

Welcome

We are so happy you chose to spend your special day at The Erickson Alumni Center! Our professional and friendly staff will work closely with you to bring your vision to life.

Our staff is available to help plan all of the details of your special day. We offer services and amenities designed to make your day memorable, helping you take care of all of the details. With our professional staff, we will help set up and design your space to best suit your individual tastes and preferences.

MENU TASTING \$75 (For two people)

After booking your special event at the Erickson Alumni Center, you are invited to experience the fine culinary cuisine we offer. Enjoy three full entrées of your choice with three starches and three vegetables, house salads and beverages for \$75 (plus 22% service charge, 6% state tax) with tableside consultation from our award-winning executive chef.



Full Wedding Package Amenities:

Every event is special. In choosing the Erickson Alumni Center, we have designed customized wedding packages for your special day. Each wedding package will enjoy a seven-hour facility rental, including a one-hour reception with limited bar service, followed by a full course dinner. Celebrate with a complimentary champagne toast with friends and family.

Wedding Package Amenities:

Seven Hour facility Rental, extra Hours Requested \$10.00 per person per extra hour. *-No later than 11:55 p.m.*

China and Glassware

Limited Bar Service *-Call beer, wine and soda, four-hour bar service*

Champagne Toast for all guests

One hour Pre-Reception with Appetizers in the Alma Mater area

Full Course Served Dinner or a Dinner Buffet

Cake Cutting & Serving

132" Floor length special linens & napkins in couple's preferred color

Spandex chair covers with tied sashes in couple's preferred color

Skirted bridal tables or sweetheart table, skirted guest book table, skirted memorial table, skirted gift tables, skirted DJ tables, and skirted catering & beverage stations *(ivory or white)*

Up to 4 votives per dinner table

1 votive per cocktail table

Centerpiece Mirrors *(Optional)*

Gold Easel

Coordinator services – *total of 3 1/2 hours*

Dressing Area for Bridal Party – *Please assign a family member to remove personal items from this room following ceremony, prior to reception.*



**Please note packages are priced per person and are subject to a 22% service charge and 6% state tax.*

**Package prices are based on 150 guests. Prices are subject to change if count does not meet 150 guests.*

The Collegiate (Buffet) Package, \$85.00 pp

Pre Reception Hour

Includes four hours of bar service with beer, wine, and soda

Hors d'oeuvres

Select one

Spinach and Artichoke Dip with Baguettes | Santa Fe Black Bean Salsa with Tri-colored Tortillas | Roasted Red Pepper Hummus with Pita | Garden fresh Guacamole with Tri-colored Tortillas

Select one

Classic Tomato, Portobello Mushroom or Mediterranean Bruschetta | Spanakopita | Vegetable Egg Rolls with Duck Sauce

Select one

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select three

Meatballs (Swedish, Barbecue, or Italian styles) | Assorted Petite Quiches | Chicken Potstickers | Cocktail Shrimp Shooters with Bloody Mary Cocktail sauce | Thai Satay (Chicken or Beef) | Boneless Chicken Wings (Jack Daniel's Barbecue, Buffalo style, or Parmesan Garlic Butter)

Dinner **Served with coffee, tea and water*

Salads **All salads include mixed artisan rolls and butter*

Select one

Erickson House Salad -mixed greens, goat cheese, candied pecans, tomato, and cucumber

Chop House Salad -romaine and iceberg lettuce, homemade bacon bits, chopped egg, and tomato with choice of dressing

