

The Mirage at Asiago's



2026

Weddings Above the Rest

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The Mirage at Asiago's

Congratulations.... You're Getting Married!

This will be one of the most exciting days of your life! Careful planning will make it one of the most enjoyable!

Let the experienced staff at the Mirage take care of all the meal arrangements for all your wedding activities.

With our experience, we can create a special menu for that important wedding shower, or an elegant meal for the rehearsal dinner, and a terrific menu for your reception... all with prices to suit any budget. And don't forget... the bar staff at the Mirage can provide all your bar services at very competitive rates.

Our Banquet Room can comfortably accommodate groups as large as 110 people and as small as 30. Even with 100 guests, our room still provides plenty of space for your entertainment as well as dancing. The elegance of our room, and the fact that all catered functions are served on china with linens and flatware, gives your guest the quality, atmosphere, and service that they deserve.

Also, we can provide catering services at your location as well (fire hall, church, outside pavilion, or even your own home). So, remember the Mirage, as your full service caterer.

On behalf of the staff and management of the Mirage, we would like you to review the enclosed information and consider us as your full-service caterer for our location at the Mirage or your location.

Please call us today to schedule an appointment to discuss details for your special day at 814-266-5071.

*Best wishes in the future!
The Mirage*



The Mirage at Asiago's

The Mirage Wedding Packages Include:

- *Four hour open bar which includes:*
- *2 domestic draught beers, 4 house liquors with mixers, 3 house wines, and garnishes*
- *White or black table linens and napkins*
- *Complementary meal for bride and groom*
- *Ivory China*
- *Hors D'oeuvres*
- *Iced Tea and Coffee*
- *Bread and Butter*
- *Dance Floor*
- *Skirted head table, gift table, cookie and cake table*
- *Champagne toast for head table*
- *Custom menu upon request*
- *5% Discounts for weddings held on Sunday*
- *Cutting and serving of wedding cake*
- *Discounts for rehearsal and bridal shower*





Diamond Package

(Plated)

Hors D'oeuvres

Vegetable Tray & Dip

Cubed Meat & Cheese w/ Mustard Dip

Asiago Cheese Dip w/ Herb Toast

Salad (Choose One)

Tossed Salad

Greek Salad

Caesar Salad w/ Parmesan Crisp

Entrees (Choose a maximum of two)

Filet Mignon w/ Gorgonzola Butter

Chicken Saltimbocca

Roasted Prime Rib w/ Tyger Sauce

Pistachio Glazed Salmon

Potato (Choose One)

Loaded Twice Baked Potatoes

Red Skin Parsley Potatoes

Cheddar Mashed Potatoes

Mashed Sweet Potatoes w/ Praline Garnish

Vegetable (Choose One)

Grilled Asparagus

Sautéed Zucchini

Green Bean Almandine

Vegetable Medley

\$75.00 Per Person

Price Excludes Tax & Gratuity



Golden Package

(Plated)

Hors D'oeuvres

Vegetable Tray & Dip
Assorted Cheese Balls & Crackers
Coconut Shrimp w/ Pina Colada sauce

Salad (Choose One)

Tossed Salad
Greek Salad
Caesar Salad

Entrees (Choose a maximum of two)

Chicken Cordon Bleu
Rosemary Sirloin
Mandarin Glazed Pork Chop
Honey Teriyaki Salmon

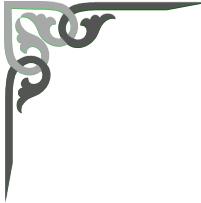
Potato (Choose One)

Loaded Twice Baked Potatoes
Red Skin Roasted Potatoes
Garlic Mashed Potatoes

Vegetable (Choose One)

Steamed Broccoli Spears
Sautéed Zucchini
Green Bean Almondine
Vegetable Medley

\$70.00 Plated Per Person
Price Excludes Tax & Gratuity



Silver Package

(Plated)

Hors D'oeuvres

*Vegetable Tray & Dip
Mediterranean Bruschetta
Sweet & Sour Meatballs*

Salad (Choose One)

*Tossed Salad
Greek Salad
Caesar Salad*

Entrees (Choose a maximum of two)

*Italian Stuffed Chicken Breast
Bruschetta Chicken w/ Balsamic Glaze
Roast Sirloin Au Jus
Roasted Pork Loin w/ Raspberry Melba Sauce*

Potato (Choose One)

*Red Skin Roasted Potatoes
Cheddar Mashed Potatoes
Chive or Garlic Mashed Potatoes*

