

# *Wedding Brunch*

## *Package Includes*

*Personalized Service from our Professional Wedding Coordinator*

*Event Space and set up fees*

*Use of the Ceremony site and White chairs*

*Mimosa or Champagne Toast*

*Wedding Brunch*

*(Selection of chilled Fruit Juices, Sliced Seasonal Fresh Fruit, Assorted Cold Cereals, Omelet Station, Sausage and Bacon, Pan Roasted Potatoes, Choice Two Entrée, Choice Two Vegetables, Garden Salad, Muffins and Pastries, Assorted Dessert Selection, Coffee and tea.)*

*Minimum of 30 Guests. Brunch must begin between the hours of 11:30am-1pm, two hour event duration.*

## *Additional Upgrades*

### *Chef Attended Stations:*

<i>Carvings: Tenderloin of Beef (serves 30) \$300.00</i>	<i>Turkey (serves 50) \$125.00</i>
<i>Black Oak ham (serves 50) \$125.00</i>	<i>Top Round (serves 50) \$210.00</i>
<i>Steamship of Beef (serves 100) \$390.00</i>	

*Pasta: Fettuccini & Bow Tie Pasta served with Alfredo and Marinara Sauces, fresh baked Garlic Bread with Basil infused Olive Oil for dipping. \$12.00 per person*

*Upgrade prices are plus tax and service charge.*

*\*\*Any leftover food items remain property of the Eagle Mountain House & Golf Club.*

***\$48.00 Per Person Inclusive of Tax & Service Charges***