

# ***Veltre's Wedding and Event Centre***

## ***2024 Wedding Packages***

*General Information*

*Full-Service Sit-Down Duet Plate*

*Full-Service Sit-Down Dinner*

*Wedding Buffet*

*Wedding Bar Packages 2024*

*Appetizers*

## ***2025 Wedding Packages***

*General Information*

*Full-Service Sit-Down Duet Plate*

*Full-Service Sit-Down Dinner*

*Wedding Buffet*

*Wedding Bar Packages 2025*

*Appetizers*

## **Full-Service Sit-Down Duet Plate**

*\$69.00 per person, 18% gratuity and 7% sales tax  
2 Entrée selections, 1 Vegetable, 1 Side and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### **Chicken**

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

### **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Roasted Prime Rib (market price)*

*Filet Mignon (market price)*

*Filet Oscar (market price)*

### **Seafood**

*Baked English Cod with Lemon Butter Sauce*

*Shrimp Diablo*

*Baked Flounder Stuffed with Crabmeat (market price)*

*Grilled Salmon (market price)*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Starch:**

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes*

*Red Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

## **Vegan – Vegetarian – Gluten Options:**

*Roasted Vegetable Stack*

*Pasta Primavera*

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## **Full-Service Sit-Down Dinner**

*\$67.00 per person, 18% gratuity and 7% sales tax  
1 Entrée selection, 1 Vegetable, 1 Side and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### **Chicken**

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

### **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Roasted Prime Rib (market price)*

*Filet Mignon (market price)*

*Filet Oscar (market price)*

### **Seafood**

*Baked English Cod with Lemon Butter Sauce*

*Shrimp Diablo*

*Baked Flounder Stuffed with Crabmeat (market price)*

*Grilled Salmon (market price)*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Starch:**

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes*

*Red Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

## **Vegan – Vegetarian – Gluten Options:**

*Roasted Vegetable Stack*

*Pasta Primavera*

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## **Wedding Buffet**

*\$69.00 per person, 18% gratuity and 7% sales tax  
2 Entree selections, 1 Vegetable, 2 Sides and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### ***Chef Carved Dishes (choose one)***

*New York Strip (\$1.00 additional)*

*Prime Rib of Beef (market price)*

*Filet Mignon (market price)*

*Roasted Turkey Breast w/ Gravy*

*Glazed Virginia Maple Ham*

*Roasted Pork Loin*

### ***Chicken***

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

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## **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Top Round Roast Beef Au Jus (market price)*

## **Seafood**

*Shrimp Diablo*

*Shrimp Scampi*

*Broccoli Linguine*

*Baked English Cod*

*Shrimp in Butter Cream Sauce over Angel Hair*

## **Alternative Entrees:**

*Home-made Eggplant Parmesan*

*Home-made Meat or Cheese Lasagna*

*Stuffed Shells*

*Baked Ham with Pineapple Sauce*

*Italian Meat bowl with Meatballs and Hot Sausage*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Pasta/Starch:**

*Tortellini in Butter Cream Sauce*

*Penne in Red Sauce*

*Baked Ziti Fettuccini*

*Alfredo*

*Spaghetti and meat sauce*

*Linguini Olio*

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes Red*

*Mashed Potatoes*

*Herb Roasted Fingerling Potatoes (\$1.50 additional)*

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# **Wedding Bar Packages 2025**

*All Bar Packages include unlimited soft drinks and mixers  
Specialty upgraded Beer, Wine and Liquor are available*

## **Premium Bar Package:**

*\$36.00 per person, 18% Gratuity and 7% Tax*

*\$7.00 per person, additional hour*

### **2 Domestic Beer Selections**

*Miller Light*

*Yuengling*

### **4 Wine Selections**

*Chardonnay*

*Cabernet Sauvignon*

*Pinot Grigio*

*Merlot*

*Moscato*

*Malbec*

*Riesling*

*Pinot Noir*

### **4 Liquor Selections**

*Stoli*

*Tito's*

*Bacardi*

*Captain Morgan*

*Jim Beam*

*Jack Daniels*

*Canadian Club*

*Dewars*

*Tanqueray*

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## **Ultimate Bar Package:**

