

# Wedding Menu Selections

## Welcome

### Your Weekend...

We have a restaurant conveniently located in the lobby of hotel. There is a private dining room to accommodate rehearsal dinners from 10-24 people. Please let us know if you are looking for a memorable location to host your rehearsal dinner! The Park Avenue Grill is a top rated restaurant in Oklahoma City. Additionally, we have ample banquet space to accommodate rehearsal dinners, bridal luncheons, showers, etc.

We want to help make your wedding a memorable experience for you and your guests; please let us know if we can help customize any part of your weekend.

### Your Contract...

A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply.

All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audio visual, tax or service charge.

A final count is required 72 business hours prior to the event. This is firm and not subject to reduction.

The hotel will be prepared to serve up to two percent over the guarantee.

Final payment is due ten days prior to your event. This must be in the form of credit card, check, cash, cashier's check or money order.

### Your Event...

A 24% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 8.625%, which will be added to all food and beverage purchases. 13.5% liquor tax is added to all alcoholic beverage purchases except for domestic beer. Prices, service charge and taxes are all subject to change.

Menu prices are subject to change without notice. Firm food prices can be guaranteed forty-five days prior to your event. Wedding arrangements must be made thirty days prior. With the exception of the Wedding Cake, which must be provided by a licensed baker, the hotel prohibits serving any food and beverage not purchased through the hotel.

If more than one entrée is selected, you must provide the breakdown of the entrees at the time of the final guarantee, as well as individual place cards indicating entrée choice.

The hotel is not responsible for any lost, missing, or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.

*Thank you for allowing us the opportunity to serve you!*

All Food and Beverages are subject to a taxable 24% Service Charge and applicable Sales Tax. Prices are subject to change until confirmed on a Banquet Event Order.

# Wedding Menu Selections

## Create a Menu Package

### *Intimate Affair*

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception  
Champagne Toast with Dinner  
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake  
Add \$18 Per Person

### *Elegant Occasion*

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception  
Selection of Two Butler-Passed Hors d'Oeuvres from Our Collection during Cocktail Reception  
Champagne Toast with Dinner  
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake Add \$30 Per  
Person

### *Luxe Celebration*

Displays of Assorted Cheeses with Crackers and Crudit  with Dip during Cocktail Reception  
Selection of Three Butler-Passed Hors d'Oeuvres from our Collection during Cocktail  
Reception  
Champagne Toast with Dinner  
Four-Course Menu, Including the Cutting and Servicing of Your Wedding Cake  
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet  
Add \$40 Per Person

\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

\*See attached bar pricing to enhance the above packages.

# Wedding Menu Selections

## Dinner Selections - Plated

Select from one soup or salad and one entrée

### Soups

Roasted Sherry Tomato Bisque, Basil Oil  
Baked Potato and Leek Soup, Wisconsin Cheddar and Scallion  
Roasted Butternut Squash, Crema  
Roasted Chicken and Wild Rice Soup, Oyster Crackers  
New Orleans Andouille with Shrimp or Chicken Gumbo with Fluffy Rice

### Salads

Iceberg Wedge Salad with Blue Cheese Crumble, Cherry Tomato, Crispy Applewood Smoked Bacon with Raspberry Vinaigrette  
Farm Greens Salad with Marinated Jicama, Cherry Tomatoes, Radish, Shaved Cucumber, Crumbled Goat Cheese with White Balsamic Dressing  
Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing  
Garden Red Leaf Lettuce, Grape Tomatoes, Kalamata Olives, Red Onion, Herbed Feta Cheese, Caramelized Walnuts, Ciabatta Wafers with Skirvin Bleu Cheese Dressing

For Soup and Salad – Add \$6.00 Per Person

### Entrées

Tequila Brined Chicken Mole - \$51 Per Person  
Wild Mushroom Risotto, French Green Beans, Brown Chicken Mole Sauce

Marinated Grilled Chicken - \$51 per Person  
Swiss Cheese and Sweet Onion Potato Cake, Roasted Asparagus, Truffle Cream Demi

Marinated Garlic Cumin Flank Steak - \$56 Per Person  
Garlic Roasted Marble Potato, Caramelized Brussel Sprouts with Bacon, Peppercorn Demi-Glace

