



SKY ARMORY | 2026  
*wedding menu*

# for the love of food

We're passionate about food and start with a talented culinary team who only uses the best and freshest ingredients when preparing your menu. Our approach to food is similar to a restaurant (we just produce in larger quantities). Our chefs create a flavor profile for each entrée selection. And presentation is just as important as taste. And because we prepare our food from scratch we can easily accommodate dietary restrictions and food allergies, so every guest feels special. The menu that follows provides inspiration for when we start crafting your menu with you. Don't see what you want? We enjoy personalizing menus and incorporating favorite foods and cultural influences honor your family heritage.

## PLATED DINNER PACKAGE

Cocktail Reception  
selection of 4 passed hors d'oeuvres  
OR our Artisanal Grazing Board

Dinner Service  
salad course  
selection of 3 entrées, plus vegetarian

Dessert  
cutting cake  
dessert display of 4 dessert minis  
coffee & tea display

starts at \$78 per person ++

## BUFFET DINNER PACKAGE

Cocktail Reception  
selection of 4 skyline passed hors d'oeuvres  
OR our Artisanal Grazing Board

Buffet Dinner  
Plated Salad Course  
2 proteins, pasta, starch, vegetable

Dessert  
cutting cake  
dessert display of 4 dessert minis  
coffee & tea display

starts at \$78 per person ++

enhancements: stations | late night snacks | thanks for coming treats

++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.



# cocktail hour

## Choice of 4 Passed Hors d'oeuvres

OR

## Artisanal Grazing Board

artisanal cheeses, spreads and cured meats  
crudite with ranch dressing, hummus with grilled pita,  
grapes & dried fruit, marinated olives, cornichons, savory jam, mustard, artisanal crackers

### Crowd Favorites

- Baby Crab Cake gf
- Coconut Shrimp w/ sweet thai chili sauce +1
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf
- Pulled Chicken Taco with Asian slaw
- Smoked Gouda Mac & Cheese\* v

### Poultry

- Buffalo Chicken Bite with bleu cheese sauce
- Chicken Meatball, bleu cheese gf +1
- Chicken & Waffle with maple gastrique +1
- Chicken Parm Slider\*
- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Chicken Taco with Asian Slaw
- Curry Chicken Salad on Fried Pita Chip

### Beef, Lamb & Pork

- Baby Lamb Chop gf +3
- Bacon & Bleu Stuffed Mushroom gf
- Beef Crostini\*, horseradish crème, candied onion +1
- Beef Wellington with horseradish crème
- Candied Bacon Skewers gf
- Greek Lamb Meatball\* with tzatziki +2
- Korean Beef Skewer gf +2
- Meatball\* (select 1)Italian, Swedish or Thai,
- Pulled Pork Slider

### Vegetarian

- Caprese Skewer with balsamic glaze gf
- Whipped Brie, Pear, Fig Jam Crostini\*
- Heirloom Tomato Bruschetta\*
- Edamame Pot Sticker gf | v
- Farm Stand Crudité Cup w/ ranch or hummus gf
- Falafel Bite with Tzatziki sauce gf | v
- Fried Polenta with black bean, corn 'salsa' gf | v
- Arancini with marinara sauce\*
- Broccoli Cheddar Soup Shooter gf
- Tomato Soup Shooter w/ grilled cheese +2
- Smoked Gouda Mac & Cheese\*
- Stuffed Mushroom gf

### Seafood

- Baby Crab Cake gf
- Bacon Wrapped Scallop gf +2
- Classic Shrimp Cocktail gf
- Cajun Grilled Shrimp with guacamole gf +1
- Coconut Shrimp gf +1
- Crab Stuffed Mushroom gf
- Sushi Rolls Assorted gf
- Seared Ahi Tuna,wasabi crème on crispy wonton gf +2



# enhancements

## **Shrimp Cocktail Display**

ice block filled with U16-20 shrimp  
accompanied with cocktail sauce, lemon wedges  
\$15 per person

**Ask about our Raw Bar** we'll custom craft a bar with you

## **Pasta Bar**

(select 2 sauces)

alfredo sauce | pesto cream sauce | classic pesto v  
sundried tomato cream sauce | vodka riggie sauce  
classic marinara v | fra diavlo | lemon herb & olive oil v  
gluten free pasta available  
\$8 per person