*\$46.00 per person, 18% Gratuity and 7% Tax*

*\$9.00 per person, additional hour*

### **2 Premium Beer Selections**

*Blue Moon*

*Stella Artois*

*Heineken*

*Coors Light*

*Miller Light*

*Yuengling*

### **4 Wine Selections**

*White*

*Red*

*Chardonnay*

*Cabernet Sauvignon*

*Pinot Grigio*

*Merlot*

*Moscato*

*Malbec*

*Riesling*

*Pinot Noir*

*Prosecco*

### **5 Top Shelf Liquor Selections**

*Tito's*

*Ketel One*

*Grey Goose*

*Jim Beam*

*Jack Daniels*

*Jameson*

*Bacardi*

*Malibu Run*

*Captain Morgan*

*Crown Royal*

*Dewars*

*Tanqueray*

*Bombay*

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## **Under 21 Non-Alcoholic Beverage Package:**

*\$16.95 per person, 18% Gratuity and 7% Tax*

*Unlimited Pop - Iced Tea - Lemonade*

*Coffee and Gourmet Tea*

## **General Bar Package Information:**

*All Packages include:*

*~ Champagne Toast for the Bridal Party*

*Champagne Toast for each guest \$7.00 per person*

*~ Your first bartender is included*

*additional bartenders are \$125.00 each*

*~Veltre Event Centre reserves the right to request ID  
at any time*

*~For the safety of our guests, no shots will be served  
over the bar*

*~We reserve the right to refuse service to anyone  
visibly intoxicated*

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## **Appetizers**

### **Hot & Cold Hors d'oeuvres**

50 Pieces per Selection

<i>Stuffed Banana Peppers w/Sausage</i>	<b>\$90.00</b>
<i>Stuffed Mushrooms w/Sausage</i>	<b>\$75.00</b>
<i>Stuffed Mushrooms w/Crabmeat</i>	<b>\$100.00</b>
<i>Jumbo Lump Mini Crab Cakes</i>	<b>\$125.00</b>
<i>Spanakopita</i>	<b>\$75.00</b>
<i>Hot Sausage Sliders</i>	<b>\$100.00</b>
<i>Meatball Sliders</i>	<b>\$100.00</b>
<i>Chicken Fingers</i>	<b>\$90.00</b>
<i>Jumbo Cocktail Shrimp</i>	<b>\$125.00</b>

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*Selections Priced per Person*

<i>Swedish Meatballs</i>	<i>\$2.00</i>
<i>Italian Meatballs</i>	<i>\$2.00</i>
<i>Bruschetta w/Fresh Tomato</i>	<i>\$2.00</i>
<i>Spinach Dip &amp; Rye</i>	<i>\$1.50</i>
<i>Fresh Fruit in Season</i>	<i>\$2.50</i>
<i>Assorted Vegetables &amp; Dip</i>	<i>\$2.00</i>
<i>Italian Antipasto</i>	<i>\$4.75</i>
<i>Pepperoni, Salami, Sopressata, Imported &amp; Domestic Cheeses with Crackers and Dip</i>	<i>\$3.25</i>

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## **General Information**

### ***Included in all Packages:***

*Linens and Napkins*

*Tables and Chiavari Chairs*

*Cut and Serve Cake*

*Tray Cookies*

*Coffee and Hot Tea Stations*

*All Staff and Catering Needs*

*5-hour Rental*

### ***Guest Minimum/Maximum***

*January through April*  
*50 adult minimum*

*May, November, December*  
*100 adult minimum on Saturdays*

*June through October*  
*150 adult minimum on Saturdays*

*(Unless otherwise discussed)*

*~250 max number of guests for reception~*

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## **Payments**

*First Booking Deposit - \$1,500  
(non-refundable)*

*Second Deposit - \$2,000 due six months prior to wedding  
(non-refundable)*

*Final Payment – Due 10 days prior to wedding  
(cash, cashier's check or credit card (4% fee))*

**Whole Hall rental - \$1,500.00**  
*(no charge if just using one level of the hall)*

**Extra Hour - \$500.00**

## **Ceremony fee**

*\$300.00 (80 guests or less)*

*\$500.00 (80 – 160 Guests)*

## **Children**

*5 and under - free food and drinks*

*6 thru 10 years – half price*

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***Veltre's Wedding and Event Centre***  
***2024 Wedding Packages***

