

ALL-INCLUSIVE WEDDING AND RECEPTION PACKAGES

THE CHAPEL AT EXCALIBUR

702.597.7278

800.811.4320

excweddings@excalibur.com

EXCALIBUR CATERING

702.597.7279

catering@excalibur.com

CAMELOT STEAKHOUSE

702.597.7449

The Chapel
at
Excalibur

ALL-INCLUSIVE WEDDING AND RECEPTION PACKAGE PG 3

WEDDING RECEPTION PG 4

ALL-INCLUSIVE PRICING PG 5

CAMELOT STEAKHOUSE
ALL-INCLUSIVE WEDDING AND RECEPTION PACKAGE PG 7

CAMELOT STEAKHOUSE
ALL-INCLUSIVE WEDDING AND RECEPTION PRICING PG 8

YOUR CEREMONY IN THE LARGE CHAPEL INCLUDES:

Music

Officiant Services

Access to Finishing Touches Suite (up to 30 minutes prior to ceremony)

\$250.⁰⁰ Floral Allowance

Five Hours of Photography (to include Ceremony, the Happy Couple, Wedding Party and Family. May include reception.)

\$600.⁰⁰ Photography Product Credit*

HD-MP4 Video of Wedding Ceremony**

Pair of "The Chapel at Excalibur" Champagne Flutes

Bottle of Champagne

Certificate Holder

YOUR DINNER PACKAGE INCLUDES:

Plated or Buffet Dinner

Complimentary Banquet Room for up to Four Hours

House Linens

Seasonal Floral Centerpieces

Guest Tables and Chairs

Background Music

Bartender and Cash Bar

Dance Floor

BUFFET MENU

Seasonal Fresh Fruit Display

Mixed Green Salad

With Assorted Condiments and Dressings

Mozzarella, Tomato and Basil Salad

With Balsamic Vinaigrette

Roasted Chicken Forestiere

With a Trio of Wild Mushrooms, Cognac Demi Sauce

Seared Salmon

With Roasted Tomatoes and Lemon

Pasta Primavera Tossed in Pesto Cream Sauce

Roasted Potatoes

Fresh Seasonal Vegetables

Freshly Baked Dinner Rolls

Tiered Wedding Cake

Chocolate or Vanilla Cake; Chocolate Buttercream Filling, Vanilla Buttercream Filling,
or Bavarian Cream Filling; Vanilla Buttercream Icing

Champagne Toast

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea

PLATED DINNER MENU

Spring Mix Lettuces, Crisp Shaved Vegetables, Cherry Tomato, Baguette Croutons
and Balsamic Vinaigrette

Herb-Roasted, Free-Range Chicken Breast

Served with Wild Mushroom Risotto and Oven-Dried Tomatoes, Baby Vegetables and Bordelaise Sauce

Freshly Baked Dinner Rolls

Tiered Wedding Cake

Chocolate or Vanilla Cake; Chocolate Buttercream Filling, Vanilla Buttercream Filling,
or Bavarian Cream Filling; Vanilla Buttercream Icing

Champagne Toast

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Iced Tea

ALL-INCLUSIVE PRICING

UP TO 40 GUESTS	\$7,540.00
41 - 60 GUESTS	\$9,430.00
61 - 80 GUESTS	\$11,225.00
81 - 100 GUESTS	\$13,060.00

Please call The Chapel at Excalibur for availability and pricing for parties up to 150 guests.



YOUR CEREMONY IN THE CHAPEL INCLUDES:

Large or Small Chapel

Music

Officiant Services

Access to Finishing Touches Suite (up to 30 minutes prior to ceremony)

\$150.⁰⁰ Floral Allowance

Two Hours of Photography (to include Ceremony, the Happy Couple, Wedding Party and Family. May include reception.)

\$250.⁰⁰ Photography Product Credit*

HD-MP4 Video of Wedding Ceremony**

Pair of "The Chapel at Excalibur" Champagne Flutes

Bottle of Champagne

Certificate Holder

YOUR DINNER PACKAGE INCLUDES:

Three Course Reception in private room at Camelot Steakhouse

- Starter – Choice of Caesar Salad or French Onion Soup
- Entrée – Choice of 8oz Filet Mignon, Rotisserie Chicken, Grilled Salmon, 16oz Ribeye
Served with Seasonal Vegetables and Mashed Potatoes
- Tiered Wedding Cake
Chocolate or Vanilla Cake
Chocolate Buttercream, Vanilla Buttercream, or Bavarian Cream Filling
Vanilla Buttercream Icing
- Champagne Toast
- Coffee, Tea, Soda

CAMELOT ALCOVE (MAXIMUM 10 GUESTS):	\$2,805.00*
CAMELOT CIGAR ROOM (MAXIMUM 12 GUESTS):	\$2,985.00*
CAMELOT CHEF’S TABLE (MAXIMUM 18 GUESTS):	\$3,620.00*
CAMELOT CENTER TABLE (MAXIMUM 22 GUESTS):	\$3,980.00*
CAMELOT CENTER TABLE (MAXIMUM 30 GUESTS):	\$4,790.00*
CAMELOT STEAKHOUSE (MAXIMUM 107 GUESTS):	\$16,280.00*

Camelot Steakhouse option includes an appetizer platter for 1 hour and a glass of wine (Captain’s Selection, red or white).

*All guest counts inclusive of the wedding couple. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Price inclusive of Officiant fee, service fee, gratuity and tax. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.





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