## **Mac N' Cheese Bar 10**

Smoked Gouda Mac & Cheese

Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan  
Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends | Lobster +8

## **Taco Bar 10**

Select 2: Pork "Carnitas" | Chipotle "Pollo" Chicken | Ground Beef "Picadillos"

Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro  
Warm Flour Tortillas | Corn Taco Shells

## **Smoked Station 12**

Select 1: Smoked Pork Loin | Smoked Pork Belly | Smoked Brisket +5  
served with coleslaw, corn bread, maple whipped butter

## **Carving Station**

includes complementing sauce, rolls  
Oven Roasted Turkey Breast +8  
Steakhouse Rubbed Pork Loin +8  
Slow Roasted Top Round MP  
Rack of Lamb MP  
Beef Tenderloin MP

Market Price (MP) - the cost of these items fluctuate  
based on market conditions, an upcharge may apply

# plated dinners

Includes salad, up to 4 entree selections

## SALAD COURSE

served with freshly baked herbed focaccia, unless otherwise noted

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, honey-champagne vinaigrette
- Farm Stand Garden Salad: mixed greens, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Spinach & Watermelon: mint, red onion, balsamic vinaigrette
- Seasonally Inspired Salad
- Wedge Caesar Salad with parmesan crostini +1
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Salad: heirloom tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

## SOUP COURSE

in place of a salad course +1 | as an additional course +7

- Creamy Butternut Squash & Apple
- Broccoli Cheddar
- French Onion
- Italian Wedding
- Pasta Fagioli
- Seafood Bisque +2
- Tomato Basil



## PASTA COURSE

as an additional course

- Alfredo, shaved parmesan +6
- Pesto Cream Sauce, shaved parmesan +6
- Sundried Tomato Cream Sauce, shaved parmesan +6
- Fra Diavolo, shaved parmesan +6
- a la Vodka, shaved parmesan +6

## BREAD SERVICE

- Freshly Baked Rolls with herbed butter +2
- Freshly Baked Ciabatta with dipping herbs and EVOO +3
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Bread for all guests +3

# plated entrées

## STARCH

- Duchess Potato
- Mashed Potato
- Parsnip Puree
- Rice Pilaf
- Risotto: parmesan, mushroom
- Roasted Cauliflower
- Roasted Fingerling Potato +1
- Scalloped Potatoes
- Sweet Potato Hash
- Sweet Potato Puree
- Two-Potato au Gratin: Yukon gold & sweet potato

## VEGETABLE

Seasonal vegetable duo to pair with entrée flavor profile. Let us know if there is a vegetable you don't care for.

Note: most of our entrées, sides and sauces are gluten free or can be modified to accommodate a gluten free guest



## MAKE IT A DUO PLATE

Select an entrée add-on

- Crab Cake
- Shrimp Medallion
- Grilled Shrimp
- Stuffed Shrimp (2) +6
- Seared Scallops (2) MP
- Lobster Tail MP

## BEEF

Seasoned and served with a complimenting sauce

- Pub Steak MP
- Short Rib MP
- Angus Block Steak MP
- New York Strip MP
- Filet Mignon MP

## PORK

- Classically Braised Pork Osso Bucco, root vegetables, braising liquid reduction gf
- Florentine Stuffed Frenched Pork Chop, boursin cream sauce gf
- Maple Bourbon Pork Chop, maple-bourbon pan sauce gf
- Pork Saltimbocca, medallions topped with prosciutto and sage, finished with white wine sauce gf
- Seasoned Frenched Pork Chop, complimenting sauce gf
- Spinach, Cheese & Roasted Red Pepper Pork Roulade, parmesan cream sauce gf

## POULTRY

- Boursin Stuffed Chicken Roulade, champagne cream sauce gf
- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Chicken Marsala, mushrooms in rich marsala wine reduction
- Chicken Piccata, white wine, lemon, capers, fresh herbs
- Chicken Francese, lemon-white wine butter sauce
- Chicken Saltimbocca, fresh sage, prosciutto, light white-wine butter sauce.
- Mediterranean Stuffed Chicken Breast gf
- Stuffed Chicken Roulade, spinach & feta, or roasted red pepper & mozzarella gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Roasted Duck Breast with tart cherry sauce gf