18 Hour Braised Short Rib - \$55 per Person  
Garlic Mashed Potatoes, Roasted Carrots, Braised Port Demi

7 oz Center Cut Grilled Beef Tenderloin Filet - \$66 per Person  
Gorgonzola and Horseradish Mashed Potato, Grilled Asparagus, Black Garlic Demi

Char Chilean Sea Bass - \$75 Per Person  
Faro Risotto, Steamed Baby Bok Choy, Meyer Lemon Beurre Blanc

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# Wedding Menu Selections

## *Dinner Selections - Plated Continued...*

Champagne Butter Brined Atlantic Salmon Filet - \$53 Per Person  
Stir Fry Jasmine Rice, Grilled Broccolini, Champagne Butter Herb Cream

Braised Pork Shank - \$54 Per Person  
Roasted Garlic Polenta, Caramelized Root Vegetables, Braised Jus

Ancho Veal Chop - \$70 Per Person  
Celery Root and Kennebec Potato Mash, Haricot Vert, Shallot Confit, Veal Glace

Colorado Roasted Rack of Lamb - \$65 Per Person Dijon Herbed Crusted, Saffron Potato Confit,  
Provençale Sauteed Vegetables, Cabernet and Lamb Reduction

## *Dinner Selections - Plated Dinner Duets*

5 oz Grilled Petite Beef Tenderloin Filet and Gulf Shrimp - \$75 per Person  
Loaded Mashed Potato, Grilled Asparagus, Bacon Chimichurri, Black Garlic Demi

New York Steak and Atlantic Salmon - \$70 Per Person  
Wild Mushroom and Artichoke Risotto, Roasted Asparagus, Albufera Sauce, Lemon Butter Jus

Petite 18 Hour Beef Short Rib and 6 oz Herb Grilled Chicken Breast - \$67 Per Person  
Garlic Mashed Potatoes, Roasted Carrots, Truffle Cream Demi, Herb Lemon Butter

## *Vegan - Gluten Free Options*

Eggplant Tandoori (V/GF)  
Tandoori Spiced Eggplant and Tomato Ragout, Ginger Roasted Carrot, Cauliflower Puree, Mango Chutney

Balsamic Agave Tofu (V)  
Red Beet Infused Couscous, Asparagus, Agave Red Beet Dressing

Eggplant Confit (V/GF)  
Roasted Cauliflower, Tomato Ragout, Carmel Olive

Cauliflower Steak (V/GF)  
Roasted Chick Peas, Chimichurri Sauce, Black Olive Caramel, Rice

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# Wedding Menu Selections

## *Dinner Selections - Buffet*

### **Okie BBQ Table (choose 3 meats) - \$52 Per Person**

Range Chili - Diced Onion, Cheddar and Sour Cream  
Blue Cheese and Bacon Salad - Greens, Bacon Vinaigrette and Blue Cheese Crumbles  
Texas, Carolina and Alabama BBQ Sauces  
Fried Okra, Bourbon BBQ Baked Beans, Chiles, Roasted Corn and Collard Greens with Smoked Ham  
Berry Cobbler Cake and Cranberry Bread Pudding

**MEATS** – Choose 3: Grilled and Smoked Pork Ribs, 12 Hour Smoked Chopped Beef Brisket, BBQ Rubbed and Smoked 8 Piece Chicken, Beer Brined Turkey Breast, Smoked Sausages and Hot Links, Smoked and Braised Pulled Pork Shoulder

### **Pan-Asian Buffet - \$72 Per Person**

Thai Coconut Curry Soup  
Green Papaya Salad – Mango, Cabbage, Edamame and Cilantro Lime Vinaigrette  
Bangkok Street Salad - Enoki Mushroom, Bean Sprout, Scallion, Carrot with Soy Ginger Dressing Arcadian Mixed Greens – Fire Roasted Corn, Crispy Chick Pea, Pickled Onion, Cheddar Cheese and Herbed Buttermilk Dressing  
Hoisin Beef Tenderloin with Roasted Carrots, Bok Choy, Red Onion  
Hot and Sour Baked Chicken Breast with Zucchini, Bell Pepper, Water Chestnut  
Twice Cooked Pork Stir Fry with Fried Shitake Pepper, Edamame, Red Curry Soy Sauce  
Lo Mein Noodle – Napa Cabbage, Fried Tofu Bean Sprouts, Vegan Oyster Sauce  
Sweet Rice – Charred Green Onion, Toasted Sesame  
Stir Fry Rice and Vegetables  
Coconut Semonlina Pudding with Lime Cream, Yuzu Berry Custard

