



THE
DESOTO

BY **S^oTHERLY**

**WEDDING MENU
SELECTION**

DeSoto Wedding Packages

Each Package Includes:

- Buffet, Plated or Reception Style Dinner
- Four Hour Open Bar
- Deluxe Corner King Room for the Bride & Groom on their Wedding Night
- Choice of Three Passed Canapés & One Display Station During Cocktail Hour
- Champagne Toast
- Dance Floor, Tables, Chairs & Couple's Choice of Floor Length Linens
- Wedding Cake Cutting & Service
- Menu Tasting for up to Four Guests

*Please note that the included menus are the chef's suggestions and guidance.
Please ask your Catering Manager for substitutions.
Our culinary team loves to get creative!*



COCKTAIL HOUR SELECTIONS

Select Three Canapés and One Display Station for Your Cocktail Hour

CANAPÉS

Cold

Tomato Bruschetta: Garlic Crostini, Feta, Diced Tomatoes, Red Onion, Fig-Balsamic Reduction

Tuna Sashmi: Fresh Yellow-Fin Tuna, Jalapeño Jam, Crispy Won Ton

Deviled Eggs: Crab & Bacon Stuffed Deviled Eggs

Smoked Salmon: Fresno Chili Goat Cheese Mousse, Capers, Red Onion Relish, Toasted Baguette

Hot

Fried Green Tomatoes: Bite Sized Tomato, Pimento Cheese, Charred Jalapeño

Ranch Petite Atlantic Crab Cakes with Horseradish Remoulade

Fig & Goat Cheese Fondue: Warm Crostini, Roasted Fig, Molten Goat Cheese, Balsamic Reduction

Chicken & Waffles: Bite Sized Buttermilk Waffle, Battered Chicken, Bourbon Maple Syrup

Sautéed Shrimp Wrapped in Prosciutto Served with Peach & Grainy Mustard Dip

Artichoke Beignet: Freshly Battered Artichoke Heart Topped with Tabasco Aioli

DISPLAYS

Vegetable Crudité

Raw Vegetables
Served with
Spicy Ranch or
Hummus

Fruit

Seasonal Fruits
and Berries
Served with
Readees' Honey

Dips

Hot Spinach &
Artichoke Dip
or
Hot Shrimp &
Crab Dip
Served with Pita
Crisps

Artisan Cheese Board

Local Artisan
Cheese Board
Served
with House-Made
Preserves, Caper
Berries, Toasted
Crostinis and
Sesame Flatbread



Chippewa Package

\$120 per person

Choice of Buffet, Plated or Reception Style
Includes House Brands Open Bar for Four Hours

Reception Style

Choice of One Carving Station & One Action Station
(Choices on Page 10))

Buffet Options

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans,
Champagne Vinaigrette

Tomato & Basil Soup

Roasted Sweet Potato Salad

Flame Grilled Jerk Chicken in a Charred Jalapeño Honey Sauce

Grilled Salmon with Caper- Lemon Beurre Blanc Sauce

Herb Roasted Fingerling Potatoes

Feta & Herb Stuffed Tomatoes

Artisan Loaf with Herb-Infused Butter

OR

Baby Spinach, Peaches, Blue Cheese, Spiced Pecans, Honey-Balsamic Vinaigrette

Tuscany Vegetable Soup

Warm Herb Focaccia

Cheese Tortellini in a Basil Pesto Cream Sauce

Chicken Marsala

Baked Ziti Bolognese

Feta & Herb Stuffed Tomatoes

Toasted Garlic Bread & Dinner Rolls

Chippewa Package Options Continued on Next Page

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Chippewa Package Continued

Plated Options

Salad (Choose One)

Mixed Local Greens, Shaved Fennel, Hearts of Palm, Grape Tomatoes, and Shaved Manchego Cheese with Meyer Lemon Herb Vinaigrette

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans, Champagne Vinaigrette

Baby Spinach, Peaches, Blue Cheese, Spiced Pecans, Honey-Balsamic Vinaigrette

Entrées (Choose One)

