



## Wedding Packages

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*Menu Items and Packages Are Priced Before Service Charge and Sales Tax  
Prices and availability subject to change without notice. Prices guaranteed with signed contract.*



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# Hand Passed Hors D'œuvres

*Priced per piece; to be added to any dinner package*

## **Hot Hors D'œuvres**

Vegetable Egg Roll with Sweet and Sour Sauce \$1.75

Smoked Chicken Quesadilla \$1.75

Bacon Wrapped Water Chestnuts \$1.50

Coconut Chicken Strip with Plum Dipping Sauce \$1.75

Pulled Pork & Mashed Potato Stuffed Wonton Cones \$3.50

Bacon Wrapped Dates \$1.50

Potato Pancake with Dill and Sour Cream \$1.25

Grilled Lamb Chop: Mint Demi-Glace \$6.50

Chicken Sate with Soy Dipping Sauce \$2.75

Spanakopita \$1.25

Mini Fried Chicken on a Rosemary Biscuit \$2.75

Sausage Stuffed Mushroom Caps \$2.00

## **Cold Hors D'œuvres**

Fresh Fruit Brochettes \$2.00

Prosciutto Wrapped Asparagus \$1.25

Bruschetta: Roma Tomato, Basil \$1.25

Bocconcini Skewers \$2.50

## **Seafood Hors D'œuvres**

Iced Gulf Shrimp \$3.25

Snow Crab Claws \$3.25

Oysters on the Half Shell \$3.25

Clams on the Half Shell \$3.25

Mini Crab Cake: Citrus Aioli, Micro Greens \$3.25

Bacon Wrapped Scallops \$2.00

Blackened Shrimp & Grits Shooter \$2.75

# Hors D'œuvres Displays

*To be added to any dinner package*

Baked Brie Wrapped in Phyllo Dough Topped with Mango Chutney  
\$2.50 per guest

Poached Atlantic Salmon with Classical Garnishes and Toast Points  
\$3.50 per guest

Antipasto Medley including Italian Meats, Imported Cheeses, and Selected Olives  
\$9.50 per guest

Prosciutto Ham with Black Olive Tapenade, French Bread, and Seasonal Melons  
\$3.50 per guest

Fresh Fruit with Strawberries, Melon, Pineapple, Grapes, and Apples with a Yogurt Dip  
\$3.50 per guest



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# Wedding Buffet Dinner

5 hour Open Bar Featuring Call Brand Liquors and 4 Selections of Wine & House Brand Beer  
Complete Standard Linen Service (Select from 10 Linens and 23 Napkin Colors)  
Gourmet Coffee and Hot Tea Station  
On-Site Wedding Coordinator

## **Hors D'œuvres**

Display of Vegetable Crudités with Imported and Domestic Cheeses

## **Salad** (choice – served on the buffet)

**Mixed Green Salad** with Cucumbers, Tomatoes, Matchstick Carrots

**Caesar Salad** with Romaine Lettuce, Shaved Pecorino Cheese, Croutons

**Choice of two dressings on the side**

## **Entrées** (choice of two or three entrées)

Chicken Parmesan

Chicken Marsala

Chicken Piccata

Marinated Hanger Steak

Baked Salmon Florentine

Herb Crusted Tilapia

Roast Pork Tenderloin with a Rosemary Au Jus

Sliced Top Round Au Jus

Vegetable Tortellini Primavera

Meat Lasagna Marinara

Vegetable Lasagna Alfredo

Homemade Stuffed Cabbage

## **Starch Side Selection** (choice)

Roasted Redskin Potatoes

Mashed Potatoes

Au Gratin Potatoes

Penne Pasta Marinara

Creamy Polenta

## **Vegetable Side Selection** (choice)

Green Beans Almandine

Chef's Vegetable Blend

Broccoli Florets

Glazed Baby Carrots

Glazed Brussel Sprouts

## **Dessert Display**

Pastry Display including assorted Cookies, Cream Puffs, and Brownies

**2 Entrée Selection – \$49.00 per guest**

**3 Entrée Selection – \$53.00 per guest**



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# Wedding Family Style

5 hour Open Bar Featuring Call Brand Liquors and 4 Selections of Wine & House Brand Beer  
Complete Standard Linen Service (Select from 10 Linens and 23 Napkin Colors)  
Gourmet Coffee and Hot Tea Station  
On-Site Wedding Coordinator

