



# Wedding Menu

*eden*  
EVENTS

(630) 945-3332 | [www.edenweddingevents.com](http://www.edenweddingevents.com)

# Bar Packages & Beverages

Eden Events offers a variety of imported and domestic beers, amazing house wines, and an impressive list of liquors to create a custom bar your guests will enjoy. Our Mixologist can also create the perfect pair of Signature Cocktails! All bar packages are open for 4 Hours.

## Beer & Wine Bar

- 2 Domestic Beers & 2 Imported Beers
- 1 House Cabernet & 1 House Chardonnay
- Cash bar available for signature cocktails or top shelf.

## House Liquor Bar

- Hornitos Tequila, Absolut Vodka, Bacardi Rum, Maker's Mark Bourbon, Jameson Whiskey, & Beefeater Gin
- 2 Domestic Beers & 2 Imported Beers
- 2 House Pinot Noir and/or Cabernet & 2 House Chardonnay and/or Pino Grigio
- Cash bar available for signature cocktails or top shelf.

## Top Shelf Bar

*This package includes the House Bar liquor selection, plus the following:*

- Herradura & Patron Tequila, Tito's & Grey Goose Vodka, Captain Morgan & Kraken Rum,
- Knob Creek & Bulleit Bourton, Jack Daniel's & Tullamore Dew Whiskey, Tanqueray & Bombay
- Sapphire Gin, Chivas Regal & Johnny Walker Black Scotch, Christian Bros & Hennessy Brandy
- 4 Domestic Beers & 4 Imported Beers
- 2 House Cabernet and/or Pinot Noir & 2 House Pinot Grigio and/or Chardonnay
- 2 Signature Cocktails

## Non-Alcoholic

- Soft Drinks, Water, Iced Tea, and lemonade (served from the bar)

## Regular Coffee Station (30 - 40 servings)

- Served in an Elegant Dispenser, Gourmet Syrups, Creamer, Milk, Sugar, and Sweeteners.
- Decaf Upon Request.

## Hot Tea Station (30 - 40 servings)

- Served in an Elegant Dispenser, Assorted Tea Bags, Lemon Wedges, Milk, Sugar, and Sweeteners



# Hors D' Oeuvres (Served for 1 hour)

A delightful array of hors d'oeuvres at your wedding celebration, where every bite is a burst of flavor and elegance. our carefully crafted selection of bite-sized delights promises to tantalize your taste buds and set the perfect tone for a joyous culinary journey.

## Staff Passed Hors D' Oeuvres

Select 3 or 4 Choices:

- Spinach Phyllo Triangle
- Bacon Wrapped Dates Stuffed with Goat Cheese
- Bacon Wrapped Jalapeno with Cream Cheese
- Dates Stuffed with Feta Cheese & pomegranate sauce
- Veggie Spring Rolls
- Stuffed Mushrooms with Spinach & Cream Cheese
- Jalapeño & Sour Cream Wonton Cup
- Marinated Chicken breast bites
- Meatballs in Spicy Tomato Sauce Garnished with Parmesan
- Pizza Flats (BBQ Chicken OR Tomato & Mozzarella)
- Artichoke & Spinach Phyllo Bite
- Phyllo Hummus Bites
- Cucumber & Hummus Topped with Dill Bites
- Hummus & Cold Veggies cup
- Ricotta & Peach Crostini with Balsamic Glaze
- Jumbo Shrimp Cocktail Cup
- Smoked Salmon Crostini Topped with Dill and Capers
- Tenderloin Crostini on a Bed of Onion Jam
- Crab Cakes
- Filet Mignon & Demi Glace sauce Bites
- Lamb Chops Seasoned with Garlic and Rosemary

## Over the Moon Hors D' Oeuvres

Fun and interactive hors d'oeuvre options are displayed as a station.

- Vegetable Lo Mein - Asian take-out box with chopsticks
- Standing Spaghetti & Meatballs on a Fork
- Burger in a Bag - Mini hamburger & kettle chips in craft paper bag / Add-on a mini glass mug of beer
- Mini Sandwich Bar with Lobster Rolls, Buffalo Chicken Sandwiches and Cuban Sandwiches

## Grazing Display Station

Allow your guests to help themselves from a artistically displayed grazing station. Prices are per person.

- Vegetable Crudité with Garlic Dip and Ranch Dip (25 - 30 servings)
- Eden Charcuterie Board (25 - 30 servings)  
*Ham, Hard Salami, Pepperoni, Sharp Cheddar, Colby Jack, Brie, Dried Apricots, Dried Dates, Fig Spread, Grapes, Water Crackers and Multigrain Crackers*
- Homemade Hummus with Pita Bread, Cucumbers & Baby Carrots (25 - 30 servings)



# Wedding Plated Dinner Packages

Includes dinner rolls & butter, 1 salad, 1 entree, 2 side dishes, and 1 dessert  
Add-on Soup

## Salad

- Garden Mixed Greens Salad with Cucumbers, Tomatoes, House Vinaigrette
- Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
- Citrus Salad with Roasted Beet, Orange Segments, Goat Cheese, Cider Vinaigrette
- Apple, Walnut & Spinach Salad with Feta Cheese, Lemon Poppyseed Vinaigrette
- Caprese Salad with Tomatoes, Fresh Basil, Fresh Mozzarella, Balsamic Glaze
- Mediterranean Salad with Romaine, Cucumbers, Radish, Tomatoes, Mint, Pita Chips, Honey Lemon Vinaigrette

## Soup

- Harvest Vegetable Soup
- Chicken & Rice Soup
- Tomato & Basil Soup
- Cream of Mushroom Soup
- Beef Minestrone Soup
- Lobster Bisque
- Chipotle Corn Chowder

