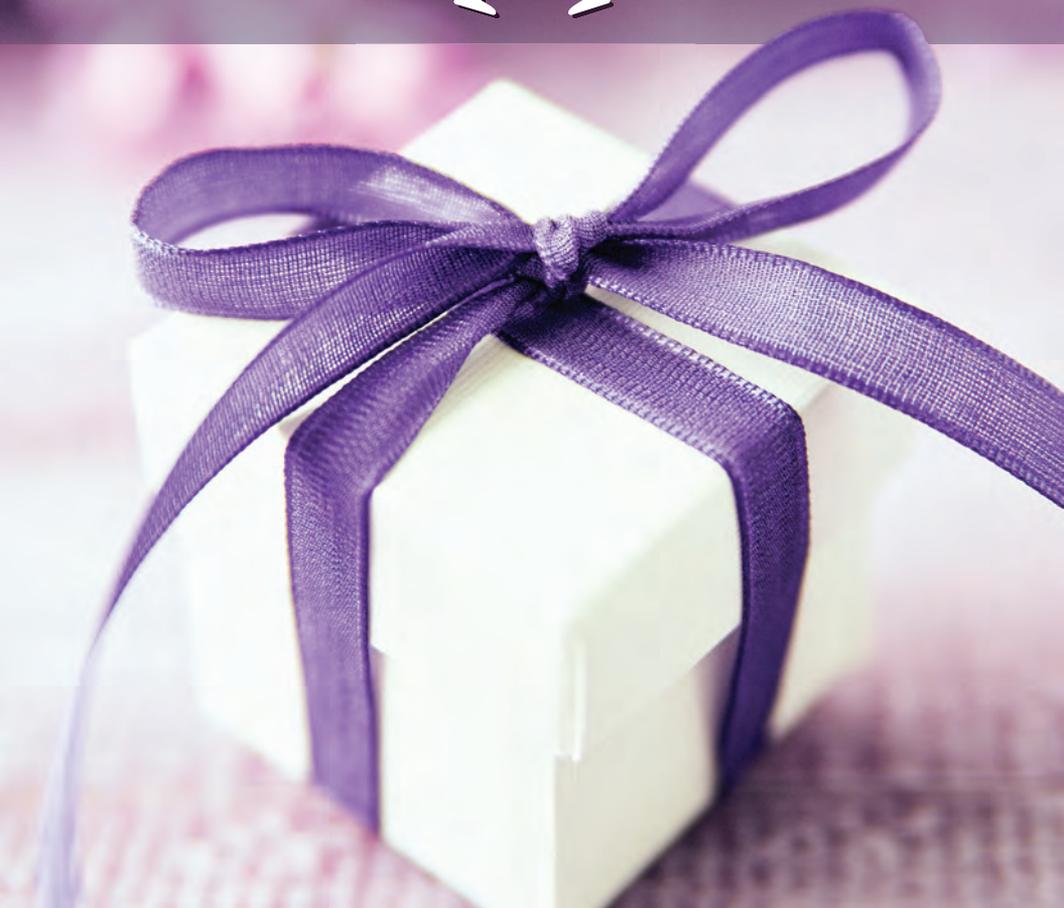


*happily ever after*

— BEGINS AT —

**Miller's Landing**



# The Reception



## Reception Fees

Weekend Wedding Facility Charge: \$1,500  
*\$400 Non-refundable Deposit Required to Hold the Date (Refundable if Orders Issued)*

### Reception Fee Includes

Friday Night Wedding Rehearsal

Exclusive Use of Miller's  
Landing on Your Wedding Day

Set-up of Indoor or Outdoor Ceremony,  
Including All Tables & Chairs  
(Sweetheart Table for the Bride & Groom)

Use of Stage for Indoor Ceremony

Wedding Reception from 4-10PM which  
Includes the use of the Cunningham Bar

All China, Glass & Disposables for Event

Dancefloor Set-up & Breakdown

Use of Projectors, Microphones  
& Portable Sound System

Wireless Internet Access

Building Access for Decorating at  
11AM on the Morning of Event  
(Unless Otherwise Previously Scheduled)

