THE BOWDEN
EVENTS & WEDDINGS

2028 Wedding Packages

The Classic Package

First Course (Select One for All Entrees)

- Classic Ceasar
  Romaine Hearts, Anchovy Caesar Dressing, Shaved Parmesan & Herbed Croutons
- GF The Bowden
  Baby Greens, English Cucumber, Cherry Tomato, Parmesan & Basil Champagne Vinaigrette
- GF Baby Arugula
  Candied Walnuts, Fresh Strawberries, Shaved Parmesan, Lemon-Honey Vinaigrette

Plated Entrée (Select Up to Two Options to Offer)

- Beef Sirloin
  Peppercorn-brandy Sauce or Madiera Red Wine Sauce
- Herb Crusted Chicken
  Citrus Champagne Sauce
- Chicken Marsala
  Marsala Wine Sauce
- GF Pan Seared Seasonal Fish
  Smoked Tomato Butter Sauce or Lemon Caper Dill Butter
- GF Blackened or Smoked Salmon
  Cajun Cream
- Korean Style Boneless Beef Short Ribs
  Kimchi Fried Rice

Vegetarian Entree (Select One for All Vegan/Vegetarian Guests)

- Eggplant Parmesan
  Pomodoro Sauce
- GF Stuffed Portobello Mushroom *(Vegan Option Available)*
  With Asparagus, Cherry Tomatoes, Roasted Tomato Sauce
- Cheese Tortellini
  Grilled Vegetables and Vodka Sauce
- Cauliflower Steak (vegan)
  With Argentinian Chimichurri

GF Starch (Select One for All Entrees)

- Herbed Couscous
- Herbed Whipped Yukon Gold Potatoes
- Oven Roasted Red Potatoes
- Steamed Jasmine Rice
- Garlic Mashed Potatoes

GF Vegetable (Select One for All Entrees)

- Sauteed Market Vegetables
  Summer Squash, Red Bell Pepper, Red Onion
- Sauteed Green Beans
- Honey Glazed Carrots
- Seasonal Roasted Vegetables

An additional fee of $150 applies to vary sides among entree selections

Water, Iced Tea, Coffee & Hot Tea Included

25% taxed service charge and current state sales tax applies to all catering. Menu subject to change



The Classic Package includes the following:

- *Complimentary Group Tasting*
- *Grey Slingback Chairs*
- *Faux Wood Dance Floor*
- *Security Officer*
- *Two Appetizers (2 pieces per person)*
- *Side Salad*
- *Single Plated Entrée*

Classic Package $80++ per person

With 4-hour Call bar: $125++

Upgrades:

DUO PLATE ENTRÉE

*(Additional **$25++** Per Person)*

BUFFET

(Additional $21++ Per Person)

UPGRADE STARCH AND VEGETABLE

*(Additional **$3++** Per Person)*

Kid's Meal

Kids 12 & Under When Accompanied
Soda Package Included

$40++

Chicken Fingers
Served with Macaroni & Cheese and fruit cup

Mini Pizzas (5)
Cheese or Pepperoni and fruit cup

2 Corn Dogs
Served with Fries and fruit cup

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Appetizer Selection

Packages include (2) appetizer selections

APPETIZERS-HOT

Fried Cheese Ravioli
With Spicy Marinara

Crispy Vegetable Spring rolls
With Sweet Chile Dipping Sauce

Spinach Feta Bites
With Cilantro Chutney

Grilled Cheese & Tomato Basil Bisque
Sourdough & Cheddar Cheese

Macaroni & Cheese Bites
In Filo Cup

Stuffed Mushroom
With Spinach and Boursin Cheese

Jalapeno Sausage
Wrapped in Puff Pastry with Chipotle Ketchup

Chicken 65
With Sweet & Spicy

GF Chicken or Beef Suya
With Tomato & Onion

GF Truffled Twice Baked New Potato
Crispy Bacon, Sour Cream, Chives, Truffle Oil, Cheddar Cheese

