

AVALON



2026 EVENT MENU

WEDDING EXPERIENCE

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PLATED BRIDAL LUNCHEONS

MINIMUM OF 20 PEOPLE.
ALL PLATED LUNCHEONS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM

SANDWICHES

SANDWICH AND SOUP..... \$18
*sliced turkey breast, bacon, Swiss, arugula and tomato on a baguette
served with wedding soup*

CROISSANT SANDWICH..... \$16
*choice of tuna salad or chicken salad on a croissant,
served with choice of side*

GRILLED CHICKEN SANDWICH..... \$15
*Brioche roll, grilled chicken breast, arugula, tomato and Dijonnaise,
served with choice of side*

SANDWICH SIDES

HERB ROASTED RED SKIN POTATOES
FRESH FRUIT | HOUSE-MADE POTATO CHIPS
PASTA SALAD | POTATO SALAD

WARM PLATES

all warm plates are served with a garden salad and rolls with butter

COD FRANCAISE..... \$28
*fresh cod lightly floured and topped with lemon butter sherry sauce, served with herb roasted red skin
potatoes*

CHICKEN CAPRESE..... \$26
*seared chicken breast topped with tomato, basil, fresh mozzarella and balsamic reduction served with
garlic parmesan risotto*

CHICKEN NATALE..... \$24
*seared chicken breast, spinach, roasted red pepper, provolone and roasted red pepper sherry cream sauce
served with a roasted red pepper risotto*

CHICKEN FRANCAISE..... \$23
*chicken breast lightly floured and topped with lemon butter sherry sauce, served with herb roasted red
skin potatoes*

MUSHROOM RAVIOLI..... \$19
topped with a mushroom cream sauce

EGGPLANT PARMESAN..... \$19
breaded eggplant atop penne pasta with house-made tomato sauce

LASAGNA ROLL UP..... \$18
two roll ups with plum tomato sauce • vegetarian

QUICHE LORRAINE..... \$18
mini quiche with Swiss and bacon served with herb roasted red skin potatoes

SALADS

includes rolls with butter

THE HEPBURN..... \$22
*iceberg and arcadian lettuce blend, strawberries, mandarin oranges,
candied pecans, crumbled gorgonzola, house-made golden balsamic
vinaigrette*

GRILLED..... \$18
*iceberg and arcadian lettuce blend, tomato, cucumber, red onion, black
olives, fresh-cut french fries, house-made balsamic vinaigrette*

TRADITIONAL CAESAR..... \$18
romaine lettuce, croutons, fresh grated parmesan, Caesar dressing

SALAD ADDITIONS

GRILLED STEAK..... \$15
GRILLED SALMON..... \$14
GRILLED OR BLACKENED CHICKEN..... \$5.5

ADDITIONS

WEDDING SOUP..... \$6
TOMATO BISQUE..... \$4
GARDEN SALAD..... \$5.5
CAESAR SALAD..... \$5



PLATED BRIDAL BRUNCH TRIO

MINIMUM OF 20 PEOPLE.
ALL PLATED BRUNCHES INCLUDE
COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM

CHOOSE ONE OPTION FROM EACH CATEGORY \$30

SOUP

WEDDING SOUP | TOMATO BISQUE | CLAM CHOWDER

house-made cup of soup served with crackers

SIGNATURE SALAD

HEPBURN SALAD

*iceberg and arcadian lettuce blend, strawberries, mandarin oranges, candied pecans, crumbled gorgonzola,
house-made golden balsamic vinaigrette*

GARDEN SALAD

*iceberg and arcadian lettuce blend, tomato, cucumber, red onion, black olives, house-made balsamic
vinaigrette*

TRADITIONAL CAESAR

romaine lettuce, croutons, fresh grated parmesan, Caesar dressing

WARM PLATES

CHICKEN AND MUSHROOM CREPES

fresh crepe with mushroom gravy served with herb roasted red skin potatoes

CHICKEN AND WAFFLES

seasoned chicken over waffles drizzled with sriracha honey and served with herb roasted red skin potatoes

MUSHROOM RAVIOLI

topped with a mushroom cream sauce

BRIDAL LUNCH BUFFETS

MINIMUM OF 20 PEOPLE.
ALL LUNCH BUFFETS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM.

