

THE
MORAN
HOTEL

CITYCENTRE



PACKAGES

ALL PACKAGES INCLUDE:

- Complimentary Room for the Bride and Groom on the Night of the Wedding
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Self-Parking
- Complimentary Menu Tasting for 4 Guests
- Standard Hotel Table Linens and Napkins, Votive Candles, Table Numbers
- Chiavari Chairs, Hotel Banquet Tables, Parquet Dance Floor
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Needed
- Two Course Plated Dinner or Buffet Dinner (Additional Charges Apply)
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast

CEREMONIES INCLUDE:

- Infused Water Station Upon Guests Arrival
- Chivari Chairs
- Microphone for Officiant

Weddings less than 100 guests | 1000

Weddings of 100+ guests | 1500

SPECIAL MEAL PRICING

- Children's Meals (Under 12) | 30
- Vendor Meals | 50% discount

WEDDING PACKAGES

Blissful Love | 109

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors D'oeuvres

Three Hour Dinner Reception

- Two Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrees + Vegetarian Entrée

Enchanting Hearts | 169

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Three Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrees + Vegetarian Entrée
+ House Wines with Dinner

Majestic Elegance | 219

One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Five (5) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display
- Choice of One (1) Action Station

Three Hour Dinner Reception

- Three-Hour Premium Open Bar
- Two Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrees + Vegetarian Entrée
+ House Wines with Dinner
+ Choice of Late-Night Snack

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, a taxable 9% event fee on F&B only and all applicable state sales taxes. Prices subject to change without notice.

RECEPTIONS

Available as part of your Wedding Event
Served during the Last Hour of the Reception

PASSED HORS' D'OEUVRES SELECTION

Chilled Specialties

- Deviled Eggs | Avocado, Bacon
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives (V, GF)
- Caprese Bruschetta | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Smoked Salmon on Garlic Toast Point | Caper Cream Cheese Spread, Dill Oil
- Wrapped Prosciutto Asparagus (DF, GF)
- Caribbean Crab Salad | Wonton Chip
- Peppercorn-Crusted Tenderloin | Whipped Blue Cheese on Toasted Crostini
- Seared Pepper Tuna | Wakame Salad (DF, GF) | Add 2
- Shrimp Cocktail | Traditional Sauce, Lemon (GF) | Add 2
- Scallop Crudo | Lime Juice, Micro Cilantro, Jicama Slaw | Add 2

Hot Specialties

- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Toasted Spinach and Feta Phyllo Pockets (V)
- Beef Frank En Croute | Whole Grain Mustard
- Baked Brie in Puff Pastry | Raspberry (V)
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (VE, DF)
- Stuffed Mushrooms Florentine (GF)
- Spicy Beef Empanada (DF)
- Mushroom Arancini | Truffle Parmesan Aioli
- Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce (V)
- Chicken Cordon Bleu Croquette | Blue Cheese Sauce
- Jerk Chicken on a Stick | Lime Butter Sauce (GF)
- Beef Satay | Bangkok Peanut Sauce (DF, GF)
- Coconut Shrimp | Mango Chutney (DF, GF)
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce (DF, GF)
- Scallops Wrapped in Bacon (DF, GF) | Add 2
- Mini Beef Wellington | Horseradish Cream | Add 2
- Lump Crab Cake | Avocado Mousse, Chipotle Aioli | Add 3
- Braised Beef Short Rib | Roasted Beets, Red Wine Demi | Add 3
- Baby Lamb Chop Lollipop (DF, GF) | Whole Grain Dijon | Add 3

INTERACTIVE STATION SELECTION

Custom Pasta Creations

Pastas | Penne, Farfalle and Four Cheese Tortellini Pastas

Proteins | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Toppings | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, Garlic Confit, Gorgonzola and Parmesan-Reggiano Cheese

Sauces | Basil Marinara, Alfredo, and Vodka Sauces

Rustic Bread Display | Extra Virgin Olive Oil

Farm Stand Chon Chon Salad

RECEPTION DISPLAY SELECTION

Artisanal Cheese Display (V)

Chef's Selection of Domestic and Imported Cheeses Served with Fig Jam, Marcona Almonds, French Crostini, Assorted Table Crackers

