

Signature Menu



DIETARY ACCOMMODATIONS

Substitute any entree from the stationed or plated dinners with one of the following options:

Butternut Squash Ravioli ✓
Tossed in an Olive Oil Garlic Sauce

Penne Alfredo (GF) ✓ (V)

Eggplant Parmesan ✓

Grilled Vegetable Platter (GF) ✓ (V)
Portobello mushroom, zucchini, yellow squash, asparagus

Stuffed Peppers (GF) ✓
With Black Beans and Wild Rice

Creamy Portobello Mushroom Ravioli ✓
Tossed in a Parmesan cream sauce

✓ vegetarian (V) vegan (GF) gluten free

Selecting Your Menu

From start to finish, we've got every detail covered. Begin your evening with delicious hors d'oeuvres, followed by a main course that can be served plated or buffet-style to suit every taste. After a long day and plenty of dancing, satisfy your cravings with a late-night snack. At Innsbrook, we believe a memorable wedding celebration is enhanced by a thoughtfully curated bar experience. Keep the celebration going with a special brunch the day after, extending your wedding weekend in style.

All food and beverage is subject to a 22% service charge and applicable sales tax. Select menu items are subject to a 5% increase based on market cost at time of the event.

HORS D'OEUVRES

Treat your guests to elegant bites or bold flavors. Help yourself to stationed appetizers or let our professional banquet staff serve you. *Minimum order of 25 required.*



STATIONED APPETIZERS

Antipasto Tray

Hard salami, prosciutto, gourmet cheeses and olive bar served with toasted French bread

Shrimp Cocktail Display ^{GF}

Shrimp served with cocktail sauce and sliced lemons

Fresh Fruits, Vegetables & Cheeses

Assorted cheese and fresh fruit served with crackers, plus carrots and celery sticks served with ranch dip

Bavarian Pretzel Bites & Cheese Sauce

DIP STATION

All dips are served with tri-colored corn tortilla gluten-free chips, grilled pita, carrot and celery sticks.

Duo Trio

- Spinach artichoke ^{GF}
- Buffalo chicken ^{GF}
- Fire-roasted salsa ^V ^V ^{GF}
- Traditional hummus ^V ^V ^{GF}
- Roasted red pepper hummus ^V ^V ^{GF}
- White Queso

PASSED APPETIZERS

Standard

Choose two:

- Filo-wrapped asparagus ^V
- Sausage-stuffed mushroom caps
- Barbecue-glazed meatballs
- Pork pot stickers
- Toasted ravioli
- Fried macaroni and cheese bites ^V
- Crab rangoon
- Buffalo chicken quesadillas
- Mini grilled cheese ^V
- Fried spring roll ^V
- Marinara meatballs
- Garlic spinach mushroom caps ^V ^V
- Caprese skewers ^V ^{GF}

Premium (minimum of 25)

Choose two:

- Coconut shrimp
- Garden-fresh bruschetta ^V
- Beef bruschetta
- Bacon wrapped scallops
- Mini beef wellingtons
- Shrimp canapes
- Loaded potato keg
- Crab stuffed mushrooms



STATIONED DINNER

Innsbrook offers four self-serve stationed dinner options, each including entrees, accompaniments, salads and dinner rolls. Pick your favorite combination from a diverse selection of dishes masterfully prepared by our culinary team.



STATION OPTIONS


One Entree

No substitutions or additions

- One entree
- Two accompaniments
- One salad
- Assorted dinner rolls

One Entree + Carving Station

Substitute sirloin (additional cost)

- Prime rib, turkey or ham carving station 
- One entree
- Two accompaniments
- Two salads
- Assorted dinner rolls


Two Entrees

No substitutions or additions

- Two entrees
- Two accompaniments
- Two salads
- Assorted dinner rolls

Two Entrees + Carving Station

Substitute sirloin (additional cost)

- Prime rib, turkey or ham carving station 
- Two entrees
- Two accompaniments
- Two salads
- Assorted dinner rolls



STATIONED ENTREES

Sun-Dried Tomato Chicken

Sauteed chicken breast topped with a creamy sun-dried tomato sauce with rich garlic, parmesan, and herb flavors

Chicken Chardonnay

Sautéed chicken breast topped with roasted artichokes, fresh mushrooms and chardonnay sauce

Chicken Madeira

Lightly-breaded chicken breast topped with mozzarella cheese and a savory Madeira wine, mushroom and peppercorn sauce

Tuscan Chicken

Chicken breast topped with spinach, sun-dried tomatoes and parmesan cheese, seared and topped with a dollop of boursin cream sauce and roasted tomatoes

Grilled Teriyaki Salmon (GF)

Teriyaki-glazed salmon, grilled to perfection and topped with red peppers and onions

