







### WEDDING RECEPTION PACKAGE

Wagner's has been creating memories since 1965. We strive to give you the most value for your dollar and our prices are guaranteed. All our rooms are private and acoustically sound with no partitions.

### Linen & Table Settings

Each table is set with white or ivory linens and your choice of colored napkins! White china and stem glassware are used throughout the event. The head table and cake table are skirted at no additional cost. Chair covers and overlays are available with special pricing. A room diagram will be designed for your table arrangements.

### Wedding Cake Services

Our professional staff will cut and serve your cake as dessert at no additional cost to you.

### **Beverage Services**

Our many liquor packages include our Premier, Elite or Exclusive bar. We have large permanent bars in each room for personal service.

Only glassware will be used at no additional charge.

### **Parking**

Our large area provides ample well-lit parking for you and your guests.

#### Hours

Our events are 5 hours long, until midnight with additional time available. (See "Amenities")

Winner of The Knot Best of Weddings 2014 through 2023 and 2017 through 2023 Couples' Choice Award by WeddingWire

# Premier Package

Premier Bar Package Included

### Plated Dinner First Course

Choice of plated salad Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of One
Chicken Breast - Choice of Preparation
Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce,
Bourbon Peach Pork Loin, Apple Jack Pork Loin

Accompaniments- Choice of Two Pasta, Potato, or Vegetable

### Buffet Dinner First Course

Choice of plated salad Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of Two
Chicken Breast - choice of Preparation
Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce,
Bourbon Peach Pork Loin, Apple Jack Pork Loin

Accompaniments- Choice of Two Pasta, Potato, or Vegetable

Vegetarian Entrée available upon request

#### *Included*

Large Crystal Vase Centerpieces 20% Service Charge and Ohio Sales Tax

# Elite Package

Elite Bar Package Included

Cocktail Hour – Trio Platter

# Plated Dinner

#### First Course

Choice of Plated Salad or Soup Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of One

Chicken Breast - Preparation of Choice Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce, Bourbon Peach Pork Loin, Apple Jack Pork Loin, Fresh Salmon

> Accompaniments- Choice of Two Pasta, Potato, or Vegetable

### Buffet Dinner First Course

Choice of Plated Salad or Soup Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of Two
Chicken Breast - Choice of Preparation

Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce, Bourbon Peach Pork Loin, Apple Jack Pork Loin

### Accompaniments- Choice of Two

Pasta, Potato, or Vegetable

Vegetarian Entrée available upon request

#### Included

Chair Covers and Large Crystal Vase Centerpieces 20% Service Charge and Ohio Sales Tax

30855 Center Ridge Road Westlake, OH 44145 440.871.8800

info@wagnersofwestlake.com

# Exclusive Package

Exclusive Bar Package Included

Cocktail Hour - Three Passed Hors d'Oeuvres

### Plated Dinner

#### First Course

Choice of Plated Salad or Soup Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of Two

Chicken Breast - Choice of Preparation
Petite Filet or 8oz Strip Steak
Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce,
Bourbon Peach Pork Loin, Apple Jack Pork Loin,
Fresh Salmon

### Accompaniments- Choice of Two

Pasta, Potato, or Vegetable

### Buffet Dinner First Course

Choice of Plated Salad or Soup Freshly Baked Rolls and Butter Florets

#### Entrée

Choice of Two
Chicken Breast - Choice of Preparation
Petite Filet or 8oz Strip Steak
Susan's Slow Roasted Top Round, Beef Tips with a Ruby Cabernet Sauce,
Bourbon Peach Pork Loin, Apple Jack Pork Loin,
Fresh Salmon
One Meat Carving Station

#### Accompaniments- Choice of Three

Pasta, Potato, or Vegetable

Vegetarian Entrée available upon request

Included - Chair Covers & Sash, Three- Piece Vase Set, Champagne Toast – Head Table 20% Service charge and Ohio Sales Tax

### **APPETIZERS**

(Available before and after your meal)

#### Trio Platter

(Seasonal Fruit, Cheese & Crackers, and Garden Fresh Vegetables & Dip)

Seasonal Fruit Tray - Antipasto Skewer Display Garden Fresh Veggie Tray - Shredded Beef Sliders Cheese and Crackers Tray - Pulled Pork Sliders Blackened Salmon Sliders -

Tomato Basil Bruschetta - Swedish Meatballs - Honey Sriracha Meatballs - Wild Mushroom and Caramelized Onion Bruschetta - \$2.50

Blackberry Goat Cheese Crostini
Fruit Skewers with Dip Grilled Citrus Scallop Skewers —
Seafood Stuffed Mushrooms Jamaican Jerk Lime Chicken Skewers —
Asiago Sausage Stuffed Mushrooms -

Seasoned Ricotta, Pesto Stuffed Mushrooms – Hawaiian Chicken Skewers - Sesame Beef Teriyaki Skewers - Cajun Shrimp Skewers -

Black Pepper Bacon Wrapped Brussel Sprouts

Tiger Shrimp Cocktail 
Bacon Wrapped Sea Scallops –

Coconut Shrimp -

Bacon Wrapped Water Chestnuts - Crab Cakes with Fresh Remoulade -

Crab Swiss Puff Pastry Salsa Bar (Homemade Chips, Corn Salsa, Pico
Spanakopita Mag & Chapse Bites or Jalanese Chadde

de Gallo) - Mac & Cheese Bites or Jalapeno Cheddar
Tuscan White Bean Dip (Italian Hummus) – Cheese Bites -

Buffalo Chicken - Boneless Wings - Spinach and Artichoke Dip - Chicken Wings -

#### **Priced Per Person**

Minimum of 50 guests. Set-up is buffet style.