Crudités

Display of Crisp Garden Vegetables (VE, DF, GF)

Buttermilk Ranch and Caramelized Onion Dip (V)

Hummus | Pita Chips

Charcuterie

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone, Gorgonzola, Manchego

Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Grilled Crostini and Pita Breads

Mediterranean Mezza

Hummus, Baba Ghanoush, Tzatziki

Tomato and Parsley Tabbouleh

Oven Baked Spanakopita, Cucumber and Tomato Salad

Herb Marinated Mediterranean Olives, Grilled Marinated Vegetables

Marinated Feta | Toasted Pine Nuts and Mint

Toasted Pita and Whole Grain Flat Breads

Chips and Queso

Corn Tortilla Chips

Green Chili Queso | Cotija, Cilantro, Salsa Roja

Green Chili and Chorizo Queso

Housemade Salsa and Guacamole

Deluxe Nachos

House Fried Corn Tortilla Chips

Proteins | Chicken Tinga, Pulled Pork

Toppings | Black Beans, Olives, Queso Fresco, Diced Tomatoes, Pickled

Jalapenos, Sour Cream, Guacamole

Sauces | Salsa Roja, Salsa Verde, Pico De Gallo, Queso

Signature Pizza

Select Two | 14" Round Herb Croissant Crust

- **Margarita** | Fresh Mozzarella, Roma Tomato Sauce, Tomato, Basil, Balsamic Reduction
- **Meat Lover** | Pepperoni, Sausage, Prosciutto, Fresh Mozzarella, Roma Tomato Sauce
- **Classic Pepperoni** | Fresh Mozzarella, Roma Tomato Sauce
- **BBQ Chicken** | White Cheddar Sauce, Arugula, Red Onion
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

Chef's Grazing Table | Add 10

Assorted Local and Imported Cured Meats

Selection of Domestic and Imported Cheeses including Fresh Mozzarella

FROM SIMPLE STUFF STUFF STUFF**Greens** | Romaine Hearts, Arugula and Baby Spinach Leaves**Toppings** | Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Focaccia Herb Croutons**Dressings** | Buttermilk Ranch, Creamy Caesar, Greek and Balsamic Vinaigrettes

Fresh Rolls and Sweet Butter

Street Tacos | Add 5

Corn and Flour Tortillas, Lettuce Wraps

Served with Charro Beans and Cilantro Rice

Proteins | Grilled Carne Asada, Pollo Asado, Brown Beer Tempura Whitefish**Toppings** | Fresh Pico de Gallo, Salsa, Guacamole, Shredded Cabbage, Green Onions, Tomatoes, Cilantro, Lime Wedges, Cilantro Crema, Roasted Jalapeno, Queso Fresco**Stir Fry Station** | Add 5

Fried Rice, Chow Mein Noodles

Proteins | *Select Three* | Beef, Chicken, Pork, Shrimp, Tofu**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper**Sauces** | Teriyaki, Hoisin, Soy Sauce

Selection of Domestic and Imported Cheeses including Fresh Mozzarella, Aged Provolone

Crisp Garden Vegetables | Buttermilk Ranch, Hummus

Grilled Vegetable Display | Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts

Grilled Crostini, Toasted Pita Chips

Dried Fruits and Grapes

Texas BBQ | Add 5*Served with Texas Toast, Sliced Pickles, Onions, Jalapenos and Pickled Carrots***Proteins** | *Select Two* | Smoked Beef Brisket, Dry Rubbed Smoked Pulled Pork, Jalapeno Cheddar Sausage, Baby Back Pork Ribs**Side Dishes** | *Select Two* | Creamed Corn, Green Beans and Onions, Mac & Cheese, Pinto Beans, Fingerling Potato Salad, Cole Slaw**BBQ Sauces** | Spicy Texas, Sweet Honey Smoked, Classic**The Gastro Pub** | Add 5*Served on Brioche Buns**Please Select Three | One of each per Guest*

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Blackened Tuna** | Asian Slaw, Spicy Aioli
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze (VE, GF)
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli (V) | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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PLATED DINNERS

FIRST COURSE

Please Select One Salad or Soup
Select Salad and Soup | Add 4

Baby Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette (VE, DF, GF)

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing (V)

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)

Wedge of Iceberg | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)

