

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

OPEN BAR (Two Hours)

House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Courvoisier Cognac,
Dewar's "White Label" Scotch, 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 & Microbrews

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 & Walnuts on Toast
Chicken Salad in Potato Cup
Artichoke Bottoms with Bay Shrimp Salad
Assorted Miniature Quiche
Buffalo Chicken Quesadillas
Fried Chicken Drummettes with Ranch Dressing

Baked Brie with Raspberry Coulis
Jalapeño Poppers with Ranch Dressing
Santa Fe Potato Cups
Spinach & Feta wrapped in Phyllo
Asian Eggrolls with Sweet Chili Dipping Sauce

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SALAD

(Choice of One)

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

Field Greens with Candied Pecans, Red Peppers & Carrots with Balsamic Vinaigrette

Caesar Salad with Herbed 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

ENTRÉES

(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 Filet Mignon with Wild Mushroom Sauce,
Served with Roasted Garlic Smashed Potatoes & Chef's Selection of Fresh Seasonal Vegetables

\$75 per Guest

\$85 per Guest for Duet Entrée