APPETIZERS-COLD

GF Garden Vegetable Crudités
With Herbed Ranch

Italian Caprese Bruschetta
With Fresh Basil Served on Crisp Baguette

Smoked Salmon
With Roasted Red Pepper Mousse

GF Prosciutto Melon Bites
Summer Melon, Wrapped in Parma Prosciutto

GF Skewers (Choose two)
***Caprese**: Cherry Tomato, Fresh Mozzarella, Basil*
***Antipasto**: Salami, Prosciutto, Artichoke, Kalamata Olives*
***Fruit**: Pineapple, Strawberry, Seasonal Melon*
***Sweet & Salty**: Watermelon, Feta, Fresh Mint*

UPGRADED APPETIZERS- $4 PER PERSON PER SELECTION

Seasoned Beef Empanadas
With Salsa Roja

GF Bacon Wrapped Jalapeño Chicken
With Smoky BBQ Sauce

GF Blackened Shrimp & Grits
With Cajun Cream

Coconut Crusted Shrimp Lollipop
Served with Sweet Chile Sauce

GF Jumbo Shrimp & Sausage Lollipop
with Jalapeno Sausage Skewer with sweet chili sauce

Mini Crab Cakes
Served with Citrus Remoulade

Mini Beef Wellington
White Truffle Demi

Sweet Pea & Potato Samosa
With Cilantro Chutney

Angus Beef Sliders
Cheddar Cheese & Caramelized Onions

GF Seared Ahi Tuna
With Sriracha Mayo on Cucumber

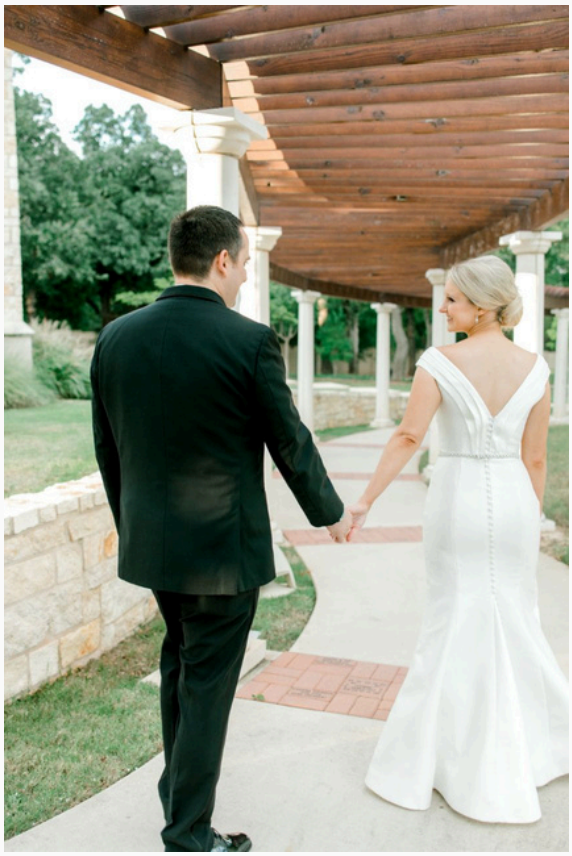
Jumbo Shrimp Cocktail
Served in a shot glass

Pepper Crusted Beef Tenderloin
Served with Boursin on Crostini

25% taxed service charge and current state sales tax applies to all catering.







THE BOWDEN
EVENTS & WEDDINGS

The Chiavari Package

First Course (Select One)

- Classic Ceasar
  Romaine Hearts, Anchovy Caesar Dressing, Shaved Parmesan & Herbed Croutons
- GF The Bowden
  Baby Greens, English Cucumber, Cherry Tomato, Parmesan & Basil Champagne Vinaigrette
- GF Baby Arugula
  Candied Walnuts, Fresh Strawberries, Shaved Parmesan, Lemon-Honey Vinaigrette
- GF Steakhouse Wedge
  Course Cut Bacon, Bleu Cheese Crumbles Cherry Tomato, Bleu Cheese Dressing

GF Plated Duo Entrée (Select One)

