



June 2018

The (1912) Old Country Banquet Facility

Wedding Packages

At Old Country Banquet Facility (Since 1912)

Thank you for considering our Venue and Catering for your Special Day.

Here are 4 Wedding Packages (that can be further customized) with price range from \$66 to \$38 per person, gratuity included. There is no hall rental fee and no service charge. For weekend events Wedding planner services are included.

Along with the Full menu and service, all Wedding packages also **include:**

- setting of the hall with linen tablecloths and chair covers
- setting of the head table, sweetheart table
- Cutting and serving of the Cake,
- Use of the Bridal Suite for Weddings in the Wavel Hall
- Use of the Banquet Hall for Ceremony
- use of round mirrors, up lights, white or cream napkins

Children 3 to 9 years old pay ½ price. DJ, Musicians, Photographers working on the wedding pay ½ price.

Not included in the price are:

- Drinks . BYOB allowed or Cash Bar option with an outside liquor catering company. If BYOB is your choice - included is the use of our bar with ice, refrigeration, glasses but we do not provide a bartender or drinks - and Event insurance strongly encouraged
- centerpieces
- wedding cake,
- 6.35% state tax.

Minimum number of people for the Wavel Hall 100 adult guests (Capacity 299), Gathering Hall 35 adult guests (Capacity 100).

We provide **tasting** on weekly basis - Every Saturday we offer 2-3 Menu item for tasting

To **reserve** the hall and catering services there will be a deposit of \$400 required at the time of booking (\$600 for platinum package) with additional \$1.000 9 months prior to the date of the Event and \$3.000 3 months prior. (\$1.500 for Platinum and \$4.000).

Deposits will be returned to the client if cancellation is made 320 days prior for the wavel hall and 240 prior for the Gathering Hall. Full amount and final Head Count due 2 weeks days prior.

All our Saturday and Sunday Packages include the wedding coordinator and planner services!

Our Event Coordinator will make your Wedding planing and reception process go smooth and stress free. This are some of the services that can be arranged (all services listed are included in Platinum menu only):

- meetings to get an overview of the wedding day vision
- suggestions and numbers for best local vendors (flowers, music, cake...)
- Design & Decor Ideas
- Advice via phone & email
- Coordinate all of the formalities on wedding day such as the processional, grand entrance, first dance, toasts, cake cutting, etc.
- Provide information on traditions/protocol and advice on etiquette

- Orchestrating the Rehearsal & Ceremony
- Arrive to wedding site prior to ensure a smooth day including setup of personal items, etc.
- Direct the seating of guests
- Keep wedding party and families stress free
- Act out as a liaison between the bride and vendors and Hall service to insure that the ideas are being carried out and kept on time
- Assisting the bride and attendants during dressing for the ceremony
- Bustling the wedding gown at reception if needed
- * Note ceremony assistance will only be provided if ceremony occurs at the Old Country Banquets Facility.

What's your Serving Style? (All Packages)

1. If you choose Family style serving - all three Entrées and sides are served on each table,
2. if you choose Individually plated Dinner guest will choose their Entrée before the event.
3. If you choose Buffet, all the food will be served buffet style

Optional Additional Charges :

- Optional decorations with set up (chair sashes, colored linen napkins) : +\$1.00 each per person or \$1.50 for the set
- Rehearsal or set up prior – upon availability 21 days prior to the event - \$150
- Rehearsal with Coordinator (upon availability 21 days prior to the event) \$100 (max 3 hours)
- Rehearsal Dinner for a minimum of 15 (See Old Country Banquets full Catering Menu \$15 per person)
- Additional use of the Bridal Suite prior to the event (for make-up or hair) \$150
- Additional hour of use of the Banquet Hall \$100
- Reservation and use of an additional Banquet Hall (Gathering Hall)for Cocktail Hour or Ceremony \$700
- Setting of the Wawel Hall for Ceremony with chairs in the middle \$1.50 per person
- Additional meal served after Dinner (Supper), Buffet style - \$7.00 per person

- Change of package fee – for Platinum \$500 – For Gold and Silver \$200

- Carving Station with Sirloin Roast or Ham \$5.00 per person
- White gloves served circulating Horse D' Oeuvres \$5.00 per person
- Charge for smoking inside the building (including vaping) \$500
- Rental of our sound system \$100
- Rental of Projector and Screen \$150
- Damages to Doors, Windows and Banquet Hall, floor scratches or tape marks from \$75 to \$500

DISCOUNTS

- Fridays 10% off (without Wedding Coordinator services)
- January, February, November and December 10% off (can not be added to other discounts)
- Veteran and active military service in March, April, May 10% off (can not be added to other discounts)
- Events for 200+ adult guests 10% off (can not be added to other discounts)

