

WEDDING

menu



MANAGEMENT CHARGE & TAXES

All catered events are subject to a 23% Management Charge. This Management Charge is the sole property of OVG Hospitality and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages). There will also be a sales tax of 9.35% added to the final bill.

GUARANTEES

A final guarantee of attendance is required five business days prior to all food and beverage events. The billing will be based on your final guaranteed guest account. Any guest counts provided within five days of the event will be charged at the per person rate plus \$5.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at Least five business days prior to the event.

OUTSIDE FOOD & BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at Stormont Vail Events Center. Any exceptions must be requested and obtained by prior written approval of the General Manager of Hospitality.

LINENS

OVG Hospitality does not provide Linen service.

ALCOHOL SERVICES

OVG Hospitality reserves the right to regulate all alcoholic beverage services. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent. If approved to bring outside alcohol onsite, appropriate corking fees will be applied. OVG reserves the right to request the proper identification from patrons for alcoholic beverage service. OVG reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

CASHLESS BAR SERVICE

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. Our new system gives our customers more ways to pay. Tap, Dip or Swipe with ease. Featuring Apple, Samsung, and Google Payments

BAR MINIMUMS

If a bartender is provided at your event, each bartender must reach \$500 in sales, or an average of \$500 in sales per bartender with multiple bars. If \$500 in sales is not met, the shortfall will be added to the event bill. One bartender is recommended per 150 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

MEAL AND BEVERAGE START AND END TIMES

Catering meal service begins one hour prior to meal service and ends one hour after meal service ends. Bar and beverage service begins at the contracted event start time of the event and ends thirty minutes prior to the contracted event end time. Any OVG Hospitality service staff required outside of this time will require an additional management fee of \$75 an hour per employee required.

MEAL SERVICE

All meal service including buffets, stations, snack breaks, and plated last one and a half hours. Any additional time required will incur an additional management fee of \$150 per hour with a required one hour minimum.

BEVERAGE SERVICE

Beverage stations are billed on a per person basis any restocking of product will incur a per piece or gallon charge added to the invoice at the end of the event.

MENU PLANNING

All menus must be finalized twenty-one days prior to event date. Menu changes within the twenty-one days will incur additional charges based on restocking fees and procurement fees. These charges can differ based on product requirements. There will also be \$125 management fee added for any menu changes.

HORS D'OEUVRES

SIZZLING

SPINACH AND ARTICHOKE DIP WITH NAAN & TORTILLA CHIPS	6 PER PERSON
CHIPS & QUESO	4 PER PERSON
CRAB CAKES WITH CITRUS AIOLI	6 PER PIECE
MIDWESTERN BISON MEATBALLS	5 PER PIECE
MEATBALL WELLINGTON WITH MARINARA	5 PER PIECE
BACON WRAPPED CHICKEN	5 PER PIECE
VEGAN STUFFED PEPPERS	5 PER PIECE
BBQ BACON WRAPPED SHRIMP	4 PER PIECE
BACON WRAPPED ASPARAGUS	4 PER PIECE
CHICKEN SATAY WITH PEANUT SAUCE	4 PER PIECE
SWEET & SALTY PORK BELLY BITES	4 PER PIECE
ASSORTED STUFFED MUSHROOMS	4 PER PIECE
PULLED PORK SLIDERS	4 PER PIECE
CHORIZO STUFFED YUKON'S	3 PER PIECE
VEGETABLE SPRING ROLL	3 PER PIECE
BONE-IN WINGS	2 PER PIECE

CHILLED

VEGETABLE ERUDITE WITH DIPS	4 PER PERSON
CHARCUTERIE BOARD	15 PER PERSON
SHRIMP CEVICHE CUCUMBER CUP	6 PER PIECE
FRESH FRUIT KABOB WITH DIP	5 PER PIECE
ANTIPASTI SKEWERS	4 PER PIECE
CHOCOLATE STRAWBERRIES	3 PER PIECE
ASSORTED PIN-WHEEL SANDWICHES	3 PER PIECE
CAPRESE WANTON CUP	3 PER PIECE
SHRIMP WITH COCKTAIL SAUCES	3 PER PIECE

PLATINUM PACKAGE 41 PER PERSON

Pick any 3 Sizzling items along with Sliced Fresh, Seasonal Fruit Cheese & Cracker Display Vegetable Crudite with Charcuterie Board and Assorted Dessert Display

GROOMS PICK 30 PER PERSON

Bone-In Wings, Pulled pork Sliders, Street Taquitos, Fresh Fruit Display, and Chips & Queso

PLATED DINNERS

All plated dinners are accompanied by choice of Salad, Vegetable, and Starch. Dinner Rolls with Butter and Coffee Station included

