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Where Everything Matters...

At Peek'n Peak, we recognize your wedding is one of the most important days of your life. Whether you are dreaming of an intimate ceremony or a huge celebration, we strive to make every detail perfect for your special day!

Wedding Package

All Wedding Packages Include:

5 Hour Reception with a 4 Hour Silver Open Bar

Complimentary Champagne Toast for Head Table

Complimentary Cake Cutting

Bridal Changing Room

Ivory, White, or Black Table Linens

Ivory, White, or Black Napkins

White or Black Chair Covers

Complimentary Honeymoon Suite on Night of Wedding

Discounted Hotel Room Rates for Guests

Complimentary Parking

Cocktail Hour

Charcuterie Tray

Fresh Fruit Display

Select One Stationed Hors D'oeuvres:

Aged Mac n' Cheese Balls

Sweet & Sour Meatballs

Fontina & Sundried Tomatoes

Smoked Chicken Quesadillas with Pico de Gallo

Buffalo Chicken Dip with Tortilla Chips

Spinach Artichoke Dip with Pitas

Select Two Butlered Hors D'oeuvres:

Sausage Stuffed Mushrooms

Shrimp Cocktail

Caprese Kabobs

Philly Cheesesteak Eggrolls

Chicken Parmesan Bites

Mini Cubano Sandwiches

Smoked Gouda Tenderloin Crostini

Vegetarian Spring Rolls with Apricot Mustard Dip

Grilled Cheese & Tomato Soup Shooters

Applewood Smoked Bacon Wrapped Scallops

First Course

For All Wedding Packages:

Fresh Bakery Rolls & Butter

Served Salad: Select One

Caesar Salad: Shredded Romaine with Shaved Parmesan, Herbed Croutons, & Creamy Garlic Caesar Dressing.

Peak House Greens Salad with Balsamic Vinaigrette or Ranch Dressing.

Seasonal Salad.



Plated Wedding Package

Select Three:

8oz Angus Sirloin Filet with a Cabernet Reduction.
Served with Red Smashed Potatoes & Roasted Asparagus. /GF

Blackened Atlantic Salmon with Honey Glaze.
Served with Jasmine Rice & Broccolini. /GF

Shrimp & Crab Stuffed Sole with a Chardonnay Butter Sauce.
Served with Lemon Basmati Rice & Roasted Seasonal Vegetables.

Spinach & Fontina Cheese Stuffed Chicken Breast with a Madeira Sauce.
Served with Duchess Potatoes & Broccolini. /GF

Chicken Cordon Bleu: Breast of Chicken Stuffed with Smoked Ham, Gruyere Cheese with a Dijon Cream Sauce. Served with Roasted Fingerling Potatoes & Broccolini.

Apple & Whiskey Pork Tenderloin.
Served with Sweet Potato Puree & Haricots Verts Green Beans.

Grilled Beef Tenderloin with a Madeira Sauce.
Served with Whipped Potatoes & Roasted Brussel Sprouts with Bacon. /GF



Duet Plated Wedding Package

Select One:

Grilled Beef Tenderloin & Jumbo Lump Crab Cake.
Served with Boursin Cheese, Roasted Garlic Whipped
Potatoes, & Mixed Vegetable Medley.

Grilled Beef Tenderloin & Stuffed Shrimp. Served with
Roasted Red Potatoes, Sautéed Asparagus & Dijon Cream.

Chicken Breast Stuffed with Bacon & Spinach. Served with
Lemon Shrimp, Roasted Pepper Orzo, & Lemon Butter Sauce. /GF

Beef Tenderloin Medallions with a Rosemary Demi Glaze.
Stuffed Chicken Breast with Boursin & Asparagus.
Served with Fresh Fingerling Potatoes & Broccolini.



Buffet Wedding Package

Select Three:

Sliced Beef Sirloin with Caramelized Onions & Bordelaise Sauce. /GF

Red Wine Braised Boneless Short Ribs with Creamy Polenta & Braising Liquids. /GF

Chicken Piccata with Sundried Tomatoes, Capers, & a Lemon Beurre Blanc. /GF

Chicken Cordon Bleu: Chicken Breast Stuffed with Ham & Gruyere with a Dijon Mustard Sauce.