Entrees

Select three

Slow Roasted Beef Brisket with a portobello demi-glace | **Chicken El Paso** tortilla crusted chicken with fresh pico de gallo and queso jack cheese sauce | **Boneless Short Ribs** with mushroom onion demi-glace | **Hunter Style Sirloin Choice Tips** with a burgundy demi-glace | **Stuffed Chicken Madison** with a sundried cranberry and apricot corn bread stuffing | **Chicken Bruschetta** with tomatoes and parmesan crust | **Maple Salmon** with maple and brown sugar cured with a cinnamon herb butter | **Marinated and Slow Roasted Top Round Beef** thinly sliced and served with a red onion demi-glace | ****Portobello Mushroom Ravioli** with roasted red pepper cream | **Rustic Italian Cod** cooked in Italian herbs and seasoning with roasted tomatoes | ****Six Cheese Stuffed Shells** roasted tomato marinara and fresh shaved romano cheese | ****Three Cheese Spinach Ravioli** served with a roasted red pepper cream

*** Vegetarian option*

Sides

Select one

Green Beans with Roasted Red Peppers | Seasonal Grilled Mixed Vegetables | Roasted Brussels Sprouts | Corn O'Brien | Honey Glazed Baby Carrots

Select one

Yukon Gold Mashed Potatoes | Oven Roasted Potatoes | Classic Rice Pilaf | Parmesan Risotto

The Graduate (Served) Package, \$85.00 pp

Pre Reception Hour

Includes four hours of bar service with beer, wine, and soda

Hors d'oeuvres

Select one

Spinach and Artichoke Dip with Baguettes | Santa Fe Black Bean Salsa with Tri-colored Tortillas | Roasted Red Pepper Hummus with Pita | Garden fresh Guacamole with Tri-colored Tortillas

Select one

Classic Tomato, Portobello Mushroom or Mediterranean Bruschetta | Spanakopita | Vegetable Egg Rolls with Duck Sauce

Select one

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select three

Meatballs (Swedish, Barbecue, or Italian styles) | Assorted Petite Quiches | Chicken Potstickers | Cocktail Shrimp Shooters with Bloody Mary Cocktail sauce | Thai Satay (Chicken or Beef) | Boneless Chicken Wings (Jack Daniel's Barbecue, Buffalo style, or Parmesan Garlic Butter)

Dinner **Served with coffee, tea and water*

Salads **All salads include mixed artisan rolls and butter*

Select one

Erickson House Salad -mixed greens, goat cheese, candied pecans, tomato, and cucumber

Chop House Salad -romaine and iceberg lettuce, homemade bacon bits, chopped egg, and tomato with choice of dressing

Entrees

Select three

Hunter Style Sirloin Choice Tips with a burgundy demi-glace | **Chicken El Paso** Tortilla crusted chicken with fresh pico de gallo and queso jack cheese sauce | **Chicken Bruschetta** with tomatoes and parmesan crust | **Maple Salmon** with maple and brown sugar cured with a cinnamon herb butter | **Marinated and Slow Roasted Top Round Beef** thinly sliced and served with a red onion demi-glace | **Maple Salmon** with maple and brown sugar cured with a cinnamon herb butter | ****Three Cheese Spinach Ravioli** served with a roasted red pepper cream

*** Vegetarian option*

Sides

Select one

Red-skinned Mashed Potatoes | Garlic Roasted Tri-colored Baby Potatoes | Salt Rubbed Idaho Baked Potato | Baked Sweet Potato with Cinnamon Butter | Classic Rice Pilaf | Parmesan Risotto

Select one

Bourbon Glazed Baby Carrots | Grilled Asparagus with Lemon Herb Butter | Julienned Seasonal Vegetables | Italian Green Beans with Roasted Red Peppers | Squash Medley

The Masters (Served) Package, \$88.00 pp

Pre Reception Hour

Includes four hours of bar service with beer, wine, and soda

Hors d'oeuvres

Select one

Baked Brie with Brown Sugar and Roasted Almonds served with Crackers | Spinach and Artichoke Dip with Baguettes | Buffalo Chicken Dip with Tri-colored Tortilla Chips

Select two

Italian Sausage Stuffed Baby Portobello Mushrooms | Classic Tomato Bruschetta | Spanakopita

