CARSON'S

Wedding Menu Packages

The Event Barn at Highland Farms

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Buffet Comparison

	WHITE GLOVE	PLATINUM	SIGNATURE	TRADITIONAL
White or Ivory table linens and napkins for guest tables	X *Floor-Length Linens*	X *Floor-Length Linens*	X *Floor-Length Linens*	X *Square Linens*
White or Ivory table linens for the bridal, gift, cake, cookie, guest book/registry and buffet tables	X	X	X	X
Cake cut and served at no additional charge	X	X	X	X
Cookies elegantly displayed at no additional charge	X	X	X	X
Sit-down service for head table	X	X	X	X
Head Table decorated with tulle and lights	X			
Full Salad Bar	X	X		
Side Dish Selections	*Three*	*Two*	*Two*	*Two*
Hot Hors D'Oeuvres	*Three*	*Two*	*One*	
Elegant Cheese and Vegetable Board	X *Includes Pepperoni and Oven Roasted Ham*	X *Includes Pepperoni and Oven Roasted Ham*	X	X

White Glove Includes

white or ivory floor-length table linens, white or ivory napkins, china, silverware, water glasses

Platinum Includes

white or ivory floor-length table linens, white or ivory napkins, china, silverware

Signature Includes

white or ivory floor-length table linens, white or ivory napkins, china, silverware

Traditional Includes

white or ivory square table linens, white or ivory napkins, china, silverware

The above equipment is included in your package.
Other options available to personalize your reception at an additional charge.

White Glove Buffet

Hot Hors D 'Oeuvres {Choice of Three}

Crab Stuffed Mushrooms
Sweet and Sour Meatballs
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-Wrapped Scallops (add $0.75 per guest)

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

Full Salad Bar

Refreshing Mixed Greens and Romaine with an Array of Fresh Toppings, Ranch, Italian and Caesar Dressings

Specialty Salads {Choice of Two}

Broccoli Salad
Waldorf Salad
Potato Salad
Pasta Salad
Coleslaw
Fruit Salad (Add $1.00 Per Person)

Signature Entrees {Choice of Two}

Carving Station with Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Cordon Bleu
Carson's Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Parmesan-Crusted Chicken with Alfredo Sauce
Chicken Marsala
Chicken Saltimbocca
Crab Stuffed Cod
English-Style Baked Cod
Buttermilk Fried Turkey Breast
Oven Roasted Pork Tenderloin

Side Dishes {Choice of Three}

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Baked Potato Bar (add $3 Per Guest)
Feta and Sundried Tomato Mac & Cheese
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera
Wild Rice Pilaf
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, and Coffee

Breads Station

Assorted Sliced Breads and Dinner Rolls with Butter

$46.95 *per guest*

Plus 6% Sales Tax & 21% Service Charge

Platinum Buffet

Hot Hors D 'Oeuvres {Choice of Two}

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add $0.75 per guest)
Sweet and Sour Meatballs

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and Cheddar, Pepper Jack, Colby Jack Cheeses accompanied by an Assortment of Fresh Vegetables, Crackers, and Ranch and Mustard Dip

Full Salad Bar

Refreshing Mixed Greens and Romaine with an Array of Fresh Toppings, Ranch and Italian Dressings

Specialty Salads {Choice of Two}

Broccoli Salad
Waldorf Salad
Potato Salad
Pasta Salad
Coleslaw
Fruit Salad (add $1.00 per guest)

Signature Entrees {Choice of Two}

Carving Station w/ Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Cordon Bleu
Carson's Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Parmesan-crusted Chicken with Alfredo Sauce
Chicken Marsala
Chicken Saltimbocca
Crab Stuffed Cod
English-Style Baked Cod
Buttermilk Fried Turkey Breast
Oven Toasted Pork Tenderloin

Side Dishes {Choice of Two}

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Baked Potato Bar (Add $3 Per Guest)
Feta and Sundried Tomato Mac & Cheese
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera
Wild Rice Pilaf
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Coffee, and Water

Bread Station

Assorted Sliced Breads and Dinner Rolls with Butter

$41.95 *per guest*

Plus 6% Sales Tax & 21% Service Charge

Signature Buffet

Elegant Cheese & Vegetable Board

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

Hot Hors D 'Oeuvres {Choice of One}

Crab Stuffed Mushrooms
Swedish Meatballs
Sweet and Sour Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add $0.75 per guest)

