



WELLERS

2026 MENUS

CATERING GUIDELINES

HORS'DOEUVRES

- Hors d'oeuvre are priced per person for 2-3 per person lasting 30 to 45 minutes.**
- Hors d'oeuvres are passed on silver trays wherever there are guests including patios and ceremony area.
- There is an additional 20% surcharge for "All Hors d'oeuvre" parties lasting two hours.

SEATING FOR DINNER

- Wellers staff will ring the dinner bell outdoors 20 minutes before the Bride and Groom make their grand entrance.
- You will need to provide a seating chart for guests as they enter the room.
- Wellers has table numbers or you may bring in your own.
- You will need to give Wellers your final seating diagram at your final meeting 7-10 days prior to your wedding.
- You will be given a seating chart print-out with table numbering at your final meeting
- You cannot lower your guest count invoice after your final meeting
- You may add guests as late as the Thursday prior to your wedding.

MENU SERVICE

- No food or beverages may be brought in from outside vendors with the exception of the wedding cakes and desserts.
- Warm roll baskets and plated salads are placed at each table as guests are seated;
- Wellers banquet manager will release two tables at a time to the buffet by table number.
- Service people need to be included in your seating chart and guest count.

CHILDREN

- Children five and under are charged \$5 each and are not part of your minimum adult guest count.
- Indicate a highchair with "H", booster seat with "B" and "C" for children who do not require either
- Babies in carriers may not be placed on the floor by guest tables and will need a seat. Please account for this when doing your seating chart.

FOOD ALLERGIES

- Gluten-free items can be accommodated if requested at your final meeting one week prior to our wedding.
- Wellers will need the guest's name and table # they are seated at to deliver the meal to their table.
- Each item on your buffet is labeled gluten-free or dairy-free.
- Wellers will plate and heat a meal brought in by someone who has a life threatening food allergy.

DESSERT TABLES (Not wedding cake)

- Wellers does not offer specialty dessert options
- Desserts may be brought in by an outside baker/vendor in addition to or instead of wedding cake.
- A specific table is provided by Wellers for wedding cake and desserts.
- Wellers does not have cooler space to store outside desserts. Please consider that when you make your selections.
- Vendors may deliver desserts 3 hours or less prior to ceremony and display their desserts when they are delivered
- Wellers dessert display service if vendor does not offer this service \$1.75 PP

CAKE CUTTING OPTIONS

- \$2.25 PP Wellers' Cake Cutting Service is : includes: china plates, napkins, forks serving utensils and the cutting of cake.
- \$.75 PP If you have someone from your party cut and rent Wellers' china plates and forks, napkins \$0.00 PP if you have someone from your party cut and bring in all plastic plates, forks, napkins charge

1/30/2026

TWO ENTRÉE MENUS 1

THE FEAST

Two Entree
2305

Black Angus Prime Rib
Lightly Breaded Chicken Breast with Lemon Caper Sauce
Cavatappi Pasta with Fresh Basil, Olive Oil & Fresh Tomatoes
Smashed Red-Skin Potatoes
Green Beans with Toasted Almonds
Roasted Sweet Corn with Caramelized Sweet Onions
Mixed Greens Salad Red Onions, Feta Cheese
Warm Herbed Rolls Served with Dipping Oil
\$50.95 Per Person

THE RUSTIC

Two Entree Menu
2311

Black Angus Prime Rib
Caramelized Salmon with Brown Pecan Butter
White Artisan Mac & Cheese
Rosemary Roasted Potatoes
Green Beans with Crispy Bacon
Grilled Yellow Corn with Caramelized Onions and Red Peppers
Caesar Salad with House-made Dressing Homemade & Croutons
Warm Cornbread Muffins with Herbed Butter
\$60.95 Per Person