Vegetable (Choose One)

*Vegetable Medley
Green Bean Almondine
Glazed Carrots*

*\$65.00 Plated Per Person
Price Excludes Tax & Gratuity*

Bronze Package

(Plated)

Hors D'oeuvres

Vegetable Tray & Dip

Cubed Cheese Platter with mustards

Salad (Choose One)

Tossed Salad

Greek Salad

Caesar Salad

Entrees (Choose a maximum of two)

Baked Ham w/ Pineapple Glaze

Herb Roasted Chicken

Chicken Parmesan

Roast Sirloin Au Jus

Potato (Choose One)

Asiago Au gratin Potatoes

Red Skin Parsley Potatoes

Rigatoni Marinara

Vegetable (Choose One)

Glazed Carrots

Steamed Broccoli Spears

Roasted Root Vegetables

\$60.00 Plated Per Person

Price Excludes Tax & Gratuity



Wedding Elegance

Carving Stations (priced per person)

• <i>Roasted Top Sirloin</i>	\$9.00
• <i>Prime Rib</i>	Market
• <i>Pork Loin</i>	\$8.00
• <i>Whole Pistachio Salmon Filet</i>	Market
• <i>Roasted Turkey Breast</i>	\$6.00
• <i>Honey Glazed Ham</i>	\$7.00

Bread Display

\$400.00 Serves 50 (minimum 50 guests)

Assorted Breads//Sweet Breads/Herb Toast/Crackers

- *Assorted Whipped Butter/Jams*
- *Olive Tapenade*
- *Spinach Dip*
- *Mediterranean Bruschetta*
- *Cheese Balls (choose two)*
- *Asiago Cheese Dip*

Salad Display

Choose 3 for \$225.00

- *Orzo/Arugula/Goat cheese*
- *Greek*
- *Watermelon/Feta/Basil*
- *Supper Club Salad*
- *Bitter Sweet*
- *Kitchen Salad*
- *Italian Pasta Salad*

The Mirage at Asiago's Wedding Bar Package

Included with your package:

4 Hour Open Bar

- Miller Lite & Yuengling Draught Beer
- House Brand Vodka, Rum, Gin, and Whiskey
- 3 House Wines...
 - Pinot Noir
 - Cabernet Sauvignon
 - Merlot
 - Lambrusco
 - White Zinfandel
- Pepsi Products
- Fruit Garnish
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Riesling
- Moscato

Upgrade your Liquors ...

\$3.00/Per Person

- Tito's Vodka
- Captain Morgan Spiced Rum
- Tanqueray Gin
- Jack Daniels Whiskey

\$6.00/Per person

- Kettle One Vodka
- Bacardi Rum
- Bombay Sapphire Gin
- Makers Mark Whiskey

Add A Signature Punch for an Additional \$85.00

***Additional Beer and Wine options are available
At market price upon you request.***

Party Stations

Cheese Ball Station

Choose any 3 for \$190.00

- *Hawaiian Cheese Ball* \$80.00
- *Cranberry Orange Cheeseball* \$70.00
- *Crab Cheese Ball with Cocktail Market*
- *Cake Batter Cheeseball* \$70.00
- *Peanut Butter Cheeseball* \$70.00
- *Spinach Mozzarella* \$70.00
- *Bacon & Cheddar Jack* \$80.00

Dipping Station

Choose any 3 for \$240.00

- *Asiago Cheese dip*
- *Baked Crab Dip*
- *Buffalo Chicken Dip*
- *Spinach Dip*
- *Fiesta Dip*

Served with Garlic Toast, Tortilla Chips, Celery, and Carrots

Bruschetta Station

All 3 for \$180.00

- *Mediterranean Bruschetta*
- *Shrimp Cilantro Bruschetta*
- *Seasonal Bruschetta*
 - **Winter- Pear and Goat Cheese*
 - **Spring- Strawberry Mint*
 - **Summer- Watermelon Jalapeño*
 - **Fall- Spiced Apple*

