

Ace's

BANQUETS & CATERING

WEDDING GUIDE



An All-Inclusive Wedding Experience, For One Affordable Price

In the last decade of the 19th century, thousands of immigrants settled in Cambria City. It was a neighborhood across the Conemaugh River from the Cambria Iron Works. They established ethnic social clubs, built ethnic churches, and created a vibrant heritage that's still celebrated today. Recognizing the uniqueness of this neighborhood, Cambria City was successfully designated as a National Historic District in 1991. One of those organizations was, Rodoljub, a Croatian Educational Singing Society. On June 10, 1910, the singing society was organized by Slavic immigrants who came to America. The organization was started in 1910 and held the title of the longest-active Croatian choir in the United States. In the 1950's one member of the society, Frank "Ace" Babich had a dream to cater events. Ace's was founded in 1953 by Frank "Ace" Babich, who catered events through 1959. In 1960, Babich bought the former Rodoljub Croatian Educational Society Building (Currently The Chestnut Room) to expand his catering business. By 1970, Babich had purchased the properties at 314- 316 Chestnut St. and built the building know today as Ace's. Furthermore in 1974, Babich purchased an additional property at 312 Chestnut Street and expanded on the building. The 20,000 square foot Ace's property spanned nearly an entire city block and was now complete and ready to host thousands of memorable events!



Nestled in Johnstown's historic Cambria City neighborhood, Ace's played a part in thousands of successful weddings and events since 1953. With a dedicated team of owners, management and staff Ace's continues to provide personalized customer service that is above and beyond what is expected, a quality food and beverage experience, convenient all-inclusive pricing that is straightforward, and create an unforgettable experience for you and your guests.

Since its inception, Ace's has always been the popular choice for hosting a wedding reception. Voted "Simple The Best" place to host a wedding reception and Best Of Johnstown's "Wedding Reception" Ace's has the stamp of approval from hundreds of happy couples we have worked with over the years.



Ace's is perfect for large wedding celebrations or smaller intimate receptions. The Maple Room offers accommodations for weddings of 100 to 500 guests, or you can choose our Chestnut Room for weddings of less than 100 guests. Let us help you with the details — Ace's offers an all-inclusive approach to weddings. You will enjoy the personal service that you will receive from our staff. Creative consultations with our Event Coordinator, are fun and productive!



WEDDING AMENITIES

Included with All Weddings

- ❖ **Use Of Facility For Up To Five (5) Hours**
Additional Overtime Is Available See “Venue Spaces” Section of This Guide For Details
- ❖ **Unlimited, Open Bar for Five (5) Hours**
All Wedding Tiers Include A Full Open Bar For Five Hours With The Option To Extend. Not Planning On Having Bar Service or would like to customize a bar service package, please ask your event coordinator.
- ❖ **Coordination and Event Planning of Reception**
Unlimited Planning Consultations Are Available In Person, Via Phone, Via Zoom with our Event Coordinator
- ❖ **Professional, Courteous, and Trained Uniformed Staff**
Setting, Serving and Clean Up of Event
- ❖ **Complimentary Meal & Beverage For The Happy Couple**
- ❖ **Champagne Toast**
Wedding Party Of Up To 24 People and 2 Family Tables of 8 Guests Each. Additional Champagne is available, by request, at an additional charge. For more information, see the “Open Bar & Beverage” Section Of this Guide.
- ❖ **Round, Square or Rectangular Tables**
We Make Seating Arrangements Easier by Offering A Wide Variety Of Customized Table Configurations.
- ❖ **Linen Tablecloths**
Ivory Table Linens Included. See the “Linen and Napery” section of this guide for more information.
- ❖ **Linen Napkins, Folded**
Twenty (20) colors available to select from. See the “Linen and Napery” section of this guide for more information.
- ❖ **Table Skirting**
Ivory Table Skirting Included With Package.
- ❖ **Cutting and Serving of Your Wedding Cake / Cup Cakes or Other Desserts**
Our staff will cut, plate, and serve your wedding cake. If you have cupcakes, we will also be happy to serve those.
- ❖ **Cookie Display Service**
Our staff will setup all wedding cookies prior to your event. We provide ALL display wares such as trays, risers, platters, plates, napkins. Also ask your coordinator about our in-house cookie and bakery options.
- ❖ **China Service Included**
Dinner Plate, Salad Plate, Appetizer Plates, Salad Fork, Dinner Fork, Knife, Spoon, Water Glass, Champaign Flutes
- ❖ **Water Glasses at Each Place Setting; Along with Carafes of Water at Each Table**
- ❖ **Twinkle Lighting on Head Table, Gift Table, Cake, and other Display Tables**
- ❖ **Digitally Controlled Lighting, Sound, & Climate System**
- ❖ **We Provide ALL Insurance**
- ❖ **Ample FREE Lot and Off-Street Parking**
- ❖ **All Food Prepared Fresh, on Site, in Our Kitchen By Ace’s In House Culinary Team**
- ❖ **Our Ramp Certified Servers Provide Bar & Beverage Services**

EVENT SPACES

The Maple Room

- ❖ **Seating for Up To 500 Guests. Also Great for Smaller Functions as Low As 50**
- ❖ **Round, Square, or Rectangular Tables Available**
Round tables of 8 guests are standard in the maple room. We also offer tables options for 6, 10*, 12*, & 14* guests. Rounds of 6, 8, or 10* guests are available, Squares of 12*,14*, or 16* available, or Rectangles of 6 or 8 are available. Customized configurations such as long kings style tables can also be accommodated, ask your event coordinator for more information on room setup options. **Fees Apply.*
- ❖ **NO Room Rental Fee with Purchase Of 150+ Adult Meals**
For Events Under 150 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 150) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour
- ❖ **Large Dance Floor and Stage**
- ❖ **Separate Bar, Foyer, and Lobby Area**

Main Ballroom Space



Lobby Area



Bar / Alcove



EVENT SPACES

The Chestnut Room

- ❖ **Seating for Up To 100 Guests. Also Great for Smaller Functions as Low As 25**
- ❖ **Round, Square, or Rectangular Tables Available**
Round tables of 6 guests are standard in the Chestnut Room. We also offer tables options for 6, 8*, 12*, & 14* guests. Rounds of 6, 8*, or 10* guests are available, Squares of 12*, 14*, or 16* available, or Rectangles of 6 or 8 are available. Customized configurations such as long kings style tables can also be accommodated, ask your coordinator for more information on room setup options. **Fees Apply.*
- ❖ **NO Room Rental Fee with Purchase Of 100+ Adult Meals**
For Events Under 100 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 100) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour.
- ❖ **Dance Floor**
- ❖ **Combined Bar, Foyer, and Lobby Area**