Georgia Wild Shrimp, Andouille Sausage, Crawfish Gravy, Stone Ground Grits

Pecan Dusted Carolina Flounder, Feta & Herb Stuffed Tomatoes, Cajun Rice & Peach Chutney

Sweet Tea Brined Pork Chop, Apple Bourbon BBQ, Sautéed Bacon & Brussel Sprouts, Mac N Cheese Gratin

Roast Chicken Breast, Red Pepper Coulis, Parmesan Mashed Potatoes, Green Bean Saute with Toasted Pecans & Cranberries

Coriander Marinated Skirt Steak, Chimichurri, Brown Butter, Smashed Potatoes, and Maple Glazed Zucchini

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Ellis Package

\$135 per person

Choice of Buffet, Plated or Reception Style
Includes Premium Brand Open Bar for Four Hours

Reception Style

Choice of Two Carving Stations & Two Action Stations
(Choices on Page 10)

Buffet Options

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans,
Champagne Vinaigrette

Okra Gumbo

Honey Jalapeño Cornbread

Southern Fried Chicken (or Herb-Baked)

Rally Point Pilsner Braised Beef Short Rib

Wild Georgia Shrimp, Andouille Sausage, Crawfish Gravy & Stone Ground Grits

Parmesan Herb Roasted Fingerling Potatoes

Honey Roasted Carrots Tossed with Pecans

OR

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans,
Champagne Vinaigrette

Tomato & Fresh Basil Soup

Roast Chicken Breast Stuffed with Sweet Peppers, Pine-nuts, & Spinach Finished
with an Apple Whiskey Sauce

Grilled Salmon with Lemon Buerre Blanc Sauce

Certified Angus Flat Iron Beef Steak with Thyme Butter

Herb Roasted Fingerling Potatoes

Roasted Cauliflower & Grape Tomatoes

Artisan Loaf with Herb Butter

Ellis Package Options Continued on Next Page

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Ellis Package Continued

Plated Options

Salad (Choose One)

Mixed Local Greens, Shaved Fennel, Hearts of Palm, Grape Tomatoes, and Shaved Manchego Cheese with Meyer Lemon Herb Vinaigrette

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans, Champagne Vinaigrette

Baby Spinach, Peaches, Blue Cheese, Spiced Pecans, Honey-Balsamic Vinaigrette

Entrées (Choose One)

Slow Cooked Short Rib, Crushed and Creamed Potatoes, Honey Roasted Carrots, Charred Peach Relish

Pan Roasted Faroe Island Salmon, Chorizo Corn Succotash, Pesto Beurre Blanc and Roasted Fingerling Potatoes

Grilled Fresh Mahi Mahi, Lemon Beurre Blanc Sauce, Caramelized Brussel Sprouts with Nueske's Bacon Saute

Pan Roasted Springer Mountain Farms Chicken, Broccoli Tossed Truffled Orecchiette, Mustard Jus

Certified Angus Flat Iron Steak, Butter Poached Local Mushrooms, Grilled Asparagus, Roasted Fingerling Potatoes, Truffle Butter

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Forsyth Package

\$150 per person

Choice of Buffet, Plated or Reception Style

Includes Super Premium Brand Open Bar for Four Hours

Reception Style

Choice of Two Carving Stations, Two Action Stations, One Dessert Station &
One Late Night Station
(Choices on Page 10 & 11)

Buffet Options

Mixed Local Greens, Shaved Fennel, Hearts of Palm, Grape Tomatoes, and Shaved
Manchego Cheese with Meyer Lemon Herb Vinaigrette

