



the Bertram
Inn & Conference Center

Wedding Packages





The Big Day...

This Could Be Your Bertram Wedding

5:15PM- Guest Arrival

Valet Parking Service / Coat Check

5:30PM- 6:00PM - Ceremony

6:00PM- 7:00PM - Cocktail Reception

Open Bar Package

Stationed Hors d'oeuvres:

Sushi Display with California Rolls, Philly Rolls, Spicy Tuna, Veggie Rolls and Crab Salad Rolls, Wasabi, Soy and Pickled

Antipasti Display with Authentic Italian Meats, Imported Cheeses, Marinated Vegetables, and Olives. Served with gourmet crackers, Crisp Bread Sticks, & Crustini

Passed Hors d'oeuvres:

Coconut Chicken Tenders with Plum Dipping Sauce

Miniature Crab Cakes with Citrus Aioli

Avocado Chicken Spring Rolls

6:45PM - Ballroom Doors Open

Water-Service / Pre-Set Champagne Toast

7:00PM- Introductions / Toasts / Blessing

7:25PM - Salad Service

Pear & Gorgonzola Salad with Mixed Greens & Walnuts

Served with Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

7:50PM- Duet Entrée Plated Dinner

Combination Plate Of...

Filet of Beef Tenderloin Topped with Roasted Garlic & Basil Compound paired with...

Stuffed Chicken Cordon Bleu Stuffed with Crumbled Prosciutto & Melted Gruyere Cheese

Topped With Smoked Gouda Sauce

Served With....

Potato Gruyere & Roasted Broccolini with lemon butter

8:30PM Cake Cutting

9:15PM Cake & Coffee Station

Stationed Wedding Cake Provided By The Bertram:

French Vanilla & Spice Cake with White Chocolate Ganache

Gourmet Coffee Station Displayed with Whipped Cream, Flavored Syrups, Chocolate Shavings, Cinnamon & Nutmeg

Chocolate Fantasy Gourmet Dessert Presentation

Milk Chocolate Fondue Fountain

Displayed with Strawberries, Pineapple, Sliced Apples, Grapes, Marshmallows, Pretzel Rods, Pound Cake Squares, Cheesecake Lollypops, Graham Crackers, Miniature Cream Puffs,

Biscotti & Maraschino Cherries

Assortment of Mini Pastries, Tarts, and Petit Fours

10:30 PM Late Night Snack

Breakfast for Dinner: Pancakes, Crispy Bacon, Breakfast Sausage, & Hash Browns





All Wedding Reception Packages Include

Complimentary...

On-Site Wedding Coordinator

Complimentary Guest Room for the Bride & Groom

(Upgrade to Our One of a Kind Luxury Honeymoon Cottage-
Ask Your Event Coordinator for Details)

Food Tasting

(For the Bride & Groom & Up to Six Guests Featuring Salads,
Hors D'oeuvres, Entrees, Side Dishes, & Wedding Cake)

Five Hour House Brand Bar Package

Dance Floor

Bartenders

(Appropriate Number Based On Final Count)

Champagne Toast for All Wedding Guests

Double House Linens & Selection of Napkin Color

(Select From Over Ten Linen Choices & Over Twenty Napkin Selections)

House Centerpieces

(Twelve Inch Mirror Tile, Four Votive Candles, & Six Inch Bubble Bowl Vase)



Plated Dinner Packages

The Gold

\$82.00 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

Bacon-Wrapped Scallops
Sausage Stuffed Mushroom Caps
Miniature Crabcakes with Citrus Aioli
Coconut Chicken Tenders with Plum Dipping Sauce

Boursin & Artichoke Bites
Southwest Chicken Beggar's Purses
Roma Tomato & Fresh Mozzarella Bruschetta
Bacon-Wrapped Water Chestnuts
Crispy Asparagus with Asiago Cheese in a Puff Pastry

Stuffed Mushroom Caps Florentine
Crispy Vegetable Egg Rolls
Hibachi Chicken Skewers
Spanakopita
Miniature Beef OR Chicken Wellington

Plated Salad Course of Choice

Selection of One Elite Plated Entrée:

Roasted Filet of Halibut
With a Spicy-Soy Reduction, Wild Mushrooms,
& Fresh Scallions