Platinum Package



Included: **\$66** (gratuity/service charge/house charge – included) or **Buffet Option \$55**

- 10 hours use of the hall including set up and break down
- Event Coordinator Services (for prior meetings, the rehearsal and during the 10 hour event time)
- Use of the Bridal Suite (only for the Wavel Hall Weddings)
- Use of the Arch, runner and/or outside Garden Pergola Ceremony setting
- Setting of the Wavel Hall for Ceremony with chairs in the middle
- Linen Tablecloths, white or cream Napkins and Chair covers (no sashes)
- Use of the Gathering Hall for Cocktail Hour for weddings over 160 guests
- White gloves served circulating Horse D' Oeuvres, coffee & tea
- Sweet Buffet – Venetian Dessert Table
- Cake Cutting and serving (if Buffet Option is chosen, cake will be cut and served buffet style)

What Will Be Served?

Platinum Package Menu Choices:

Cocktail Hour

Included: Our Signature Display of Vegetables, Cold Cuts & Cheese platter arrangements, with Pineapple Flame, Dips and Crackers, Fruit Platter and Shrimp Cocktail

Baked Brie cheese in puff pastry or Carving station (Roast Beef, Pork, Ham) or Smoked Salmon display – with chopped egg, diced red onion, capers, crostini, or BBQ meats from our smoker

Please Choose +3 additional items for the circulating or stationary savory bites:

Pierogi,	Egg Rolls,	Salmon&Cream Cheese bites,
Beef franks in Blanket,	Breaded Mushroom,	Sausage bites,
Fried Mozzarella,	Stuffed Mushrooms,	Chicken fingers
Meat Balls,	Scallops Wrapped in Bacon,	Fried Eggplant

Entrées:

Classic Caesar Salad (or any Salad from our Catering menu) with freshly baked bread rolls and Butter

A choice of 3 Entrées (or any other Entrée from our Full Catering Menu):

Stuffed Shrimp	Chicken Alfredo
Beef Wellington	Sirloin Roast
Prime Rib Roast	Mushroom Risotto
Chicken Marsala	Lasagna (vegetable or Bolognese)
Chicken Francaise	Sweet Sausage with Peppers
Herb Roasted Chicken	Linguine with Meatballs
Chicken Cordon Bleu	Pierogi (2 kinds)
Chicken Cacciatore	Kielbasa with Kraut
Scrod/Sole in Lemon Butter Sauce	Stuffed Sole
Beef Stroganoff	BBQ meats – smoked brisket, ribs
Beef Bourguignon	Broiled Salmon
Pork loin roast	Chicken Parmigiana

With choice of 3 Sides

Sides:

Twice baked stuffed potatoes
White potatoes, baked
Red potatoes oven roasted
Steamed Vegetables
Rice (Spanish, Risotto, Pilaf...)
Mashed Potatoes
Polish Potato Dumplings
Summer grilled vegetables
Linguine with red sauce

Sweet Buffet

Assortment of Cannoli, Cheese cake, Tiramisu, Chocolate Cake and other Desserts
Coffee/Tea served at the station (for Buffet choice) or on table for table served dinner choice.

Please note: change of package from Platinum to other packages less than 8 months before the event will be charged a flat fee of \$500

Gold Package



\$55 (gratuity/service charge/house charge – included) - Friday 10% Off (no wedding planner)
Buffet style **\$46.50**

Includes:

- 9 hours use of the hall including set up and break down
- Event Coordinator Services (for prior meetings, the rehearsal and during the 10 hour event time (Saturday and Sunday Weddings only)
- Use of the Bridal Suite (only for the Wavel Hall Weddings),
- Use of the Arch, runner and/or outside Garden Pergola
- Linen Tablecloths, white or cream Napkins and Chair covers (no sashes)
- Cake Cutting and serving (if Buffet Option is chosen, cake will be cut and served buffet style)
- Coffee and tea selection station

What Will Be Served?

