



The Franklin Institute Wedding Package



Innovation and Excellence Since 1973

II



“I could not more highly recommend you or Frog Commissary, it is an honor to work with you and your company.”

KAMERON MCCONNELL
PERFECT WEDDINGS

Having Your Wedding at The Franklin Institute

Cocktail Reception And Dinner

Your wedding package includes a one hour reception with hors d'oeuvres and cocktails in Key Hall and BioScience. Following the cocktail reception, your guests will be invited to Franklin Hall for dinner and dancing. Franklin Hall is the only national memorial outside of Washington, DC and the only one on the National Register available for rent and private use, making it a truly unique space.

Additional options for the cocktail reception location include Changing Earth, Electricity, 5th floor Roof Deck and Jordan Lobby. Your Franklin Institute Sales Manager and Frog Commissary Account Manager will discuss these options with you to determine what would work best for your guest count and menu. Additional facility rental, staff and rental equipment costs may apply.

Wedding Ceremony

As a bride or bridegroom you could not ask for a more memorable location for your ceremony than this scenic and historic Philadelphia landmark. Walk down the aisle under the domed ceiling of Franklin Hall or say “I do,” under the midnight stars in the Planetarium. The 5th floor roof top deck offers an expansive view of the Philadelphia skyline as a backdrop for your ceremony. Ask your representative at The Franklin Institute about the use of these unique and beautiful spaces for your wedding ceremony. Facility rental and set up fees may apply.

Pre-Ceremony

The Franklin Institute offers use of the 5th floor conference center as dressing room for your bridal party to freshen up and relax prior to the ceremony. Frog Commissary provides a bottle of sparkling wine and our signature nibbles on the house. Additional pre-ceremony refreshments are available for your attendants at \$20 per person

Bridal Coordinator

A bridal coordinator from The Franklin Institute staff will be provided to assist you with your rehearsal and wedding day. Your coordinator will be available to greet the bridal party and attend to the details and scheduling of the ceremony. The facility may be used for rehearsal space during the evening, Monday-Friday, before the wedding, unless the space has been rented for another event. Please let your Sales Manager at The Franklin Institute know as soon as possible if you are interested in securing a rehearsal date.



Frog Commissary Catering The Franklin Institute Wedding Package

What Your Franklin Institute Wedding Package Provides:

A complete and personalized menu for a seated dinner with options for a buffet or food stations menu

One hour cocktail reception in Key Hall and Bio-Science

Dinner and dancing in Franklin Hall

Your choice of 6 butlered hors d'oeuvres

Cocktail buffet with a selection of cheeses, crisp vegetables, signature spreads and dips

Our "out and around" with our selection of signature nibbles

Five-hour open bar, dinner wine and toast

A full selection of soft drinks and bottled waters

Bar fruit, mixers and garnishes for a full range of cocktails and mixed drinks

Seated dinner menu includes a pre-selected choice of two entrées

Vegetarian entrée substitute, upon request, with seated dinner

An experienced, professional Event Manager to supervise all details from start to finish

High staff-to-guest ratio of 1:10

A wedding cake fresh from our bakery in a variety of designs, decorated with fresh flowers

Lovely décor accents on your cocktail station or buffet

All necessary rental equipment, including floor length linens in your choice of color

Seating at 60" round tables of 8 - 10 guests with tables and chairs provided by The Franklin Institute

Cake table with floor length linen

Votive candles for the dining room and cocktail tables

Bride and Groom take-home box of goodies for a midnight snack

Ask your Account Manager about specialty cocktails, additional menu suggestions, special request items, and additional options for specialty linens and chairs

Sample Menu



BUTLERED HORS D'OEUVRES

Your choice of six butlered hors d'oeuvres from the enclosed list

"OUT and AROUND"

Our Chef's selection of signature nibbles such as savory nuts, cured olives, tasty popcorn and pickled vegetables

CRUDITÉS AND CHEESE COCKTAIL BUFFET

A tiered table is styled to create a beautiful focal point for your cocktail hour.

