

# Evergreene Venue



**CONGRATULATIONS ON YOUR ENGAGEMENT! WE ARE THRILLED TO BE A PART OF YOUR WEDDING JOURNEY AND WOULD BE HONORED TO HOST YOUR SPECIAL DAY AT OUR VENUE. WITH OUR PICTURESQUE SETTING, CUSTOMIZABLE OPTIONS, CULINARY EXCELLENCE, AND DEDICATED SERVICE, WE ARE CONFIDENT THAT OUR VENUE IS THE PERFECT CHOICE FOR YOUR WEDDING. LET US CREATE AN UNFORGETTABLE EXPERIENCE THAT REFLECTS YOUR UNIQUE LOVE STORY AND SURPASSES ALL EXPECTATIONS. SCHEDULE A VISIT TODAY AND LET THE MAGIC BEGIN!**

# *On-Site Ceremonies*

*Say I Do With An Amazing View*



**SIMPLIFY YOUR SPECIAL DAY BY HOSTING YOUR CEREMONY AND RECEPTION  
IN THE SAME PLACE, ENSURING A SEAMLESS AND STRESS-FREE  
CELEBRATION FOR YOU AND YOUR GUESTS.**

**FRIDAY: \$1,500  
SATURDAY: \$2,500  
SUNDAY: \$1,850**

**CEREMONY FEES INCLUDE SETUP & REMOVAL OF CHAIRS**

# SIGNATURE PACKAGE

## APPETIZERS (CHOOSE 2)

Mini Crab Cake  
Lemon Aioli with frisee salad

Shrimp Cocktail

Tortellini alla Vodka

Penne Pomodoro

Seared Tuna

Chef choice of soup

## SALADS (CHOOSE 1)

GREEK SALAD

CEASAR SALAD

MIXED GREENS SALAD

Asian Cabbage Slaw

Marinated Mushroom Salad

## DESSERTS (CHOOSE 1)

Chocolate Mousse  
New York Cheesecake  
Chocolate Cake  
Berry Partfait  
Mini Chocolate Eclairs  
Assorted Cookies and  
Brownies

## MAIN COURSE (CHOOSE 2)

FILET MIGNON AU POIVRE  
Peppercorn crust and brandy demi glaze

Pan Seared Sirloin  
Wild mushrooms and port wine demi  
glaze

Herb Boneless Chicken Breast  
balsamic reduction, mushroom and  
blistered tomatoes

## PRICING

Friday: \$88/pp  
Saturday: \$96/pp  
Sunday: \$84/pp

Blackened Salmon  
Coconut saffron cream sauce

Pan seared Tuna  
with papaya mango chutney

Chicken Marsala  
with Mushrooms & sweet marsala wine  
sauce

Chicken Piccata  
lemon caper butter sauce

Penne Primavera Alfredo  
Seasonal Vegetables, parmesan alfredo

## CARVING STATIONS (ADDITIONAL)

Roasted Top Sirloin

Sliced Roast Turkey

Fresh Sliced Oven baked Ham

## CHAFING DISHES (ADDITIONAL)

SLICED LONDON BROIL

PENNE PASTA ALA VODKA

PENNE PASTA

ROASTED TURKEY

ROAST PORK LOIN

SALMON

CHICKEN OPTIONS  
PICATTA, MARSALA, OR PARMESAN

EGGPLANT ROLLATINI

TORTELLINI FRA DIAVOLO

BEEF BOURGUIGNON

SHRIMP SCAMPI

PECAN CRUSTED TILAPIA

## SIDES (CHOOSE 2)

Seasonal Vegetable Medley  
Green Bean Almondine  
Orange Glazed Carrots  
Garlic Mashed Potatoes  
Roasted Fingerling Potatoes  
Rice Pilaf  
Scalloped Potatoes  
Sweet Potato and Fingerling Hash

# LUXURY PACKAGE

## APPETIZERS (CHOOSE 3)

Mini Crab Cake  
Lemon Aioli with frisee salad

Shrimp Cocktail

Tortellini alla Vodka

Penne Pomodoro

Seared Tuna

Chef choice of soup

## SALADS (CHOOSE 2)

GREEK SALAD

CEASAR SALAD

MIXED GREENS SALAD

Asian Cabbage Slaw

Marinated Mushroom Salad

## DESSERTS (CHOOSE 2)

Chocolate Mousse  
New York Cheesecake  
Chocolate Cake  
Berry Partfait  
Mini Chocolate Eclairs  
Assorted Cookies and  
Brownies

## MAIN COURSE (CHOOSE 3)

FILET MIGNON AU POIVRE  
Peppercorn crust and brandy demi glaze

Pan Seared Sirloin  
Wild mushrooms and port wine demi  
glaze

Herb Boneless Chicken Breast  
balsamic reduction, mushroom and  
blistered tomatoes

## PRICING

Friday: \$115/pp  
Saturday: \$122/pp  
Sunday: \$110/pp

Blackened Salmon  
Coconut saffron cream sauce

Pan seared Tuna  
with papaya mango chutney

Chicken Marsala  
with Mushrooms & sweet marsala wine  
sauce

Chicken Piccata  
lemon caper butter sauce

Penne Primavera Alfredo  
Seasonal Vegetables, parmesan alfredo

## CARVING STATIONS (ADDITIONAL)

Roasted Top Sirloin

Sliced Roast Turkey

Fresh Sliced Oven baked Ham

## CHAFING DISHES (CHOOSE 2)

SLICED LONDON BROIL

PENNE PASTA ALA VODKA

PENNE PASTA

ROASTED TURKEY

ROAST PORK LOIN

SALMON

CHICKEN OPTIONS  
PICATTA, MARSALA, OR PARMESAN

EGGPLANT ROLLATINI

TORTELLINI FRA DIAVOLO

BEEF BOURGUIGNON

SHRIMP SCAMPI

PECAN CRUSTED TILAPIA

## SIDES (CHOOSE 2)

Seasonal Vegetable Medley  
Green Bean Almondine  
Orange Glazed Carrots  
Garlic Mashed Potatoes  
Roasted Fingerling Potatoes  
Rice Pilaf  
Scalloped Potatoes  
Sweet Potato and Fingerling Hash

