



the
**WEDDING
PACKAGES**

LAUREL BELL EVENT CENTER
2027



WEDDING GUIDE



FACILITY

- \$1500 Facility Fee REQUIRED at Booking (*non-refundable*)

Please note: the Facility Fee is a separate fee charged in addition to all other packages and services and does not apply toward any other costs.

- Signed Contract is REQUIRED at Booking

- A Minimum of 100 Adult Guests (Saturday Weddings)

- A Minimum of 75 Adult Guests (Friday & Sunday Weddings)

- A Maximum of 200 Guests Total

- Five Hour Event (*additional time for additional cost*)

- All Decorations MUST Be Approved

- DJ's are permitted



- Climate Controlled (Heat & Air Conditioning)

- Equipped with Stage & Dance Floor

- Indoor Ceremony Site (*fee of \$500 for additional 30 min ceremony*)

INCLUDED SERVICES

- Event Coordinator, RAMP Certified Bartenders, & Waitstaff

- Table Set Up & Clean Up

- All Tables, Chairs, Silverware, Flatware, & Glassware Included

- All Table Linens and Napkins (*variety of colors*)

- Projector Screen, Podium, Microphone & Speaker,



- Lighting & Skirting for Head/Sweetheart Dessert, Entry, & Gift Tables

- Ample Parking for Guests, Limos, & Buses

DISCOUNTS

- 10% Discount Per Person is Available for ALL Wedding Receptions in January, February, and March (*with the requirement of 100 adult guests*)

- 10% Discount Per Person is Available for Friday & Sunday Receptions (*with the requirement of 100 adult guests and excludes holiday weekends*)



WEDDING GUIDE ...CONTINUED

FOOD & DRINK



- Your Choice from 6 All-Inclusive Wedding Packages
- 3 Buffet & 3 Sit-Down Packages



- All Packages Include a 4-Hour Open Bar
- 1-Hour for Appetizers and Cocktails & 3 Hour Reception
- Bar is Closed for Dinner
- (additional time for additional cost)*



- All Menus Include Non-Alcoholic Beverages
- *includes coffee, tea, iced tea & soft drinks*

- You May Bring Your Own Cakes, Cookies and Similar Desserts
- (you are required to supply the plates for desserts)*



- No Additional Fee for Cutting/Serving Cakes/ Cupcakes
- Champagne Toast for Head Table/Sweetheart Table Included
- Dietary Restrictions can be Accommodated



- Kids Meals (*chicken tenders & fries*) \$19.95 per child

PROHIBITED ITEMS

- Outside Food w/ the EXCEPTION of desserts
- NO OUTSIDE ALCOHOLIC BEVERAGES
- Helium Balloons, Confetti, Streamers & Similar Decorations

The STANDARD BUFFET MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

ENTREES CHOOSE 2

Buttermilk Fried Chicken

Parmesan Crusted Chicken w/ Rosé Alfredo Sauce

Sliced Roast Beef w/ Red Wine Sauce

Baked Ham w/ Brown Sugar & Honey Mustard Glaze

Gourmet Cabbage Rolls

SIDES CHOOSE 2

Baked Penne Marinara

Macaroni & Cheese

Parslied Redskin Potatoes

Garlic Mashed Potatoes

Green Beans

Buttered Corn

Amaretto Glazed Carrots



Accompanied by Rolls, Butter & Beverages

Champagne Toast for Head Table

———— **\$61.95 PER PERSON** ————

OPEN BAR, GRATUITY, & TAX INCLUDED

The SIGNATURE **BUFFET** MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

APPETIZERS CHOOSE 3

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac & Cheese Bites w/ BBQ Ranch
Smoked Bacon Queso Dip w/ Tortilla Chips
Assorted Vegetable & Cracker Tray with Hummus

ENTREES CHOOSE 2

Parmesan Crusted Chicken w/ Rosé Alfredo Sauce
Chicken Romano w/ Lemon Cream Sauce
Roasted Sirloin w/ Red Wine Sauce
Traditional Stuffed Chicken w/ Veloute
Garlic & Parmesan Orange Roughy w/ White Wine Lemon Butter Sauce
Beef Brisket w/ Bourbon Brown Sugar BBQ Sauce

SIDES CHOOSE 2

Fresh Vegetable Medley	Baked Penne Marinara
Green Bean Amandine	Garlic Mashed Potatoes
Amaretto Glazed Carrots	Herb Roasted Redskin Potatoes
Broccoli, Cauliflower, & Carrots	Parslied Redskin Potatoes
Cheddar Jack Smashed Potatoes	Buttered Corn
Green Beans w/ Garlic, Onions, & Red Peppers	



