



Weddings & Private Events



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Contact Our Wedding Specialist - Heather Snively, MBC

www.MaisonJardin.com

The Perfect Venue

The original Maison & Jardin Restaurant has been renamed the Maison & Jardin Event Center and is now exclusively for weddings and private events. Reopened in the fall 2015, the completely renovated venue is the place to let your dream begin.

Since 1958 **Maison & Jardin** has been hosting central Florida's most prestigious events from intimate to gala. No other facility in the area has been in the business of making the right impression for as long as **Maison & Jardin.**

Tall pines and majestic oaks surround the secluded grounds of Maison & Jardin. The French country elegance and manicured gardens provide an unforgettable backdrop for your wedding day. Our wedding professionals will provide personalized attention and expertise to guide you through the planning of your most important day.

We will ensure that no stone is unturned in providing you with the wedding of your dreams.

The Maison & Jardin Event Rooms with sparkling crystal chandeliers can accommodate up to 250 guests. The Gallery Room can be used as a pre-function reception space when booking the entire venue or privately seat up to 150 with space for dancing.

The Maison & Jardin private and semi private event areas are also available for smaller wedding parties, bridal showers and rehearsal dinners. Maison & Jardin is dedicated to making your wedding day a lasting memory.

Our enticing menus utilize regional and seasonal ingredients from local and organic farmers. Our award winning chef's dazzling cuisine is specifically designed for the romantic ambiance here.

If you don't see exactly what you've envisioned, just let us know and we will be happy to create a masterpiece especially for you.

The Ceremony

Beautiful indoor and outdoor ceremony areas are available to be held in conjunction with your reception.

The North Terrace

This location can accommodate up to 125 guests using our white cushioned folding chairs. This sought after open air ceremony location is an option for those not willing to wonder what the weather will be like. It can also serve as an inclement weather backup for the Ceremony Lawn.

The Ceremony Lawn

This location is adjacent to the main building and includes up to 150 white folding cushioned chairs for your guests. The meticulously manicured grounds are the perfect back drop for your outdoor ceremony. Alternate indoor areas for inclement weather backup space are also available.

The ceremony fee for either outdoor location is 1000.00++

The Gallery Room

Inside this spacious private room we can accommodate up to 150 for a traditional ceremony set-up or up to 200 in the round. Your choice of gold chivari chairs or white cushioned folding chairs are included in the ceremony fee.

The Gallery Room ceremony fee is 1000.00++

The ceremony fee includes the set-up of your chairs and the use of the space for a ceremony, bridal dressing area with complimentary bottled water and soft drinks, private champagne toast for bride and groom immediately following the ceremony.

The ceremony area will be available 2 hours prior to your ceremony start time for vendor set-up and decor. We will have your ceremony chairs set-up and in place 1 hour prior to your ceremony start time.

Weddings by Maison & Jardin

Our Artfully Presented Masterpiece Wedding Packages include:

Professional Guidance

Expert planning, vendor recommendations and menu suggestions

Newly Renovated Venue

Choice of space, with 4 hour reception. Personalized floor plan, set-up of room arrangement and large built in dance floor. Gift table, cake table and table for place cards.

Designer linen and chairs

Ivory damask table linens and gold chivari chairs are complimentary. Chair ties, merlot and gold linens are available for a nominal charge.

Complimentary Private Menu Tasting

Your choice of 6 hors d'oeuvres, 2 salads and 3 entrees

4 Hour Open Call Brand Bar which includes:

Full Liquor bar, Red and White Wine Varietals, Domestic and Imported Bottled Beers

A Toast to the Happy Couple

Your choice of Champagne or Sparkling Cider

Complimentary Expert Cake Cutting

Served with an Espresso Chocolate Dipped Strawberry

Attentive Personalized Service

Professional Service Staff & Day of Banquet Captain

Complimentary Guest Parking

Valet Service is available for an additional fee

Ceremony Fee is additional Food & Beverage Minimums apply
Additional time over 4 hours may be added; overtime fees may apply & based on availability

