

Wedding Menu Selections

Welcome Your Weekend...

We have a restaurant conveniently located in the lobby of hotel. There is a private dining room to accommodate rehearsal dinners from 10-24 people. Please let us know if you are looking for a memorable location to host your rehearsal dinner! The Park Avenue Grill is a top rated restaurant in Oklahoma City. Additionally, we have ample banquet space to accommodate rehearsal dinners, bridal luncheons, showers, etc.

We want to help make your wedding a memorable experience for you and your guests; please let us know if we can help customize any part of your weekend.

Your Contract...

A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply.

All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audio visual, tax or service charge.

A final count is required 72 business hours prior to the event. This is firm and not subject to reduction.

The hotel will be prepared to serve up to two percent over the guarantee.

Final payment is due ten days prior to your event with any remaining balance due three days prior to the event. This must be in the form of credit card, cash, cashier's check or money order.

Your Event...

A 23% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 8.375%, which will be added to all food and beverage purchases. 13.5% liquor tax is added to all alcoholic beverage purchases except for domestic beer.

Menu prices are subject to change without notice. Firm food prices can be guaranteed forty-five days prior to your event. Wedding arrangements must be made thirty days prior. With the exception of the Wedding Cake, which must be provided by a licensed baker, the hotel prohibits serving any food and beverage not purchased through the hotel.

If two entrees are selected, a \$1 per person fee will be added to the price of the package. Three selections will increase the price by \$2 per guest. We do not recommend more than two selections.

This does not include special dietary meals such a vegetarian, vegan or allergy related meals.

If more than one entrée is selected, you must provide the breakdown of the entrees at the time of the final guarantee, as well as individual place cards indicating entrée choice.

The hotel is not responsible for any lost, missing, or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.

Thank you for allowing is the opportunity to serve you!

Wedding Menu Selections

Intimate Affair

Displays of Assorted Cheeses with Crackers and Crudité with Dip During Cocktail Reception
Champagne Toast with Dinner
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Elegant Occasion

Displays of Assorted Cheeses with Crackers and Crudité with Dip During Cocktail Reception
Selection of Two Butler-Passed Hors D'oeuvres From Our Collection During Cocktail Reception
Champagne Toast with Dinner
Three-Course Menu, Including the Cutting and Servicing of Your Wedding Cake

Luxe Celebration

Displays of Assorted Cheeses with Crackers and Crudité with Dip During Cocktail Reception
Selection of Three Butler-Passed Hors D'oeuvres from our Collection During Cocktail Reception
Champagne Toast with Dinner
Four-Course Menu, Including the Cutting and Servicing of Your Wedding Cake
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet
House Wine Served Through First Three Courses of Dinner **can be added at an additional charge

Grand Fete

Displays of Assorted Cheese with Crackers and Crudité with Dip During Cocktail Reception
Complimentary Ice Sculpture
Selection of Four Butler-Passed Hors D'oeuvres From Our Collection During Cocktail Reception
Champagne Toast with Dinner
Four-Course Menu, Including the Cutting and Servicing of Your Wedding Cake
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet
House Wine Served Through First Three Courses of Dinner **can be added at an additional charge
Late Night Snack Station

*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

Wedding Menu Selections

Entrée

Select One

Intimate Affair | Elegant Occasion | Luxe Celebration | Grand Fete

Grilled Wild Salmon / Fennel / Dill / Cucumber / Sour Cream and Chive Potatoes
Whiskey Brined Organic Chicken / Double Smoked Bacon Macaroni and Cheese / Brown Chicken Jus
Sea Salt and Peppercorn Crusted Prime Rib of Beef / Natural Jus

Intimate Affair | Elegant Occasion | Luxe Celebration | Grand Fete

Seared Scallops and Shrimp / Asparagus / Tomato and Lemon Scented Fingerling Potatoes
Grilled Flat Iron Steak / Smoked Garlic and Black Bean Sauce / Roasted Potatoes /
Roasted Cipollini Onions / Charred Tomato
Marinated Filet of Beef Tenderloin / Roasted Shallot Aged Port Reduction / Gratin Potatoes
Seared Trout / Lobster Stew / Beluga Lentils / Tarragon

Intimate Affair | Elegant Occasion | Luxe Celebration | Grand Fete

Grilled Shrimp and Crab Cakes / Saffron Rice / Roasted Potatoes / Red Wine Reduction
Flat Iron Steak and Seared Scottish Salmon / Glazed Green Beans / Roasted Potatoes / Red Wine Reduction
Espresso Rubbed Petite Tenderloin and Champagne Lobster / Risotto Cakes / Caramelized Onion, Mushrooms
Petite Filet and Chicken

*If more than one entrée is selected, there will be an additional charge of \$2.00 per guest. Multiple entrée selection requires one vegetable choice. Vegetarian options available upon request. Dinner service includes rolls and butter, fresh brewed regular or decaffeinated coffee and herbal tea service.

