

AVANTÉ

BANQUETS

GOLD WEDDING PACKAGE

ALL-INCLUSIVE WEDDING PACKAGE INCLUDES:

6 Hour Venue Rental

4 Hour Open Bar w/ Premium Liquor

Unlimited Wine Service Throughout Dinner

Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet, Merlot & Pinot Noir
(Choice of One White and One Red)

Champagne Toast for the Bridal Party

Four Course Meal Includes: Soup, Salad, Entrée, Custom Wedding Cake

Complimentary Cake-Cutting & Service

Complimentary Food Tasting for the Bride & Groom at Avanté

Complimentary Champagne Chiavari Chairs

Premium White Linen & Napkins with Floor Length Tablecloth

Private Bridal Suite Featuring a Makeup Table, Private Restroom

Silk Floral Centerpieces

Beautiful Landscape w/ a Heart Shaped Pond, Fountain & Perfect For Photographs

Ample Parking - Valet Service Available

APPETIZER COURSE

HORS D'OEUVRE SELECTIONS

BUTLER | PASSED SERVICE STYLE

Select 4 Items for guests to enjoy During Cocktail Hour

Bruschetta on Garlic Crostini
Prosciutto Wrapped Melon
Brie Cheese w/ Walnuts
Caprese Skewers
Sesame Chicken
Meatballs (Marinara or BBQ)
Fried Shrimp w/ Cocktail Sauce
Italian Sausage w/ Marinara
Stuffed Mushrooms w/ Italian Sausage*
Chicken Pot Stickers w/ Soy Ginger Sauce
Mandarin
Southwest Egg Rolls w/ Sweet Chili Sauce
Spanakopita (Spinach & Feta Cheese in Phyllo)
*Contains Pork

PRICED PER TRAY

Bacon Wrapped Scallops
Tray of 50 Pieces

Shrimp Cocktail Shooter
Tray of 50 pieces

Petite Lamb Chops
Tray of 50 pieces

DISPLAYS

1 hour

ANTIPASTO DISPLAY

Per Display | Serves 75 Guests

Artisan Cheeses & Imported Meats Displayed w/ Assorted Gourmet Crackers & Flatbreads, Garnished w/ Grapes, Strawberries, Nuts, Figs & Olives

MEDITERRANEAN DISPLAY

Per Display | Serves 75 Guests

Imported & Domestic Cheeses, Grilled Vegetables w/ Balsamic Glaze, Assorted Gourmet Crackers, Pita Bread, Hummus, Tzatziki, Garnished w/ Grapes, Strawberries, Nuts, Figs & Kalamata Olives

SEAFOOD DISPLAY

Raw Oysters, Jumbo Shrimp Cocktail, Smoked Salmon, Chilled Crab Claws Served w/ Cocktail Sauce & Fresh Lemons

CALAMARI PLATTER

Per Platter | Serves 75 Guests

Fried Calamari Served w/ Cocktail Sauce & Lemon

SOUP COURSE

Freshly Baked Rolls w/ Butter

Tomato Basil

Minestrone

Italian Wedding Soup

Cream of Broccoli w/ Cheddar Cheese

Cream of Chicken w/ Wild Rice

Cream of Mushroom

SALAD COURSE

Choose One

Italian, Ranch, Thousand Island, Balsamic Vinaigrette

Avanté Salad

Gourmet Greens, Tomatoes and Cucumbers and Carrots with Choice of Dressing on the Table

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Croutons, Shaved Pecorino Cheese

Quinoa Salad

Quinoa Salad Over Baby Spinach or Kale Dressed with Greek, Italian or Raspberry Vinaigrette

Caprese Salad

Buffalo Mozzarella, Beefsteak Tomatoes, Drizzled Basil Aioli |

Mediterranean Salad

Cucumbers, Tomatoes, Red Onions, Feta Cheese and Kalamata Olives Dressed in Olive Oil, Fresh Greek Oregano, Salt and Pepper |

