

Blackwell
weddings



Our Gift to you

The Perfect Wedding Day

The Blackwell would like to say thank you to you and your family for giving us the opportunity to host your special day by offering the following complimentary services:

Reception area including Plaza Level, Grand Ballroom and Patio

Private Cuisine Tasting with Executive Chef

Personal Consultations with Wedding Coordinator

20' x 20' Wooden Dance Floor

Personalized Bridal Monogram Projection

LCD Projector and Screen for Video Montage

Classic China and Flatware

Cake Cutting Service

Floor Length Linen Tablecloths and Coordinating Napkins

Professional Culinary and Banquet Staff

Complimentary Overnight Accommodations for the Bride and Groom

Upgrade to Executive Level for Parents of the Bride and Groom

Discounted Hotel Room Rates for Wedding Guests

Gathering together

Ice Accents

Pictured ice sculptures are available upon request

Fire & Ice

Combination fresh flowers and candles spiraling upward around a skillfully carved ice sculpture adding elegance to the reception like no other

\$500

Ice Crystal Vase

Bouquet of flowers designed around your special day beautifully arranged in a masterful ice crystal vase

\$650

Block "O" Ice Sculpture

\$400

Ice Carving Bar Accents

Market Price

Bride and Groom Initials

Market Price

Reception Hors d'oeuvres

(Available to Order in Increments of 25)

Cold

Chilled shrimp cocktail in shot glass
Chilled vichyssoise with crab and cucumber
Exotic fruit skewers
with honey mascarpone dip
Apple wood smoked BLT crostini
Lobster salad deviled egg with caviar
Shrimp gazpacho in shot glass
Cambazola cheese and beef tenderloin
on rye crostini
Petite chilled soup martinis
Heirloom tomato skewers with caramelized
pearl onion and fontina cheese
Lobster corn succotash in filo cup
Tomato, basil and mozzarella skewers
Brie cheese with sun-dried fruit compote
and pecan garnish
\$100 per 25

Hot

Wild mushroom risotto croquettes
Tomato soup with petite grilled cheese
Braised beef short rib slider
with spicy fried onions
Seared scallop with crisp pancetta
and corn succotash
Petite beef Wellington
Peking duck roll with chili garlic dipping sauce
Curried lamb skewer with caramelized date
Lobster and caramelized fennel
peirogi with browned butter
Pancetta wrapped dates stuffed
with bleu cheese
Coconut crusted chicken tender
with lemon basil marmalade
Seared crab cakes with remoulade
\$125 per 25

Gathering together

Reception Displays

(Minimum 75% of Guarantee Guest Count)

Sliced Fruit Display

Elegantly displayed pineapple, cantaloupe, honeydew, seedless grapes
and seasonal berries with honey mascarpone dip
\$5.00 per guest

Artisan Cheeses

Variety of artisan cheeses with seedless grapes, candied pecans, seasonal berries,
assorted breads and crackers
\$5.25 per guest

Antipasto Display

Assorted herb grilled vegetables, olives, shaved salami and prosciutto,
fresh buffalo mozzarella cheese,
rosemary ciabatta bread and roasted garlic hummus
\$5.50 per guest

Seafood Trio

Marinated clams, mussels and house cured gravlax, capers, red onion,
hard boiled egg and rye bread garnish
\$7.50 per guest

Sushi and Sashimi

Served with pickled ginger, soy, wasabi and fortune cookies
\$9.25 per guest

Chilled Sliced Tenderloin Display

Presented with sun-dried tomato and wild mushroom salad, assorted
mustards, cornichons, horseradish cream Sauce, hinged dinner rolls
\$10.25 per guest

Jumbo Shrimp Display

Fresh cut lemon wedges, miniature Tabasco, cocktail
and remoulade sauces
\$100 per 25 Shrimp

Gathering together

Reception Enhancements

All Chef Attended

Chevre with Blueberry Marmalade
Warm chevre with blueberry marmalade, lavender almonds
and crisp house made lavosh
\$75 per serving (serves approximately 30 guests)

Heirloom Tomato Salad
Heirloom tomato, fresh mozzarella and prosciutto display
garnished with aged balsamic, organic micro greens
and rosemary croutons
\$5.75 per guest