Photo Opportunity for Bridal  
Party on Grounds & Golf Course

Room Fees Waived for Friday Night  
Rehearsal Dinner Caterings,  
Including Hancock Lodge if Available

Event Clean Up

### Additional Fees

Event Open Past 10PM: \$100 per hour

Event Open Before 11AM: \$25 per hour

Chair Covers & Sash Set Up: \$2 per Chair

Chair Covers Rental: \$3 per Chair  
*Provided by Chair Covers Express*

Portable Bar Set Up: \$75  
Bartender: \$10 per Hour for 4 Hours

Linens: \$2.50 per Person  
Includes: Underlay, Overlay, Napkins & Cake Table



## Venue Information

Our 3 ballrooms hold up to 300 people

Our most common bookings are for about 100 people where we utilize 2 ballrooms

All decor must be provided and set up by someone in your group. Nothing can be attached to the walls.

Gate access form must be submitted 30 days before the rehearsal date



# The Ceremony



## Outdoor Ceremonies

Chairs will be set up 4 hours before the event. If inclement weather is imminent, the decision to move the ceremony indoors must be made before the chairs are set up. One ballroom will be reserved for the ceremony in case inclement weather arises.

All decor (wedding arbor, arch, bows, flowers, etc.) must be provided and set up by someone in your group.

Your DJ must provide the music with their PA system.



## Indoor Ceremonies

Indoor ceremonies are held in 1 ballroom. One ballroom holds between 140-160 people and a stage from size 6' x 8' up to 24' x 8'.

Choose either padded chairs or the white folding chairs.

Chair Covers & Sash Set Up: \$2 per Chair

Chair Covers Rental: \$3 per Chair  
*Provided by Chair Covers Express*

Your DJ must provide the music for the ceremony. If needed, there is a PA system in the room they can connect to at no charge.

All decor must be provided and set up by someone in your group. Nothing can be attached to the walls.

Access to the ballroom is available at 11AM on the day of the wedding (unless otherwise previously scheduled)

Event Open Before 11AM: \$25 per hour



## General Information

Don't forget to schedule your rehearsal for the night before the wedding. Rehearsal dinner space is included in your reception fees (Miller's Landing must provide catering). Rehearsal dinner menu available upon request.

Gate access form must be submitted  
30 days before the rehearsal date



The Food

# Wedding Hors d'Oeuvres

## Displays

Cheese .....	\$145
<i>International &amp; Domestic Cheese Selection with Crackers, Bread &amp; Fruit Garnish</i>	
Selection of Vegetables & Dips .....	\$85
<i>Garden Fresh Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery &amp; Broccoli Served with Ranch, Balsamic &amp; Hummus Dips</i>	
Display of Fresh Sliced Fruit.....	\$95
<i>Chef's Choice of Seasonal Fruits &amp; Berries with an Ambrosia Chocolate Dipping Sauce</i>	
Antipasto Display .....	\$125
<i>Assorted Italian Meats, Cheeses, Grilled Marinated Vegetables &amp; Bread</i>	
Seafood Cold Bar .....	Market Price
<i>Raw Oysters on the Half Shell, Maryland Blue Crab Claws, Large Poached Shrimp Served with Cocktail Sauce, Carolina Oyster Sauce, Lemon Wedges, Tabasco &amp; Texas Pete</i>	
Seared Tuna Display.....	Market Price
<i>Ahi Tuna Quick Seared &amp; Thinly Sliced, Served with Goma Wakame (seaweed salad) &amp; Teriyaki Sauce</i>	

## Dips

Black Bean Sombrero Dip with Tortilla Chips (served cold).....	\$55
Spinach & Artichoke with Pita Point Triangles .....	\$55
Asiago Crab Dip with French Bread Crostinis.....	\$80

