

WEDDING PACKAGE TWO

BUFFET DINNER

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

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BUFFET DINNER

COLD SELECTIONS

Choice of Three

Fresh Fruit Salad
Southwest Potato Salad
Pasta Primavera Salad
Pesto Pasta Salad
Antipasti Salad
Baby Shrimp Salad
Summer Vegetable Salad
Tomato, Cucumber & Red Onion Salad
Roasted Corn & Black Bean Salad
Curried Rice Salad

Tomato & Mozzarella Salad served with Balsamic Vinegar, Extra Virgin Olive Oil & Fresh Basil
Romaine Salad with Candied Walnuts with Candied Walnuts served with Parmesan Peppercorn Dressing
Spring Mix of Baby Greens, Julienne of Vegetables & Hearts of Palm served with Champagne Vinaigrette
Tossed Salad with Tomatoes, Cucumber & Black Olives served with Balsamic Vinaigrette & Ranch
Tender Leaf Spinach Salad with Mushrooms & Red Onions served with Raspberry Walnut Vinaigrette

HOT SELECTIONS

Choice of Three

Sliced Aged Beef Sirloin with Merlot Sauce
Braised Beef Brisket
Braised Boneless Short Ribs
Steak Pizzaiola
Chicken & Gnocchi with Gorgonzola Cream Sauce
Chicken Marsala
Chicken Parmesan
Eggplant Parmesan

Baked White Fish with Lemon Butter Sauce
Herb Crusted Halibut with Beurre Blanc
Grilled Salmon Fillet with Orange Butter
Grilled Trout with Hazelnut Butter
Shrimp Scampi
Pork Scaloppini with Wild Mushrooms
Grilled Pork Chops with Rosemary Garlic Sauce
Roasted Pork Loin with Port Cherry Sauce

HOT ACCOMPANIMENTS SELECTIONS

Choice of Two

Orzo Pasta
Baked cheese Tortellini
Garden Israeli Cous Cous
Baked macaroni & Cheese
Potato Gnocchi Al Forno

Oven-Roasted Potatoes
Au Gratin Potatoes
Garlic Smashed Potatoes
Herbed Blended Wild Rice

VEGETABLES

Chef's Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee
Herbal Teas & Iced Tea

\$90 per guest

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