Chef attended Slider Station
Selection of petite hamburgers, pulled pork, braised beef short rib and
honey fried chicken strips with pan rolls,
assorted toppings and condiments
\$5.75 per guest

Chef attended Bruschetta Station
Imported olive salad, dual tomato tapenade, roasted garlic hummus,
boursin cheese spread with shrimp and corn salad
made to order with assorted artisan breads and house made lavosh
\$6.75 per guest

Chef attended Dim Sum Station
Vegetarian and meat filled selection of spring rolls, pot stickers,
char su spare ribs, steamed meatballs,
Asian noodle soup in
petite cups and fortune cookies
\$11.75 per guest



Served dinner

Served Dinners

All entrees include a soup, salad or appetizer of your choice. You may choose to upgrade your appetizer or salad choice for an additional fee.

Inclusive Selections

(select one)

Creamy tomato basil soup

Lentil soup with pancetta and smoked chicken

Heirloom tomato salad with crumbled goat cheese, petite basil, rosemary crouton and aged balsamic drizzle

Wedge of iceberg with house made Thousand Island, crisp croutons, bacon, petite tomatoes and smoked Cheddar cheese

Mesclun greens with cucumbers, nicoise olives, sunflower seeds, feta and red wine vinaigrette

Wild mushroom ravioli with roasted corn succotash, pesto and shallot cream sauce

Artichoke, sun-dried tomato and olive spanikopita with smoked tomato coulis

Upgrade Selections

(select one)

Lobster, potato and corn chowder with sweet potato threads
\$3.00 per guest

White asparagus bisque
\$3.00 per guest

Blackwell Salad
Mesclun greens with candied pecans, roasted corn, fresh berries and port wine vinaigrette
\$3.00 per guest

True Love Salad
Red lolla rossa lettuce with, pink peppercorn crusted goat cheese medallions, crisp pancetta, shaved radish and sun dried tomato vinaigrette
\$3.00 per guest

Seared sea scallops with mashed Peruvian potatoes and saffron-vanilla bean sauce
\$4.00 per guest

Curried lamb spareribs with peach jam
\$4.00 per guest

Served dinner

Entrée Selections

Frenched chicken breast presented with pancetta and corn cream sauce,
vegetable succotash and striped cheese ravioli
\$22.75 per guest

Searched Chicken Napoleon
Alternating layers of seasoned chicken, wilted spinach, roasted tomatoes and melted
fontina cheese served roasted garlic mashed potatoes and rich demi glace
\$23.50 per guest

Sun-dried tomato stuffed chicken breast served with corn spoon bread,
asparagus and pesto cream sauce
\$24.25 per guest

Barbecued beef short rib osso buco with scallion and white cheddar peirogies
and vegetable succotash
\$26.50 per guest

Grilled 6 oz. beef filet served with au gratin potato heart and fresh asparagus
\$31.00 per guest

Salmon Saltimbocca
Marinated with sage, lemon, and garlic, wrapped with shaved prosciutto and
served with tomato fennel ragout
\$25.25 per guest

Cracker and sesame crusted walleye with lemon caper risotto cake, wilted spinach
and sun dried tomato cream sauce
\$27.25 per guest

Sage roasted pork loin wrapped in apple wood bacon presented with smoked cheddar
mashed potatoes, asparagus and Marsala wine jus
\$23.50 per guest

Cornflake crusted tofu fried crisp with braised greens, tomato ragout and Manchego cheese*
\$16.25 per guest

Eggplant lasagna with roasted vegetables, basil, ricotta and mozzarella cheese
finished with creamy marinara*
\$17.25 per guest

Add \$2 per guest for multiple entrée selections
*vegetarian dishes included at no additional charge

Served dinner

Duo Plates

The following list of menu selections can be paired to create entrée duos.
Please select one item from "Land" and one item from "Sea"

By Land

Frenched chicken breast with lemon
marmalade glaze and rich au jus
\$12.25

Sliced tenderloin of beef with roasted garlic
cloves and date infused demi glace
\$16.75

Coriander crusted lamb rack with
ginger-peach chutney
\$19.75

By Sea

Dijon brushed salmon filet wrapped in ham
with tomato fennel sauce
\$13.50

Crab salad stuffed shrimp with saffron cream
\$15.75

Pink peppercorn and chive crusted Chilean
sea bass with coconut-curry infused
cream sauce
\$15.75

