

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 with any remaining balance due three days prior to the event. This must be in the form of credit card, cash, cashier's check or money order.

Your Event...

A 23% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 8.375%, 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.

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 two entrees are selected, a \$1 per person fee will be added to the price of the package. Three selections will increase the price by \$2 per guest. We do not recommend more than two selections.

This does not include special dietary meals such a vegetarian, vegan or allergy related meals.

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 23% Service Charge and applicable Sales Tax. Prices are subject to change until confirmed on a Banquet Event Order. A \$5.00 per person service fee will apply for groups under 30 people.

Wedding Menu Selections

Menu Packages

Intimate Affair

Displays of Assorted Cheeses with Crackers and Crudité with Dip during Cocktail Reception
Champagne Toast with Dinner
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Elegant Occasion

Displays of Assorted Cheeses with Crackers and Crudité 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

Luxe Celebration

Displays of Assorted Cheeses with Crackers and Crudité 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

Grand Fete

Displays of Assorted Cheese with Crackers and Crudité with Dip during Cocktail Reception
Complimentary Ice Sculpture
Selection of Four 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
Late Night Snack Station

*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.

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Wedding Menu Selections

Entrée Select One

Intimate Affair I \$49 Elegant Occasion I \$55 Luxe Celebration I \$60 Grand Fete I \$87

Maple Basted Scottish Salmon / Tomato & Pancetta Mash / Roasted Brussels
Whiskey Brined Organic Chicken / Double Smoked Bacon Macaroni and Cheese / Brown Chicken Jus
Sea Salt and Peppercorn Crusted Prime Rib of Beef / Natural Jus

Intimate Affair I \$55 Elegant Occasion I \$61 Luxe Celebration I \$66 Grand Fete I \$93

Seared Scallops and Shrimp / Asparagus / Tomato / Lemon Scented Fingerling Potatoes
Grilled Flat Iron Steak / Crispy Skillet Potatoes / Bacon Chimichurri / Asparagus
Grilled Marinated Sirloin / Bordelaise / Roasted Tomato & Cipollini Onions / Mash / Roasted Brussels
Seared Trout / Lobster Succotash / Potato Pave / Roasted carrots

Intimate Affair I \$61 Elegant Occasion I \$69 Luxe Celebration I \$74 Grand Fete I \$101

Grilled Shrimp and Crab Cakes / Saffron Rice / Roasted Potatoes / Red Wine Reduction
Flat Iron Steak and Seared Scottish Salmon / Glazed Green Beans / Roasted Potatoes / Red Wine Reduction
Marinated Filet of Beef Tenderloin / Roasted Shallot Aged Port Reduction / Gratin Potatoes / Asparagus
Petite Filet and Chicken / Butter Mashed Potatoes / Glazed Baby Carrots / Natural Reduction

Intimate Affair I \$70 Elegant Occasion I \$78 Luxe Celebration I \$83 Grand Fete I \$110

Espresso Rubbed Petite Tenderloin and Champagne Lobster / Risotto Cakes / Caramelized Onion, Mushrooms
Petite Filet, Pork Tenderloin, Grilled Shrimp / Basil Butter / Cheddar Mash / Roasted Carrots

***All prices listed are based on a per person price.**

*If more than one entrée is selected, there will be an additional charge of \$2.00 per guest. Multiple entrée selection requires one vegetable choice. Vegetarian options are available upon request. Dinner service includes rolls and butter, fresh brewed regular, decaffeinated coffee and herbal tea service. All food & beverage prices are subject to applicable service charge of 23% and sales tax of 8.375%

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Wedding Menu Selections

The Luxe Celebration and the Grand Fete Wedding Packages Include
a Choice of One Prelude, Intermezzo or After Dinner Sweet.
The Grand Fete Package Includes the Late Night Snack Station.