Specialty Salads {Choice of Two}

Tossed Salad with Ranch & Italian Dressing
Broccoli Salad
Waldorf Salad
Potato Salad
Pasta Salad
Coleslaw
Fruit Salad (add $1.00 per guest)

Traditional Entrees {Choice of One}

Signature Stuffed Chicken Breast
Baked Ham with Apricot and Brown Sugar Glaze
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Hot Italian Sausage Bake
Fried or Baked Chicken
English-Style Cod
Roast Beef Au Jus
Buttermilk Fried Turkey Breast
Oven Roasted Pork Tenderloin

Signature Entrees {Choice of One}

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Chicken Romano with Lemon Caper Sauce
Chicken Cordon Bleu
Chicken Marsala
Crab Stuffed Cod
Chicken Saltimbocca

Side Dishes {Choice of Two}

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Baked Potato Bar (Add $3 Per Guest)
Feta and Sundried Tomato Mac & Cheese
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera
Wild Rice Pilaf
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water, and Coffee

Dinner Rolls

Dinner Rolls with Butter

$34.95 *per guest*

Plus 6% Sales Tax & 21% Service Charge

Traditional Buffet

Elegant Cheese & Vegetable Board

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

Specialty Salads {Choice of Two}

Tossed Salad with Ranch & Italian Dressing
Caesar Salad
Greek Salad
Broccoli Salad
Waldorf Salad
Potato Salad
Pasta Salad
Coleslaw
Fruit Salad (add $1.00 per guest)

Traditional Entrees {Choice of Two}

Signature Stuffed Chicken Breast
Fried or Baked Chicken
Roast Beef Au Jus
Baked Ham with Apricot and Brown Sugar Glaze
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Hot Italian Sausage Bake
Hot Italian Sausage with Buns
English-Style Cod
Baked Penne in Marinara Sauce
Baked Penne in Alfredo Sauce
Buttermilk Fried Turkey Breast

Side Dishes {Choice of Two}

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Baked Potato Bar (Add $3 Per Guest)
Feta and Sundried Tomato Mac & Cheese
Wild Rice Pilaf
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, Water, and Coffee

Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Two Entrées **$26.95** *per guest*

Plus 6% Sales Tax & 21% Service Charge

Sit-Down

Salads
Spring Mix, Caesar, or Spinach Salad

Entrees {Choice of Two}

Tier 1 Selections {$35.95 per guest}
Carson's Signature Stuffed Chicken Breast
Sliced Roast Beef Au Jus
Baked Ham with Apricots and Brown Sugar Glaze
Stuffed Pork Chop
English-Style Cod or Cod Almondine

Tier 2 Selections {36.95 per guest}
Chicken Marsala
Chicken Cordon Bleu
Sliced Roast Pork Loin with Orange Marmalade Glaze
Crab Stuffed Cod

Tier 3 Selections {$38.95 per guest}
Chicken Romano
Tenderloin Beef Tips with Portobello Mushrooms in Bordelaise Sauce
Veal Romano
Chicken Saltimbocca

Tier 4 Selections {$42.95 per guest}
Roast Sliced Tenderloin of Beef Bordelaise
Jumbo Shrimp Scampi served Over Wild Rice
Grilled Chicken Breast with One Crab Cake with Remoulade Sauce
Grilled Salmon Fillet with Creamy Dill Sauce

Vegetarian Selections {$35.95 per guest}
Eggplant Parmesan
Vegetarian White Lasagna
Pasta Primavera
Baked Penne Marinara

Side Dishes {Choice of Two}
Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Wild Rice Pilaf

Vegetables {Choice of Two}
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Soup {Choice of One}
{Additional $3.00 per Guest}
Italian Wedding, Cream of Broccoli, Vegetable

Beverage Station
Iced Tea, Lemonade, Water, and Coffee

Dinner Rolls
Dinner Rolls with Butter

Plus 6% Sales Tax & 21% Service Charge

Sit-down Includes

white or ivory floor-length table linens, white or ivory napkins, china, silverware, water glasses

Sit-Down Hors D'Oeuvres Package (Optional)

Hot Hors D'oeuvres are butler passed with the sit-down package at no additional charge

Elegant Cheese & Vegetable Board

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

Hot Hors D'oeuvres {Choice of Two}

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add $0.75 per guest)
Sweet and Sour Meatballs

7.00 *per guest*
Plus 6% Sales Tax & 21% Service Charge

Stations

Stations are priced per person

Bruschetta and Crostini Station $7.95

Oven roasted tomato bruschetta and hot & sweet pepper bruschetta, served with our oven toasted crostini.

