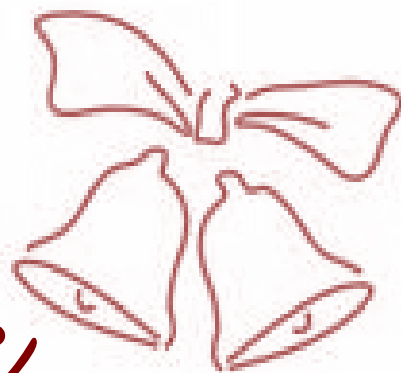


Bell's Banquets



*Let Our Family & Friendly Staff
Make Your Day Special!*

WWW.BELLSBANQUETS.COM
2022

Wedding Package Information

- Five Hour Wedding Reception (additional time may be purchased)
- Four Hour Open Bar (close one hour during dinner service)
(additional time may be purchased)
- Ceremony can be held on site (fee of \$400.00 for additional 30 minutes for ceremony)
- Professional Bartenders & Servers Included
- One Hour of Hors D'oeuvres (all packages except Traditional Wedding Buffet)
- Champagne Toast for Head Table Included (all packages)
(available for all guests for an additional \$3.00 per person)
- Cutting and Serving your Wedding Cake or Dessert at **NO** charge
- Any additional upgrades or charges are subject 6% sales tax and 20% gratuity
- **Lighted & Skirted** Head Table, Gift Table, Entry Table, Cake Table, & Cookie Table
- Table Linens & Napkins Included (multiple colors available at NO additional charge)
- All Tables, Chairs, Silverware, Flatware, & Glassware Included
- Ample Parking for all Guests, Limos, & Busses (Handicap Accessible)
- Facility is climate controlled with both heating and air conditioning
- Facility is equipped with stage (Bell's only) and dance floor
- Our banquet facility can accommodate up to a maximum 200 people (Bell's)
- 175 people (Aaron's Building)
- A deposit of \$1000.00 (used as facility fee) and signed contract is required at the time of booking. (deposits are non-refundable & non-transferable)
- All cookies must be put on trays **prior** to delivery to our facility
- A \$250.00 fee will be applied if cookies are trayed on premise (**NO EXCEPTIONS**)
- All Saturday receptions require a minimum of 100 people or charge of \$500.00
- A discount of 5% per person is available for Friday receptions (minimum 100 adult guests)
- A discount of 10% per person is available for Sunday receptions (minimum 100 adult guests)
- A discount of 10% per person is available for all wedding receptions in January, February, and March (minimum 100 adult guests)
- All vendor meals are priced the same as guests
- Kids Meals consist of chicken tenders, fries, & bev for \$19.95
- Vegetarian Meals are available upon request



Traditional Wedding Buffet

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two)

Buttermilk Fried Chicken

Parmesan Crusted Chicken w/ Boursin Cream Sauce

Sliced Roast Beef w/ Red Wine Sauce

Baked Ham w/ Brown Sugar & Honey Mustard Glaze

Cabbage Rolls

Sides

(choose any three)

Bake Penne Marinara

Macaroni and cheese

Parslied Redskin Potatoes

Mashed Potatoes w/ Gravy

Green Beans

Buttered Corn

Amaretto Glazed Carrots

**Champagne Toast for Head Table*

Accompanied by Rolls, Butter, & Beverage

\$53.95

Bar, Gratuity, & Tax Included

Crystal Bell Package

(Sit-Down)

Hors D'oeuvres

(choose three Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Mini Egg Rolls w/ Soy Ginger Sauce
Mac n' Cheese Bites w/ Barbecue Ranch
Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two entrees unless choosing the combo meal)

Traditional Stuffed Chicken Breast w/ Supreme Sauce
Parmesan Crusted Chicken Breast w/ Boursin Cream Sauce
Baked Cod w/ Lemon Cream Sauce
Slow Roasted Sirloin of Beef w/ a Red Wine Sauce
Twin Bistro Filets w/ Cabernet Demi Glace

or

Bistro Filet & Parmesan Crusted Chicken Combo Meal w/ Garlic Herb Butter

Vegetable & Starch

(choose one vegetable & one starch)

Fresh Vegetable Medley
Green Bean Amandine
Green Beans w/ Garlic, Onions
& Red Peppers
Broccoli, Cauliflower, & Carrots

Rice Pilaf
Cheddar-Jack Smashed Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes



Accompanied by Rolls, Butter, & Beverage

\$59.95

Bar, Gratuity, & Tax Included



Silver Bell Package

(Sit-Down)

Hors D'oeuvres

(choose four Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac n' Cheese Bites w/ Barbecue Sauce
Mini Egg Rolls w/ Soy Ginger Sauce
Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two)

Caprese stuffed Chicken w/ Roasted Tomato Pesto Sauce
Parmesan Crusted Chicken w/ Boursin Cream Sauce
Crabmeat Crusted Twin Bistro Filets | Lobster Butter
NY Strip w/ Smoked Hickory Butter
Pan Seared Salmon w/ Lemon Dill Butter
Crabmeat Stuffed Sole w/ Lemon Butter