## Cold Hors d'Oeuvres

Caprese Salad on a Stick.....	\$65
Prosciutto, Sundried Tomato & Goat Cheese Pinwheels .....	\$75
Brie & Raspberry in Crispy Phyllo Cup .....	\$55
Classic Deviled Eggs .....	\$45
Poached Salmon with Cream Cheese & Condiments .....	\$145
Basil Tomato Bruschetta on Toasted Crostinis .....	\$35
Mini Chicken Salad Croissants.....	\$125
Olive Tapenade Polenta Cakes.....	\$45
Crab Salad Stuffed Phyllo .....	\$55

## Hot Hors d'Oeuvres

Mini Crab Cakes with Remoulade.....	\$60
Gouda Mac-N-Cheese .....	\$40
Steamed Asian Dumplings with Soy Dipping Sauce.....	\$75
Button Mushrooms with Sage Sausage Stuffing.....	\$55
Spanakopita .....	\$75
Scallops Wrapped in Bacon .....	\$95
Mini Quiche.....	\$75
Cocktail Franks in Puff Pastry .....	\$45
Honey Garlic Chicken Bites .....	\$65
Stuffed Jalapeño Poppers with Sweet Chili Dip.....	\$65

## Chef Attended Carving Stations

Slow Roast Sirloin Roast .....	\$260
<i>Rolls, Bistro Sauce &amp; Caramelized Onion (serves 80-100)</i>	
Chimichurri Grilled Flank Steak .....	\$135
<i>Soft Tortillas, Caramelized Onions &amp; Chimichurri Sauce (serves 15-20)</i>	
Smoked Beef Brisket.....	\$205
<i>Rolls, Caramelized Onions &amp; BBQ Sauce (serves 30-40)</i>	
Sliced Prime Rib of Beef .....	\$425
<i>Horseradish Cream, Au Jus (serves 12-15 (entrée))</i>	
<i>Rolls &amp; Caramelized Onion (serves 30-40 (reception))</i>	
Caribbean Whole Roasted Jerk-Seasoned Pork Loin .....	\$125
<i>Rolls, Caramelized Onions &amp; Jerk Sauce (serves 40-50)</i>	
Honey Glazed Ham.....	\$195
<i>Rolls &amp; Whole Grain Mustard (serves 80-100)</i>	
Herb-Roasted Breast of Turkey .....	\$145
<i>Rolls, Cranberry Sauce &amp; Mayonnaise (serves 50-75)</i>	
Boneless Garlic and Herb Roasted Leg of Lamb .....	\$195
<i>Tzatziki Sauce, Caramelized Onions &amp; Warm Pita Wedges (serves 25-30)</i>	





## TAPAS ACTION STATIONS ADD ON'S

Charleston Shrimp & Grits \$4 Per Person  
*Savory Smoked Gouda Grits Topped with Shrimp, Tomatoes,  
Green Onions, Mushrooms & Cream*

Cajun Pasta Station \$4 Per Person  
*Blackened Chicken, Shrimp & Smoked Sausage Tossed with  
Onions & Peppers in a Cajun Cream Sauce with Bow Tie Pasta*

Italian Pasta Station \$3.95 Per Person  
*Penne Pasta & Cheese Tortellini Tossed with Marinara or  
Alfredo Sauce, Italian Sausage, Grilled Chicken & Topped with  
Parmesan Cheese, Served with Garlic Bread*

Taco & Nacho Station \$3.95 Per Person  
*Soft & Hard Taco Shells, Nacho Chips, Seasoned Ground  
Beef or Southwest Chicken, Lettuce, Tomato, Onion, Cheese,  
Salsa, Pico de Gallo, Sour Cream & Fresh Guacamole*

Chicken & Waffle Station \$4.25 Per Person  
*Chef-made Waffles with a Fried Chicken Tenderloin Topper,  
Served with Butter, Syrup, a Variety of Fruit Toppings & Whipped  
Cream*

## DESSERT DISPLAYS

Bananas Foster \$3.50 Per Person  
*Meyers Dark Rum, Bananas, Banana Liqueur, Cinnamon & Sugar,  
Served a la Mode*