THE AVALON CLASSIC.	\$25
<i>garden salad, chicken francaise, penne ala vodka, roasted red skin potatoes, roasted vegetables and rolls with butter</i>	
THE CLUBHOUSE.	\$24
<i>kaiser rolls, tomato bisque soup, sliced salami, ham, turkey and pepperoni, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion, potato salad and broccoli slaw salad</i>	
THE MARKET FRESH.	\$23
<i>tomato bisque soup, pasta salad, fruit salad, house-made potato chips and assorted deli wraps; ham and swiss, turkey and provolone and vegetable • wraps include lettuce and tomato</i>	

CASUAL BUFFETS

served all day

TASTE OF ITALY.	\$40
<i>garlic bread, wedding soup, Caesar salad, fettuccine with alfredo, farfalle with pesto, penne with house-made tomato sauce, chicken parmesan, Italian meatballs, garlic green beans</i>	
THE PERFECT PICNIC.	\$36
<i>garden salad, pasta salad, cheesy potatoes, Angus burgers, herb grilled chicken, assorted sliced cheeses, condiments, pickles, lettuce, tomato, onion and Kaiser rolls</i>	
THE GRILL AND CHILL.	\$36
<i>cornbread, barbecue spiced ribs, rotisserie chicken, cheesy potatoes, baked beans with bacon, coleslaw, roasted vegetables</i>	
SALAD AND SOUP BAR.	\$30
<i>iceberg and Arcadian lettuce blend, assortment of vegetables and fruits, gorgonzola and shredded cheddar, grilled chicken, hard boiled egg, wedding soup and rolls with butter</i>	

FLATBREAD TRIO DISPLAY

\$22 PER PERSON

Pick three flatbreads and one side item. Served all day.

CLASSIC CHEESE AND PEPPERONI

MARGHERITA

tomato sauce, fresh mozzarella, baby heirloom tomatoes, fresh basil and a drizzle of olive oil

BBQ CHICKEN

BBQ sauce, pulled chicken, red onion, shredded mozzarella and cheddar cheese

CHICKEN AND GREENS

garlic parmesan sauce, pulled chicken, Italian greens, shredded mozzarella and provolone cheese

BRIER HILL

tomato sauce, diced bell peppers, grated Romano cheese

PICK YOUR SIDE

house-made potato chips | pasta salad | potato salad | fresh fruit garden salad

BRIDE'S CHOICE CREATE-YOUR-OWN • LUNCH BUFFET

MINIMUM OF 20 PEOPLE.
ALL LUNCH BUFFETS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA.
AVAILABLE UNTIL 4PM.

CREATE YOUR OWN BUFFETS INCLUDE ONE SALAD, ONE VEGETABLE, ONE STARCH
AND ROLLS WITH BUTTER.
STARTING AT \$16 PER PERSON. SELECT A MINIMUM OF ONE ENTREE.

CHOOSE ONE OF EACH

SALAD

Garden Salad | Traditional Caesar

HEPBURN \$3 UPCHARGE | CAPRESE \$2 UPCHARGE

VEGETABLE

Steamed Broccoli | Candied Glazed Carrots

Garlic Green Beans | Roasted Vegetables

ITALIAN GREENS \$1.5 UPCHARGE

GRILLED ASPARAGUS \$2.5 UPCHARGE

STARCH

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes | Mashed Sweet Potatoes

Red Pepper Risotto

Garlic Parmesan Risotto

Rice Pilaf

BEEF

ROASTED TENDERLOIN. \$29
herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18
au jus and horseradish sauce

SMOKED BRISKET. \$15
barbecue sauce or au jus

BRAISED SHORT RIB. \$14
au jus

ROAST BEEF. \$11
slow roasted with au jus

CHICKEN

AIRLINE. \$11.5
rotisserie or garlic herb roasted

BOURSIN. \$10

CHICKEN PARMESAN. \$9

MARSALA. \$8

FRANCAISE. \$8

NATALE. \$8

BALSAMIC GLAZED. \$8

TUSCAN. \$8

CARVING STATION

Chef Attendant fee of \$100 per attendant

ROASTED TENDERLOIN. \$29
herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18
au jus and horseradish sauce

