

McKINLEY GRAND

H O T E L

At The McKinley Grand Hotel We Take The Worry Out of Your Wedding Plans with “Presidential” Style Service

Even with something as personal as your wedding day, we have experienced professionals who can help bring your every wish to reality.

With attention to every detail, our Catering Staff knows how to make your special day a complete worry-free success!

The McKinley Grand offers a stately Grand Ballroom That Can Accommodate Up to 500 Guests

Our Presidential Hall Is A Perfect Location for Your Wedding Ceremony

We Are Pleased To Offer The Following Extras At No Additional Cost:

*Our Wedding Specialist Who Personally Will Help You Create & Coordinate Your Wedding Plans Down To The Very Last Detail

*Complete Setup Based On Your Specifications With Customized Floor Plans

*Our Executive Chef and His Fine Staff Are Available To Assist In Customizing Your Event

*Gluten Free Options Are Available

*Complimentary Champagne Toast For The Bridal Party

*Complimentary Overnight Guestroom Accommodations For The Bride & Groom with Breakfast For Two

*Specially Priced Overnight Guestroom Accommodations For All of Your Guests

*Bridal Party Hospitality Room On The Day of Your Wedding

*Complimentary Use of Our Centerpieces

*Complimentary Use of Our White or Ivory Linen Tablecloths

*Complimentary Use of Our Colored Linen Napkins

*Full Cake Cutting Service

*China, Glassware and Silverware

Book Your Engagement Party, Rehearsal Dinner, or Bridal Shower and Receive A Special Discount

McKINLEY GRAND

H O T E L

The Romance Buffet Dinner Wedding Package

*Unlimited Open Bar for Four (4) Hours with Call Brands

(Smirnoff Vodka, Gordon's Gin, Cutty Sark Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Bacardi Silver Rum, Cuervo Gold Tequila)

(Domestic Beer: Budweiser, Bud Light. Imported Beer: Heineken)

(House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir)

*Complimentary Champagne Toast for the Bridal Party

Hors D'Oeuvres

Fresh Vegetable Crudite with Dip, Assorted Cheeses & Crackers, Fresh Seasonal Fruits

Served Salad: Choice of One (1)

Traditional Tossed Salad with Cucumber, Grape Tomatoes, and Croutons

Spinach Salad with Red Onion and Sliced Egg

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Black Olives

Spring Salad with Mixed Greens, Mandarin Oranges, Red Onion, Dried Cranberries, and Walnuts

Entrée: Choice of Two (2)

Chicken Marsala, Chicken Piccata, Chicken Florentine, Jamaican Jerk Chicken with Pineapple Salsa

Cornbread Stuffed Chicken Breast, Italian Chicken Scaloppini, Chicken Kiev, Swiss Steak, London Broil with a Mushroom Demi Glaze,

Beef Bourguignon, Herb Crusted Pork Loin with Pan Gravy & Apple Compote, Salmon with Bourbon Glaze,

New England Style Cod, Parmesan Crusted Tilapia, Portabella Mushroom Stuffed Ravioli, Traditional Lasagna,

Pasta with Choice of Meat Sauce, Marinara, or Alfredo Sauce, Pasta Primavera with Mixed Vegetables, Vegetable Lasagna

Accompaniments: Choice of Two (2)

Oven Roasted Red Skin Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Boiled Parsley Baby Potatoes,

Baked Potato, Mashed Sweet Potato, Baked Sweet Potato, Angel Hair Pasta, Buttered Noodles

Green Bean Almandine, Glazed Baby Carrots, Steamed Asparagus, Seasonal Vegetable Medley

*All Packages Include Baskets of Warm Rolls with Butter

*Coffee, Decaffeinated Coffee, Tea, Iced Tea

*After Dinner Coffee Station For All Guests Featuring Vanilla, Hazelnut and Amaretto Flavors

\$65.00 Per Person Inclusive of Service Charge and State Sales Tax

****50.44 Applies Towards The Established Catering Minimum****

McKINLEY GRAND

H O T E L

The Elegant Buffet Dinner Wedding Package

*Unlimited Open Bar For Four (4) Hours with Premium Brands

(Absolute Vodka, Tangueray Gin, Dewars White Label Scotch, Seagrams VO Whiskey, Jack Daniels Bourbon, Captain Morgan Rum, Cuervo 1800 Silver Tequila)

(Domestic Beer: Budweiser, Bud Light. Imported Beer: Heineken)

(House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir)

*Complimentary Champagne Toast for the Bridal Party

Hors D'Oeuvres

Fresh Vegetable Crudite with Dip, Assorted Cheeses & Crackers, Fresh Seasonal Fruits

Served Salad: Choice of One (1)

