



*Welcome*



*You've found the perfect place for your wedding - now relax and let us  
take care of the all the details for your special day*

*Included in all Wintergarden Wedding Packages:*

Bridal Suite  
Sparkling Wine Toast  
Signature Cocktail  
Charger Plates (gold, silver or black)  
Floor-length Linens for Dining Tables  
Specialty Coffee & Tea Bar

*The Elite*  
\$205 per person



*Beverages*

5 hours Premium Open Bar  
Wine Pour during Dinner

*Hors D'oeuvres*

Charcuterie Board  
Signature Cheese Platter  
Sliced Fresh Fruit Display  
Oyster Bar  
Grilled Shrimp Alexander  
Shrimp Cocktail Display  
Crab Cocktail Claws  
Six Hand-Passed Hors D'oeuvres

*Salads (select one)*

Petite Wedge, Grilled Hearts of Romaine, Caprese,  
Arugula & Apple or Cranberry Blossom Salad  
Served with rolls and butter

*Entrées (select four)*

9oz. Lobster Tail with an 8oz. Tenderloin Filet  
French Veal Chop with Four Jumbo Shrimp  
Filet with Crab Legs  
Lobster Mac & Cheese  
Seared Ahi Tuna  
Scallops  
Duck Breast  
Rack of Lamb  
Chicken Wellington

*Sweets Display*  
(choice of Eight)

Chocolate Covered Strawberries, Flourless Chocolate Torte, Carrot Cake Bites,  
Lemon Bars, Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts,  
Cream Puffs, Cannoli, Baklava, French Macarons, Napoleans, Petit Fours,  
Chocolate Mousse and Creme Brulee

*Late Night Snack (select one)*

Mini Chicken & Waffles with Mac 'n' Cheese  
Monroe's Plate  
Pizza, Wings, & Peanuts  
Assorted Sliders & Salads  
Mini Grilled Cheese with Pommes Frites

*Also Included:* Glass Charger Plates and Valet Service & Parking

# The Elegance

\$142 Plated // \$152 Family Style



## *Beverages*

4 hours Call Open Bar  
Wine Pour during Dinner

## *Hors D'oeuvres*

Antipasto Display  
Vegetable Crudité  
Signature Cheese Platter  
Fresh Fruit Display  
Hand-Passed Shrimp Cocktail  
Four Hand-Passed Hors D'oeuvres

## *Salads (select one)*

House, Caesar, Petite Wedge or Cranberry Blossom Salad.  
Served with rolls and butter.

## *Entrées (select three + vegetarian option)*

*Beef:* Prime Rib, NY Strip Steak, Tenderloin or Braised Short Rib

*Chicken:* Chicken French, Chicken Milanese, Walnut Crusted Chicken,  
Chicken Cutlet with Truffle Cream Sauce, or Chicken Cordon Bleu

*Seafood:* Pecan-Crusted Salmon, Black Grouper, Parmesan Crusted Mahi,  
Chilean Sea Bass, or Pan-Seared Scallops

*Vegetarian:* Vegetable Lasagna, Gnocchi with Vodka Sauce,  
Wild Mushroom Ravioli, or Vegetable Verdita.

## *Sweets Display*

(Choice of Eight)

Chocolate Covered Strawberries, Flourless Chocolate Torte, Carrot Cake Bites,  
Lemon Bars, Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts,  
Cream Puffs, Cannoli, Baklava, French Macarons, Napoleans, Petit Fours,  
Chocolate Mousse and Creme Brulee

# The Grand

\$120 Plated // \$130 Family Style



## *Beverages*

3 hours Call Open Bar  
Wine Pour during Dinner

## *Hors D'oeuvres*

Antipasto Display  
Vegetable Crudité  
Signature Cheese Platter  
Fresh Fruit Display  
Hand-Passed Shrimp Cocktail  
Four Hand-Passed Hors D'oeuvres

## *Salads (select one)*

House, Caesar, Petite Wedge or Cranberry Blossom Salad.  
Served with rolls and butter

## *Entrées (select three + vegetarian option)*

*Beef:* Ribeye, NY Strip Steak, or Tenderloin with Gorgonzola Cream Sauce

*Chicken:* Chicken French, Chicken Milanese, or Walnut Crusted Chicken

*Seafood:* Pecan Crusted Salmon, Black Grouper, or Parmesan Crusted Mahi

*Vegetarian:* Eggplant Involtini, Vegetable Verdita, or Gnocchi with Vodka Sauce

## *Sweets Display*

(Choice of Eight)

Chocolate Covered Strawberries, Flourless Chocolate Torte, Carrot Cake Bites,  
Lemon Bars, Cheesecake Bites, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts,  
Cream Puffs, Cannoli, Baklava, French Macarons, Napoleans, Petit Fours,  
Chocolate Mousse and Creme Brulee

# The Premier

\$105 Buffet // \$110 Family Style



## *Beverages*

3 hours Call Open Bar  
Wine Pour during Dinner

## *Hors D'oeuvres*

Antipasto Display  
Vegetable Crudit   
Fresh Fruit Display  
Two Hand-Passed Hors D'oeuvres

## *Buffet Dinner*

Freshly Baked Rolls and Butter

*Select One:* House, Caesar, or Cranberry Blossom Salad

*Select One:* Roasted or Mashed Potatoes

*Select One:* Penne with Marinara or Vodka Sauce

Seasonal Vegetable

Eggplant Parmesan

Roast Beef Au Jus

*Select One:* Chicken French, Chicken Milanese  
Chicken Marsala or Walnut Crusted Chicken

