

Titanium Theatre Wedding Packages

APPETIZERS: per Trays **Some INCLUDED IN PACKAGES**

1. Mini-meatballs/marinara sauce. \$45/\$85
2. Fresh Mozzarella sticks. Lg (30 people) \$45/\$80
3. Stuffed Mushrooms. Lg (30 people) \$50/\$85
4. Veggie platter Lg (45 people) sm (20 people) \$50/\$80
5. Cheese & crackers. Lg (45 people) sm (20 people) \$55/\$85
6. Calamari. One size up to 35 guests \$100
7. Wings, honey or BBQ, garlic parm, teriyaki, hot. \$70/\$135
8. Boneless Wings: honey barb/buffalo/habenera \$70/\$135
9. Fresh cut fruit bowl large tray \$100. (40 people) Sm \$70 (25 people)
10. Charcuterie Board: cured meats and other meat products paired with different accompaniments, such as toast, fruit, cheese, and sauces \$150+
11. Fruit bowl feeds 60. \$110

Dinner Entrees:

You may select three entrees

1. Chicken Marsala- Italian-American dish of golden pan-fried or oven baked chicken cutlets and mushrooms in a rich Marsala wine sauce.
2. Francaise- flour-dredged, egg-dipped, sautéed chicken cutlets with a lemon-butter and white wine sauce.
3. Picatta- chicken breast cutlets, dredged in flour browned, and served with a sauce of butter, lemon juice, capers, and either stock or white wine.
4. Chicken Parmigiana
5. Barbecued chicken with rosemary and garlic with olive oil and sea salt.

Pasta

6. Penne Alla vodka or add chicken \$40 – perfectly seared chicken, chunky tomatoes, and the best creamy sauce
7. Barbecued chicken great with rosemary and garlic with olive oil and sea salt. Add pasta or ziti salad as a secondary entrée.
8. Pasta and marinara sauce
9. Lasagna
10. Stuffed Shells with ricotta cheese add spinach \$20,

Pork

1. Sausage & peppers
2. Broccoli Rabe with grilled sausage or chicken

Meat

3. Meatballs
4. Sliced Roast Beef/gravy and mushrooms (upcharge \$3 pp) Prime Rib (upcharge \$4 pp)

Italian options

5. Eggplant parmigiana
6. Eggplant Rollatini.
7. Mac and cheese
8. Chicken Tenders.
9. Fries



SALADS Feeds 25 people per large tray. 10 people per half tray

Packages include your choice of either a house or Caesar salad.

House or Caesar Salad and bread and butter
 Chef Salad. \$50 +. Turkey, roast beef, ham, provolone, boiled eggs, salami, pepperoni
 *Bread and butter is served with all dinner options.

Spanish Dishes Entees

- **Arroz con Gandules** – Puerto Rican rice, or Arroz con Gandules (Rice with Pigeon Peas) is a classic dish.
- **Pernil pork**- Crispy, juicy Puerto Rican Pernil is slow roasted until fall-apart tender. Seasoned with garlic, adobo, cracked pepper and herbs for maximum flavor and incredible taste!

Upcharge for meat and fish entrees: prices vary based on market price. \$3 to \$5pp

- Prime Rib
- Roast beef

- Stuffed Filet of Sole
- Shrimp Scampi
- Salmon
- Flank Steak

Starches. You may select one starch

1. Garlic roasted mashed potatoes
2. Herbed roasted potatoes
- 4.. Macaroni or Potato Salad
5. Sweet Potato with brown sugar

Vegetables You may select one vegetable

1. Green bean /almondine.
 2. Broccoli with or w/o cheese
 3. Cauliflower with or w/o cheese
 5. Sweet Corn
 6. Asparagus w/garlic, herbs, butter
- Vegetable mix (carrots, broccoli, cauliflower)

WEDDING DINNER All INCLUSIVE PACKAGES INCLUDE:

- One hour for ceremony in a separate room, including a beautiful wedding arch decorated with greenery, flowers and chairs.
- Five-hour reception with a buffet-style dinner and soft-drinks
- Four hours open bar includes beer and wine, top shelf and premium included
- Numbered guest tables including bride & groom head table fully decorated with linens, runners, chair sashes, place settings and lovely centerpieces with choice of color theme
- Two appetizers of choice, Empanadas, Charcuterie, Mini Meatballs
- Three entrees, one starch, one vegetable, salad, bread & butter
- Dessert/cake table decorated with backdrop, flowers and décor
- Campaign toast
- Coffee/tea
- VIP room for bride and bridal party. After ceremony, perfect for bride and groom photos
- Elegant up-lighting and Led lighting along with especial effects after dinner
- Tv visual. Provide a mp4 slide show to project on the tvs.
- DJ and 30 min in-person consult prior to your wedding day
- Nonstop customer service to ensure your event runs smoothly.
- One hour rehearsal with wedding party. We can provide a plated rehearsal dinner for \$24 per person which includes soft drinks and choice of 3 entrees for your party.
- One hour consultation 5 days prior to event to review

