

Gatherings

The Top 4 Reasons Why Brides Choose Gatherings for their Wedding Reception

1. **Peace of Mind** — Let us take care of the fine points so that you can plan your special day seamlessly, knowing that each detail will be carried out to create a wedding to remember!
2. **Excellent Value** — Gatherings is truly an all inclusive venue; delicious menu items and non-alcoholic beverages, as well as the service staff, are all included. We are happy to help with any libations you want to supply for your event with no corkage charges!!
3. **Something Different** — Gatherings is not a typical event space... it is a venue where your friends and family feel warm and comfortable. The uniqueness of the location will create a lasting impression and be the backdrop for beautiful photos.
4. **You Can Count on Us** — With over thirty years in the hospitality industry, owners Dean & Debbie Young take pride in creating a welcoming atmosphere for each guest while tending to every detail planned for your special day. Ours is a business with tradition built on professionalism and respect.

When the Occasion Matters...



Wedding Reception Service Styles

Choose Either

Roaming Reception, Served Butler Style, for up to 80 guests
Classic Sit-down Dinner (guest limit determined by season)

Roaming Reception

(A Full Four Course Meal Passed)

One Grand Display Station



Three Passed Hors D'oeuvres



One "Martini" Salad



Two Small Plate Selections



Complimentary Cake Cutting



Freshly Brewed Coffee



Formal Plated Dinner

Appetizer



Soup or Salad



Entrée



Complimentary Cake Cutting



Freshly Brewed Coffee

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Grand Display Station



CHOOSE ONE

EXQUISITE FRUIT & CHEESE

Clusters of Grapes, Strawberries & Sun-dried Apricots
Presented with an Assortment of Imported & Domestic Cheeses
Accompanied by Crispy Lavosh & Gourmet Crackers

MEDITERRANEAN ANTIPASTO

A Savory Assortment of Marinated Mushrooms, Artichoke Hearts &
a Medley of Mediterranean Olives, Fresh Herbed Mozzarella Balls,
Black Pepper Salami, Roasted Bell Pepper Spread
Carrot Sticks, Cherry Tomatoes & Sliced Baguettes

CHIPS, DIPS & TAPENADE

A Fun Selection of Chips, Lavosh & Sliced Baguettes
with Caramelized Onion Dip, Spinach & Artichoke Dip,
Roasted Red Pepper Spread & Black Olive Tapenade

RAW & ROASTED VEGETABLES WITH DIPS

A Colorful Display of the Season's Best and Brightest
Grilled & Roasted Vegetables
Served with Caramelized Onion Dip & Cucumber Dill Dips

THE "SEASON'S BEST" FRUIT

A Plentiful Offering of the Season's Best and Brightest Fruits
Beautifully served on a Silver Tiered Tray

SOUTH OF THE BORDER

Roasted Corn Guacamole, Shrimp & Avocado Ceviche, Pico de Gallo
Served with Blue & Yellow Corn Tortilla Chips &
Freshly-Made Flour Tortilla Chips

A LA PROVENCE

French & American Cheeses,
Freshest Fruits such as Strawberries & Grapes,
Vegetable Crudités of the Season
Served with Caramelized Onion Spread, Sliced Baguettes & Crackers

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Hors D' Oeuvres ~ Passed Butler Style



CHOOSE THREE

SKEWERS

Spicy Tangerine Beef
Roasted Tomato, Kalamata Olive & Fresh Mozzarella
Fresh Melon
Grilled Yakitori Chicken with Sesame Seeds & Scallions
Rare Ahi Tuna Skewers with Sesame Seeds, Soy-Wasabi Cream & Ginger

PORCELAIN SPOONS

Shrimp & Avocado Ceviche with Champagne & Fresh Citrus
Creamy Parmesan Polenta with Mushroom Ragù

HERBED CROSTINIS

Classic Bruschetta with Goat Cheese & Balsamic Reduction
Cambazola, Grilled Pear & Prosciutto on Toast Point
Kalamata Olives Tapenade topped with Sundried Tomato & Chevre
Warm Crab & Artichoke Spread with Toasted Almonds