Caprese Salad – Garden Basil, Beefsteak Tomatoes, Mozzarella, Balsamic Drizzle

Ciabatta Loaf with Herb Infused Oil

Roasted Garlic Grilled Chicken Breast with Wild Mushroom Sauce

Grilled Atlantic Salmon with Saffron Beurre Blanc Sauce

Seared Beef Tenderloin with Thyme Jus

Roasted and Stuffed Acorn Squash with Pears, Hazelnuts & Kale

Sautéed Haricot Verts Tossed with Cranberries & Toasted Almonds

Truffled Cauliflower Mash

OR

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans, Champagne
Vinaigrette

South Carolina She Crab Soup

Seared Grouper Topped with Peach Chutney

Blackened Georgia Shrimp, Sweet Pea Tomato Ragout, Caper Butter Sauce

Flame Grilled Jerk Chicken, in a Charred Jalapeño Honey Sauce

Sautéed Asparagus Tossed in Citrus Butter

Roasted Garlic & Asiago Mashed Potatoes

Ciabatta Loaf with Herb Infused Oil

Forsyth Package Continued on the Next Page

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Forsyth Package Continued

Plated Options

Salad (Choose One)

Mixed Local Greens, Shaved Fennel, Hearts of Palm, Grape Tomatoes, and Shaved Manchego Cheese with Meyer Lemon Herb Vinaigrette

Baby Romaine Spears, Chipped Parmesan, Shaved Pear, Toasted Pecans, Champagne Vinaigrette

Baby Spinach, Peaches, Blue Cheese, Spiced Pecans, Honey-Balsamic Vinaigrette

Entrées (Choose One)

Pan Roasted Red Snapper, Coconut Red Curry, Lemon-grass Ginger Jasmine Rice, Vegetable Stir-Fry

Dijon Mustard & Herb Crusted Rack of Lamb, Truffle Scalloped Potatoes, Haricot Verts, Rosemary Jus

Certified Angus Beef Tenderloin, Butter Poached Local Mushrooms, Grilled Asparagus, Roasted Fingerling Potatoes, Truffle Butter

Surf N Turf: 6oz. Filet & 4oz Atlantic Crab Cake, Bearnaise Sauce, Roasted Garlic Mashed Potatoes, and Sautéed Aspsargus

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Reception Style Options

Carving Stations

Prime Rib

Horseradish Sour, Slider Rolls, Blue Cheese Crumbles,
Sautéed Mushrooms and Onions, Whole Grain Mustard

Brown Sugar Roasted Pork Loin

Caramelized Onion and Apple Compote with Assorted Silver Dollar Rolls

Citrus Roasted Turkey Breast

Slider Rolls, Cranberry Apricot Aioli, Whole Grain Mustard

Smoked Ham

Jalapeño Cheddar Biscuits, Honey Mustard, Spiced Pineapple Chutney

Action Stations

Pasta Station

Proteins: Herb Marinated Grilled Chicken, or Shrimp

Grilled Vegetables: Asparagus, Portobello, Zucchini, Squash

Pasta: Gemelli or Orecchiette

Sauces: Pesto Alfredo, or Tomato Basil Marinara

Shrimp and Grits

Wild Georgia Shrimp, Andouille Sausage, Peppers and Onions,
Choice of Smoked Tomato Bacon Gravy or Ham Hock Sage Gravy
White Cheddar Stone Ground Grits

Chicken & Waffles Station

Battered Chicken Tenders, Belgian Waffles, Bourbon Maple Syrup

Risotto Station

Locally Foraged Mushrooms, & Sweet Peas Blended with Creamy Risotto and
Finished with Parmesan Cheese

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Dessert Stations

Chocolate Fondue Station

Pound Cake, Assorted Berries and Fruit, Chocolate Chip Cookies,
Brownies, Blondies
\$12 per person

Bananas Foster

Bananas Sautéed with Dark Rum, Brown Sugar, Cinnamon & Nutmeg
Premium Vanilla Bean & Cinnamon Ice Cream
\$12 per person

Late Night Stations

Grilled Cheese Station

Gooey Grilled Cheese Corners with Tomato Bisque
\$12 per person

Sliders and Fries

Angus Beef Sliders, Cheddar and American Cheeses
Crispy French Fries
Assorted Condiments
\$15 per person

Warm Donuts

Light and Fluffy Warm Donuts
with caramel & warm chocolate
\$15 per person

All menu items are subject to a 25% Service Fee & 7% Sales Tax



Host Bar Services

Host Sponsored Bar Per Person

One Hour House Brands	\$18	One Hour Super Premium Brands	\$24
Each Additional Hour	+\$10	Two Hour Super Premium Brands	+\$16
		Each Additional Hour	+\$12
One Hour Premium Brands	\$20	One Hour Beer & House Wine Only	\$16
Each Additional Hour	+\$12	Each Additional Hour	+\$6

Packages include full bar setups.

