

# WEDDING PACKAGE FOUR

## HORS D'OEUVRES RECEPTION

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

### CHEESE & CRUDITES DISPLAY

International & Domestic Cheeses paired with an Assortment of Fresh Cut Seasonal & Roasted Vegetables  
Served with Assorted Crackers & Dips

### SALAD STATION

(Two Hours)

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives  
Grilled Chicken, Shrimp, Bacon Bits, Sunflower Seeds, Candied Walnuts, Cheddar & Parmesan Cheese  
Red Onions, Cucumbers, Croutons, Chickpeas, Kidney Beans, Red Beets & Ranch, Balsamic & Peppercorn Parmesan

# WEDDING PACKAGE FOUR

## 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  
Lobster Deviled Eggs  
Cucumber Cup with Crab Meat  
Shrimp Ceviche  
Gorgonzola & Walnut stuffed Potato Cups  
Assorted Miniature Quiche  
Chicken Pot Pie Empanadas  
Buffalo Chicken Quesadillas  
Fried Chicken Drumettes 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  
Steak & Cilantro Empanadas  
Mini Beef Wellingtons  
Beef Kabobs Teriyaki  
Beef Skewers with Chimichurri Sauce  
Seared Ahi Tuna with Pickled Vegetables  
Sea Scallops wrapped in Bacon  
Fried Shrimp with Cocktail Sauce  
Pork Char Sui Lollipops  
Pork Pot Stickers with Soy Dipping Sauce

## CARVING STATION

(Choice of One)

Choice of Pepper Roasted Tenderloin, Whole Roasted Turkey Breast or Salmon en Croute  
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish, Basil Aioli,  
Cranberry Sauce & Freshly Baked Rolls

\$90 per guest