



MAISON & JARDIN
EVENT CENTER

Weddings & Special Events



430 Wymore Road
Altamonte Springs, Florida 32714

Wedding Specialist – Tasha Bordenga
Direct. 407-636-8705

www.MaisonJardin.com

The Perfect Venue for The Perfect Day!

Here at Maison & Jardin Event Center we pride ourselves in being able to offer our clients an all-inclusive package with customizable menus and décor options.

Below you will find a list of all the items we include in all of our packages.

Ceremony

- White Wooden Padded Chairs
- 2 White Pillars for your *Floral Arrangements
- White Carpet Runner for North Terrace or Gallery Room Ceremonies
 - Day of Coordinator to Assist with the Ceremony
 - Set Up, Break Down, and Clean Up
 - 1 hour Rehearsal time

Receptions

- Professional Wedding Planning Services to assist with Vendor Recommendations, Décor Placement, Table Placement Recommendations, Floor Plan, Questions and Suggestions during your planning process.
 - Banquet Captain to Oversee Reception
 - Elegant Hors D'oeuvres Reception during Cocktail Hour
- Sparkling Champagne or Non-Alcoholic Toast for all Wedding Guests
 - Choice of Elegant Plated, Buffet, or Stationed Packages
- Gluten Free and Vegetarian Meals Available with Customized Menus
 - Children Meals Available at Discounted Rate
 - Floor-Length Ivory Linens
 - Votive Candles to compliment your Centerpieces
- Your Choice of a Traditional Sweetheart Table or Bridal Party Table
 - 769 Sq. Ft Dance Floor, Cake Table, Gift Table, and DJ Table
 - Pre-Event Menu Tasting (with Signed Contract)
 - Set Up, Break Down, and Clean Up
 - Customized Hashtag Sign

Additional Upgrade Options Available:

- Professional DJ Services with LED Up lighting
- Custom GOBO Lighting on the dancefloor or wall
 - Specialty Linens
 - Custom Designed Wedding Cake

Ask Your Wedding Specialist for Availability and Pricing.

www.MaisonJardin.com



The Ceremony

From Indoor Ceremonies to Outdoor, We Have the Perfect Background
Just for You!

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 are also available at no additional fee.

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 also serves as an inclement weather backup location for the Ceremony Lawn.

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 Bordeaux Wedding Package

An Elegant Buffet Meal

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar

Familiar Brand Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 11)

Salad Options (Select Two)

Served with Artisan Breads & Sweet Butter

Spinach Salad with Spring Greens, Peaches, Feta Cheese, Almonds & Champagne Vinaigrette

Chopped Wedge Salad with Bibb Lettuce, Red Onions, Medley of Cherry Tomatoes
& Creamy Roquefort Dressing

Maison Caesar Salad with Red Romaine & Rye Croutons Tossed in Traditional Caesar Dressing
with Shaved Pecorino

Entrée Options (Select Two)

Free Range Chicken Breast with Wild Mushroom Demi

Seasonal Market Fish with Shitake Baby Bok Choy Mirin Glaze

Cedar Plank Salmon with Sundried Tomato and Artichoke

Grilled Strip Loin with Brandy Peppercorn Sauce

Sliced Sirloin of Beef with Rosemary Demi

Maple Glazed Pork Tenderloin with Bacon and Madeira Demi

*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

Gourmet Coffee Station

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

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The Burgundy Wedding Package

An Elegant Plated Meal

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar

Familiar Brand Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 11)

Salad Options

(Select One for All)

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 finished with a Balsamic Reduction

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

Entrée Selections

(Select *Two Pre-Selected Entrees)

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

Grilled Petite Filet

Roasted Asparagus, Boursin Whipped Potatoes, Roasted Garlic Thyme Demi

Seasonal Roasted Fish

Baby Zucchini, Fingerling Potatoes, Roasted Tomato Lemon Saffron Cream

*Vegetarian Entrees and Gluten Free Options also available

Gourmet Coffee Station

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

*Client is required to provide entrée counts 7 days prior to wedding along with place cards for each guest indicating which entrée each guest is having.

The Bordeaux Wedding Package

An Elegant and Unique Stationed Meal

Beverage Arrangements

Complimentary Champagne or Sparkling Cider Toast for You and Your Guests Before Dinner

4 Hour Familiar Brands Open Bar

Familiar Brand Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 11)

SALAD STATION

*Choice of two of the following salads Served in Rocks Glass:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion & Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers & Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese Crumbles & Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese & Herb Vinaigrette Dressing

Chef Performing action Stations

(Choose Two)

Duo of Sautéed Asparagus

With Taleggio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika Oil and Balsamic Reduction

Roasted Chicken Saltimbocca

Chicken stuffed with basil, Fontina & Prosciutto
Garlic Roasted Potatoes
Tomato Balsamic Reduction

Butternut Squash Ravioli

Micro Herb salad with Slow Roasted Ricotta
Brown Butter Cream and Toasted Pine Nuts