### **Classic Italian Table - \$55 Per Person**

Minestrone with Roasted Tomato and Cannellini Beans  
Caesar Salad - Romaine Spears, Garlic Croutons  
Greens Salad - Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini and Sweet Basil Vinaigrette  
Garlic and Asiago Breadsticks  
Beef Carpaccio – Arugula, Shaved Parmesan, Capers and Olive Oil  
Roasted Lemon-Thyme Chicken with Truffle Honey Glaze  
Scaloppini of Sea Bass - Seared Gulf Sea Bass, Caper Berries, Lemon, Garlic, Lemon Herbed Butter  
3 Cheese Tortellini - Parmesan Cream, Toasted Bread Crumbs  
Roasted Vegetable Medley  
Mascarpone Cheesecake with Espresso Cream and Santorini Panna Cotta

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# Wedding Menu Selections

## *Dinner Selections - Buffet Continued...*

### **Mediterranean Table - \$66 Per Person**

Fattoush Salad – Olive, Feta, Cucumber, Mix of Salad, Mint  
Chick Pea Tabbouleh Salad - Bulghur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion and Sherry Vinaigrette  
Roasted Garlic Hummus with Fresh Vegetables and Toasted Pita Crisps  
Fried Cauliflower with Tahini Sauce, Spicy Vegetable Couscous  
Samke Harra Sea Bass - Olive, Preserved Lemon and Spicy Tomato Paprika Broth  
Moroccan Spiced Chicken Harissa - Harissa, Citrus Chicken Jus  
Keftede Bulgur Meat Ball Made with Lamb  
Grilled Flatbread  
Coconut Basbousa - Sweet Cake made with Semonlina Dry Coconut and Almond  
Knafeh - Middle Eastern Custard with Pistachio, Corn Flakes, Semolina

### **Skirvin Southern Table - \$69 Per Person**

Brandied Lobster Bisque  
Quinoa Bean Salad - Quinoa, Black Beans, Gold Pepper, Jalapeno Pepper, Cumin, Coriander and Cilantro Ginger Roasted Carrot and Field Pea Salad  
Southwest Marinated Vegetable a la Grecque with Pimento Cheese Dip and Ranch Dip  
Southwest Baked Chicken Breast with Black Beans, Corn, Chile Pepper and Tomato  
Southwestern Brick Oven Catfish with Tomatoes, Jalapenos, Paprika, Chili Powder, Coriander, Cayenne Pepper and Garlic  
Slow Smoked Beef Short Ribs - Soja Braising Jus, Cheese Grits, Braised Greens  
Gulf Shrimp Achiote - Roasted Corn Cilantro, Pineapple Lime Sauce  
Butter Bean, Sweet Corn and Roasted Vegetable Medley  
Baked Macaroni and Cheese  
Skillet Cornbread  
South Bushwacker Coconut Cheesecake and Pineapple Upside Down Cake

**Dinner Buffets Include:** Artisan Rolls and Breads, Iced Tea, and Coffee, Decaffeinated Coffee and Hot Tea

# Wedding Menu Selections

## *Additional Dinner Package Enhancements*

### *Amuse Bouche* - \$9.00 Per Person

Profiterole Mini Crab Cake with Creole Mustard  
Gazpacho Shot, Crostini  
Beef Carpaccio Bruschetta, Arugula, Pesto  
Tuna Tartar Sesame Oil, Sambal Cucumber Salad Tartlet

### *Intermezzo* - \$4.00 Per Person

Mango and Champagne Sorbet  
Agave Lime Granita / Maldon Salt  
Sparkling Cucumber Mint Infused Shooter