Select two

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select three

Smoked Trout with Dill Hollandaise | Chicken Cordon Bleu in a Puff Pastry | Shrimp Cocktail | Sirloin with Gorgonzola and Bacon | Italian Tomato Basil Soup Shooters with Grilled Cheese Sliders

Dinner **Served with coffee, tea and water*

Salads **All salads include mixed artisan rolls and butter*

Select one

Erickson House Salad -mixed greens, goat cheese, candied pecans, tomato, and cucumber

Chop House Salad -romaine and iceberg lettuce, homemade bacon bits, chopped egg, and tomato with choice of dressing

Summer Salad mixed greens, mandarin oranges, dried cranberries, and roasted almonds with choice of dressings

Entrees

Select three

Sirloin Steak Diane prime cut 8 oz. sirloin, served with shiitake mushrooms, roasted garlic, shallots with a Cabernet sauce | **Chicken Bruschetta** with a parmesan crust | **Marinated and Slow Roasted Top Round Beef** thinly sliced and served with a red onion demi-glace | ****Portobello Mushroom Ravioli** served with a roasted red pepper cream | **Pork Strip Steak** marinated and served with a bourbon brown sugar demi-glace | **Pecan Crusted Orange** Roughly served with a bourbon butter sauce | **Boneless Braised Beef Short Ribs** in a mushroom onion demi-glace | **Crab Stuffed Sole**, roulades of boneless Skinless Dover sole stuffed with Maryland style Crab Stuffing topped with lemon wine sauce

*** Vegetarian option*

Sides

Select one

Red-skinned Mashed Potatoes | Garlic Roasted Tri-colored Baby Potatoes | Salt Rubbed Idaho Baked Potato | Baked Sweet Potato with Cinnamon Butter | Classic Rice Pilaf | Parmesan Risotto

Select one

Bourbon Glazed Baby Carrots | Grilled Asparagus with Lemon Herb Butter | Julienned Seasonal Vegetables | Italian Green Beans with Roasted Red Peppers | Squash Medley

The Doctorate (Served) Package, \$93.00 pp

Pre Reception Hour

Includes four hours of bar service with beer, wine, and soda

Hors d'oeuvres

Select one

Baked Brie with Brown Sugar and Roasted Almonds with Crackers | Lobster Queso Dip served with Tri-colored Tortillas | Maryland Crab Dip with Toasted Baguettes | Buffalo Chicken Dip with Tri-colored Tortilla Chips

Select two

Asiago asparagus | Italian Sausage Stuffed Baby Portobello Mushrooms

Select one

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select three

Smoked Trout with Dill Hollandaise | Chicken Cordon Bleu in a Puff Pastry | Jumbo Shrimp Cocktail | Sirloin with Gorgonzola and Bacon | Asian Short Rib Pot Pie | Salmon Canapés | Italian Tomato Basil Soup Shooters with Grilled Cheese Sliders

Dinner **Served with coffee, tea and water*

Salads **All salads include mixed artisan rolls and butter*

Select one

Erickson House Salad -mixed greens, goat cheese, candied pecans, tomato, and cucumber

Chop House Salad -romaine and iceberg lettuce, homemade bacon bits, chopped egg, and tomato with choice of dressing

Summer Salad -mixed greens, mandarin oranges, dried cranberries, and roasted almonds with choice of dressings

The Wedge -hearts of iceberg lettuce, beefsteak tomatoes, bacon, and crumbled blue cheese

Entrees

Select three

Chicken Oscar Parmesan Crusted Chicken | **Black Angus Ribeye Filet** 10 oz. prime cut, served with a portobello mushroom demi-glace | **Prime Rib** 12 oz. cut, pepper crusted and slow roasted, served with horseradish cream or au jus | **Maryland Crab Cakes** paired with a rémoulade sauce | **Surf and Turf** petite peppercorn crusted 4 oz. sirloin filet paired with a Maryland crab cake or Sicilian stuffed salmon filet

