



JACKRABBIT  
club

## W E D D I N G P A C K A G E S

*Our wedding packages are designed for your guests to best enjoy a one-of-a-kind Reception at Jackrabbit Club.*

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### **Seated Dinner**

HORS D'OEUVRES  
*stationed or passed*

CHAMPAGNE TOAST

3-COURSE DINNER  
*served family-style*

WINE SELECTIONS WITH DINNER

OPEN COCKTAIL BAR (*3 hours*)

COFFEE & TEA

*Base Price Per Person: \$155*

### **Stationed Dinner**

HORS D'OEUVRES  
*stationed or passed*

CHAMPAGNE TOAST

3-COURSE DINNER  
*served at stations*

WINE SELECTIONS WITH DINNER

OPEN COCKTAIL BAR (*3 hours*)

COFFEE & TEA

*Base Price Per Person: \$145*

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*Prices plus 22% hospitality charge & tax,  
plus any applicable rental costs.*

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### **HOSTING YOUR CEREMONY AT JACKRABBIT CLUB**

We offer the additional service of hosting your Wedding Ceremony at our venue.

*This service is provided starting at \$850.*



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## WEDDING MENU ADDITIONS

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### Food Options

HORS D'OEUVRES OPTION	ADD \$11 PP
<i>charcuterie &amp; antipasti display or 2 passed hors d'oeuvres</i>	
CHILLED SEAFOOD RAW BAR	\$MP
<i>east coast oysters, shrimp, crab, lobster, clams, crudo with traditional accompaniments</i>	
ADDITIONAL SALAD SERVED	ADD \$7 PP
ADDITIONAL PASTA SERVED	ADD \$9 PP
ADDITIONAL ENTREE SERVED	ADD \$12 PP
LATE NIGHT SNACK	ADD \$7 PP
<i>scilian style pizza or inquire about additional options</i>	

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### Beverage Options

ADDITIONAL HOUR OPEN BAR	ADD \$13 PP PER HR
CUSTOM COCKTAILS	ADD \$4 PP
<i>up to 2 selections</i>	
GOURMET COFFEE STATION	ADD \$4 PP
<i>specialty syrups, hot chocolate or mulled cider, and whipped cream</i>	

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### Table Setting Options

FLOOR-LENGTH TABLE LINENS**	ADD \$2 PP
<i>black, white or ivory</i>	
MATCHING NAPKINS	ADD \$1 PP
<i>custom colors</i>	

*\*\*black/white, lap-length table linens & white linen striped napkins are included*



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WEDDING MENU  
SELECTIONS

Cocktails

CHOOSE 4 SELECTIONS

BLACK CAT TEA

scotch, curacao, earl grey tea, lemon,  
orange bitters

KNOCK ON WOOD

aged rum, apricot, lime, demerara

JACKRABBIT SPRITZ

aperol, kina l'aero d'or, prosecco, seltzer

FEELIN' KINDA PURPLE

gin, sorel, italicus, lemon, honey

SIDECAR

cognac, curacao, lemon juice

SPARKLE PARTY

vodka, elderflower, pineapple, prosecco  
peychaud's

VALENTINA

tequila, aperol, elderflower, lemon juice

MANHATTAN

rye, punt e mes, bitters

BOULEVARDIER

bourbon, campari, sweet vermouth

ESPRESSO SLING

espresso, coffee liqueur, lemon twist

Hors d'Oeuvres

CHARCUTERIE & ANTIPASTI DISPLAY plus choice of vegetable display OR pizza station

~ OR ~ CHOOSE 3 SELECTIONS OF PASSED HORS D'OEUVRES

RED POTATOES gorgonzola cream, pancetta, pistachios

PAN CON TOMATE with manchego & garlic

GRILLED FLANK STEAK with cognac mustard sauce & black pepper on baguette

FRIED CHICKEN BITES with hot honey

CHICKEN SATAY SKEWERS with peanut sauce

GRILLED SHRIMP ESCABECHE with charred red onions\*\*

MARYLAND STYLE CRAB CAKES with remoulade\*\*

POTATO CROQUETTES with horseradish & chives

FRIED CAULIFLOWER with romanesco sauce

FRESH TALEGGIO CHEESE on baguette with sun-dried tomato pesto

PARMESAN SHORTBREAD beet pesto, pine nuts, parmesan reggiano

FENNEL-MARINATED FETA & OLIVE SKEWERS

LAMB KABOB with dill yogurt sauce

GOAT CHEESE CROSTINI with oven-roasted tomato

\*\*additional cost per person based on market price



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## WEDDING MENU SELECTIONS

### Salads

#### CHOOSE 1 SELECTION

JACKRABBIT SALAD organic greens, garden vegetables, red wine vinaigrette

SPINACH SALAD pancetta, mushrooms, golden raisins, feta, pumpkin seeds, roasted garlic vinaigrette