22% service charge & applicable sales tax added to all catering services

The Burgundy

Wedding Package

4 Hours Open Call Brand Bar, Champagne Toast and
Wine Service with Dinner
Cocktail and Hors d'oeuvres
Hour

Butler Passed Hors d'oeuvres (select four from list)

Served Salad (select one for all) served with Artisan Breads

Spinach Salad

Fresh Spinach Leaves with Assorted Strawberry, Goat Cheese, Almonds, Dried Cranberries Champagne Vinaigrette

Maison Caesar Salad

Red Romaine & Rye Croutons Tossed in a Traditional Caesar Dressing Topped with Shaved
Pecorino

Arugula and Frisee Salad

Red Beet Carpaccio, Goat cheese, Walnuts, with Herb Vinaigrette

Entrée Selections

(Select one)

Green Garlic Pesto Airline Chicken Breast

Three Cheese Risotto & Baby Zucchini

Pecan-Crusted Chicken

Haricots Verts and Southern Grits Cake, Stone-Ground Mustard Cream *Sauce*

Herb Grilled Wild Salmon

White Bean Sundried Tomato, Arugula Ragout finished with herb Buerre Blanc

Steak House Style Pork Chop

Stuffed with Apple and Brie cheese, with Brocollini and Apple Cider Demi

Red-Wine Braised Short Rib

Mascarpone Polenta, Garlic Spinach and Root Vegetable Brunoise

Grilled Beef Tenderloin

Seasonal Vegetables, Boursin Whipped Potatoes, Roasted Garlic Thyme Demi

Roasted Seasonal Fish

Baby Zucchini, Fingerling Potatoes, Roasted Tomato Lemon Saffron Cream

Vegetarian Entrees and Gluten Free Options also available

Gourmet Coffee Station served in Silver Urns

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate & Whipped Cream

Complimentary Expert Cake Cutting

Served with an Espresso Chocolate Dipped Strawberry

The Bordeaux Buffet

4 Hours Open Call Brand Bar, Champagne Toast & Wine Service with Dinner
Cocktail and Hors d'oeuvres
Hour

Butler Passed Hors d'oeuvres (select four from list)

Served Salad (select one for all) served with Artisan Breads

Spinach Salad

Spring Greens, Peaches, Feta Cheese, Almonds and Champagne Vinaigrette

The Wedge

Boston Bibb with Red Onions, Medley of Cherry Tomatoes and Creamy Roquefort Dressing

Maison Caesar Salad

Red Romaine and Rye Croutons tossed in a
Traditional Caesar Dressing topped with shaved
Pecorino

Dinner Buffet

Entrée course – Select Two plus One Carving Station

Mediterranean Roasted Chicken Breast with Rustic Tapenade

Free Range Chicken Breast | Wild Mushroom Demi

Seasonal Market Fish | Shitake Baby Bok Choy Mirin Glaze

Cedar Plank Salmon | Sundried Tomato and Artichoke

Grilled Strip Loin | Brandy Peppercorn Sauce*

Beef Tenderloin | Rosemary Demi*

Maple Glazed Pork Tenderloin | Bacon and Madeira Demi*

Lobster Tail | Drawn Butter and Lemon **

Vegetarian Entrees and Gluten Free Options also available

Accompaniments – Select Two

Roasted Fingerling Potatoes

Ginger Scented Jasmine Rice

Sautéed Seasonal Vegetables with Tarragon Butter

Grilled Asparagus with Balsamic-Raspberry Vinaigrette

Sugar Snap Peas with Sweet Carrots

Shallot Whipped Potatoes

Roasted Marble Potatoes with Herbs

Goat Cheese and Scallion Spoonbread

Gourmet Coffee Station served in Silver Urns

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped Cream

Complimentary Expert Cake Cutting

Served with an Espresso Chocolate Dipped Strawberry

* *Carving Station Option*

** *(additional price per person)*

Cognac Package

4 Hours Open Call Brands Bar & Champagne Toast
Cocktail and Hors d'oeuvres
Hour

Butler Passed Hors d'oeuvres (select four from list)