PINEAPPLE GLAZED HAM. \$16

SLOW ROASTED TURKEY BREAST. \$15
cranberry sauce and honey mustard

ROAST BEEF. \$11
slow roasted with au jus

SEAFOOD

BAKED SALMON. \$13
with maple pecan glaze or dill cream sauce

COD FRANCAISE. \$9.5

COD PICCATA. \$9

PORK

APPLE BRANDY PORK LOIN. \$7

SAUSAGE, PEPPERS & ONIONS. \$6

PASTA

LASAGNA ROLL UP. \$8
vegetarian

PROSCIUTTO PEA ALFREDO. \$8

PASTA PRIMAVERA. \$8

PENNE ALA VODKA. \$5

PENNE WITH HOUSE-MADE TOMATO SAUCE. . . \$4

MEATBALLS. \$3.5

HORS D'OEUVRES AND DISPLAYS

DISPLAY STATION

priced per person

ITALIAN ANTIPASTO.	\$10
<i>Italian meats and cheeses, roasted seasonal vegetables, olives, marinated artichokes, pepperoncini, Avalon's hot peppers in oil, crostinis and assorted crackers</i>	
SPINACH AND ARTICHOKE DIP.	\$7
<i>house-made spinach and artichoke dip served with pita</i>	
WINE COUNTRY.	\$7
<i>imported and domestic cheese, fresh seasonal fruit and assorted crackers</i>	
FRUIT DISPLAY.	\$6
<i>fresh seasonal fruit display</i>	
DOMESTIC CHEESE & CRACKER DISPLAY.	\$6
<i>assorted cheese and crackers</i>	
AVALON'S HOT PEPPERS IN OIL.	\$6
<i>served with rolls</i>	
VEGETABLE DISPLAY.	\$5
<i>fresh vegetables and house-made ranch</i>	

COLD HORS D'OEUVRES

priced per piece

SHRIMP COCKTAIL SHOOTER.	\$4
SHRIMP COCKTAIL DISPLAY.	\$3
SUSHI DISPLAY.	\$2
<i>spicy tuna, California, shrimp tempura and vegetable</i>	
CAPRESE SKEWER.	\$1.75
<i>fresh mozzarella, tomatoes, basil oil, balsamic reduction</i>	
BLT BITES.	\$1.5
FIG AND GOAT CHEESE BRUSCHETTA.	\$1.5

CARVING STATION

*chef attendant fee of \$100 per attendant
add rolls with butter | \$1.75 per person*

GARLIC HERB ROASTED TENDERLOIN.	\$29
<i>au jus and horseradish sauce</i>	
SLOW ROASTED PRIME RIB.	\$18
<i>au jus and horseradish sauce</i>	
CARVED HAM.	\$16
<i>pineapple glaze</i>	
SLOW ROASTED TURKEY BREAST.	\$15
<i>cranberry sauce and honey mustard sauce</i>	
ROAST BEEF.	\$11
<i>slow roasted with au jus</i>	

HOT HORS D'OEUVRES

priced per piece

GRILLED LAMB CHOP.	\$9
<i>tzatziki sauce</i>	
MINI BEEF WELLINGTON.	\$5.5
MINI MARYLAND CRAB CAKE.	\$4.75
<i>remoulade sauce</i>	
MINI BURGER SLIDER.	\$4.25
<i>with cheese \$4.75</i>	
SPANAKOPITA.	\$3.5
TERIYAKI CHICKEN SATE.	\$3.5
SPICY TUNA WONTON CUP.	\$3.25
CHICKEN QUESADILLA BITES.	\$3
CRAB RANGOON CUP.	\$3
VEGETABLE EGG ROLL.	\$2.75
<i>Thai chili sauce</i>	
MINI REUBEN SLIDER.	\$2.5
WINGS.	\$2.5
<i>buffalo, barbecue and ranch add celery and carrots \$1.5 per person</i>	
WILD MUSHROOM & BOURSIN BRUSCHETTA.	\$2.5
CHICKEN TENDERS.	\$2.5
TEMPURA BATTERED SHRIMP.	\$2.5
<i>with boom boom sauce</i>	
ASSORTED STUFFED MUSHROOMS.	\$2.25
<i>herb, crab, sausage</i>	
BOURBON PECAN BRIE PINWHEEL.	\$2.25
MARGHERITA PIZZA BITE.	\$2
ROASTED VEGETABLE PINWHEEL.	\$2
ARANCINI.	\$1.5
<i>served with tomato sauce</i>	
FRIED MAC N' CHEESE BITE.	\$1.5
ASSORTED BRUSCHETTA.	\$1.5
<i>asiago artichoke, fresh tomato and greens</i>	

PLATED DINNERS

Minimum of 20 People. Priced per person. Each dinner includes a garden salad, choice of vegetable and starch and rolls with butter. Coffee, decaffeinated coffee, hot tea and iced tea are included.

