

B
W

WEDDINGS



BOTTLEWORKS

HOTEL





The Venues

GALLERY COURTYARD

RENTAL FEE: \$6,000 - \$7,500

THE LIBRARY

RENTAL FEE: \$1,700

SAMUELSON

RENTAL FEE: \$1000

THE LAB, PRESTON & YUNCKER

RENTAL FEE: \$1,500

ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND 9% SALES TAX.
ALL PRICING AND ITEMS ARE SUBJECT TO CHANGE.





Bottleworks Weddings

WEDDING PACKAGES INCLUDE

- 60" round tables for reception
- 6' rectangular tables for displays
- High cocktail tables for cocktail hour
- Standard banquet chairs
- Floor-length white, black, or ivory table linens for reception and display tables
- White, black or ivory cloth napkins
- White bone china, glassware, and silverware
- Gold charger plates
- Table numbers
- Complimentary house music
- Complimentary menu tasting for up to four guests
- One-night room upgrade at the group rate *Based on availability
- Special room rate with private booking link for wedding guests
- Exclusive access to our beautiful rotunda staircase for wedding day photos
- Discounted valet parking for the day of the event
- Ready rooms available *Based on availability





Terrazzo

\$110 PER PERSON

Pre-wedding

TWO BOTTLES OF SPARKLING WINE AND STRAWBERRIES

CHOOSE TWO PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Shrimp, mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION WRAPPED IN BACON Blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Breaded, truffle cream

POTATO PAVE Bacon, parmesan

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

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Terrazzo

Dinner Service

INCLUDES BREAD SERVICE WITH HOUSE WHIPPED BUTTER | LOCAL HUBBARD & CRAVENS COFFEE AND HOT TEA

CHOICE OF SALAD

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS SALAD Carrot, tomato, cucumber

SEASONAL SALAD Fresh seasonal ingredients

CHOICE OF TWO ENTRÉES

GRILLED AIRLINE CHICKEN BREAST Herbs des Provence, jus, olive, roasted tomato, potato parsnip gratin

SEARED SALMON Baby Carrots, curry couscous, saffron crème fraiche

LARDED PORK TENDERLOIN Wrapped in prosciutto, peach chutney, potato parsnip gratin, shaved brussels sprouts, bourbon glaze

ROASTED AIRLINE CHICKEN STUFFED WITH TOMATO, ARTICHOKE AND BOURSIN CHEESE
Mornay sauce, whipped garlic mashed potatoes, charred broccolini

SEASONAL RISOTTO Creamy parmesan

VEGAN PASTA

BEER AND WINE DRINK PACKAGE

4 HOUR BAR

HOUSE WINES Pinot Grigio, Sauvignon Blanc, Pinot Noir, Moscato

DOMESTIC BEER Bud Light, Coors Light, Miller Light, Stella Artois

CRAFT BEER Choice of two seasonal options

CAKE CUTTING FEE - \$2 PER PERSON

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Deco

\$130 PER PERSON

Pre-wedding

TWO BOTTLES OF SPARKLING WINE AND STRAWBERRIES

CHOOSE THREE PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Shrimp, mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION WRAPPED IN BACON Blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Breaded, truffle cream

POTATO PAVE Bacon, parmesan

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

ROASTED SHRIMP COCKTAIL Cocktail sauce, burnt lemon

SLICED TENDERLOIN Horseradish cream, port reduction, garlic crostini

THAI SAUSAGE ROLLS Sweet chili aioli

CRAB STUFFED MUSHROOM Roasted corn, corn truffle, pickle mustard

SMOKED SHRIMP AND CORN CROSTINI

SHANGHAI PINEAPPLE WRAPPED IN BACON Citrus soy glaze

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Deco

Dinner Service

INCLUDES BREAD SERVICE WITH HOUSE WHIPPED BUTTER | LOCAL HUBBARD & CRAVENS COFFEE AND HOT TEA

CHOICE OF SALAD

BABY KALE Pomegranate, chickpeas, goat cheese, tahini vinaigrette

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS SALAD Carrot, tomato, cucumber

SEASONAL SALAD Fresh seasonal ingredients

CHOICE OF TWO ENTRÉES

GRILLED AIRLINE CHICKEN BREAST Herbs des Provence, jus, olive, roasted tomato, potato parsnip gratin

SEARED KING SALMON Baby Carrots, curry couscous, saffron crème fraiche

SEARED BEEF COULOTTE Shiitake mushroom, garlic whipped potatoes, baby carrots, porcini demi-glace