Chicken Marsala: Pan Seared with Roasted Mushrooms & Marsala Veal Demi-Glaze. /GF

Spinach & Fontina Stuffed Chicken Breast with Madeira Sauce. /GF

Crab & Scallop Stuffed Sole with a Citrus Beurre Blanc.

Flank Steak: Hand-Carved, Marinated Grilled Flank Steak with Zesty Chimichurri Sauce.

Fresh Salmon: Sautéed Salmon with Lemon Butter Sauce & Garnished with Fresh Herbs. /GF

Select One Starch:

Wild Rice Blend

Red Smashed Potatoes

Roasted Rosemary Fingerling Potatoes

Lemon Basmati Rice

Duchess Potatoes

Duchess Sweet Potatoes

Twice Baked Potatoes

Select One Vegetable:

Seasonal Mixed Vegetables

Roasted Asparagus

Honey Glazed Carrots

Broccolini

Haricots Verts Green Beans

Pan Roasted Brussel Sprouts with Bacon

Bar Information

Silver Bar Package:

Liquor:

Smirnoff Vodka / Cutty Scotch / Canadian Club / Bacardi Rum / Captain Morgan / Malibu Rum / Seagram's 7 Whiskey / Jim Beam Bourbon / Peach Schnapps / Bombay Dry Gin / Jose Cuervo

Wine: Select 2

Chardonnay / Cabernet Sauvignon / White Zinfandel / Merlot / Moscato

Beer: Select 2

Budweiser / Bud Light / Miller Lite / Coors Light / Yuengling / Michelob Ultra / Labatt Blue / Labatt Blue Light / White Claw Seltzer / Sam Adams Seasonal Lager / Ellicottville Blueberry Wheat Ale / Angry Orchard

Gold Bar Package: Additional $15 Per Person

Liquor:

Tito's Vodka / Dewar's White Label / Bacardi Rum / Captain Morgan / Malibu Rum / 1800 Tequila / Crown Royal / Maker's Mark / Jack Daniels / Peach Schnapps / Kahlua / Tanqueray

Wine: Select 3

Chardonnay / Cabernet Sauvignon / White Zinfandel / Merlot / Moscato

Beer: Select 3

Budweiser / Bud Light / Miller Lite / Coors Light / Yuengling / Michelob Ultra / Labatt Blue / Labatt Blue Light / White Claw Seltzer / Sam Adams Seasonal Lager / Ellicottville Blueberry Wheat Ale / Angry Orchard

We are unable to accommodate longer than a four hour open bar.
For the safety of your guests, no shots will be served & guests will not be served more than two drinks at a time.
Peek'n Peak reserves the right to request identification of any guest at any time.

Enhancements

Add a Pub-Style Slider Station: $16 Per Person

Grilled Beef Patties on Mini-Brioche Bun with Lettuce, Onion, Tomato, & Cheese.

Pulled Pork Slider on Hawaiian Roll with Freshly Made Coleslaw & BBQ.

Grilled Chicken BLT Slider with Bacon, Cheddar Cheese, Lettuce, & Tomato.

Add a Chef Attended Risotto Station: $18 Per Person

Creamy Asparagus & Fontina Risotto.

Wild Mushroom Risotto with White Truffle Oil.

Homemade Risotto with Toppings Mixed to Order.

Included Toppings:
Parmesan Cheese / Blue Cheese / Balsamic Roasted Mushrooms / Walnuts / Sundried Tomatoes / Apple Smoked Bacon / Roasted Onions

Add a Carving Station to Your Buffet:

Choose One of the Following:

Roasted Turkey Breast with Maple Dijon Sauce. /GF: $12 per person

Marsala Crusted Pork Loin with Spicy Mango Chutney. /GF: $15 per person

Smoked Ham with Apricot Mustard Sauce. /GF: $14 per person

Add a Hot Coffee & Chocolate Bar: 50 Servings for $100

Milk Chocolate & White Chocolate Hot Cocoa, & Coffee

Included Toppings:
Marshmallows / Whipped Topping / Powdered Sugar / Cinnamon Sugar Shakers / Caramel Topping

Choose Three of the Following Flavors (subject to availability):
Chocolate / Peppermint / White Chocolate / Vanilla / Caramel Syrup / Lemon Crème / Cinnamon / Coconut / Amaretto / Raspberry / Hazelnut

Prices listed are subject to 22% service charge & 8% sales tax.