## SEAFOOD

Seasoned and served with a complementing sauce

- Fresh Catch with seasonally inspired sauce gf
- Pan Seared Salmon with lemon beurre blanc gf
- Maple-Glazed Salmon, maple glaze, toasted pecans gf
- Seafood Pasta : scallops, shrimp, lobster, saffron cream sauce with leeks MP
- Seared Scallops with Citrus Beurre Blanc gf MP

# plated entrées

## VEGETARIAN | VEGAN

- Butternut Squash Ravioli with roasted leeks, brown butter cream sauce, shaved parmesan
- Chickpea & Vegetable Tagine, Moroccan-spiced chickpeas, roasted vegetables, saffron couscous.
- Gnocchi, bright tomato-basil sauce, EVOO drizzle
- Mushroom Bolognese over pappardelle v
- Roasted Italian Vegetables, charred tomato sauce over spaghetti squash gf
- Seasonally Inspired Cauliflower Steak gf
- Seasonally Stuffed Portobello Mushroom over quinoa pilaf gf
- Stuffed Butternut Squash, quinoa, vegetables, and pine nuts, tomato coulis gf
- Vegetable Lasagne, tofu ricotta
- Wild Mushroom Risotto, truffle oil, shaved parmesan gf



# dinner buffets

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable

## SALAD COURSE

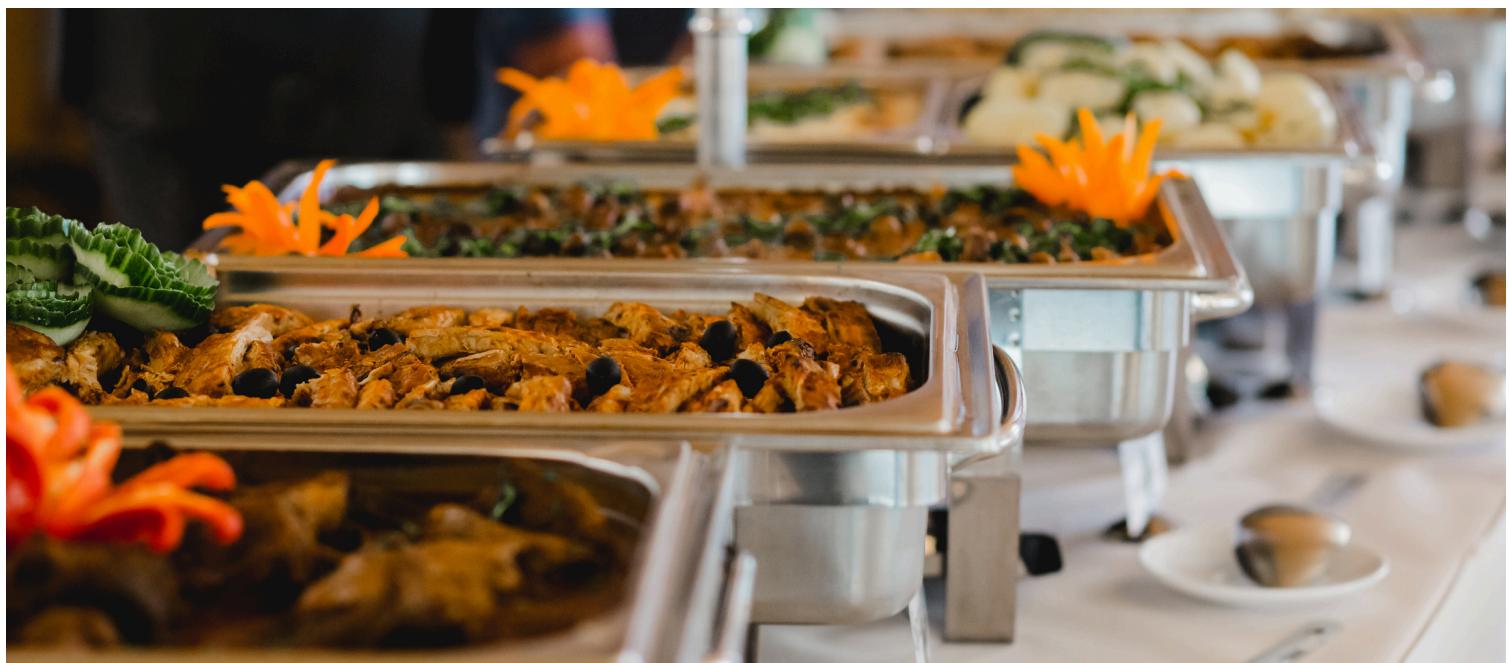
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- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, honey-champagne vinaigrette
- Farm Stand Garden Salad: mixed greens, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Spinach & Watermelon: mint, red onion, balsamic vinaigrette
- Seasonally Inspired Salad
- Wedge Caesar Salad with parmesan crostini +1
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Salad: heirloom tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