8 oz. Filet of Beef Tenderloin
With Roasted Garlic Port Demi-Glace

Marinated Chilean Sea Bass
Topped With a Fresh Cucumber Slaw

Grilled Filet Mignon
With Wild Mushroom & Cabernet Sauce

Jumbo Lump Crabcake
With a Citrus Aioli

Selection of One Deluxe Plated Entrée:

Parmesan Crusted Tilapia
With Garlic Aioli

8oz. Strip Steak
With Fire Roasted Onion Bordelaise Sauce

Oven Roasted Filet of Salmon
With Spicy Soy Reduction

Wild Mushroom Stuffed Breast of Chicken
With Melted Leeks & Balsamic-Demi Drizzles

8 oz. Grilled Sirloin Steak
Marinated in an Oriental Sweet Chili Sauce

Stuffed Chicken
Stuffed with Boursin Cheese & Spinach
with a Light Garlic Cream Sauce

Choice of One Starch & One Vegetable

Specially Designed Wedding Cake

Plated Dinner Packages

The Bertram

\$75.50 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

<i>Boursin & Artichoke Bites</i>	<i>Stuffed Mushroom Caps Florentine</i>
<i>Southwest Chicken Beggar's Purses</i>	<i>Crispy Vegetable Egg Rolls</i>
<i>Roma Tomato & Fresh Mozzarella Bruschetta</i>	<i>Hibachi Chicken Skewers</i>
<i>Bacon-Wrapped Water Chestnuts</i>	<i>Spanakopita</i>
<i>Crispy Asparagus with Asiago Cheese in a Puff Pastry</i>	<i>Miniature Beef OR Chicken Wellington</i>

Plated Salad Course of Choice

Selection of One Deluxe Plated Entrée:

<i>Parmesan Crusted Tilapia</i> With Garlic Aioli	<i>8oz. Strip Steak</i> With Fire Roasted Onion Bordelaise
<i>Oven Roasted Filet of Salmon</i> With Spicy Soy Reduction	<i>Wild Mushroom Stuffed Breast of Chicken</i> With Melted Leeks & Balsamic-Demi Drizzles
<i>8 oz. Grilled Sirloin Steak</i> Marinated in an Oriental Sweet Chili Sauce	<i>Stuffed Chicken</i> Stuffed with Boursin Cheese & Spinach with a Light Garlic Cream Sauce

Selection of One Premium Plated Entrée:

<i>Roasted Filet of Cod</i> With Fresh Cilantro- Pineapple Salsa	<i>Tortellini Carbonara</i> With Apple-Wood Smoked Bacon, Fresh Sweet Peas, and a Parmesan Cream Sauce
<i>Cajun Mahi Mahi</i> With Blackened Tomato Salsa	<i>Roasted Vegetable Ravioli</i> With a Roasted Red Pepper & Garlic Cream Sauce
<i>Sautéed Chicken Marsala</i> With Sweet Marsala Wine & Wild Mushrooms	<i>Baked Pork Tenderloin</i> Draped with a Port Wine Demi-Glace
<i>Sauteed Chicken Piccata</i> Braised Artichokes, Capers, & Lemon Beurre-Blanc	

Choice of One Starch & One Vegetable

Specially Designed Wedding Cake

Plated Dinner Packages

The Duet Entrée

\$79.00 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

<i>Bacon-Wrapped Scallops</i>	<i>Boursin & Artichoke Bites</i>	<i>Stuffed Mushroom Caps Florentine</i>
<i>Sausage Stuffed Mushroom Caps</i>	<i>Southwest Chicken Beggar's Purses</i>	<i>Crispy Vegetable Egg Rolls</i>
<i>Miniature Crabcakes with Citrus Aioli</i>	<i>Roma Tomato & Fresh Mozzarella Bruschetta</i>	<i>Hibachi Chicken Skewers</i>
<i>Coconut Chicken Tenders with Plum Dipping Sauce</i>	<i>Bacon-Wrapped Water Chestnuts</i>	<i>Spanakopita</i>
	<i>Crispy Asparagus with Asiago Cheese in a Puff Pastry</i>	<i>Miniature Beef OR Chicken Wellington</i>

Plated Salad Course of Choice

Selection of One Elite Plated Entrée:

<i>Roasted Filet of Halibut</i> With a Spicy-Soy Reduction, Wild Mushrooms, & Fresh Scallions	<i>6 oz. Filet of Beef Tenderloin</i> With Roasted Garlic Port Demi-Glace
<i>Marinated Chilean Sea Bass</i> Topped With a Fresh Cucumber Slaw	<i>Grilled Filet Mignon</i> With Wild Mushroom & Cabernet Sauce
<i>Jumbo Lump Crabcake</i> With a Citrus Aioli	

Paired With...