### *After Dinner Sweet* - \$6.00 Per Person

Assorted Truffles  
Macaroons  
Assorted Petit Fours

### *Late Night Snack Station*

Wings - \$17 Per Person

Spicy Garlic Chicken Wings, Boneless Buffalo "Wings", Waffle Fries, Blue Cheese Dip, Ranch,  
Celery and Carrot Sticks

Munchies - \$15 Per Person

Soft Pretzel Bites, Beer Cheese Dip, Kettle Chips, French Onion Dip

Totcho Bar - \$16 Per Person

Tots, Queso, Beef Chili, Ancho-Lime Crema, Diced Tomato, Hatch Chiles, Red Onion, Black Olives, Cheddar

Slider Bar - \$19 Per Person

Traditional Beef Sliders and Nashville Hot Chicken Sliders Served with Pimento Cheese, Bread and Butter Pickles, Yellow  
Mustard, Garlic Aioli, Caramelized Onions and Bacon

# Wedding Menu Selections

## Hors D'oeuvres

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### Bites | Cold

- Gulf Shrimp Cocktail Shooters, Bloody Mary Cocktail Sauce - \$10  
Grilled Beef Tenderloin, Crostini, Horseradish Cream, Pickled Shallot, Herb Oil - \$10  
Wine Poached Pear, Gorgonzola, Toasted Walnut, Port Balsamic Glaze - \$9  
Togarashi Seared Tuna, Wakame Salad, Sriracha Aioli - \$9  
Gravlax, Rye Crisp, Fried Capers, Dill Cream Cheese - \$9  
Grilled Baguette, Pepper Bacon, Goat Cheese, Frisee, Cured Tomato - \$8  
Grilled and Chilled Shrimp Skewer, Guajillo Chile Rub, Jalapeno Agave Glaze - \$10  
Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella - \$8  
Barrel Aged Feta, Watermelon, Balsamic Glaze - \$8  
Beef Tartar, Rye Crisp - \$9  
Ginger and Honey Seared Duck Breast, Toasted Brioche,  
Blackberry-Peppercorn Glaze - \$10  
Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic - \$8  
Chilled Snow Crab Cocktail Claws, Sauce Louis - Market
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### Bites | Hot

- Beef Meatballs, Spicy Marinara, Romano - \$7 Chicken Satays, Thai Peanut Sauce,  
Scallion, Lime - \$7 Spanakopita, Barrel Aged Feta, Preserved Lemon Oil - \$7 Fried  
Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce - \$7 Chicken Tinga Quesadillas,  
Cheddar, Queso Fresco, Salsa Roja - \$7 Profiterole Mini Crab Cake, Creole Mustard -  
\$9 Fried Ravioli Bolognese, Parmesan, Sweet Drop Peppers, Oregano - \$7 Chicken  
Fried Oysters, Spicy Remoulade - \$10 Lobster Macaroni and Cheese Spoons,  
Toasted Panko - \$9 Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija -  
\$9 Grilled New Zealand Lamb Chop, Red Wine Mint Reduction, Gremolata - \$10  
Tempura Gulf Shrimp, HARRISA Sauce - \$10

All selections offered in minimum quantities of 50 pieces each.

# Wedding Menu Selections

## Reception Package - \$68 Per Person

### Displays (Choose Two)

#### Artisan Cheese

Domestic and Imported Cheeses, Toasted Nuts, Dried and Fresh Fruits and Berries, Assorted Breads and Crisps

#### Antipasti

Marinated Country Olives, Buffalo Mozzarella and Cherry Tomato Salad, Grilled Marinated Vegetables, Mortadella, Capicola, Marinated Artichokes, Roasted Peppers, Grilled Breads

#### Vegetable Crudit 

Assortment of Fresh, Grilled, Marinated, Roasted and Pickled Vegetables with Buttermilk Herb Dip and Roasted Red Pepper Hummus

#### Fruit Display

Best Seasonally Available Fruit, Melons, Citrus and Berries Served with Honey and Greek Yogurt Dip

#### Bruschetta

Traditional Tomato Bruschetta, Roasted Mushroom and Gorgonzola **Bruschetta**, Smoked Salmon and Caper Bruschetta Served with an Assortment of Breads and Crisps

