



## CORPORATE MENU

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## BREAKFAST

### CONTINENTAL | \$11.50

Assortment of pecan rolls, bagels, muffins and donuts served with butter, jam, cream cheese, juice, freshly brewed coffee, decaffeinated coffee and specialty teas

#### ADD-ONS

Fresh Sliced Seasonal Fruit and Berries | \$2.25 additional

### ENTREES

*All entrees accompanied by breakfast pastry, juice, freshly brewed coffee and specialty teas*

#### SCRAMBLED EGGS | \$12.50

Scrambled eggs, Canadian bacon or sausage, Potatoes O'Brien

#### COUNTRY HAM AND EGGS | \$12.95

Scrambled eggs, baked country ham, home fried potatoes

#### EGGS BENEDICT | \$13.95

Poached eggs and canadian bacon on a split toasted English muffin topped with hollandaise sauce, roasted red potatoes, fresh berry garnish

#### TEXAS TOAST | \$12.95

Texas toast with warm maple syrup, sausage, fresh sliced fruit

#### VEGGIE SCRAMBLE | \$12.50

Local fresh vegetables and fontina cheese, potato pancakes

*Prices are per guest unless otherwise noted. Prices are subject to 20% service charge and applicable Ohio State sales tax.*

*\*There is an increased danger of foodborne illness when consuming any raw or undercooked meats or seafood.\**



## BREAKFAST (CONTINUED)

### BREAKFAST BUFFET | \$15.75

- Assorted juice
- Fresh fruit and berries
- Plain and fruit yogurt with granola
- Texas toast with warm maple syrup
  - Bacon or sausage
- Lyonnaise or home fried potatoes
  - Assorted breakfast pastries
- Freshly brewed coffee and specialty teas

#### SELECT ONE

Scrambled Eggs • Country Strata • Italian Strata

### BRUNCH BUFFET | \$25.95

- Assorted juice
- Fresh sliced fruit and berries
- Whole poached salmon with cucumber dill sauce and cocktail bread
  - Scrambled eggs or country strata
    - Canadian bacon or sausage
  - Lyonnaise or home fried potatoes
  - Texas toast with warm maple syrup
  - Cheese blintzes with fruit toppings
- Chicken marsala or grilled chicken vinaigrette
- Chef carved country ham or roasted top sirloin of beef
  - Chef's selection of vegetables
- Assorted breakfast pastries, freshly brewed coffee and specialty teas

#### ADD-ONS

- Chef Carved Herb Crusted Prime Rib of Beef | \$6.25 additional
  - Made-to-Order Omeletes | \$3.50 additional
- \*Plus \$95.00 per Chef

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## LUNCHEON

*All entrees accompanied by rolls, butter, salad, vegetable, starch, dessert,  
freshly brewed coffee and specialty teas*

### SALADS (SELECT ONE)

- Field greens with yellow and red peppers, cherry tomatoes, gorgonzola cheese and candied walnuts
- Mixed greens with dried cranberries, crumbled blue cheese and caramelized walnuts
- Fresh market salad tossed with mushrooms, cucumbers, tomatoes and croutons

### ENTREES

#### SPINACH RAVIOLI | \$17.95

Stuffed with fresh spinach and ricotta cheese, topped with salsa rosa sauce

#### CHICKEN VINAIGRETTE | \$19.25

Grilled chicken breast marinated in balsamic vinaigrette, topped with fresh tomato relish

#### CHICKEN PARMESAN | \$18.50

Breaded chicken breast topped with marinara sauce and mozzarella cheese, served with a side of pasta marinara (choose one additional side)

#### HERB-CRUSTED ATLANTIC SALMON | \$20.95

Roasted salmon filet accompanied by cucumber dill sauce

#### BLACKENED CHICKEN BREAST | \$19.25

Grilled chicken topped with sliced avocados and fresh tomato salsa

#### BAKED GROUPER | \$20.95

Seasoned with fresh herbs and butter sauce with a lemon wedge

#### CHICKEN MARSALA | \$19.25

Sautéed chicken breast with fresh mushrooms and marsala wine sauce

#### HERB CRUSTED PRIME RIB OF BEEF | \$23.95

Petite cut of slow roasted prime rib of beef with rosemary au jus

### STARCH (SELECT ONE)

- Smashed Redskin Potatoes with White Cheddar Cheese • Wild Rice with Dried Apricot • Rice Pilaf
- New Potatoes with Lemon and Dill • Baby Redskin Herbed Potatoes