Children's Plated Dinner Options

(select one)

Grilled peanut butter and banana sandwich with sweet potato fries and apple wedges
\$10.25 per child

Spaghetti and meatballs with garlic bread
\$10.50 per child

All-beef corn dog with creamy macaroni and cheese and apple sauce
\$11.75 per child

Turkey and bacon club sandwich with kettle chips and fruit salad
\$12.50 per child

Kid's burger with American cheese, Jell-O and "smiley face" French fries
\$14.75 per child

All-white meat chicken tenders with kernel corn and mashed potatoes
\$14.75 per child

Choice of low fat, soy or chocolate milk or assorted juice boxes

For guests 12 years and under
Booster seats and high chairs available

Buffet dinner

Wedding Dinner Buffets

All Buffets include Crimson Cup Gourmet coffees and teas, iced tea, flavored and iced water
Freshly baked artisan breads with whipped butter

The Soiree Buffet

Iceberg and romaine lettuce with croutons, tomatoes, cheddar cheese, cucumbers and
Bacon served with Thousand Island dressing, herbal vinaigrette and creamy ranch
Orzo pasta salad with roasted peppers, olives, spinach
and Greek style vinaigrette
Pan seared tender breasts of chicken with drizzle of honey and pecans
Lemon marmalade glazed tilapia with shrimp and corn cream
Bacon wrapped pork loin with barbecue glaze
Smashed Yukon gold potatoes
Chef's choice vegetable medley
\$23.00 per guest

The Amore Buffet

Creamy tomato basil soup
Chef attended Caesar salad station
Bucatini pasta salad with pesto, sun-dried tomatoes, toasted pine nuts and fresh mozzarella
Asparagus and cabbage slaw
Grilled beef rib eye with fried onions, au jus and horseradish cream
Seared salmon with saffron cream and wilted greens
Striped cheese tortellini with sweet Italian sausage, spicy marinara with capers and currants
Wild grain pilaf with herbs, roasted corn and edamame
Honey thyme roasted sweet potatoes
Broccoli au gratin
\$27.00 per guest

The Ever After Buffet

Lobster and white asparagus bisque with cornbread croutons
Organic salad greens with petite tomatoes, crumbled bleu cheese, chopped bacon,
pickled beets, hard boiled eggs and assorted dressings
Tomato tapenade and roasted garlic hummus served with crisp pita chips
Crispy chicken salad with broccoli, smoked cheddar and honey mustard
Marinated asparagus and grilled squash with balsamic vinaigrette
Seafood croquettes with tomato, spinach and fennel ragout
Bacon wrapped beef tenderloin filets with demi glace and horseradish cream sauce
Roasted pepper and fontina cheese stuffed chicken breast
Boiled redskin potatoes with dill and lemon
Saffron orzo risotto
Chef's choice vegetable medley
\$38.00 per guest

Buffet dinner

Create your own dream wedding dinner experience...

\$35.00 per guest

Starter Selections (Select Three)

Smoked chicken chili with crisp corn tortillas
Lobster and white asparagus bisque
Creamy tomato basil soup
Chef attended Caesar salad station
Chef attended Blackwell salad station
Chef attended chop salad station
Tomato tapenade and roasted garlic hummus served with crisp pita chips
Crispy chicken salad with broccoli, smoked cheddar and honey mustard
Asparagus and butternut squash slaw
Orzo pasta salad with roasted peppers, olives, spinach
and Greek style vinaigrette

Entrée Selections (Select Three)

Sun-dried tomato stuffed chicken breast with basil cream sauce
Barbecue braised beef short rib osso buco
Grilled beef rib eye with fried onions, jus and horseradish cream
Bacon wrapped beef tenderloin filets with demi glace and horseradish cream sauce
Seafood croquettes with tomato, spinach and fennel ragout
Sesame seared salmon with saffron cream and wilted greens
Lemon marmalade glazed tilapia with shrimp and corn cream
Curry scented chicken breasts with coconut cream sauce and apricot chutney
Roasted pepper and fontina cheese stuffed chicken breast
Pan seared tender breasts of chicken with drizzle of honey and pecans
Coriander-fennel seed crusted lamb braised in port wine jus
Bacon wrapped pork loin with bourbon glaze cider jus
Cornflake crusted tofu with roasted tomato sauce and wilted spinach
Pasta rotollo
Seared chicken Marsala with wild mushrooms, tomatoes and parmesan
Sun-dried tomato spanikopitas with garlic cream sauce