- Grilled Beef Tenderloin & Herbed or Marsala Chicken
  Madeira Wine Sauce and Citrus Butter
- Roasted Salmon & Herbed Chicken
  Lemon Dill Butter and choice of Cajun Cream or Citrus Champagne
- Grilled Mahi Mahi & Grilled Beef Tenderloin
  Smoked Tomato Butter and Madeira Wine Sauce

Vegetarian Entree (Select One)

- Eggplant Parmesan
  Pomodoro Sauce
- GF Stuffed Portobello Mushroom (*Vegan Option Available*)
  With Asparagus, Cherry Tomatoes, Roasted Tomato Sauce
- Cheese Tortellini
  Grilled Vegetables and Vodka Sauce
- Cauliflower Steak (*vegan*)
  With Argentinian Chimichurri

GF Starch (Select One)

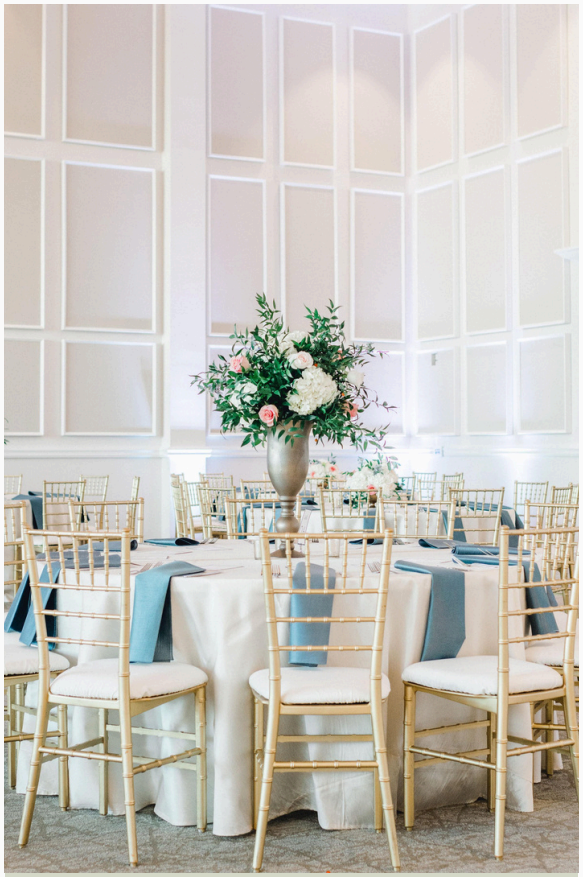
- Creamy Sun Dried Tomato Orzo
- Herbed Whipped Yukon Gold Potatoes
- Roasted Garlic Mashed Potatoes
- Oven Roasted Red Potatoes
- Herbed Couscous

GF Vegetable (Select One)

- Brussel Sprouts with Dynamite Sauce & Crispy Bacon
- Steamed Carrots and Asparagus
- Sauteed Green Beans
- Honey Glazed Carrots
- Seasonal Roasted Vegetables

Water, Iced Tea, Coffee & Hot Tea Included

25% taxed service charge and current state sales tax applies to all catering. Menu selections subject to change



The Chiavari Package includes the following:

- *Complimentary Group Tasting*
- *Chiavari Chairs*
- *White Dance Floor*
- *Security Officer*
- *Two Appetizers (2 Pieces Per Person)*
- *Side Salad*
- *Duo Plated Entrée*
- *Champagne Toast*

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Chiavari Package $115++ Per Person
With 4-hour Call Bar: $155++

Upgrade to Buffet: $2++ per person

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Kid's Meal

Kids 12 & Under When Accompanied
Soda Package Included

$40++

Chicken Fingers
Served with Macaroni & Cheese, and fruit cup

Mini Pizzas (5)
Cheese or Pepperoni and fruit cup

2 Corn Dogs
Served with Fries and fruit cup

THE BOWDEN
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Additional Bar Options