### VEGETABLES (SELECT ONE)

- California Medley • Green Beans Almondine • Zucchini and Yellow Squash

### DESSERTS (SELECT ONE)

- Carrot Cake • Chocolate Layer Cake • Cheesecake with Raspberry Sauce • Apple Pie
- Wild Berry or Lemon Sorbet • Fresh Seasonal Fruit

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## LITE LUNCHEON

*All salads and sandwiches accompanied by soup, dessert, freshly brewed coffee and specialty teas*

### SOUP (SELECT ONE)

- Italian Minestrone • Creamy Tomato Bisque • Chicken Noodle

### SALADS AND SANDWICHES

#### CAJUN CHICKEN WRAP | \$16.95

Cajun chicken wrap with lettuce, tomatoes, monterey jack cheese and chipotle mayonnaise, served with pasta salad

#### SPICY GRILLED CHICKEN SALAD | \$17.50

Spicy grilled chicken topped with chopped romaine lettuce, freshly grated parmesan, cherry tomatoes and croutons with a balsamic vinaigrette dressing

#### CHAMPAGNE CHICKEN SALAD | \$17.50

Baby field greens topped with marinated and grilled sliced chicken breast, candied pecans, apples, dried cranberries and gorgonzola cheese with champagne vinaigrette dressing

#### WINDOWS WALNUT SALAD | \$17.50

Sliced chicken breast on a bed of field greens with walnuts, crumbled bleu cheese, carrots and mushrooms with a walnut vinaigrette dressing

#### ASIAN CHICKEN SALAD | \$17.50

Chopped romaine and napa cabbage tossed with grilled chicken breast, honey walnuts and crispy wontons with a hoisin vinaigrette dressing

#### MEDITERRANEAN CHICKEN SALAD | \$18.25

Grilled chicken breast marinated in lemon and oregano with bowtie pasta, baby spinach, field greens, artichoke hearts, tomatoes, kalamata olives, capers, feta cheese and peppers, served with pasta salad

### DESSERTS

- Chocolate Mousse • Carrot Cake • Apple Pie
- Wild Berry or Lemon Sorbet • Fresh Seasonal Fruit

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## LUNCHEON BUFFETS

### **SOUP, SALAD AND SANDWICH BUFFET | \$21.25**

*Accompanied by fresh fruit, jumbo cookies and brownies, freshly brewed coffee and specialty teas*

#### **SOUP** (SELECT ONE)

- Italian Minestrone • Creamy Tomato Bisque • Chicken Noodle

#### **MAKE YOUR OWN SANDWICHES**

Sliced roast beef, roasted turkey breast, baked ham, tuna and chicken salad, sliced cheese, tomatoes, lettuce, assorted rolls, sliced bread, pita pockets, condiments, pretzels and potato chips

#### **SALAD BUFFET**

Assorted fresh greens, cherry tomatoes, sliced cucumbers, croutons, shredded carrots, sliced olives, cheddar cheese, crumbled blue cheese and pasta salad

**Dressings:** vinaigrette, ranch, poppyseed and honey mustard

### **LUNCH BUFFET | \$23.95**

*Accompanied by rolls, butter, freshly brewed coffee and specialty teas*

#### **SALAD** (SELECT ONE)

- Fresh market salad tossed with mushrooms, cucumbers, tomatoes and croutons
- Mixed greens with dried cranberries, crumbled blue cheese and caramelized walnuts
- Field greens with yellow and red peppers, cherry tomatoes, gorgonzola cheese and candied walnuts

#### **ENTREES** (SELECT TWO)

- Sautéed Chicken Marsala • Grilled Chicken Vinaigrette • Salmon with a Honey Bourbon Sauce
- Eggplant Parmigiana • Homemade Meat Lasagna • Chef-Carved Roasted Turkey Breast or Chef-Carved Top Sirloin of Beef • Chef-Carved Prime Rib of Beef | \$3.95 additional

#### **STARCH** (SELECT TWO)

- Wild Rice with Dried Cranberries • New Potatoes with Lemon and Dill • Rice Pilaf
- Pasta Marinara or Pasta with Garlic, Olive Oil, Diced Tomatoes & Herbs

