







Peak Perfection Package 5 HOUR RECEPTION, 4 HOUR OPEN BAR, LIGHT HORS D'OEUVRES -

YOUR WEDDING PACKAGE INCLUDES:

SERVED MEAL

Complimentary Honeymoon Suite (1 Night)

One Bridal Changing Room

Custom Room Diagram and Dance Floor

(Inside) Four Hour Open Bar - House Brands

Champagne Toast for Bridal Table

Domestic Cheese and Cracker Display, Fresh Crudité and Spring Ranch Herb Dip

Complimentary White Floor Length Linens

Choice of White or Ivory Napkins

White or Black Spandex Chair Covers

Complimentary Cake Cutting

MENU SELECTIONS:

Select One Salad:

Caesar Salad

Peak House Greens Salad with Herb Balsamic Vinaigrette Accompanied with Dinner Rolls

Select Two Entrees:

Grilled Bistro Steak served with Demi Mushroom Glaze,
Blackened French Pork Chop with Apple Chutney,
Grilled Tequila Chicken,
Boneless Beef Short Ribs with Demi-Glaze,
Blackened Salmon with a Honey Glaze,

Chicken Parmesan

Select One Accompaniment: Roasted Red Seasoned Potatoes, Seasoned Thai Quinoa Blend, or Yukon Gold Mashed Potatoes

Select One Vegetable:
Asparagus with Blistered Tomatoes,
Baked Garlic Cauliflower,

or Seasoned Steamed Broccoli

Premier Package

5 HOUR RECEPTION, 4 HOUR BAR, HORS D'OEUVRES- SERVED MEAL

YOUR WEDDING PACKAGE INCLUDES:

Complimentary Honeymoon Suite (1 Night)

One Bridal Changing Room

Custom Room Diagram and Dance Floor

(Inside) 4 Hour Open Bar

Champagne Toast for Bridal Table

Domestic Cheese and Cracker Display, Fresh Crudité and Spring Herb Ranch Dip

2 Additional Hors D'oeuvre Choices

Complimentary White Floor Length Linens

Choice of White or Ivory Napkins

Complimentary Cake Cutting

White or Black Spandex Chair Covers

MENU SELECTIONS:

Select One Salad:

Caesar Salad

or

Peak House Greens Salad with Herb Balsamic Vinaignette Accompanied with Dinner Rolls

Select Three Entrees:

Herb Stuffed Chicken, Blackened Salmon with a Honey Glaze, Frenched Pork Chop with Sage Butter & Beet Puree, Bistro Steak with House made Bearnaise, Slow Cooked BBQ Airline Chicken,

Herb Crusted Walleye

Select One Accompaniment:

Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Thai Quinoa Blend,

> or Basmati Rice

Select One Vegetable:

Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower,

Seasoned Steamed Broccoli

5 HOUR RECEPTION, 4 HOUR OPEN BAR, HORS D'OEUVRES - SERVED MEAL

YOUR WEDDING PACKAGE INCLUDES:

Complimentary Honeymoon Suite for Two Nights

One Bridal Changing Room

Customer Room Diagram and Dance Floor

(Inside)Four Hour Open Bar

Champagne Toast for Bridal Table

Domestic Cheese and Cracker Display, Fresh Crudité & Spring Herb Ranch Dip

3 Additional Hors D'oeuvre Choices - Butler'd or Displayed

Complimentary White Floor Length Linens

White or Black Spandex Chair Covers

Choice of Silver, Gold, or Rose Gold Charger Plates

Complimentary Cake Cutting

MENU SELECTIONS:

Select One Salad:

Caesar Salad, Peak House Greens Salad with Herb Balsamic Vinaigrette,

Field Greens and Berry Salad with Raspberry Vinaigrette Accompanied with Dinner Rolls

Select Three Entrees:

Filet Mignon, Friet Mighon,

12 oz Strip Steak,

Herb Stuffed Chicken,

Fresh Mahi Mahi with a Pineapple Salsa,

Blackened Atlantic Salmon with a Honey Glaze,

Pork Osso Bucco with Stout Gravy,

Bacon Wrapped Blackened Scallops,

Grilled Tequila Chicken

Select One Accompaniment per Entrée: Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Thai Quinoa Blend,

Basmati Rice

Select One Vegetable per Entrée: Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower, Seasoned Steamed Broccoli.

