



SIGNATURE WEDDING PACKAGE

1-HOUR COCKTAIL RECEPTION WITH HORS D'OEUVRES

- Four (4) hand-passed selections
- Two (2) unattended hot chaffing dishes
- Signature Stationary Bistro Display: International & Domestic Cheeses, Seasonal Fresh Fruits & Berries, Vegetable Crudit , Cucumber Cilantro Cr me Fra che, Warm Brie en Croute, Toasted Almond Honey Drizzle

4-HOUR RECEPTION

- Champagne toast at each place setting at start of the reception
- Choice of one (1) preset salad option, warm rolls and butter
- Two (2) plated entr e selections – OR – one (1) duet plate
- One (1) plated vegetarian selection
- Soft drinks, Saratoga water, Starbucks coffee and Tazo tea service

5-HOUR PREMIUM OPEN BAR

SPIRITS | Tito's Vodka, Absolut Vodka, Canadian Club, Beefeater Gin, Bacardi Rum, Captain Morgan, Dewar's, Jack Daniels, Jim Beam, Seagram's 7, Jos  Cuervo, Southern Comfort, Johnny Walker Black

WINES | Assorted Red and White house selections

BEER | Budweiser, Bud Light, Druthers IPA, Sam Adams, Heineken, Corona, Coors Light

DEPARTURE STATION

Freshly brewed coffee, decaffeinated coffee and hot tea, freshly made chocolate chip and sugar cookies

CERTIFIED WEDDING PLANNING ASSISTANCE

Couples will be guided by our Certified Wedding Planner throughout the planning process on an assortment of details including food selections, linen selections, room design & layout, ceremony procession and any overnight accommodations for your guests. This package includes the setup and teardown of tables, chairs, and customizable dance floor.



BUILD YOUR WEDDING MENU

HAND-PASSED HORS D'OEUVRES (CHOOSE 4)

"GREEN EGGS AND HAM" | Chimichurri-Infused Deviled Egg & Crispy Prosciutto (GF)

BLT | Hollow Cherry Tomato, Romaine Chiffonade, Bacon Chip, Cracked Pepper Aioli (GF)

CHICKEN SATAY | Cilantro Lime Grilled, Sweet Chili Dipping Sauce (GF)

STEAK AND POTATO | Shaved Flank Steak, Smoked Potato Parsnip Puree, Pickled Red Onion (GF)

PORK "TACO" | BBQ Pulled Pork, Chipotle Slaw

LAMB LOLLY POP | Roast New Zealand Lamb Chop, Sweet Pea Mint Purée (GF)

TUNA CANAPE | Sesame-Crusted Ahi Tuna, Cucumber Cup, Tzatziki Sauce (GF)

SCALLOP SATAY | Pan-Seared Sea Scallop, Shaved Fennel, Black Pepper Orange Segment (GF)

SHRIMP INJECTION | Roasted Garlic Grilled Shrimp, Basil-Infused Tomato Water Injection (GF)

CRAB CAKE | Jumbo Lump Crabmeat, Panko Crust, Cajun Remoulade

BACON SCALLOPS | Crisp Bacon, Orange Saffron Foam (GF)

MAC AND CHEESE BITES | Panko-Crust, Aged Cheddar Cream

RISOTTO CROQUETTE | Panko Crust, Grilled Artichoke Heart, Mascarpone

TOMATO BASIL BRUSCHETTA | Olive Oil Crostini, Foamed Mozzarella

GRILLED CHEESE SHOOTERS | Smoked Tomato Bisque & Mini Grilled Cheese

SPRING ROLL | Rice Paper-Wrapped Vegetable Julienne, Fresh Cilantro, Sweet Chili Dipping Sauce (GF)

CAPRESE SATAY | Grape Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Reduction (GF)

HOT CHAFFING DISHES, UNATTENDED (CHOOSE 2)

Penne Vodka
Mini Spanakopita
Chicken Parmesan Bites
Italian Meatballs

Tortellini Carbonara
Assorted Mini Quiches
Parmesan Cheese Risotto (GF)
Swedish-Style Meatballs

SALAD, PRESET (CHOOSE 1)

served with warm rolls and butter

CAESAR | Garlic Crouton, Parmesan Crisps

SPINACH | Fresh Strawberries, Crumbled Goat Cheese, Toasted Almonds

SPRING MIX | Sliced Cucumber, Grape Tomato Halves, Carrot Julienne

ARUGULA | Sliced Pears, Sundried Cranberries, Crumbled Bleu Cheese

All salad dressings may include gluten, and can be prepared alternatively to accommodate dietary restrictions

PLATED ENTRÉES (CHOOSE 2 – OR – 1 ENTRÉE DUET)

Served with chef's seasonal accompaniments

THYME & ROSEMARY RUBBED FILET MIGNON* | Sliced, Roasted Shallot Demi-Glaze (GF)

STUFFED CHICKEN BREAST | Crisp Pancetta, Goat Cheese, Baby Spinach Filled, Toasted Almond Chive Butter

GRILLED ROSEMARY CHICKEN BREAST* | Roasted Leek & Apple Ragu (GF)

CHICKEN PICATTA* | Egg-Battered, Lemon Caper Beurre Blanc

PAN-SEARED SALMON | Tomato Concasse, Fennel Purée, Basil

**Entrée Duet Options. Note, a petite filet will be served in place of the filet mignon*

VEGETARIAN PLATED ENTRÉES (CHOOSE 1)

RISOTTO | Grilled Artichoke, Baby Spinach, Mascarpone Creamed (GF)

NAPOLEON | Grilled Portabella, Summer Squash, Feta Cheese, Olive & Tomato Tapenade, Red Pepper Coulis

ORCHETTA CAPRESSE | Burrata Cheese, Basil, Roasted Tomato, Toasted Pine Nut Lemon Butter

As all food is prepared fresh on premise, Excelsior Springs Event Center will make every effort to accommodate special dietary requests. Please communicate such requests with your sales manager during menu planning.