## Chicken Entrees

- Chicken Piccata with Lemon Sauce
- Chicken Vesuvio with White Wine Sauce
- Chicken Parmesan Topped with Marinara Sauce
- Baked Chicken Breast Topped with a Mushroom & Garlic Cream Sauce
- Spinach Stuffed Chicken Breast Topped with an Alfredo Cream Sauce

## Seafood Entrees

- Seared Salmon with Creamy Dill
- Baked Tilapia Topped with Lemon, Butter & Parsley
- Fig Glazed Salmon Topped with Pistachios & Bacon Bits
- Shrimp Skewers Topped with Herb Lemon Butter Sauce
- Mahi Mahi with Black Bean Puree

## Pork, Lamb & Beef Entrees

- Sliced Pork Tenderloin with Pork Gravy
- Fig Stuffed Pork Tenderloin with Sage Cream
- Braised Short Ribs Topped with a Red Wine Reduction
- Lamb Chops with Herbed Garlic Butter
- 8 oz NY Strip Steak with Chimichurri Sauce
- 8 oz Beef Tenderloin with a Mushroom Demi Glaze

## Vegetarian & Allergy Restrictive Entrees

- Portobello & Vegetable Napoleon Accompanied by Roasted Red Pepper Sauce (Vegetarian)
- Butternut Squash Ravioli with Brown Sugar Cream (Vegetarian)
- Artichoke Pesto Pasta (Vegan, Gluten Free, Dairy Free)
- Roasted Sweet Potatoes Stuffed with Quinoa and Spinach (Vegetarian, Gluten Free)



## Starch Sides

- Mashed Potatoes
- Parmesan Herb Roasted Potatoes
- Wild Rice Pilaf with Pine Nuts
- Couscous with Carrots & Peas
- Basmati Rice
- Patatas Bravas (potatoes in a mild spicy red sauce)
- Twice Baked Potato

## Vegetable Sides

- Vegetable Medley with Bell Peppers, Zucchini, & Yellow Squash
- Roasted Brussels Sprouts with Balsamic Glaze
- Brown Butter Green Beans
- Roasted Cauliflower Steaks with Olive Oil & Parsley
- Roasted Glazed Carrots
- Green Beans with Slivered Almonds
- Grilled Asparagus with Lemon Zest

## Plated Desserts

- Lemon Bars
- Double Chocolate Brownies
- Salted Caramel Cheesecake
- Chocolate Cake with Mixed Berry Salad
- Tiramisu
- Bread Pudding
- Chocolate Bomb
- Red Velvet Cake
- Raspberry Lemon Drop Cake

## Dessert Station

*Choose 5 selections from the list below.*

- Assorted Mini Cheesecakes
- Mini Cream Puffs
- Mini Cannoli
- Key Lime Bars
- Raspberry Tarts
- Pecan Tassie
- 7 Layer Bar
- Chocolate Chip Cookie
- Mini Cupcakes (Vanilla, Red Velvet, and Carrot Cake)

## A Step Above Desserts

*Desserts are delicious! Make them fun by choosing one of these unique options for your guests to enjoy!*

- Milk & Cookies - Cordial glass with a mini chocolate chip cookie on top
- Strawberry Shortcake - Layered in a mason jar with a demitasse spoon
- Churros - Shot glass with caramel, chocolate or strawberry sauce on bottom
- Donut Bar OR Donut Wall
- Assorted Cupcake Bar
- Assorted Cookie Station

## Late Night Snack

*The Eden Event Managers are happy to work with local vendors to offer you a variety of Late Night Snack options, including pizza, tacos, sub sandwiches, hot dogs, burgers and many more. We can also arrange a specific vendor you have in mind to deliver to your event.*



**We can always customize our menu to meet your preferences and specials.**

# 2024 Wedding Receptions

- A 30% non-refundable deposit of your cost of the event is required to officially book your event date and time with Eden. Deposits are non-refundable. Deposits are credited to the cost of your event through your event invoice. You may pay with a business check, personal check, money order, cash, or with credit/debit card (a service fee is applied). The event contract must be signed as the deposit is paid.
- 14 days prior to your event date is the deadline to provide the following: Final guest count, final menu changes, final floor plan, final linen selections, any additional event revisions, and your balance must be paid in full.
- If you are hosting your ceremony on-site, a **ceremony set-up fee** will be applied. This fee will vary based-on the size and location of the ceremony.
- The event duration is 6 hours in total plus the time for the ceremony if applicable. Event times are 4-10 pm or 5-11 pm. You may have the option to upgrade and rent the venue for an earlier arrival/full-day rental, based on availability. You may have an option to upgrade and extend your event until 12:00 am, based on availability and a fee will be applied.
- Start times must be staggered. Reception times are on a first-come, first served basis and may vary based on package selection.

## The Venue includes:

- Eden Round Guest Tables & Wooden Cross-Back Chairs
- Eden Rectangle Tables (to be used for gift table, generations table, etc.)
- Eden Dinnerware Including Plates, Silverware & Glassware
- White Poly/Cotton Linen Tablecloths for Guest Tables and/or Misc. Tables
- White Poly/Cotton Linen Napkins
- White Sheer Ceiling Drapery
- White Sheer Window Drapery with White Lights
- Gold Mercury Glass Votive Holders with Battery Powered Candles (3 per guest table for centerpieces)
- House Sound System with Spotify
- DJ Quality Lighting
- DJ or Band Performance Stage
- Microphone with Speaker
- Bride & Groom Suite with access starting at 12pm the day of your event. Personal items must be removed 30 minutes prior to your event end time. No outside alcohol is allowed. Early access based-on availability.

Upgrade your table with our diverse linens in various colors and materials. Premium options are available for added luxury.





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