LARDED PORK TENDERLOIN Wrapped in prosciutto, peach chutney, potato parsnip gratin, shaved brussels sprouts, bourbon glaze

ROASTED AIRLINE CHICKEN STUFFED WITH TOMATO, ARTICHOKE, AND BOURSIN CHEESE

Mornay sauce, whipped garlic mashed potatoes, charred broccolini

NEW YORK STRIP Manhattan cut, roasted king trumpet mushroom, broccolini, potato parsnip gratin, mushroom demi-glace

SEASONAL RISOTTO Creamy parmesan

VEGAN PASTA

GATSBY DRINK PACKAGE

4 HOUR BAR

Hanger 1 Vodka, Hotel Tango Gin, Mi Campo Tequila Blanco, Hard Truth White Rum, Hard Truth Toasted Coconut Rum,

Old Forester 86 Bourbon, Rittenhouse Bottled-in-Bond Rye Whiskey, Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trincheri Vermouths

Silver Gate Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon

Coors Light, Miller Lite, Bud Light, Michelob Ultra, Samuel Adams | Coca-Cola products and bottled water

CAKE CUTTING FEE - \$2 PER PERSON

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Iconic

\$165 PER PERSON

Pre-wedding

TWO BOTTLES OF SPARKLING WINE AND STRAWBERRIES

CHOOSE THREE PASSED HORS D'OEUVRES

CEVICHE TOSTADITA Shrimp, mango pico, jalapeño, pickled onion

GOAT CHEESE TRUFFLE Almond, cocoa nib, honey

BEEF MEDALLION WRAPPED IN BACON Blue cheese sauce

PROSCIUTTO AND MELON BITE

WILD MUSHROOM ARANCINI Breaded, truffle cream

POTATO PAVE Bacon, parmesan

VEGAN SPRING ROLL

CRISPY CAULIFLOWER BITE Buffalo spice, blue cheese fondue

THAI SAUSAGE ROLLS Sweet chili aioli

CRAB STUFFED MUSHROOM Roasted corn, corn truffle, pickle mustard

ROASTED SHRIMP COCKTAIL Cocktail sauce, burnt lemon

SHANGHAI PINEAPPLE WRAPPED IN BACON Citrus soy glaze

CRAB BEIGNET Corn nut crumble, chili honey

LAMB POP Chipotle mint chimichurri, confit potato relish

SLICED TENDERLOIN Horseradish cream, port reduction, garlic crostini

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Iconic

CHOOSE ONE FOOD DISPLAY

CHARCUTERIE

Selected salami meats and selection of local and house-produced charcuterie and cheeses, grilled banquette, grilled flatbread, house focaccia with roasted and marinated red peppers, spiced nuts, house pickled vegetables, fruit compote

CRUDITÉ

Carrots, broccoli, tri color cauliflower, radishes, celery, snapped peas, pita, white bean hummus, ranch

FRUIT BASKET

Selection of seasonal fruit and berries with honeyed yogurt sauce

SOMETHING SWEET

House selection of desserts – cheesecake bites, chocolate truffles, chocolate covered strawberries, petit fours, fruit tartlets

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Iconic

Dinner Service

INCLUDES BREAD SERVICE WITH HOUSE WHIPPED BUTTER | LOCAL HUBBARD & CRAVENS COFFEE AND HOT TEA

CHOICE OF SALAD

BABY KALE Pomegranate, chickpeas, goat cheese, tahini vinaigrette

CAESAR SALAD Sourdough croutons

MIXED ARTISAN GREENS SALAD Carrot, tomato, cucumber

SEASONAL SALAD Fresh seasonal ingredients

CHOICE OF TWO ENTRÉES

GRILLED AIRLINE CHICKEN BREAST Herbs des Provence, jus, olive, roasted tomato, potato parsnip gratin

SEARED KING SALMON Baby Carrots, curry couscous, saffron crème fraiche

SEARED BEEF COULOTTE Shiitake mushroom, garlic whipped potatoes, baby carrots, porcini demi-glace

LARDED PORK TENDERLOIN Wrapped in prosciutto, peach chutney, potato parsnip gratin, shaved brussels sprouts, bourbon glaze

ROASTED AIRLINE CHICKEN STUFFED WITH TOMATO, ARTICHOKE, AND BOURSIN CHEESE

Mornay sauce, whipped garlic mashed potatoes, charred broccolini

NEW YORK STRIP Manhattan cut, roasted king trumpet mushroom, broccoli, potato parsnip gratin, mushroom demi-glace

GRILLED TENDERLOIN OF BEEF Garlic whipped potatoes, charred broccolini, 112-hour demi-glace