GUEST Count	PRICE	GUEST Count	PRICE
30 to 50	\$6,725	106 to 120	\$12,800
51 to 61	7,649	121 to 135	\$14,900
62 to 75	8,825	136 to 150	\$16,500
76 to 90	10,085	151 to 165	\$17,900
91 to 105	11,345	166 and over	Priced accordingly

For small weddings under 30, \$3200. *All prices include tax and gratuity

Name:

Address:

Cell:

Headcount:

Email:

Date Requested:

Ceremony room choice

Reception room:

*Bar service set up fee of \$100 and up. Covers bar amenities: lemons, limes, cups, napkins, cherries, olives.

Open bar: ___\$25 per person/4hrs drinks \$9 and under. ___\$30 per person/4hrs \$11 and under. ___ \$35 per person/4hrs Premium/Top

CrC bar___ **Run tab** _____ **A gratuity of 20% will apply to all tabs for bar staff.**



Add-ons: à la carte. (Note: some add-ons are included in your package)

Photo Booth & backdrop	\$590	Arcade room.	\$50 per hour	Led Robot 1 hour on dance floor	\$150
Double throne chair.	\$225	Printed menu card on dinner plates.	\$1 per	TV visual. Slideshow on Tvs.	\$40
White chairs	\$150	Candy table	\$7 per person	Live Band	\$1000 plus
VIP room	\$200	Dj	\$200 per hour	Table décor	\$100 plus per table
Coffee/tea	\$100	Champagne toast	\$25 per table	Photographer	\$200 per hour plus

SECURITY DEPOSIT: \$300 Refundable 3 to 7 days after event so long as there is no damage and guests depart 20 minutes after the end of event.

Total _____ plus tax _____ = _____ Reservation deposit 33% of total _____

RESERVATION DEPOSITS ARE NONREFUNDABLE BUT NECESSARY TO HOLD YOUR DATE.

RENTING THE HALL, TABLE AND CHAIRS ONLY ALONG WITH A BARTENDER WITH A CASH/CRC BAR INCLUDES STAFF AND GRATUITY:

Hourly room rental: Tables and chairs are included but there is a \$15 table rental for last minute additional table and chair requests. *Includes all Led and special lighting effects and soft drinks, cups, bar amenities and bar napkins*

- Grand** (70 guests minimum, holds up to 90 guests) \$350 per hr
- Crystal** \$300 per hr holds up to 70 guests
- BOTH Grand & Crystal room \$550 per hour**
- Rustic room** \$300 per hr, holds up to 80 guests.
- Loft** \$200 per hr (next door building) holds up to 60 to 70 guests.



No outside liquor allowed inside the Titanium building.

Table décor upgrade option: All glassware and porcelain plates:
\$150 per table: **linens, runner, centerpiece, chair sashes, glassware, silverware, porcelain plates, cloth napkins.** Tables seat up to 10 guests. _____ x _____ = _____. Color theme: _____

**If you décor your tables, it's \$50 per hr. to set-up. We can provide up to 8 chafing dishes and sternos along with table coverings and skirt around buffet table for \$150 Additional chafing dish sets are \$10 each.*

Special Note to consider when considering Outside Catering:

Your wedding is a very special day. Catering your own wedding event with an outside source is not recommended but is allowed. However, it does take our staff away from their duties when they need to wait for your caterer to arrive on time and ensure the reception runs on a timely schedule. Our staff also needs to observe that food is transferred correctly into the venue avoiding spills that can cause slip and falls if not seen during this transfer. Food must be handled accordingly throughout the event. You are responsible to have enough chafing dishes and sternos for the amount of food trays being brought in. Additional trays of the same food must sit in a food warmer brought in by your caterer. We cannot provide one for you. Our staff will not handle your food nor serve it. Parties must also be sure they bring along the correct serving utensils and amenities and have someone from your party monitoring the buffet to clean up food or liquid spills on the table and replace empty food trays. Staff will clean up spills on the floor and oversee the procedures of food safety. Water trays must be filled with water to avoid burning food and sternos must be used to keep your food warm. Because of the high maintenance that is required, there is a \$200 service fee included in your hourly fee. You will be charged for any items your caterer forgets to bring, such as serving utensils, sternos, gloves, or anything else required to provide you a great experience. You will not have access to our kitchen. We cannot allow any food to be warmed up in our ovens or stored in our refrigerators or freezers for health regulations. Titanium is not responsible for food allergies or errors on your caterer's part. We want you to have a beautiful, memorable experience with all aspects of your wedding, therefore, open communication of these expectations is important. Thank you for considering Titanium Theatre Event Hall