A \$1 per plate up charge will apply to all sit-down dinners in the event more than two entrees are chosen.

BEEF

served with red wine reduction or garlic butter sauce

FILET.	8oz \$70 6oz \$60
12OZ RIBEYE.	\$57
12OZ STRIP STEAK.	\$55
BASEBALL CUT SIRLOIN.	8oz \$46 6oz \$39
BRAISED SHORT RIB WITH AU JUS.	\$37

CHICKEN

FRANCAISE.	\$31
<i>twin seared chicken breast, lemon butter sherry sauce</i>	
BALSAMIC GLAZED.	\$31
<i>twin seared chicken breast, tomatoes, provolone and balsamic reduction</i>	
NATALE.	\$29
<i>twin seared chicken breast, roasted red peppers, spinach, provolone and roasted red pepper sherry sauce</i>	
MILANESE.	\$28
<i>breaded chicken, arugula, parmesan, tomatoes and house-made golden balsamic vinaigrette</i>	
BOURSIN.	\$28
<i>breaded chicken, boursin, roasted red peppers and sherry cream sauce</i>	
TUSCAN.	\$28
<i>twin seared chicken breast, asiago cream sauce, roasted tomato and spinach topped with herb seasoned bread crumbs</i>	
MARSALA.	\$28
<i>twin seared chicken breast, sauteed mushrooms and marsala wine sauce</i>	

CHILDREN'S DINNER, AGES 4-12

CHICKEN TENDER AND FRIES.	\$14
SLIDERS AND FRIES.	\$12
CHEESE FLATBREAD PIZZA.	\$10
PENNE AND MEATBALL.	\$7

VEGAN

includes a garden salad

BOLOGNESE.	\$29
STUFFED PEPPERS.	\$27
PORTOBELLO STACKER.	\$24
GENERAL TSO'S CAULIFLOWER.	\$24

served over white rice

PASTA AND VEGETARIAN

served with rolls and a garden salad

EGGPLANT PARMESAN.	\$25
<i>penne and house-made tomato sauce</i>	
CHEESE TORTELLINI.	\$25
<i>with tomato basil cream sauce</i>	
MUSHROOM RAVIOLI.	\$24
<i>mushroom cream sauce</i>	
PASTA PRIMAVERA.	\$23
<i>roasted zucchini, yellow squash, grape tomatoes, red onion, carrots and green beans with penne pasta and garlic white wine sauce</i>	

SEAFOOD

CRAB AND LOBSTER CAKES.	\$55
<i>twin cakes served with smoky onion remoulade</i>	
SALMON.	\$38
<i>choice of;</i>	
<i>seared with maple pecan glaze</i>	
<i>seared with dill cream sauce</i>	
<i>grilled with white wine reduction and Italian greens</i>	
MAHI MAHI.	\$37
<i>choice of teriyaki or pineapple glaze</i>	
COD FRANCAISE.	\$36
<i>lemon butter sherry sauce</i>	
COD PICCATA.	\$35
<i>capers, lemon wine sauce</i>	
PORK	
APPLE BRANDY PORK TENDERLOIN.	\$27

PLATED DINNERS

Minimum of 20 People. Priced per person. Each dinner includes a garden salad, choice of vegetable and starch and rolls with butter. Coffee, decaffeinated coffee, hot tea and iced tea are included.

A \$1 per plate up charge will apply to all sit-down dinners in the event more than two entrees are chosen.