Roasted Beet Salad | Golden and Red Beets, Goat Cheese, Arugula, Toasted Almond, White Balsamic Vinaigrette

Heirloom Tomato and Burrata Salad | Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle, Marble Rye Crostini (V, GF)

Italian Wedding Soup

Tomato Basil Soup (V) | Mini Croutons, Parmesan

MAIN COURSE

Please Select Two Entrees plus a Vegetarian Entrée
Chef's Selection of Seasonal Vegetable

Pan Seared Airline Chicken Breast | Roasted Garlic Mashed Potatoes, Citrus-Thyme Sauce (DF, GF)

Lemon Thyme Crusted Chicken Breast | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce (GF)

Braised Short Rib | Polenta Cake, Pan Jus (GF)

Herb Crusted Filet Mignon | Sour Cream and Chive Whipped Potatoes, Roasted Shallot Red Wine Sauce (GF) | Add 6

Pistachio Crusted Sea Bass | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter | Add 5

Herb Roasted Salmon | Vegetable Couscous, Mediterranean Relish (DF)

Select Vegetarian Entrée:

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta (V)
- **Asparagus Risotto** | Forest Mushrooms, Truffle Oil (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata

Duet Enhancements

Add to Any Entrée

- **Seared Salmon** | Tomato Vinaigrette (GF) | 16
- **Grilled Jumbo Shrimp** (3) (GF) | 16
- **Lump Crab Cake** | Remoulade | MP
- **Broiled Maine Lobster Tail** (GF) | MP
- **Petite Filet** (GF) | MP

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DINNER TABLES

BUILD YOUR OWN BUFFET | Add 20 to Package Price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated LavAzza Coffee, and a Selection of Specialty Teas

STARTERS

Select Two

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)
- **Caprese** | Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Tomato Basil Soup** | Mini Croutons, Parmesan (V)

ACCOMPANIMENTS

Select Two

- Herb Roasted Potatoes (VE, GF, DF)
Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)
- Oven Roasted Steakhouse Asparagus (VE, GF, DF)
- Heirloom Carrots
- Roasted Brussel Sprouts | Balsamic Glaze, Bacon
- Seasonal Marinated and Grilled Vegetables (VE, GF, DF)
- Steamed Seasonal Vegetables
- Truffled Mac and Cheese
- Israeli Cous Cous | Currants, Pistachios and Mint
- Sweet Potato | Garlic, Lime and Cilantro

ENTREES

Select Three

- **Pan Seared Chicken Breast** | Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes (DF, GF)
- **Parmesan Crusted Boneless Breast of Chicken** | Herb Lemon Cream Sauce
- **Lemon Thyme Crusted Chicken Breast** | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce (GF)
- **Braised Short Rib** | Soft Polenta, Natural Jus (GF)
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs (DF, GF)
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions, Fresh Herbs (DF)
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus (DF, GF)
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers (DF, GF)
- **Herb Roasted Salmon** | Vegetable Couscous, Mediterranean Relish (DF)
Almond Crusted Sea Bass | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter
Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon (DF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano (V)
- **Asparagus Risotto** | Forest Mushrooms, Truffle Oil (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata

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BARS

TRADITIONAL BRANDS

Spirits

Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth

Wine

Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut

Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | *Priced per Guest*

- First Hour | 29
- Additional Hours | 13

Hosted Bar | *Priced per Drink*

- Mixed Drinks | 14
- Premium Drinks | 17
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 13
- Soft Drinks and Water | 6

Cash Bar | *Priced per Drink*

Inclusive of Tax

Cashier Fees May Apply

Minimum Sales | 400

- Mixed Drinks | 19
- Premium Drinks | 23
- Imported and Craft Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 18
- Soft Drinks and Water | 8

PREMIUM SPIRIT UPGRADE

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile
- **Gin** | Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espolón Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Illegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

WINE UPGRADE

Add \$3 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$6 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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LATE NIGHT SNACKS