Antipasto Station $9.95

Fresh prosciutto wrapped melon, balsamic roasted red peppers and olives, tomato, basil and fresh mozzarella platter with extra virgin olive oil. A selection of domestic and imported artisan cheeses with breads and crackers, salted nuts, fresh and dried fruit.

Pasta Station $15.95

This chef-attended station features Delallo penne and angel hair pastas, marinara and alfredo sauces with a wide selection of toppings: chicken, crabmeat, shrimp, sausage, onions, mushrooms, garlic, peppers, tomatoes and broccoli.

Fajita, Taco and Quesadilla Station $14.95

Start with a flour tortilla or hard taco shell and begin to create your own favorite Mexican treat from a selection of grilled chicken, grilled steak, seasoned ground beef, grilled shrimp, refried beans, roasted corn, tomato salsa, black bean salsa, guacamole, sour cream, shredded lettuce, chopped tomatoes, Monterey jack cheese, black beans and red rice.

Raw Bar $13.95

Fresh oysters, clams, steamer clams, steamed mussels, shrimp bowl, crab claws and jumbo lump crab salad served with our home made cocktail sauce and herbed tartar sauce.

Mac & Cheese Bar $8.95

Create your own gourmet mac & cheese! Start with our homemade mac & cheese and select from a variety of toppings to make it your own!

Carving Station $16.95

Chef-attended carving station of roasted turkey breast, beef tenderloin and pork tenderloin with chutneys, sauces and warm crusty rolls.

Slider Station $9.95

Mini burgers with artisan cheeses, caramelized onion, bacon and a host of other toppings, crab cake sliders with authentic remoulade or roasted red pepper aioli, miniature gourmet hot dogs with custom relish, pulled pork with hand cut slaw accented with garlic and asiago house made kettle chips.

Comfort Food Station $13.95

All the comforts of food with a gourmet twist . . . Try our feta and sundried tomato mac and cheese, or our buttermilk fried chicken drumettes. How about a medallion of roast turkey with a stuffing cupcake filled with mashed potatoes? The bourbon braised spareribs melt in your mouth.

A minimum of 3 stations are required

Stations

Stations are priced per person

Mashed Potato or Mashed Sweet Potato Station $8.95

Picture steaming mashed sweet potatoes topped with caramelized ginger, brown sugar, shredded pineapple, sugared pecans and clove infused butter. Need we say more?

New York Steakhouse Station $19.95

Slow roasted tenderloin or grilled porterhouse, slow roasted pork tenderloin, creamed spinach and baked potato bar with savory toppings are complimented by a full array of house-made specialty steak sauce.

Baked Potato Bar $8.95

It all starts with a baked russet or oven roasted yam – then the fun begins as guests choose from an array of gourmet and savory toppings which include cheeses, herb infused butters, caramelized onions, bacon, fresh chives, steamed broccoli or cauliflower, lobster or crabmeat, chili, sour cream and a whole host of other delicious offerings.

Chopped Salad Station $7.95

Watch as chefs chop a mixture of greens, cheeses, fruits, and vegetables to create your ultimate salad blend with your choice of dressing and accents like crispy wonton strips or rice noodles.

Salad-tini Station $8.95

Mixed greens, artisan cheeses, nuts, fruits, vegetable accompaniments shaken, not stirred together in martini shakers with the dressing of your choice and served up in a martini glass.

Pittsburgh Station $15.95

Pittsburgh specialties of pierogis, mini chipped ham BBQ sandwiches, kielbasa and sauerkraut, stuffed cabbage rolls, and Klondike bars.

Brownie/Martini Sundae Bar $7.95

This attended station offers guests the choice of two ice cream flavors and a wide selection of toppings sure to please all ice cream lovers!