#### **VEGETABLE** (SELECT ONE)

- Steamed Baby Carrots and Snow Peas • California Medley • Green Beans Almandine • Broccoli Florets

#### **DESSERT TABLE**

Chef's selection of assorted finger pastries and fresh fruit

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## HORS D'OEUVRES

### **PASSED** (PRICED TO ACCOMPANY DINNER) | \$225.00 PER 100 PIECES

- Phyllo Triangles with Spinach and Feta Cheese
- Waterchestnuts wrapped in Bacon tossed in Sweet Teriyaki Sauce
  - Miniature Beef Wellington
- Crostini with Fresh Mozzarella and Basil Confetti
  - Antipasto Skewers
- Asparagus wrapped in Phyllo with Asiago and Fontina Cheeses
  - Chicken Hibachi Skewers
- Warm Imported Mini Brie en Croute with Raspberry Chutney
- Petite Potato Pancakes with Smoked Salmon and Dill Sauce
  - Grilled Vegetable Strudel or Wild Mushroom Strudel
- Bruschetta di Roma topped with a Blend of Pesto, Chopped Tomatoes and Fontinella Cheese
  
- Miniature Crab Cakes topped with Caper Mayonnaise | \$250.00 per 100 pieces
  - Sautéed Cajun Shrimp with Remoulade Sauce | \$275.00 per 100 pieces
    - Assorted Sushi | \$275.00 per 100 pieces
    - Jumbo Shrimp | \$275.00 per 100 pieces
  - Coconut Lobster Skewers (special order) | Market Price

### **DISPLAYED**

Whole Poached Salmon decorated with Cucumber Slices, Fresh Lemon, Dill Sauce and Pumpernickel Bread  
| \$295.00 **(50-60 guests)**

Smoked Salmon with Cream Cheese, Capers, Chopped Eggs, Red Onions and Pumpernickel Bread with  
Classic Garnish and Fresh Dill Sauce | \$245.00 **(50-60 guests)**

Wheel of Brie wrapped in Puff Pastry surrounded by Fresh Apples and Grapes, Sliced Baguettes accompanied  
with Tropical Fruit Salsa, Sun-Dried Tomato Sauce and Raspberry Chutney | \$125.00 **(50 guests)**

Antipasto Display filled with Imported and Domestic Cheeses, Dried Salami, Pepperoni and Sausage  
surrounded by Sliced Bread, Crackers and a Marinated Salad of Roasted Peppers, Mushrooms and Olives  
| \$145.00 **(50 guests)**

- Chilled Fresh Seasonal Fruit and Berries with a Honey Yogurt Sauce | \$125.00 **(50 guests)**
  - Fresh Farm Vegetables with an Artichoke Dip | \$125.00 **(50 guests)**
- Imported and Domestic Cheeses, Assortment of Gourmet Crackers and Fresh Garnish | \$125.00 **(50 guests)**

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## COCKTAIL RECEPTIONS (AVAILABLE SUNDAY - FRIDAY)

### DISPLAYED/PASSED HORS D'OEUVRES | \$23.95 PER GUEST (UP TO 3 HOURS)

Imported and domestic cheese table surrounded by sliced baguettes and assorted crackers

- Provolone • Havarti • Sharp Cheddar • Swiss • Hot Pepper • Colby Jack

Fresh fruits and vegetables with artichoke dip, marinated mushroom and olive salad

### SILVER TRAY HORS D'OEUVRES (SELECT 4 TO BE PASSED FOR 1.5 HOURS)

- Vegetarian Spring Rolls • Stuffed Miniature Potato Skins • Bruschetta • Phyllo Triangles with Spinach and Feta Cheese
- Petite Potato Pancakes • BBQ Meatballs • Chicken Hibachi Skewers • Waterchestnuts Wrapped in Bacon

#### ADDITIONAL OPTIONS

**BUTCHER BLOCK CARVING STATION:** Served on cocktail buns with appropriate condiments

- Honey Glazed Breast of Turkey | \$6.50 • Fresh Herbed Roasted Top Sirloin of Beef | \$6.95
- Roasted Garlic and Herb Marinated Beef Tenderloin | \$9.75

(Priced to accompany cocktail reception)