The Chestnut Room Main Space



The Entrance, Foyer & Bar Area



- ❖ **Seating for Up To 75 Guests. Also Great for Smaller Functions as Low As 25**
- ❖ **Round or Rectangular Tables Available**
Round tables of 10 guests are standard in the Walnut Room. We also offer tables options for 6, 8. Rounds of 6, 8, or 10 guests are available or Rectangles of 6 or 8 are available. Customized configurations such as long kings style tables can also be accommodated, ask your event coordinator for more information on room setup options.
- ❖ **NO Room Rental Fee with Purchase Of 50+ Adult Meals**
For Events Under 50 Adult Guests, a Pro-Rated Room Charge of \$10 Per Guest (from The Difference of 50) Will Apply (Non-Bar Programs and Children's Meals Do NOT Apply to The Minimum Count)
- ❖ **Additional Time Can Be Reserved**
at a Rate of \$350 Per Hour, \$200 per half hour.
- ❖ **Combined Bar, Foyer, and Lobby Area**

The Walnut Room Main Space



Bar Area



WEDDING MENU

Buffet Service – Tier #1

HORS D'OEUVRES

Choose One ♦ Displayed During The Event's First Hour & Dinner

Vegetable Crudité Display ❖ Meat and Cheese Display

SALAD & BREAD

Served Family Style

Freshly Baked Rolls with Butter

Choose One ♦ Served Family Style

Garden Salad ❖ Creamy Coleslaw ❖ Sweet & Sour Coleslaw

STARCH

Choose One

**Oven Roasted Red-Skin Parsley Potatoes ❖ Oven Roasted Red-Skin Rosemary Potatoes
❖ House Made Whipped Mashed Potatoes with Gravy**

VEGETABLE

Choose One

Green Beans ❖ Corn

MAIN COURSE ENTRÉES

Choose Two

**Panko Breaded Chicken Fillets ❖ Halupki (Stuffed Cabbage) ❖ Virginia Baked Ham
❖ Oven Roasted Chicken (Bone In) (Legs & Thighs) ❖ Breaded Pork Cutlet ❖
Chicken Alfredo ❖ Meatloaf ❖ Polska Kielbasa (with Sauerkraut) ❖ Spaghetti &
Meatballs ❖ Tomato & Garlic Pasta**

SIDE DISH

Choose One ♦ Choose An Additional Side Dish For \$5.04 (\$4.00) More Per Guest

**Haluski (w/ Spätzle Noodles) ❖ Penne Butter & Garlic ❖ Penne Marinara ❖ Penne
Meat Sauce ❖ Pierogi (w/ Butter & Onion) ❖ Rice Pilaf ❖ Sweet & Sour Coleslaw ❖
Buttered Egg Noodles ❖ Creamy Coleslaw ❖ Baked Beans**

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Beverages, and Five (5) Hour OPEN BAR**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$60

Per Guest - Inclusive

base price: \$47.62 + 6% tax: \$2.86
+ 20% service charge: \$10.32 = \$60

WEDDING MENU

Buffet Service – Tier #2

HORS D'OEUVRES

Choose Two ♦ Displayed During The Event's First Hour & Dinner ♦ See Hors D'Oeuvres Guide Descriptions and Available Flavors Of Each Item

Vegetable Crudité Display ♦ Meat & Cheese Display ♦ Meatballs ♦ Buffalo Chicken Dip ♦ Spinach Artichoke Dip

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ♦ Fresh Baked Garlic & Parmesan Rolls ♦ Fresh Baked Cornbread

Choose One ♦ Served Family Style

Garden Salad ♦ Berries & Greens Salad ♦ Caesar Salad ♦ Caprese Salad ♦ Poppysseed Slaw Salad ♦ Creamy Coleslaw ♦ Sweet & Sour Coleslaw

STARCH

Choose One

Oven Roasted Red-Skin Parsley Potatoes ♦ Oven Roasted Red-Skin Rosemary Potatoes ♦ House Made Whipped Mashed Potatoes with Gravy ♦ Au Gratin Potatoes ♦ Candied Yams ♦ Smashed Red Skin Garlic Potatoes ♦ Smashed Red Skin Potatoes ♦ Sweet Potato Casserole

VEGETABLE

Choose One

Green Beans ♦ Corn ♦ Broccoli ♦ Carrots ♦ Corn On The Cob ♦ Green Beans Amandine ♦ Vegetable Medley (Broccoli, Cauliflower & Carrots) ♦ Vegetable Medley (Broccoli & Cauliflower)

MAIN COURSE ENTRÉES

Choose Two

Panko Breaded Chicken Fillets ♦ Halupki (Stuffed Cabbage) ♦ Virginia Baked Ham ♦ Oven Roasted Chicken (Bone In) (Legs & Thighs) ♦ Breaded Pork Cutlet ♦ Chicken Alfredo ♦ Meatloaf ♦ Polska Kielbasa ♦ Spaghetti & Meatballs ♦ Tomato & Garlic Pasta ♦ Beef Ravioli ♦ Beef Stroganoff ♦ Beer Battered Haddock ♦ Cheese Ravioli ♦ Chicken Francese ♦ Chicken Marsala ♦ Chicken Parmesan ♦ Chicken Stroganoff ♦ Cranberry Stuffed Chicken ♦ Cranberry Stuffed Porkchop ♦ Creamed Chicken Over Biscuit ♦ Eggplant / Mushroom Steak ♦ Eggplant Parmesan ♦ Coconut Chicken ♦ Fried Chicken (Bone In) (Leg, Thigh, Breast) ♦ Haddock Francese ♦ Herb Parmesan Crusted Tilapia ♦ Hot Sausage & Peppers ♦ Manicotti ♦ Meat Lasagna ♦ Oven Roasted Chicken (Boneless Breasts) ♦ Oven Roasted Turkey Breast ♦ Pasta Primavera ♦ Pasta Primavera with Chicken ♦ Pork Tenderloin ♦ Pot Roast with Vegetables ♦ Pulled Pork with Kaiser Rolls ♦ Salisbury Steak ♦ Spinach and Cheese Ravioli ♦ Stuffed Chicken Breast (Broccoli and Cheese) ♦ Stuffed Chicken Breast (with Gravy) ♦ Stuffed Porkchop ♦ Stuffed Shells ♦ Sweet Sausage & Peppers ♦ Swiss Steak ♦ Three Cheese Lasagna ♦ Tomato & Garlic Pasta with Chicken ♦ Top Round Roast Beef ♦ Vegetable Lasagna ♦ Wild Alaskan Cod