LATE NIGHT SNACKS

Priced per piece

Minimum order of 25 pieces

Smashed Cheeseburger Slider | Shoestring Fries | 7

Fried Chicken and Slaw Sliders | Honey Mustard | 6

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5

Corn Dogs | Ketchup and Yellow Mustard | 5

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7

Warm Churros | Caramel and Chocolate Sauce | 5

LATE NIGHT STATIONS

Prices per person

Minimum order of 25 Guests

Sliders | 15

Served with Hand Cut French Fries

Please Select Two

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze
- **Blackened Salmon** | Remoulade | Add 4
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli (VE, V) | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

Wings | 12

Fried and Baked Chicken Wings

Buffalo, Thai, Teriyaki Sauces

Ranch, Bleu Cheese, Honey Mustard

Carrots, Celery

Candy Cart | 10

Display of Nostalgic Candies

Caramels, Chocolate, Gummies, Licorice, Lollipops, Sours

Quesadillas | 13

Cheese, Chicken, Carne Asada

Cheddar, Sour Cream, Pico de Gallo, Guacamole

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HOSPITALITY SUITES

BRIDAL SUITE DELIGHTS

Priced Per Platter

Serve up to 12 Guests

Locally Sourced Crudit  | Cucumber Dill and Caramelized Onion Dips | 108

Hot Artichoke Dip | Roasted Garlic and Crispy Bacon | 84

Brie en Croute | Apricot or Raspberry Jam | Crackers | 96

Miniature Pastries, Tarts and Tea Cakes | 72

Seasonal Fruit Salad | 60

Assorted Sandwich Platter | 72

Scones | Raspberry Preserves, Cr me Fraiche | 72

Priced Per Piece | 6

Minimum 15 pieces per order

- Quiche Lorraine Bites
- Goat Cheese & Herb Stuffed Tomatoes
- Prosciutto-Wrapped Caprese Salad Bites
- Salmon Mousse | Asparagus, Cucumber

Priced Per Person

Based on 90 Minutes of Service | Minimum 10 Guests

Garden Party | 18

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Lavazza Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Lavazza Coffee and a Selection of Specialty Teas

Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

DELIGHTFUL BEVERAGES

Ultimate Bloody Mary Bar | 250

Priced for Up To 10 Guests

Additional Guests | 17

Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

- **Poison** | *Please Select One* | Wheatley, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalape os, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Build Your Own Mimosas | 200

Priced for Up To 10 Guests

Additional Guests | 14

Based on 90 Minutes of Service

- **Veuve du Vernay Brut**
- **Flavors** | *Please Select Three* | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- **Seasonal Fruits and Berries for Garnish**

Sangria | 200

Priced for Up To 10 Guests

Additional Guests | 14

Based on 90 Minutes of Service

Served in Pitchers | Select Two

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Vi a Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water

Grooms Grub | 32

All American Beef Sliders

Fried Chicken and Slaw Biscuit | Honey Butter

Shoestring Fries

Texas Beef Jerky

House Fired Tortilla | Guacamole, Salsa

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Coffee, Tea and a Selection of Specialty Teas | 11**Assorted Soft Drinks and Bottled Still and Sparkling Water | 4**

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REHEARSAL DINNERS

BUILD YOUR OWN BUFFET

\$79.00 Per Guest

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty

LEAF SALADS

Select One

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Greek Salad** | Romaine Hearts, Feta, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing (V, GF)

COMPOSED SALADS

Select One

- **Caprese Salad** | Bocconcini, Grape Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Antipasto** | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- **Housemade Slaw** (GF, DF, V)
- **Whole Grain Mustard Potato Salad** (V, GF)

MAIN COURSE

Select Two

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (DF, GF)
- **Chicken Fajitas** | Peppers, Onions, Corn Tortilla Crisps (DF, GF)
- **Slow Cooked Beef Brisket** | Spicy Texas BBQ (DF, GF)
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Seasonal White Fish** | Fresh Herbs, Extra Virgin Olive Oil, Lemon (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)
- **Cavatappi Pasta** | Asiago, Cheddar, Gruyere, Goat Cheese (V)

DESSERT

Select Two

- **Flourless Chocolate Cake** | Berry Coulis (GF)
- **German Chocolate Cake** | Almonds
- **Fruit Tart** | Whipped Sweet Cream
- **Triple Chocolate Mousse** | White Shaved Chocolate, Raspberry Coulis
- **Cheesecake** | Fresh Fruit Compote