### PASTA STATION | \$5.50 (SELECT TWO PASTAS AND TWO SAUCES)

Freshly grated parmesan, garlic bread and ciabatta bread

#### PASTA:

- Tri-Color Tortellini
- Penne
- Cavatelli
- Bowtie
- Seashell

#### PASTA ADD-ONS

- Sautéed Vegetables | \$2.25
- Grilled Chicken Breast | \$3.50
- Scallops and Shrimp | \$4.95

#### SAUCES:

- Marinara
- Alfredo with Wild Mushrooms
- Pesto and Sun-Dried Tomato
- Garlic, Olive Oil, Diced Tomatoes and Herbs
- Red Pepper Cream Sauce

### CHEF-ATTENDED ORIENTAL STIR-FRY | \$7.95

Chicken breast or beef medallions, baby corn, mushrooms, scallions, cabbage, waterchestnuts, carrots, broccoli and snap peas in a ginger and teriyaki sauce, accompanied by white rice, egg rolls and fortune cookies

### TOSSED SALAD | \$3.25

Mixed salad greens, cherry tomatoes, cucumbers, shredded carrots and croutons

*Dressings:* ranch, balsamic vinaigrette and french

### SOUTH OF THE BORDER | \$7.25

Flour tortillas, taco shells and nachos accompanied by spicy beef or grilled chicken strips, grated cheddar cheese, chopped tomatoes, lettuce, black olives, scallions, sour cream, salsa, guacamole, black beans or refried beans and jalapeño rice

### MINIATURE DESSERT STATION | \$4.95

Chef's selection of finger pastries, miniature cheesecakes, cream puffs and éclairs, freshly brewed coffee and specialty teas

### MARTINI MASHED POTATO | \$5.25

Roasted corn, shredded cheddar cheese, chives, butter, sour cream, bacon and roasted garlic

### DELUXE DESSERT STATION | \$7.95

Assorted cheesecakes, tortes, pastries, fresh fruit with dark chocolate, freshly brewed and flavored coffee with whipped cream, chocolate shavings, peppermint and cinnamon sticks

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## DINNER ENTREES

*All entrees accompanied by dinner rolls and butter, salad, vegetable, starch, dessert, freshly brewed coffee and specialty teas*

### APPETIZERS

Italian Wedding Soup or Windows Red Pepper Bisque | \$4.50  
Crab and Shrimp Cake with Remoulade Sauce | \$6.95  
Jumbo Shrimp Cocktail | \$9.75

### BEEF

#### FRESH HERB CRUSTED PRIME RIB | \$35.95

With rosemary au jus

#### GARLIC ROASTED MEDALLIONS OF BEEF TENDERLOIN | \$38.95

Choice of sauce: Madeira or Béarnaise

#### PETITE FILET MIGNON | \$39.95

Topped with a portobello mushroom crown and Madeira wine sauce

### POULTRY

#### GRILLED CHICKEN VINAIGRETTE | \$31.50

Grilled chicken breast marinated in balsamic vinaigrette, topped with fresh tomato relish

#### CAPRI CHICKEN | \$32.95

Lightly breaded chicken breast topped with fresh diced tomatoes, artichoke hearts and lemon butter sauce

#### GRILLED CHICKEN PAILLARD | \$31.75

Grilled chicken breast smothered with roasted peppers, capers and black olives with a fresh herb and garlic cream sauce

#### CHICKEN ST. JOHN | \$34.25

Sautéed chicken breast with shiitake mushrooms, topped with shrimp and fresh basil cream sauce

### VEGETARIAN

#### SPINACH RAVIOLI | \$27.95

Stuffed with fresh spinach and ricotta cheese topped with salsa rosa sauce

#### EGGPLANT PARMESAN | \$27.95

Breaded eggplant in a rich tomato sauce with freshly grated parmesan cheese

#### VEGETABLE LASAGNA ROLL | \$27.95

Layers of pasta with fresh vegetables and ricotta cheese topped with salsa rosa sauce

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## DINNER ENTREES (CONTINUED)