## **Hors D'œuvres**

Display of Vegetable Crudités with Imported and Domestic Cheeses

## **Salad** (choice – served plated)

**Mixed Green Salad** with Cucumbers, Tomatoes, Matchstick Carrots

**Caesar Salad** with Romaine Lettuce, Shaved Pecorino Cheese, Croutons

**Choice of two dressings on the side**

## **Entrées** (choice of two or three entrées)

Penne Pasta with Sausage and Peppers Marinara

Slow Roasted Pot Roast with Beef Gravy

Parmesan Crusted Baked Cod

Center Cut Pork Loin with Pan Gravy

Chicken Piccata with Lemon and Basil

Chicken Marsala

Homemade Stuffed Cabbage

Sliced Top Round Au Jus

## **Starch Side Selection** (choice)

Roasted Redskin Potatoes

Mashed Potatoes

Au Gratin Potatoes

Penne Pasta Marinara

Creamy Polenta

## **Vegetable Side Selection** (choice)

Green Beans Almandine

Chef's Vegetable Blend

Broccoli Florets

Glazed Baby Carrots

Glazed Brussel Sprouts

## **Dessert Display**

Pastry Display including assorted Cookies, Cream Puffs, and Brownies

**2 Entrée Selection – \$52.00 per guest**

**3 Entrée Selection – \$56.00 per guest**



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# Wedding Plated Dinner

5 hour Open Bar Featuring Call Brand Liquors and 4 Selections of Wine & House Brand Beer  
Complete Standard Linen Service (Select from 10 Linens and 23 Napkin Colors)  
Gourmet Coffee and Hot Tea Station  
On-Site Wedding Coordinator

## **Salads** (included with entrée)

**Mixed Green Salad** with Cucumbers, Tomatoes, Matchstick Carrots

**Caesar Salad** with Romaine Lettuce, Shaved Pecorino Cheese, Croutons

**Choice of two dressings on the side**

## **Hors D'œuvres**

Display of Vegetable Crudités with Imported and Domestic Cheeses

## **Entrées** (all entrées include a choice of starch & vegetable side)

**6 oz. Grilled Filet Mignon** – \$50.00 per guest  
Grilled Filet Mignon with Peppercorn Madeira Sauce or Wild Mushroom and Cabernet Sauce

**Stuffed Chicken** – \$42.00 per guest  
Chicken Breast Stuffed with Prosciutto, Spinach, and Feta Cheese, Topped with a Light Cream Sauce

**Char-Grilled Salmon** – \$43.00 per guest  
Char-Grilled Salmon Topped with a Cucumber and Dill Saffron Cream Sauce or Spicy Soy Sauce

**Veal Parmesan** – \$44.00 per guest  
Fresh Veal Battered and Topped with sliced Tomatoes, Provolone Cheese and Marinara Sauce

**Sliced Pork Loin** – \$40.00 per guest  
Center Cut Pork Loin Baked and Served with Brown Gravy or Rosemary Pan Gravy

**Chicken Romano** – \$38.00 per guest  
Chicken Breast Battered and Topped with Fresh Mushroom Marsala Sauce

**Veal Medallions** – \$46.00 per guest  
Veal Medallions Sautéed with Shallots, Basil, Lemon, and Capers

**Chicken Marsala** – \$38.00 per guest  
Chicken Breast Topped with Sliced Mushrooms and Marsala Sauce

**5 oz. Beef Tenderloin** – \$50.00 per guest  
Roast Tenderloin with a Peppercorn Mustard Demi-Glaze or Wild Mushroom Cabernet Sauce

