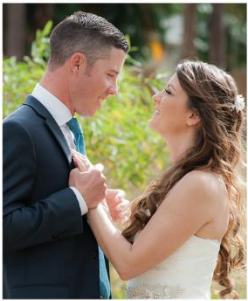


the KANE



Town Center Courtyard Langford Theatre

772.223.7819
thekane@kanecenter.org

Krystle Andrew
Manager of Event Services

Christopher Collier
Executive Chef

Create your own Wedding Packages

Welcome to The Kane!

This is your day and we thank you for considering The Kane and Kane Catering to be a part of it.

Since catering generally is the single **BIGGEST** part of an event budget, the burning question is “How much will it cost?”

Although we will work with you in meeting your specified budget, the following rough estimates are provided to help you with the budget process.

About the Council on Aging at the Kane Center

The Kane Center is the home of the Council on Aging of Martin County, which provides vital community-based programs and services to support seniors, their families and their caregivers in Martin County.

Income generated from private rentals helps fund important programs, such as Meals on Wheels, The Club, senior-focused primary care at the Day Medical Center, Care Management and Caregiver Support.

Pricing Options



Room Rental of Entire Venue

Week Day Nights

\$1500- 8 Hour Rental

\$150 an extra Hour

Weekend

\$1800- 8 Hour Rental

\$2500- 14 Hour Rental

You can also rent just the Town Center and Courtyard for a more intimate wedding. (50-60 guest)
Weekends only- \$750 for 8 hours and \$1500 for 14 hours

Catering Packages

THE OUTRIGGER

Cocktail Reception

Heavy Hors d'oeuvres/Stations

Starts at \$36 per guest plus tax

THE PRESERVE

Hors d'oeuvres for Cocktail Hour with a

Buffet Dinner

Starts at \$42 per guest plus tax

THE FLORIDIAN

Hors d'oeuvres for Cocktail Hour with a

Two Option Plated Dinner

Starts at \$50 per guest plus tax

THE LANGFORD

Hors d'oeuvres for Cocktail Hour with a

Duet Plated Dinner

Starts at \$45 per guest plus tax

Price Included 4 to 5 butler passed Hors D'oeuvres
Salad with warm rolls and butter 2 proteins, a starch and a vegetable.

*The estimated costs are based on a 5-hour reception for 100 guests.
Food and beverage prices are subject to applicable sales tax, and subject to change.*

SUMMER RATES: June-September take \$400 off your 14-hour package

Included Services

- Use of the entire Kane Center
 - Town Center, Outside Courtyard and Langford Theatre
- Coordinate ceremony rehearsal * if on-site
 - Ceremony processional sheet
- A preferred vendor sheet
- Projector and Screen for a slideshow of photos
- A large bridal suite with room for all your girls for hair and makeup
- Over 30 colors of premium linens table cloths and White or Black linen napkins
- Professional Wait Staff
- Full Bright White Moscan Oneida China Setup
- Banquet Manager onsite throughout event
- A to-go meal for newlyweds for a midnight snack
- Set Up and Breakdown of all tables and chairs
 - Complimentary Cake Cutting
 - Coffee and Iced Tea

First Impressions

Passed Hors d'oeuvres



SELECT TWO TO THREE ITEMS FROM THE OPTIONS BELOW

Chilled

ASSORTED CROSTINIS

(Select One)

*Roasted Vegetable Bruschetta & Goat Cheese
Drizzled with a Balsamic Glaze (v)*

*Thin Sliced Beef with Horseradish Cream & Crispy
Onions
on a Parmesan Crostini*

*Finely Chopped Chicken in Boursin Cheese Sprinkled
with Chopped Bacon & Herbs*

CAPRESE SKEWER

ANTIPASTA TORTELLINI SKEWERS

MELON & PROSCIUTTO

SWEET POTATO ROUNDS, BACON BITES & GUACAMOLE

SMOKED SALMON MOUSSE ON CUCUMBER ROUNDS

CHILLED SHRIMP COCKTAIL

SMOKED SALMON CANAPÉ

SEARED AHI TUNA ON CRISPY WONTON *with Chunks of Mango, Sriracha & Lime Cilantro*