Whiskey Apple Smoked Pork

Slow-roasted pork loin topped with a sweet apple glaze

STATIONED ACCOMPANIMENTS

Vegetables

- Green beans with bacon and onions (GF)
- Herb-roasted vegetable medley (V)
- Grilled asparagus with roasted red peppers (V) (GF)
- Whole roasted brussels sprouts with bacon-cider vinaigrette (GF)
- Citrus herb-roasted baby carrots (V) (GF)
- Roasted Broccolini (V) (GF)

Starches

- Pasta alfredo (broccoli & mushroom optional) (V)
- Wild rice (GF)
- Baked macaroni and cheese (V)
- Home-style mashed potatoes (V) (GF)
- Garlic herb-roasted red potatoes (V) (GF)
- Three cheese potatoes (V) (GF)

STATIONED SALADS

Innsbrook Salad (V) (GF)

Cucumber, grape tomatoes, diced peppers, artichoke hearts, and mozzarella cheese, served with ranch and balsamic vinaigrette

Classic Caesar Salad

Chopped romaine, shredded parmesan cheese and croutons, served with caesar dressing

Berry Spinach Salad

Spinach, mixed berries, mozzarella cheese and candied pecans, served with raspberry vinaigrette

Penne Pasta Salad (V) (GF)

Penne pasta, celery, red peppers, onion and parsley with white wine vinaigrette

Mixed Fruit Salad (V) (GF)

Medley of fresh seasonal fruit

Italian Antipasto Salad

Mixed Greens, sliced salami, soft cheese, green and black olives, cherry tomatoes, served with ranch, balsamic vinaigrette, or caesar

PLATED DINNER

Choose your favorite combination from a diverse selection of masterfully prepared dishes by our culinary team. Remain seated while our professional banquet staff serves dinner to you and your guests. Innsbrook offers two plated options, each including entree(s), accompaniments, a salad and dinner rolls.



PLATED OPTIONS

One Entree

- One entree
- Same-two accompaniments
- One salad
- Fresh dinner rolls

Two Entrees

- Dual entrees (two portions)
- Same-two accompaniments
- One salad
- Fresh dinner rolls

PLATED ENTREES

Chicken Madeira

Lightly-breaded chicken breast topped with mozzarella cheese and a savory Madeira wine, mushroom and peppercorn sauce

Sun-Dried Chicken

Sauteed chicken breast topped with a creamy sun-dried tomato sauce with rich garlic, parmesan, and herb flavors

Chicken Chardonnay

Sautéed chicken breast topped with roasted artichokes, fresh mushrooms and chardonnay sauce

Tuscan Chicken

Chicken breast topped with spinach, sun-dried tomatoes and parmesan cheese, seared and topped with a dollop of boursin cream sauce and roasted tomatoes

Grilled Teriyaki Salmon

Teriyaki-glazed salmon, grilled to perfection and topped with red peppers and onions

10 oz. Ribeye Steak (BF)

Grilled to perfection and served with a red wine reduction

Bacon-Wrapped Beef Medallion (BF)

6 oz. charbroiled medallion wrapped in smoked bacon

6 oz. Filet Mignon (BF)

Grilled to perfection and topped with garlic butter

Chilean Sea Bass (BF)

Pan-seared in an Asian sesame sauce

Whiskey Apple Smoked Pork (BF)

Slow-roasted pork loin topped with a sweet apple glaze

PLATED ACCOMPANIMENTS

Vegetables

- Green beans with bacon and onions (BF)
- Herb-roasted vegetable medley (V) (V)
- Grilled asparagus with roasted red peppers (V) (V) (BF)
- Whole roasted brussels sprouts with bacon-cider vinaigrette (BF)
- Citrus herb-roasted baby carrots (V) (V) (BF)
- Roasted Broccolini (V) (V) (BF)

Starches

- Pasta alfredo (V)
- Wild rice (BF)
- Baked macaroni and cheese (V)
- Home-style mashed potatoes (V) (BF)
- Garlic herb-roasted red potatoes (V) (V) (BF)
- Three cheese potatoes (V) (BF)

PLATED SALADS

Innsbrook Salad (V) (BF)

Cucumber, grape tomatoes, diced peppers, artichoke hearts, and mozzarella cheese, served with ranch and balsamic vinaigrette

Classic Caesar Salad

Chopped romaine, shredded parmesan cheese and croutons, served with caesar dressing

Berry Spinach Salad

Spinach, mixed berries, mozzarella cheese and candied pecans, served with raspberry vinaigrette

Penne Pasta Salad (V) (V)

Penne pasta, celery, red peppers, onion and parsley with white wine vinaigrette

Mixed Fruit Salad (V) (V) (BF)