SHAVED FENNEL arugula, avocado, orange salad

SALAD NIÇOISE hericots verts, tomato, potato, bibb lettuce, hard boiled eggs, capers, herb vinaigrette

CLASSIC CAESAR parmesan dressing, garlic croutons

### Pastas

#### CHOOSE 1 SELECTION

PASTA AL FORNO tomato ragù, fresh mozzarella, parmesan, toasted breadcrumbs, basil

ORECCHIETTE wild mushrooms, truffle scented goat cheese cream, oloroso sherry

RIGATONI braised beef ragù, tomatoes, red wine

PASTA AGLIO OLIO with seasonal vegetables

*gluten free pasta or polenta available*

### Main Courses

#### CHOOSE 2 SELECTIONS

PORK CHOP MILANESE olive oil & fresh herbs

CHICKEN MILANESE lemon, arugula

HERB CRUSTED BEEF TENDERLOIN roasted garlic, sage, thyme

PORK LOIN ROULADE sausage, greens

WHOLE ROASTED CHICKEN lemon, garlic, semolina bread

PAN SEARED SALMON\*\* CHOICE OF SAUCE: lemon beurre blanc / dill cream / miso glaze

MARKET FISH\*\* chef's preparation

RED WINE BRAISED SHORT RIB\*\* with polenta

ROASTED LONG ISLAND DUCK BREAST\*\*

LEG OF LAMB\*\* slow-roasted with herbs & garlic

*\*\* additional cost per person based on market price*

### Vegetable Sides

#### CHOOSE 2 SELECTIONS

HONEY GLAZED ROASTED CARROTS with fresh thyme

GARLICKY BRAISED GREENS lemon, olive oil, parmesan

NAVY BEANS & TUSCAN KALE roasted peppers, parmesan

ROASTED MUSHROOMS with balsamic onion jam & thyme

HERB ROASTED POTATOES

POTATOES AU GRATIN

HOMESTYLE CREAMED SPINACH

SEASONAL VEGETABLES

*Ask us about seasonal options!*



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## WEDDING COORDINATION SERVICES

*Hosting your Wedding Reception at Jackrabbit Club includes the following services:*

- A minimum of one planning session plus a final review meeting of all event details
- Invitation to our bi-annual wedding menu tasting event
- Full staffing including a Jackrabbit Club venue manager on site the day of your reception
- Custom printed dinner and bar menus
- Valet Parking
- Day of communication and coordination between JRC event manager and third party vendors (reviewing timeline, confirming with MC when to make announcements)
- Basic decor set up, including:
  - Welcome Table decor (card box, guest book, place cards, photo frames)
  - Signage (welcome sign, drink signs at bar, welcome table signs)
  - Favors (either on separate table or at each place setting)

*\*Please note all decor needs to be provided by couple and arrive at Jackrabbit Club fully assembled.*

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*The services below are available to be added to your Wedding Reception Package:*

### Wedding Ceremony Services

ADD \$850

- Setup of chairs and simple decor in ceremony space prior to event start, followed by reset of chairs and decor to reset space for reception
- Microphone for ceremony if needed
- Coordination & direction of ceremony participants
- Ceremony rehearsal at an agreed upon time prior to your wedding day

### MC Services

ADD \$500

- Playing a host-provided playlist through JRC sound system during event
- Cueing specific songs for dances and special moments
- Making any announcements throughout event
- Operating microphones and speakers for speeches
- Coordination of music during ceremony

### Decor Services

ADD \$500

- Placement of provided, *assembled* flower arrangements onto tables
- Candle set up (including assembly and placement on guest tables & around venue)
- Hanging of signs, lights, banners, etc.
- Placement of arches / arbors and ceremony decor

### Pre-Event Package

ADD \$250 FOR 10 GUESTS, \$20 PER ADDT'L GUEST

- Pastries, fruit, juice, coffee, tea and sparkling wine served
- Bathrooms and dressing suite area set up for use prior to event
- Spaces cleaned and reset prior to guests arrival