Warmed

WARM SPINACH & ARTICHOKE CUPS

VEGETARIAN SPRING ROLLS

Sweet n Sour Sauce

THREE CHEESE STUFFED MUSHROOMS

With Veggies, Italian Sausage or Lump Crab Meat

SAVORY COCKTAIL MEATBALLS

Rolled in Bourbon Whiskey

BUFFALO CHICKEN WONTONS

CHICKEN OR BEEF EMPANADAS

with Green Chiles Sauce

PANKO CRUSTED CHICKEN NUGGETS

Coconut Pineapple Cream Dipping Sauce

BACON WRAPPED CHICKEN

In a Maple Glaze

THINLY SLICED RARE ROAST BEEF & HAVARTI DILL CHEESE

Stuffed in a Warm Croissant

TERIYAKI BEEF SKEWERS

Topped with Chopped Pineapple

COCONUT SHRIMP

Spicy Orange Marmalade Dip

SCALLOP OR SHRIMP WRAP

*Apple Wood Smoked Bacon and drizzled with Balsamic
Glaze*

MINI CRAB CAKE

Sauce Remoulade

First Impressions

Elegant Table Displays



ADD ON TO YOUR PACKAGE

TUSCAN BRUSCHETTA

Plum Tomatoes, Fresh Garlic & Chopped Basil Topped with Shaved Aged Parmesan on Garlic Rubbed Toasted Baguette

CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, EVOO with an Infused Honey Balsamic Drizzle

LOCAL SMOKED FISH DIP

Chopped Red Onions, Capers, Jalapeños & Assorted Crackers

VEGETABLE CRUDITE

Includes Cucumbers, Squashes, Carrots, Cherry Tomatoes, Celery & More Served with Ranch for Dipping

SEASONAL FRESH FRUIT & CHEESE BOARD

A Bountiful Display of Seasonal Fruits & Berries with Handcrafted Cheeses & Crackers

DOMESTIC MEAT & CHEESE BOARD

Cheddar, Provolone and Pepper Jack Cubes, Thinly Sliced and Rolled Genoa Salami and Pepperoni, with Cracked Olive Salad, with Grissini Sticks and Crostini

ANTIPASTO DISPLAY

Marinated Artichokes, Assorted Olives, Grilled Portabella Caps, Zucchini, Peppers, Tomato and Basil Bruschetta, Prosciutto, Soppressata, Genoa Salami, Provolone, Buffalo Mozzarella, Gorgonzola, Focaccia, Grissini Sticks and Crostini, Extra Virgin Olive Oil and Aged Balsamic



Salad Course

SELECT ONE ITEM FROM THE OPTIONS BELOW

All salads are served with warm pumpernickel, onion and plain dinner rolls.

HOUSE SALAD

Baby Mixed Greens, Grape Tomatoes, & Sliced Cucumber with Balsamic Vinaigrette & Ranch

CAESAR SALAD

Romaine Lettuce, Parmigiano Reggiano, Croutons & Lemon

KANE CENTER HOUSE

Baby Mixed Greens, Hearts of Palm, Kalamata Olives, Grape Tomatoes, & Sliced Cucumber with Balsamic Vinaigrette & Cilantro Ranch

SPINACH SALAD

Fresh Baby Spinach Topped with Chopped Purple Onions, Chick Peas, Cucumber, Feta Cheese & Tomatoes with Balsamic Vinaigrette

ICEBERG WEDGE

*Grape Tomatoes, Purple Onions, Smoked Bacon Crumbles, Gorgonzola Cheese & a Sweet Balsamic Glaze with Blue Cheese Dressing
(PLATED ONLY)*

**At the Kane Center we prefer to serve or pre-set the first course or salad for a buffet style dinner. This style of service provides a better opportunity for your guest to enjoy their meals without having to hold two plates in a buffet line.*