## BREAD FOR THE TABLE

- Freshly Baked Rolls with herbed whipped butter +3
- Freshly Baked Ciabatta with EVOO and seasonings +4
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Rolls with herb whipped butter +4

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply



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# dinner buffets

## PROTEINS (select 2)

- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Chicken Marsala, mushrooms in rich marsala wine reduction
- Chicken Piccata, white wine, lemon, capers, fresh herbs
- Chicken Francese, lemon-white wine butter sauce
- Chicken Saltimbocca, fresh sage, prosciutto, light white-wine butter sauce.
- Mediterranean Stuffed Chicken Breast gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Maple-Glazed Salmon, maple glaze, toasted pecans gf
- Miso Glazed Salmon
- Pan Seared Salmon with lemon beurre blanc
- Shrimp Scampi over pasta
- Pork Roast, seasonal sauce
- Pot Roast, gravy
- Herb Roasted Turkey Breast, cranberry chutney, gravy
- Braised Short Ribs MP

## PASTA (select 1)

- Alfredo with broccoli
- Pasta with Pesto, pine nuts v
- Pasta with Sundried Tomato Cream sauce
- Pasta Primavera v
- Penne with Charred Tomato Sauce v
- Mushroom Bolognese v +2
- Classic Beef Bolognese +2
- Short Rib Bolognese +5
- Vodka Riggies (spicy)
- Vodka Riggies with Chicken (spicy) +3
- Smoked Gouda Mac & Cheese
- Vegetable Lasagna



## STARCH (select 1)

- Mashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin
- Roasted Fingerling Potatoes +1
- Salt Potatoes in drawn butter
- Sweet Potato Hash
- Sweet Potato Wedges
- Rice Pilaf

## VEGETABLES (select 1)

- Cauliflower & Kale au Gratin +1
- Green Beans
- Grilled Vegetables with balsamic glaze
- Italian Vegetable Sauté
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots
- Roasted Root Vegetables
- Seasonally Inspired Vegetable Medley

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply

## Add a Carving Station

choice of one protein with sauce, rolls

- Oven Roasted Turkey Breast +8
- Steakhouse Rubbed Roast Pork + 8
- Slow Roasted Top Round MP
- Herb-Grilled Flank Steak MP
- Prime Rib MP
- Beef Tenderloin MP

**Ask us about a themed buffet if you have a favorite food style or wanting a unique dining experience: bbq, caribbean, latin, new england clambake ...**

# sweet endings



## DESSERT DISPLAY

Includes choice of 3 dessert minis

Apple Crisp with caramel drizzle

Bread Pudding with crème Anglaise

Brownies: fudgy | vegan & gluten free

Cake Pops: vanilla, chocolate, red velvet, funfetti

Cannoli with chocolate chips

Cheesecakes: seasonal flavors (can be gluten free)

Chocolate Covered Strawberries gf (in season)

Chocolate Pot de Crème gf | Salted Caramel Pot de Crème gf

Cookies: sea salt chocolate chip, oatmeal craisin, sugar, ginger, double chocolate gf | v

Crème Brûlé gf seasonal flavors

Cream Puffs

Cupcakes: vanilla, chocolate, marble, red velvet, funfetti, carrot, lemon, strawberry creamcicle, vanilla almond, apple, spice

