



SAY AT THE VENUE WITH AVIEW

The Mane on Main is located in the heart of Downtown Lexington on the fifteenth floor of the Chase Bank building. Floor to ceiling windows throughout the venue gives you and your guests a panoramic view of the city. The Mane has three spaces within the venue - the East, West and Lexington Rooms and can accommodate both wedding ceremonies and receptions. The Mane was designed with YOU in mind. While the space does have a modern feel, it is a blank canvas for you to bring to the wedding of your dreams to life!

January, February, March, August, October

Friday/Sunday: \$2500 Saturday: \$4000

April, May, June, July, September, October, December

Friday/Sunday: \$3500 Saturday: \$5000

What is included in the rental fee?

25-5ft round tables
250 mahogany chiavari chairs
10-6ft rectangular tables
0-8ft rectangular tables
8 cocktail tables



dupree catering + events

The Mane has exclusive in-house food and beverage services with dupree catering + events. With over 30 years in the catering business, dupree brings nothing short of an excellent experience and they can do it all; from cocktail receptions to upscale buffets and plated dinners! You will work with a catering coordinator to design a menu that will fit your taste and budget. dupree catering + events has a large repertoire of menu choices and can even customize a menu just for your big day! The following sample menus include some client favorites and some of dupree's classics.



Sample Buffet Menus

All buffet menus include a salad, two entrees, two sides and bread with butter

\$25,95

Southern Kale Caesar Salad with Pickled Red Onions, Combread Cracklin's and Parmesan Cheese

Roasted Salmon Filet with Pesto Cream Sauce Wood Fire Grilled Chicken Gremolata Charred Green Vegetables Lemon Orzo with Wild Mushrooms

\$37.95

Roasted Vegetable Salad with Arugula and Lemon Herb Vinaigrette

Peppercorn and Thyme Crusted Beef Tenderloin
Oven Fried Chicken with Pan Gravy
Crispy Garlic Haricot Vert
Scalloped Potatoes with Spinach Parmesan Layer

\$27.95

Mixed Green Salad with Goat Cheese, Candied Nuts, Sliced Apples and Cider Vinaigrette

Bourbon Barbecue Beef Brisket Sweet Tea Smoked Chicken with Green Tomato Chow Chow Roasted Seasonal Vegetables with Fresh Herbs and Olive Oil Dupree's Signature Corn Pudding

Sample Plated Menus

All plated meals include a salad, entree, two sides and bread with butter

\$29.95

Cress and Arugula Salad with Shaved Carrot, Assorted Beets, Sweet Chili Dusted Almonds and Crumbled Feta with Orange Poppyseed Dressing

> Red Wine Braised Short Ribs with Oregano Pistou Creamy Polenta Steamed Asparagus

> > \$24,95

Rainbow Salad

with Arugula, Red Watercress, Rainbow Carrot, Watermelon Radish, & Green Peas with a Creamy Lemon Vinaigrette

Chicken Picatta
Sautéed Baby Green Beans
Sweet and White Potato Gratin

\$36,95

Shredded Kale

with Roasted Sweet Potato, Dried Cranberries, and Goat Cheese with Pomegranate Vinaigrette

Mushroom Crusted Filet Mignon with Bourbon Onions
Pimento Cheese Grit Cake
Seasonal Vegetable Succotash

Sample Cocktail Station Reception Menus

This service style allows the couple to pick and choose different stations to have throughout the reception room. This is a great way to incorporate a variety of different foods into your reception! All priced per person

\$18.95 + Chef fee

Chef Attended Carving Station
Roast Beef Tenderloin
Cajun Fried Turkey
Served with assorted sauces and Rolls

(Same menu with Smoked Beef Brisket instead of Tenderloin would be \$13.95)

\$11.95 Biscuit Bar

Beef Tenderloin on Black Pepper Biscuits with Tarragon Butter Cheddar Biscuit with Southern Fried Chicken, Hot Honey and House Pickle Sweet Potato Biscuit with Fried Green Tomato and Pimento Cheese

\$8.95
Shrimp and Grits Station
Weisenburger Mill Cheddar Grits &
Barbecue Shrimp
served with a variety of toppings

\$11.95

Haute Nacho Bar
Baskets of Fresh Fried Tortilla Chips
Texas Style Brisket
Smoked Chicken
Stewed Black Beans
Chili con Queso
Chopped Onion, Diced Tomato, Sliced
Jalapeno, Cilantro
Pico de Gallo, Red Salsa, Tomatillo Salsa,
Guacamole, Sour Cream

Small Plates

Pre-prepared "mini" versions of a variety of plated dinners

\$9.95

Fleur de Sel and Rosemary rubbed roasted Lamb Noisettes carved and served with French Lentils

\$7.95

Korean Cocktail Ribs Marinated in Soy, Ginger, Garlic and Sesame Oil served with Kim Chee

\$6.95

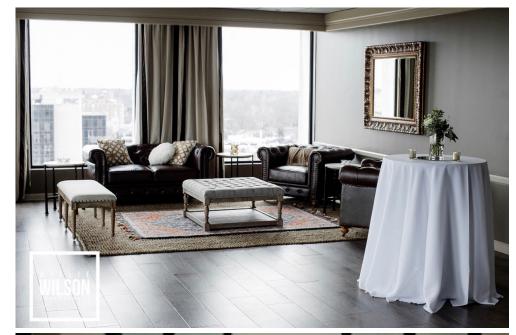
Cheeseburger Sliders served with House Fried Chips

\$5.95

Pequillo Peppers stuffed with Chevre, Wrapped in Bacon and served with Asian Slaw

\$10.95

Petite Beef Filet with Herb Roasted Fingerling Potatoes







/edding