Side Dish

Choose One ♦ Choose An Additional Side Dish For \$6.30 (\$5.00) More Per Guest

Penne Butter & Garlic ♦ Penne Marinara ♦ Penne Meat Sauce ♦ Rice Pilaf ♦ Sweet & Sour Coleslaw ♦ Buttered Egg Noodles ♦ Creamy Coleslaw ♦ Baked Beans ♦ Broccoli Pasta Salad ♦ Broccoli Salad ♦ Caprese Pasta Salad ♦ Caprese Salad ♦ Cranberry Stuffing ♦ Macaroni and Cheese ♦ Macaroni Salad ♦ Pasta Salad ♦ Penne Alfredo ♦ Potato Salad ♦ Stewed Tomatoes ♦ Stuffing ♦ Tortellini Salad ♦ Wild Mushroom Orzo ♦ Wild Mushroom Risotto ♦ Penne Diavolo ♦ Penne Vodka ♦ Loaded Potato Salad

Choose One ♦ Choose Both For An Additional \$5.04 (\$4.00) Per Guest

Haluski (w/ Spätzle Noodles) ♦ Pierogi (w/ Butter & Onion)

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Beverages, and Five (5) Hour OPEN BAR**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$75

Per Guest - Inclusive

base price: \$59.52 + 6% tax: \$3.57
+ 20% service charge: \$11.90 = \$75

WEDDING MENU

Buffet Service – Tier #3

HORS D'OEUVRES

Choose Three ♦ Displayed During The Event's First Hour & Dinner ♦ See Hors D'Oeuvres Guide Descriptions and Available Flavors Of Each Item
Vegetable Crudité Display ♦ Meat & Cheese Display ♦ Meatballs ♦ Buffalo Chicken Dip ♦ Spinach Artichoke Dip

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ♦ Fresh Baked Garlic & Parmesan Rolls ♦ Fresh Baked Cornbread

Choose One ♦ Served Family Style

Garden Salad ♦ Berries & Greens Salad ♦ Caesar Salad ♦ Caprese Salad ♦ Poppysed Slaw Salad ♦ Creamy Coleslaw ♦ Sweet & Sour Coleslaw ♦ Apple & Spinach Salad ♦ Arugula Basil Pesto Salad ♦ Greens & Pear Salad ♦ Raspberry Walnut Salad

STARCH

Choose One

Oven Roasted Red-Skin Parsley Potatoes ♦ Oven Roasted Red-Skin Rosemary Potatoes ♦ House Made Whipped Mashed Potatoes with Gravy ♦ Au Gratin Potatoes ♦ Candied Yams ♦ Smashed Red Skin Garlic Potatoes ♦ Smashed Red Skin Potatoes ♦ Sweet Potato Casserole ♦ Baked Potato ♦ Baked Sweet Potato ♦ Duchess Potatoes ♦ Loaded Smashed Red Skin Potatoes ♦ Sour Cream and Chive Mashed Potatoes ♦ Twice Baked Potatoes

VEGETABLE

Choose One

Green Beans ♦ Corn ♦ Broccoli ♦ Carrots ♦ Corn On The Cob ♦ Green Beans Amandine ♦ Vegetable Medley (Broccoli, Cauliflower & Carrots) ♦ Vegetable Medley (Broccoli & Cauliflower) ♦ Asparagus ♦ Brussel Sprouts ♦ Green Beans and Carrots ♦ Green Beans with Garlic ♦ Green Beans with Garlic and Parmesan ♦ Maple Glazed Carrots ♦ Vegetable Medley (Broccoli, Cauliflower, Carrots, Zucchini & Squash) ♦ Zucchini & Squash

MAIN COURSE ENTRÉES

Choose Two

Panko Breaded Chicken Fillets ♦ Halupki (Stuffed Cabbage) ♦ Virginia Baked Ham ♦ Oven Roasted Chicken (Bone In) (Legs & Thighs) ♦ Breaded Pork Cutlet ♦ Chicken Alfredo ♦ Meatloaf ♦ Polska Kielbasa ♦ Spaghetti & Meatballs ♦ Tomato & Garlic Pasta ♦ Beef Ravioli ♦ Beef Stroganoff ♦ Beer Battered Haddock ♦ Cheese Ravioli ♦ Chicken Francese ♦ Chicken Marsala ♦ Chicken Parmesan ♦ Chicken Stroganoff ♦ Cranberry Stuffed Chicken (with Dijon Gravy) ♦ Cranberry Stuffed Porkchop ♦ Creamed Chicken Over Biscuit ♦ Eggplant / Mushroom Steak ♦ Eggplant Parmesan ♦ Coconut Chicken ♦ Fried Chicken (Bone In) (Leg, Thigh, Breast) ♦ Haddock Francese ♦ Herb Parmesan Crusted Tilapia ♦ Hot Sausage & Peppers ♦ Manicotti ♦ Meat Lasagna ♦ Oven Roasted Chicken (Boneless Breasts) ♦ Oven Roasted Turkey Breast ♦ Pasta Primavera ♦ Pasta Primavera with Chicken ♦ Pork Tenderloin ♦ Pot Roast with Vegetables ♦ Pulled Pork with Kaiser Rolls ♦ Salisbury Steak ♦ Spinach and Cheese Ravioli ♦ Stuffed Chicken Breast (Broccoli and Cheese) ♦ Stuffed Chicken Breast (with Gravy) ♦ Stuffed Porkchop ♦ Stuffed Shells ♦ Sweet Sausage & Peppers ♦ Swiss Steak ♦ Three Cheese Lasagna ♦ Tomato & Garlic Pasta with Chicken ♦ Top Round Roast Beef ♦ Vegetable Lasagna ♦ Wild Alaskan Cod ♦ Beef Tips with Sautéed Mushroom Demi ♦ Butter and Garlic Shrimp Pasta ♦ Butternut Squash Ravioli ♦ Caprese Stuffed Chicken ♦ Chicken Cordon Bleu ♦ Chicken Piccata ♦ Chicken Roulade ♦ Chicken Sinatra ♦ Maple Glazed Salmon ♦ Raspberry Pecan Chicken with Brie ♦ Shrimp Alfredo ♦ Shrimp Fra Diavolo ♦ Beef Tenderloin (Sliced) +\$5 p/p ♦ Chicken Chesapeake +\$5 p/p ♦ Filet Mignon +\$8 p/p ♦ Lump Crab Cakes +\$5 p/p ♦ Prime Rib +\$5 p/p ♦ Sirloin Filet +\$5 p/p ♦ Slow Roasted Lamb +\$5 p/p