Amuse Bouche - \$2 per person

Spinach / Goat Cheese Quiche Cup
Roasted Garlic Soup Shot / Crispy Pancetta
Scallop Crudo / Lime Sugar
Foie Gras / Pear Crème Brule Spoon \$6

Intermezzo - \$2 per person

Watermelon Granite / Kiwi / Citrus
Tomato Basil Sorbet
Hibiscus Shot / Peppermint / Grapes / Green Apple

After Dinner Sweet - \$3 per person

Assorted Truffles
Macaroons
Mini Cake Pops

Late Night Snack Station - \$8 per person

Assorted Deli Meat Silver Dollar Sandwiches with Condiments
Traditional Sliders with Appropriate Condiments
and Cheddar Cheese
Salsa Bar
Cookies and Milk Shots

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Wedding Menu Selections

Hors D'oeuvres

Bites | Cold

- Italian Roma Tomato Bruschetta, Crostini **\$6 each**
 - Smoked Salmon Tartare, Grilled Country Bread **\$7 each**
 - Port Poached Pear, Gorgonzola, Fresh Tarragon **\$6 each**
 - Traditional Crab Salad / Crostini **\$7 each**
 - Tuna Tartare / Miso Essence **\$7 each**
 - Cucumber / Feta / Kalamata Olives **\$6 each**
 - Melon / Lime / Mint **\$6 each**
 - Asian Chicken / Spicy Pesto Tarts **\$6 each**
 - Asparagus / Prosciutto / Balsamic Glaze **\$6 each**
 - Roasted Beef Tenderloin / Caramelized Onions / Truffle Aioli **\$6 each**
 - Shaved Prosciutto / Cumin Scented Yogurt **\$6 each**
 - Chilled Spiced Chickpea Soup Shots / Avocado Salsa **\$6 each**
 - Peppered Seared Salmon / Rice Cracker / Yuzu Aioli **\$7 each**
 - Grilled and Chilled Shrimp / Orange Cocktail Sauce **\$Market Price**
 - Strawberry / Mascarpone / Caviar **\$6 each**
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Bites | Hot

- Parmesan Meatballs / Roasted Tomato Sauce **\$6 each**
- Pancetta Wrapped Prawns / Spiced Olive Oil **\$8 each**
- Fried Lobster Mac & Cheese **\$7 each**
- Peppered Bacon Scallop Brochettes / Fried Caper Aioli **\$7 each**
- Salmon Teriyaki Skewer / Ginger Soy Sauce **\$6 each**
- Shanghai Teriyaki Lumpia / Garlic Ginger Sauce **\$6 each**
- Pan Fried Pork Pot Stickers / Thai Garlic Sauce **\$6 each**
- Hot and Crunchy Crab Cakes / Sriracha Aioli **\$7 each**
- Artichoke Hearts / Local Goat Cheese Stuffing / Herbs **\$6 each**
- Malaysian Chicken Satay / Peanut Sauce **\$6 each**
- Ginger Beet Satay / Grilled Scallion Coulis **\$6 each**
- Spinach and Feta Phyllo Triangles **\$6 each**
- Cheese Quesadillas **\$6 each**
- Chicken & Pork Meatball / Mushroom Demi **\$7 each**

All Selections offered in minimum quantities of 50 pieces each.

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Wedding Menu Selections

Dinner Buffet

Venetian

Chopped Salad with Marinated Vegetables / Plum Tomato- Grilled Asparagus Salad & Lemon Vinaigrette / Rotini Roasted Red Pepper Pasta Salad with Pesto Sauce / Roasted Garlic Cream Soup & Asiago Crostini / Seared Squash & Zucchini / Gruyere Gratin Potatoes / Grilled Petite New York Steak with Caramelized Onions & Red Wine Sauce / Free Range Chicken with Braised Mushrooms & Madeira Jus / Chef Choice Pan Seared Catch with Brown Butter Sauce