Traditional Tossed Salad with Cucumber, Grape Tomatoes, and Croutons

Spinach Salad with Red Onion and Sliced Egg

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Black Olives

Spring Salad with Mixed Greens, Mandarin Oranges, Red Onion, Dried Cranberries, and Walnuts

Entrée: Choice of Three (3)

Chicken Marsala, Chicken Piccata, Chicken Florentine, Jamaican Jerk Chicken with Pineapple Salsa

Cornbread Stuffed Chicken Breast, Italian Chicken Scaloppini, Chicken Kiev, Poulet Duxelle Encroute, Swiss Steak, London Broil with a Mushroom Demi Glaze, Beef Bourguignon, Braised BBQ Short Ribs, Herb Crusted Pork Loin with Pan Gravy & Apple Compote, Salmon with Bourbon Glaze, New England Style Cod, Parmesan Crusted Tilapia, Portabella Mushroom Stuffed Ravioli, Traditional Lasagna, Pasta with Choice of Meat Sauce, Marinara, or Alfredo Sauce, Pasta Primavera with Mixed Vegetables, Vegetable Lasagna

Accompaniments: Choice of Two (2)

Oven Roasted Red Skin Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Boiled Parsley Baby Potatoes,

Baked Potato, Mashed Sweet Potato, Baked Sweet Potato, Angel Hair Pasta, Buttered Noodles

Green Bean Almandine, Glazed Baby Carrots, Steamed Asparagus, Seasonal Vegetable Medley

*All Packages Include Baskets of Warm Rolls with Butter

*Coffee, Decaffeinated Coffee, Tea, Iced Tea

*After Dinner Coffee Station For All Guests Featuring Vanilla, Hazelnut and Amaretto Flavors

\$70.00 Per Person Inclusive of Service Charge and State Sales Tax

*****\$54.32 Applies Toward The Established Catering Minimum*****

McKINLEY GRAND

H O T E L

AVAILABLE BUFFET UPGRADES

Entrée \$3.00 per person Starch \$2.00 per person Vegetable \$2.00 per person Carving Station Fee \$75.00 per station

Carving Stations (Minimum of 30 Persons Required)

Prices May vary Depending Upon Market Price Fluctuations

Beef Tenderloin *Per Person \$19.95*

Prime Rib of Beef Au Jus *Per Person \$15.95*

Smoked Breast of Turkey *Per Person \$12.95*

Sugar Cured Ham *Per Person \$12.95*

Cooked to Order Pasta Station *Per Person \$12.95*

****All Carving Stations Are Subject To A Carver Fee of \$75.00 Per Chef Attended Station*****

McKINLEY GRAND

H O T E L

The Fairy Tale Sit Down Dinner Wedding Package

*Unlimited Open Bar For Four (4) Hours with House Brands

(Paramount Vodka, Paramount Gin, Lauder Scotch, Windsor Whiskey, Bourbon Supreme, Castillo Rum, Margaritaville Tequila)

(Domestic Beer: Budweiser, Bud Light)

(House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir)

*Complimentary Champagne Toast for the Bridal Party

Hors D'Oeuvres

Fresh Vegetable Crudite with Dip, Assorted Cheeses & Crackers, Fresh Seasonal Fruits

Served Salad: Choice of One (1)

Traditional Tossed Salad with Cucumber, Grape Tomatoes, and Croutons

Spinach Salad with Red Onion and Sliced Egg

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Black Olives

Spring Salad with Mixed Greens, Mandarin Oranges, Red Onion, Dried Cranberries, and Walnuts

Entrée: (Maximum Selection of Three (3) Entrées)

Chicken Marsala, Chicken Piccata, Chicken Florentine, Italian Chicken Scaloppini, Swiss Steak,

Beef Bourguignon, Herb Crusted Pork Loin with Pan Gravy & Apple Compote,

New England Style Cod, Parmesan Crusted Tilapia, Traditional Lasagna,

Pasta with Choice of Meat Sauce, Marinara, or Alfredo Sauce, Pasta Primavera with Mixed Vegetables, Vegetable Lasagna

Accompaniments: Choice of Two (2)

Oven Roasted Red Skin Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Boiled Parsley Baby Potatoes,

Angel Hair Pasta, Buttered Noodles, Green Bean Almandine, Glazed Baby Carrots,

Steamed Asparagus, Seasonal Vegetable Medley

*All Packages Include Baskets of Warm Rolls with Butter

*Coffee, Decaffeinated Coffee, Tea, Iced Tea

*After Dinner Coffee Station For All Guests Featuring Vanilla, Hazelnut and Amaretto Flavors