Side Dish

Choose One ♦ Choose An Additional Side Dish For \$6.30 (\$5.00) More Per Guest

Penne Butter & Garlic ♦ Penne Marinara ♦ Penne Meat Sauce ♦ Pierogi (w/ Butter & Onion) ♦ Rice Pilaf ♦ Sweet & Sour Coleslaw ♦ Buttered Egg Noodles ♦ Creamy Coleslaw ♦ Baked Beans ♦ Broccoli Pasta Salad ♦ Broccoli Salad ♦ Caprese Pasta Salad ♦ Caprese Salad ♦ Cranberry Stuffing ♦ Macaroni and Cheese ♦ Macaroni Salad ♦ Pasta Salad ♦ Penne Alfredo ♦ Potato Salad ♦ Stewed Tomatoes ♦ Stuffing ♦ Tortellini Salad ♦ Wild Mushroom Orzo ♦ Wild Mushroom Risotto ♦ Penne Diavolo ♦ Penne Vodka ♦ Loaded Potato Salad

Choose One ♦ Choose Both For An Additional \$5.04 (\$4.00) Per Guest

Haluski (w/ Spätzle Noodles) ♦ Pierogi (w/ Butter & Onion)

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Beverages, and Five (5) Hour OPEN BAR**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$85

Per Guest - Inclusive

base price: \$67.46 + 6% tax: \$4.05
+ 20% service charge: \$13.49 = \$85

WEDDING MENU

Plated Service, Silver

HORS D'OEUVRES

Choose Two ♦ Displayed During The Event's First Hour & Dinner ♦ See Hors D'Oeuvres Guide Descriptions and Available Flavors Of Each Item

Vegetable Crudité Display ♦ Meat & Cheese Display ♦ Meatballs ♦ Buffalo Chicken Dip ♦ Spinach Artichoke Dip

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ♦ Fresh Baked Garlic & Parmesan Rolls ♦ Fresh Baked Cornbread

Choose One ♦ Served Family Style

Garden Salad ♦ Berries & Greens Salad ♦ Caesar Salad ♦ Caprese Salad ♦ Poppysseed Slaw Salad ♦ Creamy Coleslaw ♦ Sweet & Sour Coleslaw

STARCH

Choose One ♦ Plated

Oven Roasted Red-Skin Parsley Potatoes ♦ Oven Roasted Red-Skin Rosemary Potatoes ♦ House Made Whipped Mashed Potatoes with Gravy ♦ Au Gratin Potatoes ♦ Candied Yams ♦ Smashed Red Skin Garlic Potatoes ♦ Smashed Red Skin Potatoes ♦ Sweet Potato Casserole

VEGETABLE

Choose One ♦ Plated

Green Beans ♦ Corn ♦ Broccoli ♦ Carrots ♦ Corn On The Cob ♦ Green Beans Amandine ♦ Vegetable Medley (Broccoli, Cauliflower & Carrots) ♦ Vegetable Medley (Broccoli & Cauliflower)

MAIN COURSE ENTRÉES

Choose Two ♦ Dual Plated

Panko Breaded Chicken Fillets ♦ Halupki (Stuffed Cabbage) ♦ Virginia Baked Ham ♦ Oven Roasted Chicken (Bone In) (Legs & Thighs) ♦ Breaded Pork Cutlet ♦ Chicken Alfredo ♦ Meatloaf ♦ Polska Kielbasa ♦ Spaghetti & Meatballs ♦ Tomato & Garlic Pasta ♦ Beef Ravioli ♦ Beef Stroganoff ♦ Beer Battered Haddock ♦ Cheese Ravioli ♦ Chicken Francese ♦ Chicken Marsala ♦ Chicken Parmesan ♦ Chicken Stroganoff ♦ Cranberry Stuffed Chicken ♦ Cranberry Stuffed Porkchop ♦ Creamed Chicken Over Biscuit ♦ Eggplant / Mushroom Steak ♦ Eggplant Parmesan ♦ Coconut Chicken ♦ Fried Chicken (Bone In) (Leg, Thigh, Breast) ♦ Haddock Francese ♦ Herb Parmesan Crusted Tilapia ♦ Hot Sausage & Peppers ♦ Manicotti ♦ Meat Lasagna ♦ Oven Roasted Chicken (Boneless Breasts) ♦ Oven Roasted Turkey Breast ♦ Pasta Primavera ♦ Pasta Primavera with Chicken ♦ Pork Tenderloin ♦ Pot Roast with Vegetables ♦ Pulled Pork with Kaiser Rolls ♦ Salisbury Steak ♦ Spinach and Cheese Ravioli ♦ Stuffed Chicken Breast (Broccoli and Cheese) ♦ Stuffed Chicken Breast (with Gravy) ♦ Stuffed Porkchop ♦ Stuffed Shells ♦ Sweet Sausage & Peppers ♦ Swiss Steak ♦ Three Cheese Lasagna ♦ Tomato & Garlic Pasta with Chicken ♦ Top Round Roast Beef ♦ Vegetable Lasagna ♦ Wild Alaskan Cod

Side Dish

Choose One ♦ Served Family Style

Haluski ♦ Penne Butter & Garlic ♦ Penne Marinara ♦ Penne Meat Sauce ♦ Pierogi (w/ Butter & Onion) ♦ Rice Pilaf ♦ Sweet & Sour Coleslaw ♦ Buttered Egg Noodles ♦ Creamy Coleslaw ♦ Baked Beans ♦ Broccoli Pasta Salad ♦ Broccoli Salad ♦ Caprese Pasta Salad ♦ Caprese Salad ♦ Cranberry Stuffing ♦ Macaroni and Cheese ♦ Macaroni Salad ♦ Pasta Salad ♦ Penne Alfredo ♦ Potato Salad ♦ Stewed Tomatoes ♦ Stuffing ♦ Tortellini Salad ♦ Wild Mushroom Orzo ♦ Wild Mushroom Risotto ♦ Penne Diavolo ♦ Penne Vodka ♦ Loaded Potato Salad ♦ Haluski (w/ Spätzle Noodles) ♦ Pierogi (w/ Butter & Onion)

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Beverages, and Five (5) Hour OPEN BAR**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$90