Main Course

SELECT TWO ITEM FROM THE OPTIONS BELOW



Chicken

ROASTED GARLIC-ROSEMARY CHICKEN

Fresh Roasted Garlic Rosemary Cream Sauce

LEMON PARMESAN-PANKO CRUSTED CHICKEN

Parmesan Lemon Butter Cream Sauce with Shaved Parmesan

HERB SEARED GARDEN BALSAMIC CHICKEN

Topped with a Fresh Tomato Basil Bruschetta & Mozzarella Cheese Then Lightly Drizzled with a Balsamic Glaze

MARGARITA GRILLED CHICKEN

With Flambéed Tequila Cream Sauce Topped with Sautéed Onions & Peppers

CHICKEN IN CREAM PARMESAN SAUCE

Topped with Spinach and Sun-Dried Tomatoes

CHICKEN GORGONZOLA

Sautéed Chicken Breast with Spinach & Mushrooms with a Gorgonzola Cream Reduction

FRANCIS CHICKEN

Stuffed with Spinach, Ricotta & Artichoke in Lemon Butter Sauce

Beef & Pork

BEEF STROGANOFF

Tender Chunks of Angus Beef Sautéed with Onions and Mushrooms in a Flavorful Burgundy Wine Reduction, Sour Cream

RUSTIC TOP ROUND

Sautéed Onions in a Cabernet Demi-Glace or Mushroom Cabernet Demi-Glace

SLICED SIRLOIN STEAK

Sliced Broiled Sirloin of Beef, Topped With a Rosemary Scented Demi-Glace

SLOW ROASTED BARBACOA

Chipotle Peppers, Cilantro, Red Onion, Garlic, & Clove

GRILLED BEEF TENDERLOIN

Served with a Wild Mushroom Sauce or Gorgonzola Sauce

GRILLED & SLICED NY STRIP CHIMICHURRI

Topped with Argentina Chimichurri

HERB CRUSTED FILET MIGNON

Cooked to a Warm Pink Center & Drizzled with a Port Wine Demi-Glace

Carving Station

All Carving Stations served with Warm Assorted Rolls

ROASTED TENDERLOIN OF BEEF

Served with a Horseradish Crème & Spicy Mustard

OR

Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted

PRIME RIB OF BEEF

Served with Creamy Horseradish Sauce & Red Wine Demi-Glace

HERBED ROASTED NEW YORK STRIP

Served with Tarragon Sauce

OVEN ROASTED TURKEY BREAST

Tarragon & Orange Essence Served with Fresh Cranberry Chutney

ROASTED PORK LOIN

Served with Chipotle Raspberry Sauce

A \$75.00 Carver's fee applies per carving station.

Main Course

Continue



Seafood

CRAB STUFFED SHRIMP

Large Butterfly Shrimp Loaded with our Special Crabmeat Stuffing & Spinach, Topped with a Light Garlic Cream Sauce

If plated, Served on a bed of Rice Pilaf

SHRIMP SCAMPI

Pan Seared Shrimp, Infused Olive Oil, Roasted Garlic, Capers & Fresh Herbs, Finished in a Light Citrus Butter Sauce

If plated, Served on a bed of Rice Pilaf

CRAB CAKE

Three of Our Chef's Special Maryland-Style Pan Seared Jumbo Lump Crab Cakes with a Roasted Red Pepper Sauce

If plated, Served on a bed of Rice Pilaf

MAHI MAHI, GROUPER, SALMON OR TALAPIA

Finished in

PICATTA

Capers in a White Wine, Lemon & Butter Sauce

OREGANTA

Herb Crusted, Topped with Olive Oil, Garlic & Parsley Sauce

FLORENTINE

Sautéed Spinach & Sun Dried Tomatoes, Finished in a Basil Scented Beurre Blanc

Pasta

MUSHROOM & SPINACH LASAGNA

Layers of Wild Mushroom, Spinach, Ricotta, Parmesan & Mozzarella Cheese

PENNE ROMANO

Hearty Ziti with Crumbled Italian Sausage, Roasted Red Peppers, Mushrooms, Tomatoes, Fresh Oregano & Chili Flakes