MOONBEAMS

Two Entree Menu
2307

Black Angus Prime Rib
Parmesan Chicken Breasts
Mashed Yukon Gold Potatoes
Roasted Corn with Fire roasted Red Peppers & Caramelized Onions
Grilled Sweet Carrots with Caramelized Sweet Onions
Mixed Greens Salad with Red Onions, Feta Cheese
Warm Herbed Rolls Served with Dipping Oil
\$51.95 Per Person

ITALIAN COUNTRYSIDE

Two Entree Menu
2308

Chicken Marsala
Slow Cooked Short Ribs in a Rich Red Wine Sauce
Rissotto with Grilled Portabello Mushrooms
Pappardelle Pasta with Sage Butter
Grilled Rainbow Carrots
Grilled Zucchini with Caper Butter
Caesar Salad with Housemade Croutons and Shaved Paarmesan
Warm Ciabatta Bread Served with Dipping Oil
\$62.95 Per Person

TWO ENTRÉE MENUS 2

PARIS STREETS

Two Entree Menu
2309

Prime Rib Au Jus

Chickend Francese
with Tarragon Lemon Butter Sauce

Hand Cut Pasta Rags
with Mushroom Truffle Cream Sauce

Au Gratin Potatoes

Grilled Asparagus

Buttered Green Beans

Arugula with Beets
& Toasted Almonds with
Housemade Lemon Vinaigrette

Cottage Sourdough Artisan Boule
with Herbed Butter

63.95.95 Per Person

MIDNIGHT IN MOROCCO

Two Entree Menu
2310

Morrocan Beef Stew

Roasted Chicken Tagine Style
with Olives and Preserved Lemon
with Morrocan Spices

Couscous Topped
with Caramelized Onions
& Chermoula Sauce

Grilled Eggplant

Grilled Zucchini with Peppers

Fattoush Salad

Warm Pita Bread
with Tahini Sauce

\$65.95 Per Person

HORS D'OEUVRES

UPDATED 1-30-26

Pricing and availability vary based on market changes.

Please check with Wellers at your 90-day meeting for both pricing and availability.

Passed on silver trays inside room and on grounds. Items are priced to serve for 30-45 minutes.

Items are priced per person (PP) and must be purchased for your entire guest count.

Food Trucks are not allowed because of liability

Chicken Quesadilla Trumpets \$1.95 PP

Skewered Pork Pot Stickers on Skewers \$2.25 PP

Filo Triangles filled with Spinach & Feta \$2.50 PP (V)

Pork Pot Stickers on Skewers \$2.50 PP

Asparagus with Asiago Wrapped in Filo \$2.75 PP (V)

Brie & Pear with Almonds in Phyllo \$2.75 PP (V)

Puff Pastry filled with Caramelized Onions & Boursin Cheese \$3 PP (V)

Portabella Mushroom Crostini \$3 PP (V)

Macaroni & Cheese Bites 3. PP (V)

Bruschetta with Tomatoes, Basil & Garlic \$3 PP (V)

Bacon Wrapped Scallops \$3.50 PP

Bacon Wrapped Dates with Blue Cheese \$3.50 PP

Caprese Skewers with Mozzarella, Tomatoes & Fresh Basil \$4.00 PP GF

SNACKS

Cannot be served past 10:00 PM

Warm Salted Bavarian Pretzels with Beer Cheese \$2.50 PP

Assorted Pizza \$2.75 PP

Warm Cake Donuts 3 Ways \$2.50 PP

DESSERTS FROM OUTSIDE VENDORS

Wellers does not offer dessert table options

You may hire licensed bakers to deliver and set up dessert tables.

Cooler storage is not available to store desserts brought in from outside bakeries.

Vendors need to set up desserts 3 hrs prior to Ceremony in the room

Vendors may drop off desserts and Wellers will set up display for \$1.25 PP

SPECIALTY BEVERAGES

Hot Mulled Cider for Signature Drink -

2 hrs \$1.75 PP/ 3 hrs \$2.50 PP / 4 hrs \$3.00 PP