Per Guest - Inclusive

*base price: \$71.43+ 6% tax: \$4.29
+ 20% service charge: \$14.29 = \$90*

WEDDING MENU

Plated Service, Gold

HORS D'OEUVRES

Choose Three ♦ Displayed During The Event's First Hour & Dinner ♦ See Hors D'Oeuvres Guide Descriptions and Available Flavors Of Each Item
Vegetable Crudité Display ❖ **Meat & Cheese Display** ❖ **Meatballs** ❖ **Buffalo Chicken Dip** ❖ **Spinach Artichoke Dip**

SALAD & BREAD

Choose One ♦ Served Family Style

Freshly Baked Rolls with Butter ❖ **Fresh Baked Garlic & Parmesan Rolls** ❖ **Fresh Baked Cornbread**

Choose One ♦ Served Family Style

Garden Salad ❖ **Berries & Greens Salad** ❖ **Caesar Salad** ❖ **Caprese Salad** ❖ **Poppysed Slaw Salad** ❖ **Creamy Coleslaw** ❖ **Sweet & Sour Coleslaw** ❖ **Apple & Spinach Salad** ❖ **Arugula Basil Pesto Salad** ❖ **Greens & Pear Salad** ❖ **Raspberry Walnut Salad**

STARCH

Choose One ♦ Plated

Oven Roasted Red-Skin Parsley Potatoes ❖ **Oven Roasted Red-Skin Rosemary Potatoes** ❖ **House Made Whipped Mashed Potatoes with Gravy** ❖ **Au Gratin Potatoes** ❖ **Candied Yams** ❖ **Smashed Red Skin Garlic Potatoes** ❖ **Smashed Red Skin Potatoes** ❖ **Sweet Potato Casserole** ❖ **Baked Potato** ❖ **Baked Sweet Potato** ❖ **Duchess Potatoes** ❖ **Loaded Smashed Red Skin Potatoes** ❖ **Sour Cream and Chive Mashed Potatoes** ❖ **Twice Baked Potatoes**

VEGETABLE

Choose One ♦ Plated

Green Beans ❖ **Corn** ❖ **Broccoli** ❖ **Carrots** ❖ **Corn On The Cob** ❖ **Green Beans Amandine** ❖ **Vegetable Medley (Broccoli, Cauliflower & Carrots)** ❖ **Vegetable Medley (Broccoli & Cauliflower)** ❖ **Asparagus** ❖ **Brussel Sprouts** ❖ **Green Beans and Carrots** ❖ **Green Beans with Garlic** ❖ **Green Beans with Garlic and Parmesan** ❖ **Maple Glazed Carrots** ❖ **Vegetable Medley (Broccoli, Cauliflower, Carrots, Zucchini & Squash)** ❖ **Zucchini & Squash**

MAIN COURSE ENTRÉES

Choose Two ♦ Dual Plated

Panko Breaded Chicken Fillets ❖ **Halupki (Stuffed Cabbage)** ❖ **Virginia Baked Ham** ❖ **Oven Roasted Chicken (Bone In) (Legs & Thighs)** ❖ **Breaded Pork Cutlet** ❖ **Chicken Alfredo** ❖ **Meatloaf** ❖ **Polska Kielbasa** ❖ **Spaghetti & Meatballs** ❖ **Tomato & Garlic Pasta** ❖ **Beef Ravioli** ❖ **Beef Stroganoff** ❖ **Beer Battered Haddock** ❖ **Cheese Ravioli** ❖ **Chicken Francese** ❖ **Chicken Marsala** ❖ **Chicken Parmesan** ❖ **Chicken Stroganoff** ❖ **Cranberry Stuffed Chicken (with Dijon Gravy)** ❖ **Cranberry Stuffed Porkchop** ❖ **Creamed Chicken Over Biscuit** ❖ **Eggplant / Mushroom Steak** ❖ **Eggplant Parmesan** ❖ **Coconut Chicken** ❖ **Fried Chicken (Bone In) (Leg, Thigh, Breast)** ❖ **Haddock Francese** ❖ **Herb Parmesan Crusted Tilapia** ❖ **Hot Sausage & Peppers** ❖ **Manicotti** ❖ **Meat Lasagna** ❖ **Oven Roasted Chicken (Boneless Breasts)** ❖ **Oven Roasted Turkey Breast** ❖ **Pasta Primavera** ❖ **Pasta Primavera with Chicken** ❖ **Pork Tenderloin** ❖ **Pot Roast with Vegetables** ❖ **Pulled Pork with Kaiser Rolls** ❖ **Salisbury Steak** ❖ **Spinach and Cheese Ravioli** ❖ **Stuffed Chicken Breast (Broccoli and Cheese)** ❖ **Stuffed Chicken Breast (with Gravy)** ❖ **Stuffed Porkchop** ❖ **Stuffed Shells** ❖ **Sweet Sausage & Peppers** ❖ **Swiss Steak** ❖ **Three Cheese Lasagna** ❖ **Tomato & Garlic Pasta with Chicken** ❖ **Top Round Roast Beef** ❖ **Vegetable Lasagna** ❖ **Wild Alaskan Cod** ❖ **Beef Tips with Sautéed Mushroom Demi** ❖ **Butter and Garlic Shrimp Pasta** ❖ **Butternut Squash Ravioli** ❖ **Caprese Stuffed Chicken** ❖ **Chicken Cordon Bleu** ❖ **Chicken Piccata** ❖ **Chicken Roulade** ❖ **Chicken Sinatra** ❖ **Maple Glazed Salmon** ❖ **Raspberry Pecan Chicken with Brie** ❖ **Shrimp Alfredo** ❖ **Shrimp Fra Diavolo** ❖ **Beef Tenderloin (Sliced) +\$5 p/p** ❖ **Chicken Chesapeake +\$5 p/p** ❖ **Filet Mignon +\$8 p/p** ❖ **Lump Crab Cakes +\$5 p/p** ❖ **Prime Rib +5 p/p** ❖ **Sirloin Filet +\$5 p/p** ❖ **Slow Roasted Lamb +\$5 p/p**

