

# Ceremony Packages

Our Event Coordinators can help you customize every aspect of your event from your ceremony to the décor.

Have us take care of all the details so you can focus on enjoying your special day!

## The Gazebo Package

- ~Use of Pond-Side Gazebo for Ceremony & Rehearsal
- ~White Folding Chairs including set up and removal (up to 150)  
*Additional chairs can be rented at \$2.50 each*
- ~Handcrafted White Pillars with Glass Top

## The Classic Package

- ~Use of Fountain Ballroom for Private Ceremony & Rehearsal
- ~Chair set up and removal (160 person capacity)
- ~Handcrafted White Pillars with Glass Top

## The Twilight Ceremony

- ~Ceremony must occur within the 6 hour timeframe allotted by the room rental
- ~Use of Grand Ballroom Dance Floor for Ceremony & Rehearsal
- ~Handcrafted White Pillars with Glass Top
- ~Up to 40 chairs on dance floor for immediate family and friends (all other guests seated at round tables)

## Balcony Ceremony Package

- ~Use of Balcony overlooking the Pond for Ceremony & Rehearsal
- ~Chair set up and removal (50 person capacity)
- ~Handcrafted White Pillars with Glass Top

# Décor Packages

## The Silo Premier Package

Access to all centerpiece vases: Hurricane, Eiffel Tower (frosted & clear), cylinder, goblets, mason jars, votive candle holders (with tea lights) and window votive candles (with LED candles). Centerpiece mirrors, photo frames, lanterns, spot lights, wood rounds, LED pillar candles and stones.

## A La Carte Décor Prices

Colored Napkins (minimum of 100)

Black Table Underlay's

Wooden Centerpiece Rounds/Cake Stand

Triple Light Lamp Posts

Ceramic Pillars & Glass Top

Votive Candles Placed in Window Sills

Paper Lanterns on Canopy Frame

Lighting on the Head Table

Ceremony/Entrance Doors

## Equipment Rental Prices

DVD Player

Projector and Screen

Stage (6~4x8 sections)

Sound System (Indoor use)

Sound System (Outdoor use)

Sound System Attendant (Ceremony ONLY)

Prices are subject to change.

# Hors D' Oeuvres

Each Selection Serves 50 Guests

## Hot Selections

### **Assorted Quiches**

An assortment of Bacon, Broccoli, Spinach and Lobster bite size quiches.

### **Maui Shrimp Spring Roll**

Shrimp spiced with hot chilies, red curry, coconut milk and cilantro.

### **Pear & Brie Phyllo**

Creamy Brie cheese, pear puree and toasted almonds in a phyllo pouch.

### **Chicken Tandoori**

Chicken tender seasoned with yogurt, cumin and cayenne served on a skewer .

### **Spinach Artichoke Dip**

Spinach and artichoke in a creamy garlic parmesan sauce served with tortilla chips.

### **Crab Rangoon Dip**

Crab meat in a cream cheese dip served with wonton chips.

### **Shrimp Scampi Dip**

Sautéed shrimp in a creamy white wine dip served with wonton chips.

### **Philly Cheese Steak Dip**

Creamy cheese dip with beef, onion and green pepper served with tortilla chips.

### **Meatballs**

Classic meatballs with your choice of signature silo or barbeque sauce.

### **Stuffed Mushrooms**

Mushroom caps stuffed with your choice of:

Vegetable

Crab

### **Spinach & Artichoke Wontons**

Crispy wontons filled with a creamy spinach and artichoke mixture.

### **Bacon Wrapped Scallops**

Sea scallops wrapped in bacon.

### **Breaded Artichokes**

Artichokes stuffed with a Boursin cheese, breaded and fried.

All food and beverage is subject to a 6% sales tax and 20% service fee.

Prices and menu items subject to change.

# Hors D' Oeuvres Continued

Each Selection Serves 50 Guests

## Cold Selections

### **Fruit Platter**

Fresh seasonal fruit artfully displayed (available April-Sept).