Salad (select one) served with Artisan Breads

Artisan Lettuces, Pear, Blue Cheese, Candied Pecan, Blackberry Balsamic Vinaigrette

Caesar Salad with Red Romaine and Escarole Rye Croutons, Olives and Shaved Pecorino

Burrata, Heirloom Tomatoes, Toasted Pine Nuts, Micro Basil finish with a Balsamic Reduction

Boston Bibb Lettuce Wedge with Red Onions and Cherry Tomatoes, Bacon, Creamy Roquefort Dressing

Duet Entrée Selections (select one for all)

Achiote Grilled Filet of Beef, Paprika Demi Glace and Tequila Roasted Shrimp with Smoked Pepper Butter Sauce,
Poblano and Chipotle Cheddar Potato Cake, Citrus-steamed Asparagus

Seared New York Strip, Burgundy Demi Glace and Herb-cruste Salmon, Citrus Beurre Blanc
Boursin Whipped Potato and Seasonal Baby Vegetables

Grilled Filet of Beef, Shallot Demi & Citrus Roasted Seasonal Market Fish with Tarragon-Chive Butter
Dill-Roasted Potatoes, Seasonal Baby Vegetables

Herb Crusted Pork Tenderloin & Grilled Scallop, Sweet Pea Puree, Confit New Potatoes, Shaved baby Carrots

Herb Crusted New Zealand Rack of Lamb, Pinot Noir Reduction
Citrus Roasted Halibut with Artichoke Puree, Basil Whipped Potatoes and Seasonal Baby Vegetables
+\$15

Gourmet Coffee Station served in Silver Urns

Freshly Brewed Coffee & Decaffeinated Coffee served with a Variety of
Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Sticks, Shaved Chocolate and Whipped
Cream

Complimentary Expert Cake Cutting

Served with an Espresso Chocolate Dipped Strawberry

A Choice of Late Night Snack

Served during the last hour

Champagne Package

5 Hours Open Call Brands Bar & Champagne Toast
Cocktail & Hors d'oeuvres Hour

Butler Passed Hors d'oeuvres (select four from list)

Amuse Bouche

Crispy Oysters

Served on Watermelon and Roasted Corn Salsa finished with a Habanero Aioli

Beef Carpaccio

Arugula, Shaved Pecorino and Lemon Truffle Oil

Maryland Crab Cakes

Blacken Corn Relish, Cajun Remoulade and Micro Greens

Lolli-Pop Lamb Chops

With Porcini Bread Pudding and Tri-Color Carrots Slaw Finished with a Truffle Demi-Glace

Salad (select one for all) served with Artisan Breads

Spinach - Spinach Leaves with Assorted Citrus Segments, Boiled Egg, Crispy Pancetta, Red Wine Vinaigrette

Caesar -Hearts of Romaine, Escarole, Rye Croutons, Olives and Shaved Pecorino

Mixed Greens - Assorted Lettuces with Almond Crusted Goat Cheese and Fresh Raspberries, Raspberry Vinaigrette

Mozzarella - Red and Yellow Tomato Tower, Fresh Mozzarella, Spring Greens with Basil Pesto Vinaigrette

Heirloom Tomato - Burrata, Heirloom Tomatoes, Toasted Pine Nuts, Micro Basil finish Balsamic Reduction

Entrée Selection

Braised Chicken Thighs

Served with a Creamy Royal Sauce, Roasted Baby Carrots, Cipollinis, Green Garlic and Potato Dumplings