Side Dish

Choose One ♦ Served Family Style

Haluski ❖ **Penne Butter & Garlic** ❖ **Penne Marinara** ❖ **Penne Meat Sauce** ❖ **Pierogi (w/ Butter & Onion)** ❖ **Rice Pilaf** ❖ **Sweet & Sour Coleslaw** ❖ **Buttered Egg Noodles** ❖ **Creamy Coleslaw** ❖ **Baked Beans** ❖ **Broccoli Pasta Salad** ❖ **Broccoli Salad** ❖ **Caprese Pasta Salad** ❖ **Caprese Salad** ❖ **Cranberry Stuffing** ❖ **Macaroni and Cheese** ❖ **Macaroni Salad** ❖ **Pasta Salad** ❖ **Penne Alfredo** ❖ **Potato Salad** ❖ **Stewed Tomatoes** ❖ **Stuffing** ❖ **Tortellini Salad** ❖ **Wild Mushroom Orzo** ❖ **Wild Mushroom Risotto** ❖ **Penne Diavolo** ❖ **Penne Vodka** ❖ **Loaded Potato Salad** ❖ **Haluski (w/ Spätzle Noodles)** ❖ **Pierogi (w/ Butter & Onion)**

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ **Ace's Amenities**
- ✓ **Meal, Beverages, and Five (5) Hour OPEN BAR**
- ✓ **Sales Tax 6% and 20% Service Charge INCLUDED**
- ✓ **NO Room Rental Charge (With Minimum Guest Count)**

\$100

Per Guest - Inclusive

base price: \$79.37 + 6% tax: \$4.76
+ 20% service charge: \$15.87 = \$105

- ❖ **Five (5) Hours Unlimited Open Bar**
Bar Does NOT Close During Dinner or Is Not Required To End Earlier Than Function's End If you are considering hosting your wedding longer than five hours and extending bar service, a tab (with or without a limit) can be set or your guests can pay with cash or with credit card for beverages during overtime hours of an event. (Fees Apply)
- ❖ **Seasoned, R.A.M.P. Certified Bartenders**
- ❖ **All Appropriate Mixers and Garnishes**
Cranberry, Orange, Pineapple, and Lime Juices. Sliced Limes, Oranges, and Lemons. Grenadine Syrup. Sours Mix. Tonic Water, Soda Water.
- ❖ ***Coca-Cola* Fountain Drinks / Soda, Iced Tea, and Lemonade**
Coke, Diet Coke, Sprite, Cherry Coke, Seagram's Ginger Ale, Barq's Root Beer.
- ❖ **Water Glasses, Carafes at Tables, and Water Station**
- ❖ **Choice of Two (2) Shots for Bridal Dance**
From Your Chosen Spirits Package, Others Available At A Charge, Please Ask Your Event Planner
- ❖ **Champagne for Speeches and Toasts**
Wedding Party and Two (2) Family Tables of 8 Guests. Champagne for Additional Guests Is Available for A Fee Of \$4 per person.
- ❖ **We Provide ALL Insurance**
You are NOT required to purchase liability Insurance

ESSENTIAL	DELUXE	ULTIMATE
<p><i>House Spirits (All)</i></p> <p>Captain Morgan Spiced Rum ❖ Seagram's 7 Whiskey ❖ Smirnoff Vodka ❖ Seagram's Gin ❖ DeKuyper Peach Schnapps ❖ Jacquin's Sloe Gin ❖ Jacquin's Grenadine ❖ DeKuyper Triple Sec ❖ DaVinci Amaretto</p> <p><i>Wine</i></p> <p>Cabernet Sauvignon ❖ Chardonnay ❖ Pinot Grigio ❖ White Zinfandel</p> <p><i>Beer (Select Two)</i></p> <p>Miller Lite ❖ Bud Light ❖ Yuengling ❖ Michelob Ultra ❖ Coors Light ❖ Budweiser ❖ Coors Banquet</p>	<p><i>Call Spirits</i></p> <p>Captain Morgan Spiced Rum ❖ Seagram's 7 Whiskey ❖ Tito's Vodka ❖ Tanqueray Gin ❖ Bacardi White Rum ❖ Malibu Coconut Rum ❖ Jack Daniels Whiskey ❖ Jim Beam Bourbon Whiskey ❖ Dewar's Scotch Whiskey ❖ Jose Cuervo Tequila ❖ Southern Comfort Whiskey Liqueur ❖ DeKuyper Peach Schnapps ❖ Jacquin's Sloe Gin ❖ Jacquin's Grenadine ❖ DeKuyper Triple Sec ❖ DaVinci Amaretto</p> <p><i>Wine</i></p> <p>Cabernet Sauvignon ❖ Chardonnay ❖ Pinot Grigio ❖ White Zinfandel</p> <p><i>Beer (Select Two)</i></p> <p>Miller Lite ❖ Bud Light ❖ Yuengling ❖ Michelob Ultra ❖ Coors Light ❖ Busch Light ❖ Budweiser ❖ Coors Banquet ❖ Busch Light ❖ Rolling Rock ❖ Miller High Life ❖ IC Light</p> <p><i>Premium Beer / Seltzers (Select One)</i></p> <p>Modelo Especial ❖ Stella Artois ❖ Guinness ❖ Heineken ❖ Corona Extra ❖ Samuel Adams ❖ White Claw Seltzers ❖ Twisted Tea ❖ Mike's Hard Lemonade ❖ Seagram's Wine Coolers ❖ Angry Orchard Hard Cider ❖ Blue Moon ❖ Sam Adams Just The Haze IPA (NA)</p>	<p><i>Call Spirits</i></p> <p>Captain Morgan Spiced Rum ❖ Seagram's 7 Whiskey ❖ Tito's Vodka ❖ Tanqueray Gin ❖ Bacardi White Rum ❖ Malibu Coconut Rum ❖ Jack Daniels Whiskey ❖ Jim Beam Bourbon Whiskey ❖ Dewar's Scotch Whiskey ❖ Jose Cuervo Tequila ❖ Southern Comfort Whiskey Liqueur ❖ DeKuyper Peach Schnapps ❖ Jacquin's Sloe Gin ❖ Jacquin's Grenadine ❖ DeKuyper Triple Sec ❖ DaVinci Amaretto</p> <p><i>Premium Spirits</i></p> <p>Grey Goose Vodka ❖ Beefeater Gin ❖ Patron Tequila ❖ Disaronno Amaretto ❖ Crown Royal Whiskey ❖ Makers Mark Bourbon Whiskey</p> <p><i>Wine</i></p> <p>Cabernet Sauvignon ❖ Chardonnay ❖ Pinot Grigio ❖ White Zinfandel</p> <p><i>Beer (Select Three)</i></p> <p>Miller Lite ❖ Bud Light ❖ Yuengling ❖ Michelob Ultra ❖ Coors Light ❖ Busch Light ❖ Budweiser ❖ Coors Banquet ❖ Busch Light ❖ Rolling Rock ❖ Miller High Life ❖ IC Light</p> <p><i>Premium Beer / Seltzers (Select Two)</i></p> <p>Modelo Especial ❖ Stella Artois ❖ Guinness ❖ Heineken ❖ Corona Extra ❖ Samuel Adams ❖ White Claw Seltzers ❖ Twisted Tea ❖ Mike's Hard Lemonade ❖ Seagram's Wine Coolers ❖ Angry Orchard Hard Cider ❖ Blue Moon ❖ Sam Adams Just The Haze IPA (NA)</p>
<p>INCLUDED <small>INCLUDED IN ALL WEDDING MENU PRICING</small></p>	<p>+ \$10 p/p <small>Base Price +\$7.94</small></p>	<p>+ \$15 p/p <small>Base Price +\$11.90</small></p>