HOSTED BEER AND WINE: $35 PP

Includes Soda Package & Beer & Wine Package Items

DOMESTIC- MILLER LITE | COORS LIGHT | MICHELOB ULTRA
PREMIUM- SHINER BOCK | CORONA | STELLA ARTOIS
HOUSE WINES- CHARDONNAY | PINOT NOIR | CABERNET | PINOT GRIGIO | CHAMPAGNE

HOSTED CALL BAR PACKAGE INCLUDES:

Includes Soda Package & Beer & Wine Package Items
TITO'S | SKOL | RONCORINA SILVER | OLD CROW | DEWARS | SAUZA | JACK DANIELS

HOSTED ULTRA BAR PACKAGE INCLUDES: +$15 PP

Includes Soda Package & Beer & Wine Package Items
GREY GOOSE | BOMBAY SAPPHIRE | CROWN ROYAL | JOHNNIE WALKER BLACK| PATRON SILVER | BACARDI SUPERIOR
CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE

HOSTED PLATINUM BAR: +$25 PP

Includes Soda Package & Beer & Wine Package Items
CIROC| HENDRICK'S| TEN TO ONE WHITE | MICHTER'S SINGLE BARREL RYE| CASAMIGO'S BLANCO| WOODFORD RESERVE| HENNESSEY VS| GLENLIVET FOUNDER'S RESERVE
CHAMPAGNE TOAST IS INCLUDED IN THIS PACKAGE
THIS BAR REQUIRES AN ADDITIONAL SECURITY OFFICER

SODA PACKAGE: $20 PP

COCKTAIL MIXERS (ROSE'S LIME, ROSE'S GRENADINE, BITTERS) | GARNISHES (LEMON, LIME AND CHERRIES)
COCA COLA PRODUCTS

HOUSE-MADE MOCKTAIL BAR: GF $20 PP

Choose 3 | price per person for 4 hours | choice of salt, sugar, or tajin rim
Add to Soda Bar $10pp | Add Mango Lassi $5pp | Passed Single Pour $5pp
Must order for 100% of Guest Count

MOCK CHAMPAGNE
Ginger Ale, Pineapple Juice, White Grape Juice

SPARKLING POMEGRANATE SANGRIA
Marinated Berries, Pomegranate Juice, Sparkling Grape Juice

MOCK CHAMPAGNE FRUIT PUNCH
Ginger Ale, Pineapple Juice, Orange Juice, White Grape Juice, Cranberry Juice

RASPBERRY-LEMONADE FIZZ
Fresh Raspberry, Lemonade and Ginger Ale

PARADISE TROPICAL BREEZE
Mango, Pineapple, Cranberry, Sparkling White Grape

PEACH BELLINI SPRITZ
Peach, Orange, Club Soda

SPICY WATERMELON MOCKTAIL
Watermelon, Lime, Tajin

NON-ALCOHOLIC MULLED WINE
Pomegranate, Cranberry, Cinnamon, Orange

V.I.P WELCOME LEMONADE
Sugared rimmed fluted champagne glass, lemonade, strawberry

BATCH (SELECT) SIGNATURE COCKTAIL $750

(75 Servings)

- **GENTLEMAN'S BREW:** JACK DANIELS & GINGER BEER GARNISHED WITH AN ORANGE SLICE
- **JALAPEÑO MARGARITA:** PATRON SILVER, SWEET & SOUR, JALAPEÑO SYRUP, TRIPLE SEC
- **BLUSHING BRIDE:** BOMBAY SAPHIIRE, WATERMELON & CLUB SODA WITH A CUCUMBER SLICE
- **TEXAS KISS:** TITO'S VODKA, LEMONADE, TRIPLE SEC, W/ SUGAR RIM AND LEMON SLICE

25% Service Charge and Sales Tax Apply to all charges.

5 Most Commonly Asked Questions

HOW MANY BARTENDERS WILL I HAVE?

Bar staff ratio is based upon the guest count total. The bar ratio is different depending on a hosted or non-hosted bar. Normally, our ratio is 1 per 150 people. For meal service, the server staff is 1 server for every 15-20 guests depending upon menu and total guest count.

CAN I ADD ON EXTRA HOURS AT AN ADDITIONAL COST?