Side Selections (Select Two)

Boiled redskin potatoes with dill and lemon
Saffron orzo risotto
Rice pilaf with herbs, roasted corn and peas
Honey thyme roasted sweet potatoes
Roasted garlic mashed potatoes
Broccoli au gratin
Chef's choice vegetable medley
Green beans with pecans and sun dried cherries
Roasted Mediterranean vegetables

Chef Attended dinner stations

Dinner Stations

Create an exciting and memorable dinner reception by allowing our talented culinary staff to cook in front of your guests. Choose from our list of culinary action stations to create your dining experience! All stations include one or multiple chefs depending on the size of your group with no additional fee.

Chef's Amuse-Buche Station

Assorted hot and cold selection of hors d'oeuvres created with seasonal and local ingredients
Market Price

Caesar Salad Station

Fresh romaine lettuce, crisp croutons, cherry tomatoes, olives and parmesan with Caesar dressing
\$6.50 per guest

Chop Salad Station

Iceberg and romaine mix, bacon, shredded cheddar, tomatoes, cucumbers, hard boiled eggs and choice of ranch or herbal vinaigrette
\$6.50 per guest

Blackwell Salad Station

Organic mesclun greens, candied pecans, roasted corn, seasonal berries and port wine vinaigrette
\$7.00 per guest

Soup Station

Creamy tomato basil soup and beer cheese soup as a duo, smoked chicken chili and shrimp gazpacho all served in petite cups and finished with garnish
\$4.75 per guest

Slider Station

Selection of petite hamburgers, pulled pork, braised beef short rib and honey fried chicken strips with pan rolls, assorted toppings and condiments
\$5.75 per guest

Bruschetta Station

Imported olive salad, dual tomato tapenade, roasted garlic hummus, boursin cheese spread and shrimp and corn salad made to order with assorted artisan breads and house made lavosh
\$6.75 per guest

Chef Attended dinner stations

Dinner Stations

Create an exciting and memorable dinner reception by allowing our talented culinary staff to cook right in front of your guests. Choose from our list of culinary action stations to create your dining experience! All stations include one or multiple chefs depending on the size of your group with no additional fee.

Mashed Potato Bar

Roasted garlic mashed potatoes, mashed sweet potatoes and smashed Yukon gold potatoes served with your choice of scallions, fried onions, sour cream, whipped butter, gravy, shrimp, chopped bacon, Cheddar cheese, bleu cheese and beef and bean chili
\$7.25 per guest

Pasta Station

Striped cheese tortellini, bucatini pasta and orzo pasta with Alfredo sauce, marinara, pesto, sweet Italian sausage Bolognese, parmesan cheese, red pepper flakes, extra virgin olive oil, fresh spinach and roasted Mediterranean vegetables. Guests' choice of pastas and toppings sautéed to order with garlic bread sticks
\$9.75 per guest

Risotto Station

Seafood risotto, saffron, spinach and mushroom risotto and smoked chicken risotto prepared with fresh herbs, assorted imported cheeses and flavored oils
\$10.50 per guest

Dim Sum Station

Vegetarian and meat filled selection of spring rolls, pot stickers, char su spare ribs, steamed meatballs, Asian noodle soup in espresso cups and fortune cookies
\$11.75 per guest

Shrimp and Scallop Station

Sautéed with garlic, shallots and white wine served with corn succotash, micro herbs and sun-dried tomato vinaigrette
\$13.25 per guest

Children's Station

(Not chef attended)

Crisp chicken tenders, all beef corn dogs, macaroni and cheese, buttered corn, Jell-O, cheese crackers, yogurt and granola, applesauce, mandarin oranges and juice boxes (20 children minimum)
\$15.25 per child

Chef Attended dinner stations

The Carvery

Pork Saltimbocca

Roasted pork loin marinated with sage, garlic and lemon wrapped with prosciutto ham served with tomato fennel ragout

