

RENTAL DETAILS

Venue Fee

Venue fee must be combined with meal service

MONDAY - THURSDAY DAY	1,995
MONDAY - THURSDAY EVE	2,295
FRIDAY & SUNDAY	4,995
SATURDAY	6,995

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

PACKAGE CHOICE

<i>Meal Packages</i> Includes five hours of event time	Cost per person
STATIONS Choice of six appetizers, two themed stations, and a dessert bar	56.98
DUET PLATED MEAL Choice of six appetizers and salad. Enjoy two entrées with a choice of two sides and one dessert	52.98
SPLIT PLATE UPGRADE <i>Only available with duet plated meal option.</i> Choice one entrée from a selection of two from your menu of choice	8.98

<i>Appetizer Event</i> Includes five hours of event time	Cost per person
APPETIZER PARTY With a dozen options for your guests, this package replaces a complete meal and includes:	59.98
☆ Domestic and imported cheeses with crackers	
☆ Rainbow veggie platter with pesto hummus	
☆ Fresh sliced fruit with honey yogurt dip	
☆ Choice of eight appetizers	
☆ Choice of one snack	
☆ Carving station of roast beef, pit ham, or roast turkey	
☆ Add on Dessert Station at \$5 per person	

<i>A La Carte Additions</i>	Cost per person
CARVING STATION SLOW-ROASTED PRIME RIB	4.98
CARVING STATION HERB-CRUSTED BEEF TENDERLOIN	8.98
SNACK BAR Choice of sweet or savory snack bar from our Treats menu	11.98
FUN DESSERT OPTIONS Choice of plated or stationed dessert options from our Treats menu	5.98

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

Serving Styles

CHOOSE YOUR FAVORITE
CATERING APPROACH

WEDGEWOOD
MEETINGS & EVENTS

Clayton House

STATION MENU

INCLUDES YOUR CHOICE OF

Six Appetizers

Two Dinner Stations

Dessert Station

EACH STATION INCLUDES

Three Salads

Two Entrées

Two Sides

PLATED MENU

INCLUDES YOUR CHOICE OF

Six Appetizers

Plated Salad

Duet Plate Entrée

Plated Dessert

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

* Option Available
as an Upgrade

Any of our menu items
can be adjusted to
accommodate allergen
specific diets. Ask for details
when planning your meal.

Appetizers

SELECT SIX

WEDGEWOOD
MEETINGS & EVENTS

Clayton House

CHILLED

-  Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips
-    Rainbow Vegetable Platter with Pesto Hummus Dip
-  Variety Of Domestic & Imported Cheese with Crackers
-  Fresh Mozzarella & Grape Tomato Caprese Skewers
-  Ahi Tuna Sashimi* Wontons with Wasabi Cream
-   Array Of Fresh Sliced Fruit with Honey Yogurt
-   Roma Tomato & Fresh Basil Bruschetta
-  Balsamic & Strawberry Crostini
-  Smoked Salmon Canapes
-  Mini Shrimp Tostadas

HOT

-   Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce
- Crisp Dumplings with Pineapple Teriyaki Dipping Sauce
- Pulled Pork Canapes with Pineapple Salsa
-  Spicy Jamaican Jerk Chicken Skewers
-   Mac & Cheese Panko Croquettes
-   Bacon-Wrapped Wild Scallops
- Mini Crab Cakes with Spicy Remoulade
- Chicken & Waffles with Bourbon Syrup
- Sweet & Tangy BBQ Meatballs
-  Brie & Apple Phyllo Kisses
- Pork Belly BLT Crostini

ELITE UPGRADES

- Charcuterie Board 7.98
-  Beef or Pulled Pork Sliders 4.98
-   Shrimp Cocktail Shooters 4.98
- Mini Cilantro Beef Empanadas 4.98

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

* Option Available
as an Upgrade

Any of our menu items
can be adjusted to
accommodate allergen
specific diets. Ask for details
when planning your meal.

Plated Menu

WEDGEWOOD
MEETINGS & EVENTS

Clayton House

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

* Option Available
as an Upgrade

Any of our menu items
can be adjusted to
accommodate allergen
specific diets. Ask for details
when planning your meal.

PLATED SALAD

SELECT ONE

 Classic Caesar

  Raspberry Walnut

  Signature Vinaigrette

PLATED ENTRÉE OPTIONS

SELECT TWO

 Braised Beef Short Rib

 Center Cut Sirloin wth Savory Demi-Glace

  Rosemary Garlic Herb Chicken

Charred Lemon Chicken Piccata

Cremini Mushroom Chicken Marsala

Chicken Cordon Bleu with Chardonnay Sauce

 Panko Parmesan Crusted Chicken with Sherry Cream

 Oven-Roasted Salmon with Tarragon Butter Sauce

  Alaskan Cod with Grape Tomato Vinaigrette

 Five-Cheese Tortellini Pesto Parmesan

   Harvest Grain Stuffed Bell Pepper

PLATED SIDE OPTIONS

INCLUDED

   Roasted Seasonal Vegetables

SELECT ONE

  Garlic Mashed Potatoes

   Herb Roasted Red Potatoes

 Three-Cheese Scalloped Potatoes

   Long Grain & Wild Rice Pilaf

Treats

WEDGEWOOD
MEETINGS & EVENTS

Clayton House

SNACKS

- Nacho Bar
-  Pretzel Bar
-  Tater Tot Bar
- Street Taco Bar
-  Mac & Cheese Bar

DESSERT STATION

Included with Station Menu

-  Includes Assorted Cookies & Bars

CHOICE OF TWO

-  Rustic Raspberry Tart
-  Cream Puffs & Eclairs
-  Chocolate Layer Cake
-  Assorted Cheesecakes
-  Italian Cream Stuffed Cannolis

FUN DESSERT STATION OPTIONS

-  Classic S'mores Bar
-  Assorted Local Donuts
-   Churros Station with Assorted Dipping Sauces

CLASSIC PLATED DESSERT OPTIONS

-  Rustic Raspberry Tart
-  Chocolate Layer Cake
-  Assorted Cheesecakes

PREMIUM PLATED DESSERT OPTIONS

-  Four Layer Carrot Cake
-   Flourless Chocolate Torte
-  Crème Brûlée with Strawberry Garnish
-   Tiramisu with Chocolate Sauce and Fresh Berries
-  Bread Pudding with Whipped Cream and Caramel Sauce

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

* Option Available
as an Upgrade

Any of our menu items
can be adjusted to
accommodate allergen
specific diets. Ask for details
when planning your meal.

Kid's Creations

MINIMUM 30 CHILDREN

DESIGNED FOR EVERYONE 16 & UNDER

COST PER PERSON \$24.98

WEDGEWOOD
MEETINGS & EVENTS

Clayton House

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

* Option Available
as an Upgrade

Any of our menu items
can be adjusted to
accommodate allergen
specific diets. Ask for details
when planning your meal.

APPETIZERS

CHOICE OF TWO

-  Pretzel Bites with Cheese Dipping Sauce
- Sweet & Tangy BBQ Meatballs
-  Mac 'n Cheese Balls
-  Veggie Ranch Cups
-    Garlic Fries Teasers Cups

PLATED OR STATION SELECTION

INCLUDES

-    Fruit Salad or  Pasta Salad
-  French Fries
- Fresh Baked Cookie

SELECT ONE

Mini Cheeseburger Sliders

Chicken Fingers

 Mac 'n Cheese

   Roasted Cauliflower Nuggets