

WEDDING PACKAGE THREE

PLATED 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 All Guests
Cutting, Plating & Boxing of the Wedding Cake
Round Mirror & Four Votive Candles per Table
Risers for Head Table
Clothed Cocktail Tables
Tablecloths & Napkins
Tuxedo Strawberries on Each Table
(one per guest)

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,
Sauza 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)

Prosciutto Ham & Fresh Melon
Chicken Salad in Potato Cup
Artichoke Bottoms with Bay Shrimp Salad
Prosciutto Ham & Brie with Truffle Oil & Honey on Toasted Brioche
Cucumber Cup with Crab Meat
Shrimp Ceviche
Steak & Cilantro Empanadas
Assorted Miniature Quiche
Buffalo Chicken Quesadillas
Spicy Buffalo Chicken Wings with Ranch Dressing

Fried Chicken Drummettes with Ranch Dressing
Baked Brie with Raspberry Coulis
Artichoke wrapped in Bacon & Gorgonzola Cheese
Spinach & Feta wrapped in Phyllo
Asian Eggrolls with Sweet Chili Dipping Sauce
Chicken Satay
Mini Beef Wellingtons
Beef Kabobs Teriyaki
Sea Scallops wrapped in Bacon
Fried Shrimp with Cocktail Sauce

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SALAD

(Choice of One)

Mixed Field Greens with a Medley of Tomatoes
Marinated Vegetables & Champagne Vinaigrette

Baby Spinach Salad with Crispy Bacon
Red Onions, Chopped Eggs & Raspberry Walnut Vinaigrette

Caesar Salad with Herbed Croutons,
Shredded Parmesan Cheese & Traditional Caesar Dressing

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

Baby Spinach with Dried Cranberries, Shaved Red Onions,
Gorgonzola Cheese & Balsamic Vinaigrette

Field Greens with Fresh Strawberries,
Mandarins Orange & Honey Mustard Dressing

ENTRÉES

(Choice of One)

Grilled Boneless Breast of Chicken with Basil & Sun-dried Tomato Cream Sauce
Served with Grilled Polenta

Breast of Chicken Stuffed with Boursin Cheese & Pine Nuts with Wild Mushroom Sauce
Served with Garlic Roasted Smashed Potatoes

Grilled Pork Chop with Cherry Port Reduction
Served with Bacon & Chive Smashed Potatoes

Grilled Fillet of Salmon with Orange Basil Butter
Served with Wild Rice Medley with Cranberries

Grilled New York Steak with Fresh Thyme Demi
Served with Sour Cream & Green Onion Mashed Potatoes

Merlot braised Beef Short Ribs
Served with Root Vegetable

Charbroiled Rib-Eye Steak with Onion Marmalade, Bacon & Pan Jus
Served with Oven Roasted Fingerling Potatoes

\$105 per Guest