Serves approximately 40 guests

\$150 per loin

Whole Roasted Turkey Breast

Cranberry orange chutney, assortment of mustard and mayonnaise

Serves approximately 40 guests

\$175 per breast

Honey Glazed Bone-In Ham

Slow-roasted and served with spicy mustard, pineapple marmalade and mayonnaise

Serves approximately 65 guests

\$175 per ham

Apricot Glazed Salmon Fillet with Pistachio Crust

Tarragon cream sauce and fried leeks

Serves approximately 15 Guests

\$175 per fillet

Coriander Crusted Leg of Lamb

Served with rich lamb jus and apricot-mint jam

Serves approximately 35 guests

\$200 per lamb

Tenderloin of Beef

Assorted mustards, horseradish cream sauce and truffle demi-glace

Serves approximately 15 guests

\$275 per tenderloin

Steamship Round of Beef

Assorted mustards, horseradish cream sauce and wild mushroom au jus

Serves approximately 125 guests

\$675 per round

Wedding cake

Blackwell Wedding Cake

A personal tasting will be scheduled with our Pastry Chef to review size, shape, flavor and design style of your wedding cake.

All of our cakes are made with a vanilla bean butter cream icing
\$3.50 per guest

Cake Flavors

White
Yellow
Chocolate
Marble
White chocolate
Strawberry
Lemon
Banana
Hazelnut
Mocha
Red velvet
Coconut
Spice
Carrot

Filling Flavors

Chocolate ganache
White chocolate ganache
Chocolate mousse
Peanut butter mousse
Cappuccino mousse
Lemon mousse
Raspberry marmalade
Apple marmalade
Strawberry marmalade
Guava jam
Lemon curd
Passion fruit curd
Whipped cream & fresh berries
Butter cream icing

Cake Enhancements

Alternating layers with different fillings additional \$1.25 per guest

Enhancement of your wedding cake to rolled fondant additional \$1.25 per guest

Painted plate presentation with a trio of dessert sauces for your wedding cake with fresh berry garnish and whipped cream additional \$.75 per guest

This day is just as special to the groom as it is the bride so inquire about ordering a grooms cake especially for him.

Wedding Favors

Chocolate dipped bride and groom long stem strawberries \$2.50 each

White and dark chocolate truffles with bride and groom initials \$2.25 each

Assorted candy bar station with favor pouch \$3.75 per guest

Bride and groom macarons with initials \$2.50 per guest

Chocolate truffle lollipops \$3.25 per guest

Dessert enhancements

Dessert Station Enhancements

Classic Bananas Foster

Caramelized bananas with rich rum and brown sugar flambé and
Graeter's vanilla bean ice cream
\$5.25 per guest

Ice Cream Parlor

Selection of Graeter's vanilla bean, chocolate and strawberry ice creams with whipped
cream, hot fudge, warm caramel sauce, cherries, sprinkles, crushed peanuts, Reese's Pieces,
crushed Butterfinger bars, toffee chips and miniature chocolate chip cookies
\$5.25 per guest

Crème Brule Table

Vanilla bean, mocha and white chocolate-raspberry crème brule baked in petit espresso cups,
caramelized by one of our chefs and garnished with whipped cream and seasonal berries
\$6.25 per guest

Cascading Chocolate Fountain

Three tiers of free flowing chocolate with house made marshmallows, pound cakes,
angel food cake, miniature cookies, peanut butter balls, cream puffs, pretzel rods,
strawberries and pineapple
\$7.75 per guest

Blackwell Signature Friandises

Selection of sweet confections including petit fours, assorted macaroons, petit crème brule,
cream puffs, buckeyes and fruit tartlets
\$9.25 per guest

Cappuccino Station

Server attended cappuccino and latte station with assorted sweeteners, sugar swizzle sticks,
sugar cubes, whipped cream, chocolate shavings, cinnamon sticks and flavored syrups
\$6.25 per guest

Late Night snacks

Late Night Munchies & Snacks

Server Attended Popcorn Station

Includes carnival style popcorn maker, buttered popcorn, caramel popcorn with peanuts and almonds, individual bags
\$2.75 per guest

