

# Wedding PACKAGES



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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

\$223 per guest† (see page 3)

#### Exquisite Menu

\$178 per guest† (see page 4)

### PRINTED MENU CARDS



### PERSONALIZED WELCOME SIGN

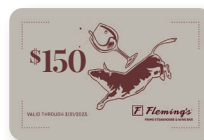


### ELEGANT TABLE LINEN & NAPKINS

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.

# 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

Tequila Ocho Plata tequila, hand-crafted with Tajín rim

#### BERRY BASIL BLISS

Empress 1908 Elderflower Rose gin, aromatic basil, strawberry & sparkling rosé

### RECEPTION

*displayed upon arrival*

#### CHILLED SHELLFISH TOWER\*

*select one to be passed*

#### BLACKENED CHICKEN BITES

Fleming's butter pickles, jalapeño aioli

#### BROWN BUTTER SEARED DIVER SCALLOPS\*

strawberry basil salsa

#### SWEET & SPICY FILET BITES\*

peppercorn sauce

### STARTER

*select one for your guests*

#### 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

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

#### USDA PRIME BONE-IN RIBEYE\* 20oz

#### 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

#### FLEMING'S POTATOES

#### ROASTED ASPARAGUS

#### 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

BENZIGER Chardonnay

A TO Z WINEWORKS Pinot Noir

FRANCISCAN Cabernet Sauvignon

BEER selected by restaurant based on availability

## \$223 PER PERSON†

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

† 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\* 11oz

### USDA PRIME NEW YORK STRIP\* 16oz

### 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



FILET MIGNON

## SIDES

### MASHED POTATOES

### ROASTED ASPARAGUS

### CHIPOTLE CHEDDAR MAC & CHEESE

## DESSERT

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

**\$178 PER PERSON†**

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

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# CATERING AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event. Our Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*



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