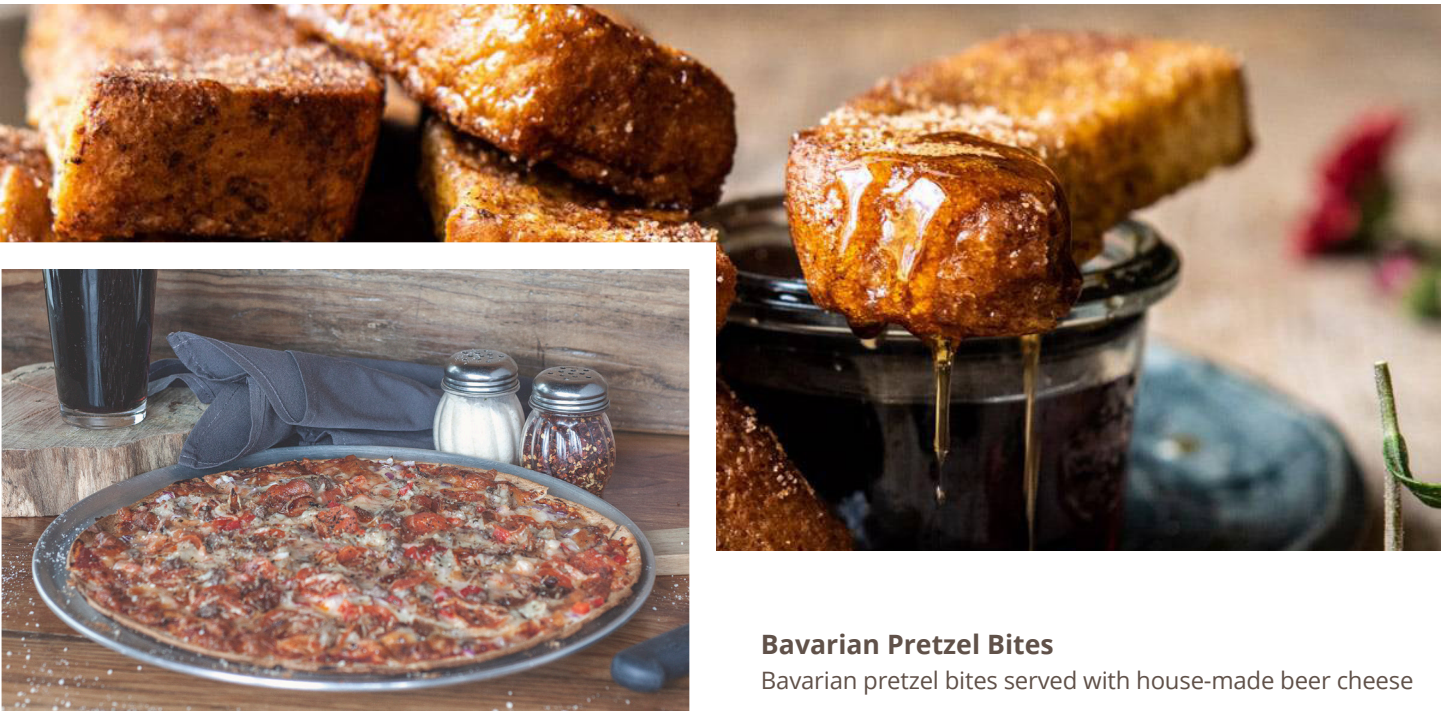
Medley of fresh seasonal fruit

Italian Antipasto Salad

Mixed Greens, sliced salami, soft cheese, green and black olives, cherry tomatoes, served with ranch, balsamic vinaigrette, or caesar

LATE-NIGHT SNACK STATIONS

We offer a variety of sweet or savory options to choose from – the perfect way to end the perfect day!



Priced per person

A.M. in the P.M.

French toast sticks served with maple syrup

S'mores Bar

Marshmallows, chocolate bars and graham crackers with two-hour bonfire experience (only offered with patio rental)

Boneless Wings

Served with hot, BBQ or teriyaki sauces and ranch dressing

Chicken Strips

Served with hot, BBQ or teriyaki sauces and ranch dressing

Sliders & Fries

Your choice of beef or chicken

Bavarian Pretzel Bites

Bavarian pretzel bites served with house-made beer cheese

Mini Beef Tacos

Served with salsa and sour cream

Funnel Cake Fries

Served with powder sugar and chocolate drizzle

Mini Cookie Bites

Assorted cookies

Ted Drewes Ice Cream

Choice of chocolate, vanilla or strawberry

Pizza

14" freshly baked, house-made, two-topping pizzas

Toasted Raviolis

BRUNCH

Extend your wedding weekend and relive all the wonderful memories you made the night before.



Rise 'n Shine

Facility fee applies.

- Omlet Station
- Scrambled Eggs (with and without cheese)
- Assorted quiche
- Applewood smoked bacon
- Sausage links
- Country potatoes
- Biscuits and gravy
- Yogurt Parfait
- Seasonal fruit salad
- Assorted mini danishes

Additional Beverage Options:

- Self-serve mimosa bar
- Self-serve bloody mary bar
- Coffee and juice bar
- Unlimited beverage package (coffee, iced tea, lemonade, canned soda, bottled water)