Heirloom Honey Glazed Carrots

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5 HOUR RECEPTION, 4 HOUR BAR, HORS D'OEUVRES-BUFFET STYLE MEAL

YOUR WEDDING PACKAGE INCLUDES:

Complimentary Honeymoon Suite (1 Night) One Bridal Changing Room

Custom Room Diagram & Dance Floor

(Inside) Four Hour Open Bar

Champagne Toast for Bridal Table

Domestic Cheese and Cracker Display, Fresh Crudité and Spring Herb Ranch Dip

2 Additional Hors D'oeuvre Choices - Butler'd or Displayed

Complimentary White Floor Length Linens Choice of White or Ivory Napkins

White or Black Spandex Chair Covers

MENU SELECTIONS:

Select One Salad:

Caesar Salad

Peak House Greens Salad with Herb Balsamic Vinaigrette

Select Two Entrees: Chef Carved Prime Rib, Chef Carved Black Oak Ham, Herb Stuffed Chicken, Blackened Salmon with a Honey Glaze, Carved Maple Glazed Bacon Wrapped Pork Loin, Beer Battered Haddock,

Grilled Tequila Chicken

Select Two Accompaniments:

Roasted Red Seasoned Potatoes, Yukon Gold Mashed Potatoes, Seasoned Thai Quinoa Blend,

or

Heirloom Honey Glazed Carrots

Select One Vegetable:

Asparagus with Blistered Tomatoes, Baked Garlic Cauliflower,

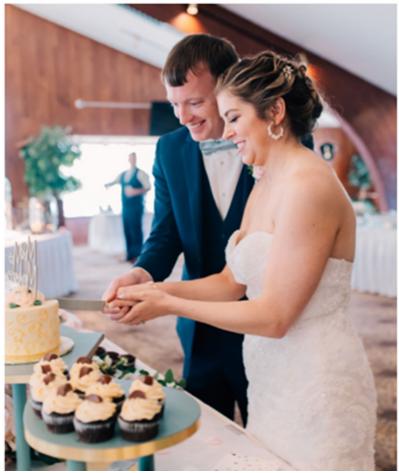
Seasoned Steamed Broccoli













HOT BUTLERED SELECTIONS:

Vegetable Egg Rolls with Plum Sauce Pork Pot Stickers Spanakopita Crab Rangoon

DISPLAYED:

Pepperoni & Cheese Bread with Marinara
Sausage Stuffed Mushrooms
Italian Meatballs with Marinara
Buffalo Chicken Wing Dip with Corn Chips
Artichoke & Spinach Dip with Pitas

COLD BUTLERED SELECTIONS:

Caprese Skewers Fresh Fruit Platter Tomato Bruschetta Additional Premium Hors D'oeuvres

*MAY BE BUTLERED FOR AN ADDITIONAL FEE.

COLD SELECTIONS

*Deviled Eggs Flight Assortment of deviled eggs

*Smoked Salmon Blini's with Dill Cream Sauce Mini potato pancakes with smoked salmon, dill cream sauce & capers

> Toast Skagen Toasted sourdough crostini with Swedish shrimp salad

*Cranberry Chicken Cups Phyllo cups filled with cranberry chicken salad

Creamed Roquefort & Candied Walnut Salad Bleu cheese & cream cheese mixture topped with candied walnuts on crostini's

HOT SELECTIONS

*Pimento Cheese Tartines



Late-Vight After Party

AT BISTRO 210 RESTAURANT
(INCLUDES 2-HOUR PRIVATE BUFFET AREA, RESERVED SEATING & BUFFET ATTENDANT)

SAUSAGE & RED PEPPER PIZZA

Sausage & Red Pepper Pizza

8 Slices (Round) 24 Slices (Sheet)

P E P P E R O N I P I Z Z A

Pepperoni, Marinara & Mozzarella Cheese 8 Slices (Round) 24 Slices (Sheet)

PINEAPPLE PIZZA

Ham, Pineapple, Jalapenos, Marinara & Mozzarella Cheese 8 Slices (Round) 24 Slices (Sheet)

CHEESE PIZZA

Blended Mozzarella Cheese & Marinara 8 Slices (Round) 24 Slices (Sheet)

WILD MUSHROOM & GRILLED VEGGIE PIZZA

Wild Mushrooms, Fire Roasted Onions, Yellow Peppers, Red Peppers, Green Peppers, Marinara & Mozzarella Cheese 8 Slices (Round) 24 Slices (Sheet)

SMALL BITES

(Based on 50 pieces per order)
BBQ Pork Sliders
Battered Macaroni & Cheese Bites
Bavarian Pretzel Stick with Cheddar Ale Dipping Sauce
Boneless Wings tossed in Buffalo Sauce with Dipping Sauce

Additional Services

Shuttle Service for Bridal Party Only (Shuttle Service for the Bridal Party is included if both the ceremony & reception are booked at Peek'N Peak)

(4) Hour Shuttle Service for All Guests

Classic Peek'N Peak Centerpieces

Chiavari Chairs with Cushion

Table Colored Napkin (based on availability)

Gold, Silver or Rose Gold Charger Plates

Aisle Runner

Arch Rental

Rehearsal Dinner - F&B Minimum

Ceremony fees range from \$600 to \$800 and cover the location, rental, set up/tear down, & white padded garden chairs.

Vegetarian Dishes and Dietary Restriction Meals are not included in Entrée Limits.

Kids Meals are \$21.00 Per Meal and may be selected from the following options: Chicken Tenders, Mac'n Cheese, Pasta & Marinara or Grilled Cheese.