Yes! We are able to extend the event to 2 AM (1 hour breakdown from 1-2 AM) for an additional fee of $1000 per hour after midnight. If you would like to add on hours at the beginning of your rental, it is $500 per hour.

Keep in mind, if time is extended, additional charges for security officer and bartender will apply.

WHAT IS THE DEPOSIT?

We require $25% down with signed contract for weddings more than a 9 months out (50% due if less than 9 months out) Final payment is due 30 days before event

WHERE IS SOCIAL/COCKTAIL HOUR HELD?

Cocktail hour can be held on our beautiful outdoor patio (weather permitting), in our lobby halls (for events less than 250) or have your guests enjoy finding their seat with cocktail hour in the ballroom

CAN I BRING IN OUTSIDE CATERING?

We have an amazing onsite chef and team that can accommodate all styles of food. Please ask for a customized menu!
Outside catering is approved for religious reasons on a case-by-case basis.

HOSTED PACKAGE ADD-ONS:

CHAMPAGNE TOAST SERVICE $5 PP
(One 1/2 Pour)

TABLESIDE HOUSE WINE SERVICE $35 PER BOTTLE
(during dinner only)

UPGRADED WINE SELECTIONS *CUSTOM PRICE

SELECT MADE TO ORDER MIXED DRINKS *CUSTOM PRICE







LATE NIGHT SNACKS

SNACK DISPLAYS | Priced Per Person

BREAKFAST TACOS — $8
(6") | Served with Fire Roasted Salsa (choose 2)
- *Chorizo & Egg with Avocado*
- *Bacon & Potato with Cheese*
- *Farmer's Market Vegetable & Cheese*

GF WAFFLE FRY BAR — $10
Served with Sour cream, Ketchup, & Cheese sauce (choose 2)
- *Garlic & Herb*
- *Truffle Parmesan*
- *Salt & Pepper*

GRILLED CHEESE BAR — $15
Served with Sourdough Bread (choose 2)
- *Swiss & Caramelized Onions*
- *Pepper Jack, Bacon, & Jalapeno*
- *Sharp Cheddar & Ham*

GF PIZZA STATION — $15
(10") | Made with Cauliflower Crust (choose 3)
- *Pepperoni*
- *3 Cheese*
- *Margherita*
- *Spicy Sauasgee & Mushroom*
- *Supreme*

SLIDERS STATION — $16
(choose 2)
- *Grilled Angus Sliders*
- *Grilled Chicken Sliders*
- *Pulled Pork Sliders*
- *Portobello Mushroom Sliders*

BEIGNETS — $8
With Powdered Sugar

CINNAMON SUGAR DONUTS — $7
Wrapped

GF HOUSE-MADE POPCORN — $7
(choose 2)
- *Spicy Caramel*
- *Truffle*
- *Black Pepper*
- *Parmesan Cheese*

MILK & COOKIES — $6
(choose 2)
- *Chocolate Chip*
- *Oatmeal Raisin*
- *Peanut Butter*
- *White Chocolate Macadamia Nut*

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Prices are subject to change. No outside food or beverages allowed on premises
Menu selections must be signed on event order to guarantee pricing and are subject to availability.

Amenities

MEASUREMENTS AVAILABLE IN YOUR CLIENT PORTAL

INCLUDED AMENITIES**



EASELS**
COMPLIMENTARY



CROSS
$250



ARCH
$600



LANTERNS
$150 FOR SET



GREEN WALL
$250

NEON SIGN
$150



GREY FLEXBACK CHAIRS**



GOLD METAL CHIVARI CHAIRS
$7 PER CHAIR



CYLINDERS
$15



BLACK OR WHITE PIPE AND DRAPE
$500/PAIR



STAGE FACADE
$500



STAGE
$100 PER PIECE



BAR
$350 SETUP PER ADDITIONAL BAR



CHARGERS
$1 EA.
GOLD AND SILVER



WHITE DANCE FLOOR
$1200



FAUX WOOD DANCE FLOOR
$800



CAKE STANDS
$55