RAVIOLI OF LOBSTER

With Tarragon Tomato Cream

EGGPLANT ROLLATINI

Eggplant Rolled & Baked with Seasoned Ricotta Filling, Tomato Sauce, Topped with Melted Mozzarella

SPINACH, MUSHROOM & RICOTTA STUFFED JUMBO SHELLS

Stuffed & Baked with Seasoned Ricotta Filling, Tomato Sauce, Topped with Melted Mozzarella

Sides



SELECT ONE ITEM FROM EACH LIST

Starch

Oven Roasted Rosemary Red Bliss Potatoes

Parmesan & Leek, Cheddar or Roasted Garlic Smashed Potatoes

Sweet Potato Mash with a Cinnamon Butter

Multigrain Rice Pilaf with Shallots & Wild Mushroom

Herb Parmesan Couscous

Rice Pilaf

Rice & Beans

Vegetable

Lemon & Garlic Roasted Broccoli

Herbed Lemon Green Beans

Broccoli, Cauliflower & Carrots

Roasted Corn Medley

Garlic Butter Roasted Baby Carrots

Balsamic Asparagus with Shavings of Prosciutto

Grilled Brussel Sprouts, Green Beans, Mushrooms & Onions in Coconut Oil

Specialty Meals

Kids Meal - Chicken Tenders & Mac & Cheese or Main Course smaller portion at a lower cost

Vegetarian Meal - Creamy Spinach & Mushroom Tortellini

Vegan Meal - Balsamic Veggie Pasta

Both Vegan and Vegetarian meals can be gluten free.

Extra Add ons

- Events Insurance \$100 for under 100 guests and \$150 over 100 guests
 - Chivari or X Back chairs \$5.00 per person
- Pipe and Drape for the Sweetheart area \$60 a section (typically need 3 sections)
 - Venue Coordinator (Day of Planner) \$400
 - Table Number \$20 for all needed
- Room set up the night before \$200 if nothing is booked for that night.
 - Champagne Toast \$3.00 per person and Cider is \$2.00 Per Person
- Wedding Tasting is \$25.00 for 2 people, additional guest are \$5.00 Per Person

Libations



Planning Your Bar

We have a set bar menu, but if you do not see something you like or you are looking for something special, always ask. Bar headcount will be based on every guest over the age of 21. All bars are a maximum of five (5) hours.

All bars are glass service, but will be switched to plastic at bartender discretion. ****Sorry no shots.****

The Kane reserves the right to require security for your event based on the size and details of the event.

The Kane Center has full discretion to change the bar service and or close the bar before contracted times if a situation occurs. The Event Manager will make you aware of situations prior to any decisions being made. We will refund the cost if the bar changes or closes before the contract time.

Open Bars

4 Hours Premium Liquor Open Bar

\$25.00 per Person includes the Bartender fee

Premium Spirits, Premium Wine, Domestic & Imported Beer, Soft Drinks, Bottled Water & Juices

4 Hours Beer & Wine Open Bar

\$20.00 per Person includes the Bartender fee

Domestic & Imported Beer, Premium Wine, & Soft Drinks

**Cash liquor bar on request*

Bar Based on Consumption

We can set-up any of the above bars and run a tab for you and your guests. A bill would be provided at the end of the event for the total amount of drinks served. You may also put a limit on the amount, e.g., \$500.00.

A credit card on file is required for any bar over \$500.

Bartender fee: \$150.00 per Bartender. One Bartender per 50 guests.

Cash Bar

We will provide Premium Spirits, Premium Wine, Domestic & Imported Beer, Soft Drinks, Bottled Water & Juices at a cost for your guests.

\$4 Domestic Beers, \$5 Import Beers, \$6 Wines, \$8 Liquor Drinks and \$1 Sodas

Bartender fee: \$150.00 per Bartender. One Bartender per 50 guests.