Served with Garlic & Herb Toast, and Olive oil Toast



Hors D'oeuvres

• Bacon Wrapped Scallops	Market Price
• Coconut Shrimp w/ Parrot Bay Pina Colada Sauce	\$2.95
• Crab Stuffed Mushrooms	Market Price
• Glazed Chicken Strips	\$2.00
• Sweet & Sour Meatballs	\$1.75
• Assorted Mini Quiche (variety)	Market Price
• Sweet & Spicy Cranberry Meatballs	\$1.80
• Bacon Wrapped Water Chestnuts	Market Price
• Spinach & Parmesan Balls	\$1.80
• Pepperoni Rolls & Marinara	\$2.00
• Caprese Bites w/ Balsamic glaze	\$1.80
• Sausage & Goat Cheese Stuffed Mushrooms	Market
• Asiago Cheese Dip	\$2.00
• Buffalo Chicken Dip	\$2.00
• Baked Crab Dip	Market
• Fiesta Dip	\$1.80
• Shrimp Cocktail	Market Price
• Bruschetta	
Shrimp Cilantro	\$2.00
Mediterranean	\$1.75
• Anti pasta Skewers	\$3.25
• Vegetable Platter w/ Dip	Market Price
• Fresh Fruit Platter	Market Price
• Cheese Cubes & Mustard Dip	\$2.00
• Spinach Dip w/ Pumpernickel	\$1.50
• Cocktail Sandwiches	Market Price
• Cubed Meat & Cheese Platter	Market Price
• Shrimp Skewers w/ Tequila Lime Sauce	Market Price
• Cheese ball & Crackers	Varies

Grazing Tables

Includes 2 items from each category...\$25pp

Includes 3 items from each category...\$35pp

Includes 5 items from each category...\$40pp

We will hand select items from each of the following categories to create a personalized charcuterie for your event.

The Cheeses

*Stilton Blue
Triple Cream Brie
Aged Cheddar
Havarti
Apricot Stilton
Gouda*

*Port Wine
Asiago
Gruyere
Black Pepper Parmesan
Goat Cheese
Pecorino*

The Meats

*Salami
Prosciutto
Sweet Soppressata
Red Pepper Soppressata
Herb Soppressata
Black Pepper Soppressata
Pancetta*

*Hot Capicola
Sweet Capicola
Andouille
Pepperoni
Mortadella
Chorizo*





Grazing Tables

Go Nuts

Glazed Pecans
Marcona Almonds
Salted Almonds

Walnuts
Cashews
Pistachios

Fruits and Vegetables

Cucumber
Heirloom Tomatoes
Sugar Snap Peas
Olives
Roasted Red Pepper
Artichoke Hearts
Sweet Peppers
Peppadew

Blackberries
Blueberries
Strawberries
Raspberries
Kiwi
Starfruit
Dried Apricots
Dried Dates
Dried Figs
Grapes

Jams, Mustards, and Honey

Stone Ground Mustard
Dijon Mustard
Port Wine Mustard
Hot Pepper Mustard

Caramelized Onion Mustard
Maple Champagne Mustard
Locally Sourced Honeycomb
Hot Honey

The Crunch

Assorted Crackers
Crostini
French Baguette
Herb Crisp

Bread Sticks
Flatbread
Naan
Pretzels





Bridal Shower Brunch

\$30pp for One Option (minimum 30 guests)

\$35pp for Two Options (minimum 50 guests)

\$40pp for Three Options (minimum 75 guests)

Breakfast Frittata: Choose One/Two/Three

Vegetarian

Cremini Mushroom/Roasted Tomato/Spinach/Broccoli/Onion/Mozzarella/Ricotta

Ham & Cheese

Maple Glazed Ham/Smoked Cheddar Cheese

Sage & Fennel Sausage

Cremini Mushroom/Feta/Sage & Fennel Sausage

Mediterranean

Spinach/Cremini Mushrooms/Spanish Onion/Roma Tomato/Feta

Breakfast Meat: Choose One/Two/Three

Applewood Smoked Bacon

Sage and Fennel Sausage

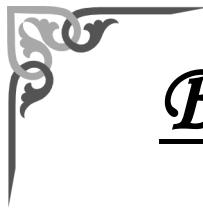
Honey Roasted Ham

Jack Daniels Chicken Tenders

Biscuits & Gravy

Lavender Roasted Chicken





Bridal Shower Brunch

Continued

Breakfast Potatoes: Choose One/Two/Three

Fresh Fruit Platter

Yukon Gold Homefries

Hashbrown Casserole

Granola Yogurt parfait

Breakfast Sweet: Choose One /Two/Three

Belgium Waffle

Brioche French Toast

Monte Cristo Roll w/Strawberry Sauce

Cinnamon Roll

Blueberry Bread Pudding French Toast

Breakfast Bread: Choose One/Two/Three

Chive & Cheddar Biscuits

Buttered Croissants

Assorted Bagels

Assorted Muffins

Banana Bread

Coffee /Tea/Water



Bridal Shower

Luncheon Menus



Something Old \$28.00

- *Assorted Sandwich Platter (Luncheon meats, Tuna Salad & Chicken Salad) all prepared and displayed*
- *Vegetable Tray*
- *Potato Salad, Pasta Salad, or Broccoli Salad*
- *Condiments*
- *Chips and Pretzels*
- *Brownies*
- *Coffee, Iced Tea and Water*