\$60.00 Per Person Inclusive of Service Charge and State Sales Tax

*****46.56 Applies Towards The Established Catering Minimum*****

McKINLEY GRAND

H O T E L

The Happily Ever After Sit Down Dinner Wedding Package

*Unlimited Open Bar For Four (4) Hours with Call Brands

(Smirnoff Vodka, Gordon's Gin, Cutty Sark Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Bacardi 1800 Silver Rum, Cuervo Gold Tequila)

(Domestic Beer: Budweiser, Bud Light. Imported Beer: Heineken)

(House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir)

*Complimentary Champagne Toast for the Bridal Party

Hors D'Oeuvres

Fresh Vegetable Crudite with Dip, Assorted Cheeses & Crackers, Fresh Seasonal Fruits

Served Salad: Choice of One (1)

Traditional Tossed Salad with Cucumber, Grape Tomatoes, and Croutons

Spinach Salad with Red Onion and Sliced Egg

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Black Olives

Spring Salad with Mixed Greens, Mandarin Oranges, Red Onion, Dried Cranberries, and Walnuts

Entrée: (Maximum Selection of Three (3) Entrées)

Chicken Marsala, Chicken Piccata, Chicken Florentine, Jamaican Jerk Chicken with Pineapple Salsa

Cornbread Stuffed Chicken Breast, Italian Chicken Scaloppini, Chicken Kiev, Swiss Steak, London Broil with a Mushroom Demi Glaze,

Beef Bourguignon, Herb Crusted Pork Loin with Pan Gravy & Apple Compote, Salmon with Bourbon Glaze,

New England Style Cod, Parmesan Crusted Tilapia, Portabella Mushroom Stuffed Ravioli, Traditional Lasagna,

Pasta with Choice of Meat Sauce, Marinara, or Alfredo Sauce, Pasta Primavera with Mixed Vegetables, Vegetable Lasagna

Accompaniments: Choice of Two (2)

Oven Roasted Red Skin Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Boiled Parsley Baby Potatoes,

Baked Potato, Mashed Sweet Potato, Baked Sweet Potato, Angel Hair Pasta, Buttered Noodles

Green Bean Almandine, Glazed Baby Carrots, Steamed Asparagus, Seasonal Vegetable Medley

*All Packages Include Baskets of Warm Rolls with Butter

*Coffee, Decaffeinated Coffee, Tea, Iced Tea

*After Dinner Coffee Station For All Guests Featuring Vanilla, Hazelnut and Amaretto Flavors

\$65.00 Per Person Inclusive of Service Charge and State Sales Tax

*****50.44 Applies Towards The Established Catering Minimum*****

McKINLEY GRAND

H O T E L

The Presidential Sit Down Dinner Wedding Package

*Unlimited Open Bar For Four (4) Hours with Premium Brands

(Absolute Vodka, Tangueray Gin, Dewars White Label Scotch, Seagrams VO Whiskey, Jack Daniel Bourbon, Captain Morgan Rum, Cuervo 1800 Silver Tequila)

(Domestic Beer: Budweiser, Bud Light. Imported Beer: Heineken)

(House Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir)

*Complimentary Champagne Toast for the Bridal Party

Hors D'Oeuvres

Fresh Vegetable Crudite with Dip, Assorted Cheeses & Crackers, Fresh Seasonal Fruits

Served Salad: Choice of One (1)

Traditional Tossed Salad with Cucumber, Grape Tomatoes, and Croutons

Spinach Salad with Red Onion and Sliced Egg

Caesar Salad with Romaine Lettuce, Parmesan Cheese and Black Olives

Spring Salad with Mixed Greens, Mandarin Oranges, Red Onion, Dried Cranberries, and Walnuts

Entrée: (Maximum Selection of Three (3) Entrées)

Chicken Marsala, Chicken Piccata, Chicken Florentine, Jamaican Jerk Chicken with Pineapple Salsa

Cornbread Stuffed Chicken Breast, Italian Chicken Scaloppini, Chicken Kiev, Poulet Duxelle Encroute, Swiss Steak, London Broil with a Mushroom Demi Glaze, Beef Bourguignon, Braised BBQ Short Ribs, Herb Crusted Pork Loin with Pan Gravy & Apple Compote, Salmon with Bourbon Glaze, New England Style Cod, Parmesan Crusted Tilapia, Portabella Mushroom Stuffed Ravioli, Traditional Lasagna, Pasta with Choice of Meat Sauce, Marinara, or Alfredo Sauce, Pasta Primavera with Mixed Vegetables, Vegetable Lasagna

Accompaniments: Choice of Two (2)

Oven Roasted Red Skin Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Boiled Parsley Baby Potatoes,

Baked Potato, Mashed Sweet Potato, Baked Sweet Potato, Angel Hair Pasta, Buttered Noodles

Green Bean Almandine, Glazed Baby Carrots, Steamed Asparagus, Seasonal Vegetable Medley