Porchini Rubbed Tenderloin

Horseradish Potato Puree, Fat Glazed Baby Carrots and Crispy Kale

Grilled Filet of Beef

Marble Potatoes and Garlic Spinach, House made Béarnaise

Grilled Sea Scallops

Crab Risotto, Blood Orange Sauce and Basil Essence Broccolini

Cedar Roasted Salmon

Farro and Wild Mushroom Risotto, Shaved Fennel Relish

Grilled Lamb Chops

Sorrano Peach Coulis, Bacon Fig Jam, Roquefort, Figs and Mint +\$10

Lobster Tail

Sweet Pea Risotto, Pea Tendrils, Saffron Reduction +\$15

Vegetarian Entrees and Gluten Free Options also available

Gourmet Coffee Station served in Silver Urns

Freshly Brewed Coffee and Decaffeinated Coffee served with a Variety of Flavored Syrups & Creams, Turbinado Sugar, Cinnamon Stick, Shaved Chocolate and Whipped Cream

Complimentary Expert Cake Cutting

Served with an Espresso Chocolate Dipped Strawberry

A Choice of Two Late Night Snacks

Served during the last hour

Weddings by Maison & Jardin

Our Artfully Presented Passed Hors d'oeuvres

Hors D 'Oeuvres:

Your Choice of Four Butler Passed Hors d'oeuvres from the following:

Cold

- V-Stilton, Granny Smith Apple & Adriatic Fig Spread On Seeded Lavosh
- V- Bruschetta with Roasted Pepper Spread and Kalamata Tomato Relish
- V- Phyllo Cup with Gorgonzola and Caramelized Onion and Pear Jam
- V- Smoked Mozzarella & Tomato Crostini with Olive Tapenade
- GF- Thai Chicken Salad with Mint Sauce in an Endive Leaf
- Shaved New York Strip and Red Onion Jam on Crostini with Boursin Aioli
- GF- Prosciutto wrapped Pears with Stilton Cheese
- DF- Applewood Smoked Salmon Tartare on Crostini
- GF- DF- Corn Tortilla Cup filled with Roasted Lobster and Corn Salad
- GF-DF- Shrimp, Avocado and Lime Ceviche on a Plantain Chip
- Tuna Tartar Wonton Cone with Wasabi Cream and Tobiko Caviar
- GF-DF Seared Ahi Tuna, Seaweed Salad

Hot

- V-Eggplant Cannelloni Stuffed with Vegetables, Goat Cheese and Tomato Confit
- V-Risotto Cake with Grilled Portobello Caponata
- V-Crispy Olives with Manchego cheese and roasted pepper
- V-Rustic Sweet Onion, Fig and Goat Cheese Tart
- GF Southern Grits Cake with Barbecued Brisket & Micro Herbs
- Filet of Beef, Blue Cheese, Wild Mushroom Puff
- GF-DF- Bacon Wrapped Short Ribs
- Chicken Cashew Spring Roll with Sweet Chili Sauce
- GF Mini Smoked Duck Nacho with Goat Cheese & Mango Pico
- Butternut Squash, Pancetta, Sage and Goat Cheese on a toasted Crostini
- Mini Cuban Cristo
- Chicken Fontina Bites
- Crab Cakes with Mango Chili Chutney
- GF Plantain Shrimp with Spicy Mango Salsa
- Crispy Oysters with a Watermelon and Roasted Corn Salsa topped with a Habanero Aioli

GF= Gluten Free - DF= Dairy Free - V= Vegetarian VG= Vegan

Additional Selections may be added to you package

Weddings by Maison & Jardin

Our Artfully Presented Late Night Snack Options:

Sweet Selections

Ice Cold Milk with your choice of Chocolate Mint Whoopie Pie or House Made Mini

Chocolate Chip or Oatmeal Raisin Cookies

Strawberry Shortcake Slider

Pint Size Chocolate or Strawberry Shakes

Chocolate Peanut Butter Mousse Cups

Bite Size Pan Perdu with Bourbon Glaze

S'mores Tartlets or Assorted Rice Krispy Treats

Savory Selections

Bite Size Bleu Cheese Burgers or Buffalo Chicken Sliders

Sausage and Cheddar Biscuit

Cones of French Fries, Waffle Fries or Sweet Potato Fries

Additional Selections may be added to your package

Step it up a notch with one or more of these:

Kobe Sliders, Mini New England Lobster Roll, Chocolate Truffles or Petite Fours