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## **Full-Service Sit-Down Duet Plate**

*\$68.00 per person, 18% gratuity and 7% sales tax  
2 Entrée selections, 1 Vegetable, 1 Side and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### **Chicken**

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

### **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Roasted Prime Rib (market price)*

*Filet Mignon (market price)*

*Filet Oscar (market price)*

### **Seafood**

*Baked English Cod with Lemon Butter Sauce*

*Shrimp Diablo*

*Baked Flounder Stuffed with Crabmeat (market price)*

*Grilled Salmon (market price)*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Sides:**

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes*

*Red Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

## **Vegan – Vegetarian – Gluten Options:**

*Roasted Vegetable Stack*

*Pasta Primavera*

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## **Full-Service Sit-Down Dinner**

*\$65.00 per person, 18% gratuity and 7% sales tax  
1 Entrée selection, 1 Vegetable, 1 Side and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### **Chicken**

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

### **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Roasted Prime Rib (market price)*

*Filet Mignon (market price)*

*Filet Oscar (market price)*

### **Seafood**

*Baked English Cod with Lemon Butter Sauce*

*Shrimp Diablo*

*Baked Flounder Stuffed with Crabmeat (market price)*

*Grilled Salmon (market price)*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Starch:**

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes*

*Red Mashed Potatoes*

*Herb Roasted Fingerling Potatoes*

## **Vegan – Vegetarian – Gluten Options:**

*Roasted Vegetable Stack*

*Pasta Primavera*

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## **Wedding Buffet**

*\$68.00 per person, 18% gratuity and 7% sales tax  
2 Entree selections, 1 Vegetable, 2 Sides and 1 Salad*

### **Complimentary Hour of Hors d'oeuvres:**

*Bruschetta*

*Variety of Meats, Cheese and Crackers*

*Veggies and Dip*

### **Salad Course:**

*Fresh Spring Salad*

*Caesar Salad*

*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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## **Entrees:**

### ***Chef Carved Dishes***

*New York Strip (\$1.00 additional)*

*Prime Rib of Beef (market price)*

*Filet Mignon (market price)*

*Roasted Turkey Breast w/ Gravy*

*Glazed Virginia Maple Ham*

*Roasted Pork Loin*

### ***Chicken***

*Filet of Chicken Breast with Traditional Stuffing*

*Filet of Chicken Breast with Wild Rice and  
Cranberry Stuffing*

*Chicken Marsala*

*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

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## **Beef**

*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

*Top Round Roast Beef Au Jus (market price)*

## **Seafood**

*Shrimp Diablo*

*Shrimp Scampi*

*Broccoli Linguine*

*Baked English Cod*

*Shrimp in Butter Cream Sauce over Angel Hair*

## **Alternative Entrees:**

*Home-made Eggplant Parmesan*

*Home-made Meat or Cheese Lasagna*

*Baked Ham with Pineapple Sauce*

*Italian Meat bowl with Meatballs and Hot Sausage*

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## **Vegetable:**

*Green Bean Almondine*

*Green Bean Italiano*

*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

## **Sides:**

*Tortellini in Butter Cream Sauce*

*Penne in Red Sauce*

*Baked Ziti*

*Fettuccini Alfredo*

*Red Roasted Parsley Potatoes*

*Boursin Mashed Potatoes*

*Red Mashed Potatoes*

*Herb Roasted Fingerling Potatoes (\$1.50 additional)*

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# **Wedding Bar Packages 2024**

*All Bar Packages include unlimited soft drinks and mixers  
Specialty upgraded Beer, Wine and Liquor are available*

## **Premium Bar Package:**

*\$35.00 per person, 18% Gratuity and 7% Tax*

*\$7.00 per person, additional hour*

### **2 Domestic Beer Selections**

*Miller Light*

*Yuengling*

### **4 Wine Selections**

*Chardonnay*

*Cabernet Sauvignon*

*Pinot Grigio*

*Merlot*

*Moscato*

*Malbec*

*Riesling*

*Pinot Noir*

### **4 Liquor Selections**

*Stoli*

*Tito's*

*Bacardi*

*Captain Morgan*

*Jim Beam*

*Jack Daniels*

*Canadian Club*

*Dewars*

*Tanqueray*

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## **Ultimate Bar Package:**

