



Ukrainian Cultural Center

Wedding Packages

50 guest minimum



Gold Package

Buffet style dinner menu:

Friday & Saturday \$51.95
Sunday - Thursday \$48.95

Family style dinner menu:

Friday & Saturday \$54.95
Sunday - Thursday \$51.95

6 hours of hall and premium bar service

White, ivory or black table linens with option to select colored napkins

White chair covers with choice of sash color

Upon arrival, cheese & cracker tray and vegetable platter

Champagne toast for all guests

Cutting and serving of wedding cake

Silver Package

Buffet style dinner menu:

Friday & Saturday \$42.95
Sunday - Thursday \$39.95

Family style dinner menu:

Friday & Saturday \$45.95
Sunday - Thursday \$42.95

*6 hours of hall and standard bar service**

White, ivory or black table linens with option to select colored napkins

Upon arrival, cheese & cracker tray and vegetable platter

Cutting and serving of wedding cake

**Premium bar upgrade add \$3 per person*

18% venue fee and 6% sales tax will be added to the total bill

Effective September 1, 2026

Ukrainian Cultural Center

Wedding Family Style Dinner

Includes: Coffee, tea, soft drinks, rolls & butter

Select soup or pasta (+ \$2.50/person for both)

Soup (select one)

Tomato bisque Cream of broccoli Cream of mushroom Borscht Minestrone
Homemade chicken with egg drop noodles Acini De Pepe chicken soup

Pasta (select one)

Mostaccioli with marinara sauce Bow tie pasta with butter & parmesan cheese Pasta Alfredo

Salad (select one)

Garden salad with house dressing Caesar salad

Entrée (select two; additional entree \$3/person)

Stuffed cabbage rolls in tomato sauce Ukrainian style pork chops with applesauce
Fresh kielbasa with sauerkraut Ukrainian style meatballs in mushroom gravy
Smoked kielbasa with sauerkraut Smothered style pork chops with mushrooms & onions
Beef sirloin tips in a mushroom wine sauce Pork tenderloin wrapped in bacon (+ \$2.50)
Roast baron of beef au jus Beef Wellington (+ \$4)
Cracker crusted white fish Broiled cod with corn relish Grilled salmon with citrus butter (+ \$2)
Chicken Kiev (+ \$2.50) City chicken (+ \$2.50) Salmon stuffed with crabmeat (+ \$2.50)
Boursin cheese stuffed chicken wrapped in prosciutto (+ \$2.50) Roasted chicken with choice of sauce
Boneless chicken breast: grilled, breaded or sauteed, served with choice of sauce

Vegetable (select one; additional vegetable \$1.50/person)

Green beans with almonds Ukrainian style green beans with buttered breadcrumbs
Buttered corn Peas & carrots Baby Belgian carrots
Seasonal roasted vegetables (+ \$1.50) California blend (broccoli, cauliflower & carrots)
Roasted asparagus with parmesan cheese (+ \$1.50)
Prince Edward blend (whole yellow & green beans with baby carrots)
Normandy blend (broccoli, cauliflower, carrots, yellow squash & zucchini)

Potato (select one; additional potato \$2/person)

Rosemary roasted potatoes Buttered parsley potatoes Baked au gratin Potato Anna (+ \$2)
Buttermilk mashed red skins Seasoned whipped with gravy Potato & cheese pierogies (+ \$1)
Rice pilaf

Dessert (select one; additional dessert \$3/person)

Chocolate or strawberry sundaes Spumoni Raspberry sherbet Apple pie Cherry pie Chocolate cake
Lemon meringue pie Bananas Foster (+ \$1) Cheesecake with strawberry topping (+ \$1.75)

Note: \$35 fee to cut, plate and serve your cake

Please inquire about accommodating guests with special dietary needs

Ukrainian Cultural Center

Wedding Buffet Style Dinner

Includes: Coffee, tea, soft drinks, rolls & butter

Salads

Garden salad with house dressing Relish tray Assorted cold salads

Pasta (select one)

Mostaccioli with marinara sauce Bowtie pasta with butter & parmesan cheese Pasta Alfredo

Entrée (select two; additional entree \$3/person)

Stuffed cabbage rolls in tomato sauce	Ukrainian style pork chops with applesauce	
Fresh kielbasa with sauerkraut	Ukrainian style meatballs in mushroom gravy	
Smoked kielbasa with sauerkraut	Smothered style pork chops with mushrooms & onions	
Beef sirloin tips in a mushroom wine sauce	Pork tenderloin wrapped in bacon (+ \$2.50)	
Roast baron of beef au jus	Beef Wellington (+ \$4)	
Cracker crusted white fish	Broiled cod with corn relish	Grilled salmon with citrus butter (+ \$2)
Chicken Kiev (+ \$2.50)	City chicken (+ \$2.50)	Salmon stuffed with crabmeat (+ \$2.50)
Boursin cheese stuffed chicken wrapped in prosciutto (+ \$2.50)	Roasted chicken with choice of sauce	
Boneless chicken breast: grilled, breaded or sauteed, served with choice of sauce		

Vegetable (select one; additional vegetable \$1.50/person)

Green beans with almonds	Ukrainian style green beans with buttered breadcrumbs	
Buttered corn	Peas & carrots	Baby Belgian carrots
Seasonal roasted vegetables (+ \$1.50)	California blend (broccoli, cauliflower & carrots)	
Roasted asparagus with parmesan cheese (+ \$1.50)		
Prince Edward blend (whole yellow & green beans with baby carrots)		
Normandy blend (broccoli, cauliflower, carrots, yellow squash & zucchini)		

Potato (select one; additional potato \$2/person)

Rosemary roasted potatoes	Buttered parsley potatoes	Baked au gratin	Potato Anna (+ \$2)
Buttermilk mashed red skins	Seasoned whipped with gravy	Potato & cheese pierogies (+ \$1)	
Rice pilaf			

Dessert (select one; additional dessert \$3/person)

Chocolate or strawberry sundaes	Spumoni	Raspberry sherbet	Apple pie
Lemon meringue pie	Cherry pie	Chocolate cake	
Bananas Foster (+ \$1)	Cheesecake with strawberry topping (+ \$1.75)		

Note: \$35 fee to cut, plate and serve your cake

Please inquire about accommodating guests with special dietary needs