Additional Services

Shuttle Service:
Priced at $100.

Arch Rental:
Priced at $200.

Silver, Rose, or Gold Charger Plates:
Priced at $1.50 per charger.

Champagne Toast for the Entire Room:
Priced at $3 per person.

Classic Peek'n Peak Center Pieces:
Priced at $25 per table.

Ceremony Fee:
Price ranges from $700 to $2,000.
This covers the location, rental, set up/tear down, & white padded garden chairs.

Prices listed are subject to 22% service charge & 8% sales tax.



Late Night After Party

At Bistro 210

Includes 2 hour private buffet area, reserved seating,& buffet attendant.

Sausage & Red Pepper Pizza

Sausage, Red Peppers, Marinara, & Mozzarella Cheese.
Round (8 Slices) - $28 ⁄ Sheet (24 Slices) - $64

Wild Mushroom & Grilled Veggie Pizza

Wild Mushrooms, Fire Roasted Onions, Multi-Colored Bell Peppers, Marinara, & Mozzarella Cheese.
Round (8 Slices) - $28 ⁄ Sheet (24 Slices) - $64

Pineapple Pizza

Ham, Pineapple, Jalapenos, Marinara, & Mozzarella Cheese.
Round (8 Slices) - $28 ⁄ Sheet (24 Slices) - $64

Pepperoni Pizza

Pepperoni, Marinara, & Mozzarella Cheese.
Round (8 Slices) - $22 ⁄ Sheet (24 Slices) - $54

Cheese Pizza

Marinara & Mozzarella Cheese.
Round (8 Slices) - $20 ⁄ Sheet (24 Slices) - $50

Small Bites

(Based on 50 pieces per order)

BBQ Pork Sliders: $240

Battered Macaroni & Cheese Bites: $125

Bavarian Pretzel Sticks with Chedder Ale Cheese Sauce: $125

Boneless Buffalo Wings with Dipping Sauce: $125

Prices listed are subject to 22% service charge & 8% sales tax.

Frequently Asked Questions

What deposits are due in order to hold our preferred wedding date?

Deposits are based on your contracted food & beverage minimum. Your first deposit will be 25% of your food & beverage minimum & will be due along with a signed contract. Additional payments are due 6 months, 4 months & 2 months prior to your wedding. Final pre-payment of all estimated charges are due 14 business days prior to your wedding.

Is a Day-of Wedding Coordinator included?

Yes! The Peek'n Peak includes a day-of wedding coordinator that will ensure that your vision comes to life. They will be able to assist with catering selections & creating your event timeline.

Can I provide my own food & beverage?

No food or beverages are permitted to be brought into Peek'n Peak with the exception of your wedding cake & traditional wedding cookies. Additionally, the complex prohibits the removal of food or beverages from the function by the client or any of the client's guests.

Can you accommodate guests with dietary restrictions?

Our Executive Chef is able to cater to special dietary requirements including vegetarian, vegan, & gluten-free/celiac. Please inform your Wedding Coordinator & our Chef will create something unique while adhering to dietary needs.

Can you do a menu tasting?

Yes! Your wedding coordinator will be able to schedule a menu tasting upon your request. Tastings are scheduled Tuesday-Friday during non-peak meal hours of 2:00PM & 4:00PM and based on approval of the Executive Chef. You will select a salad, between 4 entrees, 2 starch options, & 2 vegetable options. This is offered to the couple at a price of $25 per person. Additional guests (up to four) may attend at a price of $40 per person. Prices listed are subject to 22% service charge & 8% sales tax.

Do you offer kids menu options?

Kids meals are available at $14+ per meal & may be selected from the following options: Chicken Tenders, Mac'n Cheese, or Hamburger/Cheeseburger.