

A black and white photograph of a smiling couple at a wedding. The man is on the left, wearing a suit and tie, looking towards the woman on the right. The woman is wearing a wedding dress and holding a bouquet of flowers. The background is blurred, showing other guests.

TL
THE LANDS
WEDDINGS & EVENTS

Celebrations that honor the journey.

WEDDING PACKAGES



*The Lauls is more than a venue.
It's an experience.*

FROM INSPIRATION TO CELEBRATION

From small, intimate gatherings to festive celebrations for 300 or more, **The Lands** offers elegance, expert coordination, and total convenience.

Work with our seasoned events staff to plan and coordinate your one-of-a-kind celebration. We are the only local, large capacity venue that offers everything under one roof, including simple yet elegant stone and wood spaces for pre-event preparations, ceremonies, cocktail hours, and receptions.

We provide an all-inclusive selection of services such as upscale, finely crafted catering, tables and full place settings, a full bar, audio/visual crews, and lighting packages. We'll also handle all the setup and clean up, so all you have to do is enjoy every moment.

THE LANDS

WEDDINGS & EVENTS

PACKAGES

The Lands is a canvas that allows you to plan and host the celebration you've always imagined.

Our packages are just the starting point. Let's talk about what you're envisioning and make the day uniquely yours.

THE JOURNEY CONTINUES



INCLUDED WITH ALL PACKAGES

Exclusive use of the entire 15,000+ sq. ft. venue	All tablecloths and napkins, with your choice of color
Full setup and take down	Tealight candles
Dedicated audio/visual support for on-site equipment, including two projectors for ceremony	Table numbers
One hour of exclusive rehearsal time	Cake table, cake knife, and serving utensils
Two dedicated wedding coordinators to assist with coordinating your event	Use of on-site decorative glassware (vases)
All standard tables and chairs	All waitstaff and bar staff
All dinnerware for a full place setting	Drink station for non-alcoholic beverages

RESTRICTIONS

Exclusive venue access is available four hours prior to the start of the event until 12am that evening or a maximum of 11.5 hours.

All guests are required to leave the venue by 12am.

Any additional hours are billed at \$100 per hour.

CAPACITY

220 guests with round tables

300 guests with banquet tables

MINIMUM SPEND

The following minimum spend applies to all events and to charges for items supplied by The Lands only.

Friday-Sunday | \$6k

SERVICES

PLATINUM

- COURSES**
4-course experience
- FOOD SERVICE**
Plated, service by waitstaff
- DRINK SERVICE**
Lemonade, iced tea, water
- COCKTAIL HOUR SERVICE**
Service by waitstaff & table spread
- DINNERWARE**
Chinaware, glassware, silverware
- NAPKINS**
Linen, choice of color

GOLD

- COURSES**
3 courses (gourmet)
- FOOD SERVICE**
Buffet
- DRINK SERVICE**
Lemonade, iced tea, water
- COCKTAIL HOUR SERVICE**
Table spread
- DINNERWARE**
Chinaware, glassware, silverware
- NAPKINS**
Linen, choice of color

SILVER

- COURSES**
2 courses (standard)
- FOOD SERVICE**
Buffet
- DRINK SERVICE**
Lemonade, iced tea, water
- COCKTAIL HOUR SERVICE**
Table spread
- DINNERWARE**
Premium disposable
- NAPKINS**
Premium disposable, choice of color

FOOD

PLATINUM

\$75
PER
GUEST

Catering

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

- Crostini Trio**
Paired with fresh tomato bruschetta, pesto, and boursin cheese spread
- Charcuterie Board**
A selection of cured meats, cheeses, and other chef-inspired accompaniments
- Stuffed Baby 'Bella Mushrooms**
Filled with sausage, grated cheese, fresh herbs, and garlic

Selection from Gold

COURSE 2 ~ SALAD OR SOUP & DINNER ROLLS

Select 1:

- House Salad (2 dressings)
- Roasted Butternut Squash Soup
- Selection from Gold

COURSE 3 ~ MAIN COURSE

Select 2:

- Beef Tenderloin Filet**
Herb infused tenderloin served over a potato puree and topped with a red wine bordelaise
- Oven Roasted Salmon**
With herb butter and fresh dill sauce
- Stuffed Creamy Chicken Marsala**
A seared breast stuffed with a blend of cheeses, spices, and sun-dried tomatoes topped with a creamy marsala sauce
- Custom Requests Available
- Selection from Gold

SIDES

Sides are incorporated into the main dish to create a cohesive, truly exceptional, chef-inspired dining experience

COURSE 4 ~ DESSERT

Select 3-4:

- Sheet Cake
- Cheesecake Shooters
- Chocolate Mousse Shooters
- Berry Shortcake
- Brownies, Berries, & Cream

GOLD

\$55

PER
GUEST

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

Fresh Fruit Board

Served with cream cheese dip

Meat + Cheese Board

A selection of cured meats and cheeses

Mediterranean Dip + Pita Chips

Layered with hummus, herb cream cheese, feta and fresh vegetables

Queso + Chips

Creamy white cheese sauce with green chilies, served with tortilla chips

Spinach Arichoke Dip

Served with bagel chips

COURSE 2 ~ SALAD & DINNER ROLLS

Select 1:

Seasonal Spring Mix Salad

Caesar Salad

1 Selection from Platinum - \$1

COURSE 3 ~ MAIN COURSE

Select 2:

Parmesan Crusted Chicken

Marinated, creamy parmesan and crusted cheese topping

Beef Bourguignon

Slow cooked with red wine and bacon and topped with sautéed mushrooms and onions

Pork Tenderloin

Rosemary infused and topped with a brown butter glaze

Selection from Silver

SIDES

Select 2 (only one roasted option allowed):

Mashed Potatoes

Maple Glazed Carrots

Roasted Vegetables Trio

Rosemary Roasted Red Potatoes

Selection from Silver

COURSE 4 ~ DESSERT

Sheet Cake - \$3

1 Platinum Option - \$5

SILVER

\$45

PER
GUEST

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 1:

Cocktail Hour Bar Snacks

An assortment of buttery pretzel sticks, vegetable chips, potato chips, and nuts

COURSE 2 ~ {UPGRADE TO GOLD - \$2}

COURSE 3 ~ MAIN COURSE

Select 1:

Pulled Pork 'n' Slaw Sandwich

Slow roasted with sweet and tangy barbecue sauce, house slaw, and served on a gourmet bun

Creamy Chicken Alfredo

With grilled chicken and freshly grated parmesan

Taco Salad

Tortilla chips and crispy lettuce served with beef, tomato, cheese, sour cream, and salsa

Brown Sugar Glazed Ham

Baked with domestic ale and topped with a brown sugar and mustard glaze

SIDES

Select 2:

Mashed Potatoes

Roasted Sweet Potatoes

Green Beans with Bacon or Toasted Almonds

Toasted Garlic Bread

Side Salad

COURSE 4 ~ DESSERT

Sheet Cake - \$3

1 Platinum Option - \$5

{ BAR > }

KIDS

0-3 years are free. For kids 4-11 years, **THE COST IS 50% of selected meal package.** If 10 kids or more are attending, choose the meal package or select the kids meal below:

Chicken Tenders & Macaroni and Cheese

BAR

PLATINUM	4-HOUR BAR SERVICE Premium Beer Premium Wine Premium Liquor (4 drinks) Cocktail Choice (1 choice)	\$45 PER GUEST	GOLD	4-HOUR BAR SERVICE House Beer + 1 choice House Wine + 1 choice Sangria Call Liquor (2 drinks)	\$30 PER GUEST	SILVER	4-HOUR BAR SERVICE House Beer House Wine	\$20 PER GUEST

Champagne Toast - \$3/guest, Additional bar hours @\$150/hr





À LA CARTE OPTIONS

Mezzanine canopy lights (mini or patio lights) | \$300

Great room canopy lights (mini or patio lights) | \$300

Reception uplighting package | \$20/light

Premium lighting package | \$899

Includes mezzanine canopy lights, great room lights, five reception uplights, use of 20'x11' LED screen to display custom backdrop

Banister light wrap | \$100

Wooden or copper arch | \$50

Large white lantern with candle (13 available) | \$9

Small white lantern with candle (18 available) | \$6

Outdoor wedding chair rental (resin) | \$5/chair

Outdoor wedding chair rental (plastic) | \$3.50/chair

Additional venue rental | \$100/hour

Additional AV support and AV equipment usage | \$100/hour

NEXT STEPS

FIND OUT IF YOUR DATE IS AVAILABLE

Contact us via the contact information below or visit our website at **thelandsevents.com** to see if your date is available.

BOOK A TOUR

Tour the facility to get the whole experience of how magical your dream wedding could be.

PLACE A DEPOSIT

To secure your date, a \$1500 deposit is required. This deposit is non-refundable.

START PLANNING

Once you have placed your deposit, our staff and your dedicated coordinator will reach out to you three to six months prior to your big day.

CONTACT

Booking Manager

book@thelandsevents.com

937.652.1528

thelandsevents.com





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