# **ENTRÉE OPTIONS**

#### Chicken

Blackened Pesto Chicken- Rubbed with Cajun spices and served with pesto cream

Italian Breaded Chicken Parmesan – Hand breaded chicken cutlet with marinara and melted mozzarella
Chicken Marsala – Boneless breast of chicken, sautéed and braised in a mushroom Marsala wine sauce
Chicken Florentine- Stuffed with spinach and fontina cheese, served with a white wine cream sauce
Grilled Marinated Chicken – Italian marinated boneless chicken breast
lime sauce

#### Beef

Ruby Cabernet Beef Tips – Beef tips braised in Ruby Cabernet wine and finished with a rich demiglace; served over noodles

Susan's Slow Roasted Top Round – Oven roasted, garlic rosemary crusted beef served with a Au Jus, 8oz Peppercorn Crusted Beef Tenderloin- Served with a rich red wine reduction 8oz Garlic Rosemary Rubbed Beef Tenderloin- Served with and herbed demi-glaze Prime Rib – Slow roasted, seasoned and served with au jus and horseradish – Filet – Prime cut and flame broiled - Strip Steak – Prime cut and seasoned -

#### Pork

Oven Roasted Pork Loin – Herb roasted, rosemary infused pork loin with a white wine garlic sauce Black Forest Chops – Peppercorn crusted pork loin chops marinated in Kirshwasser cherry liquor and topped with cherries and toasted walnuts

Applejack Pork Loin- Slow roasted pork loin topped with Honey Jack Daniels marinated apples Homemade Breaded Pork Chops

#### Fish

Jack Daniels Glazed Salmon – Filet of Salmon glazed with Jack Daniels sauce

### Vegetarian & Vegan

Eggplant Parmesan - Seasoned thick sliced eggplant flame roasted and topped with marinara sauce and mozzarella cheese or nondairy cheese

Tomato Florentine – Beefsteak tomato stuffed with spinach, shallots, garlic, and parmesan cheese Portabella Marsala- Marinated portabella mushroom baked and topped with caramelized onions in a Marsala wine sauce

### **Carving Station Options**

Prime Rib Beef Tenderloin Slow Roasted Rosemary Pork Loin Cajun Crusted Turkey Breast \$130 for Live Carver

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### Potato/Pasta Options

(Choice of One)

Wagner's House Potato - Red Skin Smashed Truffle Potatoes Homemade Mashed Potatoes Roasted Redskin Potatoes – with fresh garlic and rosemary Parmesan Parsley Potatoes Pasta Marinara Pasta Alfredo Pasta Bolognese

### Market Fresh Seasonal Vegetable

(Choice of One)

Wagner's House Bean – Steamed green beans seasoned and finished with craisins and candied pecans Garlic Oven Roasted Brussels Sprouts

Broccoli Au Gratin-Tender broccoli covered in cheddar cheese and toasted breadcrumbs Italian Blend – Zucchini, vellow squash, red onion California Mixed Vegetables – Broccoli, cauliflower, and carrots **Buttered Roasted Corn** Roasted Garlic and Lemon Asparagus

### Fresh Tossed Salad

(Choice of One)

Garden Salad – assorted fresh vegetables Italian Salad – Roma tomatoes, asiago cheese, olives, pepperoncini, red pepper Summer Salad – mandarin oranges, craisins, candied almonds Classic Caesar Salad - Croutons and Parmesan

# Salad Dressing (Choice of Two)

House (balsamic vinaigrette), Raspberry vinaigrette, Classic Italian, Poppy Seed, Ranch, Caesar

### **Beverage Service**

Coffee, Tea, Decaffeinated Coffee

### Add a platter of Fresh Pasta to Each Table

Pasta – Ziti, Fettuccini, Cavatelli, Cavatappi

Portabella Ravioli, Cheese Tortellini, Sausage Ravioli, Gnocchi Sauces – Marinara, Vodka, Alfredo or Florentine, Three Cheese, Bolognese

# **Bar Options**

#### Premier Elite Exclusive

Black Velvet **Dewars** Jim Beam Smirnoff Gilbeys Gin Bacardi Silver Jose Cuervo Peach Schnapps Triple Sec Sweet Vermouth Dry Vermouth Chardonnay Riesling Merlot Moscato Cabernet Sauvignon **Bud Light** Miller Light Yuengling

Seagram's Whisky Jack Daniels Jim Beam Titos Handmade **Absolute Citron** Captain Morgan Tanqueray Jose Cuervo Amaretto Peach Schnapps Triple Sec Sweet Vermouth Dry Vermouth Chardonnay Riesling Moscato Merlot Cabernet Sauvignon **Bud Light** Miller Light Yuengling

Corona

Crown Royal Johnny Walker Red **Bombay Saphire** Captain Morgan Bullet Chivas Regal 1800 Silver Jameson Grey Goose Disaronno **Peach Schnapps** Triple Sec Sweet Vermouth Dry Vermouth Chardonnay Riesling Moscato Merlot Cabernet Sauvignon **Bud Light** Miller Light Yuengling Corona