\$50 per person

Bayou

Wild Green Salad with Balsamic Ranch / Marinated Tomato & Cucumber Salad / Classic Chicken & Sausage Gumbo / Smothered Pork Chops with Sweet Potato Gravy / Free Range Chicken with Cornbread Stuffing & Onion Sauce / Louisiana BBQ Shrimp with Smoked Bacon - Cheddar Grits
Roasted Red Potatoes with Fresh Herbs / Sautéed Green Beans with Almonds & Garlic

\$47 per person

Italian Table

Fresh Arugula & Water Cress Salad with Shaved Parmesan / Rotini Pasta Salad with Roasted Peppers, & Artichokes / Tomato Basil Bisque/ Chicken Marsala / Seared Sea Bass Piccata, Crispy capers / Cheese Tortellini with Roasted Garlic & Sage Cream / Roasted Vegetables / Tiramisu / Assorted Cheese Cakes / Cannoli

\$46 per person

Mediterranean

Pearl Cous Cous Salad / Summer Vegetable Salad with Red Wine Vinaigrette / Bibb, Endive, Candied Walnut, Gorgonzola Salad / Sautéed Artichokes / Zucchini & Asparagus / Wild Mushroom Risotto with Brie / Mash Potatoes with Celery Root & Roasted Garlic / Pan Seared Organic Chicken Breast / Spiced Granny Smith Chutney
Peppercorn Crusted New York Strip Loin

\$54 per person

Dinner Buffets Include: Artisan Rolls & Breads / Iced Tea / Brewed Coffee

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Wedding Menu Selections

Dinner Selections ~ Plated

Select from one soup or salad, one entrée and one dessert

Appetizers

Lamb Lolly Pop

Apple / Melted Leeks / Pomegranate Demi

\$13 per person

Butter Braised Main Lobster

Spring Pea / Orange / Yuzu Vinaigrette

\$Market price

Shrimp Cocktail

Cocktail Sauce / Lemon / Capers

\$15 per person

Louisiana BBQ Shrimp

Garlic Crostini / Lemon Essence

\$15 per person

Braised Beef Short Ribs

Hoisin Glaze / Rice Timbale

\$14 per person

Seared Diver Scallops

Cress Puree / Bacon Lardons / Maple Brown Butter

\$14 per person

Roasted Asparagus

Red Pepper Coulis / Fried Onions

\$12 per person

Soups

Sherry Infused Asparagus Cream, Basil Oil / Brandied Lobster Bisque / Heirloom Tomato Basil, Asiago Crostini / Corn, Avocado & Tortilla Soup with Cilantro / Poblano Corn chowder / Mediterranean Minestrone with Pistou / Organic Split Pea, Vermont Cheddar, Herb Croutons / Roasted Chicken & Noodle, Orzo, Natural Broth / Beef & Barley, Blue Cheese Croutons

Salads

Crisp Romaine Caesar Shaved Parmesan, Garlic Croutons / Iceberg & Romaine, Navel Orange Segments, Roasted Hearts of Palm, Lemon Thyme Vinaigrette / Boston Bibb lettuce, Maytag Cheese, Toasted Hazelnuts, Tobacco Onions & Hazelnut Vinaigrette / Spinach Salad with Smoked Shrimp, Creole Mustard Vinaigrette / Arugula & Frisee with Shaved Parmesan & Prosciutto, Creamy Oil & Vinegar / Kale, Spinach, Raspberry, Pistachios, Balsamic Raspberry Vinaigrette / Skirvin Chop Salad, Cucumber, Tomato, Swiss, Artichoke, Bermuda Onion, Heart of Palm, Cracked Mustard Vinaigrette / Seasonal Greens, Frisee, Marinated Chickpeas, Grape Tomatoes, Radish, Shaved Cucumber, Barrel Aged Feta Cheese, Grilled Hearts of Palm, Apple Cider Vinaigrette / Field Greens, Watercress, Mixed Farmhouse Tomatoes, Fresh Mozzarella, Pesto, Basil Croutons, White Balsamic Honey Vinaigrette / Red Oak, Leaf Lettuce, Arugula, Wine Poached Baby Pears, Buttermilk Blue Cheese, Candied Walnuts, Port Wine Vinaigrette