*\$45.00 per person, 18% Gratuity and 7% Tax*

*\$9.00 per person, additional hour*

### **2 Premium Beer Selections**

*Blue Moon*

*Stella Artois*

*Heineken*

*Coors Light*

*Miller Light*

*Yuengling*

### **4 Wine Selections**

*White*

*Red*

*Chardonnay*

*Cabernet Sauvignon*

*Pinot Grigio*

*Merlot*

*Moscato*

*Malbec*

*Riesling*

*Pinot Noir*

*Prosecco*

### **5 Top Shelf Liquor Selections**

*Tito's*

*Ketel One*

*Grey Goose*

*Jim Beam*

*Jack Daniels*

*Jameson*

*Bacardi*

*Malibu Run*

*Captain Morgan*

*Crown Royal*

*Dewars*

*Tanqueray*

*Bombay*

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## **Under 21 Non-Alcoholic Beverage Package:**

*\$16.95 per person, 18% Gratuity and 7% Tax*

*Unlimited Pop - Iced Tea - Lemonade*

*Coffee and Gourmet Tea*

## **General Bar Package Information:**

*All Packages include:*

*~ Champagne Toast for the Bridal Party*

*Champagne Toast for each guest \$6.00 per person*

*~ Your first bartender is included*

*additional bartenders are \$125.00 each*

*~Veltre Event Centre reserves the right to request ID  
at any time*

*~For the safety of our guests, no shots will be served  
over the bar*

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visibly intoxicated*

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## **Appetizers**

### **Hot & Cold Hors d'oeuvres**

50 Pieces per Selection

<i>Stuffed Banana Peppers w/Sausage</i>	<b>\$90.00</b>
<i>Stuffed Mushrooms w/Sausage</i>	<b>\$75.00</b>
<i>Stuffed Mushrooms w/Crabmeat</i>	<b>\$100.00</b>
<i>Jumbo Lump Mini Crab Cakes</i>	<b>\$125.00</b>
<i>Spanakopita</i>	<b>\$75.00</b>
<i>Hot Sausage Sliders</i>	<b>\$100.00</b>
<i>Meatball Sliders</i>	<b>\$100.00</b>
<i>Chicken Fingers</i>	<b>\$90.00</b>
<i>Jumbo Cocktail Shrimp</i>	<b>\$125.00</b>

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*Selections Priced per Person*

<i>Swedish Meatballs</i>	<i>\$2.00</i>
<i>Italian Meatballs</i>	<i>\$2.00</i>
<i>Bruschetta w/Fresh Tomato</i>	<i>\$2.00</i>
<i>Spinach Dip &amp; Rye</i>	<i>\$1.50</i>
<i>Fresh Fruit in Season</i>	<i>\$2.50</i>
<i>Assorted Vegetables &amp; Dip</i>	<i>\$2.00</i>
<i>Italian Antipasto</i>	<i>\$4.75</i>
<i>Pepperoni, Salami, Sopressata, Imported &amp; Domestic Cheeses with Crackers and Dip</i>	<i>\$3.25</i>

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## **General Information**

### ***Included in all Packages:***

*Linens and Napkins*

*Tables and Chiavari Chairs*

*Cut and Serve Cake*

*Tray Cookies*

*Coffee and Hot Tea Stations*

*All Staff and Catering Needs*

*5-hour Rental*

### ***Guest Minimum/Maximum***

*January through April*  
*50 adult minimum*

*May, November, December*  
*100 adult minimum on Saturdays*

*June through October*  
*150 adult minimum on Saturdays*

*(Unless otherwise discussed)*

*~250 max number of guests for reception~*

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## **Payments**

*First Booking Deposit - \$1,500  
(non-refundable)*

*Second Deposit - \$2,000 due six months prior to wedding  
(non-refundable)*

*Final Payment – Due 10 days prior to wedding  
(cash, cashier's check or credit card (4% fee))*

**Whole Hall rental - \$1,500.00**  
*(no charge if just using one level of the hall)*

**Extra Hour - \$500.00**

## **Ceremony fee**

*\$300.00 (80 guests or less)*

*\$500.00 (80 – 160 Guests)*

## **Children**

*5 and under - free food and drinks*

*6 thru 10 years – half price*

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