# Hot Hors D'oeuvres



Artichokes French  
Asparagus Rolls  
Bacon-Wrapped Stuffed Jalapeños  
Brie En Croute with Raspberry  
Chicken French Bites  
Clams Casino  
Coconut Shrimp  
Crab Cakes with Remoulade Sauce  
Cuban Rolls  
Curried Chicken Bites  
Eggplant Involtini  
Fig and Mascarpone in Filo Cups  
Herb Crusted Lollipop Lamb Chops  
Mini Arancini  
Mini House-Made Meatballs (Marinara or Vodka Sauce)  
Mini Pigs in a Blanket  
Mini Potato Croquettes  
Mini Quiche  
PEI Mussels in Garlic Wine Sauce with Fennel  
Sausage Rolls  
Scallops Wrapped in Bacon  
Shrimp Alexander  
Spanakopita  
Spinach and Artichoke Rolls  
Stuffed Mushrooms  
Swedish House Made Meatballs  
Sweet Potato Pancakes with Crème Fraiche  
Thai Spring Rolls  
Walnut Crusted Chicken Bites  
Mini Duck Sliders (+\$3pp)  
Mini Lamb Sliders(+\$3pp)

# Cold Hors D'oeuvres



Antipasto Display  
Beef Tenderloin on Toast  
Bruschetta  
Cheese & Crackers  
Fruit Kabobs with Cream Dip  
Fresh Fruit Bowl  
Fresh Mozzarella, Salami, Tomato & Basil  
Guacamole with House Chips  
Smoked Salmon Mousse Tartlet  
Specialty Cheese Board  
Specialty Vegetable Crudité  
Vegetable Crudité  
Jumbo Shrimp Cocktail (+\$4pp)



# Dessert and Late-Night Enhancements



## Sweets Display // \$12 per person

Coffee, Tea, & Hot Chocolate Bar  
Whipped Cream, Flavored Creamer, House Made Half & Half

Chocolate Covered Strawberries  
Flourless Chocolate Torte  
Carrot Cake Bites  
Lemon Bars  
Cheesecake Bites  
Raspberry Bars  
Pineapple Bars  
Mini Fruit Tarts

Cream Puffs  
Cannoli's  
Baklava  
French Macarons  
Napoleans  
Petit Fours  
Chocolate Mousse  
Creme Brulee

## Midnight Snack // \$9 per person

*Select One:*

Mini Chicken & Waffles with Mac 'n' Cheese  
Monroe's Plate  
Pizza, Wings, & Peanuts  
Assorted Sliders & Salads  
Mini Grilled Cheese with Pommes Frites

## Milk & Cookies // \$8 per person

Pittsford Dairy Whole, 2% & Chocolate Milk  
(Served in Old Fashioned Milk Jugs)  
Assorted Cookie Selection  
(Chocolate Chip, Triple Chocolate Nut, Sugar,  
Oatmeal Raisin, Molasses, Peanut Butter,  
and Cranberry White Chocolate)

## Candy Bar // \$9 per person

(Displayed in our beautiful glass jars)  
Skittles, M&M's, Starburst, Sno-Caps,  
Snickers, Hershey's Bars, Kit Kats,  
Fireballs, Smarties, and Reeses Cups

## Ice Cream Bar // \$7 per person

*Select Two:*

Giffords Vanilla  
Giffords Strawberry  
Giffords Maine Blueberry  
Giffords Toasted Coconut

*Toppings*

House Made Ganache  
Strawberry & Blueberry Compote  
Marshmallow Topping  
Sprinkles  
Fresh Fruit  
Cookie Dough  
Reeses Pieces  
M&M's  
Chocolate Chips  
Oreo Crumbles  
Whip Cream  
Cherries

# Bar Packages



## Call Brands

**additional hour \$7/per person**

Tito's  
Absolut  
Beefeater  
Captain Morgan  
Bacardi  
Jim Beam  
Dewars  
Seagram's 7  
Sauza Silver  
Bailey's  
Kahlua  
Disaronno

## Premium Brands

**additional hour \$9/per person**

Grey Goose  
Tito's  
Bombay Sapphire  
Hendrick's  
Bacardi  
Captain Morgan  
Malibu  
Maker's Mark  
Jack Daniel's  
Jameson  
Patron  
Johnnie Walker Red  
Bailey's  
Kahlua  
Disaronno

**ALL WEDDING PACKAGES INCLUDE A SIGNATURE COCKTAIL**

# Signature Cocktails



## **St. Germain Champagne Cocktail**

sparkling wine, St. Germain liqueur

## **French 75**

gin, sparkling wine, lemon juice, simple syrup

## **Blushing Bubbles**

sparkling wine, pomegranate juice

## **Seasonal Sangria**

### **Spring**

white wine, triple-sec, strawberries, club soda, limes, lemons

### **Summer**

rosé wine, brandy, raspberry liqueur, raspberries, strawberries

### **Fall**

white wine, apple cider, brandy, club soda, apples and pears

### **Winter**

red wine, brandy, club soda, orange juice, apples and oranges

## **The White Wedding**

vodka, St. Germain, white cranberry juice, lime juice

## **Wedding Mule**

vodka or bourbon, ginger beer, lime juice

## **Gimlet**

vodka or gin, lime juice, simple syrup

## **Dark & Stormy**

spiced rum, ginger beer, lime juice

## **Paper Moon**

bourbon, apple cider, cinnamon

# Beer & Wine List



## *Beer Selection:*

Labatt Blue  
Labatt Blue Light  
Corona  
Heineken  
Genny

## *Choice of IPA:*

Seasonal Selection

## *Wine:*

Woodbridge Brand Wines



**If you are interested in booking your:**

Engagement Party

Bridal Shower

Stag Party

Bachelorette Party

Rehearsal Dinner

Day-After Brunch

**consider Monroe's**

**(you will receive a 10% discount)**