Selection of One Deluxe Plated Entrée:

<i>Parmesan Crusted Tilapia</i> With Garlic Aioli	<i>6 oz. Strip Steak</i> With Fire Roasted Onion Bordelaise
<i>Oven Roasted Filet of Salmon</i> With Spicy Soy Reduction	<i>Wild Mushroom Stuffed Breast of Chicken</i> With Melted Leeks & Balsamic-Demi Drizzles
<i>8 oz. Grilled Sirloin Steak</i> Marinated in an Oriental Sweet Chili Sauce	<i>Stuffed Chicken</i> Stuffed with Boursin Cheese & Spinach with a Light Garlic Cream Sauce

Choice of One Starch & One Vegetable

Specially Designed Wedding Cake

Buffet Dinner Packages

The Leopard Dinner Buffet

\$79.00 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

<i>Bacon-Wrapped Scallops</i>	<i>Boursin & Artichoke Bites</i>	<i>Stuffed Mushroom Caps Florentine</i>
<i>Sausage Stuffed Mushroom Caps</i>	<i>Southwest Chicken Beggar's Purses</i>	<i>Crispy Vegetable Egg Rolls</i>
<i>Miniature Crabcakes with Citrus Aioli</i>	<i>Roma Tomato & Fresh Mozzarella Bruschetta</i>	<i>Hibachi Chicken Skewers</i>
<i>Coconut Chicken Tenders with Plum Dipping Sauce</i>	<i>Bacon-Wrapped Water Chestnuts</i>	<i>Spanakopita</i>
	<i>Crispy Asparagus with Asiago Cheese in a Puff Pastry</i>	<i>Miniature Beef OR Chicken Wellington</i>

Two Buffet Family-Style Salad Courses of Choice

Selection of One Elite Buffet Entrée:

Broiled Filet of Halibut

With a Spicy-Soy Reduction, Wild Mushrooms, & Fresh Scallions

Roasted Chilean Sea Bass

With Fresh Cucumber Slaw

Sliced Filet of Beef Tenderloin

With Roasted Garlic Port Demi-Glace

Chef- Attended Carving Station *Only*:

(\$125.00 Chef Fee)

Strip Loin Steak

Marinated with Fresh Rosemary & Truffle Oil

Prime Rib

Encrusted in Fresh Garlic & Herbs served with Homemade Creamy Horseradish

Roasted Pork Loin

Baked with Apples & Dates- Served with a Port Reduction

Selection of Two Deluxe Buffet Entrées:

Parmesan Crusted Tilapia

With Garlic Aioli

Blackened Atlantic Salmon

Draped with Sweet Chili & Spinach

Sliced Top Round of Beef

Peppercorn Crusted with Fire Roasted Onion Bordelaise

Marinated Flank Steak

Marinated in an Oriental Sweet Chili Sauce

Stuffed Breast of Chicken

With Boursin Cheese & Spinach Draped with Alfredo Sauce

Cashew Encrusted Breast of Chicken

With a Peach-Pineapple Chutney

Choice of One Starch & One Vegetable

Specially Designed Wedding Cake

Buffet Dinner Packages

The Burgundy Buffet

\$76.50 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

Sausage Stuffed Mushroom Caps

*Miniature Crabcakes with
Citrus Aioli*

*Coconut Chicken Tenders with
Plum Dipping Sauce*

Boursin & Artichoke Bites

Southwest Chicken Beggar's Purses

*Roma Tomato & Fresh Mozzarella
Bruschetta*

Bacon-Wrapped Water Chestnuts

*Crispy Asparagus with Asiago Cheese in a
Puff Pastry*

Stuffed Mushroom Caps Florentine

Crispy Vegetable Egg Rolls

Hibachi Chicken Skewers

Spanakopita

Miniature Beef OR Chicken Wellington

Two Buffet Family-Style Salad Courses of Choice

Selection of Two Deluxe Buffet Entrées:

Parmesan Crusted Tilapia

With Garlic Aioli

Blackened Atlantic Salmon

Draped with Sweet Chili & Spinach

Sliced Top Round of Beef

Peppercorn Crusted with
Fire Roasted Onion Bordelaise

Marinated Flank Steak

Marinated in an Oriental Sweet Chili Sauce

Stuffed Breast of Chicken

With Boursin Cheese & Spinach
Draped with Alfredo Sauce

Cashew Encrusted Breast of Chicken

With a Peach-Pineapple Chutney

Selection of One Premium Buffet Entrée:

Tortelloni di Manzo

Braised Beef Tortelloni with Port Wine Marinara
& Shaved Asiago

Penne Pasta

With Homemade Bolognese Sauce
& Parmesan Cheese

Oven Roasted Turkey

Layered with Cornbread Stuffing & Topped with
Smoked Gouda Sauce

Sautéed Chicken Milanese

With Capers, Fresh Tomatoes,
& Onion Beurre-Blanc

Coconut Crusted Breast of Chicken

Topped with Warm Mango Chutney
& Fresh Scallions

Oven-Baked Filet of Cod

With a Fresh Mediterranean Olive
& Tomato Salsa

Choice of One Starch & One Vegetable

Specially Designed Wedding Cake



Buffet Dinner Packages

The Royal Buffet

\$68.50 per person

Five-Hour Open Bar Package of House Brand Liquors

Displayed Presentation of:

Crudités Array of Fresh Vegetables & Domestic and Imported Cheese Display

Selection of Three Hand-Passed Hors D'oeuvres:

Boursin & Artichoke Bites	Stuffed Mushroom Caps Florentine
Southwest Chicken Beggar's Purses	Crispy Vegetable Egg Rolls
Roma Tomato & Fresh Mozzarella Bruschetta	Hibachi Chicken Skewers
Bacon-Wrapped Water Chestnuts	Spanakopita
Crispy Asparagus with Asiago Cheese in a Puff Pastry	Miniature Beef OR Chicken Wellington

One Buffet Family-Style Salad Course of Choice

Selection of One Deluxe Buffet Entrée:

Parmesan Crusted Tilapia With Garlic Aioli	Marinated Flank Steak Marinated in an Oriental Sweet Chili Sauce
Blackened Atlantic Salmon Draped with Sweet Chili & Spinach	Stuffed Breast of Chicken With Boursin Cheese & Spinach Draped with Alfredo Sauce
Sliced Top Round of Beef Peppercorn Crusted with Fire Roasted Onion Bordelaise	Cashew Encrusted Breast of Chicken With a Peach-Pineapple Chutney

A Selection of Two Premium Buffet Entrées:

Tortelloni di Manzo Braised Beef Tortelloni with Port Wine Marinara & Shaved Asiago	Sautéed Chicken Milanese With Capers, Fresh Tomatoes, & Onion Beurre-Blanc
Penne Pasta With Homemade Bolognese Sauce & Parmesan Cheese	Coconut Crusted Breast of Chicken Topped with Warm Mango Coulis & Fresh Scallions
Oven Roasted Turkey Layered with Cornbread Stuffing & Topped with Smoked Gouda Sauce	Oven-Baked Filet of Cod With a Fresh Mediterranean Olive & Tomato Salsa

Choice of One Starch & One Vegetable

(Add a Specially Designed Wedding Cake for \$4.50 per person)