Shanghai Chicken

Stir Fried Jasmine Rice
Served in Petite "To Go" Boxes with chopsticks

Achiote Marinated Pork Tenderloin

Black Bean Pancake, with roasted corn
Smoked Bell Pepper Salsa & Angel hair Tortilla Strips,
Avocado Crema

Grilled Flank Steak

Truffled Spinach Risotto and Roasted Garlic Demi

Pecan Crusted Chicken

Cheesy cheddar grits
Sautéed Snap Peas and Carrots
Mini Buttermilk Biscuits

Red Wine Braised Short Ribs

Mascarpone Polenta
Root Vegetable Brunoise
Sautéed Rainbow Swiss Chard

Herb Crusted Filet Of Beef

Basil Risotto Cake with Fontina Cheese
Haricot Verts

Roasted Strip Loin

With Béarnaise Butter, Sautéed wild Mushrooms &
Leeks, Boursin Croquette

Grilled New Zealand Lamb Chops

Rubbed with Mustard and Provencal Herbs
Served over Fava Bean (seasonal) And Spring
Vegetable Ragout

Drizzled with Lamb Demi-Glace

Cedar Plank Salmon

Farro & Wild Mushroom Risotto
Shaved Fennel Relish

Seared Sea Scallop

Over Crab Herb Risotto
Blood Orange Butter Sauce and Basil Essence

Pan Seared Black Grouper

Potato Gnocchi ragout with Slow Roasted Tomato,
Spinach, pancetta and Preserved Lemon

Stations

(Choose One)

RISOTTO STATION

*Choice of two of the following:
Butternut Squash And Sage
Roasted Corn and Manchago
Wild Mushroom
Three Cheese and Spinach

*Upgrade to a Seafood Cioppino for \$3.00 per person

PASTA STATION

*Choice of two of the following Sauces and pastas:
Cappelletti, Orecchiette, or strozzapreti pasta
Roasted Garlic, Parmesan & Olive Oil
Tuscan Pesto Cream
Spicy Tomato & Roasted Red Pepper with Oregano
Ragout

Finished to order with your choice of
toppings Accompanied by Shaved Parmesan Cheese,
Chili Flakes & Focaccia Bread

*Upgrade with Grilled Chicken for \$2.00 per person

MASHED POTATOES

Fluffy Mashed Potatoes Served with the following
toppings:
Mushroom Demi
Buttermilk Chicken Bites
Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream, Cheddar
& Bleu Cheese

MAC 'N' CHEESE

Creamy Three French Cheese Macaroni & Béchamel
Sauce, Topped with the Following:
Herbed Infused Panko
Tomato Confit
Applewood Smoked Bacon
Lemon Garlic Rotisserie Chicken
Wild Mushroom & Braised Shallot Ragout

Carving Station

(Choose one option)

Herb Crusted New York Strip

Sweet Onion Marmalade & Spicy Whole Grain Mustard
Silver Dollar Buns

Chianti-Porcini Marinated Prime Rib

Horseradish Cream, Au Jus & Spicy Whole Grain
Mustard
Fresh Biscuits & Rolls

Apple & Ancho Pork Tenderloin

Apple Cider Demi
Brioche & Onion Buns

Cherry & Port Glazed Ham

Midnight Cherry Chutney & Port Wine Reduction
Fresh Biscuits

Miso & Lemon Grass Turkey

Citrus Lemon Grass Brine & Miso Glaze
Steam Buns

Sage Rubbed Turkey

Giblet Gravy
Potato Rolls

Gourmet Coffee Station

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

*Chef Attendant Fee's Will Apply
Attendant Fees are \$125 Per Attendant/Per Station



The Champagne Package

An Elegant 5 Course Meal

Beverage Arrangements

Complimentary Champagne Toast for You and Your Guests Before Dinner

5 Hours Open Familiar Brands Bar

Familiar Brands Mixed Drinks

House Select Wine, Import & Domestic Beer, Soda's and Juices

Choice of 4 Butler Passed Hors D'oeuvres

(Selections are listed on page 11)

First Course

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

Second Course

Salad

(Select one for all)

Served with Artisan Breads and Sweet Butter

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

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

Mixed Green Assorted Lettuces with Almond Crusted Goat Cheese and Fresh Raspberries

And a Raspberry Vinaigrette

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

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

Main Course

Entrée Selections

(Select Two Pre-Selected Entrée's)

Braised Chicken Thighs

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

Porchini Rubbed Tenderloin

Horseradish Potato Puree, Bacon 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

*Vegetarian Entrees and Gluten Free Options also available

Gourmet Coffee Station

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 of event

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

Butler Passed Hors D'oeuvres Selections

Your Choice of 4 Butler Passed Hors D'oeuvres

Cold Hors d'oeuvres Selections

- 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- 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 Hors d'oeuvre Selections

- 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
 - Butternut Squash, Pancetta, Sage and Goat Cheese on a toasted Crostini
 - Mini Cuban Cristo
 - Chicken Fontina Bites
 - Crab Cakes with Mango Chili Chutney
- GF= Gluten Free – DF= Dairy Free – V= Vegetarian VG= Vegan

