



**(AL CAPONE) GANGSTER WEEKEND**  
**MARCH 8 – 10, 2024**

**Event Specifics**

- ◆ **Onsite Contact:** Todd Campbell
  
- ◆ **Arrival:**
  - Friday, March 8 @ 3:00PM
  
- ◆ **Departure:**
  - Sunday, March 10 @ 1:00PM



Date: Friday, March 8

Time	Event	Details
3:00	Arrival & Snack on Bar	<ul style="list-style-type: none"> <li>○ Cookies</li> <li>○ Nuts / Chex Mix / M&amp;M's</li> </ul>
5:00	Bar Opens	
6:00 – 7:00	Social Hour – Great Hall	Menu: <ul style="list-style-type: none"> <li>○ Calamari</li> <li>○ Bone Marrow Bruschetta</li> <li>○ Mozzarella Sticks</li> </ul>
7:00	Dinner – Dining Room	Menu: <i>Pizza Buffet</i> Salad <ul style="list-style-type: none"> <li>○ Chopped Salad w/ Oregano Vinaigrette</li> </ul> Entrée <ul style="list-style-type: none"> <li>○ <b>Tavern Style</b>   Pepperoni, Sausage / Cheese</li> <li>○ <b>Deep Pan</b>   Sausage, Mushroom / Veggie</li> <li>○ <b>Stuffed</b>   Pepperoni / The Works</li> </ul> Dessert <ul style="list-style-type: none"> <li>○ Gelato Bar</li> </ul>
8:30	Bourbon & Whiskey Tasting	<ul style="list-style-type: none"> <li>○ Tentative</li> </ul>
9:00	Refresh Snacks at Bar	<ul style="list-style-type: none"> <li>○ Nuts / Chex Mix / M&amp;M's</li> </ul>
12:00	Bar Close	



Date: Saturday, March 9

Time	Event	Details
8:00 – 9:00	Breakfast – Dining Room	Menu: <i>Buffet</i> <ul style="list-style-type: none"> <li>○ Assorted Pastries</li> <li>○ Poached Eggs</li> <li>○ Bacon</li> <li>○ Fresh Fruit</li> </ul>
12:00 – 1:00	Lunch – Dining Room	Menu: <i>Buffet</i> <ul style="list-style-type: none"> <li>○ Meatball Subs</li> <li>○ Italian Beef Subs</li> <li>○ Minestrone Soup</li> <li>○ Caesar Salad</li> </ul> Dessert <ul style="list-style-type: none"> <li>○ Cannoli</li> </ul>
3:00	Break – Bar	Menu: <ul style="list-style-type: none"> <li>○ Cookies</li> <li>○ Nuts at Bar</li> <li>○ Refresh Granola Bar/Snack Basket</li> </ul>
5:00	Bar Opens	
5:30 – 6:30	Social Hour – Great Hall	Menu: <ul style="list-style-type: none"> <li>○ Anti Pasta w/ Serrano Ham Carving Station</li> </ul>
6:30	Dinner – Dining Room	Menu: <i>Interactive Plated</i> Course 1 <ul style="list-style-type: none"> <li>○ Endive Salad w/ Crispy Goat Cheese Medallions</li> </ul> Course 2 <ul style="list-style-type: none"> <li>○ Parmesan Wheel tossed Fettuccine Alfredo</li> </ul> Course 3 <ul style="list-style-type: none"> <li>○ Osso Buco over Polenta</li> </ul> Dessert <ul style="list-style-type: none"> <li>○ Zabaglione with Biscotti and Fruit</li> </ul>
7:45	Theatre Performance – Conference Room	<ul style="list-style-type: none"> <li>○ Chairs set-up in theatre style</li> <li>○ Cash bar to be set up</li> </ul>
9:30	Refresh Snacks at Bar	<ul style="list-style-type: none"> <li>○ Nuts / Chex Mix / M&amp;M's</li> </ul>
12:00	Bar Close	



Date: Sunday, March 10

Time	Event	Details
8:00 – 9:00	Breakfast – Dining Room	Menu: <i>Brunch Buffet</i> <ul style="list-style-type: none"><li>○ Eggs Benedict</li><li>○ Hash Brown Casserole</li><li>○ Smoked Sausage</li><li>○ Biscuits &amp; Gravy</li><li>○ French Toast</li><li>○ Oatmeal / Yogurt / Cereal / Granola / Bagels / Fruit Platter</li></ul>
11:00	Departure	