Entrée Accompaniments

Vegetable Selections

Roasted Lemon Butter Broccolini

Sautéed Green Beans Almondine

Roasted Zucchini, Yellow Squash, & Red Peppers in a Brown Butter Sauce

Sautéed Broccoli, Cauliflower, & Carrots with Olive Oil & Lemon Pepper

Roasted Butternut Squash with Cinnamon Honey Butter

Crispy Garlic & Parmesan Asparagus

Starch Selections

Roasted Fingerling Potatoes with Fresh Rosemary & Sea Salt

Herb Rice Pilaf

Lemon & Ginger Spiced Jasmine Rice

Potato Au Gratin with Gruyere

Roasted Parmesan Encrusted Redskin Potatoes

Garlic & Shallot Whipped Potatoes

Salad Course Selections

Pear & Gorgonzola Salad
with Mixed Greens, & Walnuts

Baby Spinach Salad
with Crispy Bacon, Feta Cheese, & Toasted Almonds

Mixed Greens
with Tomatoes, Cucumbers, & Carrots

Mesclun Greens
with Strawberries, Mandarin Oranges, Bleu Cheese, & Sugared Pecans

Traditional Caesar Salad
with Shredded Parmesan & Garlic Croutons

Mediterranean Cucumber Salad
Fresh Cucumber, Red Onion & Tomato with Feta

Spring Mixed Greens
with Goat Cheese, Dried Cranberries & Candied Walnuts



Package Bar

The Five-Hour House Brand Bar is Included in All Wedding Packages

*One Bartender per 100 Guests Included in Bar Package
Additional Bartenders will be a fee of \$100 per Bartender/per Hour*

House Brands of Liquor...

Sobieski Vodka
Glenmore Gin
Lauder's Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon
Castillo Rum
La Prima Tequila

House Wine Selections

(*Select 3)

Chardonnay • White Zinfandel • Cabernet Sauvignon
Merlot • Sauvignon Blanc • Pinot Grigio • Moscato

Domestic & Imported Beers

(*Select 3)

Bud • Bud Light • Miller Light • Corona • Amstel Light
Heineken • Great Lakes Dortmund Gold • Sam Adams
O'Douls

Pepsi Brand Soft Drinks

Upgrade Any Bar...

(*Liquors Priced by the Bottle – Based upon Consumption)

Call Brands of Liquor

\$70.00 per bottle

Skyv Vodka
Beefeater Gin
J&B Scotch
Canadian Club Whiskey
Jack Daniel's Bourbon
Cruzan Rum
Jose Cuervo

Deluxe Brands of Liquor

\$100.00 per bottle

Vodkas: Grey Goose, Belvedere,
Chopin or Van Gough
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whiskey
Gentleman Jack Bourbon
Myer's Dark Rum
Patron Tequila

Signature Martini Bar Upgrade

Includes...

Vodka Rack Ice Sculpture, Selection
of Olives, Garnishes & Washers
Vodkas: Absolut, Absolut Mandarin,
Absolut Citron, Stoli Raspberry,
Stoli Vanilla, Three Olives Chocolate
& Three Olives Cherry
\$6.00 per person (One Hour)

Add Extra Time To Your Bar:

One-Hour
\$6.00 per person
Two-Hours
\$9.00 per person
Three-Hours
\$12.00 per person

Premium Brands of Liquor

\$85.00 per bottle
Ketel One or Absolut Vodka
Tanqueray Gin
Dewar's Scotch
Seagram's VO Whiskey
Maker's Mark Bourbon
Bacardi Rum
1800 Tequila

Cordials

\$85.00 per bottle
Grand Marnier
Kahlua
Disaronno Amaretto
Bailey's
Godiva Chocolate Liquor
B&B
Drambuie

Upgrade Total Bar Package:

Call Brand \$5.00 per person. Premium Brand \$7.00 per person. Deluxe Brand \$9.00 per person



Displayed Hors d'oeuvre Enhancements

Fresh Mozzarella & Tomato Display

Fresh Mozzarella, Red & Yellow Tomatoes, Fresh Basil & Balsamic Drizzle
\$6.50 per person

Smoked Peppered Salmon Display

Cucumbers, Capers, Tomatoes, Red Onion, Chopped Egg & Dill Sour Cream Served with Gourmet Crackers & Soft Baguette Breads
\$7.25 per person

Jumbo Shrimp Cocktail

Lemon Wedges with Traditional Cocktail Sauce
\$6.25 per person (2pp)

Antipasti Display

Authentic Italian Meats, Imported Cheeses, Marinated Vegetables & Olives with Gourmet Crackers, Crisp Bread Sticks & Crustini
\$7.25 per person