French Fry Station

House cut French fries served with your choice of chili, warm nacho cheese sauce, scallions, infused ketchups and aioli or house cut sweet potato fries with marshmallow dipping sauce
\$3.25 per guest

Candy Buffet

Assorted glass apothecary jars with scoops full of colorful candy and treats for guests to help themselves. Favor pouches included.
\$3.75 per guest

Nacho Cheese Fountain

Warm nacho cheese and corn tortilla chips served with beef and bean chili, pulled pork, scallions, black olives, sour cream and diced tomatoes
\$6.25 per guest

Pizza and Sandwiches

Our house made deep dish pizza topped with marinara, shredded mozzarella and your choice of pepperoni, salami, sautéed mushrooms, sweet Italian sausage, pepperoncinis, olives or tomatoes. Served with assorted deli style sub sandwiches with assorted condiments and relish tray.
\$7.75 per guest



Morning brunch

The Morning After...

Our Bistro 2110 breakfast buffet opens at 8am until 12pm if you would prefer purchasing vouchers for your guests to have breakfast at their leisure.
Private banquet space is also available with your choice of brunch buffet.

Classic Beginning

Freshly baked muffins, croissants and Danish pastries served with whipped butter, jams, and preserves, assorted sliced fruit with seasonal berries and a honey mascarpone dip
Fluffy scrambled eggs, country sausage links, apple wood-smoked bacon
and rosemary-onion Yukon gold potato hash
Crimson Cup Gourmet Coffees and Teas, bottles of orange,
apple and grapefruit juices
\$14.75 per guest

Mexican Sunrise

Assorted sliced fruit with seasonal berries and a honey mascarpone dip fluffy scrambled eggs with warm flour tortillas, shredded Cheddar cheese, diced tomatoes, scallions, pico de gallo, and guacamole, spicy Chorizo sausage links, creamy polenta with roasted poblano peppers, Cheddar cheese and cilantro, caramel pecan bread pudding with crème anglais
Freshly baked biscuits with whipped butter, jams and preserves
Crimson Cup Gourmet Coffees and Teas, bottles of orange,
apple and grapefruit Juices
\$15.75 per guest

Five-Star Farewell Brunch

Freshly baked muffins, croissants and Danish pastries served with whipped butter, jams and preserves
Assorted sliced fruit with seasonal berries and a honey mascarpone dip fluffy scrambled eggs,
Eggs Blackwell (poached eggs on toasted English muffin with Canadian bacon, roasted tomato and chive-hollandaise sauce),
Country sausage links, apple wood-smoked bacon
Rosemary-onion Yukon gold potato hash
Oatmeal brule with assorted berries and pecans
Thick-cut French toast with warm maple syrup, powdered sugar and strawberry-rhubarb jam
House cured gravlax with petite rye bread, bagels,
Cream cheese and classic accompaniments
Warm cinnamon rolls with vanilla bean icing
Crimson Cup Gourmet Coffees and Teas, bottles of orange,
apple and grapefruit Juices.
\$19.25 per guest

Spirits & beverages

The Blackwell Bar

Consumption Bar Pricing (priced per drink consumed)

Hosted Bar		Cash Bar	
Call.....	\$5.00	Call.....	\$5.50
Premium.....	\$5.75	Premium.....	\$6.00
House Champagne....	\$5.25	House Champagne....	\$5.75
House Wine.....	\$5.50	House Wine.....	\$5.75
Domestic Beer.....	\$3.75	Domestic Beer.....	\$4.25
Premium Beer.....	\$4.25	Premium Beer.....	\$5.00
Cordials.....	\$6.50	Cordials.....	\$6.75
Sodas.....	\$2.75	Sodas.....	\$2.75
Sparkling Water.....	\$2.75	Sparkling Water.....	\$2.75

Package Bar Pricing (priced per guest)

Full Premium Level (includes liquors, wine, beer, soda, juices & sparkling water)

\$12.00 per guest for the first hour / \$9.00 per guest each additional hour

Full Call Level (includes liquors, wine, beer, soda, juices & flavored water)

\$10.00 per guest for the first hour / \$8.50 per guest each additional hour

Beer & Wine Bar (includes house wine, beer, soda & flavored water)

\$8.50 per guest for the first hour / \$7.00 per guest each additional hour

5 Hour Banquet Bar Maximum

The Blackwell offers an extensive wine and champagne list, hand picked to accompany any and every meal option or personal preference. We take pride in the fact that we create the overall event experience. Each item is hand selected by you and our trained staff. Our wine list is available upon request.