Warm hazelnut crusted baked brie

Cheese boards with a selection of hard and soft cheeses garnished with seasonal fruit

Savory bourbon pecans and roasted vanilla walnuts

Crisp, colorful crudités vegetables with signature spreads and dips

Assorted crackers and artisanal breads

FIRST COURSE

The Wedding Salad

Mixed greens tossed with fresh herbs and champagne herb vinaigrette

Garnished with parmesan pastry heart and edible flowers

Assorted rustic rolls and butter ramekins

ENTRÉE

Pre-selected choice of two entrées

Pomegranate lacquered breast of chicken

Pan juices with rosemary

~ or ~

Pan-seared filet of salmon with preserved lemon and fresh herbs

Vegetarian entrée available upon request

WEDDING CAKE AND COFFEE SERVICE

A Frog Commissary wedding cake

Your choice from a variety of flavors & designs

Plated with complementary sauce, whipped cream and berries

Butlered coffee and tea service to the table

FROG COMMISSARY AT THE FRANKLIN INSTITUTE WEDDING PACKAGE PRICING

See Price List

FACILITY RENTAL ADDITIONAL

Franklin Hall, Key Hall and Bio Science

Fels Planetarium and Space Command (for groups under 150 guests)

Pepper Hall and Patent Library (when available)

CUSTOMIZED MENU

Don't see a menu item you had in mind? No problem. Our package allows for easy menu customization.

The menu to the left shows one option for a menu you might create within the basic package pricing structure.

There are many additional menu options included within the basic package pricing structure. These are listed in the attached pages, as well as a variety of options for menu upgrades. Options offered for an additional charge note the per person upgrade to the right of each item.



Butlered Hors D'oeuvres



Select Six Of Our Delicious Hors D'oeuvres For The Cocktail Reception

Served Room Temperature

Parmesan & rosemary shortbread with roasted cherry tomato and feta
Chilled mango soup butlered in little shot glass
Balsamic fig bruschetta with blue cheese and mascarpone
Edamame mousse on rice crisp with wasabi & tobiko
Smoked salmon "BLT"
Seared tuna on flatbread crisp with fried sage
Tiny grilled tuna taco with mango salsa
Filet of beef on crostini with grilled red onion and fennel relish
Roasted plum tomato bruschetta with pancetta and basil
Iced shrimp with cocktail sauce
Oyster shooter with mimosa sauce \$2
Fresh lobster and mango skewers \$3
Little Maine lobster roll with lobster, lettuce, & lemon mayonnaise \$3

Served Hot

Irish cheddar and leek tart
Miniature wild mushroom quiche
Miniature vegetable spring roll with sweet and sour sauce
Crispy spring roll with crab and mango
Artichoke fritter with lemon aioli
Thai chicken dumpling with sweet-hot sauce
Tiny barbecue chicken taco with peach salsa
Thai chicken satay with spicy peanut sauce
Grilled duck and wild mushroom quesadilla
Spiced duck cigar
Smoked salmon croque monsieur
Crisp tuna spring roll with wasabi mayonnaise
Tiny Philly cheese steak with sautéed onions & peppers
Philly cheese steak spring roll with spicy ketchup
Miniature beef Wellingtons with Dijon dip
Little Reuben sandwich
Mini Cuban sandwich
"Steak frites"-grilled hanger steak on potato crisp
Moroccan lamb with honey and currents in phyllo
Pan seared scallop with bacon-sherry vinaigrette
Mini crab cake with lemon zabaglione
Latin crab cake on tortilla crisp with avocado cream
Asian pear and shrimp wontons with pear nectar sweet and sauce
Coconut shrimp with citrus dipping sauce
Scallop wrapped in bacon with dill horseradish sauce
Mini Ahi tuna burger on sesame bun with wasabi ketchup \$1
Mini angus burger on seeded bun with bacon ranch dressing \$1
Fresh herb and Dijon crusted lollipop lamb chop \$3

Enhanced Cocktail Stations Options



LO Philly Cocktail Buffet \$9 VE

Miniature Philly cheese steaks with sautéed onions
Peppers and ketchup on the side
Miniature pepperoni calzone
Traditional Bruschetta
Philly soft pretzels with yellow mustard

Bruschetta Bar \$7

Pesto, pepper and herb bruschetta with a variety of toppings
Roasted sweet peppers
Fresh tomato-basil coulis
Grilled wild mushroom salad
Marinated artichoke hearts
Eggplant caponata
Fresh mozzarella in olive oil with oregano and red pepper
Roasted balsamic plum tomatoes

Seafood Cocktails \$16

An assortment of seafood cocktails in martini glasses
Lobster with lemon grass mayonnaise
Chesapeake Bay oysters with diced tomato and daikon
Traditional shrimp cocktail

Asian Noodle Bar \$8

A selection of three hot noodles served from woks in brightly colored Chinese take-out cartons with chopsticks
Teriyaki beef noodles with scallions
Thai chicken satay noodles with peanuts and coriander
Chinese vegetable noodles w/eggplant, pepper & onion