Sides

Select one

Red-skinned Mashed Potatoes | Garlic Roasted Tri-colored Baby Potatoes | Salt Rubbed Idaho Baked Potato | Baked Sweet Potato with Cinnamon Butter | Classic Rice Pilaf | Parmesan Risotto

Select one

Bourbon Glazed Baby Carrots | Grilled Asparagus with Lemon Herb Butter | Julienned Seasonal Vegetables | Italian Green Beans with Roasted Red Peppers | Squash Medley

Dine Around Packages

If you're in the mood for a more intimate atmosphere, try one of our popular Dine Around options including four hours of bar service (wine, beer, champagne toast and soda) with hors d'oeuvres and food stations. Mingle with friends and family on your special day.

The Oglebay, \$80.00 pp

Select one

Spinach and Artichoke Dip with Baguettes | Santa Fe Black Bean Salsa with Tri-colored Tortillas | Roasted Red Pepper Hummus with Pita

Select one

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select two

Spanakopita | Vegetable Egg Rolls with Duck Sauce | Classic Tomato, Portobello Mushroom or Mediterranean Bruschetta

Select three

Assorted Petite Quiches | Cocktail Shrimp Shooters with Bloody Mary Sauce | Meatballs (Swedish, Barbecue or Italian styles) | Thai Satay (Chicken or Beef) | Boneless Chicken Wings (Jack Daniel's Barbecue, Buffalo style, or Parmesan Garlic Butter) | Pineapple Chicken Kabobs | Chicken Potstickers

Select one

Display Station | Carving Station | Action Station

The Woodburn, \$100.00 pp

Select one

Lobster Queso Dip with Toasted Baguettes | Spinach and Artichoke Dip with Baguettes | Maryland Crab Dip with Toasted Baguettes | Buffalo Chicken Dip with Tri-colored Tortillas

Select one

Fresh Fruit Display with Chantilly Cream | Fresh Vegetable Crudités with Dip | Domestic Cheese Display with Crostinis

Select two

Spanakopita | Phyllo Wrapped Asiago and Asparagus | Smoked Trout with Dill Hollandaise | Italian Sausage Stuffed Baby Portobello Mushrooms

Select three

Blackened Tenderloin Medallions with Horseradish Cream | Cocktail Shrimp with Bloody Mary Sauce | Coconut Shrimp with Chambord Dipping Sauce | Black Sesame Seared Tuna | Crabmeat Stuffed Mushrooms

Select three (Gourmet Sliders)

Roast Beef with Blue Cheese and Caramelized Onions | Chicken Salad | Black Angus Burger | Smoked Turkey with Sundried Tomato Aioli | Pulled Pork | Honey Ham with Dijon Mustard | Southern Fried Chicken

Select two

Display Station | Carving Station | Action Station

STATIONS

Displays and Action Stations

Nacho Bar

Tri-colored ortillas presented with Tex-Mex ground beef, pulled mesquite chicken, fresh guacamole, house made salsa, shredded cheddar and Monterey Jack cheeses, jalapeños, sliced olives, diced tomatoes and sour cream

Gourmet Slider Bar

Bar includes Black Angus Steakhouse Burgers with tomato and caramelized onions, Barbecue Pulled Pork Sandwiches with crispy slaw, and Southern Fried Chicken on Biscuits (Served with french fries)

Seared Tuna Display

Sliced Pan seared Sushi grade tuna served with pickled ginger, wasabi and seaweed salad

Smoked Fish

Hardwood Smoked Salmon or Trout with pita chips, a citrus cream sauce, and other condiments

Sushi Bar

Assorted sushi rolls, nigiri, and sashimi with soy sauce, fresh ginger and wasabi

Sweet Station

Assorted dessert shooters, chocolate dipped strawberries, mini cream puffs, mini assorted cheesecakes, petits fours, assorted brownie bites, and mini fruit tartlets