Cupcakes (gluten free) vanilla, chocolate, funfetti, red velvet, carrot +1

Éclair: chocolate, vanilla

Half Moon Cookies

Macarons gf (assorted flavors)

Glazed & Confused Mini Donuts | Full Size Donuts +1

Tillamook Ice Cream Sandwiches

Truffles: chocolate, vanilla, oreo,

Tiramisu

Whoopie Pie: chocolate, red velvet, pumpkin

## Hanging Macaron Display +250

macarons in glass bubbles hanging over the dessert display, ready for guests to pluck out and eat

approximately 40 macarons, plus additional on dessert table

## Plated Dessert in lieu of dessert display

Dessert Trio: a trio of minis

Apple Crisp with salted caramel, crème anglaise

Cheesecake, seasonal flavors

Chocolate Mousse Torte

Farmhouse Fruit Tart (individual pie)

Flourless Chocolate Torte with raspberry sauce gf

Lemon-Raspberry Torte with raspberry sauce

Peanut Butter Chocolate Explosion

Tiramisu

# dessert stations

Select a station in lieu of the dessert display. A credit of \$9 for the dessert display will be put towards the dessert station.

## **Donut Bar** \$11 per person++

selection of classic donuts, donut holes and beignets, displayed on a donut wall, tiered trays, slates  
add chocolate milk + 2 per person

## **Milk & Cookies Bar** \$11 per person++

chocolate chip with sea salt, sugar, oatmeal craisin, double chocolate chip (gf & vegan)  
served with white and chocolate milk

## **Pie Station\*** \$10 per person++

select 3 flavors: apple, blueberry, cherry, mixed berry, banana cream, chocolate cream, pumpkin  
gluten free and vegan options available

attendant offering vanilla ice cream a la mode | Attendant Fee \$75

## **Ice Cream Sundae Bar\*** \$12 per person++

Ice cream in waffle cups with sauces, cookie and candy toppings, crushed peanuts, cherries, whip

Select 2 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip

\*Attendant Fee \$75

## **The Crepery\*** +\$12 per person++

Made to order crepes with all your favorite sweet fillings. Nutella, chocolate sauce, fruit & berries,

\*Attendant Fee \$75



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# late night snacks

## PASSED SAVORY SNACKS \$7 per person++

- Poutine (choose fries or tots) with gravy, cheese curd
- Loaded Fries (cheddar, bacon crumbles, scallions)
- Loaded Nachos (we'll build your favorite style)
- Soft Pretzel with cheese sauce
- Flatbreads (we'll build your favorite style)
- Fried Chicken Tenders with dipping sauce
- Fried Chicken Wings (3) choose your topping: buffalo, garlic & parmesan, barbecue
- Cheeseburger Slider with fries or tots
- Carolina Pulled Pork Slider with fries or tots
- Chicken Parmesan Slider with fries or tots
- Breakfast Sandwich

## STATIONED SAVORY SNACKS

### **Pizza Bar** \$7 per person++

share your favorite toppings

### **Popcorn Bar** +8 per person++

Selection of 4 flavors of popcorn displayed and ready for eating now or put in a box and eat later

### **Poutine Bar** +9 per person++

Choose Steak Fries or Tots, gravy, cheese curd and assorted toppings

### **Taco Bar** +9 per person++

Soft & Hard Tortilla Shells ready for guests to build their own taco, taco meat, fillings and toppings

**Note: plan for about 60% of your guests**



# cocktails in the SKY

## WEDDING BAR PACKAGE

Featured Cocktails (choice of 2 from our list - come up with your fun names for them)

Seasonal Mocktail

### Spirits:

Vodka: Titos, flavors (citrus, raspberry)

Gin: Breckenridge, Tanqueray

Tequila: Cazcabel blanco & reposado

Rum: Bacardi Premium, Bacardi Coconut, Captain Morgan

Bourbon: Balcone's Baby Blue GF, Elijah Craig Small Batch, Four Roses Small Batch, Jack Daniels, Old Home Distillers Maple Bourbon

Irish Whiskey: Lost Irish, Jameson

Rye: Elijah Craig, Old Home Distiller's Electric Rye NY

Scotch: Johnny Walker Red

Liqueurs: Aperol, Irish Cream, Comari, Coffee Liqueur, Peach Schnapps, Southern Comfort