*All Packages Include Baskets of Warm Rolls with Butter

*Coffee, Decaffeinated Coffee, Tea, Iced Tea

*After Dinner Coffee Station For All Guests Featuring Vanilla, Hazelnut and Amaretto Flavors

\$70.00 Per Person Inclusive of Service Charge and State Sales Tax

*****54.32 Applies Towards The Established Catering Minimum*****

McKINLEY GRAND

H O T E L

Displayed Hors D' Oeuvres

Hors D' Oeuvres Can Be Tray Passed With White Glove Service

Served Hot

| | |
|----------------------------------------------------|------------------------|
| Mini Chicken Quesadillas | \$ 75.00 per 50 pieces |
| Spanikopita | \$ 90.00 per 50 pieces |
| Raspberry Brie Stuffed Phyllo | \$75.00 per 50 pieces |
| Jalapeno Poppers | \$ 60.00 per 50 pieces |
| Coconut Shrimp | \$100.00 per 50 pieces |
| Smoked Apple Wood Bacon Wrapped Scallops | \$100.00 per 50 pieces |
| Smoked Apple Wood Bacon Wrapped Water Chestnuts | \$ 75.00 per 50 pieces |
| Baked Cajun Chicken Puff | \$ 90.00 per 50 pieces |
| Teriyaki Salmon Skewer | \$ 90.00 per 50 pieces |
| Sirloin & Gorgonzola Cheese Pastry | \$100.00 per 50 pieces |
| Meatballs (Choice of Swedish, Italian or Barbeque) | \$ 45.00 per 50 pieces |
| Sausage Stuffed Mushroom Caps | \$65.00 per 50 pieces |
| Spinach & Cream Cheese Stuffed Mushroom Caps | \$65.00 per 50 pieces |
| Egg Rolls (Choice of Pork or Vegetarian) | \$ 60.00 per 50 pieces |
| Mac & Cheese Bites | \$75.00 per 50 pieces |
| Pineapple Chicken Kabobs | \$75.00 per 50 pieces |

Served Cold

| | | |
|---------------------------------------------------------------------------------------|----------------------------------|-----------------------------------|
| Bruschetta Crustini | \$75.00 per 50 pieces | |
| Crab Spread Crustini's | \$ 85.00 per 50 pieces | |
| Assorted Finger Sandwiches (Includes egg salad, ham salad, chicken salad, tuna salad) | \$ 50.00 per 50 pieces | |
| Chilled Shrimp with Cocktail Sauce | Market Value at time of order | |
| Spinach Dip in a Pumpernickel Loaf | | |
| \$30.00 (Serves up to 10 people) | \$60.00 (Serves up to 25 people) | \$120.00 (Serves up to 60 people) |

**The Above Prices Do Not Include The Applicable 21% Service Charge or 6.50% state Sales Tax.*

McKINLEY GRAND

H O T E L

Additions and Upgrades

After Party Suggestions

Choice of 4 items from the menu below

\$12.00 per person

Mini Chicken Quesadillas, Spanikopita, Smoked Apple Wood Bacon Wrapped Water Chestnuts, Meatballs (Choice of Swedish, Italian, Barbeque)
Egg Rolls (Choice of Pork, or Vegetarian), Crab Spread Crustini, Assorted Finger Sandwiches (Includes Egg Salad, Ham Salad, Chicken Salad, Tuna Salad)

Snack Style Additions

Anti-Pasta Tray

\$5.95 per person

Served with Salami, Pepperoni, Pepper-jack Cheese, Cheddar Cheese, Pepperoncini Peppers, Black Olives and Ritz Crackers

Sheet Pizza (48 Slices with 1 Topping)

\$35.00 per pizza (\$1.75 ea. Addl. topping)

Spicy Hummus with Pita Chips

\$3.25 per person

Bar Snack Mix "Chex" Style with Mixed Bar Nuts

\$2.25 per person

Individual Bags of Chips & Pretzels

\$1.50 per bag

Spinach & Artichoke Dip with Pita Chips

\$3.25 per person

Chips & Salsa

\$3.25 per person

Bar Upgrades

One Hour Additional Bar (Based on final guarantee)

House Brand

\$5.00 per person

Call Brand

\$6.00 per person

Premium Brand

\$7.00 per person

Signature Drinks

Ask for Pricing

Champagne Toast

\$1.95 per person

Wine Service

Ask for Pricing – purchased by the bottle

Ceremony Location Addition

Ceremony On-Site (Seating up to 200 people) No Reception

\$1500.00 Room Rental

Ceremony with Reception

\$350.00 Room Rental

**The Above Prices Do Not Include The Applicable 21% Service Charge or 6.50% state Sales Tax.*