A minimum of 3 stations are required

Stations include

white or ivory floor-length table linens, white or ivory napkins, china, silverware

Premiere Picnics *{priced per person}*

Plus 6% Sales Tax & 21% Service Charge

Great Steak Escape $31.95
12 oz. New York Strip Steak and Homestyle BBQ Chicken

Bob's K-Bobs $27.95
Beef Kabobs and Tender Chicken Kabobs marinated and seasoned then grilled to perfection.

Classic Country Ribs & Chicken $29.95
Farmland USDA St. Louis Pork Ribs smothered with BBQ Sauce and grilled to perfection, served with Fresh Cut Chicken Breast marinated with garlic and a blend of spices.

All American Barbecue $25.95
15-hour Pulled Pork Tenderloin or our Famous Baked Chicken with a Tangy BBQ Sauce and All Beef Hamburgers and Hot Dogs with the fix'ens.

Pig Roast Extravaganza $32.95
Roasted Pig, Fried or BBQ Chicken, Kielbasa and Sauerkraut, Baked Beans, Rolls, and Texas Corn Bread

Salads (Two)
Fruit Salad
Tortellini Romano
Classic Potato Salad
Broccoli Salad
Macaroni Salad
Cole Slaw
Pasta Salad
Waldorf Salad
Tossed Salad
Caesar Salad
Greek Salad
Spinach Salad

Sides (Two)
Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Wild Rice Pilaf
Feta and Sundried Tomato Mac & Cheese
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station
Lemonade, Iced Tea, and Coffee

Traditional Picnic

Elegant Cheese & Vegetable Board

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

Entrées {Choice of Two}

Italian Sausage with Buns
Pulled Pork Barbecue with Buns
Italian Roast Beef with Buns
Kielbasa & Sauerkraut with Buns
BBQ Chicken
Fried or Baked Chicken
Baked Rigatoni with Meat Sauce
Stuffed Shells
Stuffed Cabbage Rolls
Boneless Chicken Breast
All Beef Hot Dogs with Buns
USDA Choice Hamburgers with Buns

Salads {Choice of Two}

Fruit Salad
Tortellini Romano
Potato Salad
Broccoli Salad
Macaroni Salad
Cole Slaw
Pasta Salad
Waldorf Salad
Tossed Garden Salad
Caesar Salad
Greek Salad
Spinach Salad

Side Dishes {Choice of One}

Parsley Red Skin Potatoes
Roasted Red Skin Garlic Mashed Potatoes
Butter Brown Sugar Smashed Sweet Potatoes
Twice Baked Potatoes
Sea Salt and Olive Oil Fingerling Potatoes
Creamy Potato Casserole
Baked Potato Bar (Add $3 Per Guest)
Feta and Sundried Tomato Mac & Cheese
Wild Rice Pilaf
Glazed Baby Carrots
Green Beans Almondine
Vegetable Medley
Baked Broccoli with Seasoned Breadcrumbs
Sweet Buttered Parsley Corn

Beverage Station

Iced Tea, Lemonade, and Coffee

Breads & Rolls

Dinner Rolls with Butter

$25.95 *per person*

Plus 6% Sales Tax & 21% Service Charge

Picnic Buffets Include

white or ivory square table linens, white or ivory napkins, china, silverware

Enhancements

Additional Hors D'Oeuvres - *Pricing as Listed*

Family Style Service *- $4.00 Per Guest Added to Any Buffet*

Additional Buffet Entrée *- $3.00 Per Guest*

Additional Buffet Side Dish - *$2.00 Per Guest*

6% Tax and 21% Service Charge Will Be Added to ALL Menu Packages.
Service Charge Covers Set-Up, Clean-Up, and Staffing!