**Filet Mignon & Chicken En Crouete** – \$60.00 per guest  
Petit Filet Paired with a Portobello Cheese Stuffed Chicken Breast Wrapped in a Puffed Pastry

**Grilled Chicken & Filet of Salmon** – \$62.00 per guest  
Herb Grilled Chicken Paired with Grilled Salmon Topped with a Papaya Fruit Salsa

**Beef Tenderloin & Shrimp Scampi** – \$64.00 per guest  
Roasted Tenderloin of Beef with a Bordelaise Sauce Paired with Garlic Herb Crusted Shrimp Scampi

## **Dessert Display** (included)

Pastry Display including assorted Cookies, Cream Puffs, and Brownies



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# Chef Attended Stations

Additional Attendant Fee of \$125.00 per station

**Minimum of 2 Stations for a Station-Only Event, excludes Salad Station**

**5 hour Open Bar Featuring Call Brand Liquors and 4 Selections of Wine & House Brand Beer \$14.00 per guest**

Complete Standard Linen Service (Select from 10 Linens and 23 Napkin Colors)

Gourmet Coffee and Hot Tea Station

On-Site Wedding Coordinator

## Pasta Station

Roasted Chicken, Penne and Tortellini, Marinara, Alfredo, & Pesto Cream, Julienned Vegetables  
*\$13.95 per guest*

## Fajita Bar

Beef and Chicken, Fajita Vegetables with assorted toppings: Fresh Salsa, Sour Cream, Guacamole, Refried Beans, Chips and Soft Tortillas  
*\$13.95 per guest*

## Steak & Potato Bar

Mashed Potatoes with assorted toppings: Cheddar Cheese, Sour Cream, Chives, Crumbled Bacon, & Caramelized Onions. Hand Carved Fillet of Beef.  
*\$23.95 per guest*

## Paella Station

Saffron Infused Rice with Shrimp, Clams, Chorizo, Peas, Garlic, & Tomatoes  
*\$21.95 per guest*

## Southern Style Brisket Station

Sliced Brisket served with Grits and assorted toppings: Cheddar Cheese, Melted Butter, Crispy Onion Straws, Cilantro, & Corn Relish  
*\$14.95 per guest*

## Shrimp & Grits Station

Blackened Rock Shrimp served with Grits and assorted toppings: Crumbled Goat Cheese, Roasted Red Peppers, Chorizo, Jalapenos, & Cilantro  
*\$12.95 per guest*

## Italian Station

Chicken Romano with Fresh Mushrooms & Marsala Wine Sauce, Bruschetta Bread, Arancini with Agostino's own Marinara Sauce  
*\$9.95 per guest*

## BBQ Station

St. Louis Style Pork Ribs with Barbecue Sauce, Homemade Cole Slaw, Roasted Redskin Potatoes  
*\$18.95 per guest*

## Chicken & Waffles Station

Made-to-Order Rosemary Waffles with Southern Style Fried Chicken served with Warm Maple Syrup  
*\$15.95 per guest*

## Salad Station

Spinach, Spring Mix, Romaine, Hard Boiled Eggs, Tomatoes, Red Onions, Peppers, Cucumbers, Diced Chicken, Croutons served with choice of dressings  
*\$7.95 per guest*

# Carving Stations

*Additional Attendant Fee of \$125.00 per station: to be added to any dinner package*