### SEAFOOD

#### **BAKED HALIBUT | \$37.95**

With tomatoes, artichoke hearts, white wine, oregano and garlic

#### **PAN SEARED ATLANTIC SALMON | \$34.95**

With shiitake mushrooms and shallots in a Madeira wine sauce

#### **CLASSIC SEA BASS | \$38.95**

Fresh filet of sea bass topped with a lobster bisque sauce

#### **BLACKENED GROUPER FILET | \$34.95**

With lemon butter sauce

#### **SALMON ROCKEFELLER | \$36.95**

Topped with spinach, crabmeat and fresh mozzarella in a garlic cream sauce

### SELECT ONE OF EACH BELOW

#### SALAD

- Signature: mixed greens with strawberries, mandarin oranges and caramelized walnuts
- Field greens with yellow and red peppers, cherry tomatoes, gorgonzola cheese and candied walnuts
  - House trio of romaine, radicchio, endive, grape tomatoes and red onion
  - Spinach salad with bleu cheese, caramelized onions and bacon
- Windows Classic Caesar Salad

#### STARCH

- Smashed Redskin Potatoes with White Cheddar Cheese • New Potatoes with Lemon and Dill
  - Wild Rice with Dried Cranberries • Saffron Rice Pilaf • Garlic Whipped Potato Nests

#### VEGETABLE

- California Medley • Green Beans with Red Pepper and Dill • Zucchini and Yellow Squash
  - Steamed Baby Carrots and Snow Peas • Asparagus (seasonal availability)

#### DESSERTS

- Tiramisu • Espresso Cheesecake • Chocolate Tuxedo Mousse • Turtle Cheesecake
- Vanilla Bean Cheesecake • Heavenly Seven Chocolate Cake • Cheesecake with Raspberry Sauce
  - Fresh Strawberries with Sabayon Sauce (seasonal availability)

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## EXECUTIVE DINNER BUFFET

*Accompanied by dinner rolls and butter, freshly brewed coffee and specialty teas*

**SELECT TWO ENTREES | \$35.95**

OR

**SELECT THREE ENTREES | \$38.95**

- Grilled Chicken Vinaigrette
  - Chicken Marsala
  - Tilapia Piccata
- Baked Salmon with Madeira Wine Sauce
- Herb Crusted Prime Rib of Beef with Rosemary Au Jus (Chef Carved)
  - New York Strip Steak (Chef Carved)
    - Eggplant Parmigiana
- Homemade Meat Lasagna with Marinara Sauce
  
- Blackened Pork Tenderloin (\$3.95 additional)
- Chef Carved Garlic Roasted Beef Tenderloin (\$8.50 additional)

### SALAD (SELECT ONE)

- Signature: mixed greens with strawberries, mandarin oranges and caramelized walnuts
- Field greens with yellow and red peppers, cherry tomatoes, gorgonzola cheese and candied walnuts
  - House trio of romaine, radicchio, endive, grape tomatoes and red onions
  - Spinach salad with bleu cheese, caramelized onions and bacon
- Windows Classic Caesar Salad

### STARCH (SELECT TWO)

- Potatoes Au Gratin • New Potatoes with Lemon and Dill • Pasta Marinara or Pasta with Garlic, Olive Oil, Diced Tomato and Herbs • Saffron Rice Pilaf • Wild Rice with Dried Cranberries

### VEGETABLE (SELECT ONE)

- California Medley • Green Beans with Red Pepper and Dill • Steamed Baby Carrots and Snow Peas
  - Marinated and Grilled Red Pepper, Zucchini and Yellow Squash
  - Zucchini and Yellow Squash
  - Asparagus with Tomato Relish (seasonal availability)

### DESSERT TABLE

Chef's selection of assorted finger pastries and fresh fruit

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## BAR SERVICE

### **OPEN BAR SERVICE | \$13.50 PER GUEST FOR 2 HOURS OF UNLIMITED SERVICE\***

Includes liquor, domestic beer and house wine  
*Each additional hour is \$4.75 per guest, this price includes bartender fees*

#### **HOSTED BAR\***

Mixed Drink (\$7.00)  
House Wine (\$6.50)  
Domestic Beer (\$4.50)  
Soft Drinks/Juice (\$2.00)

#### **CASH BAR\*\***

Mixed Drink (\$8.00)  
House Wine (\$7.00)  
Domestic Beer (\$5.00)  
Soft Drinks/Juice (\$2.00)