Wedding Menu Selections

The Luxe Celebration and the Grand Fete Wedding Packages Include
a Choice of One Prelude, Intermezzo or After Dinner Sweet.

The Grand Fete Package Includes the Late Night Snack Station.

Amuse Bouche

Spinach / Goat Cheese Quiche Cup
Roasted Garlic Soup Shot / Crispy Pancetta
Scallop Crudo / Lime Sugar
Foie Gras / Pear Crème Brulee Spoon

Intermezzo

Watermelon Granite / Kiwi / Citrus
Tomato Basil Sorbet
Hibiscus Shot / Peppermint / Grapes / Green Apple

After Dinner Sweet

Assorted Truffles
Macaroons
Mini Cake Pops

Late Night Snack Station

Assorted Deli Meat Silver Dollar Sandwiches with Condiments
Traditional Sliders with Appropriate Condiments
and Cheddar Cheese
Salsa Bar
Cookies and Milk Shots

Weddina Menu Selections

Hors D'oeuvres

Bites | Cold

Italian Roma Tomato Bruschetta, Crostini
Smoked Salmon Tartare, Grilled Country Bread
Port Poached Pear, Gorgonzola, Fresh Tarragon
Chilled Crab, Avocado and Grapefruit Salad on Puff Pastry
Tuna Tartare / Miso Essence
Polenta Crostini / Tomato and Black Olive Salsa
Dill Cucumbers / Salmon Roe / Crème Fraiche
Asian Chicken / Spicy Pesto Tarts
Asparagus / Prosciutto / Balsamic Glaze
Roasted Beef Tenderloin / Caramelized Onions / Truffle Aioli
Shaved Prosciutto / Cumin Scented Yogurt
Chilled Spiced Chickpea Soup Shots / Avocado Salsa
White Fish Tostadas
Grilled and Chilled Shrimp / Orange Cocktail Sauce
Strawberry / Mascarpone / Caviar

Bites | Hot

Parmesan Meatballs / Roasted Tomato Sauce
Pancetta Wrapped Prawns / Spiced Olive Oil
Saffron Lobster Skewers / Clover Honey Drizzle
Peppered Bacon Scallop Brochettes / Fried Caper Aioli
Salmon Teriyaki Skewer / Ginger Soy Sauce
Shanghai Teriyaki Lumpia / Garlic Ginger Sauce
Pan Fried Pork Pot Stickers / Thai Garlic Sauce
Hot and Crunchy Crab Cakes / Sriracha Aioli
Artichoke Hearts / Local Goat Cheese Stuffing / Herbs
Malaysian Chicken Satay / Peanut Sauce
Ginger Beet Satay / Grilled Scallion Coulis
Spinach and Feta Phyllo Triangles
Cheese Quesadillas
Crispy Prawn Brochettes / Sweet Chili

*Hors d'oeuvres must be ordered with a minimum of twenty-five pieces.

Wedding Menu Selections

DINNER

Dinner Selections—Hot Dinner Buffets

Venetian

Chopped Salad with Marinated Vegetables / Plum Tomato- Grilled Asparagus Salad & Lemon Vinaigrette / Rotini Roasted Red Pepper Pasta Salad with Pesto Sauce / Roasted Garlic Cream Soup & Asiago Crostini / Seared Squash & Zucchini / Gruyere Gratin Potatoes / Grilled Petite New York Steak with Caramelized Onions & Red Wine Sauce / Free Range Chicken with Braised Mushrooms & Madeira Jus / Chef Choice Pan Seared Catch with Brown Butter Sauce / Petite Pastries

Bayou

Wild Green Salad with Balsamic Ranch / Marinated Tomato & Cucumber Salad / Classic Chicken & Sausage Gumbo / Smothered Pork Chops with Sweet Potato Gravy / Free Range Chicken with Cornbread Stuffing & Onion Sauce / Louisiana BBQ Shrimp with Smoked Bacon - Cheddar Grits
Roasted Red Potatoes with Fresh Herbs / Sautéed Green Beans with Almonds & Garlic / Mini Pecan Pies, Brownies, Red Velvet Cup Cakes

Italian Farmhouse

Fresh Arugula & Water Cress Salad with Shaved Parmesan / Rotini Pasta Salad with Roasted Peppers, & Artichokes / Tomato Basil Bisque Porcini Dusted Chicken Breast with Braised Tomatoes / Braised Osso Buco / Seared Sea Bass with Lemon Olives & Crispy Capers / Wild Mushroom Ravioli with Roasted Garlic & Sage Cream / Balsamic Roasted Vegetables / Tiramisu, assorted Cheese Cakes, Cannoli

