

Wedding PACKAGES



Wedding PACKAGES

Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

WEDDING PACKAGES INCLUDE

MENU

Select one of our two options

Opulent Menu

\$220 per guest† (see page 3)

Exquisite Menu

\$175 per guest† (see page 4)

PRINTED MENU CARDS



PERSONALIZED WELCOME SIGN



ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

GUEST FAVOR

Fleming's Housemade Chocolate Truffles



COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

† Food and beverage minimum. No restrictions on time or guest count. Price does not include tax, gratuity or applicable private event fees.

Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST

Opulent MENU

CHEF'S BREAD COURSE *seasonal spreads*

WELCOME COCKTAIL

select one to be passed

OLD FASHIONED

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

ARTISANAL MARGARITA

Terroir driven Tequila Ocho Plata, Cointreau, fresh lime juice, finished with Tajin spiced rim & dried lime

BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry rose syrup, fresh lemon juice, topped with sparkling Mirabelle Brut Rosé by Schramsberg

RECEPTION

displayed upon arrival

CHILLED SHELLFISH TOWER*

select one to be passed

CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette

BROWN BUTTER SEARED DIVER SCALLOPS*

strawberry basil salsa

SWEET & SPICY FILET BITES*

peppercorn sauce

STARTER

select one for your guests

CHEF'S SEASONAL SALAD

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES

choice of

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI

11 oz, sautéed roasted campari tomatoes, white wine herb butter

USDA PRIME BONE-IN RIBEYE* & JUMBO LUMP CRAB MEAT

20 oz, oscar style with béarnaise sauce

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES

CRACKED POTATOES

FRESH SEASONAL VEGETABLE

NORTH ATLANTIC LOBSTER MAC & CHEESE

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

BEVERAGE

assorted wines and domestic & imported beers – 3 hour package

GIESEN ESTATE Sauvignon Blanc

STONECAP ESTATE Chardonnay

MILBRANDT VINEYARDS Merlot

TALL SAGE Cabernet Sauvignon

BEER selected by restaurant based on availability

\$220 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A WEDDING
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.

Exquisite MENU

CHEF'S BREAD COURSE
seasonal spreads

RECEPTION

displayed

SWEET CHILI CALAMARI*

lightly breaded, tossed with sweet chili sauce

passed

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam

STARTER

select one for your guests

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion,
lemon balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto



FLEMING'S
HOUSEMADE
TRUFFLES

ENTRÉES

select three for your guests

MAIN FILET MIGNON* & BÉARNAISE BUTTER
11 oz

DOUBLE-THICK PORK RIB CHOP*

julienne of apples, jicama, creole-mustard glaze

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN

all-natural roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus
and pickled onions with mushroom demi-glaze



BARBECUE
SALMON
FILLET

SIDES

CRACKED POTATOES

FRESH SEASONAL VEGETABLE

CHIPOTLE CHEDDAR MAC & CHEESE

NORTH ATLANTIC LOBSTER MAC & CHEESE

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES
as a Guest Favor

\$175 PER PERSON†

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

QUESTIONS? CALL US
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SUBMIT A WEDDING
EVENT REQUEST

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Deluxe BAR PACKAGE

HAND-CRAFTED COCKTAILS

BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

OLD FASHIONED

Basil Hayden's bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary



BLUEBERRY LEMON DROP



LIQUORS

TITO'S VODKA
AVIATION AMERICAN GIN
BACARDI RUM
TEQUILA OCHO PLATA
MAKER'S MARK WHISKY BOURBON
JAMESON IRISH WHISKEY
DEWAR'S BLENDED SCOTCH WHISKY

WINES

MIONETTO PROSECCO SPARKLING
SEA SUN CHARDONNAY
GIESEN ESTATE SAUVIGNON BLANC
CHARLES & CHARLES RED BLEND
JOSH CELLARS CABERNET SAUVIGNON

ASSORTED DOMESTIC AND
IMPORTED BEERS
based on availability

ASSORTED MIXERS

\$65 PER PERSON FOR 3 HOURS†

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming's abides by all state and local liquor laws.

Premium BAR PACKAGE

HAND-CRAFTED COCKTAILS

BLUEBERRY LEMON DROP Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

OLD FASHIONED Basil Hayden's bourbon, housemade Demerara syrup, aromas of orange & lemon peel, layered with sweet toasted vanilla



OLD FASHIONED



WINES

GRUET BRUT ROSÉ AMERICA
DUCKHORN VINEYARDS SAUVIGNON BLANC
HESS COLLECTION CHARDONNAY
BÖEN PINOT NOIR
PESSIMIST BY DAOU RED BLEND
DAOU CABERNET SAUVIGNON

ASSORTED DOMESTIC AND
IMPORTED BEERS
based on availability

ASSORTED MIXERS

\$80 PER PERSON FOR 3 HOURS†

LIQUORS

GREY GOOSE VODKA
HENDRICK'S GIN
BACARDI RESERVA 8 YEAR RUM
PATRÓN SILVER TEQUILA
WOODFORD RESERVE BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY
CHIVAS REGAL 12 SCOTCH WHISKY

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming's abides by all state and local liquor laws.

CATERING NOW AVAILABLE

Allow us to come to your choice of venue for your wedding event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US
AT 813-830-4330

PLACE A
CATERING ORDER



*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.