*Accompanied by Rolls, Butter & Beverages
Champagne Toast for Head Table*

————— **\$68.95 PER PERSON** —————
OPEN BAR, GRATUITY, & TAX INCLUDED

The LUXE BUFFET MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

APPETIZERS CHOOSE 4

Spinach & Artichoke Dip w/ Grilled Pita Chips

Assorted Cheese Display w/ Dipping Sauce & Crackers

Sweet & Sour Meatballs

Sausage Stuffed Mushrooms

Mac & Cheese Bites w/ BBQ Ranch

Seafood Dip with Toasted Pita Chips

Assorted Vegetable & Cracker Tray with Hummus

ENTREES CHOOSE 2

Chicken Cordon Bleu w/ Honey Mustard Glaze

Sausage & Mozzarella Stuffed Chicken Breast w/ Tomato Basil Sauce

Pecan Crusted Chicken w/ Amaretto Cream Sauce

Pan Seared Salmon w/ Lobster Alfredo Sauce

Garlic & Parmesan Orange Roughy w/ White Wine Lemon Butter Sauce

Horseradish Crusted Beef Medallions w/ Cognac Demi Glace

Beef Brisket w/ Bourbon Brown Sugar BBQ Sauce

SIDES CHOOSE 2

Fresh Vegetable Medley

Green Bean Amandine

Amaretto Glazed Carrots

Broccoli, Cauliflower, & Carrots

Cheddar Jack Smashed Potatoes

Green Beans w/ Garlic, Onions, & Red Peppers

Penne Marinara

Penne w/ Basil Cream Sauce

Garlic Mashed Potatoes

Herb Roasted Redskin Potatoes

Parslied Redskin Potatoes

Bacon & Smoked Gouda

Smashed Potatoes



Accompanied by Rolls, Butter & Beverages

Champagne Toast for Head Table

———— **\$75.95 PER PERSON** ————
OPEN BAR, GRATUITY, & TAX INCLUDED

The STANDARD **SIT-DOWN** MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

APPETIZERS CHOOSE 3

Spinach & Artichoke Dip w/ Grilled Pita Chips

Assorted Cheese Display w/ Dipping Sauce & Crackers

Sweet & Sour Meatballs

Mac & Cheese Bites w/ BBQ Ranch

Smoked Bacon Queso Dip w/ Tortilla Chips

Assorted Vegetable & Cracker Tray with Hummus

ENTREES CHOOSE 2

UNLESS CHOOSING THE COMBO MEAL

Parmesan Crusted Chicken w/ Tomato Basil Butter

Chicken Romano w/ Lemon Cream Sauce

Baked Cod w/ Lemon Cream Sauce

Slow Roasted Sirloin w/ Red Wine Sauce

Traditional Stuffed Chicken w/ Supreme Sauce

Twin Bistro Filets w/ Cabernet Demi-Glace

Bistro Filet & Parmesan Crusted Chicken COMBO w/ Garlic Herb Butter

SIDES CHOOSE 2

Fresh Vegetable Medley

Green Bean Amandine

Amaretto Glazed Carrots

Broccoli, Cauliflower, & Carrots

Cheddar Jack Smashed Potatoes

Green Beans w/ Garlic, Onions, & Red Peppers

Baked Penne Marinara

Garlic Mashed Potatoes

Herb Roasted Redskin Potatoes

Parslied Redskin Potatoes

Buttered Corn



Accompanied by Rolls, Butter & Beverages

Champagne Toast for Head Table

————— **\$68.95 PER PERSON** —————
OPEN BAR, GRATUITY, & TAX INCLUDED

The SIGNATURE **SIT-DOWN** MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