MINI-SOUP "SIPPERS"

Roasted Butternut Squash Bisque
Fire-Roasted Tomato & Fresh Basil
Cream of Asparagus

MINI PHYLLO CUPS (FILLED WITH):

Filet Mignon with Mushroom Duxelles & Horseradish Cream
Oregon Smoked Salmon, Herb Cream Cheese & Fresh Dill
Warm Brie & Fig with Honey & Candied Almonds
Spanokopita: Spinach & Feta Cheese

SEAFOOD

Petite Crab Cakes with New Orleans Remoulade
Oysters Rockefeller Baked with Spinach, Shallots & Pernod, Topped with Hollandaise
Chilled Shrimp with Horseradish Cocktail Sauce & New Orleans Remoulade
Golden Fried Coconut Shrimp with Asian Style Tartar Sauce
Grilled Prawns with Fresh Ginger-Soy Vinaigrette, Cilantro & Sesame Seeds

THIS AND THAT...

Tomato, Feta & Fresh Basil Tartlet's
Artichoke, Spinach & Asiago Stuffed Mushrooms
Prosciutto Wrapped Asparagus with Parmesan, Basil & Golden Phyllo
Meatballs with Marsala Sauce
Portabella Mushroom & Chicken Croquettes
Endive Spears Stuffed with Cambazola Cheese, Grapes, Honey & Sugared Almonds
Curried Chicken Salad in Crispy Wonton Cups
Grape & Blue Cheese Truffles rolled in Crushed Pistachios
Jack Cheese, Goat Cheese & Grilled Vegetable Quesadillas with Fresh Chive Sour Cream
Vegetarian Summer Rolls served with Peanut & Soy Dipping Sauces
Salmon Mousse on Cucumber Rounds

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Martini Salads

Aptly Served in Martini Glasses — Always a Guest Pleaser!



CHOOSE ONE

~ Salads ~

The “Cosmo”

Baby Field Greens & Bib Lettuce with Dried Cranberries,
Goat Cheese, Roasted Sweet Corn, Sugared Almonds
Tossed with Champagne/Citrus Vinaigrette

The “Margarita”

Romaine Lettuce, Black Beans, Grilled Corn, Avocado,
Roasted Red Peppers, Tortilla Straws & Pico de Gallo
Tossed with Fresh Cilantro Lime Vinaigrette

The “Saki”

Shredded Cabbage, Carrots, Green Onion, Peanuts,
Colored Bell Pepper & Crunchy Wonton Strips
Tossed with Peanut Dressing

How about a Caesar?...most any salad can be made into “Martini” Salads — just ask!



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Small Plate Selections
Designed Especially for Roaming Receptions



CHOOSE TWO

BEEF, PORK & LAMB

Stuffed Chateaubriand Medallions with Spinach, Pancetta & Herbs with Demi Glaze
Roasted Filet Mignon Medallions with Crimini Mushroom Cream Sauce
Marinated & Grilled Skirt Steak with Chimichuri Sauce
Short Rib Bourguignon Chippolini Onions with a Velvety Red Wine Sauce
Pork Tenderloin Medallions with Apple Brandy Sauce or Herbed Pan Sauce
Roasted Rack of Lamb with Mustard-Rosemary Crust (or Mint/Basil Pesto)

POULTRY

Parmesan Encrusted Chicken Breast with a Velvety White Wine Sauce
Warm Duck Breast served on Mache, Oranges, Raspberries & Toasted Pecans with a Sherry Vinaigrette
Chicken Marsala with Wild Mushrooms
Chicken Saltimbocca Roulade with Prosciutto, Fresh Sage & Parmesan Cheese

SEAFOOD

Crab Cakes with New Orleans Remoulade on Jicama Slaw
Chipotle/Citrus Shrimp on Cucumber Mango Salad
Macadamia Nut Crusted Mahi Mahi with Julienne Vegetable Stir fry
Seared Scallops topped with Pancetta & Parmesan with Butter Broth on Jasmine Rice
Grilled Salmon with Sweet Onion Marmalade & Basil Oil
Grilled Sea Bass with Tomato Cream Sauce & Sautéed Spinach