# BUFFET PACKAGE

## APPETIZERS (CHOOSE 2)

Mini Crab Cake  
Lemon Aioli with frisee salad

Shrimp Cocktail

Tortellini alla Vodka

Penne Pomodoro

Seared Tuna

Chef choice of soup

## SALADS (CHOOSE 2)

GREEK SALAD

CEASAR SALAD

MIXED GREENS SALAD

Asian Cabbage Slaw

Marinated Mushroom Salad

## DESSERTS (CHOOSE 2)

Chocolate Mousse  
New York Cheesecake  
Chocolate Cake  
Berry Partfait  
Mini Chocolate Eclairs  
Assorted Cookies and  
Brownies

## MAIN COURSE (CHOOSE 2)

FILET MIGNON AU POIVRE  
Peppercorn crust and brandy demi glaze

Pan Seared Sirloin  
Wild mushrooms and port wine demi  
glaze

Herb Boneless Chicken Breast  
balsamic reduction, mushroom and  
blistered tomatoes

## PRICING

Friday: \$85/pp  
Saturday: \$92/pp  
Sunday: \$82/pp

Blackened Salmon  
Coconut saffron cream sauce

Pan seared Tuna  
with papaya mango chutney

Chicken Marsala  
with Mushrooms & sweet marsala wine  
sauce

Chicken Piccata  
lemon caper butter sauce

Penne Primavera Alfredo  
Seasonal Vegetables, parmesan alfredo

## CARVING STATIONS (ADDITIONAL)

Roasted Top Sirloin

Sliced Roast Turkey

Fresh Sliced Oven baked Ham

## CHAFING DISHES (ADDITIONAL)

SLICED LONDON BROIL

PENNE PASTA ALA VODKA

PENNE PASTA

ROASTED TURKEY

ROAST PORK LOIN

SALMON

CHICKEN OPTIONS  
PICATTA, MARSALA, OR PARMESAN

EGGPLANT ROLLATINI

TORTELLINI FRA DIAVOLO

BEEF BOURGUIGNON

SHRIMP SCAMPI

PECAN CRUSTED TILAPIA

## SIDES (CHOOSE 2)

Seasonal Vegetable Medley  
Green Bean Almondine  
Orange Glazed Carrots  
Garlic Mashed Potatoes  
Roasted Fingerling Potatoes  
Rice Pilaf  
Scalloped Potatoes  
Sweet Potato and Fingerling Hash

# Bar Packages

**PACKAGES INCLUDE 4.5 HOURS OF SERVICE  
BAR IS CLOSED FOR THE LAST HALF HOUR OF THE RECEPTION. SOFT DRINKS  
AND COFFEE WILL BE SERVED.**

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## SILVER PACKAGE

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Signature Cocktail  
Domestic Beer  
Imported Beer  
Wine by the glass  
Champagne Toast

**\$29**

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## GOLD PACKAGE

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Mixed Drinks  
Signature Cocktail  
Domestic Beer  
Imported Beer  
Wine by the glass  
Continuous Champagne  
House Liquors

**\$41**

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## PLATINUM PACKAGE

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Mixed Drinks  
Signature Cocktail  
Domestic Beer  
Imported Beer  
Wine by the glass  
Continuous Champagne  
Premium Liquors

**49**

# *Complimentary Amenities*

- WEDDING COORDINATOR
- WHITE OR CHAMPAGNE TABLECLOTHS & NAPKINS
- BRIDAL SUITE
- CHAMPAGNE TOAST FOR ALL GUESTS
- CUSTOMIZED FLOOR PLAN & TABLE LAYOUT
- SIGNATURE DRINKS (GIVEN AT COCKTAIL HOUR)
- PRE-WEDDING FOOD TASTING
- GUEST AMENITIES IN RESTROOMS
- COCKTAIL HOUR
- ENGAGEMENT SHOOT LOCATION (2 HOURS)

# *Premium Upgrades*

- SPECIALTY LINENS
- CHARGER PLATES
- CHAIR UPGRADES
- WEDDING CAKE
- CEREMONY DECOR
- ADDITIONAL BAR
- BRIDAL SUITE SPECIALTY MENU
- SEND OFF STATIONS
- REHEARSAL DINNER

# *Additional Details*

## *Minimums*

**FRIDAY: MINIMUM 75 PEOPLE**  
**SATURDAY: MINIMUM 125 PEOPLE**  
**SUNDAY: MINIMUM 100 PEOPLE**

## *Schedules*

**CEREMONY + RECEPTION:**  
**FULLY BOOKED DAY, THERE WILL BE NO OTHER EVENTS**  
**SETUP CAN BEGIN AS EARLY AS 9AM**  
**ALL ITEMS MUST BE REMOVED BY 10AM THE FOLLOWING DAY**

**ONLY RECEPTION:**  
**SETUP CAN BEGIN 3.5 HOURS PRIOR TO EVENT**  
**ALL ITEMS MUST BE REMOVED BY 10AM THE FOLLOWING DAY**

## *Additional Fees*

**ROOM RENTAL FEE: \$4,000**

**SERVICE CHARGE: 20%**

**SALES TAX: 6%**