Mediterranean

Pearl Cous Cous Salad / Summer Vegetable Salad with Red Wine Vinaigrette / Bibb, Endive, Candied Walnut, Gorgonzola Salad
Sautéed Artichokes / Zucchini & Asparagus / Wild Mushroom Risotto with Brie / Mash Potatoes with Celery Root & Roasted Garlic / Pan Seared Organic Chicken Breast / Spiced Granny Smith Chutney
Carved Peppercorn Crusted New York Strip Loin Baby Lamb Chops Basil Butter Sauce / Assorted Desserts

Tuscan

Roasted Tomato Bisque / Classic Caesar / Garlic Croutons
Grilled Balsamic & Herb Vegetables / Chilled Rotini Pasta Salad with Parmesan Vinaigrette / Roasted Zucchini, Squash, Asparagus and Plum Tomatoes / Rosemary Roasted Red Potatoes / Tuscan Style Flat Iron / Wild Mushrooms, Olives, Capers & Lemon / Pan Seared Organic Chicken with Artichokes & Sundried Tomatoes / Tortellini with Italian Bacon, Peas

Dinner Buffets Include: Artisan Rolls & Breads / Iced Tea / Brewed Coffee

Wedding Menu Selections

Dinner Selections—Plated

Select from one soup or salad, one entrée and one dessert

Appetizers

Lamb Lolly Pop

Navy Beans / Tomato / Smoked Bacon / Garlic

Butter Braised Main Lobster

Warm Truffled Potato Salad / Tarragon Emulsion

Shrimp Cocktail

Cocktail sauce / Lemon / Capers

Louisiana BBQ Shrimp

Garlic Crostini / Lemon Essence

Braised Beef Short Ribs

Hoisin Glaze / Rice Timbale

Seared Diver Scallops

Lump Crab Succotash / Warm Pancetta Vinaigrette

Roasted Asparagus

Red Pepper Coulis / Fried Onions

Soups

Sherry Infused Asparagus Cream, Basil Oil / Brandied Lobster Bisque / Heirloom Tomato Basil, Asiago Crostini / Corn, Avocado & Tortilla Soup with Cilantro / Poblano Corn chowder / Mediterranean Minestrone with Pistou / Organic Split Pea, Vermont Cheddar, Herb Croutons / Roasted Chicken & Noodle, Orzo, Natural Broth / Beef & Barley, Blue Cheese Croutons

Salads

Crisp Romaine Caesar Shaved Parmesan, Garlic Croutons / Mesclum Lettuces Navel Orange Segments, Roasted Hearts of Palm, Avocado Mousse, Lemon Thyme Vinaigrette / Belgian Endive, Curly Frisee Prosciutto Lardons, Roasted Pumpkin Seeds, Lemon Vinaigrette / Boston Bibb lettuce, Maytag Cheese, Toasted Hazelnuts, Tobacco Onions & Hazelnut Vinaigrette / Spinach Salad with Smoked Shrimp, Creole Mustard Vinaigrette / Arugula & Frisee with Shaved Parmesan & Prosciutto / Lobster & Shrimp Salad, Hearts of Palm, Sherry Vinaigrette / Skirvin Chop Salad, Cucumber, Tomato, Swiss, Artichoke, Bermuda Onion, Heart of Palm, Cracked Mustard Vinaigrette

Wedding Menu Selections

Entree

Slow Braised Lamb Shank
Roasted Root Vegetables, Orzo

Whiskey Brined Organic Chicken
Double Smoked Bacon Mac & Cheese, Brown Chicken Jus

Grilled Flat Iron Steak
Crispy Skillet Potatoes, Chimi Churi

Seared Trout
Lobster Stew, Beluga Lentels, Tarragon

Marinated Filet of Beef Tenderloin
Roasted Shallot Aged Port Reduction, Gratin Potatoes

Grilled Rosemary Pork Chop
Sun Dried Cherry Jus, Roasted Garlic Polenta Cake

Seared Scallops & Shrimp
Asparagus, Tomato & Lemon Scented Fingerling Potatoes

Braised Beef Short Rib
Smoked Cheddar Potato Cake, Roasted Organic Carrots

Chef's Ginger Braised Catch
Cilantro & Rock Shrimp Risotto, Sweet Chili

Jalapeno Crusted Scottish Salmon
Cheddar – Bacon Mash

Sea Salt & Pepper Roasted Organic Chicken
Crimini , Artichoke & Tomato Ragout

Sweet Soy Braised Boneless Beef Short Rib
Sticky Rice, Stir Fry Vegetables

Grilled veal Chop
Three Onion Risotto, Fried Leeks

Wedding Menu Selections

Dinner Selections—Plated Dinner Duets

Grilled Shrimp + Crab Cakes
Saffron Rice, Mango Chipotle Sauce

Flat Iron Steak + Seared Scottish Salmon
Glazed Green Beans, Roasted Potatoes, Red Wine Reduction