WEDDING UPGRADES

ADDITIONAL HAND-PASSED HORS D'OEUVRES

\$2.00++ per person, per additional selection

You may add up to two (2) additional hand-passed selections (max of 6)

PREMIUM HOT CHAFFING DISHES, UNATTENDED

\$4.00++ per person, per additional selection

You may add up to two (2) additional hot chaffing dishes (max of 4)

CARVING STATION

\$12.00++ per person, per additional selection

FILET MIGNON | Sliced Tenderloin, Horseradish Aioli, Shallot Herb Jus

ROAST TURKEY | Roast Breast Of Turkey, Maple-Pecan Glaze, Cranberry Orange Chutney

PORK LOIN | Roasted Pork Loin, Rosemary Garlic Rub, Natural Jus, Apple Pear Puree

CARVER FEE: \$100.00++ WILL APPLY

ONE (1) HOUR RAW BAR

Market dictates pricing

CLAMS & OYSTERS | Fresh-Shucked Littleneck Clams & Blue Point Oysters

SHRIMP COCKTAIL | Lemon Pepper Poached Jumbo Shrimp Cocktail

Served on Ice, House Cocktail, Mignonette Sauce, Old Bay Aioli, Lemon Wedges, & Tabasco Sauce

ADDITIONAL APPETIZER COURSE, SEATED

\$8.00++ per person

You may add one (1) plated selection

BARRATA BRUSCHETTA | Baby Tomato Salad, Grilled Basil-Oil Toast, Roasted Garlic Bulb (GF)

TORTELLINI | Wild Mushroom Veloute, Crisp Prosciutto

RISOTTO WITH "THREE" LEAKS | Purée, Roasted, Straw (GF)

JUMBO LUMP CRAB CAKE | Fresh Herb Salad, Spiced Citrus Crème Fraiche

GRILLED & CHILLED SHRIMP COCKTAIL | Tomato Gazpacho, Cilantro Lime Avocado Salsa (GF)

PAN SEARED DIVER SCALLOPS | Poached Garlic Purée, Tomato & Basil Infused Oils (GF)

ALL ITEMS ARE SUBJECT TO 20% ADMINISTRATIVE CHARGE AND ARE RETAINED BY THE HOUSE. ALL APPLICABLE NEW YORK STATE TAXES APPLY.



EXCELSIOR
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EVENT CENTER



WEDDING UPGRADES

PREMIUM PLATED ENTRÉES

\$5.00++ per person, per upgraded entrée

Premium plates are upgrade options for the two (2) meat selections only

GRILLED NY STRIP | Wild Mushroom & Fresh Herb Demi-glaze (GF)

PAN SEARED SEABASS | Cilantro Lime Butter, Ginger Soy Reduction (GF)

STATLER CHICKEN SALTIMBOCCA | Bone-in, Sage Cremini Madeira (GF)

CHICKEN WELLINGTON | Wild Mushroom Truffle Duxelle, Port Reduction

DUCK BREAST | Crisp Skin-on, Black Cherry Merlot, Braised Shallots (GF)

GRILLED VEAL CHOP | Truffle Infused Porcini, Cabernet Demi (GF)

VEAL OSSO BUCCO | Roasted Vegetable Herb Jus (GF)

DESSERT STATION

\$10.00++ per person, per additional selection, up to two (2)

DARK CHOCOLATE HAND DIPPED FRUIT (GF) | Fresh Sliced Seasonal Fruit, Hand-Dipped in Rich Melted Dark Chocolate

APPLE & PEAR CRISP | Fresh Green Pears and Apples, Flaky Puff Pastry Dough, Salted Caramel Sauce

MINI CANNOLI | Dipped in Chocolate Chips & Pistachios

TIRAMISU CAKE | Coco-Dusted Lady Fingers, Espresso Mascarpone

VIENNESE DESSERT STATION

\$15.00++ per person

Petit Fours & Chocolate-Dipped Strawberries, Cookies, Cheesecakes, Display of Assorted Pastries, Large & Mini Assorted Cakes, Seasonal Fresh Fruit & Berries, Chocolate Fondues, Sweet Dipping Treats

BEVERAGE PACKAGE UPGRADES

ULTRA PREMIUM SPIRITS | Grey Goose, KetelOne, Maker's Mark, Patroñ, Hendricks Gin, Tanqueray Gin, Kahlua, Bailey's Irish Cream

\$4.00++ per person

SIGNATURE COCKTAILS | Select a signature cocktail of your preference or create a unique blend of your own

\$5.00++ per person, per addition, up to two (2)

EXTENDED HOUR(S) | \$10.00++ per person, per hour

CHAMPAGNE UPGRADE | Upgrade from Prosecco to Brut | \$3.00++ per person

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