Sushi Display

California Rolls, Philly Roll, Spicy Tuna, Veggie Roll & Crab Salad Rolls with Wasabi, Soy and Pickled Ginger
\$7.25 per person (2pp)

Grilled Marinated Vegetable Display

Zucchini, Yellow Squash, Sliced Red Onion, Red Pepper, & Carrots
\$6.50 per person

Vegetarian Entrée Selections

(Select One)

Summer Vegetable Ravioli

With Roasted Red Pepper & Garlic Cream Sauce

Mushroom Strudel

With Roasted Garlic Aioli

Herb Risotto

Exotic Mushrooms, Asparagus, & Red Pepper Coulis

Pasta Primavera

With Seasonal Fresh Vegetables in a Light Alfredo Sauce

Children's Entrée Selections

\$18.95 Per Child Ages 4-12 Years Old

Select One of the Following to Serve for Your Younger Crowd

Includes Applesauce, French Fries, Soft Drinks, Sampling of Hors d'oeuvres, and Wedding Cake

Chicken Fingers

Homemade Mac-n-Cheese

Grilled Cheese Sandwich

Hamburger or Cheeseburger

Stadium Hot Dog

Cheese or Pepperoni Pizza



Entrée Upgrades

Upgrade Your Existing Entrée :

Premium to Deluxe	\$4.00 per person
Premium to Elite	\$8.00 per person
Deluxe to Elite	\$4.50 per person

Add an Additional Entrée :

Premium	\$6.00 per person
Deluxe	\$7.00 per person
Elite	\$8.00 per person

Late Night Snack Options

Pizza & Wings
 Selection of Pepperoni, Meat Lovers, Vegetarian or Cheese Pizza
 Buffalo Chicken Wings Served with Bleu Cheese Dressing for Dipping
\$8.50 per person

Quesadilla Station
 Miniature Grilled Chicken- n- Cheese Quesadillas
 Crisp Tortilla Chips, Guacamole, Sour Cream, & Salsa
\$6.50 per person

Loaded Potato Skins
 Served with Cheddar Cheese, Sour Cream, Scallions, & Crumbled Bacon to top them off!
\$5.50 per person

Soft Stadium Dipping Pretzels
 Served with Warm Nacho Cheese & Stadium Mustard for Dipping
\$5.50 per person

Breakfast Sandwiches & Doughnuts
 Assorted Doughnuts
 Select Two Breakfast Sandwiches:
 Egg, Sausage & Cheese Wrap / Sausage, Egg & Cheese Bagel / Bacon, Egg & Cheese Biscuit / Ham, Egg & Cheese Croissant
\$9.50 per person

Burgers & Fries
 Pan-Fried Diner Burgers Served with an Assortment of Condiments & Steak Fries
\$9.00 per person

Dessert Enhancements

Chocolate Fondue Fountain

Choice of (Select One) Milk, Dark or White Chocolate

Displayed with Strawberries, Pineapple, Marshmallows, Pretzel Rods,

Pound Cake Squares, Graham Crackers, Miniature Cream Puffs & Biscotti
\$7.95 per person

“Chocolate Fantasy” Gourmet Dessert Presentation

Chocolate Fondue Fountain

Choice of (Select One) Milk, Dark or White Chocolate

Displayed with Strawberries, Pineapple, Marshmallows, Pretzel Rods, Pound Cake Squares, Cheesecake Lollipops, Graham Crackers, Miniature Cream Puffs, & Maraschino Cherries

Assortment of Mini Pastries

Gourmet Coffee Station

Displayed with Whipped Cream, Flavored Syrups, Chocolate Shavings, Cinnamon & Nutmeg

\$9.95 per person

“The Grand Finale” Dessert Reception

Chocolate Fondue Fountain

Choice of (Select One) Milk, Dark or White Chocolate

Displayed with Strawberries, Pineapple, Marshmallows, Pretzel Rods,

Pound Cake Squares, Cheesecake Lollipops, Graham Crackers, Miniature Cream Puffs, & Rice Krispies Treats

Assortment of Mini Pastries

Specialty Coffee Station

* Cordials Include Kahlua, Bailey's Irish Cream & Amaretto *

Displayed with Whipped Cream, Flavored Syrups, Chocolate Shavings, Cinnamon & Nutmeg

