

A wedding couple stands in front of a wall covered in green ivy. The bride is wearing a white, off-the-shoulder, floor-length gown with a long train and is holding a bouquet of white and green flowers. The groom is wearing a dark tuxedo with a white shirt and a black bow tie. They are standing on a concrete curb. The background is a dense wall of green ivy covering a building. The lighting is soft and natural, suggesting an outdoor setting.

The logo consists of two stylized mountain peaks in a dark green color, positioned above the brand name.
Peek'n Peak[®]
— WEDDINGS —





Peak Perfection Package

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

YOUR WEDDING PACKAGE INCLUDES:

Complimentary Honeymoon Suite (1 Night)

One Bridal Changing Room

Custom Room Diagram and Dance Floor

Shuttle Service for All Guests Staying on Peak Property

(Inside) Four Hour Open Bar – House Brands

Champagne Toast for Bridal Party

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

Complimentary White, Ivory, or Black Floor Length Linens

Choice of White, Ivory, or Black Napkins

White or Black Spandex Chair Covers

Complimentary Cake Cutting

MENU SELECTIONS:

Select One Salad:

Accompanied with Dinner Rolls

Caesar Salad

Peak House Greens Salad with Herb Balsamic Vinaigrette

Select Two Entrees:

Grilled Bistro Steak served with Demi

Blackened French Pork Chop with Apple Chutney

Chicken Marsala

Boneless Beef Short Ribs with Demi-Glace

Blackened Atlantic Salmon with a Honey Glaze

Chicken Parmesan

Select One Accompaniment:

Roasted Red Seasoned Potatoes

Jasmine Rice

Yukon Gold Mashed Potatoes

Select One Vegetable:

Asparagus with Blistered Tomatoes

Roasted Brussel Sprouts

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

Shuttle Service for All Guests Staying on Peak Property

(Inside) Four Hour Open Bar – House Brands

Champagne Toast for Bridal Party

Domestic Cheese and Cracker Display, Fresh Crudit  and Spring Herb Ranch Dip

2 Additional Hors D'oeuvre Choices

Complimentary White, Ivory, or Black Floor Length Linens

Choice of White, Ivory, or Black Napkins

Complimentary Cake Cutting

White or Black Spandex Chair Covers

MENU SELECTIONS:

Select One Salad:

Accompanied with Dinner Rolls

Caesar Salad

Peak House Greens Salad with Herb Balsamic Vinaigrette

Select Three Entrees:

Herb Stuffed Chicken

Blackened Atlantic Salmon with a Honey Glaze

Blackened Frenched Pork Chop with Apple Chutney

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

Jasmine Rice

Select One Vegetable:

Asparagus with Blistered Tomatoes

Roasted Brussel Sprouts

Seasoned Steamed Broccoli





The Ultimate Package

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

Shuttle Service for All Guests Staying on Peak Property

(Inside) Four Hour Open Bar – House Brands

Champagne Toast for Bridal Party

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

3 Additional Hors D'oeuvre Choices – Butlered or Displayed

Complimentary White, Ivory, or Black Floor Length Linens

Choice of White, Ivory, or Black Napkins

White or Black Spandex Chair Covers

Choice of Silver, Gold, or Rose Gold Charger Plates

Complimentary Cake Cutting

MENU SELECTIONS:

Select One Salad:

Accompanied with Dinner Rolls

Caesar Salad

Peak House Greens Salad with Herb Balsamic Vinaigrette

Field Greens and Berry Salad with Raspberry Vinaigrette

Select Three Entrees:

Filet Mignon,

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

Chicken Marsala

Select One Accompaniment per Entrée:

Roasted Red Seasoned Potatoes

Yukon Gold Mashed Potatoes

Jasmine Rice

Dauphinoise Potatoes

Select One Vegetable per Entrée:

Asparagus with Blistered Tomatoes

Roasted Brussel Sprouts

Seasoned Steamed Broccoli

Heirloom Honey Glazed Carrots

Premier Buffet Package

5 HOUR RECEPTION, 4 HOUR BAR, HORS D'OEUVRES-
BUFFET STYLE MEAL
BUFFET SERVICE FOR 1 HOUR.

YOUR WEDDING PACKAGE INCLUDES:
Complimentary Honeymoon Suite (1 Night) One Bridal Changing Room

Custom Room Diagram & Dance Floor

Shuttle Service for All Guests Staying on Peak Property

(Inside) Four Hour Open Bar – House Brands

Champagne Toast for Bridal Party

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

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

Complimentary White, Ivory, or Black Floor Length Linens

Choice of White, Ivory, or Black Napkins

White or Black Spandex Chair Covers

MENU SELECTIONS:

Select One Salad:

Accompanied with Dinner Rolls

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 Atlantic Salmon with a Honey Glaze

Maple Glazed Pork Loin

Beer Battered Haddock

Chicken Marsala

Select Two Accompaniments:

Roasted Red Seasoned Potatoes

Yukon Gold Mashed Potatoes

Jasmine Rice

Select One Vegetable:

Asparagus with Blistered Tomatoes

Roasted Brussel Sprouts

Heirloom Honey Glazed Carrots

Seasoned Steamed Broccoli







Wedding Package Included Hors D'oeuvres

HOT BUTLERED SELECTIONS:

Vegetable Egg Rolls with Thai Chili 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 Tortilla 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.
ALL ADDITIONAL SERVICES ARE SUBJECT
TO 8% SALES TAX & 22% SERVICE FEE

COLD SELECTIONS

**Deviled Egg Flight*
Assortment of deviled eggs

**Smoked Salmon Blinis 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
Toasted Crostinis Topped with a Creamy Bleu Cheese Spread and Candied Walnuts

HOT SELECTIONS

**Pimento Cheese Tartines*

**Cheese Stuffed Mushrooms*

**Phyllo Wrapped Asiago Asparagus*

**Buffalo Chicken Empanadas*



Late-Night 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)

PINEAPPLE PIZZA

Ham, Pineapple, Jalapenos, Marinara & Mozzarella Cheese

8 Slices (Round)

24 Slices (Sheet)

PEPPERONI PIZZA

Pepperoni, 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

ALL ADDITIONAL SERVICES ARE SUBJECT
TO 8% SALES TAX & 22% SERVICE FEE

Additional Services

ALL ADDITIONAL SERVICES ARE SUBJECT
TO 8% SALES TAX & 22% SERVICE FEE



Classic Peek'n Peak Centerpieces

Gold, Silver, or Rose Gold Charger Plates

Arch Rental

Rehearsal Dinner – F&B Minimum Requirement

Ceremony fees range from \$700 to \$1,000 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 also available.