

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

[Back to Top](#)

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)

[Back to Top](#)

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

[Back to Top](#)

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

[Back to Top](#)

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)

[Back to Top](#)

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

[Back to Top](#)

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

[Back to Top](#)

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

Spiral Sliced 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

[Back to Top](#)

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

Italian Meat bowl with Meatballs and Hot Sausage

[Back to Top](#)

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)

[Back to Top](#)

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

[Back to Top](#)

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

[Back to Top](#)

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*

[Back to Top](#)

Appetizers

Hot & Cold Hors d'oeuvres

50 Pieces per Selection

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

[Back to Top](#)

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

[Back to Top](#)

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~

[Back to Top](#)

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

[Back to Top](#)