\$18.95 per person

** Cordials On the Specialty Coffee Station are provided for One Hour - Additional Consumption is \$85.⁰⁰ Bottle * *

Chocolate Lovers

Milky Way Pie, Chocolate Truffle Torte, Peanut Butter Pie, Chocolate Seduction & Mini Chocolate Petit Fors
Grand Marnier Soaked Berries
\$9.00 per person

The French Connection

Miniature French Petit Fors, Miniature Cheesecakes, Cheesecake Lollipops and Assorted Miniature Pastries
\$6.75 per person (2pp)

Petite Pastries

Miniature Chocolate Petit Fors & Deluxe Mini Pastries
\$6.75 per person (2pp)

Little Italy

Tiramisu Torte, Mini Cannoli, Butter Cookies, Italian Almond Crème Cake & Balsamic Strawberries
\$8.00 per person

Chocolate Dipped Strawberries

\$4.00 each

The New Yorker

NY Style Cheese Cake w/Strawberry, Blueberry and Caramel Toppings, Miniature Nut Pastries
Cream Puffs & Tuxedo Petit Fors
\$7.00 per person

The Afternoon Tea

Assorted Rugelach, Kolachi, Baklava, Clothespin Cookies, Butter Cookies & Assorted Nut Pastries
\$6.75 per person (3pp)



Finishing Touches

Wedding Ceremony Fee	\$6.00 per person
Floor Length Table Cloths	\$14.00 each & Up *Based on Selection*
Specialty Linen Overlays	\$10.00 each & Up *Based on Selection*
Standard Chair Cover & Sash (Black, Brown, Ivory, or White Chair Cover)	\$5.50 per Chair
Sash Only (Use on Chiavari Chairs or as Runners on Table)	\$1.50 each
Specialty Napkins	\$1.00 each
Sparkle Band (Silver or Gold) (Use as a napkin ring or to accent your chair sash)	\$1.50 each
Table Runners	\$5.00 each & Up *Based on Selection*
Gold Charger Plates	\$2.00 each
Gold Chiavari Chairs	\$8.00 each
Picture Frames with Table Number	\$3.50 each
Ice Sculpture (Custom Design)	\$300.00 & Up *Based on Selection*
The Honeymoon Cottage	\$300.00 per night
Hospitality Room	\$175.00 per night



Audio/Visual & Specialty Décor

Enhance Your Special Day with Additional top-of-the-line Lighting, Draping, Staging, Etc.
(All Prices subject to Ohio Sales Tax & 20% Service Charge)

For Additional Questions Contact The Bertram's On-Site AV Manager:

Chris Pavlovich

(330) 995-0200 EXT. 2418 chris.pavlovich@npiav.com



Ceremony and Reception Audio Packages

Ceremony Audio Package (Single Microphone) - \$300.00

Includes: 2 Powered Speakers on Stands, 4 Channel Mixer, Wireless Handheld Microphone, Mic Stand, Audio Technician for the Ceremony, Setup and Breakdown Labor

Ceremony Audio Package (Multiple Microphones) - \$400.00

Includes: 2 Powered Speakers on Stands, 4 Channel Mixer, 2 Wireless Lavalier Microphones (For the Groom & Officiant), Audio Technician for the Ceremony

Additional Ceremony Audio Package Options:

MP3 Player/Laptop Interface - \$15.00

Microphones for Musicians - \$30.00 Each

“DJ” Sound System - \$510.00

Includes Everything You Need to Be Your Own DJ! Includes: 2 Powered Speakers on Stands, 2 Subwoofers, Audio Mixer, Wireless Handheld Microphone, MP3 Player/Laptop Interface, Setup/Breakdown Labor

Reception Video Packages

Slide Show Video Screen Packages -

Includes: Projectors, Screens, Setup & Breakdown Labor

Single Screen - \$1100.00

Dual Screen - \$2200.00

Flat Screen Monitors from 42 to 80 inches are also Available. Please call for Pricing.



Audio/Visual & Specialty Décor Cont'd

Platform/ Staging

Stage Platform - \$90.00 per 4' x 8' Section (Non-Inclusive of Labor Costs)

Reception Enhancement Packages

White Drape Backdrop Package - \$1425.00

Includes 30' of 16' Tall White Pipe & Drape, 24 Static Up-lights in any Color,
& Setup/Breakdown Labor Costs.

