



WEDDING PACKAGES

Located in the picturesque village of Cherry Hill in Southwest Columbia, The Cherry Hill Event Center is a far cry from the sterile functionality of ordinary banquet facilities. Our décor and furnishings combine to create a level of tasteful elegance that provides the perfect ambience for your next event.

We offer both outdoor ceremony and indoor reception options. Our outdoor ceremony locations include our beautiful waterfall and gazebo backdrop situated in the perfectly manicured Cherry Hill Park. Following your ceremony guests can walk across the street to the Cherry Hill Event Center to celebrate. Rental includes room set-up, clean-up, tables, chairs, linen tablecloths, linen napkins, basic A/V services, and an event coordinator to assist you with the planning and execution of event. Convenient free parking is plentiful for your guests.

**2011 Corona Rd. Suite 203
Columbia, MO 65203**

**catering@theuppercrust.biz
573-874-3033**

ALL WEDDING PACKAGES INCLUDE

Personal Event Coordinator to assist in planning and executive of event

Linens (including tables and napkins) in standard colors

China & Glassware service throughout evening

Service of your Wedding Cake

Guest Book, Place Card, Cake & Gift Tables

Gold Chivari Chairs and Custom Lighting

GOLD PACKAGE

MEAL SERVICE

- Fresh Breads and Spreads
- Choice of Salad
- Choice of 2 Dressings
- Choice of Two Accompaniments (Starch and Vegetable)
- Choice of Entrée
- Cutting and Serving of Wedding Cake (Cake Provided By Bride)

COMPLIMENTARY SERVICES

- Personal Event Coordinator to assist in planning and execution of event
- Tasting of selected menu
- Linens (including tables and napkins) in standard colors
- China and Glassware service
- Cake and buffet tables
- Basic centerpieces
- No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

BEVERAGE SERVICE

- Preset Iced Tea and Iced Water
- Champagne Toast for Head Table

Buffet Price Per Person \$22.95

Plated Price Per Person \$24.45

Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

PLATINUM PACKAGE

MEAL SERVICE

- Choice of Two Passed Appetizers**
- Fresh Breads and Spreads
- Choice of Salad
- Choice of 2 Dressings
- Choice of Two Accompaniments (Starch and Vegetable)
- Choice of Two Entrée's
- Cutting and Serving of Wedding Cake (Cake Provided By Bride)

COMPLIMENTARY SERVICES

- Personal Event Coordinator to assist in planning and execution of event
- Tasting of selected menu
- Linens (including tables and napkins) in standard colors
- China and Glassware service
- Cake and buffet tables
- Basic centerpieces
- No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

BEVERAGE SERVICE:

- Preset Iced Tea and Iced Water
- Champagne Greeting/Toast for all Guests

Buffet Price Per Person \$29.95

Plated Price Per Person \$31.45

Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

DIAMOND PACKAGE

MEAL SERVICE

- Choice of Four Passed or Stationed Appetizers**
- Fresh Breads and Spreads
- Choice of Salad
- Choice of 2 Dressings
- Choice of Two Accompaniments (Starch and Vegetable)
- Choice of Two Entrée's
- Cutting and Serving of Upper Crust Wedding Cake (Included in package)

BEVERAGE SERVICE

- Preset Iced Tea and Iced Water
- Champagne Greeting/Toast for all Guests
- Coffee/Hot Tea provided with cake

COMPLIMENTARY SERVICES

- Personal Event Coordinator to assist in planning and execution of event
- Tasting of selected menu
- Linens (including tables and napkins) in standard colors
- China and Glassware service
- Cake and buffet tables
- Basic centerpieces
- No rental charge for Rehearsal Dinner at any Upper Crust Venue (Pending Availability)

Buffet Price Per Person \$35.95
Plated Price Per Person \$37.45
 Price does not include tax or gratuity

See our bar services page for Bar Packages which can be added to your wedding package.

ENTREE CHOICES

CHICKEN OPTIONS

- Buttermilk Pecan Chicken Breast**
(Pecan Encrusted and baked to perfection)
- Sautéed Parmesan Chicken**
(Sautéed and topped with a parmesan garlic cream sauce)
- Candlewood Chicken**
(Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce)
- Chicken Cordon Bleu**
(Chicken Breast stuffed with Parisian Ham, gruyere, and topped with Béarnaise Sauce)
- Coque Au Vin**
(Chicken sautéed with mushrooms, shallots, and fresh herbs in a red wine reduction)

BEEF OPTIONS

- Beef Tenderloin**
(Our most popular entrée, served with a creamy mushroom sauce)
- Prime Rib**
(Carved with Horseradish Sauce and Aus Jus)
- NY Strip**
(Hand Cut NY Strip grilled and topped with brandy peppercorn sauce)
- Bistro Royale**
(Bistro Steak topped with cracked pepper, scallions and bacon)

PORK OPTIONS

- Pork Tenderloin**
(Hand Cut Medallions topped with Cherry Bordelaise Sauce)
- Pork Loin Au Poivre**
(Topped with brandy green pepper sauce)
- Parisian Ham**
(Served with a maple Dijon glaze)

SEAFOOD OPTIONS

- Atlantic Salmon**
(Grilled and topped with roasted red pepper sauce)
- Icelandic Cod**
(Tender and Flaky fish topped with a garlic lemon wine sauce)
- Crab Stuffed Jumbo Shrimp**
(Blue crab stuffed and topped with a garlic cream sauce)

VEGETARIAN/SPECIAL DIET OPTIONS

Ask your event coordinator about our customized meals for special diet requests

SALAD CHOICES

Spinach Salad

(Topped with red onion, bacon, golden raisins, egg, and choice of dressing)

Mixed Green Salad

(Topped with Dried Cranberries, Brie, and Toasted Pecans)

Classic Caesar Salad

(Grated Parmesan Cheese, Croutons, and Caesar Dressing)

Brasserie Salad

(Topped with assorted fresh vegetables and choice of dressing)

Dressing Choices:

Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Dill, Caesar, Roquefort, and French Poppseed.