MAIN COURSE

CHICKEN

CHICKEN FRANCAISE

Breaded Chicken Breast Seasoned w/ Provencal Herbs & Served w/ Lemon Basil Sauce

CHICKEN PICATTA

Pan Seared Breast of Chicken Served w/ White Wine Caper Sauce

CHICKEN AVANTÉ

Boneless Chicken Breast Sautéed w/ Artichokes, Tomatoes & Mushrooms w/ Madeira Wine Sauce

CHICKEN MARSALA

Sautéed Chicken Breast w/ Mushrooms Served in Marsala Wine Sauce

BEEF

STEAK AU POIVRE

Filet Medallions served w/ Peppercorn Cognac Sauce

STEAK DIANE

Filet Medallions served w/ Mushroom Dijon Cream Sauce

CHATEAU BRIAND

Sliced Center Cut Filet Mignon Served in a Mushroom Demi Sauce

PRIME NEW YORK STRIP

New York Strip Steak, Served in a Bordelaise Sauce

FILET MIGNON

Center Cut Grilled Beef Tenderloin Filet Served in a Bordelaise Sauce

ADD-ON

LONDON BROIL (family style)

Sliced London Broil served with Demi-Glaze Sauce

All Our Beef Options Are USDA Prime Beef, Minimum 27 Days Wet Aged

MAIN COURSE

SEAFOOD

SALMON

Salmon w/ a Beurre Blanc Sauce

CHILEAN SEA BASS

Chilean Sea Bass Served w/ a Beurre Blanc Sauce

HALIBUT

(In Season March Thru November) Halibut Served w/ a Beurre Blanc Sauce

COMBINATION PLATES

FILET MIGNON & CHICKEN

Beef Tenderloin Filet with Bordelaise Sauce and Chicken

CHATEAUBRIAND & CHICKEN

Sliced Filet Mignon with Mushroom Sauce and Chicken

FILET MIGNON & GRILLED SHRIMP

Center Cut Grilled Beef Tenderloin Filet Served with Bordelaise Sauce Accompanied with Grilled Shrimp

FILET MIGNON & SALMON

Center Cut Grilled Beef Tenderloin Filet Served w/ Bordelaise Sauce
Accompanied by Salmon in a Beurre Blanc Sauce

FILET MIGNON & LOBSTER TAIL

Center Cut Grilled Beef Tenderloin Filet served with Bordelaise Sauce | Cold
Water South African Lobster Tail served w/ Drawn Butter

CHILDREN'S MENU

Select One | Available for Children 12 Years

Chicken Tenders w/ French Fries or Mac 'n Cheese

INTERMEZZO COURSE

Lemon or Raspberry Sorbetto

PASTA COURSE

Served Family Style

Rigatoni alla Vodka

Creamy Tomato Vodka Sauce, Parmesan and Fresh Basil

Orecchiette Alla Pesto

Fresh Basil Pesto Cream Sauce

Avanté Penne

Tossed in Cherry Tomato, Basil and Parmesan Sauce

Rigatoni Bolognese

Hearty Beef Bolognese Sauce (Contains Pork)

SPECIALTY ENTRÉES

Vegetarian/Vegan/Gluten-Free Options

EGGPLANT PARMIGIANA (VEGETARIAN)

Seasoned Eggplant Topped with Mozzarella Cheese and Homemade Marinara Sauce | Featured Recipe from our Sister Restaurant, Chicago Prime Italian

VEGETABLE NAPOLEON (VEGAN)

Stacked Grilled Vegetables, Sauteed Spinach, Boursin Cheese
Served with Tomato Sauce and Balsamic Glaze

Gluten Free (GF), Vegetarian & Vegan options are listed, however discuss further dietary concerns with your coordinator

Special meals must be ordered in advance for food service preparation.

While preparing each guests meal we make every effort to avoid cross contamination between food products and cooking preparation tools.

