

The Overlook at Five Ponds

OUR WEDDING PACKAGES



Laura Briggs Photo

Packages start at \$89 per person including the following:

- *Event Manager to guide your event*
 - *Outdoor Ceremony may be added for \$500*
 - *Five Hour Reception*
 - *Four Hour Consecutive Open Bar with Premium Brands*
 - *Champagne Toast*
 - *Cocktail Hour*
 - *Served Salad & Dinner Buffet*
 - *Tables, chairs, linens, flatware, glasses*
 - *Farm Tables available*
- (plus 6% sales tax & 20% service fee)*

TIMELINE

Now- \$800 deposit & signed agreement

.....
2 months prior- finalize menu selections with Event Manager

.....
21 days prior- final guest count

.....
14 days prior- final balance

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COCKTAIL HOUR & BAR

STATIONARY DISPLAYS

Antipasti Display

*Italian Dry Salami, Prosciutto, Soppressata, Pepperoni,
Mozzarella, Provolone, Asiago, Roasted Red Peppers,
Artichokes, Marinated Olives, Flatbread Crackers*

or

Charcuterie Display

*Smoked Kielbasa, Summer Sausage, Genoa Salami,
Havarti, Guda, Muenster, Cheddar, Bacon Jam, Grapes,
Strawberries, Assorted Crackers*

BUTLERED HORS D'OEUVRES

Choose 4

Vegetarian Egg Rolls
Cocktail Franks in Puff Pastry
Miniature Grilled Cheese & Tomato Soup
Chicken Skewers
Beef Teriyaki Skewers
Raspberry & Brie in Phyllo
Shrimp Dumplings
Bacon Wrapped Scallops
Coconut Shrimp
Miniature Crab Cakes
Thai Shrimp Spring Rolls
Lollipop Lamb Chops
Miniature Chicken Cordon Bleu
Miniature Beef Wellington
Mini Cheesesteaks
Shrimp Cocktail
Cherry Tomato BLT
Tomato & Basil Bruschetta
Prosciutto & Melon
Fresh Mozzarella & Strawberry
Smoked Salmon Baguette
Wasabi Seared Tuna on Cucumber
Shrimp Avocado Salad on cracker spoon
Moroccan Chicken & Mango on cracker spoon

4 HOUR PREMIUM BRAND OPEN BAR

*Dewars, Titos, Jameson, Captain Morgan, Bacardi, Tanqueray, Jack Daniels,
Seagrams VO, Jose Cuervo*

DOMESTIC BEERS & ROTATING TAPS

HOUSE WINES

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

Fifth hour bar may be added- speak with your event manager to get pricing details

Liquor & Wine Upgrades available

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BUFFET DINNER PACKAGE

SERVED SALAD

Choice of

Classic Ceaser

Chopped Romaine, shaved parmesan cheese, roasted garlic croutons, homemade caesar dressing

Mixed Greens

sliced grape tomatoes, sliced cucumbers, red onion, champagne vinaigrette

CHOOSE TWO ENTREES

Lemon Caper Chicken

Chicken Marsala

Mediterranean Chicken

Pan Seared Salmon with Lemon Dill Sauce

Chef's Vegetable Shrimp Pasta

Tri Tips with Mushroom Demi Glace

Upgrades for \$5 pp

Roasted Pork Medallions

with maple balsamic sauce

Crab Cakes

with lemon caper remoulade

Sliced Beef Tenderloin

with red wine demi glace

CHOOSE ONE CARVING STATION

Prime Rib

Roast Turkey Breast

Roast Sirloin

Dry Rub Pork Loin

SIDES

*Served with Chef's choice of seasonal vegetable
and your choice of starch*

Roasted Red Potatoes, Garlic Mashed Potatoes, or Penne Marinara

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DESSERTS

Tiramisu Cake

Red Velvet Cake

ask about our specialty desserts

You may provide a wedding cake and Five Ponds staff will cut & serve at no additional cost.

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FREQUENCY ASKED QUESTIONS

Can we host our ceremony at Five Ponds?

*Yes a 30 minute ceremony may be added for \$500,
we have indoor and outdoor options.*

Are Linens included?

Yes we provide floor length linen for the round tables and cloth napkins.

Can I extend the bar for the last hour?

Yes you can switch to a cash bar or hosted bar for the last hour of the reception.

Do you have a bridal suite?

*We have a small area for touch ups and gathering before the ceremony and a place
to store your personal belongings.*

Do you offer childrens meals?

Yes we can serve children under 10 a plated meal for \$12.

Is there a venue rental fee?

No, our per person price is all inclusive of that.

Can I schedule a tasting?

Yes! The couple is included and you can bring up to four guests at \$20 per person.