Packages are priced per guest by the hour and charged based on either a guaranteed number or actual attendance (if higher).
Prices listed are subject to a 25% service charge & 7% sales tax.

Host Sponsored Bar Per Drink

House Brands	\$8 per drink
Premium Brands	\$9 per drink
Super Premium Brands	\$12 per drink
House Wine	\$8 per drink
Premium Wine	\$9 per drink
Super Premium Wine	\$12 per drink
Craft Beer	\$8 per drink
Import Beer	\$7 per drink
Domestic Beer	\$6 per drink
Soft Drinks/Bottled Water	\$5 per drink

Full bar setup is included and charges are based on the actual number of drinks consumed. Prices listed are subject to a 25% service charge, 7% sales tax & 3% liquor tax on spirits.

Bartender fee of \$100 per bartender required | One bar per 100 guests recommended.



Cash Bar Services

House Brands	\$10 per drink
Premium Brands	\$12 per drink
Super Premium Brands	\$14 per drink
House Wine	\$10 per drink
Premium Wine	\$12 per drink
Super Premium Wine	\$14 per drink
Craft Beer	\$9 per drink
Premium Beer	\$8 per drink
Domestic Beer	\$7 per drink
Soft Drinks/Bottled Water	\$6 per drink

Full bar setup is included.

Prices listed include 7% sales tax & 3% liquor tax on spirits. Prices do not include gratuity.

Bartender fee of \$100 per bartender required | One bar per 100 guests recommended.

House Brands

Liquors

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Jose Cuervo Gold Tequila
Seagram's 7 Whiskey
Four Roses Bourbon
Dewar's Scotch

Wines

Chardonnay Pinot
Noir

Premium Beer

Stella Artois
Corona

Domestic Beer

Bud Light
Michelob Ultra
Yunengling



Premium Brands

Liquors

Tito's Vodka or Ghost Coast
Bombay Gin
Bacardi Superior Rum
El Jimador Silver Tequila Jack
Daniels Whiskey 1792
Bourbon
Johnny Walker Red Scotch

Wines

Kendall Jackson Chardonnay
La Crema Pinot Noir
Benvolio Pinot Grigio
Story Point Cabernet
Sauvignon

Craft Beer

Southbound
Service
Sweetwater

Premium Beer

Stella Artois
Corona

Domestic Beer

Bud Light
Michelob Ultra
Yuengling

Super Premium Brands

Liquors

Grey Goose Vodka Tanqueray Gin
Don Q Cristal Rum
Patron Tequila
Crown Royal Whiskey Maker's
Mark Bourbon
MaCallan 12 year Scotch
when available

Wines

Hartford Court Chardonnay
Santa Margherita Pinot Grigio
Oberon Cabernet Sauvignon
Dobbes Family Estate Pinot Noir

Craft Beer

Southbound
Service
Sweetwater

Premium Beer

Stella Artois
Corona

Domestic Beer

Bud Light
Michelob Ultra
Yuengling



Wedding Add Ons

Night Cap Before The Big Day

Keep the celebration going with cocktails in our P&P Library after the Rehearsal Dinner (max 50)

Price Based on Menu Chosen

Bridesmaid's Luncheon

Brunch for your Bridal Party in 1540 or on our P&P Patio

Before Your Flight

Bourbon Tasting with a Charcuterie Board for Groomsmen

(min. 5; max 20)

In Suite Dressing Package

For Wedding Parties while everyone's getting ready for your big day!

Includes Champagne, an Artisan Cheese Board or Mini Tea Sandwiches

Farewell Breakfast

Your last chance to see your guests off & talk about last night! Can be hosted in a private room or on our P&P Patio

(Patio: max 40)

Price Based on Menu Chosen

All menu items are subject to a 25% Service Fee & 7% Sales Tax