PLATED DINNER

\$69.00 Per Guest

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty

FIRST COURSE

Please Select One Salad or Soup

Select Salad and Soup | Add 4

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)
- **Italian Wedding Soup**
- **Wild Mushroom Bisque** | Pancetta, Crème Fraîche (GF)
- **Tomato Basil Soup** (V) | Mini Croutons, Parmesan

MAIN COURSE

Select One Primary and One Vegetarian

- **Pan Seared Breast of Chicken** (DF) | Vegetable Farro, Lemon-Thyme Demi
- **Stuffed Breast of Chicken** | Prosciutto, Gruyere, Soft Polenta
- **Herb Marinated Crusted Salmon** (DF) | Local Citrus Beurre Blanc, Quinoa Pilaf
- **Tuscan Grilled Flat Iron Steak** | Tomato-Rosemary Confit, Red Bliss Whipped Garlic Potatoes
- **Herb Crusted Filet Mignon** (GF) | Shallot Red Wine Demi, Sour Cream-Chive Whipped Potatoes | Add 7
- **Braised Short Rib** (GF) | Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad | Add 7

Vegetarian Selections:

- **Portobello and Vegetable Gratin** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil (VE, DF, GF)
- **Black Bean Meatballs** | Squash, Steamed Rice, Tomato Sauce, Shaved Parmesan (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata
- **Wild Mushroom Risotto** | Parmesan, Fresh Herbs, Balsamic Glaze (V)

FINAL COURSE

Select One

- **Flourless Chocolate Cake** (GF) | Berry Coulis
- **German Chocolate Cake** | Almonds
- **Fruit Tart** | Whipped Sweet Cream
- **Triple Chocolate Mousse** | White Shaved Chocolate, Raspberry Coulis
- **Cheesecake** | Fresh Fruit Compote
- **Platter of Assorted Mini Desserts for the Table** | Add 5

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 9% taxable event fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

FAREWELL BREAKFAST

Priced Per Guest and Includes Freshly-Brewed LavAzza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

FAREWELL CONTINENTAL

\$38.00 Per Guest

- Orange and Grapefruit Juice (VE, DF, GF)
- Seasonal Hand Fruit (VE, DF, GF)
- Seasonal Sliced Fresh Fruit (VE, DF, GF)
- Freshly Baked Morning Pastries and Sweet Breads (V)
- New York Style Bagels | Fat Free and Regular Cream Cheese + Sliced Smoked Salmon | Add 5
- Individual Low Fat Fruit, Plain and Greek Yogurt

FAREWELL BREAKFAST

\$49.00 Per Guest

Requires a 20 Guest Minimum

- Orange, Grapefruit and Apple Juice (VE, DF, GF)
- Seasonal Sliced Fruit and Berries (VE, DF, GF)
- Freshly Baked Pastries and Croissants (V) | Fruit Preserves and Butter
- Assorted Breakfast Cereals | Bananas, Whole and 2% Milk (Almond, Soy or Oat Milk on Request)
- Individual Vanilla and Fruit Greek Yogurts | Granola

CHOICE OF ONE:

- **Scrambled Egg Whites** | Fresh Herbs (V, DF, GF)
- **Scrambled Whole Eggs** (GF)
- **Scrambled Whole Eggs** | Jack Cheese, Caramelized Onions, Sautéed Spinach (GF)
- **Scrambled Whole Eggs** | Chorizo, Shredded Cheddar (GF)

CHOICE OF TWO: (All GF)

- Hardwood Smoked Bacon
- Pork Sausage Links
- Chicken Apple Sausage | Add 2
- Grilled Smokehouse Ham

CHOICE OF ONE:

- **Skillet Potatoes** | Caramelized Onions, Peppers (VE, DF, GF)
- **Hash Brown Wheels**
- **Stoneground Grits** | Cheddar Cheese, Hot Sauce

CHOICE OF ONE:

- **Buttermilk Pancakes** (V)
- **Brioche French Toast** (V)

Warm Maple Syrup, Whipped Creamery Butter, Berry Compote

BRUNCH IT UP!