Iced Seafood Bar \$22

A classic selection of fresh iced seafood
Marinated mussels on the half-shell
Oysters and clams on the half-shell
Iced shrimp
Traditional cocktail sauce
Remoulade
Horseradish Sauce
Lemon wedges
Oyster crackers

Middle Eastern Buffet \$14

A trio of miniature kebab
Keffir lime marinated salmon
Minted Lamb Shoulder
Z'atar spiced chicken
Stuffed grape leaves
Marinated Olives with citrus and fresh herbs
Hummus with tahini
Baba ghanoush
Cured olives, seasoned lavash crisps & pita

Maryland Shore \$15

Traditional Maryland crab cakes
Green apple coleslaw and button rolls
Tartar sauce, cocktail sauce, lemon wedges

Timbale Station \$9

Savory delicacies served in sake cups with demi spoons
Artichoke custard topped with crispy parma ham
Parmesan polenta custard with fried sage and portabello
Lemon dill custard topped with dill shrimp salad
Carrot-ginger custard topped with seared sesame tuna
Chevre custard topped with grape-port chutney

Deluxe Carving Board \$20

A selection of meats carved to order for your guests, served with an assortment of miniature rolls and condiments
Roast beef, mahogany roast turkey, maple glazed ham
Horseradish sauce, pommery mustard, cranberry chutney
Curley lettuce, miniature rolls

Pasta Station \$9

Penne with spinach, asparagus, pine nuts & parmesan cream
Tortellini with plum tomatoes, black olives, artichoke hearts and mushrooms
Freshly grated parmesan, red pepper flakes, fresh herbs
Italian breads and breadsticks

Rack Of Baby Lamb \$18

Dijon and fresh herb crusted rack of New Zealand lamb
Salad of baby greens with oranges and shaved fennel
Crusty rolls with herb butter

Sushi Station \$22

A selection of vegetable, fish and shellfish rolls and sashimi offered with chopsticks, wasabi, soy sauce and pickled ginger

Assorted Grill-Toasted Indian Breads \$6

Chapati, pappadams and stuffed paratha
Tamarind onion relish
Coconut coriander relish
Sweet tomato relish
Shredded carrot relish
Grated cucumber and mint yogurt



Frog Salad

Mixed greens topped with artichoke hearts, cherry tomatoes, broccoli, black olives, zucchini
Carrot curls, frizzled onions and herb croutons
Dijon dressing

Apple Salad

Boston lettuce, watercress, and Belgian endive tossed with apples, caramelized walnuts and Roquefort
Cider vinaigrette

The Wedding Salad

Mixed greens tossed with fresh herbs and champagne herb vinaigrette
Garnished with a parmesan pastry heart and edible flowers

Italian Asiago Salad

Mixed greens with roasted peppers, crumbled asiago and toasted pine nuts
Pesto vinaigrette

Soup & Salad \$2

Baby greens with roasted sweet peppers and ricotta salata on thick grilled country bread
Aged balsamic vinaigrette
Plated side by side with a cup of mushroom bisque with fresh oregano

Shrimp Salad \$12

Tangerine glazed grilled shrimp, avocado, oranges and toasted cashews
Arugula, baby spinach and field greens with citrus vinaigrette

Shrimp & Scallop Gazpacho \$12

Grilled basil marinated shrimp and seared diver scallop on fresh garden tomato and sweet corn gazpacho
Topped with micro greens, sweet roasted chilies and matchstick sweet potatoes

Thai Crab Cake \$8

Jumbo lump Thai crab cake on green papaya slaw, topped with lemon grass mayonnaise
Served in an oversized martini glass lined with a banana leaf
Garnished with plantain crisp, lime wedge and chives



Chicken

Pomegranate lacquered breast of chicken, Pan juices with rosemary
Chicken breast stuffed with spinach, ricotta and pine nuts, Fresh tomato-basil coulis

Breast of chicken stuffed with orchard fruits
Calvados demi glace and confit of sun dried cherries, raisins, and leeks
Pistachio and fresh herb crusted breast of chicken, Grand Marnier demi glace

Fish & Seafood

Roast mustard seed crusted salmon filet on wilted greens with red wine sauce
Pan-seared fennel crusted salmon filet with red pepper and fish fumé velouté

Tilapia Florentine with lemon sauce
Porcini seared striped bass with saffron and tomatoes \$6
Sesame seared sea bass with ginger and lime \$10
Jumbo lump crab cakes with tartar sauce and lemon \$16