Hors D 'Oeuvres

Chilled Displays

{Price per person}

Cheese & Veggie Display $4.95
display of domestic cheeses and fresh vegetables served with crackers, spicy mustard and ranch dip

Gourmet Display $4.95
display of domestic cheeses, cubed meats and fresh vegetables served with crackers, spicy mustard and ranch dip

Premier Display $5.95
display of domestic cheeses, cubed meats, fresh vegetables and fruit served with crackers, mustard and ranch dip

Antipasto Display $9.95
fresh prosciutto wrapped melon, balsamic roasted red peppers and olives, tomato, basil and fresh mozzarella platter with extra virgin olive oil. A selection of domestic and imported artisan cheeses with breads and crackers, salted nuts, fresh and dried fruit

Customer Favorites

{Price per person}

Bruschetta Display $3.50
oven roasted tomato bruschetta and hot & sweet pepper bruschetta served with our fresh oven toasted crostini

Spinach & Artichoke Dip $3.75
a creamy mixture of spinach, artichokes and cheeses oven-baked to a golden brown and served with our homemade tortilla chips

Buffalo Chicken Dip $3.75
creamy dip with blended cheese, chicken, and buffalo sauce served with our homemade tortilla chips

Hot Bites

{Price per person}

Beef or Chicken Kabob $4.50
tender cubes of sirloin, red & green peppers and onions on a skewer

Thai Peanut Chicken Satay $4
chicken tenderloin marinated in a delicious blend of peanuts and Thai spices served on a skewer

Crab Stuffed Mushroom $4
a whole mushroom cap filled with a delicious crabmeat

Mushroom Florentine $3.50
a whole mushroom cap filled with a blend of spinach, Brie and spices

Sausage Stuffed Mushroom $3.50
a whole mushroom cap filled with a delicious spicy Italian sausage

Spanakopita $3.50
flakey triangle phyllo pastry filled with spinach and Feta cheese

Assorted Mini Quiche $3.50
black bean & pepper jack, lorraine, florentine, or three cheese and mushroom

Crab Cakes $5
a rich blend of flakey crabmeat and spices, lightly breaded and deep fried. Served with a creamy remoulade

Bacon Wrapped Scallops $5.50
tender sea scallops wrapped in lean bacon

Hot Sausage-Stuffed Banana Peppers $3.50
juicy banana peppers stuffed with our spicy sausage

Swedish Meatballs $2.75
juicy meatballs in a delicious creamy gravy

Sweet & Sour Meatballs $2.75
juicy meatballs in a homemade sweet and sour sauce

Gourmet Sliders

{Price per 50 sliders}

Meatball Parm $90
traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

Mini Burgers $100
pint sized versions of gourmet cheeseburgers: smoked bacon & american cheese; caramelized onions & gorgonzola cheese; american cheese & pickle

Mini Chicago Style Hot Dogs $100
pint sized versions of the classic comfort food: mustard & Sauerkraut; Mustard, Relish & Onion; Plain

Philly Style Cheese Steak $100
shaved beef sirloin, american & mozzarella cheeses with peppers & spices in a mini brioche roll

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There is no sincerer love than the love of food.

-George Bernard Shaw

Kid's Menu

You may choose to order a special kid's meal or have kids eat from your chosen menu

Kid's Meals

Chicken Tenders
Mac & Cheese
Applesauce

$12.99 *per kid (0-10 years old)*

Kid's Buffet/Sit-Down/Stations

Half Price *(4-10 years old)*
Free *(0-3 years old)*

Dietary Restrictions

You may order a special meal for any guest with a dietary restriction!

Vegetarian
Vegan
Gluten Free
Dairy Free
Salt Free
Etc.

Some items may already fall into these categories!

Bar Package

RAMP Certified Bartender

$200

Carson's is fully licensed and insured in the state of Pennsylvania to provide all of your bar service needs

All Inclusive Bar Packages

Let us provide everything for your bar services!

Mixer Packages

You bring the booze, we bring the rest!

Non-Alcoholic Beverage Stations

Starting at $1.00 per guest

Signature Cocktail Services

Design a custom signature drink that's perfect for your event!