PRIME RIB

Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus

MARKET PRICE

TOP SIRLOIN

Roquefort topped with Angus Sirloin finished with Mesa Sauce

38 PER PERSON

STEAK MEDALLIONS

Grilled Petite Tenders with *Choice of Sauce

35 PER PERSON

TRIO PLATE

Grilled Petite Tenders with *Choice of Sauce
Grilled Chicken Breast with • Choice of Sauce
Grilled and Slow Roasted Pork Loin with *Choice of Sauce

33 PER PERSON

SALMON

Sesame Encrusted Salmon with Siracha Honey Sauce

33 PER PERSON

DUO PLATE

Grilled Petite Tenders with *Choice of Sauce
Grilled Chicken Breast with *Choice of Sauce

32 PER PERSON

STUFFED CHICKEN

Chicken Breast stuffed with *Choice of:
Spinach & Artichokes or Feta & Sun Dried Tomato and
Finished with Chardonnay Sauce

31 PER PERSON

SOUTH DAKOTA CHOP

Grilled Bone-In Pork Chop with Velouté Sauce and Caramelized Onions

28 PER PERSON

PORK MEDALLIONS

Grilled and Slow Roasted Pork Tenderloin with *Choice of Sauce

26 PER PERSON

GRILLED CHICKEN

Grilled Chicken Breast with *Choice of Sauce

26 PER PERSON

QUINOA STUFFED ZUCCHINI BOAT

Zucchini stuffed with an Organic Quinoa and Brown Rice Blend, Grilled
Vegetables, Pepper Jack

22 PER PERSON

KID'S MEAL AGED 12 AND UNDER

Chicken Strips, Fries, Fresh Fruit

13 PER PERSON

CHOICE OF SAUCES

CHICKEN

Portabells Marsala
Gouda Cream
Bourbon
Scaloppini
Gazpacho
Honey Lime
Cucumber Salsa
Lingonberry

PORK

Dijon Marsala
Korean BBQ
Sweet & Spicy Plum
Chipotle Maple
Apple Brandy

STEAK

Red Wine Demi
Chimichurri
Roasted Shallot
Bearnaise
Wild Mushroom
Mesa Cabernet
Bourbon BBQ

SALAD

CLASSIC HOUSE SALAD

Tomatoes and Cucumbers

CAESAR SALAD

Kalamata Olives, Shaved
Parmesan, Roma Tomatoes
and Croutons

SPINACH SALAD

Red Onions, Mushrooms,
Walnuts and Dried Cranberries

VEGETABLE

Roasted Garlic
Green Beans
Roasted Asparagus
Roasted Medley
Brussel Sprouts
Cauliflower

STARCH

Roasted Reds
Roasted Yukon's Gold
Roasted Yukon's and Yams
Garlic Mashed
Mashed Sweet Potato
Midwestern Rice Medley

DESSERTS Available upon request



BUFFETS

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person.

Buffets are for one hour and a half of continual service

PREMIER

50 PER PERSON

Slow Roasted and Carved Strip Loin
Grilled Chicken with Forestiere Sauce
Baked Seabass with Lemon
Duchess Potatoes White Truffle Asparagus
Kale and Arugula Salad with
Mango Pineapple Dressing
Quinoa Salad with Lime Vinaigrette
Dinner Rolls with Butter
Coffee Station

LASTING IMPRESSION

34 PER PERSON

Choice of 2 Entrees
Grilled Flank Steak with Wild Mushroom Sauce
Grilled Salmon with Veloute Sauce
Grilled Chicken with *Choice of Sauce
Lobster Mac & Cheese
Includes
Caprese Salad
Classic Caesar Salad
Garlic Mashed Potatoes
Chef's Choice Vegetable
Dinner Rolls with Butter
Coffee Station

PRAIRIE

31 PER PERSON

Beef Pot Roast with Au Jus
Boneless Country Style Ribs
Honey Lime Mesquite Chicken
Mixed Greens with Assorted Dressings
Twice Baked Potato Salad
Kohlrabi and Brussel Sprout
Coleslaw
Mashed Sweet Potatoes
Chef's Choice Vegetable
Corn Bread with Honey Butter

FALLS

25 PER PERSON

Choice of 2 Entrees
Garlic and Parmesan Baked Cod
Grilled Pork Loin with *Choice of Sauce,
Grilled Chicken with *Choice of Sauce
Tuscan Chicken Tortellini
Includes
Harvest Vegetable Salad
Mixed Greens with Assorted Dressings
Roasted Reds
Chef's Choice Vegetable
Dinner Rolls with Butter
Coffee Station

KID'S BUFFET

15 PER PERSON

Aged 12 and under, minimum 20 kids.
Chicken Strips
Mini Corn Dogs
Mac & Cheese Fries
Fresh Fruit



STATIONS

Minimum of 40 guests and 4 total stations. Fewer than 40 guests will be an additional \$3 per person, per station. Stations are for one hour and a half of continual service. Single stations may be added on to any dinner buffet.