ACCOMPANIMENTS

VEGETABLES

Steamed Broccoli
Candied Glazed Carrots
Garlic Green Beans
Assorted Roasted Vegetables
ITALIAN GREENS \$1.5 UPCHARGE
GRILLED ASPARAGUS \$2.5 UPCHARGE

STARCH

Herb Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Red Pepper Risotto
Garlic Parmesan Risotto
Rice Pilaf



DUO PLATES

THE SURF AND TURF. \$80
6oz filet, 4oz lobster tail and drawn butter

FILET AND CRAB & LOBSTER CAKE. \$65
6oz filet, crab and lobster cake with smoky onion remoulade

FILET AND SHRIMP. \$62
6oz filet, shrimp skewer and garlic butter sauce

FILET AND CHICKEN. \$63
6oz filet and choice of; Francaise, Natale, Marsala, Balsamic Glazed, Boursin, Tuscan or Milanese Chicken

BASEBALL SIRLOIN AND CRAB & LOBSTER CAKE. \$50
6oz baseball cut sirloin, crab and lobster cake with smoky onion remoulade

CHICKEN AND SHORT RIB. \$43
braised beef short rib with au jus and choice of; Francaise, Natale, Marsala, Balsamic Glazed, Boursin, Tuscan or Milanese Chicken

CHICKEN AND SHRIMP. \$31
garlic herb shrimp skewer and choice of; Francaise, Natale, Marsala, Balsamic Glazed, Boursin, Tuscan or Milanese Chicken

SALADS AND SOUPS

TRADITIONAL CAESAR. Included
romaine, parmesan, croutons, Caesar dressing

GARDEN SALAD. Included
arcadian and iceberg lettuce blend, tomato, cucumber, black olive, house-made balsamic vinaigrette

THE HEPBURN. \$6 upcharge
arcadian and iceberg lettuce blend, strawberries, mandarin oranges, candied pecans, crumbled gorgonzola and house-made golden balsamic vinaigrette

CUP OF WEDDING SOUP. \$3 upcharge | \$6 add-on

CUP OF TOMATO BISQUE. \$1 upcharge | \$4 add-on

CREATE-YOUR-OWN DINNER BUFFET

Minimum of 20 People. Priced per person. Coffee, decaffeinated coffee, hot tea and iced tea are included.

All buffets include one salad, one vegetable, one starch and rolls with butter. **Starting at \$16 per person.**
Select a minimum of two entrees.

CHOOSE ONE OF EACH

SALAD

Garden Salad

Traditional Caesar

HEPBURN \$3 UPCHARGE

CAPRESE \$2 UPCHARGE

VEGETABLE

Steamed Broccoli

Candied Glazed Carrots

Garlic Green Beans

Assorted Roasted Vegetables

ITALIAN GREENS \$1.5 UPCHARGE

GRILLED ASPARAGUS \$2.5 UPCHARGE

STARCH

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Red Pepper Risotto

Garlic Parmesan Risotto

Rice Pilaf

CARVING STATION

Chef Attendant fee of \$100 per attendant

GARLIC HERB ROASTED TENDERLOIN. \$29

herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18

au jus and horseradish sauce

PINEAPPLE GLAZED HAM. \$16

SLOW ROASTED TURKEY BREAST. \$15

cranberry sauce and honey mustard

ROAST BEEF. \$11

slow roasted and served with au jus

SEAFOOD

BAKED SALMON. \$13

with maple pecan glaze or dill cream sauce

COD FRANCAISE. \$9.5

COD PICCATA. \$9

CHICKEN

AIRLINE CHICKEN. \$11.5

rotisserie or garlic herb roasted

BOURSIN. \$10

CHICKEN PARMESAN. \$9

MARSALA. \$8

FRANCAISE. \$8

NATALE. \$8

BALSAMIC GLAZED. \$8

TUSCAN. \$8

PASTA

LASAGNA ROLL UP. \$8

vegetarian

PASTA PRIMAVERA. \$8

PROSCIUTTO PEA ALFREDO. \$8

peas, prosciutto and oven roasted tomatoes

PENNE ALA VODKA. \$5

PENNE WITH HOUSE-MADE TOMATO SAUCE. \$4

MEATBALLS. \$3.5

PORK

APPLE BRANDY PORK LOIN. \$7

SAUSAGE, PEPPERS AND ONIONS. \$6

BEEF

GARLIC HERB ROASTED TENDERLOIN. \$29

herb roasted with red wine reduction

SLOW ROASTED PRIME RIB. \$18

au jus and horseradish sauce

SMOKED BRISKET. \$15

barbecue sauce or au jus

BRAISED SHORT RIB. \$14

au jus

ROAST BEEF. \$11

slow roasted and served with au jus

ASSORTED DESSERTS

Minimum of 20 People. Priced per person.