We cannot guarantee that any menu item will be completely allergen free (Gluten Free)

ACCOMPANIMENTS / SIDES

VEGETABLE

Choose One

STEAMED BROCCOLI

GLAZED BABY CARROTS

ROASTED ASPARAGUS

ZUCCHINI MEDLEY

FRENCH GREEN BEANS ALMONDINE

TRIO OF SEASONAL VEGETABLES

STARCH

Choose One

ROASTED RED POTATOES

TWICE BAKED POTATOES Contains Bacon

FINGERLING POTATOES

OVEN ROASTED POTATO WEDGES

MASHED POTATOES

DESSERT COURSE

CUSTOM WEDDING CAKE WITH BUTTER CREAM FROSTING

While most cakes are included, additional charges may be incurred for cakes with labor-intensive decorations and/or upgraded flavors and icings, however, choose from the many options Avanté has to offer with your inclusive package

SWEET TABLE PACKAGES

TRADITIONAL

Cream Puffs, Eclairs, Fudge Brownies, Cannoli, Mini Cheesecake Cup Assortment, Assorted Flavor Mini Layer Cakes, Assorted Fruit Flavor Miniature Tarts, 8" Red Velvet, Strawberry Mousse and Flourless Chocolate Cakes and Chocolate Dipped Butter Cookies.

DELUXE

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Cream Puffs, Eclairs, Neiman Marcus Brownies, Cannoli, Assorted Fruit, Flavored Fruit Bars, Mini Cheesecake Cup Assortment, Mini Layer Cake Assortment, Assorted Flavor 8" Cakes. Brownie, Cake and Cheesecake Lollipops, Handmade Truffle Tree Display, a Chocolate Covered Strawberry Display, French Macrons and Chocolate Covered Oreos.

CHOCOLATE FOUNTAIN

Dark Hot Chocolate Fountain served with Whole Strawberries, Pineapple, Pretzel Bites, Pound Cake, Lady Fingers, Graham Crackers & Marshmallows

UPGRADES

LATE NIGHT EATS

Chicken Tenders with Fries & Choice of One Sauce (Barbecue, Ranch, Honey Mustard)

Pizza Squares-Cheese, Pepperoni and Sausage

Italian Beef Station with Mini French Rolls, Sweet and Hot Peppers, Shredded Cheese

Mini Cheeseburger Sliders with Condiments & French Fries

LUXURIOUS WHITE LEATHER KING & QUEEN CHAIRS

Choose our plush leather chairs to help you stand out from the crowd and make you feel even more special on your beautiful wedding day

CHAMPAGNE TOAST FOR EVERYONE

Let your guests help to celebrate YOU on YOUR day while raising a glass in your honor

PIPE & DRAPE

Beautiful, flowing white drapery to use behind your head table

UPGRADED TALL SILK CENTER PIECES

Total of 20 available

P/A System

Includes 1 Mic, Built in Speakers, Bluetooth Receiver (2 Sets Available)

AUDIO / VISUAL SYSTEM

Includes 4K Projector and 120" Screen (Available Connections: HDMI, AV, USB-C, USB, Wireless Screen Mirroring)

You will need to provide the Streaming/Casting Device (Laptop, Tablet, Phone) and the appropriate cables to connect to the projector.
(2 Sets Available)

AVANTE CEREMONY OPTIONS

IMMEDIATE FAMILY CEREMONY SET-UP

A Private Ceremony setting for up to 20 guests, including ceremony chairs and decorative arch placement

BALLROOM CEREMONY

Transform our ballroom into a beautiful ceremony space with guests seating and a decorative ceremony arch. Ideal for couples wishing to host both their ceremony and reception at Avante.

OUTDOOR GARDEN CEREMONY

Exchange vows overlooking Avante's Scenic Grounds, Pond and fountain. Includes Ceremony Seating, decorative arch placement and outdoor ceremony set up.

OUTDOOR COCKTAIL HOUR: + \$1000