### **Vegetable Platter**

Garden fresh vegetables arranged market style with a creamy ranch dipping sauce.

### **Cheese Platter**

An assortment of fine domestic cheese and spreads served with an array of crackers.

### **Bruschetta**

Crostini topped with a traditional tomato basil bruschetta drizzled with a balsamic glaze.

### **Caprese Skewers**

Fresh Mozzarella, grape tomatoes, olives , salami\* and basil drizzled with balsamic.

Caprese

\*Antipasto

### **Beef Crostini**

Shaved beef served on a crostini with Feta cheese.

### **Shrimp Cocktail**

Chilled shrimp with cocktail sauce.

### **Hummus Platter**

3 Cheese, & Roasted Red Pepper Hummus served with pita chips and soft pita.

## Passed Hors D' Oeuvres

Serves 50 Guests

**25 each:** Assorted Mini Quiche, Maui Shrimp Spring Rolls, Pear and Brie Phyllo Pouches and Chicken Tandoori.

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# Buffet and Plated Dinner Menu

Provide up to two plated entrées for your guests to choose from, minimum of 25 people per entrée.  
If serving more than one entrée, the group is responsible for providing a list of guest names and chosen entrée.

All selections include choice of salad or soup (listed below), rolls, coffee, water and iced tea.

Plated salad for buffet or cup of soup add \$ per person.

Choice of Two Entrée Buffet

Choice of Three Entrée Buffet

Combination Plated Meal

**Silo Signature Salad:** Mixed greens with candied pecans, dried cranberries and Asiago cheese and our house mango chardonnay dressing.

**Mixed Green Salad:** Mixed greens, shredded carrot, cucumber and onion with ranch and balsamic vinaigrette.

**Soup:** Seasonal Options available, check with coordinator.

## Entrées

### Herb Chicken

Seasoned chicken breast topped with your choice of a lemon and dill butter sauce or raspberry sauce.

### Creamy Parmesan Chicken

Season chicken breast topped with our delicious creamy parmesan sauce.

### Sundried Tomato Chicken

Herb seasoned chicken breast and sun dried tomatoes with a white wine cream sauce.

### French Onion Roast Beef

Slow roasted and thinly sliced served with a savory gravy.

### Braised Brisket

Tender beef brisket braised in your choice of a red wine sauce or Kentucky bourbon glaze.

### Italian Pork Loin

Boneless pork loin roasted with a zesty Italian seasoning.

### Ham

Sliced apple wood smoked ham.

### Blackberry Salmon

Baked salmon topped with blackberry Dijon sauce.

### Parmesan Cod

Garlic herb seasoning and Parmesan encrusted Cod.

### Garden Quinoa

Squash, zucchini, tomato and mushroom sautéed in white wine. Add Chicken for \$2 per person.

### Fettuccini Alfredo

Tossed in an Alfredo sauce with red peppers. Add Chicken for \$ per person or Shrimp Scampi for \$ per person

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## Vegetables & Starches

Choice of one vegetable and one starch

Buttered Corn	Wild Rice
Glazed Baby Carrots	Mashed Potatoes
Buttered Green Beans	Cheesy Cubed Potatoes
Carrot and Bean Medley	Roasted Red Skin Potatoes
Steamed Broccoli & Cauliflower Medley	Parmesan Garlic Whipping Cream Potatoes

## Carved Specialties

Add a carving station as an entrée to your buffet ONLY.

Our talented chefs will be standing by to serve your guests

### **French Onion Roast Beef**

Slow roasted and thinly sliced served with a savory gravy.

*\$2 per person*

### **Braised Brisket**

Tender beef brisket braised in your choice of a red wine sauce or Kentucky bourbon glaze.

*\$2 per person*

### **Italian Pork Loin**

Boneless pork loin roasted with a zesty Italian seasoning.

*\$2 per person*

### **Ham**

Sliced apple wood smoked ham.

*\$2 per person*

### **Beef Tenderloin**

Slow roasted served with a horseradish peppercorn sauce.