Gold Package Menu Choices:

Cocktail Hour

Included: our Signature Display of Vegetables, cold cuts & cheese platter arrangements, with Pineapple Flame, Dips and Crackers, Fruit Platter

Please Choose 3 Additional items:

Pierogi,
Beef franks in Blanket,
Fried Mozzarella,
Meatballs,

Breaded Mushroom,
Stuffed Mushrooms,
Baked Brie Cheese,
Shrimp Cocktail

Sausage bites,
Chicken fingers
Potato pancakes
Wings

Served on table or Buffet:

Classic Caesar salad or Tossed Salad with freshly baked bread rolls and Butter

A choice of 3 Entrées (Please check Full Catering Menu for Details):

Prime Rib Roast
Chicken Marsala
Chicken Francaise
Herb Roasted Chicken
Cordon Bleu
Scrod/Sole in Lemon Butter Sauce
Beef Stroganoff
Beef Bourguignon
Pork loin roast
Apple Roast Pork
BBQ meats – smoked brisket, ribs

Veal Marsala
Sirloin Roast
Mushroom Risotto
Lasagna (vegetable or Bolognese)
Sweet Sausage with Peppers
Linguine with Meatballs
Pierogi (2 kinds)
Kielbasa with Kraut
Chicken Cacciatore
Slow Roasted Spicy Pork
Broiled Salmon

With choice of 2 Sides :

White potatoes, baked
Red potatoes oven roasted
Steamed Vegetables
Rice Spanish, Risotto, Pilaf...)
Mashed Potatoes
Polish Potato Dumplings
Linguine or Ziti with red sauce

Silver Package



\$51(gratuity/service charge/house charge – included) - **Buffet Option \$42.50**, Friday 10% Off

Includes:

- 8 hours use of the hall including set up and break down
- Event Coordinator Services (for prior meetings, the rehearsal and during the 10 hour event time (Saturday and Sunday Weddings only)
- Event Coordinator services (Saturday/Sunday weddings only)
- Use of the Arch, runner and/or outside Garden Pergola
- Linen Tablecloths, white or cream Napkins and Chair covers (no sashes)
- Cake Cutting and serving (if Buffet Option is chosen, cake will be cut and served buffet style)
- Coffee and tea selection station

What Will Be Served?

Cocktail Hour:

Included: our Signature Display of Vegetables & cheese platter arrangements, with Dips and Crackers

Please Choose 3 Additional items:

Pierogi,
Beef franks in Blanket,
Fried Mozzarella,
Meatballs,

Breaded Mushroom
Stuffed Mushrooms
Baked Brie Cheese
Fruit Platter

Sausage bites
Chicken fingers
Potato pancakes
Shrimp Cocktail

Served on table or Buffet:

Classic Caesar salad or Tossed Salad with freshly baked bread rolls and Butter

A choice of 3 Entrées (Please check Full Catering Menu for Details):

Chicken Marsala
Chicken Francaise
Herb Roasted Chicken
Chicken Cacciatore
Beef Bourguignon
Sirloin Roast
Pork loin roast
Apple Roast Pork
BBQ meats – smoked brisket, ribs

Chicken Parmigiana
Lasagna (Vegetable or Bolognese)
Sweet Sausage with Peppers
Linguine / ziti with Meatballs
Pierogi (2 kinds)
Kielbasa with Kraut
Slow roasted Spicy Pork
Scrod/Tilapia in Lemon Butter Sauce

With choice of 2 Sides

White potatoes, baked
Red potatoes oven roasted
Steamed Vegetables
Rice Spanish, Risotto, Pilaf...)
Mashed Potatoes
Linguine or Ziti with red sauce

Bronze Package



\$46 (gratuity/service charge/house charge – included) - **Buffet Option \$38** Friday 10% Off

Includes:

- 7 hours use of the hall including set up and break down
- Event Coordinator Services (set up, ceremony and introductions only) (Saturday and Sunday Weddings only)
- Use of the Arch, runner and/or outside Garden Pergola
- Linen Tablecloths, white or cream Napkins and Chair covers (no sashes)
- Cake Cutting and serving (if Buffet Option is chosen, cake will be cut and served buffet style)
- Coffee and tea selection station

What Will Be Served?

Our Signature Display of Vegetables & cheese platter arrangements, with Dips and Crackers

Please Choose 2 Additional items:

Wings
Beef franks in Blanket
Fried Mozzarella

Meatballs,
Breaded Mushroom
Cold Cuts Platter

Fruit Platter
Chicken fingers
Potato pancakes

Served on table or Buffet style:

Classic Caesar salad or Tossed Salad with freshly baked bread rolls and Butter

A choice of 3 Entrées (Please check Full Catering Menu for Details):

Chicken Marsala
Chicken Cacciatore
Herb Roasted Chicken
Roast of Beef Au Jus
Pork loin roast
Apple Roast Pork
BBQ meats – smoked brisket, ribs

Slow roasted Spicy Pork
Sweet Sausage with Peppers
Linguine / ziti with Meatballs
Pierogi (2 kinds)
Kielbasa with Kraut

With choice of 2 Sides
White potatoes, baked
Red potatoes oven roasted
Steamed Vegetables
Rice Spanish, Risotto, Pilaf...)
Mashed Potatoes
Linguine or Ziti with red sauce