Meat

Grilled marinated London broil with mango chutney \$3
Braised boneless short ribs in orange-merlot sauce \$5
Sliced filet of beef with sautéed wild mushrooms and red wine sauce \$14
Fresh herb and Dijon crusted filet mignon with red peppercorn sauce \$16
12 oz New York strip steak au poivre with red wine sauce \$ 20
Bacon wrapped filet mignon stuffed with blue cheese with red wine sauce \$20
Pan seared double lamb chops with fresh rosemary demi glace \$25
Cider-roasted veal chop stuffed with pancetta and swiss chard with glaze of pan juices \$30

Dual Entrées

Petite filet mignon with red wine demi glace, Fresh herb and preserved lemon roasted filet of salmon \$25
Fresh herb and Dijon crusted filet mignon
Garnished with grilled jumbo shrimp with citrus butter \$28
Petite filet mignon with jumbo lump crab cake \$30
Petite filet mignon with 6 oz lobster tail \$38

Tableside Choice Of Entrée

Offer your guests a tableside choice of entrée as opposed to getting a count ahead of time:
Chicken/Salmon \$10, Filet/Salmon \$30, Additional pricing upon request

Food Station Menu Options

Pricing based on choosing a selection of three stations to replace the salad and entrée from the seated dinner menu



Pastas

Radiatore with tomatoes, basil, olive oil, garlic & parmesan
Penne pasta primavera with garden vegetables
Freshly grated parmesan
Red pepper flakes
Chopped fresh herbs
Italian rolls and breadsticks with butter

Perfect Pastas

Farfalle with shrimp, prosciutto, artichokes, basil & parmesan
Wild mushroom ravioli with tarragon cream sauce
Salad of Italian greens with roasted sweet peppers and
toasted pine nuts with pesto vinaigrette
Italian breads and herbed focaccia with butter
Grated parmesan, red pepper flakes and fresh herbs

Risottos

Seafood risotto
with rock shrimp, clams, scallops and mussels
Wild mushroom risotto with a variety of wild mushrooms
Field greens with balsamic vinaigrette
Crusty bread and sweet butter

Cedar Plank Salmon

Cedar-plank roasted salmon filet
Herb mayonnaise
Grilled wild mushroom and new potato salad
Green beans with red peppers
tossed with balsamic vinaigrette

Eastern Shore Crab Cakes \$6

Traditional Maryland crab cakes
Green apple slaw
Soft rolls
Cocktail sauce
Tartar sauce

Fire and Ice Seafood \$16

Iced shrimp with cocktail sauce
Iced Chesapeake oysters
Iced little neck clams
Steamed mussels with lemon grass, coconut milk & chilies
Sautéed garlic shrimp tossed with angel hair pasta
Pan-seared cocktail crab cakes with jalapeno with
crushed corn and thyme cream

Filet Of Beef \$9

Whole roast filet of beef with herb crust
red wine demi glace
Porcini mushroom risotto
Broccoli rabe with roasted garlic and red peppers

Ricotta Stuffed Chicken

Chicken breast stuffed with ricotta, spinach and pine nuts
Fresh tomato-basil coulis
Cavatelli with wild mushrooms and olive oil
Seasonal vegetable sauté

Slow Roasted Station

Braised sliced boneless short rib of beef in red wine sauce
Basil mashed potato cakes
Roasted vegetables with fresh herbs
Assorted rolls and butter

Roast Beef

Rosemary rubbed roast beef au jus
Horseradish mashed potatoes
Haricots verts with red and yellow peppers

Yo! Philadelphia

Miniature Philadelphia cheesesteaks
with sautéed onions, mustard and ketchup
Miniature Italian hoagies
Pepperoni calzone
Caesar salad with creamy parmesan dressing
Soft pretzels with yellow mustard

Rack Of Lamb \$13

Roast rack of lamb with Dijon and herb crust
Creamy parmesan polenta
Salad of mixed greens, shaved fennel and oranges
Citrus vinaigrette

Sushi Station \$12

A selection of vegetable, fish and shellfish rolls and
sashimi offered with chopsticks, wasabi, soy sauce and
pickled ginger

Indian Curry Bar \$12

Lamb curry with tomato and zucchini
Chicken curry with garbanzo beans
Vegetarian curry with pumpkin seeds and golden raisins
Basmati rice
Toasted coconut
Coriander chutney
Fresh mango chutney flavored with lime
Roasted chopped pistachios
Indian breads

Buffet Options

Upgrade pricing based on replacing the entrée from the seated dinner menu with one of the dinner buffets below. The served salad would remain as part of the menu.



