



the
**WEDDING
PACKAGES**

LAUREL BELL EVENT CENTER
2026



WEDDING GUIDE



FACILITY

- \$1200 Facility Fee REQUIRED at Booking (*non-refundable*)
- 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

- 15% 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*)

The

WEDDING GUIDE ...CONTINUED

FOOD & DRINK



- Your Choice from 6 All-Inclusive Wedding Packages
- All Packages Include a 4-Hour Open Bar
 - Includes 1-Hour for Appetizers and Cocktails



- (additional time for additional cost)*
- All Menus Include Non-Alcoholic Beverages
 - (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 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/ Rosy Alfredo Sauce

Sliced Roast Beef w/ Red Wine Sauce

Baked Ham w/ Brown Sugar & Honey Mustard Glaze

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

———— **\$58.95 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/ Rosy 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*

————— **\$64.95 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 Coron 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

————— **\$70.95 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 Demic 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

————— **\$65.95 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 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

————— **\$71.95 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

Asiago Mashed Potatoes

Fresh Vegetable Medley

Green Bean Amandine

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 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

SAUZA

LIQUERS

KAHLUA - BAILEY'S IRISH CREAM
AMARARETTO DI SARONNO

ADD \$16 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

SAUZA - 1800

LIQUERS

KAHLUA - BAILEY'S IRISH CREAM
AMARARETTO DI SARONNO

ADD \$18 PER PERSON FOR THE LUXE BAR UPGRADE + 20% GRATUITY.