*Market Price*

### **Prime Rib**

Our special house recipe! Roasted over night, served with a horseradish sauce and Au Jus.

*Market Price*

## Children's Menu

Choose ONE entrée, available to children 10 years and under.

\$ per child

Chicken Tenders and Fries

Kraft Macaroni and Cheese

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# Late Night Menu

*A minimum of 30 people per item*

## **Silo Chips and Dip**

*Kettle chips served with our house French onion dip.*

## **Tortilla Chips and Salsa**

*Add guacamole for \$1.00 per person.*

## **Zippers**

*Pretzels tossed with our spicy house-made seasoning.*

## **Cheese-It Snack Mix**

## **Gardetto Snack Mix**

## **Mixed Nuts**

## **Pizza (minimum of 3 pizzas per order)**

*Chef's choice assortment of party cut pizzas (4 people per pizza).*

## **Mexican Bar**

*Mini chicken tacos and taquitos with tortilla chips and salsa (add guacamole for \$1.00 per person).*

## **Dim Sum Bar**

*Mini chicken pot stickers, egg rolls and spinach artichoke wontons.*

*Dessert options available , please contact your  
event coordinator for information and pricing.*

*All food and beverage is subject to a 6% sales tax and 20% service fee.*

*Prices and menu items subject to change.*

# Hosted Beverage Packages

Packages are priced accordingly no substitutions.

Bar service will stop 30 minutes prior to the event's scheduled ending time.

Cash bar services can be made available for any beverages not included in the hosted bar package.

## **Package # 1 Beer and Wine**

Choice of 1 domestic draft beer, house wines, soft drinks and juices.

## **Package # 2 Beer, Wine and Well Brand Liquor**

Choice of 1 domestic draft beer, house wines, well brand liquor, soft drinks and juices.

## **Package # 3 Beer, Wine and Call Brand Liquor**

Choice of 1 domestic draft beer, house wines, call brand liquor, soft drinks and juices.

## **Package # 4 Beer, Wine and Premium Brand Liquor**

Choice of 1 domestic draft beer, house wines, premium brand liquor, soft drinks and juices.

## **Non-Alcoholic Package**

Includes soft drinks and juices.

# The Silo Beverage Service

## CASH BAR

### **Soft Drinks and Juice**

Coke products, pineapple, orange and cranberry juice

### **Domestic Bottled Beer**

Bud Light, Budweiser, Coors Light, Miller Lite & Killians

### **Premium Bottled Beer**

Founders All Day IPA & Goose Island 312

### **Well Brand Liquors**

Vodka, Gin, Rum, Scotch, Whiskey-Bourbon, Tequila, Peach Schnapps, Amaretto & Triple Sec

### **Call Brand Liquors**

Absolut, Bombay, Bacardi Rum, Captain Morgan's, Malibu, Dewars, Jack Daniels, Segrans 7 & Jose Cuervo

### **Premium Brand Liquors**

Kettle One, Tanqueray, Mt. Gay, Glenlivet, Makers Mark, Crown Royal, Patron, Courvosier, Baileys, Kahlua & Di Saronno

### **Specialty Drinks**

Bloody Mary, Martinis, Old Fashion, etc...

### **House Wines**

Chardonnay, Moscato, Merlot, Cabernet.

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Prices and menu items subject to change.

# *Additional Beverage Offerings*

## **Champagne** (Prosecco)

8 people per bottle, one glass per person, poured & served to each guest (21 years or older).

## **Sparkling Juice** (White Grape)

8 people per bottle, one glass per person, poured & served to each guest.

## **Red Sangria** (approx. 50 servings)

## **White Sangria** (approx. 50 servings)

## **Fruit Punch** (approx. 50 servings)

## **Lemonade** (approx. 50 servings)

## **Domestic Keg** (Budweiser, Bud Light, Miller Lite, Coors Light, Labatt & Labatt Light)

## **Premium or Micro Brew Keg**

*If you're interested in having other types of beer or wine available, please contact  
event coordinator for information and pricing.*

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Prices and menu items subject to change.*