Planning A Wedding With Limited Or No Alcohol, Beer & Wine Only, or Want To Have A Cash Bar? Please Inquire For A Custom Proposal

HORS D'OEUVRES

Served Cold

All hors d'oeuvres are priced "per person / per serving" and have a minimum starting order of 50 servings after that, can be ordered in sets of 25 from there. Bold prices shown reflect 6% sales tax & 20% service charge added. If items are catered out of house a 25% service charge will apply plus any applicable delivery charges



VEGETABLE CRUDITÉ DISPLAY

Carrots, celery, broccoli florets, red, green, and yellow peppers, grape tomatoes, sliced cucumbers, cauliflower florets served with a house-made creamy ranch dipping sauce.

\$4.00 p/p
\$3.17 p/p



MEAT & CHEESE DISPLAY

Cubed pepperoni, ham, salami, mild cheddar, pepper jack and provolone cheeses served with golden sesame, cracked wheat, butter crackers as well as a garnish of fresh seasonal berries. Various mustard dipping sauces provided on the side.

\$4.00 p/p
\$3.17 p/p



FRESH FRUIT DISPLAY

Fresh cut strawberries, watermelon, blueberries, cantaloupe, honeydew melon, pineapple, & red grapes served with our signature fruit dipping sauce.

\$4.00 p/p
\$3.17 p/p



VEGETABLE PIZZA SQUARES

Finely chopped broccoli, carrots, green & red peppers & shredded cheddar cheese top a soft-baked crust covered with our house made, thick and creamy ranch topping

\$4.00 p/p
\$3.17 p/p



SPINACH & CHEDDAR DIP

Finely chopped spinach mixed with house made cream cheese-based blend & shredded cheddar cheese throughout. Served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



DEVILED EGGS

An American appetizer classic. Hard boiled eggs sliced in half filled with a delicious filling.

\$4.00 p/p
\$3.17 p/p



TOMATO & MOZZARELLA SKEWERS

Grape tomatoes skewered with mozzarella and fresh basil leaves, topped with a balsamic glaze reduction.

\$4.00 p/p
\$3.17 p/p



BRUSCHETTA

Garden ripened tomatoes, fresh basil, garlic, and olive oil top toasted bread rubbed with garlic and topped with olive oil and salt. Served with balsamic glaze reduction dressing and toasted crostini.

\$4.00 p/p
\$3.17 p/p



HUMMUS DIP

Enjoy the creamy blend of tahini and dried chickpeas with our own flavors and spices. (plain or roasted red pepper hummus or custom request)

\$5.00 p/p
\$3.97 p/p



SHRIMP COCKTAIL DISPLAY

Large sized shrimp cooked in seasoning, peeled and then chilled served on ice with a zesty cocktail sauce and lemon wedges for the perfect pairing

\$6.00 p/p
\$4.76 p/p

HORS D'OEUVRES

Served Hot

All hors d'oeuvres are priced "per person / per serving" and have a minimum starting order of 50 servings after that, can be ordered in sets of 25 from there. Bold prices shown reflect 6% sales tax & 20% service charge added. If items are catered out of house a 25% service charge will apply plus any applicable delivery charges.



VEGETABLE EGGROLLS

Hand rolled, Asian inspired egg rolls stuffed with a generous combination of fresh vegetables and spices served with a sweet chili dipping sauce.

\$5.00 p/p
\$3.97 p/p



QUESADILLA CORNUCOPIAS

Thin, soft flour tortilla shell folded into a cone shape around a mildly spicy mixture of chicken breast meat, cheese, peppers, onions, cilantro and other signature seasonings.

\$5.00 p/p
\$3.97 p/p



PIEROGIS: POTATO & CHEDDAR / LOADED

Bite sized potato & cheddar pierogis served with caramelized onions. "loaded" adds a topping of melted cheddar cheese, real bacon bits, chives, and sour cream on the side.

\$4.00 p/p
\$3.17 p/p



STUFFED MUSHROOMS CAPS

Mushroom caps with a piped cheese filling and topped with a light dusting of seasoned breadcrumbs.

\$5.00 p/p
\$3.97 p/p



BUFFALO CHICKEN DIP

Our house made buffalo chicken dip is made with whole breast meat chicken and served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



MEATBALLS: SWEET & SOUR / HALUPKI / MARINARA / SWEDISH

Meatballs made with fresh ground beef & pork and served warm, smothered in your favorite sauce.

\$4.00 p/p
\$3.17 p/p



SPINACH ARTICHOKE DIP

A creamy blend of spinach & artichoke hearts in a rich cheesy sauce containing parmesan and Romano cheeses served with lightly toasted pita bread triangles.

\$4.00 p/p
\$3.17 p/p



PANKO BREADED CHICKEN BITES

Our famous panko breaded chicken fillets in a bite size appetizer portion. Served with your choice of two sauces: BBQ, honey mustard, Carolina gold or buffalo.

\$4.00 p/p
\$3.17 p/p



BREADED MOZZARELLA MOONS

Fresh "half-moons" of mozzarella cheese breaded in Italian herbs. Served with marinara.

\$5.00 p/p
\$3.97 p/p



FIRE ROASTED CORN & CHEESE FRITTERS

Battered nugget with a fire roasted corn filling that is mixed with a variety of cheeses including cheddar, pepper jack, cotija and queso fresco and a hint of lime.

\$4.00 p/p
\$3.17 p/p



MARYLAND STYLE HOT CRAB DIP

Sweet fresh lump crab meat, cheeses, fresh cream, and of course, old bay seasoning served.

\$5.00 p/p
\$3.97 p/p



CRAB CAKES (MINI)

A blend of sweet jumbo lump crab meat, breadcrumbs, and an array of spices. Crispy on the outside and juicy in the middle. Served with a house made remoulade sauce.