### Beer:

2 local craft draft beers (IPA | pilsner) | bottled beers | NA beer

Blue Moon, Coors Light, Corona, Guinness, Labatt Blue Light, Mich Ultra, Miller Lite

NA: Athletic Brewing IPA, Lite

### Hard Ciders & Seltzers

1911 Hard Cider |

White Claw Hard Seltzers: black cherry, mango,

### Wine

Whites: Bubbly, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, Chardonnay

Rose

Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

### Beverages

soft drinks | sparkling waters | iced tea | lemonade

4 Hour Open Bar \$32 per person ++ | additional hours \$5 per person

Cash Bar: guests pay for their drinks | \$100 bartender fee applies

### ADD-ONS

Beverage Greet: +6

Bubbly Toast: +4

Specialty Bars:

    Moscow Mule +8

    Margarita +8

    Wine Tastings +10

    Smoked Old Fashioned +10

    Whiskey Tastings +10

    Cordial Bar with coffee +8

Brand Requests: fees may apply

### NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

Includes Coco-Cola brand soft drinks, ice tea, flavored sparkling waters, water, lemonade, juice  
4 hours \$15 per person | +\$3 per additional hour

# featured cocktails

## BUBBLY Cocktails

French 75: gin, lemon juice, simple syrup, topped with bubbly | bright, citrusy, sophisticated

Kir Royale: Crème de cassis, bubbly | deep berry notes with beautiful color and sweetness

Aperol Spritz: Aperol, bubbly, splash of soda water | vibrant, bittersweet, and refreshing

Elderflower Sparkler: St-Germain, bubbly, lemon twist | floral and aromatic

Limoncello Spritz: limoncello, bubbly, splash of soda | bright and citrus-forward

## VODKA Cocktails

Moscow Mule: vodka, ginger beer, lime juice | refreshing, spicy, and iconic

Cosmo: vodka, triple sec (or Cointreau), cranberry juice, lime. | elegant and tangy

Vodka Martini: vodka, dry vermouth, garnished with an olive or lemon twist | timeless sophistication

Espresso Martini: vodka, coffee liqueur, espresso | bold, energizing, and luxurious

Lemon Drop Martini: vodka, lemon juice, simple syrup, sugar rim | tart and sweet

Cucumber Cooler: vodka + cucumber + lime + soda | crisp, light, and refreshing

## GIN Cocktails

Negroni: gin, Campari, sweet vermouth, over ice with an orange twist | bitter, bold, and elegant

Gin Martini: gin, dry vermouth, garnished with olive or lemon twist | timeless and sophisticated

Tom Collins: gin, lemon juice, simple syrup, soda water | bright, citrusy, and refreshing

Southside: gin, lime juice, simple syrup, fresh mint | refreshing and herbaceous

Lavender Bees Knees: gin, lemon, honey, lavender syrup | herbal, sweet, and fragrant

## RUM Cocktails

Dark & Stormy: dark rum, ginger beer, lime | spicy, bold, and refreshing

Rum Punch: light rum, dark rum, pineapple juice, orange juice, grenadine

Coconut Mojito: white rum, coconut water, mint, lime, soda. | tropical twist on the classic

Spiced Rum Mule: spiced rum, ginger beer, lime | cozy and zesty

Rum & Tonic: rum, tonic water, citrus garnish | light, refreshing,

## TEQUILA Cocktails

Margarita: tequila, lime juice, triple sec, salt rim | the ultimate tequila cocktail

Cantarito: tequila, fresh citrus juices, splash of soda. | traditional Mexican favorite

Smoky Margarita: Mezcal or smoked tequila, lime, agave syrup | deep, smoky flavor, adventurous

Paloma: tequila, grapefruit juice, club soda | refreshing, slightly bitter

Tequila Old Fashioned: Añejo tequila, simple syrup, Angostura bitters | smooth, rich