Creative Spirit Additions

The per drink charge below is additional to the bar price you have selected and will be tallied by the bartending team throughout the evening

Freshly made mojitos with sugar cane and fragrant mint garnish

\$1.75 per drink

Passion fruit belinis

\$1.75

Pomegranate mimosas with fresh blueberry-orange garnish

\$2.50 per drink

House made sangria with fresh fruit garnish

\$3.25

Martini station with assorted vodka, gin, mixers and garnish

\$5.00 per drink

Blushing Bride Champagne

Served with candied wild hibiscus flower

\$7.75 per drink

Guidelines & policies

@the Blackwell

Deposit Policy: An advance deposit of \$1,000 will be required at the signing of the contract. The deposit amount will be non-refundable and applied to your account. Six (6) months prior to the wedding date, 50% of the projected food and beverage revenue is due. Approximately 60 days prior to the event, our Wedding Planner will contact you to set an appointment to begin detailing your event at which time 75% of the projected food and beverage revenue will be due. Three (3) business days prior to your event, a 90% of the final payment is due for the remaining balance along with the final count for your event. All deposits must be paid in full prior to the event date. An approved credit card must be given to charge any additional charges the evening of the event. A schedule of payments will be provided along with the contract for approval by both parties.

Cancellation: If a reservation for an event is canceled prior to 12 months prior to the event date, there will be no charge. If the event is canceled between 6 and 12 months before the event, the Client will be charged 50% of the anticipated revenue based on the signed agreement. If the event is canceled within a 3 –6 month period prior to the event, then the Client will pay 75% of the anticipated revenue based on the signed agreement. If the event is canceled less than 3 months before the event then the Client will pay 100% of the anticipated revenue based on the signed agreement.

Wedding Ceremony: Indoor or outdoor space may be reserved for wedding ceremonies through coordination with the hotel's Wedding Planner. Time will be required to reset space for other functions of the event. The Blackwell applies a \$500 Ceremony Fee which includes chair set-up and re-set, microphones and amplification.

Event Time Block: Event time allows 5 hours, including time spent on Plaza Level for a pre-reception. Additional hours may be added for \$200 per hour. All events must conclude by 12:00am.

Room Décor: Any wedding items or simple décor may be dropped off at the Blackwell up to 3 days prior to the event. The Blackwell will set out wedding items and décor as instructed for no additional fee. Restrictions regarding decorations are; no glitter or confetti, no items may be affixed to Blackwell walls or ceilings.

Signage: Signage posting in the public areas of the hotel is not permitted unless the client presents written request and is approved by the hotel. All signs must be professionally printed and not hand lettered.

Menus and Guarantees: Due to uncertain market circumstances, prices are subject to change without notice and substitutions may be necessary. Menus for all events must be finalized with the Wedding Planner no later than three (3) weeks prior to the scheduled event. An approximation of the number of wedding guests is to be communicated to the hotel's Wedding Planner seven (7) business days prior to the scheduled event and the actual guarantee is due three (3) business days prior to the scheduled event. The hotel cannot be responsible for service to more than 5% over the guarantee. Your final guarantee is not subject to reduction. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater. For your convenience, we are providing a schedule for your guarantee due dates:

Service Charges: A service charge of 21% on food and beverage purchase plus all applicable state and local taxes will be added to all events and guest rooms (subject to change). Any group requesting state and or local sales tax exemption must submit a copy of the tax exemption certificate at the time of signing this contract.

Carry-In and Carry-Out Policy: The Blackwell reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. Other than an approved wedding cake vendor or wedding favors, no food or beverage is permitted to be brought into the banquet and/or meeting rooms.

Damages: The customer agrees to be responsible for any damages caused by the clients, his/her guests, invited employees, independent contractors or their agents under the client's control to any function space or any other part of The Blackwell.

Outside Vendors: All outside vendors conducting business at the Blackwell must be pre-approved by the hotel. Please notify the hotel's Wedding Planner in writing no earlier than thirty (30) days prior to your scheduled event.