ASSORTED DESSERTS

SWEET NOTHINGS DISPLAY. \$10.5

one chocolate mousse shooter, one mini cheesecake, one cannoli, one lemon bar bite and two cream puffs

TRIPLE CHOCOLATE CAKE. \$10.5

CLASSIC CHEESECAKE. \$10

with choice of cherry or strawberry topping

TIRAMISU. \$9

LEMON BAR. \$7

CARAMEL APPLE CAKE. \$6

FRUIT TART. \$5.5

COOKIES AND BROWNIES. \$5

fresh baked

PINEAPPLE UPSIDE DOWN CAKE. \$5

CHOCOLATE MOUSSE CUP. \$4

ASSORTED COOKIES. \$3

fresh baked



LATE NIGHT SNACKS

PIZZA SNACKS

12-INCH WHITE PIZZA. \$19
garlic parmesan sauce, Avalon's hot peppers in oil, three cheese blend

12-INCH CUSTOM PIZZA. \$15 TOPPINGS \$2.5
*house-made pizza sauce, three cheese blend and choice of toppings:
pepperoni | sausage | bacon | mushrooms | onions | bell peppers | black olives*

NIGHT-TIME REFRESH

MAC N' CHEESE BAR. \$11 PER PERSON
includes bacon, smoked chicken, pulled pork, chili, barbecue sauce, sour cream, tortilla strips

HOT DOG STATION. \$10
quarter-pound hot dog on a classic roll with ketchup, mustard, stadium mustard, dill relish, diced onion, sauerkraut, chili, cheese sauce, and caramelized onions
live action grill station available | \$100 Chef-Attendant fee

SPINACH AND ARTICHOKE DIP. \$9 PER PERSON
house-made spinach and artichoke dip served with pita

NACHO BAR. \$7 PER PERSON
includes chips, salsa, pepper-jack queso cheese, sour cream, guacamole and jalapenos

CHICKEN TENDERS AND FRIES. \$6 PER PERSON
includes two chicken tenders and fresh-cut fries

SLIDERS AND FRIES. \$6 PER PERSON
includes one slider burger and fresh-cut fries

SOFT PRETZEL BAR. BITES \$5 | STICKS \$5.5 PER PERSON
includes yellow mustard, stadium mustard, dark ale mustard, salsa, pepper-jack queso cheese

ADD BEER CHEESE DIP \$1.25 PER PERSON
ADD SPICY CHEESE DIP \$1.5 PER PERSON

GOUDA MAC N' CHEESE BITES. \$1.5 PER PIECE

OPEN BAR PACKAGES

Minimum of 40 people.
Priced per person. Soft drinks, mixers and bartenders are included.
No tip jar will result in \$150 fee per bartender.
Cash Bar available. Please see your event consultant for pricing.

PACKAGE RATES

TWO HOURS

PLATINUM.....	\$28
DIAMOND.....	\$25
DELUXE.....	\$22
BEER AND WINE. . .	\$20

THREE HOURS

PLATINUM.....	\$32
DIAMOND.....	\$29
DELUXE.....	\$26
BEER AND WINE. . .	\$24

FOUR HOURS

PLATINUM.....	\$38
DIAMOND.....	\$34
DELUXE.....	\$30
BEER AND WINE. . . .	\$26

FIVE HOURS

PLATINUM.....	\$45
DIAMOND.....	\$40
DELUXE.....	\$35
BEER AND WINE. . . .	\$30

BEER AND WINE

BEER

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
Assorted Hard Seltzers
Assorted NA Beers

WINE

Cabernet
Pinot Noir
Merlot
Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato

DELUXE

INCLUDES BEER AND WINE PACKAGE AND HOUSE LIQUOR

Wheatley Vodka
Cane Rum
New Amsterdam Gin
Corazon Tequila
Seagrams 7 Whiskey
Jim Beam Bourbon
J&B Scotch
Schnapps and Liqueurs