PASTA/VEGETARIAN

Sweet Butternut Squash Ravioli with Gorgonzola Cream Sauce & Basil Chiffonade
Three-Cheese & Spinach Ravioli with a Fire Roasted Tomato Cream Sauce
Fusilli Pasta with Grilled Vegetables and Fresh Signature Marinara Sauce
Mini Grilled Cheese Sandwiches with Tomato Soup Sipper
Portabella Mushroom Stuffed with Fresh Herbs, Grilled Vegetables & Manchego Cheese

All small plates are served with appropriate starch, vegetable or both

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Formal Plated Dinner

All plated dinner selections include breads, butter and the freshest seasonal vegetables and starch to complement your entrée choice ensuring flawless service.



~ APPETIZERS/STARTERS ~

Crispy Crab Cake with New Orleans Remoulade on Micro Greens
Butternut Squash Ravioli with Sage Brown Butter
Seared Sea Scallops with a Thai Vanilla-Citrus Broth on Jasmine Rice

~ SOUPS ~

Roasted Butternut Squash Bisque with Ginger
Roasted Tomato & Basil
Cream of Asparagus with Spicy Vermont Cheddar
Cream of Wild Mushroom

~ SALADS ~

The Cosmo

Baby Field Greens & Bib Lettuce with
Dried Cranberries, Goat Cheese, Roasted Sweet Corn,
Sugared Almonds & Champagne/Citrus Vinaigrette

The Wedge

Iceberg Lettuce Wedge Topped with Fresh Tomato,
Green Onion & Chunky Blue Cheese Dressing

Classic's Caesar Salad

Romaine Lettuce with Shaved Parmigiano-Reggiano Cheese & Garlic Croutons
Tossed with our Classic Caesar Dressing

Roasted Beet & Blue Cheese Salad

Slow Roasted Beets, Crumbled Blue Cheese, Slivered Red Onions
and Sugared Almonds on a bed of Delicate Bib & Red Leaf Lettuces
Tossed with an Aged Balsamic Vinaigrette

Farmer's Market Green Salad

with Choice of Ranch,
Blue Cheese or Vinaigrette Dressing

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Formal Plated Dinner



ENTRÉE SELECTIONS

BEEF, PORK & LAMB

Short Ribs Bourguignon with a Velvety Red Wine Sauce

Whole Filet Tenderloin, New York Strip Roast, or Prime Rib with

Horseradish Cream & Natural Au Jus

Chateaubriand: Filet Stuffed with Spinach, Shallots & Mushrooms with Demi Glaze

Marinated Tri-Tip — Slow-Grilled to Perfection

Herb-Marinated Skirt Steak with Warm Shallot Vinaigrette or Chimichurri Sauce

Roast Beef with a Classic Breadcrumb, Garlic & Herb Crust & Natural Au Jus

Spice-Roasted Baby Back Ribs with Apricot Sauce

Rack of Lamb Crusted with Mustard, Garlic & Rosemary

Cider-Brined Roast Pork Loin with Apple-Raisin-Cognac Sauce

If desired, Sautéed Mushrooms may be served with the above entrées at an additional charge.

POULTRY

Panko & Parmesan Crusted Chicken Breast with Velvety White Wine & Fresh Herb Sauce

Braised Chicken Thighs with White Wine, Bacon, Cipolline Onions & Mushrooms

Chicken Marsala: Tender Sautéed Chicken Breast with Wild Mushrooms,

Fresh Herbs & Marsala Wine Sauce

Barbequed Chicken with a Sweet & Smokey BBQ Sauce, or Marinated & Grilled

Stuffed Turkey Breast with Dates, Apricots & Fresh Sage with Brandy Sauce

SEAFOOD

Macadamia Nut Crusted Mahi Mahi or Halibut

Citrus Baked Salmon with White Wine Butter & Caper Sauce

Grilled Salmon with Sweet Onion Marmalade

Grilled Sea Bass with Fire Roasted Tomato Cream Sauce

Grilled Jumbo Shrimp Skewers with Garlic, Lemon & Fresh Parsley

PASTA & VEGETARIAN

Penne or Fusilli Pasta with choice of Alfredo or Roasted Tomato Cream Sauce

Baked Penne layered with Ricotta, Mozzarella & Signature Marinara

Pasta Primavera with Selection of the Season's Best Vegetables, Capers & Basil Leaves