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Wedding Menu Selections

Entrée

Roasted New Zealand Lamb
Roasted Root Vegetables, Orzo

\$52 per person

Whiskey Brined Organic Chicken
Double Smoked Bacon Mac & Cheese, Brown Chicken Jus

\$42 per person

Grilled Flat Iron Steak
Crispy Skillet Potatoes, Bacon Chimichuri, Asparagus

\$42 per person

Seared Trout
Lobster Succotash, Potato Pave, Roasted Carrots

\$42 per person

Marinated Filet of Beef Tenderloin
Roasted Shallot Aged Port Reduction, Gratin Potatoes

\$55 per person

Grilled Rosemary Pork Chop
Sun Dried Cherry Jus, Roasted Garlic Polenta Cake, Green Beans

\$46 per person

Seared Scallops & Shrimp
Asparagus, Tomato & Lemon Scented Fingerling Potatoes

\$50 per person

Braised Beef Short Rib
Smoked Cheddar Potato Cake, Roasted Organic Carrots

\$46 per person

Chef's Catch
Eggplant, Bean Ragout, Thyme, Jasmine Rice

\$42 per person

Maple Basted Scottish Salmon
Tomato & Pancetta Mash, Roasted Brussels

\$43 per person

Sea Salt & Pepper Roasted Organic Chicken
Crimini, Artichoke & Tomato Ragout, Mash, Julienne Vegetables

\$42 per person

Apple Smoked Boneless Beef Short Rib
Smoked Cheddar Risotto, Grilled Green Onions, Charred Tomato, Roasted Carrots

\$46 per person

Grilled Veal Loin Oscar
Crab, Asparagus, Tomato, Sherry, Béarnaise Vinaigrette, Roasted Potatoes

\$50 per person

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Wedding Menu Selections

Dinner Selections ~ Plated Dinner Duets

Grilled Shrimp + Crab Cakes
Saffron Rice, Mango Chipotle Sauce, Julienne Vegetables
\$52 per person

Flat Iron Steak + Seared Scottish Salmon
Glazed Green Beans, Roasted Potatoes, Red Wine Reduction
\$49 per person

Braised Beef Short Rib + Roasted Organic Chicken
Caramelized Root Vegetables, Loaded Au Gratin
\$47 per person

Citrus Glazed Salmon + Scallops
Asparagus, Tomato & Lemon Scented Fingerling Potatoes
\$50 per person

Espresso Rubbed Petite Tenderloin + Champagne Lobster
Risotto Cakes, Caramelized Onions & Mushrooms, Asparagus
\$60 per person

Petite Grilled Filet + Roasted Herb Chicken Breast
Potato Au Gratin, Vegetable Medley
\$54 per person

Dessert Selections

Vanilla Bean Cheese Cake, Wild Berry Compote / Chocolate Flourless Torte, Brandied Anglase / Seasonal Fruit Tart, Vanilla Rum Sauce, Butter Cookie / Raspberry Mousse, Mango Coulis / Mascarpone Tiramisu Espresso Pastry Cream, Chocolate Ganache Sauce / Moms Red Velvet Cake, Sweet Cream Cheese, Velvet Crumbs / Banana Bread Pudding, Kahlua Carmel Rum Whipped Cream / Mini Chocolate Bundt Cake, Rich Chocolate Cake, Decadent Fudge Sauce / Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze

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Wedding Menu Selections

Reception Package

Display (choose two)

Artisan Cheese

Domestic and European Cheeses / Dried Fruit / Spiced Walnuts / Country Breads

Antipasti

Marinated Olives / Mozzarella / Grilled Vegetables / Imported Cured Meats / Roasted Peppers /