DIAMOND

INCLUDES BEER AND WINE PACKAGE

Tito's
Absolut
Bacardi Silver
Captain Morgan
Beefeater
Corazon Reposado and Blanco
Jack Daniel's
Canadian Club
Jim Beam
Johnnie Walker Red
Parrot Bay Coconut Rum
Bailey's
Kahlua

PLATINUM

INCLUDES BEER AND WINE PACKAGE

Tito's | Ketel One | Grey Goose
Bacardi Silver
Captain Morgan
Tanqueray
Patron Silver
Corazon Reposado and Blanco
Jack Daniel's
Crown Royal
Crown Royal Apple
Jim Beam | Bulleit Bourbon
Johnnie Walker Black and Red
Grand Marnier | Cointreau
Parrot Bay Coconut Rum
Kahlua | Bailey's

CHAMPAGNE TOAST

HOUSE SPARKLING WINE..... \$25 per bottle

MIMOSA BAR

HOUSE SPARKLING WINE..... \$2 per person plus \$25 per bottle
assorted juices and berries

CUSTOM WINE, BEER AND LIQUOR PACKAGES

Ask our catering team about customizing your experience!

upgraded wine selections • tableside wine service • specialty champagne selections for the bride and groom
• signature cocktails and mocktails • upgrade your bourbon, scotch or tequila • craft beers available

FAREWELL BREAKFAST

priced per person

THE CONTINENTAL \$10

assortment of pastries and muffins served with a fresh fruit display, coffee, decaffeinated coffee, hot tea, iced tea and chilled juices

BUILD YOUR OWN BUFFET

CHEF ATTENDED OMELET STATION. \$11
chef attendant fee \$100 per

CHEESE BLINTZ. \$7
raspberry sauce

ASSORTED BAGELS. \$6
butter cream cheese, jelly and peanut butter

HAM. \$6.5

PERSONAL QUICHE LORRAINE. \$5.25
egg, swiss and bacon

WAFFLES WITH SYRUP. \$5

FARMER'S STRATA. \$5
ham, cheddar, peppers and onions

MINI TUNA SALAD CROISSANTS. \$5

FRENCH TOAST CASSEROLE. \$4.5

MINI CHICKEN SALAD CROISSANTS. \$4

FRUIT SALAD. \$4

SCRAMBLED EGGS. \$4

SAUSAGE LINKS. \$3

MINI AVOCADO TOAST. \$3

PANCAKES WITH SYRUP. \$3

ENGLISH MUFFINS. \$3

BACON. \$3

HASH BROWN PATTIES. \$3

HOME FRIES. \$3

TOAST. \$2
white and wheat

BEVERAGE STATIONS

MORNING BEVERAGE STATION \$4
coffee, decaffeinated coffee, hot tea, iced tea and chilled juices

BOTTLED BEVERAGE \$4
assorted 20oz. bottled Pepsi products

MIMOSA BAR \$2 per person + \$25 per bottle
self-serve station set with house sparkling wine, champagne flutes, additional juices and an assortment of fresh berries

BRUNCH BUFFETS

All brunch items include coffee, decaffeinated coffee, hot tea, iced tea and chilled juices. Omelet stations are subject to a \$100 fee per chef attendant.

BIRDIE BUFFET. \$39
Chef attended omelet station including assorted meats, cheeses and vegetables, french toast with maple syrup, home fries, bacon, sausage links, seasonal fresh fruit, rotisserie chicken, a garden salad with house-made balsamic vinaigrette and morning pastry selection

THE PAR BUFFET. \$27
scrambled eggs, bacon, sausage links, cheese blintzes with raspberry sauce, home fries, seasonal fresh fruit and morning pastry selection

THE FRESH FARE. \$23
croissants, garden salad, fruit salad, pasta salad, chicken salad and tuna salad

SMOKED SALMON AND BAGEL PLATTER. \$17
served with shaved red onions, sliced tomatoes, chopped eggs, capers and whipped cream cheese

EVENT POLICIES

SCHEDULING AN EVENT Contact the Event Consultants for information pertaining to your event. Our priority is to meet the needs of our guests with the highest level of service. All events must be approved by Avalon and coordinated with the Sales & Catering Department.

