



Wedding Rehearsal

PACKAGES

Wedding Rehearsal

PLATED SELECTIONS

PLATED SELECTIONS INCLUDE:

One Starter, One Entrée, & One Dessert with Ciabatta Bread & Europa Maître d' Butter

STARTERS

(PLEASE SELECT ONE)

CHEF'S SEASONAL SOUP SELECTION

WATERMELON & BEET SALAD

Local Micro-Greens with Pistachios & Ricotta

SHRIMP COCKTAIL & CHIVE OIL

SMOKED OPAH & APPLE SALAD

Mixed Field Greens with Cucumber & Pickled Onions

GREEN BEAN ALMONDINE

Vinaigrette, Hard Boiled Egg, Prosciutto Crisp & Frisée



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

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ENTRÉES

(PLEASE SELECT ONE)

BEEF BOURGUIGNON & EGG NOODLES

Pearl Onions, Mushrooms & Sweet Peas

\$46 PER GUEST

BROILED SALMON NICOISE-STYLE

Fingerling Potato, Olives, Haricot Verts, Tomatoes, Hard Boiled Egg, Arugula

\$46 PER GUEST

BRAISED PORK SHOULDER with JAVA-LAGER RED EYE SAUCE

Farm Egg & Black Eyed Pea Cake, Slow-Roasted Tomato

\$44 PER GUEST

CHICKEN with MUSHROOM MARSALA SAUCE

Angel Hair Pasta Twirl

\$44 PER GUEST

DUCK CONFIT with ROASTED APPLES & LARDONS

Frisée & Belgian Endive, White Truffle Vinaigrette

\$40 PER GUEST

COQ AU VIN

Roasted Chicken, Mushroom, Bacon & Red Wine

\$46 PER GUEST



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LE DESSERT (PLEASE SELECT ONE)

ITALIANO BÔNET CUSTARD
Amaretto Cookie, Lemon Ricotta Cheese

CHEF'S TARTE TATIN CREATION
Vanilla Crème Anglaise

SPANISH CARMELIZED FLAN
Mojito Strawberries, Salted Almonds, Spoon Cream

TIRAMISU
Kahlua & Shortbread

HOMEMADE NUTELLA & FROMAGE BLANC
Oranges & Toasted Pistachios



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BOLERO BUFFET (MINIMUM 35 GUESTS)

ROMAINE VINAIGRETTE SALAD

PASSION FRUIT CEVICHE

BRAISED BARBACOA BEEF

CHICKEN TINGA

Corn Tortillas, Red & Verde Salsa, Sour Cream & Cheese

CUBAN-STYLE BLACK BEANS

CHEF DAMIEN'S CORNBREAD

FLAN with MOJITO-INFUSED STRAWBERRIES
(SERVED PLATED)

\$48 PER GUEST



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VIENZA BUFFET

(MINIMUM 35 GUESTS)

CAESAR BOWL SALAD

MEDITERRANEAN TOMATO-MOZZARELLA SALAD

CHEESY GARLIC BREAD

HOUSE SAUSAGE LASAGNE

ROASTED EGGPLANT & ZUCCHINI PASTA

GRILLED VEGETABLE & ANTIPASTO PLATTER

STRAWBERRY SHORTCAKE

(SERVED PLATED)

\$42 PER GUEST



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EUROPA BUFFET

(MINIMUM 40 GUESTS)

ANTIPASTO DISPLAY

Grilled & Roasted Vegetables, Marinated Artichokes,
Citrus Olives, Pesto-Mozzarella, Balsamic Reduction

ARUGULA SALAD

CROSTINI BASKET

SEAFOOD PAELLA STATION

Shrimp, Mussels, Bilbao Chorizo

MINI CRÈME BRÛLÉE

\$58 PER GUEST



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BEVERAGE SELECTIONS

BOTTLED WATER & SOFT DRINKS

\$5.75 PER GUEST

CHEF'S SEASONAL SANGRIA

\$9 PER GLASS

WINE BY THE GLASS

(BASED ON CONSUMPTION)

\$8 - \$15 PER GLASS

DOMESTIC BEER

(BASED ON CONSUMPTION)

\$6 EACH

CRAFT OR IMPORTED BEER

(BASED ON CONSUMPTION)

\$7 EACH



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BEVERAGE PACKAGES

VINEYARD SELECTION

Sommelier Selection of Europa Village Wines, Domestic Beer, Assorted Soft Drinks

2-HOUR SCHEDULED EVENT
\$19 PER GUEST

3-HOUR SCHEDULED EVENT
\$25 PER GUEST

EUROPA SELECTION

Sommelier Selection of Europa Village Wines, Craft Beer, Assorted Soft Drinks

2-HOUR SCHEDULED EVENT
\$25 PER GUEST

3-HOUR SCHEDULED EVENT
\$31 PER GUEST



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