



 dupree catering + events

SAY I DO AT THE VENUE WITH A VIEW



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!

Rental Fees

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.

Wedding Guide



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, Cornbread 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

Wedding Guide



Wedding Guide

