee 8% Tax*

# All-Inclusive

\$179.95

## AMENITIES

floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station.

## ALL-INCLUSIVE AMENITIES

complimentary hotel room the night of the wedding, 10 high tops tables, champagne toast, tiered cake (from wild flour), silver or gold chivari chairs, late night food, clear votives, solid colored napkins, custom neon sign, setup and teardown crew, bartender, barback and space rental, complimentary prefix dinner at lagoon on one year anniversary

## 5 Hour Bar

### PREMIUM BAR + SIGNATURE COCKTAIL

### Appetizers

- choose 3 -

baby swiss and spinach stuffed mushrooms  
prosciutto wrapped midori compressed honeydew  
mini beef wellington  
shrimp and sweet corn fritter  
salerno family meatball  
chicken and waffle lollipop  
coconut shrimp with rum butter sauce  
lamb lollipop with chimichurri  
spicy tuna crispy rice

### Chilled Stationed Appetizers

#### ANTIPASTO

cured italian meats, assorted domestic and imported cheeses, pickled vegetables, olives, whole grain mustard, fig jam, crostini and crackers

#### HUMMUS TRIO

roasted red pepper, garlic, and traditional, pita and fresh vegetables

### Salad

- choose 1 -

**CAESAR** romaine, parmesan, toasted bread crumb, black garlic caesar dressing

**CHOPPED** romaine, radicchio, pepperoncini, cucumber, roasted red pepper, red onion, pecorino, barolo vinaigrette

**GREEK** mixed greens, cucumber, olives, feta, balsamic vinaigrette

**NUTS AND BERRIES** mixed greens, berries, nuts, goat cheese, brown sugar vinaigrette

#### CHEF'S SEASONAL

### Entrees

Duet entree option or choose 2 single entrees

#### PROTEIN

chicken  
porchetta  
short rib  
marinated hanger steak  
sirloin filet  
salmon  
cod  
shrimp scampi style

add-ons: mkt

filet mignon, scallops, lamb, halibut, bison

\*vegetarian option included

\*\*gluten-free options available

### Starch

- choose 1 -

boursin mashed potatoes  
roasted fingerling potatoes  
herbed couscous  
parmesan polenta  
potato gratin

### Vegetables

- choose 1 -

broccolini  
asparagus  
green beans  
brussels sprouts  
roasted heirloom carrots

Available for all 2026 Bookings. Price subject to change. 24% Service Fee 8% Tax

# Signature Bar

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## SPIRITS

ketel one vodka  
ketel one citroen and oranje  
ketel one botanicals  
tanqueray gin  
mi campo blanco tequila  
johnnie walker red label scotch  
jack daniel's whiskey  
maker's mark bourbon  
captain morgan white rum  
captain morgan spiced rum

## DOMESTIC + CRAFT BEER

(SELECT FOUR)

bud light  
miller lite  
corona  
michelob ultra  
assorted high noon  
fat heads head hunter ipa  
fat heads bumble berry  
great lakes dortmunder  
great lakes seasonal  
great lakes edmund fitzgerald porter

## WINE

lago 'fabio salerno selection' pinot grigio  
lago 'fabio salerno selection' red blend  
wycliffe sparkling brut

each additional hour \$15.00 per guest

# Premium Bar

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## SPIRITS

tito's handmade vodka  
belvedere organics  
nolet's gin  
codigo 1530 blanco tequila  
codigo 1530 rosa tequila  
johnnie walker black label scotch  
basil hayden whiskey  
four roses bourbon  
bacardi superior rum  
bacardi spiced rum

## DOMESTIC + CRAFT BEER

(SELECT FOUR)

bud light  
miller lite  
corona  
michelob ultra  
assorted high noon  
fat heads head hunter ipa  
fat heads bumble berry  
great lakes dortmunder  
great lakes seasonal  
great lakes edmund fitzgerald porter

## WINE

lago 'fabio salerno selection' pinot grigio  
lago 'fabio salerno selection' red blend  
wycliffe sparkling brut

each additional hour \$18.00 per guest

add on champagne toast \$5.00 per guest  
table wine pour \$30 per table  
(salerno wines only or list price for upgraded wines)  
add on prosecco \$52.00 per bottle

## HOSTED BAR: \$300 PER BARTENDER

one bartender per (50) guests

*Request pricing for less than 100 guests. Price subject to change. 24% Service Fee 8% Tax*