Option: Change static lights to color-changing LED fixtures with Lighting Technician for an additional \$275.00

Custom Gobo Package - \$150.00

Try Your Name in Lights! Send Custom Artwork to Our AV Manager
& Have the Image Display in Lights Anywhere in Your Ballroom!

Includes Spotlight & Stand, Custom Size B Metal Gobo (Cut from Client Supplied Artwork),
Setup/Breakdown Labor

Up-Lighting Packages

(Includes Setup/Breakdown Labor of Lights Around the *Entire Room*)

Static Up-Lights:

(Lights Stay at a Single Color All Night)

McKinley (18 Lights) - \$550.00

Hayes/Garfield (12 Lights) - \$450.00

Color Changing LED Up-Light Packages:

(Lights are Controlled by an Operator Throughout the Evening)

McKinley - \$975.00

Hayes/Garfield - \$750.00

Also Available:

Custom Lighting Design

Let us use lighting to create a dynamic and engaging atmosphere for your special day.

Custom Ceiling Treatments and Drapery

We can create any environment from intimate to over the top!

Sound Reinforcement for Bands and Musicians

Our tech team can handle any entertainer's needs seamlessly.

Catering Policies

The Following guidelines and procedures are intended to help you and The Bertram Hotel & Conference Center plan and execute your function smoothly. If you feel that special arrangements need to be made to the following, they must be requested in advance and are subject to approval.

1. A \$2,000.00 Deposit is required at the time of booking to secure your date and space as DEFINITE. This deposit will be applied toward your final bill and is Non-Refundable. Final Payment is due three business days prior to your function date.
2. To properly prepare for your function, we require the final guaranteed guest count at least three business days prior to the function. This final guarantee is not subject to reduction after the 72-hour working deadline and is the minimum number of persons for which you will be charged. If we do not receive the final guaranteed attendance figure for your function by the 72-hour deadline, you will be charged for the number of persons denoted on the first page of the agreement. We will be prepared to serve no more than 5% and a maximum of 25 people over the final guaranteed attendance specified. You will be charged for the actual number of attendees, or your final guaranteed number, whichever is greater.
3. Payment based on the final guaranteed attendance number is due three business days prior to your function. Necessary adjustments to your bill will be made immediately following your function and become payable at that time. Any additional fees incurred the day of the event will be billed to the client.
4. The cancellation policy for all social events is as follows:

Date of agreement to 365 days prior.....	10%
From 364 days to 220 days prior.....	30%
From 219 days to 180 days prior.....	60%
From 179 days to 121 days prior.....	80%
From 120 days to 0 days prior.....	100%
5. All prices and food items on our menus are subject to change due to fluctuating costs and availability of items.
6. A service charge of 21% plus applicable sales tax will automatically be charged to all banquet functions or group reservations.
7. All food and beverage items, including liquor, wine and beer, consumed in any public areas of the hotel, must be supplied and prepared by the hotel. In accordance with prevailing laws, we will refuse to serve alcohol to anyone under the legal drinking age of 21.
8. Arrangements for items such as audio visual equipment, floral decorations, staging, specialty linens, lighting and/or theme decor can be made through the catering department at an additional cost.
9. The Bertram Hotel & Conference Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members. Necessary security arrangements should be made with the catering department.
10. The Bertram Hotel & Conference Center reserves the right to inspect and control all functions. The Host is liable for any damage to the hotel's property and premises caused by you or your guests and will be charged accordingly.
11. The Function room may be changed at the hotel's discretion prior to arrival. We reserve the right to change groups to a room suitable for the function if the attendance decreases or increases.
12. All Social Events on Friday or Saturday evenings will require a security officer at the group's expense. These arrangements will be made through the hotel's catering department.
13. Decorations or displays brought into the hotel by the guest must be approved prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, window, r ceiling with nails, staples, tape, or any other substance. The client agrees to be responsible for any damage done to the function room or any other part of the hotel by the client, invitees, employees, independent contractors, or others under his control.
14. All weddings will require a security officer at a cost of \$300.00.