Lasagna — Choose from Traditional Bolognese Sauce, Roasted Chicken, or Grilled Vegetable

Stuffed Pasta Shells in Marinara Sauce — Filled with Roasted Chicken, Spinach,

Ricotta & Parmesan Cheeses

Raviolis — Choose from 3-Cheese & Spinach, Butternut Squash, or Goat Cheese & Wild Mushroom
with Choice of Sauces:

Fire-Roasted Tomato Cream, Gorgonzola Cream, or Creamy Alfredo

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Frequently Asked Questions!

1. **What Other Costs Should I Consider?** Gatherings is all-inclusive, with the exception of your cake and any libations you wish to purchase, there are no other costs you need incur! The ambiance of the home itself is such that no decorations or flowers are really needed, the elegant menu and all rentals (tables, linens, chairs, china, glassware & silverware) is included.
2. **What is the amount required for a deposit?** The initial deposit to confirm and reserve your date is \$1,500.00. This is a non-refundable deposit.
3. **When is the initial deposit and contract due?** There is no timeframe for you to submit your deposit, however, keep in mind that our weekend dates fill up fast, and until your deposit and contract are received we will continue to entertain other inquiries for your date. Our policy is a first come, first served booking.
4. **What type of meal service would be best: Roaming Reception or a Formal Plated Dinner?** Both types of service have advantages. A Roaming Reception allows more mingling of guests and allows you and your guests to move around the rooms and deck freely. A Formal Plated Dinner provides more structure. The main thing to remember is that a Formal Plated Dinner takes up more space so the number of guests must be considered when planning a sit-down dinner.
5. **If I Choose the Roaming Reception, will there be enough food?** Yes! This is our most popular choice. The food that is prepared for a Roaming Reception is as much, if not more, than the amount of food for at a sit-down dinner. It is a “full” meal presented in a different way.
6. **How much time can we have to set-up and decorate the room?** One of the many advantages of a wedding reception at Gatherings is there is little, if any, need for other decorations. The house itself is a “decoration.” However, if you wish to add to the ambiance of Gatherings, your package includes a 2-hour set up time prior to the start time.
7. **Can we bring our own wine and liquor?** Yes! This is another of the advantages of having a reception at Gatherings. We do not have a liquor license to sell alcohol, but are happy to help you determine what beverages will go best with your menu choice, determine quantities, pick it up for you, and of course serve it... and, Gatherings has NO corkage fee! This is actually a tremendous savings for you, as you are able to purchase your choice of premium champagne, wine, beer and other alcohol at “store” prices rather than the inflated prices that many venues put on their mandated list of beverages.
8. **Will someone be in charge at my reception?** Yes, our on-site captain will be at the reception for the entire time.
9. **Will we be responsible for any clean-up?** Absolutely not. This is a time of fun and enjoyment; no worries. If you are using any outside vendors, they are, however, responsible to clean up anything that was brought in as a part of their service to you.
10. **Does Gatherings make arrangements for the cake, flowers and entertainment?** Many of these items are already included in your package; however, should you wish to have more than is provided, our on-site coordinator would be happy to assist in coordinating other arrangements.
11. **When will our final consultation take place?** Unless other arrangements are made, we will have a final consultation approximately 2 weeks prior to your wedding day. At that time we will go over menu selections, schedules, etc.
12. **What are your tax and gratuity policies?** The applicable sales tax will be applied to your package price. Gratuities are not expected, but always appreciated. We pay our staff well. It is up to your discretion should you wish to offer a gratuity to one or all of the staff.