Additional Items

All bar pricing is based on a maximum of four (4) hours of service. Each hour beyond 4 hours will be an additional fee of \$10.00 per person, per hour, per bar. Maximum Five (5) Hours.

Unlimited Soda \$1.00 Per Person

Libations



Top-Shelf Liquor Menu

Vodka | Ketel One & Tito's

Rum | Coconut Rum & Spiced & Silver Captain Morgan

Gin | Beefeaters

Scotch | Dewars & Johnny Walker Black

Whiskey/Bourbon | Jack Daniels, Crown Royal & Crown Royal Apple

Tequila | Patron

Bottled Beer

Domestic

Bud Light, Miller Light

Import

Heineken, Corona & Yuengling

Wine Selection

Beringer, California and Canyon Road, California

White Wine

Chardonnay, Pinot Grigio, & Riesling

Red Wine

Merlot, Cabernet & Pinot Noir

Non-Alcoholic Beverages & Mixers

Sodas | Coke, Diet Coke, Sprite & Root Beer

Mixers | Cranberry, Orange, Grapefruit and Pineapple Juice, Tonic, Ginger Ale and Club Soda
Also includes Sour Mix, Bloody Mary Mix, Margarita Mix and Triple Sec

Garnishes | Lemons, Limes, Cherries and Olives

Due to safe alcohol service, we are not permitted to serve shots at any time.

We can bring in other name brands on request.
(Per Person price my increase)

*** This list is subject to change without notice.

Let's Start Planning!



Oh ... So many questions!!!

A wedding is a moment of tremendous joy, but we know that planning a wedding can also be confusing and stressful. We pride ourselves on providing excellent service during the most difficult points in this process.

Contact us today to get started! (772) 223-7819 or thekane@kanecenter.org.

In the meantime, here are answers to some of our most frequently asked questions.

How much is the deposit and when is the next payment due?

<u>Upon signing the contract</u> \$1000 - This amount will apply to your contract.	<u>160 days prior to the event</u> 50% of the total stated on the Event Details Sheet is due.	<u>30 days prior to the event</u> 25% of the total stated on the Event Details Sheet is due.
<u>7 days prior to the event</u> Final count of guests and remaining balance is due.		<u>All Payments made are non-refundable.</u> Excluding your Damage Deposit, which will be returned within 14-21 days.

How do I make payments?

Payments can be made in cash, check or credit card. You can mail checks, pay with credit card via email, or pay in person.

When is my final head count due?

Your head count is due 7 days prior to the day of your wedding. 10 days before the wedding, you should call The Kane with your approximate guest count in the following terms, so we can provide you with the final invoice.

Adults (over 21) _____ Adults (Under 21) _____ Children (ages 4-10) _____ Professional Vendors _____

What about discounts?

We offer a discount on the room rental for functions taking place June through September of \$400 off. We also give Military and Emergency Services Employees a discount of \$200 off.

Are there special Holiday rates?

At The Kane we understand that the holidays are a great time to celebrate a wedding and we would love to be part of your special day! If you are looking to host your event on a holiday or holiday weekend when our facility is typically closed, there will be a 10% service charge added to the contract on food and beverage and there is a \$10,500 total minimum rental (food, beverage and venue rental fee).

Can we bring our own alcohol?

NO, there is no outside alcohol allowed into The Kane. The Kane must provide all bar services.

How many people to a table?

You can fit up to 8 people if you use our chairs. If you rent Chivari chairs, you can fit up to 10 per table.

Can we do both ceremony and reception at your location?

Yes, we have several options for the ceremony, depending on your guest count. Ceremony rentals fees apply.

Are our furry friends allowed to be part of the ceremony?

YES! We are big animal lovers here at The Kane. Your fur child can be part of the ceremony; however, pets will have to leave the venue after.

What are your restrictions?

No open flames and/or fog machines. We have a laser fire system, and the smoke will set off the system.