## Whole Roasted Turkey

With Gravy & Cranberry Sauce  
*\$4.00 per guest*

## Steamship Round of Beef

With Fresh Horseradish  
*\$5.25 per guest*

## Rack of Australian Lamb

With a Rosemary Demi-Glace  
*\$7.50 per guest*

## Whole Baked Virginia Ham

With an Apple Cider Glaze  
*\$4.00 per guest*

## Steamship of Pork

With a Spicy Cranberry Salsa  
*\$4.00 per guest*

## Prime Rib of Beef

With Au Jus & Horseradish  
*\$6.95 per guest*



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# Wedding Cakes

Tier Size	Servings	Sweet Simplicity	Exquisitely Elegant	Custom Masterpiece
<i>Round Cake</i>				
6"	12	\$39.60	\$48.00	\$57.00
8"	20	\$66.00	\$80.00	\$95.00
9"	24	\$79.20	\$96.00	\$114.00
10"	28	\$94.40	\$112.00	\$133.00
12"	40	\$132.20	\$160.00	\$190.00
14"	63	\$207.90	\$252.00	\$299.25
16"	77	\$254.10	\$308.00	\$365.75
<i>Square Cake</i>				
6"	12	\$39.60	\$48.00	\$57.00
8"	20	\$66.00	\$80.00	\$95.00
10"	30	\$99.00	\$120.00	\$142.50
12"	48	\$158.40	\$192.00	\$228.00
14"	63	\$207.90	\$252.00	\$299.25
16"	80	\$264.00	\$320.00	\$380.00
<i>Sheet Cakes</i>				
11"x15"	60	\$60.00	\$90.00	\$120.00
12"x18"	72	\$72.00	\$108.00	\$144.00
<i>Specialty Items</i>				
Cupcakes	12	\$24.00	\$30.00	\$35.00

**Cake Flavors:** White, White Almond, Chocolate, Marble, Yellow, Red Velvet

**Icing Flavors:** Vanilla Buttercream, Almond Buttercream, Chocolate Buttercream

\*Specialty cakes are available to meet your theme.

Pricing determined based on complexity of design.

Consultations required with Agostino's Pastry Chef.



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# Deluxe Desserts

To be added to any dinner package

## Deluxe Pastry Buffet

Chocolate Mousse Cups, Baklava, Mini Cannoli,  
Mini Cheesecake  
*\$3.00 per guest*

## Cake Push-Up Pops

White, Yellow, Chocolate, or Red Velvet Cake with  
Buttercream Frosting  
*\$4.00 per piece*

## Deluxe Cake Push-Up Pops

Strawberry Cassata, Tiramisu, Giuseppe's Zuppa  
Ingles, or German Chocolate  
*\$5.00 per piece*

## S'mores Spoons

Edible Graham Cracker Spoons, Chocolate  
Ganache, Torched Mini Marshmallows  
*\$2.50 per piece*

## Themed Cookies

Hand decorated sugar cookies in any shape  
imaginable  
*\$1.50 per piece*

## Donut Bar

Donut Holes: Chocolate, Glazed, Cinnamon Sugar,  
Sprinkles, Plain  
*\$1.50 per guest*

## Chocolate Covered Strawberries

Choice of White, Milk, or Dark Chocolate  
*\$1.50 per piece*

## Milk & Cookie Shooters

Homemade Chocolate Chip Cookies, choice of  
White or Chocolate Milk. Great for kids!  
*\$1.50 piece*

## Candy Buffet

Gummy Bears, Candy Coated Chocolates, Rock  
Candy, and Salt Water Taffy in the colors of your  
wedding complete with treat bags for your guests  
*\$7.95 per guest*

## Crêpe Bar

*Addition Attendant Fee of \$125.00*  
Made-to-Order Nutella Stuffed Crêpes with  
Chocolate Sauce, Fresh Fruit, and Powdered Sugar  
*\$2.40 per guest*

## Burning Chocolate House

Wow your guests with this fun dessert show!  
Handmade Chocolate Houses filled with fresh  
Strawberries are brought onto the dance floor.  
Our Chefs drizzle Bacardi 151 over the house then  
ignite the dessert. Once melted, the Chocolate and  
Strawberries are served over Vanilla Ice Cream.  
*\$5.95 per guest*

## Chocolate Fondue Fountain

Choice of White, Milk, or Dark Chocolate  
Strawberries, Pineapple, Bananas, Marshmallows,  
Pretzel Rods, Pound Cake, Graham Crackers,  
Cream Puffs, Rice Crispy Treats  
*\$7.95 per guest*