### Stations (Choose Two)

#### Mashed Potato Martini Bar

Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon, Diced Chicken, Cheddar

#### Loaded Macaroni and Cheese

Macaroni with Hatch Chile Cream, Shells with Cheddar and Gouda, Bacon, Parmesan, Toasted Panko, Truffle Oil, Cracked Pepper, Caramelized Shallots, Chives

#### Pasta Bar

Ziti with Italian Red Sauce, Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted Mushrooms, Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano & Romano, Garlic Breadsticks

#### Cola Glazed Country Ham

Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

Smoked Strip Loin of Beef Horseradish, Poblano Cream

#### Salt Crusted Prime Rib of Beef

Horseradish Dip, Caramelized Onion Jus

### Hot Dishes (Choose Three)

Beef Meatballs, Spicy Marinara, Romano Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella Port Poached Pear, Gorgonzola, Fresh Tarragon Fried Ravioli Bolognese, Parmesan, Sweet Drop Peppers, Oregano Chicken Satays, Thai Peanut Sauce, Scallion, Lime Barrel Aged Feta, Watermelon, Balsamic Glaze Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic Spanikopita, Barrel Aged Feta, Preserved Lemon Oil Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja

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# Wedding Menu Selections

## Beverage Selections

### *Skirvin Super Premium Selections*

\$10.00 HOST / \$11.00 CASH

Grey Goose Vodka

Hendricks Gin

Patron Silver Tequila

Pendleton Whiskey

Chivas Regal

Woodford Reserve

Captain Morgan Private Stock

### *Skirvin Premium Selections*

\$9.00 HOST / \$10.00 CASH

Tito's Vodka

Bombay Sapphire Gin

1800 Tequila

Crown Royal

Johnny Walker Red Scotch

Makers Mark

Bacardi Superior Rum

Captain Morgan Spiced Rum

### *Skirvin House Selections*

\$8.00 HOST / \$9.00 CASH

Conciere Vodka

Conciere Gin

Clan McGregor Scotch

Conciere Tequila

Jim Beam Bourbon

Conciere Whiskey

# Wedding Menu Selections

## *Domestic Beer*

\$5.00 HOST / \$6.00 CASH

Budweiser  
Bud Light  
Ultra  
Miller Lite  
Coors Light

## *Imported and Specialty Beer*

\$6.00 HOST / \$7.00 CASH

Corona  
Shiner Bock  
Coop Elevator  
Vanessa House 401K  
Heineken

## *Wine*

\$9.00 HOST / \$10.00 CASH

\$45.00 PER BOTTLE

Sparkling Wine: Poema Brut  
Murphy Goode Sauvignon Blanc  
Murphy Goode Chardonnay  
Murphy Goode Merlot  
Murphy Goode Cabernet Sauvignon

## *Bar Packages*

<b>Skirvin Super Premium</b>	<b>Premium Selection</b>	<b>Skirvin House Selection</b>	<b>Beer and Wine</b>
Domestic Beer	Domestic Beer	Domestic Beer	Domestic Beer
Imported & Specialty Beer	Imported & Specialty Beer	Imported & Specialty Beer	Imported & Specialty Beer
Wine	Wine	Wine	Wine
1-Hour - \$23.00 Per Person	1-Hour - \$21.00 Per Person	1-Hour - \$19.00 Per Person	1-Hour - \$16.00 Per Person
2-Hour - \$37.00 Per Person	2-Hour - \$31.00 Per Person	2-Hour - \$25.00 Per Person	2-Hour - \$21.00 Per Person
3-Hour - \$43.00 Per Person	3-Hour - \$37.00 Per Person	3-Hour - \$31.00 Per Person	3-Hour - \$27.00 Per Person
4-Hour - \$47.00 Per Person	4-Hour - \$41.00 Per Person	4-Hour - \$35.00 Per Person	4-Hour - \$31.00 Per Person

All beverage selections and packages are subject to 8.625% tax and taxable 24% service charge at 8.625% tax. Additionally, some selections and all packages are subject to 13.50% liquor tax. Prices are subject to change until confirmed on the Banquet Event Order. \$125 Fee per Bartender is applicable.

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