SHRIMP TRIO 14 PER PERSON

Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Pina Colada Sauce

PASTA EXTRAVAGANZA 11 PER PERSON

Penne Pasta, Alfredo, Basil Marinara, Grilled Chicken, Italian Sausage, Vegetables and Breadsticks

SLIDER BURGER 10 PER PERSON

Grilled Beef Patties, Slider Buns, Sliced Cheeses, Assorted Condiments and Twice Baked Potato Salad

BBQ 10 PER PERSON

Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, Slider Buns and Coleslaw

TRADITIONAL 10 PER PERSON

Vegetable Crudite with Assorted Dips, Domestic Cheese and Cracker Display and Sliced Fresh Fruit

DIM SUM 9 PER PERSON

Pork Pot Stickers, Crab Rangoon and Vegetable Spring Rolls Served with Sweet Chili and Soy Sauce

WING FLING 9 PER PERSON

Traditional Bone-In and Boneless Buffalo Wings Served with Celery, Bleu Cheese and Ranch

FAJITA 9 PER PERSON

Grilled Chicken with Sauteed Peppers and Onions, Flour Tortilla, Pepper Jack, Diced Tomatoes, Jalapenos, Pico de Gallo, Sour Cream and Guacamole

FLATBREAD PIZZA 9 PER PERSON

Margherita, Garlic Chicken and BBQ Pork

INTOXICATING CHICKEN SATAYS 8 PER PERSON

Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays Served with Garden Rice

GOURMET MAC & CHEESE 8 PER PERSON

Sauteed Asparagus with Gouda, Pork Belly with Monterey, Buffalo Chicken with Jalapeno Cheddar

MASHED POTATO 8 PER PERSON

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce and Whipped Butter

CHOWDER 8 PER PERSON

Pommes de terre Chowder, Clam Chowder, Corn Chowder

GOURMET POPCORN 8 PER PERSON

Choice of 2 Flavors

Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie, White Chocolate Raspberry, Snickers

GREENS 7 PER PERSON

Fresh Mixed Greens and Freshly Chopped Romaine Lettuce Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives, Parmesan Cheese, Garlic Herb Croutons and Assorted Dressings

DIPPERS 7 PER PERSON

Seasonal Beef Queso, Buffalo Chicken Dip, Jalapeno Popper Dip, Non Bread and Tri-Color Tortilla Chips

WARM FRUIT COBBLER 7 PER PERSON

Apple, Cherry and Peach Served with Vanilla Ice Cream

S'MORES 6 PER PERSON

Roasted your own Marshmallows and layer between Graham Crackers and Hershey's Chocolate

CHEESECAKE DISPLAY 5 PER PERSON

New York Cream Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate and Whipped Topping



LATE NIGHT MENU

Ordered between 9PM - 12AM

LATE NIGHT WINGS AND THINGS

12 PER PERSON

Traditional Buffalo Wings
Boneless BBQ Wings
Beer Battered Onion Wings
Jalapeno Poppers
Served with Ranch and Bleu Cheese

LATE NIGHT COUNTY FAIR

9 PER PERSON

Pretzel Bites with Cheese Sauce
Mini Corn Dogs with Ketchup and Mustard
Funnel Fries
Popcorn

LATE NIGHT FLATBREADS

9 PER PERSON

BBQ Pork Garlic Chicken Margherita

LATE NIGHT NACHO BAR

6 PER PERSON

Tri-Color Tortilla Chips
Nacho Cheese, Diced Tomatoes, Sliced Olives,
Green Onions, Jalapenos, Salsa and Sour Cream

BEVERAGES

LIQUOR SELECTIONS

Titos Vodka
Captain Morgan Rum
Bacardi Silver
Malibu Rum
Casamigos Blanco
Bombay Sapphire Gin
Jim Bean
Johnny Walker Black Scotch

DOMESTIC BEER 16oz CANS 8

Coors light
Miller Light
Bud Light
Mich Ultra
Busch Light

DOMESTIC KEG BEER 720

Happy Basset Brewing ask for varieties.
Approximately 124 pints

WINE BY THE GLASS 8

WINE BY THE BOTTLE MARKET PRICE

Price based on QTY and selection

BAR PRICING

\$500 Minimum

COCKTAILS 10

DOMESTIC BEER 16OZ 8

HOUSE WINE 8

BOTTLED WATER 3

SODA 3

HOST BAR PRICING

No Minimum

COCKTAILS 9.50

DOMESTIC BEER 16OZ 7.50

HOUSE WINE 7.50

BOTTLED WATER 2.50

SODA 2.00

