

A romantic wedding scene featuring a couple in formal attire kissing in a grassy field. The groom is wearing a dark suit, and the bride is in a white wedding dress with a long train. In the background, there is a building with a sign that says "AVANTÉ". The overall atmosphere is soft and romantic, with a warm, golden light.

AVANTÉ

BANQUETS

PLATINUM WEDDING PACKAGE

CONGRATULATIONS ON YOUR RECENT ENGAGEMENT!

ALL-INCLUSIVE WEDDING PACKAGE INCLUDES:

6 Hour Venue Rental

5 Hours Open Bar with Super-Premium Liquor

Choice of Four Butler Passed Hors D' Oeuvre

Champagne Toast for ALL Guests

Unlimited Wine Service Throughout Dinner

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

Four Course Meal Includes: Choice of Seasonal Fresh Fruit or Soup, Salad, Entrée

Custom Wedding Cake with Complimentary Cake Cutting & Serving

Complimentary Tasting for the Bride and Groom at Avanté

Complimentary Champagne Chiavari Chairs

Luxurious White Leather King & Queen Chairs for the Happy Couple

Elegant White Linen with Floor Length Tablecloth and white Napkins

Private Bridal Suite Featuring A Makeup Table, Private Restroom

Silk Floral Table Centerpieces

Beautiful Landscape with a Heart Shaped Pond with Fountain & Lush

Greenery Perfect Pictures!

Free On Site Parking

****Prices are subject to change within 10% based on industry market**** Menu items displayed are suggested, however, we may customize your personal requests. Please mention/discuss with us any dietary/religious restrictions. Service Charge and Sales Tax will be added to all services. The tax price and service charge are subject to change at any time.

HORS D'OEUVRE SELECTIONS

BUTLER PASSED

Selection of 4 Items During Cocktail Hour

Bruschetta on Garlic Crostini

Prosciutto Wrapped Melon

Brie Cheese with Walnuts

Caprese Skewers

Sesame Chicken Skewers

Cocktail Meatballs* with Marinara or Barbecue Sauce

Fried Shrimp with Cocktail Sauce

Italian Sausage* with Marinara Sauce

Stuffed Mushrooms with Italian Sausage*

Chicken Pot Stickers with Soy Ginger Sauce

Mandarin Egg Rolls with Sweet Chili Sauce

Spanakopita (Spinach and Feta Cheese in Phyllo)

*May Contain Pork

PRICED PER TRAY

Bacon Wrapped Scallops

Tray of 50 Pieces

Shrimp Cocktail Shooter

Petite Lamb Chops

Tray of 50 pieces

DISPLAYS

MEDITERRANEAN DISPLAY

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

ANTIPASTO DISPLAY

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

SEAFOOD BAR

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

CALAMARI PLATTER

Fried Calamari Served w/ Cocktail Sauce & Lemon

SOUP COURSE

Freshly Baked Italian Rolls with Butter Included | Choice of Soup

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

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 & Pepper

MAIN COURSE

CHICKEN

CHICKEN MARSALA

Sautéed Chicken Breast with Wild Mushrooms Served in a Marsala Wine Sauce

CHICKEN FRANCAISE

Baked Breast of Chicken Seasoned with Provencal Herbs and Breadcrumbs Served with a Lemon Basil Sauce

CHICKEN PICATTA

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

CHICKEN AVANTÉ

Boneless Chicken Breast Sautéed with Fresh Artichokes, Tomatoes, and Mushrooms Served in a Madeira 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

SEAFOOD

SALMON

Salmon in a Beurre Blanc Sauce

CHILEAN SEABASS

Chilean Sea Bass Served in a Beurre Blanc Sauce

HALIBUT

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

COMBINATION PLATES

FILET MIGNON & CHICKEN

Beef Tenderloin Filet with Bordelaise Sauce and Chicken

CHATEAU BRIAND AND CHICKEN

Sliced Filet Mignon with Wild Mushroom Sauce and Chicken

FILET MIGNON AND GRILLED SHRIMP

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

FILET MIGNON AND SALMON WITH BEURRE BLANC SAUCE

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

FILET MIGNON AND LOBSTER TAIL

Center Cut Grilled Beef Tenderloin Filet served with Bordelaise Sauce and Cold Water South African Lobster Tail served with European Drawn Butter



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, Sautéed 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

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

OLD WORLD MASHED POTATOES



A faded background image of a wedding reception. In the foreground, a bride in a white dress and veil is seen from the back, holding hands with a groom in a dark suit. To the right, a man in a dark suit stands near a tall, ornate metal structure topped with a birdcage. In the upper left, there is a large floral arrangement with red and white flowers. The overall scene is outdoors with greenery in the background.

PASTA COURSE

Rigatoni alla Vodka

Creamy Tomato Vodka Sauce, Parmesan and Fresh Basil

Orecchiette Alla Pesto

With Fresh Pesto Sauce

Avanté Penne

Tossed in Cherry Tomato, Basil and Parmesan Sauce

Rigatoni Bolognese

Hearty Beef Bolognese Sauce

Intermezzo Course

Lemon

Raspberry

CHILDREN 'S MEALS

Available for Children 12 Years and Under

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese

(Choose Only One Side for ALL Children)

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.

*Customizable Drizzle Color on Pops, Trees and Oreos

*Customizable French Macaron Coloring

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

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 charis 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 vow overlooking Avante's Scenic Grounds, Pong and fountain. Includes Ceremony Seating, decorative arch placement and outdoor ceremony set up.