I

Chicken breast stuffed with spinach, ricotta and pine nuts with fresh tomato-basil coulis
Pan-seared filet of salmon with preserved lemon and fresh herbs
Pasta primavera with garden vegetables
Haricots verts with julienne red and yellow peppers
Rosemary and sea salt roasted new potatoes

II

Braised boneless short ribs in orange-merlot sauce
Herb and pistachio crusted filet of salmon with citrus butter
Mushroom ravioli with tarragon cream sauce
Sauté of seasonal vegetables
Trio of garlic roasted potatoes

III

Roast sirloin of beef with fresh herb demi glace and fresh horseradish
Tilapia Florentine with lemon sauce
Chicken breast stuffed with spinach, ricotta and pine nuts with fresh tomato-basil coulis
Mushroom cobbler
Roasted vegetables with thyme and cracked pepper
Garlic mashed potatoes

\$10

IV

Roast herb rubbed filet of beef with red wine demi glace
Porcini seared striped bass with saffron and tomatoes
Breast of chicken stuffed with orchard fruits with apple demi glace
Three cheese tortellini with charred tomato cream
Asparagus roasted with red and yellow grape tomatoes
Truffled mashed potato cakes

\$15

V

Dijon and fresh herb crusted lamb chops with rosemary demi glace
Pan-seared fennel crusted filet of salmon with red pepper and fish fumé velouté
Thai crab cakes with lemon grass mayonnaise
Fresh pasta with artichokes, asparagus and mushrooms in herb butter sauce
Sauté of seasonal vegetables
Creamy parmesan polenta

\$25

Ask your Account Manager for additional suggestions, special request items or any item you would like to see on your wedding menu. We are happy to work with you to create a menu that perfectly suits your tastes.

The Wedding Cake

Our wedding package includes a Frog Commissary wedding cake fresh from our own bakery. Your cake can be decorated in any of the traditional design patterns, such as basket weave, floral, Swiss dot, ribbons & swags. Please note that some designs may result in an extra finishing charge.

The wedding cake is offered with complementary sauce and whipped cream and is beautifully displayed with fresh flowers.

Frog Commissary provides the table with linen as well as a cake knife and server to help make the traditional first cut.



Cake Flavors

- Vanilla genoise
- Chocolate genoise
- Hazelnut genoise
- Classic butter pound cake
- Chocolate chip cake
- Chocolate sour cream cake
- Lemon pound cake
- Red velvet

Fillings

- Raspberry buttercream
- White chocolate buttercream
- Fresh strawberries and cream
- Dark chocolate ganache
- Lemon or mango curd
- Grand Marnier buttercream
- Vanilla or chocolate buttercream
- Mocha buttercream

Frosting

- Vanilla buttercream
- Lemon buttercream
- Chocolate ganache
- White chocolate buttercream



Additional Dessert Suggestions

You may wish to offer your guests a served dessert or a dessert buffet in addition to the wedding cake. Some of our favorite dessert options are listed below. We would be happy to make additional suggestions for a served dessert or a dessert buffet to complement your dinner menu.

Traditional Dessert Buffet \$10

A delicious assortment of our full-sized desserts

- Chocolate killer cake with raspberry sauce
- Strawberry heart tarts
- Lemon meringue pie
- The Commissary's classic carrot cake
- White chocolate chunk cheesecake
- Freshly baked chocolate chip cookies
- Sliced fresh fruit with zabaglione

Dessert Cocktails \$8

A buffet of elegant, yet easy-to-enjoy desserts presented in cocktail glasses

- Miniature crème brûlée
- Fresh berries with zabaglione and rolled lace cookie
- Espresso mousse layered with chocolate mousse, topped with whipped cream and chocolate covered espresso beans

Butlered Desserts \$8

(Choose a selection of three)

- Mocha milkshake martinis with shaved chocolate rim
- Little hot fudge sundaes
- Warm spiced apple spring rolls dusted with cinnamon sugar
- Mango, peach, lime, raspberry or coconut sorbet shooters
- Little creamsicle milkshakes
- Fresh baked chocolate chip cookies with little glasses of milk

Viennese Dessert Miniatures \$6

- White and dark chocolate dipped strawberries
- Chocolate glazed mocha éclairs
- Lemon puffs with lemon pastry cream
- Dark chocolate cups with raspberry mousse
- Coconut cream tarts topped with toasted coconut
- Assorted chocolate truffles