Cookie & Brownie \$1.75 Per Person  
*Variety of Cookies & Brownies*

Dessert Assortment \$4.75 Per Person  
*Mini Cakes, Cookies, Seasonal Pies, Eclairs, Mousse Cups,  
Lemon Bars & Truffles*

Mousse Martini Bar \$4.50 Per Person  
*An Assortment of Mousse Desserts & Trifles Beautifully  
Displayed in Cocktail Glassware*

The Food



# The Food

## FORMAL BUFFET

2 Entrees \$26 Per Person, 3 Entrees \$32 Per Person

### Entrees

Tuscan Chicken

*Topped with Artichokes, Sundried Tomato & Lemon Butter Sauce*

Chicken Marsala

*Mushroom Wine Sauce*

Bacon Wrapped Salmon with Citrus Glaze

Grilled Mahi Mahi

*Grilled & Topped with Lemon Garlic Burre Blanc*

Beef Tips Bourguignon with Pearl Onions

Pork Francaise

*Egg Battered Pork Loin with Wild Mushroom Sauce*

Roast Vegetable Ravioli with Garlic Cream Alfredo

### Carved Entrees

Slow Roast Sirloin

Smoked Beef Brisket

Sliced Prime Rib of Beef Au Jus (add \$3 per person)

Whole Jerk Seasoned Pork Loin

Boneless Leg of Lamb (add \$3 per person)

### Accompaniments

Herb Roasted Potatoes

Italian Garlic Green Beans

Garlic Mashed Potatoes

Chef's Choice Fresh Medley

Basmati Rice

Roasted Asparagus with Hollandaise

Wild Rice

Vegetable Ratatouille

Parmesan Risotto

Duo of Green & Yellow Squash

## PLATED MEALS

\$32 Per Person

*Served with Salad, House Rolls & Butter*

Grilled Chicken & Salmon

*with Lemon Burre Blanc, Served with*

*Parmesan Risotto & Asparagus*

Grilled Steak & Chicken

*with Mushroom Demi-Glace, Served with Wild Rice & Asparagus*

Roast Sirloin Capped with a Crab Cake

*with Light Béarnaise Sauce, Served with Mashed*

*Potatoes & Fire Roasted Tomato Green Beans*

Prime Rib of Beef

*Served with Mashed Potatoes & Seasonal Vegetables*

Sautéed Breast of Chicken  
*with Lemon Burre Blanc Served with Mashed  
Potatoes & Seasonal Vegetables*

Bacon-Wrapped Fresh Salmon  
*Served with Wild Rice & Seasonal Vegetables*

Surf & Turf  
*Grilled Sirloin with New Orleans BBQ Shrimp,  
Served with Wild Rice & Seasonal Vegetables*

Fire Roasted Vegetable Ravioli  
*in Parmesan Cream Topped with Squash Confit*

Roasted Zucchini Boats  
*Served with Wild Rice & Broiled Tomato*



## IMPORTANT INFORMATION ABOUT GATE ACCESS

A list of **ALL non DoD guests** (individuals who do not have base access) must be supplied in order to access the base for your event.

The list must be in alphabetical order by last name and include last name, first name, middle initial, date of birth and last four of social.

The date and name of your event should be included in the title of the list.

The list must be submitted by e-mail a minimum of 30 working days prior to the event. Please send emails to:  
[bassatsf@usmc-mccs.org](mailto:bassatsf@usmc-mccs.org) *AND*  
[mcdanielcc@usmc-mccs.org](mailto:mcdanielcc@usmc-mccs.org).

For more information, call 252-466-9067.

*Example:*  
Baker, Richard J      6-17-80      5697



# Miller's Landing

Weddings  
Anniversaries  
Catering  
Squadron Mess Nights  
Dining-In Events  
Change of Commands  
Retirement  
Birthdays  
Bridal Parties  
Conferences

## Plan Your Event

466-9067

[www.mccscherrypoint.com](http://www.mccscherrypoint.com)

4843 Club Drive, Cherry Point NC