\$15.00 Per Guest

Select Two Starters, One Entrée and One Dessert to be added to your Breakfast Buffet

Choice of Two Salads:

- **Town and Country Salad** | Baby Greens, Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V, GF)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (VE, DF, GF)
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions

Choice of One Entrée:

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Warm Vegetable Orzo** | Seasonal Vegetables, Alfredo
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)

Choice of Dessert:

- **Chocolate Decadence Cake** | Almond Cream
- **Carrot Cake** | Cream Cheese Frosting
- **Cheesecake** | Fresh Fruit Compote
- **Chef's Signature Bread Pudding** | Vanilla Bean Sauce
- **Lemon Cream Cake**
- **Flourless Chocolate Cake** | Berry Coulis (GF)
- **Chefs Selection Assorted Miniature Desserts**

Chicken and Waffles | Add 10

Fresh Berries and Berry Compote, Whipped Cream, Maple Syrup and Honey

Build Your Own Mimosa | 13

Priced per Guest and Based on 90 Minutes of Service

Veuve du Vernay Brut | *Select Three Flavors*

Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

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INFORMATION

Wedding Packages Minimum:

All of our Wedding Packages require a minimum of 50 people.

Wedding Venue Rental Fee:

Appropriately sized Event Space to accommodate the number of guests is included in the package.

How Many Hours Does the Rental Fee Include:

The Rental Fee includes 4 hours of event time, 2 hours of set up, and 1 hour of tear down.

Overtime Fee to Stay Longer:

\$150++ per additional hour will be charged to extend the event.

Service Charge and Sales Tax:

The Hotel will add a taxable 25% service charge and local sales tax (currently 8.25%) to all food and beverage items. A 9% Event Fee will apply to all food and beverage.

Deposits & Payments:

A non-refundable 25% deposit of the estimate amount is required at the time of signing your contract. A payment schedule will be further outlined in your contract. The balance of the estimated charges is to be paid fourteen (14) calendar days before the actual event in **order** to avoid a late fee of up to 10% of your total balance due. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges.

Forms of Payment Accepted:

Credit Card, Wire Transfer, Cash and Cashiers Checks

Guarantee:

Thirty (30) days prior to the wedding event, menu selection and event checklist is due. Following this information your catering manager will prepare the final documents (banquet event orders/BEO – and banquet check/invoice and diagrams) for your signature approval. Guest count must be received by the Hotel seven (7) calendar days prior the event with final payment of all estimated charges payable via credit card, cash, or cashier's check. This number will be your guarantee and is not subject to reduction. Should the number of guests exceed the guaranteed amount; the hotel will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 72 business hours prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file).

Parking:

Overnight Valet Parking is available at a rate of \$29.00 per car for overnight parking. Event Valet Parking is available at a rate of \$10.00. Self-Parking is available at CityCentre Garage 1 as part of the package on the 3rd & 4th floors. Street-level parking and first-floor garage parking are pay-to-park. You may pay for parking by texting your zone code to 25023 or by using the machines. Zone codes can be found on garage signs and near parking machines.

Security:

All events with Alcohol consumption require 1 Officer per 75 guests. A fee of \$50 per hour will be added to your final invoice*. The Moran Hotel will not be responsible for any items left on premises before or after the event. Please ensure someone from your event secures all wedding gifts. The Moran Hotel will not be responsible for any loss. (Holiday rate will vary)

Vendors:

The client is responsible for booking all outside vendors. All vendors are required to provide proof of valid liability insurance in advance of the event. Vendors will be given access to the event space no sooner than two hours prior event.

Menu Tasting & Detailing Appointment:

Menu Tasting for 4 people can be arranged once the contract is signed and the deposit is received. Detailing Appointments will be scheduled 3-4 months before your event. It is recommended for your wedding planner to attend the detailing appointment.

Pre & Post Wedding Events:

Here at The Moran Hotel, Our team will ensure every wedding event you host is exceptional.

From Bridal Brunches at our Fireside Lounge, Rehearsal Dinners at our Radio Milano restaurant, and Family Brunches in one of our Penthouses; we have the complete turn-key solution to your wedding needs.

Personalization:

We understand your vision is one of a kind and our team will work together with you to offer a personalized experience; from linens and lighting, to dining and creating a unique and memorable experience for your lifetime event!

Life Spa:

We have collaborated with Life Spa who offers a full menu of spa services. Offering group accommodations for many of their services.