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## House Wines

**Packages include up to four wine selections**

Riesling  
Chardonnay  
Sauvignon Blanc  
Pinot Grigio  
Cabernet Sauvignon  
Merlot  
Pinot Noir  
White Zinfandel



## Champagne Toast

House Brand Champagne  
\$2.00 per guest

Deluxe Brand Champagne  
\$6.00 per guest

## Custom Prosecco Bottles

Mini 187mL bottles of Prosecco with Custom Made Labels themed to your wedding  
\$6.00 per guest

## Beer Selections

**Packages include up to four beer selections**

**House Brand Beers**  
(included in package price)

Budweiser  
Bud Light  
Miller Light  
MGD  
Heineken  
Corona



**Premium Brand Beers**  
(\$2.00 per guest, per brand upgrade)

Great Lakes  
Sam Adams  
Guinness  
Blue Moon  
Amstel Light  
Angry Orchard



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## *Call Liquor*

(included in package price)

*Skyy Vodka*

*Beefeater Gin*

*J&B Scotch*

*Canadian Club Whisky*

*Jack Daniel's Tennessee Whiskey*

*Curzan Rum*

*Jose Cuervo Tequila*

## *Premium Liquor*

(upgrade for \$7.00 per guest)

*Ketel One / Absolut Vodka*

*Tangeray Gin*

*Dewar's Scotch*

*Seagram's VO Canadian Whiskey*

*Maker's Mark Bourbon*

*Bacardi Rum*

*1800 Tequila*

## *Deluxe Liquor*

(upgrade for \$9.00 per guest)

*Grey Goose / Belvedere Vodka*

*Bombay Sapphire Gin*

*Johnnie Walker Black Label Scotch*

*Crown Royal Whiskey*

*Gentleman Jack Whiskey*

*Meyer's Dark Rum*

*Patron Tequila*

## *Cordials*

*\$1.00 per guest, per brand (to be added to any bar package)*

Grand Marnier | Kahlua | Disaronno Amaretto | Baileys | Godiva Chocolate Liqueur | B&B | Drambuie

## *Espresso Bar*

*\$3.00 per guest for 2 hours*

Barista Service | Unlimited Espresso Shots | Specialty Coffee House Beverages

## *Consumption or Cash Bar*

Deluxe Brand Liquor Mixed Drink - \$9.00

Premium Brand Liquor Mixed Drink - \$8.00

Call Brand Liquor Mixed Drink - \$7.00

Glass of House Wine - \$6.00

Premium Beer - \$5.00

Domestic Beer - \$3.00

**All bar packages include Assorted Soft Drinks, Juice Mixes, Bar Fruit, Washer Set-up**

*Additional Bartender Fee of \$125.00 per 100 guests*

Agostino's reserves the right to refuse to serve intoxicating beverages to noticeably intoxicated persons.



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## *Finishing Touches*

Wedding Ceremony – Ballroom	\$500.00
Wedding Ceremony – Patio Room	\$300.00
Wedding Ceremony – Outdoors	\$400.00
Event Design <i>Let Agostino's handle all the details Décor   Lighting   Sound   Entertainment   and more...</i>	\$5.00 per guest, Event Design fee (costs of services may vary)
Floor Length Table Cloths	\$14.00 each and up (based on selection)
Specialty Linen Overlays	\$10.00 each and up (based on selection)
Standard Chair Cover & Sash <i>white, black, or ivory chair cover</i>	\$4.50 each
Table Runners	\$5.00 each and up (based on selection)
Specialty Napkins	\$1.00 each and up (based on selection)
Charger Plates	\$1.00 each and up (based on selection)
Uplighting	\$25.00 per light
Ice Carvings (custom design)	\$300.00 and up (based on selection)
Custom Dance Floor Emblem	\$150.00 and up (based on selection)
Platform Stage	\$90.00 per 4'x8' section
Security <i>required at most events with alcohol</i>	\$250.00



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