\$6.00 p/p
\$4.76 p/p



COCONUT CHICKEN BITES

Crispy coconut flakes add a special twist on our already famous panko breaded chicken bites.

\$4.00 p/p
\$3.17 p/p



BEEF WELLINGTON

Beef tenderloin nestled in a seasoned mushroom-onion filling enrobed in a light and flaky puff pastry dough. Served with a horseradish sauce.

\$6.00 p/p
\$4.76 p/p

DECORATION PACKAGES

from *Wedding Elegance By Joelle*

Designed by Ace's Co-Owner Joelle Hadix, our venue exclusive decoration packages offer an all-inclusive, turnkey approach to decorating your wedding. Simply select the package you are most interested in, and it is provided to you at a guaranteed cost per person. All design, planning, setup and teardown is included. All you need to bring is your inspiration.

ESSENTIAL



- ❖ **Essential Centerpieces**
Basic Rental Inventory, Faux Florals
- ❖ **Dance Floor Canopy**
- ❖ **Lap Length Table Linens**
Choose from White, Ivory, or Black
- ❖ **Folded Linen Napkins**
Choose from 20 Colors
- ❖ **Table Runners or Chargers**
- ❖ **Seating Chart**
- ❖ **Welcome Sign**
- ❖ **Card Box**
- ❖ **Head Table Decoration**
- ❖ **Cake Table Decoration**
- ❖ **Cake Spotlighting**
- ❖ **Wall Wash Lighting**
- ❖ **Monogram Design & Projection**
- ❖ **Cake Stand**
- ❖ **Table Numbers**
- ❖ **Design Consultations**

DELUXE



Includes all items in the "Essential" Package plus...

- ❖ **Floor Length Table Linens**
Choose From 60+ Colors
- ❖ **Folded Linen Napkins**
Choose From 60+ Colors
- ❖ **Deluxe Centerpieces**
Deluxe Rental Inventory and/or Low Fresh Floral Designs
- ❖ **Head Table Fabric Backdrop**
- ❖ **Chair Covers with Sash**



ULTIMATE



Includes all items in "Essential" and "Deluxe" Packages plus...

- ❖ **Premium Centerpieces**
Premium Rental Inventory and/or High / Low Fresh Floral Designs
- ❖ **Centerpiece / Table Spotlighting**
- ❖ **Premium Chairs**
Chiavari Chairs / Farm Chairs
- ❖ **Menu Cards**



ESSENTIAL

PRICING PER GUEST

*Minimum 150
Guests At*

\$15

*Remaining 151+
Guests At*

\$5

DELUXE

PRICING PER GUEST

*Minimum 150
Guests At*

\$27

*Remaining 151+
Guests At*

\$15

ULTIMATE

PRICING PER GUEST

*Minimum 150
Guests At*

\$40

*Remaining 151+
Guests At*

\$30

NO HIDDEN FEES! OUR PRICING INCLUDES:

- ✓ *Unlimited Creative Design Consultations*
- ✓ *Setup and Cleanup*
- ✓ *Sales Tax Included*

Pricing Example: A 200 guest "Essential" Decorated event would cost \$15 per guest for first 150 guest minimum, totaling \$2,250 (\$15 x 150), plus \$5 per guest for 50 additional guests totaling \$250 (\$5 x 50). The total cost would equal \$2,750.

WEDDING CAKE, CUP CAKES, COOKIES

TIERED WEDDING CAKES, SHEET CAKES, & CUPCAKES

We offer simple designed cakes to the most elaborate of designs; the sky is the limit. Compliment your customized designed cake or cupcake display with fresh flowers.



WEDDING COOKIES, CHOCOLATES, & NUTROLL

Pricing includes setup & arrangement of cookies on various platters & display pieces, plates, napkins and small paper bags for your guests to take cookies home. Compliment your cookie display with custom printed cookie bags.



PLEASE SEE OUR COMPLETE WEDDING DESSERT GUIDE, FOR COMPLETE INFORMATION & PRICING.

We Provide All Necessary Linens For Your Event!

Linen tablecloths and napkins are included with all Events At Ace's. (When meals and beverages plans are purchased) Optional customized linens can be added at a charge. Those enhanced linens include floor length or special printed fabrics. Furthermore, those enhanced linens offer a wider range of color selections than our included house selections.

❖ **Linens Tablecloths**

Ivory Table Clothes Included with all Meal & Beverage Packages.

White or Black Also Available At Additional Charge or with Decoration Packages, please inquire.

Optional custom color linens (60+ Colors) are also available, please inquire.

❖ **Folded Linen Napkins**

20 Options Of Colors Available, See Color Card Below For Options

Folded Linen napkins are provided with your wedding package.

We four main folds: "Serviette / the Fleur De Lis" In the glass is our house standard, a tent fold on the salad plate, cascading over the edge of the table under the salad plate, and fan folded on top of the salad plate.

Optional Custom Color Linens (60+ Colors) are also available, Please Inquire.

❖ **Table Skirting**

Ivory Skirting Included with Meal Package.

White or Black Also Available At Additional Charge or with Decoration Package, Please Inquire.

Table skirting dresses any tables that are not used for guest seating. These tables include the cake, cookie, gift, favor, etc.

The Head Table is often skirted at as well as it is guest facing.

Twinkle lights are draped under most of these tables for an added decorative look.

Optional Custom Color Linens (60+ Colors) are also available, Please Inquire.



WHITE



DARK PURPLE



DRESDEN BLUE



ORANGE



COIN GREY



SANDALWOOD



SEAFOAM GREEN



IVORY



ROYAL BLUE



RED



MAIZE



PINK



GOLD



LAVENDER



NAVY BLUE



FOREST GREEN



BURGUNDY



BLACK



DUSTY ROSE



CHOCOLATE

WEDDING CEREMONIES

Host Your Wedding Ceremony And Reception At Ace's

We offer various options for hosting wedding ceremonies at our venue in addition to your reception. We have options for hosting the ceremony in a separate venue / space than your reception or you can host the ceremony in the same space as your reception allowing for a seamless transition to the party.

❖ **Various Setup / Venue Options**

Guests Can Be Hosted In One Of Four Spaces

- Walnut Room Space (100 Max Guests)

- Chestnut Room

- Maple Ballroom Chairs Setup Of Dance Floor (Separate From Chairs At Tables, Removed Quickly After Your Ceremony)

- Maple Ballroom Guests In Existing Sit In Chairs At Tables

❖ **In House Audio & Coordination Services Available** *(Additional Fees Apply)*