Braised Beef Short Rib + Roasted Organic Chicken
Caramelized Root Vegetables

Citrus Glazed Salmon + Scallops
Asparagus, Tomato & Lemon Scented Fingerling Potatoes

Espresso Rubbed Petite Tenderloin + Champagne Lobster
Risotto Cakes, Caramelized Onions & Mushrooms

Petite filet and chicken

Desserts

Vanilla Bean Cheese Cake, Wild Berry Compote / Chocolate Flourless Torte, Brandied Anglaise / Seasonal Fruit Tart,
Vanilla Rum Sauce, Butter Cookie / Raspberry Mousse, Mango Coulis / Mascarpone Tiramisu Espresso Pastry Cream,
Chocolate Ganache Sauce / Mom's Red Velvet Cake, Sweet Cream Cheese, Velvet Crumbs / Banana Bread Pudding,
Kahlua Carmel Rum Whipped Cream / Triple Chocolate Mousse, White, Dark & Milk Chocolate Layers / Cappuccino
Panna Cotta, Chocolate Pistachio Bark / Key Lime Cream, Red Raspberry Coulis, Toasted Coconut

Wedding Menu Selections

Reception Package

Display (choose two)

Artisan Cheese
Domestic and European Cheeses / Dried Fruit / Spiced Walnuts / Country Breads
Antipasti
Marinated Olives / Mozzarella / Grilled Vegetables / Imported Cured Meats / Roasted Peppers /
Artichokes / Crisp Grissini
Salsa Bar
Stone Ground Tortilla Chips / Spicy Salsa Fresco / Salsa Verde Spanish Queso Dip / Homemade
Guacamole
Sliced Seasonal Fruit
Melons / Berries / Citrus / Lemon Poppy Seed Dressing

Station (choose two)

Risotto
Traditional Parmesan / Mushroom and Asparagus / Seafood
Mac and Cheese
Lobster and Chorizo / Traditional / Mushroom–Truffle
Mediterranean Pasta
Penne / Pappardelle / Wild Mushrooms / Roasted Vegetables Assorted Shellfish / Rotisserie Chicken
Pesto / Roasted Tomato and Garlic Sauce / Extra Virgin Olive Oil / Parmesan
Sugar and Salt Glazed Bone-in Ham
Cherry Cornbread / Cider Jus
Smoked Strip Loin of Beef
Horseradish / Poblano Cream
Dijon Crusted Carved Leg of Lamb
Minted Madeira Jus

Hors D' Oeuvres (choose three)

Parmesan Meatballs / Roasted Tomato Sauce
Pan Fried Pork Pot Stickers / Thai Garlic Sauce
Ginger Beef Satay / Grilled Scallion Coulis
Italian Roma Tomato Bruschetta / Crostini
Polenta Crostini / Tomato and Black Olive Salsa
Port Poached Pear, Gorgonzola, Fresh Tarragon

Wedding Menu Selections

BEVERAGE SELECTIONS

SKIRVIN PREMIUM SELECTIONS

Grey Goose Vodka
Grey Goose Citron
Grey Goose Orange
Bombay Sapphire Gin
1800 Tequila
Maker's Mark Bourbon
Crown Royal Whisky
Jack Daniels
Johnny Walker Black Label
Bacardi Rum
Captain Morgan Spiced Rum

SKIRVIN HOUSE SELECTIONS

Fris Vodka
Svedka Vanilla Vodka
Bombay Gin
Bacardi White Rum
Captain Morgan Spiced Rum
Suaza Tequila
Jim Beam Bourbon
Jack Daniels
Seagram's 7
Dewars

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light

IMPORTED & SPECIALTY BEER

Corona
Heineken
O'Doul's
Red Stripe
New Castle

WINE

Woodbridge Chardonnay
Woodbridge White Zinfandel
Woodbridge Cabernet Sauvignon
Woodbridge Merlot

BAR PACKAGES

Skirvin Premium Selection

Domestic Beer
Imported & Specialty Beer
Wine

Skirvin House Selection

Domestic Beer
Imported & Specialty Beer
Wine

Beer and Wine

Domestic Beer
Imported & Specialty Beer
Wine