## WHISKEY Cocktails

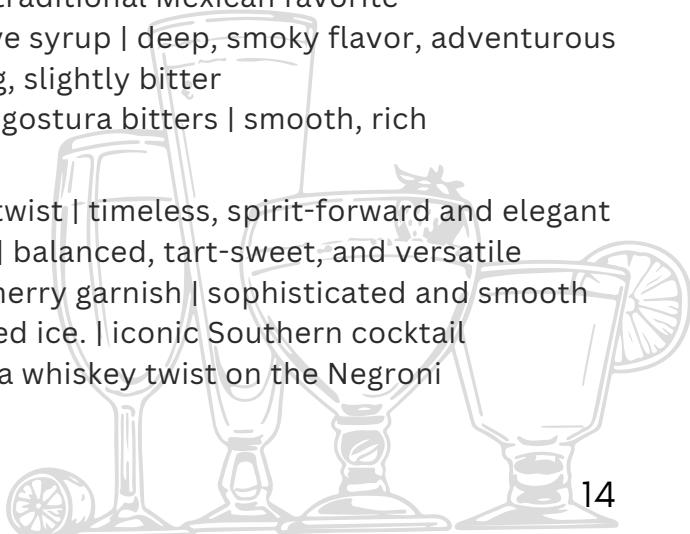
Old Fashioned: sugar cube, Angostura bitters, orange twist | timeless, spirit-forward and elegant

Whiskey Sour: Irish whiskey, lemon juice, simple syrup | balanced, tart-sweet, and versatile

Manhattan: rye, sweet vermouth, Angostura bitters, cherry garnish | sophisticated and smooth

Mint Julep: bourbon, mint leaves, simple syrup, crushed ice. | iconic Southern cocktail

Boulevardier: sweet vermouth, Campari | rich, bitter - a whiskey twist on the Negroni



# thanks for coming...

## **EDIBLE TREATS (not that kind of edible)**

Packaged with a customized label with your monogram and wedding date

- Sea Salt Chocolate Chip Cookie \$4 each++
- 2 Truffles in a Box \$6 each++
- Chocolate Covered S'more \$6 each ++
- Popcorn (assorted flavors available) \$7 each++
- Ask about other ideas

## **Other Favor Ideas**

- NYS Maple Syrup in maple leaf bottle \$6 each++
- Local Whipped Honey 2 oz jar: \$4 each++  
select flavor(s): blueberry, bourbon, cinnamon & nutmeg, gingerbread spiced, peanut butter, plain, pumpkin spiced, raspberry
- Tip Top Cocktail in a Can: \$8 each++  
select flavor(s): bees knees, daiquiri, espresso martini, gin martini, manhattan, margarita, negroni, old fashioned



# *let the festivities begin...*

Trends are shifting to immersive, personalized experiences that extend beyond the traditional ceremony, with couples opting for multi-day celebrations that include curated events like welcome dinners, interactive brunches, custom cocktail lounges, and destination-inspired activities that reflect their unique love story and style.

## **THE WELCOME PARTY**

Set the tone for the entire weekend, offering an opportunity for guests, especially those traveling in for the weekend, to mingle, relax, and kick off the celebrations in a more intimate, casual setting.

### **Corks, Casks & Charcuterie**

A great way to get people mingling, with this wine & whiskey sampling experience. Finely curated wines and whiskeys sampled by our knowledgable 'soms' to be enjoyed with a bountiful spread of artisanal cheeses, savory charcuterie and other delectable delights, creating the perfect balance of rich, bold, and nuanced tastes for a truly unforgettable tasting experience. \$36++ per person

### **The Tuscan Table**

Want to keep the evening intimate with your closest friends and family? Our Tuscan Table can accommodate up to 50 people gathered around a large, beautifully decorated table for a family style feast. \$39++ per person

### **Taco 'bout a Party!**

Who doesn't love a taco? A spread of delicious tacos and rice bowls with a variety of fillings, toppings, and salsas, creates a fun, casual atmosphere where guests can indulge, mingle, and enjoy the ultimate taco experience. \$31++ per person

Add a Make your own Margarita Bar or Tequila Tasting for added fun!

We're happy to come up with other ideas based on your party style

Hosted or Cash Bar options

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.

# getting ready food

Don't let the 'hangry' happen on wedding day! Plan for food to keep the bridal party energized and hydrated. It also helps to create a relaxed, enjoyable atmosphere as everyone prepares for the big day and ready to celebrate in style.