#### **DOMESTIC BEER**

• Budweiser • Bud Light • Miller Lite

#### **HOUSE WINE**

• Cabernet Sauvignon • Chardonnay • Pinot Grigio

#### **LIQUOR**

**BLEND** | Canadian Club  
**BOURBON** | Jim Beam  
**GIN** | Tanqueray  
**RUM** | Bacardi Silver  
**SCOTCH** | Dewar's White Label  
**SPICED RUM** | Captain Morgan  
**TENNESSEE WHISKEY** | Jack Daniel's  
**TEQUILA** | Cuervo Silver  
**VODKA** | Vovv

*\*Open Bar and Hosted Bar are subject to 20% service charge and applicable state and local tax.*

*\*\*A charge of \$175.00 per bartender will be applied for a Hosted Bar and Cash Bar.*

*\*\*\*Imported beer, wine and special liquor requests can be added to your Open Bar.*

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## PREMIUM BAR SERVICE

### **PREMIUM BAR SERVICE | \$18.50 PER GUEST FOR 2 HOURS OF UNLIMITED SERVICE\***

Includes premium liquor, domestic and craft beer and house wine  
*Each additional hour is \$6.75 per guest, this price includes bartender fees*

#### **HOSTED BAR\***

Mixed Drink (\$8.00)  
Imported Beer (\$5.50)  
House Wine (\$6.50)  
Domestic Beer (\$4.50)  
Soft Drinks/Juice (\$2.00)

#### **CASH BAR\*\***

Mixed Drink (\$9.00)  
Imported Beer (\$6.00)  
House Wine (\$7.00)  
Domestic Beer (\$5.00)  
Soft Drinks/Juice (\$2.00)

#### **DOMESTIC BEER**

• Budweiser • Bud Light • Miller Lite

#### **CRAFT BEER**

• Dortmunder • Commodore Perry

#### **IMPORTED BEER**

• Heineken

#### **HOUSE WINE**

• Cabernet Sauvignon • Chardonnay • Pinot Grigio

#### **LIQUOR**

**BLEND** | Canadian Club

**BOURBON** | Maker's Mark

**GIN** | Tanqueray

**RUM** | Bacardi Silver

**SCOTCH** | Dewar's White Label

**SPICED RUM** | Captain Morgan

**TENNESSEE WHISKEY** | Jack Daniel's

**TEQUILA** | Cuervo Silver

**VODKA** | Tito's, Ketel One

*\*Hosted Bar is subject to 20% service charge and applicable state and local tax.*

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## GENERAL INFORMATION

### **MENU SELECTION**

Your menu selection and final contract should be finalized no later than 30 days prior to your scheduled event. Please be advised that any additional requests or adjustments will be considered to ensure the success of your event. We do not allow any food or beverage to be brought into the facility, with the exception of the wedding cake.

### **GUARANTEE**

The Bridge View, City View and River View Rooms have minimum attendance requirements. Please inquire with your sales representative for details. If attendance falls below the minimum requirement, a service fee will be assessed. A final guest guarantee is due ten (10) business days prior to the scheduled event. Outdoor patio space available with the City View and River View Rooms can be rented for an additional fee. Please inquire with your sales representative.

### **PRICES**

Prices quoted do not include the 20% service charge or applicable Ohio State sales tax. Prices are subject to change without notice.

### **DEPOSITS & PAYMENTS**

A deposit is required to secure a date and must be accompanied with a Confirmation and Deposit form. Any event that is scheduled on a Friday or Saturday evening requires an additional deposit. The remaining balance of the contract amount is due ten (10) business day prior to the event if paying by personal check, or five (5) business days prior to the event if paying by cashier's check or credit card. Credit card charges more than \$5,000 are subject to a 3% processing fee.

### **CANCELLATION POLICY**

In the event of any cancellation, the deposits (excluding non-refundable deposits) are refundable, less a 10% handling fee, only if the event date can be rebooked with the required guest minimum.

### **PARKING**

Special parking arrangements must be made through Ampco System Parking no later than one month prior to the schedule event. Valet parking is available.

### **AUDIO-VISUAL**

All audio-visual equipment must be ordered with a minimum of 72 hours.

### **ELECTRICAL SERVICES**

For those events having above normal electrical requirements, a separate schedule is available. Please inquire with your sales representative for pricing information.

### **SECURITY**

Security is required and will be arranged through Windows On The River at an additional cost.

### **LIABILITY**

Windows On The River is not responsible for damage or loss of any merchandise, equipment, clothing or other valuables left at any event.

### **WEDDING PACKAGES**

Please inquire with your sales representative for current wedding package information.

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