Something New \$26.00

- *Choose One:*
 - *Pistachio Glazed Salmon Salad*
 - *Goat Cheese and Pear Chicken Salad*
 - *Chicken Caesar Salad*
- *Accompanied with:*
 - *Homemade Italian Wedding Soup*
 - *Bread and butter*
- *Dessert:* *Brownies or Seasonal Mousse*
 - *Coffee, Iced Tea and Water*





Rehearsal Packages

Minimum of 50 guests

\$24.00/ Per Person

Mediterranean Bruschetta
Spinach Mozzarella Cheeseball
Vegetable Platter w/ Ranch
Cubed Cheese Platter w/ Mustards
Sweet & Sour Meatballs

\$26.00/ Per Person

Mediterranean Bruschetta
Cubed Cheese Platter w/ Mustards
Vegetable Platter w/ Ranch
Baked Pizza Rolls w/ Marinara
Spinach Dip and Pumpernickel Bread

\$28.00/ Per Person

Cheddar and Bacon Cheese Ball
Caprese Bites w/ Balsamic glaze
Spinach Parmesan Balls
Vegetable Platter w/ Ranch
Mediterranean Bruschetta
Sweet and Sour Meatballs

\$30.00/ Per Person

Vegetable Platter w/ Ranch
Cubed Meat and Cheese Platter w/ Mustard
Sweet and Sour Meatballs
Shrimp Cilantro Bruschetta
Asiago Cheese Dip
Anti Pasta Skewers

Rehearsal Dinner

Dinner Menu's Continued

\$45.00

Something Borrowed. . .

Served Family Style

- *Choice of (Choose Two):*

- *Stuffed Chicken Breast*
- *Lavender Chicken*
- *Spinach and Goat Cheese Chicken*
- *Roasted Turkey w/ gravy*
- *Bruschetta Chicken*
- *Roasted Top Sirloin*
- *Greek Roasted Chicken*
- *Honey Teriyaki Salmon*
- *Chicken Cordon Bleu*

- *Accompanied with:*

- *(Choose One):* *Parsley Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potato Casserole, Rigatoni Marinara, Garlic Mashed Potatoes, Buttered Noodles, Sage Stuffing, or Wild Rice*
- *(Choose One):* *Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas and Pearl Onions, Sautéed Zucchini, Steamed Broccoli, or Buttered Corn*
- *(Choose One):* *Garden Salad, Greek Salad, or Caesar Salad*
- *Brownies or Seasonal Mousse*

- *All dinners include Fresh Baked Bread & Butter.*
- *Fresh Brewed Iced-tea, Coffee, and Ice Water.*
- *Specialty Dessert Selections can be added for an additional \$6.00 per-person.*

Rehearsal Dinner

Dinner Menu's—Market Price

Something Blue...

Plated

- **Main Course (Choose Two):**

- Rosemary Sirloin w/ Sautéed Mushroom butter
- Pistachio Glazed Salmon
- Chicken Saltimbocca
- Jumbo Lump Crab Cakes w/ Remoulade Sauce
- 10oz Filet Mignon
- Herb Crusted Prime Rib
- Italian Stuffed Chicken Breast

- **Accompanied with:**

- **(Choose One):**
- Parsley Potatoes, Loaded Twice Baked Potatoes, Cheddar Mashed Potatoes, Scalloped Potatoes, Sweet Potato, Casserole, Rigatoni Marinara, Garlic Mashed Potatoes, or Wild Rice Pilaf
- **(Choose One):** Green Bean Almandine, Vegetable Medley, Glazed Carrots, Peas with Pearl Onions, Sautéed Zucchini, Grilled Asparagus, or Buttered Corn
- **(Choose One):**
- Garden, Caesar, Greek, or Spinach salad
- **(Choose One):**
- Seasonal Mousse, Plain or Turtle Cheese Cake, or Doughnuts to Share

- We can easily add a bar or bottle of wine to any meal!
- All dinners include Fresh Baked Bread & Butter.
- Fresh Brewed Iced-tea, Coffee, and Ice Water.
- Specialty Dessert Selections can be added at an additional \$6.00 per-person.