Pasta Action Station

Bow tie, seashell and penne pastas in your choice of roasted red pepper Alfredo, tomato basil or creamy pesto sauce. Toppings include sun-dried tomatoes, Italian sausage, grilled chicken, button mushrooms, sliced olives, diced Bermuda onion, Roma tomatoes, assorted garden peppers or mini meatballs

Carving Stations

Hickory Smoked Turkey Breast with a spicy mustard sauce and cranberry relish

Roasted Pork Loin with a Jack Daniel's maple glaze

Black Oak Baked Ham with a ginger ale glaze and honey mustard

ENHANCEMENTS

2018 - Enhancements for Wedding Receptions

Country Windows with lighting -3 windows.....\$75.00

Draping Behind Sweet Heart Table.....\$95.00 (8FT.)

Fire in our Courtyard Fireplace.....\$75.00 per *hour* -2 *hour minimum*

AV: LCD Projector and Screens.....\$400.00

Risers and Staging:

4' by 8' by 8"\$75.00 *per section*

6' by 8' by 34" w/steps\$100.00 *per section -4 on site, additional charge may be added to acquire extra if needed.*

Up lightings in a variety of color choices.....\$25.00 *ea.*

Additional High Boy's\$20.00 *each for any more afire 6*

Outdoor White Ceremony Chairs\$2.00 *each*

White or Black Resin Outdoor Ceremony chairs\$4.00 *each*

Gold Chiavari Chair with Ivory or Black Cushion\$8.00 *each*

Silver Chiavari Chair with Ivory or Black Cushion.....8.00 *each*

Gold Chargers\$2.50 *each*

Silver Chargers\$2.50 *each*

Spandex Cocktail Table covers..... \$12.00 *each*

Ordering of a Personal memory brick for the entrance walk (TBA)

**Please note that prices are subject to a 22% service charge and a 6% state tax.*

**Prices are based on 150 guests. If you are hosting less than 150 guests, a \$10 per person room rental fee will be assessed.*

Vendors privately hired for your event - *Vendors will be permitted in the hall two hours prior to ceremony. Will need to follow the rules of the venue. We do request, to be given their business name & cell number to be reached the day of the wedding.*

Bakery for wedding cake

Choice of Florist for centerpiece etc.

DJ or Band

Erickson Alumni Center (EAC)

No outside Food or Beverages are permitted to be brought into the venue (*except wedding cake and cookies*).

No sparkers to be used inside of the gated areas or building.

No open flame candles will be permitted.

Nothing is permitted to be connected to our walls or ceilings.

Smoking is not permitted inside or outside facility.

Please keep in mind that all personal items and decoration etc. are to leave the venue upon closing.

The Bar

Included Bar Service:

A champagne toast for all guests and limited bar service with domestic draught and bottled beers, call wines and soda are included in all of our wedding packages. Please refer to the bar sheets to select your choice beverages.

Separate Bar Pricing

Limited Bar \$75

Includes draught beer, domestic bottled beer, wine, and soda

Cash & Host Bars

Either the sponsoring host or each guest pays individually

Full Bar \$150 per bar

Includes draught beer, liquor, bottled beer, wine, and soda

*One bar will be set per 100 guests. The bar set-up fee includes mixers, bar fruit, glasses, cocktail napkins, and stirrers.

Bar Enhancements

Extra hour of limited bar service, \$3 per person

Extra hour of full bar service, \$5 per person

Upgrade to four hours of full call bar service, \$16 per person

Dance with call Jell-O shots, \$2.75 per shot

Dance with call shots, \$3.75 per shot

**Any remaining shots will be placed at bar for consumption.*

**If you would like us to provide you with a full cash bar in addition to your host beer, wine, and soda, we are happy to oblige with no additional bar set-up fees.*

**In the event that you choose to separate bar costs from food, we will deduct \$20 per person from your package price.*

**Please note all prices are per glass and include a 6% state tax on cash purchases. A 22% service charge and a 6% sales tax will be added for a sponsoring host bar.*