SIDE CHOICES

STARCH SIDES

Yukon Twice Baked Potatoes
 Roasted Sweet Potatoes
 Bacon Lardoons & Wild Mushroom Risotto
 Herb Roasted Potatoes
 Garlic Parmesan Mashed Potatoes
 Spatzelle
 Wild Rice Pilaf

VEGETABLE SIDES

Medley of Fresh Vegetables
 Roasted Asparagus
 Broccoli with Lemon Butter
 Country Style Green Beans
 Ratatouille
 Braised Red Cabbage

APPETIZER PACKAGES

Whether you are selecting a few appetizers for your cocktail hour or a heavy appetizer package for a full appetizer reception, adding appetizers to your event is very popular. We offer appetizers priced per tray or per person. The appetizers listed are our most popular options but many other choices are available upon request. Appetizers may be placed on stations, buffet, or passed butler style.

Appetizer Per Person Pricing

Light Appetizers (Choice of 5 items)

\$12.95 per person

Medium Appetizers (Choice of 7 items)

\$17.95 per person

Heavy Appetizers (Choice of 10 items)

\$24.95 per person

Appetizers may also be purchased by the tray. Each tray consists of 36 pieces and is priced at \$75.

APPETIZER CHOICES

COLD APPETIZERS

Grilled Jumbo Shrimp
 Fresh Fruit Skewers
 Spicy Peppered Cheese Crostini
 Beef Tenderloin on Herb Toast with Horseradish
 Veggie/Crudite Display
 Rice Paper Spring Rolls
 Mexican Spicy Roll Ups
 Spicy Crab Stuffed Artichoke Hearts
 Mini Gourmet Sandwiches
 Veggie Wraps
 Asparagus Stalks wrapped in Ham and Boursin

HOT APPETIZERS

Oriental Pot Stickers (Pork, Beef, or Veggie)
 Cajun Andouille Sausage and Mozzarella
 Wild Mushroom and Boursin in Phyllo
 Spinach and Feta Phyllo
 Bacon and Boursin Mushroom Caps
 Meatballs (Swedish, BBQ, or Sweet and Sour)
 Mini Quiche (Meat or Veggie)
 Mini Maryland Crabcakes with Remoulade
 Mini Gourmet Pizza
 Spinach and Three Cheese Pinwheels
 Pork Tenderloin and Pineapple Skewers

APPETIZER STATIONS

Appetizer stations bring added excitement to your event. Add them to your full meal or appetizer package or pair them together to create a special event. Pricing is per person.

CHEF ATTENDED CARVING STATION

Choice of Beef Tenderloin, Parisian Ham, or Smoked Turkey served with fresh rolls and sauce. One Meat Selection - \$7.95 Two Meat Selections \$9.95 Three Meat Selections - \$11.95

CHEF ATTENDED SEAFOOD STATION

Mini Maryland Crab Cakes, Jumbo Sea Scallops, and Shrimp Scampi made to order. One Seafood Selection - \$7.95 Two Seafood Selections \$9.95 Three Seafood Selections - \$11.95

RAW BAR STATION

Incredible seafood towers including oysters, clams, shrimp, smoked salmon, and crab cocktail. \$9.95

CHEF ATTENDED FLAMBÉ STATION

Flaming Bananas Foster or Cherries Jubilee served with vanilla ice cream. \$7.95

BAR SERVICES

We offer full bar services tailored to your exact needs. Both host and cash bar options (or a combination of the two) are available. A \$25 per hour bartending fee applies to all events with a cash bar. We do not charge a bar set-up fee.

BAR PRICING

Domestic and Bottled Beer - \$3

Mixed Drinks (House Liquor) - \$5

Mixed Drinks (Call Liquor) - \$7

House Wine - \$5 Glass / \$28 Bottle (1.5 Liter)

Keg Beer – Priced based on Brands

Soda, & Juice – \$1

BAR PACKAGES

All bar packages include unlimited drinks for a four hour period. These packages include all hourly bartender fees and are perfect for wedding receptions! Additional hours can be added at a pro-rated amount.

Beer, Wine, and Soda \$14 per person

(Includes Domestic Keg Beer, House Wine)

House Liquor, Beer, Wine, & Soda \$18 per person

(House Brand Mixed Drinks, Domestic Keg Beer, House Wine)

Call Liquor, Beer, Wine, and Soda - \$22 per person

(Call Brand Mixed Drinks, Domestic Keg Beer, House Wine)

Champagne Toast - \$2.50 per person
(Traditional Champagne toast for your guests)

LINENS

We offer a variety of linen colors with coordinating Napkins. Specialty linens are available at an additional cost. Please consult your Event Coordinator for further information and to view the complete selection.

CUSTOM MENU OPTIONS

The options listed on our menus are our most popular selections. Our chef would be more than willing to create a custom menu to fit your exact needs and budget. Your options with Upper Crust Events are limitless and our goal is to create the most perfect event imaginable.

BOOKING YOUR EVENT

For more information, a personal tour of our facilities, or to book your event please give us a call at 573-874-3033. You can also email us at catering@theuppercrust.biz. One of our event coordinators would be happy to assist you with any questions you may have. Please visit us online at www.theuppercrust.biz