## THE CONTINENTAL

Breakfast Pastries | Fruit Bowl

Chobani Yogurt Cups

Bottled Juices | Recess Coffee

includes disposable serviceware (cups, plates, silverware, napkins)

\$155 serves 10

## THE LIGHT LUNCH TRAY

Croissant Sandwiches

chicken waldorf salad | ham and swiss | turkey and provolone

Seasonal Salad | House-made Kettle Chips

Freshly Baked Cookies

Sparkling Flavored Water

includes disposable serviceware (plates, silverware, napkins)

\$196 serves 10

## CHEESE & CHARCUTERIE BOARD

selection of cheeses, cured meats, grapes, dried apricots, cornichons, olives, crostini, sweet and savory jams, mustard

includes disposable serviceware (plates, napkins)

\$124 serves 10

## FEEDING THE GUYS

Smoked Pulled Pork Sliders | Smoked Pulled Chicken Sliders

Smoked Gouda Mac & Cheese | Cole Slaw

House-made Kettle Chips | Freshly Baked Cookies

\$196 serves 10

includes disposable serviceware (plates, silverware, napkins)



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# Brunch with the newlyweds

Celebrate the newlyweds with a relaxed and unforgettable brunch, where love, laughter, and delicious bites come together in a perfect post-wedding gathering to toast to the happy couple's new beginning.

## **The Breakfast Club**

A fun, inclusive theme where guests are welcomed into an exclusive "club" for a delicious and casual breakfast together. Serving up the classic breakfast of scramble eggs, breakfast potatoes, bacon & sausage, fruit and pastries. \$26++ per person

## **The Hangover**

A hearty, comforting breakfast designed to help guests recover from the wedding festivities, with indulgent comfort foods and refreshing drinks. Loaded breakfast burritos, eggs benedict, hash browns, bacon, avocado toast, and lots of freshly brewed coffee. \$31++ per person

## **Pancakes & Sweethearts**

A fun and interactive breakfast experience where guests create their own pancake stacks with an array of toppings, from syrup to fresh fruit. \$21++ per person

## **Bagels & Donuts: the perfect pair**

A delightful and indulgent morning spread that combines the best of both worlds: the warm, chewy goodness of freshly baked bagels and the sweet, fluffy perfection of donuts. \$17++ per person

Coffee, tea, juice and sparkling flavored waters included with all brunch options

Hosted or cash Mimosa and Bloody Mary Bars available

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.



++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.

# general information

## **Attendance**

We will recommend the event space best suited for your event, based on the estimated attendance and room set requirements.

## **Food and Beverage**

All food must be purchased from SKY Armory. We take great pride in our culinary excellence with our approach to fresh, local and made from scratch. We do not allow food to be taken off the premises as we cannot guarantee the food safety once it leaves our facility.

## **Dietary Requests**

We are happy to accommodate any request based on medical or other dietary requirements of your guests with a minimum of 48 hours notice.

## **Beverages**

All beverages must be purchased from and served by SKY Armory. Bartenders will proof and have the right to refuse alcoholic beverages to any guest who is underage or intoxicated.

## **Deposits**

You will be required to make a deposit and sign a contract in order to confirm the arrangements on a definite basis. Your deposit is non-refundable and will be applied to the final balance of the event. The payment schedule is outlined in your Reservation Requirements section of the confirmation. Payment in full is due 10 days prior to the event.

## **Guarantees**

We do ask that your guarantee guest count be given 10 days prior to your event. You may increase this number up to 48 hours before the event. The final count will be the number for which we charge unless the actual attendance is higher. We are not able to charge for less than the guarantee.

## **Parking**

We recommend the Atrium Garage, Rates apply.

## **Administrative Fee**

On all food and beverage functions, there will be a 23% taxable Administrative Fee and an 8% NYS Sales Tax applied to all food and beverage. All prices quoted are exclusive of the Administrative Fee & Sales Tax. For tax-exempt organizations, form ST-119 must be submitted.

## **Gratuity**

We charge \$30 per team member working your event.

## **Pricing subject to change**

Menu items subject to change due to seasonality and supply chains