Bar Packages

	Tier 1	Tier 2	Premium
Beer	*2 Selections of Domestic Bottles*	*2 Domestic & 2 Imported Bottles*	*2 Domestic, 2 Imported, & 1 Premium Bottles*
Wine	*1 Red & 1 White*	*Merlot, Chardonnay & White Zinfandel*	*Merlot, Cabernet Sauvignon, Moscato, Chardonnay, & White Zinfandel*
Vodka		*Absolut*	*Grey Goose*
Gin		*Tanqueray*	*Bombay*
Rum		*Bacardi & Captain Morgan*	*Bacardi 8 & Captain Morgan Spiced Rum*
Scotch		*Dewars*	*Johnnie Walker Red*
Whiskey		*Jack Daniels*	*Jack Daniels & Southern Comfort*
Bourbon		*Jim Beam*	*Jim Beam & Maker's Mark*
Mixers	*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice*	*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice*	*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice*
Glassware	*Wine Glasses & Beer Glasses*	*Wine Glasses, Beer Glasses & Rocks Glasses*	*Wine Glasses, Beer Glasses & Rocks Glasses*
Pricing	**$15 per guest** for 5 hours	**$19 per guest** for 5 hours	**$22 per guest** for 5 hours

Mixer Packages

You bring the booze... we provide the rest!

	Tier 1	Tier 2
Ice	X	X
Garnishes: Lemons, Limes, Olives, & Cherries	X	X
Glassware	Plastic Cups	Wine Glasses, Rocks Glasses & Beer Glasses
Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale	X	X
Mixers: Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda, & Tonic Water	X	X
Bar Essentials: Stirrers, Napkins, & Ice	X	X
Pricing	$3.00 per guest	$4.00 per guest

Packages can be further customized to meet your needs!

Please add 21% service charge to all packages

Suggested Purchase Guide

Bottle sizes are one half gallon
Quantities based on 125-150 people

Beer	15 – 18 Cases (one half keg equals 7 cases of beer)
Chardonnay	4 cases
Cabernet	2 cases
White Zinfandel	2 cases
Vodka	3 – 4 bottles
Gin	2 bottles
Whiskey	2 – 4 bottles
Rum	3 bottles
Peach Schnapps	1 bottle
Champagne	Plan 6 servings per Bottle for a toast

This list is based on general consumption, so if you decide to cut back on something, you should increase the quantity of something else that you feel will be popular with your guests. Many stores offer the option of returning sealed bottles with no label damage.

Avoid more than 3 types of beer to ensure that you do not run out of anything.

MOONSHINE AND ANY OTHER ILLEGAL SUBSTANCES ARE STRICTLY PROHIBITED AT VENUES MANAGED BY CARSON'S. ILLEGAL ITEMS WILL BE CONFISCATED.

Non-Alcoholic Beverage Services

Flavored Water Station

Keep your guests cool with a water station with a variety of flavors, such as cucumber-lemon, raspberry-mint, strawberry-basil, orange-kiwi and blueberry-lime.

$2.50 per guest

Hot Cocoa Bar

Creamy homemade hot cocoa with marshmallows, chocolate chips, peppermints, caramel chips, peanut butter morsels and whipped cream, with cinnamon sticks and Piroulines for stirring.

$2.75 per guest

"Love is Brewing" Coffee Bar

Hot regular and decaf coffee with assorted flavors, sweeteners, and toppings, e.g., cinnamon, nutmeg, pumpkin pie spice cocoa powder, flavored creamers, whipped cream, caramel sauce, chocolate syrup, honey and maple syrup.

$2.75 per guest

Mason Jar Apple Cider Station

Local organic apple cider spiced with our own blend of mulling spices and garnished with sliced apples. Served up in a mason jar urn for rustic fun.

$2.50 per guest

Rentals

Table Linens

Overlays- $15.00 per table

Runners- $8.00 per table

Napkins

Colored napkin- $1.00

Burlap cutlery holder- $1.00

Napkin ring- $1.00

Napkin & ring/holder- $1.75

Glassware

Water Glasses- $0.75

Champagne Flutes- $0.75

Wine Glasses - $0.75

Any 2 Glasses - $1.25

Champagne Bucket- $20

Decorations

Centerpiece- $20

Vase- $10

Wooden slabs- $2.00

Glass mirrors- $2.00

Table Numbers- $2

Antique Window Seating Chart- $40

Decorative Signs- $10

Card Holder- $25

Arch- $150

Backdrop

$300 for first section

$100 for each additional section

Wedding Wagon

$595 for first shuttle

$395 for each additional shuttle

Chair Cover Accessories

Sash- $1.00

Band- $1.00

Pin- $0.50

Photo Booth

3 hour rental- $695

Includes:

Attendant
Professional lighting
Real Prints on demand
CD of event photos
Choice of backdrop
Customized template