

WEDDING PACKAGE ONE

PLATED LUNCHEON

Minimum 25 Guests

THE WEDDING COUPLE RECEIVES

Complimentary One Night Stay at Hotel
In Room Breakfast Service
In Room Wedding Night Amenity

PACKAGE INCLUDES

Dance Floor
Champagne Toast for the Head Table
Cutting, Plating & Boxing of the Wedding Cake
Round Mirror & Four Votive Candles per Table
Risers for Head Table
Clothed Cocktail Table
Tablecloths & Napkins

OPEN BAR

Two Hours

House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's "White Label" Scotch,
Courvoisier Cognac, Tanqueray Dry Gin, Bacardi Superior Rum, Suaza
Hornitos Tequila, Smirnoff Vodka

House Wines

Chardonnay, Cabernet, Merlot, White Zinfandel

Domestic Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Non-Alcoholic

Imported Beers

Heineken, Corona, Fat Tire, Blue Moon, Samuel Adams Boston Lager

Soft Drinks

Sprite, Coke, Diet Coke, Bottled Water

BUTLER-PASSED HORS D'OEUVRES

Choice of Four

Brie Cheese with Strawberries & Walnut on Toast
Chicken Salad in Potato Cup
Artichoke Bottoms with Bay Shrimp Salad
Assorted Miniature Quiche
Buffalo Chicken Quesadillas
Fried Chicken Drumettes with Ranch Dressing

Backed Brie with Raspberry Coulis
Jalapeno Poppers with Ranch Dressing
Santa Fe Potato Cups
Spinach & Feta Wrapped in Phyllo Dough
Asian Eggrolls with Sweet Chili Dipping Sauce

Prices subject to 8.9% Sales Tax & 24% Services Fees.

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SALAD

Choice of One

Traditional Wedge Salad with Bacon, Scallions, Tomatoes, Bleu Cheese Crumbles & Ranch Dressing

Fried Green with Candied Pecans, Red Peppers & Carrots with Balsamic Vinaigrette

Caesar Salad with Herb Croutons & Traditional Caesar Dressing

Romaine & Iceberg Lettuce with Cucumber, Red Cabbage & Carrot with Apple Cider Vinaigrette

Baby Spinach with Dried Cranberries, Sliced Almonds & Feta Cheese with Balsamic Vinaigrette

ENTREES

Choice of One

Chicken Picatta with Lemon Caper Sauce

Served with Blended Wild Rice & Chef's Selection of Fresh Seasonal Vegetables

Chicken Marsala with Crimini Mushroom Sauce

Served with Grilled Herb Polenta Cake & Chef's Selection of Fresh Seasonal Vegetables

Grilled Fillet of Salmon with Balsamic Strawberry Butter Sauce

Served with Saffron Boiled Potatoes & Chef's Selection of Fresh Seasonal Vegetables

Petite Fillet Mignon with Wild Mushroom Sauce

Served with Roasted Garlic Smashed Potatoes & Chef's Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee

Herbal Teas & Iced Tea

\$75 per guest

\$85 per guest for Duet Entrees