FUNCTION SPACE Function space is subject to availability and is assigned to the anticipated number of guests and setup requirements. We realize there may be additions and changes to your final event prior to the actual group arrival. Every effort will be made to accommodate any additional setup changes however, requests may be subject to space availability, a reset fee and to prevailing rental charges. Avalon reserves the right to reassign function space as deemed appropriate based on final guarantee and setup requirements. Function space is available during the time periods indicated. Times prior to and following your scheduled event may be scheduled for other events. Avalon must approve any changes to the contracted schedule.

MENU SELECTIONS Our menu is designed to be used as a guide, as we welcome the opportunity to customize a special menu for your event. No food or beverage may be brought onto any Avalon property with the exception of a wedding cake and wedding cookies. A \$1.00 fee per person applies when outside desserts (cake, cookies, etc.) are part of an event. A \$500.00 Cookie Traying Fee applies to all cookie tables.

MENU PRICING Pricing is subject to change based on market fluctuations. All menu prices are subject to a taxable 22% Set-Up Fee plus sales tax. An additional \$1.00 per person plate upcharge will apply to all sit-down dinners in the event that more than two entrees are chosen.

SET-UP FEE All charges are subject to a taxable 22% Set-Up Fee and sales tax. The Set-Up Fee consists of all services, labor and costs associated with your event. The Set-Up Fee does not represent a gratuity for the wait staff, service employees or bartenders.

LABOR FEE All weddings and social events are based on a five-hour time frame. Each additional hour is subject to a \$500 per hour labor fee. Food and beverage are not included.

GRATUITY Gratuity is not included, but greatly appreciated by our staff if you feel they provided exceptional service.

DEPOSIT A non-refundable deposit is required for all events in order for us to hold your event space. The Event Consultant will quote deposit amounts at time of booking. For wedding receptions, a non-refundable deposit of \$3,000 is required at the time of booking. An additional non-refundable \$3000 deposit is required six months from time of booking. All deposits will be applied to the final invoice. Upon cancellation of any event, the deposit will be forfeited and a cancellation fee may apply.

PAYMENT Full payment must be received no later than 7 business days prior to the event in the form of cash, credit card or bank cashier's check. A 3.5% administrative fee will be applied to all credit card payments. Social Event payments by credit card must have the required credit card authorization form completed. Any additional charges incurred during the event must be paid upon completion of the event. Avalon reserves the right to charge for any damages incurred during the event.

GUARANTEES The estimated number of guests is due three weeks prior to the scheduled event. The final guarantee of guests is required 10 days prior to the event. If we do not receive a revised guarantee number by this time, we will consider your original expected attendance number on the Banquet Event Order to be your final guarantee. The banquet invoice will reflect the original expected attendance number or the actual number in attendance, whichever is greater. Final guarantees may not be reduced within 10 days of the event.

VALET PARKING Valet parking is available for an additional cost of \$100 per attendant at all Country Club locations. The Grand Resort provides complimentary Valet. One valet attendant per 50 guests is recommended.

COAT CHECK An unattended coatroom will be provided for private parties. A coatroom attendant is available for \$100 per attendant. One coat attendant per 50 guests is recommended.

SECURITY All wedding receptions require Security for the entire duration of the event. The guest is responsible for payment of the Security Officer on Duty. Your Event Consultant will provide you with an approved and reputable Security contact.

PRICING All pricing is subject to change. A taxable 22% Set-Up Fee and applicable sales tax will be applied to all banquet charges.

EVENT POLICIES CONTINUED

LIQUOR Avalon follows state liquor laws and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

SMOKING Avalon at Buhl Park, Avalon Field Club and The Grand Resort have designated smoking areas within the facility.

DECORATIONS & DISPLAYS: GUEST PROPERTY Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior posts is prohibited. Items may not be attached to any stationary wall, floor, window or ceiling. Avalon will not be liable for the loss, theft or breakage of any items brought on premise prior to, during or left on property following the event.

BANDS AND DISC JOCKEYS When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that Avalon will establish the volume level for the group. Arrangements must be made in advance for band set-up. All musical groups must be set up at least one hour before the event is due to start.

DRESS ATTIRE Unless special dress has been authorized, guests must be properly dressed for the occasion.

ADDITIONAL INFORMATION Please make arrangements for items that need to be stored in advance to ensure space is available. Throwing of birdseed, rice, confetti or flower petals is not permitted. If not followed, a clean- up fee will be added to final bill. All items provided by the guest or vendors of the guest must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.