APPETIZERS CHOOSE 4

Spinach & Artichoke Dip w/ Grilled Pita Chips

Assorted Cheese Display w/ Dipping Sauce & Crackers

Sweet & Sour Meatballs

Sausage Stuffed Mushrooms

Mac & Cheese Bites w/ BBQ Ranch

Seafood Dip w/ Toasted Pita Chips

Assorted Vegetable & Cracker Tray with Hummus

ENTREES CHOOSE 2

Parmesan Crusted Chicken w/ Tomato Basil Butter

Caprese Stuffed Chicken w/ Roasted Tomato Pesto Sauce

Crabmeat Crusted Twin Bistro Filets w/ Lobster Butter

NY Strip w/ Smoked Hickory Butter

Pan Seared Salmon w/ Lemon Dill Butter

Crabmeat Stuffed Sole w/ Lemon Butter

SIDES CHOOSE 1 VEGETABLE & 1 STARCH

Garlic Mashed Potatoes

Herb Roasted Redskin Potatoes

Twice Baked Potatoes

Sour Cream & Chive Mashed Potatoes

Cheddar Jack Smashed Potatoes

Bacon & Smoked Gouda w/

Smashed Red Potatoes

Fresh Vegetable Medley

Green Bean Amandine

Amaretto Glazed Carrots

Broccoli, Cauliflower, & Carrots

Green Beans w/ Garlic, Onions, &

Red Peppers



Accompanied by Rolls, Butter & Beverages

Champagne Toast for Head Table

————— **\$75.95 PER PERSON** —————
OPEN BAR, GRATUITY, & TAX INCLUDED

The LUXE SIT-DOWN MENU

SALAD

Mixed Green Salad w/ Homemade Italian Vinaigrette

APPETIZERS CHOOSE 4

Assorted Cheese Display w/ Dipping Sauce & Crackers

Sweet & Sour Meatballs

Sausage Stuffed Mushrooms

Crabmeat Stuffed Mushrooms

Mini Egg Rolls w/ Soy Ginger Sauce

Seafood Dip w/ Toasted Pita Chips

Assorted Vegetable & Cracker Tray with Hummus

ENTREES CHOOSE 2

Macadamia Nut Crusted Chicken w/ a Frangelico Beurre Blanc

Stuffed Tuscan Chicken w/ Pesto Cream Sauce

Jumbo Lump Crab Cake w/ Roasted Red Pepper & Shallot Coulis

Crabmeat Stuffed Filet w/ Lobster Butter

Filet Mignon w/ a Cabernet Demi Glace

Prime Rib of Beef w/ Au Jus and Horseradish Cream

SIDES CHOOSE 1 VEGETABLE & 1 STARCH

Garlic Mashed Potatoes

Herb Roasted Redskin Potatoes

Twice Baked Potatoes

Cheddar Jack Smashed Potatoes

Green Beans w/ Garlic, Onions, & Red Peppers

Fresh Vegetable Medley

Green Bean Amandine

Broccoli, Cauliflower, & Carrots

Asiago Mashed Potatoes



Accompanied by Rolls, Butter & Beverages

Champagne Toast for Head Table

————— **\$80.95 PER PERSON** —————
OPEN BAR, GRATUITY, & TAX INCLUDED

The STANDARD **BAR** MENU



YOUR CELEBRATION INCLUDES A VARIETY OF MIXERS, PEPSI PRODUCTS, LEMONADE, ICED TEA, AND FRESHLY BREWED COFFEE TO COMPLEMENT EVERY TOAST.

DRAFT BEER (CHOICE OF 3)

COORS LIGHT - YUENGLING - MILLER LIGHT
MICHELOB ULTRA - BUDLIGHT - IC LIGHT - BUDWEISER

LIQUOR

BOURBON - SCOTCH - SPICED RUM
SILVER RUM - COCONUT RUM - VODKA
GIN - BRANDY - TEQUILA
AMARETTO - PEACH SCHNAPPS - APPLE PUCKER
IRISH CREAM - COFFEE LIQUEUR

RED WINES

MERLOT
CABERNET SAUVIGNON
MALBEC

WHITE WINES

MOSCATO
CHARDONNAY
WHITE ZINFANDEL
SAUVIGNON BLANC
PINOT GRIGIO
RIESLING

SPARKLING WINES

LAMBRUSCO

INCLUDED IN EVERY WEDDING PACKAGE
OPEN BAR, GRATUITY & TAX INCLUDED

The SIGNATURE **BAR** MENU



ENHANCE YOUR EXPERIENCE WITH PREMIUM SELECTIONS. THIS PACKAGE INCLUDES *EVERYTHING* IN THE STANDARD BAR PACKAGE, *PLUS* THE FOLLOWING ELEVATED BRANDS.

VODKA

ABSOLUT - TITO'S

GIN

BEEFEATERS

WHISKEY

JIM BEAM - JACK DANIEL'S
SEAGRAM'S 7 - SOUTHERN COMFORT

SCOTCH

DEWAR'S

RUM

BACARDI - CAPTAIN MORGAN
MALIBU RUM

TEQUILA

JOSE CUERVO

LIQUERS

KAHLUA - BAILEY'S IRISH CREAM
AMARARETTO DI SARONNO

ADD \$17 PER PERSON FOR THE SIGNATURE BAR UPGRADE + 20% GRATUITY.

The LUXE BAR MENU



FOR THE ULTIMATE BAR EXPERIENCE, THIS PACKAGE INCLUDES EVERYTHING IN THE STANDARD AND SIGNATURE BAR PACKAGES, PLUS AN EXCLUSIVE SELECTION OF THESE TOP-SHELF BRANDS.

VODKA

ABSOLUT - TITO'S - GREY GOOSE

GIN

BEEFEATERS - TANQUERAY
BOMBAY SAPPHIRE

WHISKEY

JIM BEAM - JACK DANIEL'S
SEAGRAM'S 7 - SOUTHERN COMFORT
MAKER'S MARK - CROWN ROYAL - JAMESON
JOHNNY WALKER - GLENFIDDICH

SCOTCH

DEWAR'S

RUM

BACARDI - CAPTAIN MORGAN
MALIBU RUM - MYER'S DARK RUM

TEQUILA

JOSE CUERVO-1800

LIQUERS

KAHLUA - BAILEY'S IRISH CREAM
AMARARETTO DI SARONNO

ADD \$19 PER PERSON FOR THE LUXE BAR UPGRADE + 20% GRATUITY.