COLA BRAISED SHORT RIB Popcorn polenta, bourbon glazed carrot, cola jus

SEASONAL RISOTTO Creamy parmesan

VEGAN PASTA

CAKE CUTTING FEE - \$2 PER PERSON

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Iconic

CHOOSE ONE LATE NIGHT OPTION

UP TO 100 PEOPLE

PIZZA STATION

BBQ pizza
White pizza
Margherita pizza
Classic pizza
Greek salad

NACHO BAR

Pick two: Ground Beef, Pulled Pork, or Shredded Chicken
House chips
Nacho cheese
Queso
House salsa
Various toppings

SLIDER BAR

Grilled beef sliders
Crispy pork tenderloin
Buffalo Chicken with accompaniments

GOURMET FRENCH FRY CUPS

Truffle parmesan
Sweet potato
Sea salt fries
Various dipping sauces

ADD-ONS AT ADDITIONAL CHARGE

Stuffed breadsticks with pepperoni
Pretzels with beer mustard

GATSBY DRINK PACKAGE

4 HOUR BAR

Hanger 1 Vodka, Hotel Tango Gin, Mi Campo Tequila Blanco, Hard Truth White Rum, Hard Truth Toasted Coconut Rum,
Old Forester 86 Bourbon, Rittenhouse Bottled-in-Bond Rye Whiskey, Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trinchieri Vermouths
Silver Gate Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon
Coors Light, Miller Lite, Bud Light, Michelob Ultra, Samuel Adams | Coca-Cola products and bottled water

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Upgrade Your Bar Package

GATSBY

4 HOUR BAR | \$38 PER PERSON

Hanger 1 Vodka, Hotel Tango Gin, Mi Campo Tequila Blanco, Hard Truth White Rum, Hard Truth Toasted Coconut Rum,
Old Forester 86 Bourbon, Rittenhouse Bottled-in-Bond Rye Whiskey, Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trincheri Vermouths
Silver Gate Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, Merlot, Cabernet Sauvignon
Coors Light, Miller Lite, Bud Light, Michelob Ultra, Samuel Adams | Coca-Cola products and bottled water

GILDED

4 HOUR BAR | \$45 PER PERSON

Tito's Vodka, Tres Generaciones Tequila Plata, Hard Truth White Rum, Hard Truth Toasted Coconut Rum, The Botanist Gin,
Maker's Mark 101 Bourbon, Amador Cabernet Finish Bourbon, High West Double Rye Whiskey, Crown Royal Canadian Whiskey,
Monkey Shoulder Blended Scotch, Di Amore Amaretto, Trincheri Vermouths
Wente Chardonnay, Cape Mentelle Sauvignon Blanc, Longevity Rose, Intrinsic Cabernet Sauvignon, Moscato
Coors Light, Miller Lite, Bud Light, Michelob Ultra, Samuel Adams | Coca-Cola products and bottled water

Elevated Options

MR. AND MRS. SPECIALTY COCKTAIL - \$13 PER PERSON

PASSED WINE DURING DINNER - \$30 PER PERSON

CHAMPAGNE TOAST - \$5 PER PERSON

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Package Enhancements

DISPLAYS

SERVES 25 PEOPLE

CHARCUTERIE \$375

Selected salumi meats and selection of local and house-produced charcuterie and cheeses, grilled banquette, grilled flatbread, house focaccia with roasted and marinated red peppers, spiced nuts, house pickled vegetables, fruit compote

FRUIT BASKET \$275

Selection of seasonal fruit and berries with honeyed yogurt sauce

CRUDITÉ \$250

Carrots, broccoli, tri color cauliflower, radishes, celery, snapped peas, pita, white bean hummus, ranch

SOMETHING SWEET \$375

House selection of desserts – cheesecake bites, chocolate truffles, chocolate covered strawberries, fruit tartlets, petit fours

LATE NIGHT

SERVES 25 PEOPLE

SLIDER BAR \$300

Grilled beef sliders, crispy pork tenderloin, buffalo chicken, with accompaniments

GOURMET FRENCH FRY CUPS \$200

Truffle parmesan, sweet potato, sea salt fries, various dipping sauces

PIZZA STATION \$275

BBQ pizza, white pizza, margarita pizza, classic pizza, greek salad

NACHO BAR \$250

Choice of two (pulled chicken, ground beef, pulled pork)
House chips, nacho cheese, queso, house salsa, with accompaniments

Add ons for additional charge:

Stuffed breadsticks with pepperoni

Pretzels with beer mustard

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