Vegetable & Starch

(choose one vegetable & one starch)

Fresh Vegetable Medley
Green Bean Amandine
Green Beans w/ Garlic, Onions
& Red Peppers
Broccoli, Cauliflower, & Carrots
Amaretto Glazed Carrots

Bacon & Smoked Gouda Smashed Red Potatoes
Cheddar-Jack Smashed Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes
Sour Cream & Chive Mashed

Accompanied by Rolls, Butter, & Beverage

\$65.95

Bar, Service, & Tax Included



Grand Wedding Buffet

Hors D'oeuvres

(choose four Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac n' Cheese Bites w/ Barbecue Ranch
Vegetable Spring Rolls w/ Soy Ginger Sauce
Assorted Vegetable & Cracker Tray w/ Hummus

**Champagne Toast for Head Table*

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two)

Pecan Crusted Chicken w/ Amaretto Cream Sauce
Pan Seared Salmon w/ Lobster Alfredo Sauce
Baked Cod w/ Citrus Basil Butter Sauce
Horseradish Crusted Beef Medallions w/ Cognac Demi Glace
Slow Roasted Beef Brisket w/ Bourbon Brown Sugar Barbecue Sauce
Sausage & Mozzarella Stuffed Chicken Breast w/ Tomato Basil Sauce
Chicken Cordon Bleu w/ Honey Mustard Glaze

Sides

(choose any three)

Fresh Vegetable Medley	Cheddar-Jack Smashed Potatoes
Green Bean Amandine	Penne w/ Basil Cream Sauce
Green Beans w/ Garlic, Onions & Red Peppers	Penne Marinara
Broccoli, Cauliflower, & Carrots	Garlic Mashed Potatoes
Amaretto Glazed Carrots	Herb Roasted Redskin Potatoes
	Bacon & Smoked Gouda Smashed Potatoes
	Parslied Redskin Potatoes

Accompanied by Rolls, Butter, & Beverage

\$63.95

Bar, Gratuity, & Tax Included

Gold Bell Package

(Sit-Down)

Hors D'oeuvres

(choose four Hors D'oeuvres)

Seafood Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Crabmeat Stuffed Mushrooms
Sausage Stuffed Mushrooms
Mini Egg Rolls w/ Soy Ginger Sauce
Assorted Vegetable & Cracker Tray w/ Hummus

**Champagne Toast for Head Table*

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two)

Macadamia Nut Crusted Chicken w/ a Frangelico Beurre Blanc
Stuffed Tuscan Chicken w/ Pesto Cream Sauce
Jumbo Lump Crab Cake w/ Roasted Red Pepper & Shallot Coulis
Crabmeat Stuffed Filet seared w/ Lobster Butter
Filet Mignon w/ a Cabernet Demi Glace
Prime Rib of Beef w/ Au Jus and Horseradish Cream

Vegetable & Starch

(choose one vegetable & one starch)

Fresh Vegetable Medley
Green Bean Amandine
Green Beans w/ Garlic, Onions
& Red Peppers
Broccoli, Cauliflower, & Carrots

Asiago Mashed Potatoes
Cheddar-Jack Smashed Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes

Accompanied by Rolls, Butter, & Beverage

\$69.95

Bar, Gratuity, & Tax Included



Bar Information

Bell's provides a 4 hour open bar during the 5 hour duration of your wedding. The bar closes for 1 hour during dinner service so all your guests can be seated and served. The Standard Bar package is included in all wedding packages and consists of bartenders, glassware, mixers, bridal shots, draft beer, & the Standard Bar

Standard Bar

*Bourbon—Scotch—Spiced Rum—
Silver Rum—Coconut Rum—Vodka—Gin—Brandy—
Tequila—Amaretto—Peach Schnapps—Apple Pucker—
Irish Cream—Coffee Liqueur—Merlot—Cabernet Sauvignon—
Malbec—Moscato—Chardonnay—White Zinfandel—Sauvignon Blanc—
Pinot Grigio—Riesling—Lambrusco—
Three Selections of Draft Beer—Shots for Bridal Dance & All Mixers
Included In Every Wedding Package*

Premium Bar

The premium bar consists of everything in the standard package with these additional brands:

*Absolut Vodka—Fito's Vodka—Beefeaters Gin—Jim Beam—Jack Daniels—Seagram's 7—
Southern Comfort—Bacardi Rum—Captain Morgan—Malibu Rum—Dewar's Scotch—
Kahlua—Baily's Irish Cream—Sauza Tequila—Amaretto Di Saronno*

*Add An Additional \$12.00 per person for Premium Bar Upgrade
plus 20% gratuity*

Top Shelf Bar

*The top shelf bar consists of everything in the standard & premium packages
with these additional brands:*

*Grey Goose Vodka—Tanqueray Gin—Bombay Sapphire Gin—
Crown Royal—Makers Mark Bourbon—Johnny Walker—
Myers Dark Rum—1800 Tequila—Glennfidich*

*Add An Additional \$14.00 per person for Top Shelf Bar Upgrade
plus 20% gratuity*

WWW.BELLSBANQUETS.COM

Bells

Banquets

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