

# *Veltre's Wedding and Event Centre*

## *2023 Wedding Packages*

*Full-Service Sit-Down Duet Plate*

*Full-Service Sit-Down Dinner*

*Wedding Buffet*

*Wedding Bar Packages 2023*

*Appetizers*

*General Information*

## *2024 Wedding Packages*

*Full-Service Sit-Down Duet Plate*

*Full-Service Sit-Down Dinner*

*Wedding Buffet*

*Wedding Bar Packages 2024*

*Appetizers*

*General Information*

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

*\$66.00 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*

*\$63.00 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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*Chicken Romano*

*Chicken Piccata*

*Chicken Madeira*

*Chicken Milanese*

*Chicken Parmesan*

*Chicken Cordon Bleu*

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*New York Strip (market price)*

*Filet Beef Tips Burgundy (market price)*

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*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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# Wedding Buffet

*\$66.00 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*

## *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 2023

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

## Premium Bar Package:

*\$34.00 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:

\$44.00 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 \$100.00 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>	\$90.00
<i>Stuffed Mushrooms w/Sausage</i>	\$75.00
<i>Stuffed Mushrooms w/Crabmeat</i>	\$100.00
<i>Jumbo Lump Mini Crab Cakes</i>	\$125.00
<i>Spanakopita</i>	\$75.00
<i>Hot Sausage Sliders</i>	\$100.00
<i>Meatball Sliders</i>	\$100.00
<i>Chicken Fingers</i>	\$90.00
<i>Jumbo Cocktail Shrimp</i>	\$125.00

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## *Selections Priced per Person*

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

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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 (3% 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*

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*Chopped Salad*

*Selection of 2 Dressings:*

*Italian, Ranch, Balsamic Vinaigrette, Caesar*

*Dinner Includes Mancini Rolls and Butter*

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*Grilled Salmon (market price)*

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*Glazed Baby Carrots*

*California Veggie Medley*

*Asparagus (market price)*

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*Herb Roasted Fingerling Potatoes*

## *Vegan - Vegetarian - Gluten Options:*

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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*

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*Prime Rib of Beef (market price)*

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*Roasted Turkey Breast w/ Gravy*

*Glazed Virginia Maple Ham*

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*Chicken Marsala*

*Chicken Romano*

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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*

## *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*

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## *General Bar Package Information:*

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# Appetizers

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<i>Italian Antipasto</i>	\$4.75
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## *General Information*

### *Included in all Packages:*

*Linens and Napkins*  
*Tables and Chiavari Chairs*  
*Cut and Serve Cake*  
*Tray Cookies*  
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## *Ceremony fee*

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*\$500.00 (80 - 160 Guests)*

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*5 and under - free food and drinks*

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