



***Since 1925, The Mayo Hotel has hosted Tulsa's finest events...
your wedding should be no different.***

Thank you for considering the Mayo Hotel to host your wedding. The following menu packages have been designed exclusively to help simplify your selection and budgeting process. Each package showcases the talent of The Mayo's extraordinary culinary team.

If you would like to offer a menu item not listed, our Executive Chef, Neall Bailey, will be pleased to customize a menu especially for your event.

Each of our wedding packages include the following complimentary items:

- ❖ *Cake Table with Toasting Flutes and Cake Knife*
- ❖ *White or Cream to-the-floor Linens*
- ❖ *Choice of Black or Cream Banquet Chairs*
- ❖ *Candle Centerpiece on each Table*
- ❖ *Special Guest Room Rates for your out of Town Guests*
- ❖ *Access to the Grand Hall for your Bridal Portraits*

The following addition options can be added to further enhance your event:

- ❖ *Chivari chairs*
- ❖ *Upgraded Bar Selections*
- ❖ *Specialty Drinks or Signature Drinks*
- ❖ *Martini Bars*
- ❖ *Extended Bar Hours*
- ❖ *Wine Service With Dinner*
- ❖ *Ice Sculptures*
- ❖ *Coffee Station or Dessert Display Table*
- ❖ *Coat Check Attendant*
- ❖ *Lounge attendants for the Ladies and Men's Rooms*



Crystal Wedding Package

Butler Passed Hors d'oeuvres:

(3 pieces per person-choose up to 3 items)

House Smoked Salmon with Citrus on Toasted Brioche

Roma Tomato and Mozzarella Bruschetta

Crostini with Brie and Onion Jam

Tempura Mushroom Caps

Spanikopita-Spinach and Feta Cheese in Phyllo Dough

Shrimp Spring Roll with Chili Sauce

Two-Course Plated Duet Dinner Menu:

(choose one salad and one entrée)

Mixed Greens with Roasted Root vegetables and Choice of Dressing

Spinach with Paquillo Peppers, Manchego Cheese and Sherry Vinaigrette

Wedge with Double Smoked Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

Seared 5 oz Filet of Beef paired with Herb Crusted Chicken Breast with Sauteed Mushrooms and Chianti Reduction

Grilled 5 oz Filet of Beef and Soy Ginger Glazed Salmon served with Garlic Potato Puree

Roasted Breast of Chicken and Maryland Crab Cake, served with Andouille Risotto

All meals are served with Chef's Seasonal Fresh Vegetable, Hot Rolls and Butter, Coffee, Tea, and Decaf

Premium Selection Bar Service for Five Hours

Mixed Drinks, Imported and Domestic Beers, House Wines and Soft Drinks

Complimentary Bottle of Champagne for the Toast to the Bride and Groom

\$90/per person

Minimum of 150 Guests



THE MAYO

Platinum Wedding Package

Butler Passed Hors d'oeuvres:

(3 pieces per person-choose up to 3 items)

Southwestern Chicken Salad in Phyllo Cup

Spicy Tuna Tartar on Crispy Won Ton

Rare Seared Filet Mignon on Baguette with Caramelized Onion

Tempura Mushroom Caps

Spanikopita-Spinach and Feta Cheese in Phyllo Dough

Shrimp Spring Roll with Chili Sauce

Two Course Plated Duet Dinner Menu:

(choose one salad and one entrée)

Mixed Greens with Roasted Root vegetables and Choice of Dressing

Spinach with Paquillo Peppers, Manchego Cheese and Sherry Vinaigrette

Wedge with Double Smoked Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

*Grilled Kansas City Strip with Cabernet Sauce paired with Pan Roasted Salmon, served with
Mushroom Risotto*

*Filet Mignon paired with Free Range Chicken Breast Stuffed with served with Rosemary Roasted
Potatoes*

Grilled 5oz Filet of Beef paired with Shrimp Scampi served with Potato Gratin

Premium Selection Bar Service for Four Hours

Mixed Drinks, Imported and Domestic Beers, House Wines and Soft Drinks

Complimentary Bottle of Champagne for the Toast to the Bride and Groom

\$87/per person

Minimum of 150 Guests



THE MAYO

Gold Wedding Package

Butler Passed Hors d'oeuvres:

(3 pieces per person-chose up to three items)

Avocado Tostada with Pickled Red Onion and Guacamole

Citrus Crab salad in Phyllo cup

Rare seared Filet Mignon on Baguette with Caramelized Onion

Tempura Mushroom Caps

Spanikopita-Spinach and Feta Cheese in Phyllo Dough

Shrimp Spring Roll with Chili Sauce

Two Course Plated Dinner Menu:

Mixed Greens with Roasted Root vegetables and Choice of Dressing

Spinach with Paquillo Peppers, Manchego Cheese and Sherry Vinaigrette

Wedge with Double Smoked Bacon, Bleu Cheese Crumbles, and Bleu Cheese Dressing

Roasted Chicken with Caramelized Root Vegetables , served Potato Puree

Soy Ginger Glazed Salmon with Carrots, Lemon Grass Reduction, Garlic Potato Mash

Maryland Crab Cake with Crab Butter Sauce, served with Steamed Potatoes

Beer and Wine Bar for Four Hours

Imported and Domestic Beers, House Wines and Soft Drinks

Complimentary Bottle of Champagne for the Toast to the Bride and Groom

\$65/per person

Minimum of 200 Guests



THE MAYO

The Mayo Reception Package

One Hour Passed Hors d'oeuvres:

(3 pieces per person)

Avocado Tostada with Pickled Red Onion and Guacamole

Citrus Crab Salad in Phyllo Cup

Rare seared Filet Mignon on Baguette with Caramelized Onion

Station 1

Fresh Garden Vegetable Crudite

Seasonal Vegetables served with Roquefort, Hummus, and Avocado Dips

Imported and Domestic Cheese

Traditional Cheese Board with American and European Selections, Fruit, Nuts and Sliced

Baguettes

Station 2

Pasta Station

(Choose Two)

Penne with Italian Sausage, Tomatoes, and Peppers

Cheese Tortellini with Parmesan Cream Sauce

Mushroom Ravioli with Madeira Cream Sauce

Served with Crusty Italian Bread and Shaved Parmesan

Optional Chef Attendant \$100

Station 3

Chef Carved Steamship of Beef Crusted with Brown Sugar and Grain Mustard, Natural jus and

Horseradish Cream, served with Sliced Baguettes

Chef Attendant Fee \$100

Station 4

Hot Canapes

(Choose 3)

Mini Crab Cake with Tomato Remoulade

Spanikopita-Spinach and Feta Cheese in Phyllo

Sesame Chicken Skewer with Hoisin BBQ Sauce

Tempura Mushroom Caps

Shrimp Spring Rolls with Chili Sauce

Mini Corn Dog with House Made Brown Mustard

Premium Selection Bar Service for Five Hours

Mixed Drinks, Imported and Domestic Beers, House Wines and Soft Drinks

Complimentary Bottle of Champagne for the Toast to the Bride and Groom

\$89/per person



2010 Wedding Guidelines

Our Private Event Venues each have their own rentals and food/beverage minimum spend based on guest capacity of venue.

The hotel must provide all food and beverage items. The State of Oklahoma regulates the sales and service of alcoholic beverages and The Mayo Hotel is required to provide all alcoholic beverages for your event.

A final confirmation “guarantee” of your anticipated number of guests is required by 11:00am, (3) three business days prior to your event. Once set, this guarantee may not be reduced. The Hotel will make an allowance to provide seating up to (5%) five percent above the final guarantee.

Guarantee of attendance with the entrée breakdown is required (7) seven business days prior to event.

Any deviation on the day of the event from the guarantee, additional entrees will be added to final charges.

A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket.

The Hotel maintains an inventory of complimentary White and Off-White floor-length table linens, along with White, Off-White and Black Napkins. Our Catering professionals welcome the opportunity to assist with the rental of specialty linens, china, silver or stemware for your event.



THE MAYO

Special Event Parking

A Special Event Rate of \$10 per car for valet parking shall apply for Social Catering Events. You may decide to host the parking for your guests and have these charges applied to your Account.

Tastings

One complimentary tasting is offered for wedding events with a contracted food & beverage minimum of \$10K or higher. Tasting menu includes selection of (2) soups, (2) salads, (2) entrée and choice of (4) Hors d'oeuvres. Alcohol will not be included in your complimentary menu tasting.

Wedding Guest Room Accommodations

Complimentary Bride & Groom accommodations will be provided on the night of the wedding for events contracted at a Food & Beverage minimum of \$15,000 or greater.

Deposit & Billing Schedule

Deposits are based on Venue Site Rental and Food & Beverage minimums. The first deposit of 25% of the Site Rental and Food & Beverage minimum will be due along with signed Catering Sales Agreement (10) ten business days after your event has been tentatively held. The estimated final balance is due no later than (3) business days prior to the event. The deposit is non-refundable and will be applied to your final bill.

THE MAYO