Coffee Bar \$6

- Silver samovars with our special coffee blends
- An assortment of regular and herbal teas
- Flavored coffee syrups
- Whipped cream, shaved chocolate, cinnamon sticks
- Biscotti Assortment:
 - Chocolate dipped white chocolate macadamia nut
 - Traditional anise
 - Orange walnut

Bananas Foster Table \$6

- Bananas flamed with brandy, cinnamon-brown sugar syrup and orange zest, served over vanilla ice cream

Butlered Specialty Drinks



Delight your guests with your favorite cocktails
or a colorful butlered drink, butlered during cocktail hour

The Bride

Absolut vodka, white grape juice, splash of
Triple Sec, splash of champagne

The Groom

Patron's Pyrat Rum, ginger liqueur, lime juice, dash of
Angostura bitters

The Perfect Pair

Absolut Pears, Ginger Liqueur, squeeze of fresh lemon,
dash of Angostura bitters
(Sliced pear coated in cinnamon sugar optional garnish)

Kiss Me!

Chocolate vodka chilled and served straight up,
Hershey kiss garnish

Adam & Eve

Absolut orient apple vodka, cranberry juice,
splash of ginger ale.
cinnamon sugar rimmed glass

The Honey Moon

Malibu coconut rum, Malibu passion fruit rum,
pineapple and cranberry juices
served tall

Garter Belt

Patron XO Café, Botticelli cappuccino liqueur, Kahlua
chocolate shavings as garnish

Royal Wedding

Gin, St. Germain, splash of grapefruit juice,
lemon twist or flower garnish
(martini—may also add club soda and serve tall)

Skinny Bridesmaid

Absolut Mandrin, Absolut Berri Acai, club soda
twist of lemon

Oh Honey!

Absolut Citron, Barenjager honey liqueur,
Served tall

Dance with Daddy

Absolut Citron, Lemoncello, sweet & sour
martini

St. Germain Cocktail

Champagne with a float of St. Germain
twist of lemon

\$4 per person, per selection

Frog Commissary reserves the right to substitute brands of equal or greater value.

Price List is good for events booked prior to June 30, 2012.

Bar Options



Premium Bar

INCLUDES 5 HOUR OPEN BAR, DINNER, WINE AND TOAST

Smirnoff and Absolut Vodka
New Amsterdam Gin
Bacardi Rum
Dewar's White Label Scotch
Jim Beam Bourbon
Jack Daniels Whiskey
Canadian Club
Amaretto
Triple Sec
Sweet and Dry Vermouths

Yuengling - Amstel Light

WINES

Canyon Road Chardonnay
Canyon Road Merlot

UPGRADED DINNER WINES AVAILABLE

Domaine Ste. Michelle

Deluxe Bar

\$20 PER PERSON ADDITIONAL

Ketel One, Grey Goose Vodkas
Tangeray, Bombay Sapphire Gins
Bacardi, Captain Morgan Rums
Johnny Walker Black - Glenlivet Scotch
Jim Beam Black Bourbon
Knob Creek Bourbon
Crown Royal Whiskey
Sweet and Dry Vermouths
Patrón, 1800 Tequila
Disaronno Amaretto
Kahlua - Sour Apple - Bailey's Irish Cream
Courvoisier V.S.O.P. - Grand Marnier
Heineken - Yuengling - Amstel Lite

WINES

Shooting Stars Chardonnay
Tierra Brisa Malbec

Mumm Napa Brut Prestige

Butlered Specialty Drinks Specialty Bars

THIS IS WHERE THE FUN STARTS!

Greet your guests with a cool and colorful butlered drink or wow them with a full ice martini bar.

Just ask your Account Manager for suggestions for butlered drinks or specialty bars. Drinks can be created to match the color scheme or style of your reception or based on your tastes and time of year.

Options range from sparkling peach prosecco sangria to a festive Latin rum bar.

Add Cordials To A Coffee Bar Or As After Dinner Drinks

\$3 per person

CHOOSE 4

Grand Marnier
Disaronno Amaretto
Bailey's Irish Cream
Sambucca
Kahlua
Frangelico
Lemoncello
Courvoisier V.S.O.P.

While we carry comprehensive liability and liquor insurance, we take our obligation seriously to control alcohol consumption. We instruct our bartenders and waitstaff not to serve alcohol to anyone underage or inebriated. We expect you to support any determination made by our staff to refuse the service of alcohol to underage or inebriated guests.

Frog Commissary reserves the right to substitute brands of equal or greater value.