Artichokes / Crisp Grissini

Brushetta (choose 3)

Tomato + Mozzarella / Mushroom + Brie / Raw + Smoked Salmon / Cantaloupe + Prosciutto

Roasted Beet + Orange

Sliced Seasonal Fruit

Melons / Berries / Citrus / Lemon Poppy Seed Dressing

Station (choose two)

Risotto

Traditional Parmesan / Mushroom and Asparagus / Seafood

Mac and Cheese

Lobster and Chorizo / Traditional / Mushroom–Truffle

Mediterranean Pasta

Penne / Pappardelle / Wild Mushrooms / Roasted Vegetables Assorted Shellfish / Rotisserie Chicken

Pesto / Roasted Tomato and Garlic Sauce / Extra Virgin Olive Oil / Parmesan

Roasted Porchetta

Garlic Herb Chimi / Roasted Garlic Cibatta

Smoked Strip Loin of Beef

Horseradish / Poblano Cream

Dijon Crusted Carved Leg of Lamb

Minted Madeira Jus

Hors D' Oeuvres (choose three)

Parmesan Meatballs / Roasted Tomato Sauce

Pan Fried Pork Pot Stickers / Thai Garlic Sauce

Ginger Beef Satay / Grilled Scallion Coulis

Italian Roma Tomato Bruschetta / Crostini

Watermelon / Feta / Sea Salt / Watercress

Asparagus Phyllo / Asiago + Fontina Cheese

\$62 per person

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Wedding Menu Selections

Beverage Selections

SKIRVIN SUPER PREMIUM SELECTIONS \$9.00 HOST / \$10.00 CASH

Grey Goose Vodka
Tanqueray 10 Gin
Don Julio Reposado
Crown Reserve
Glenlivet 12 Year Scotch
Bakers Bourbon
Appleton Extra Rum

SKIRVIN PREMIUM SELECTIONS \$8.00 HOST / \$9.00 CASH

Absolut Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Seagram's 7 Whiskey
Cutty Sark Scotch
Makers Mark
Bacardi Superior Rum
Captain Morgan Spiced Rum

SKIRVIN HOUSE SELECTIONS \$7.00 HOST / \$8.00 CASH

New Amsterdam Vodka
Beefeater Gin
Johnny Walker Red Scotch
Suaza Signature Blue Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Cruzan Rum

DOMESTIC BEER \$4.50 HOST / \$5.50 CASH

Budweiser
Bud Light
Miller Lite
Ultra
Coors Light

IMPORTED & SPECIALTY BEER \$5.50 HOST / \$6.50 CASH

Corona
Shiner Bock
Coop Elevator
Coop Native Amber
Heineken / Red Stripe

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Wedding Menu Selections

**WINE \$8.00 HOST / \$9.00 CASH
\$40.00 PER BOTTLE**

Sparkling Wine: Freixenet, Blanc de Blancs
Robert Mondavi Private Selection Sauvignon Blanc
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Cabernet Sauvignon

Bar Packages

Skirvin Super Premium Selection	Skirvin Premium Selection	Skirvin House Selection	Beer and Wine
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 - \$21.00 Per Person	1-Hour - \$19.00 Per Person	1-Hour - \$17.00 Per Person	1-Hour - \$15.00 Per Person
2-Hour - \$35.00 Per Person	2-Hour - \$29.00 Per Person	2-Hour - \$23.00 Per Person	2-Hour - \$19.00 Per Person
3-Hour - \$41.00 Per Person	3-Hour - \$35.00 Per Person	3-Hour - \$29.00 Per Person	3-Hour - \$25.00 Per Person
4-Hour - \$45.00 Per Person	4-Hour - \$39.00 Per Person	4-Hour - \$33.00 Per Person	4-Hour - \$29.00 Per Person

* All beverages selections and packages are subject to 8.375% tax and taxable 23% service charge 8.375% 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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