Rehearsal Dinner

Forever Starts Here

\$45/Person (Buffet or family style)

Includes:

*Mediterranean Bruschetta
Asiago Cheese Dip
Fresh Baked Bread w/ Butter
Tossed Garden Salad*

Choose 2 from the following selections:

*Penne w/ Meatballs & Marinara
Mediterranean Pasta
Vodka Penne w/ Sausage
Green Bean Almandine
Glazed Rainbow Carrots
Parsley Potatoes*

Choose 1 from the following selections:

*Caribbean Jerk Pasta w/ Chicken
Shrimp Scampi
Caprese Chicken
Tortelluchi
Lasagna (buffet only)*

For an Additional \$/ per person

*Crab Cakes
Pistachio Salmon
Roast Top Sirloin*

Dessert Selection: Brownies or Seasonal Mousse

Specialty Dessert Selection available for an additional \$6.00 per-person.



Special Touches

Dessert Tower:

- Assortment of Mini Assorted Cheesecakes, and Seasonal Desserts

\$6.00/person

Cookie Tower:

- Your Cookies, Our Setup

\$85.00 set-up

Colored Linens:

- Table Cloths

Varies by Size

- Napkins

\$2.50/napkin

Decorated Head Table

- Decorated with white lights and linens to complement your Wedding Colors.

\$75.00

Table Favors

- Mini Champagne Verdi Bottles

\$5.00 /bottle

- Labels w/ Saying & Wedding Date

\$1.00/ Label

Champagne Toast

- House Champagne

\$5.00/Glass

- Korbel Brut Champagne

\$7.00/Glass

Charger Plates

\$2.50/each

Chocolate Fountains

- Small Fountain Serves 50 to 100

- Large Fountain serves 150 to 200

- Packages Include 2 Hours of Use

- **Package 1:** \$400/475

Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks, Pirouette, Pound Cake

- **Package 2:** \$375/450

- Includes: Strawberries, Bananas, Pineapple, Grapes, Cherries, Marshmallows, Vanilla Wafers, Pretzel Sticks.



Policies and Procedures

Rental Fee:

- \$500 for parties of less than 50. \$1000 for 50 or more.

Payment:

- Balance to be paid in full one week prior to the event.
- Prices do not include applicable state tax and 20% gratuity
- Prices subject to change without notice.
- 3% surcharge for all credit card Transactions and Deposits
- \$35.00 Returned Check Fee

Deposits:

- Non-Refundable deposit to hold room and date. The deposit is equal to the room fee. Additional deposit required for dates over a year in advance.
- The initial deposit must be received within seven days of booking to confirm the booking.
- If the deposit is not received within seven days of booking, The Mirage reserves the right to release the space for possible resale.
- If an event needs to be rescheduled a fee of \$500.00 will be charged.

Food and Beverage:

- Food, beverage, and liquor cannot be brought into The Mirage. All food and beverage must be purchased through The Mirage and consumed on premise, with the exception of wedding cake/cookies.
- Excess food is the property of The Mirage at Asiago's.

Menu and Attendance:

- Minimum of \$1200 Food and Beverage purchase for in-house banquets under 50 guests. Minimum of \$1500 for 50 or more. This is above aforementioned Room Fee.
- Menu needed 30 days prior to event.
- Number of guaranteed guests needed 14 days prior to event. In the event the guaranteed count is not provided, the expected count on the contract will be the guaranteed count.
- The Mirage cannot be responsible for more than 5% over the guaranteed guest count.
- For larger events we require your menu to be finalized one month prior to event.

Facilities:

The Mirage at Asiago's

All seating estimates are dependent on additional tables and items required for event.

- Maximum Capacity—120 (Seating Only w/ Long Tables)
- All Rounds—96 (Seating Only)
- Wedding Reception w/ Long Tables—100 to 115
- Wedding Reception w/ Round Tables—80 to 90

Decorations and Set Up:

- The Mirage does not permit anything nailed, taped or attached to the windows or walls. Anything hung from the ceiling must have approval prior to the day of the event.
- If required, the facility will be available 2 hours prior to the event for set up and decorating. \$600 for guarantee of prior day set-up.
- A \$100.00 cleaning fee will be assessed for glitter and confetti.