

SILVER WEDDING PACKAGE

\$24 Plated or \$27 Buffet

■ EXTRA AMENITIES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch served in elegantly carved ice punch bowl.

Served Garden Salad prepared with romaine, spinach and iceberg lettuces with tomatoes, cucumbers, shredded cheddar cheese and one dressing choice.

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

Dessert Mousse served with wedding cake.

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Beef Kabobs

Beef Lasagna

Grilled Chicken Italiano with tomato-Boursin cream sauce.

Foccacia Chicken Parmesan

Lemon or Lime Pepper Chicken

Pork Marsala

Jumbo Mushroom Ravioli with Mediterranean sauce (*vegetarian*).

Pasta Primavera with marinara (*vegetarian*).

Spanakopita with lemon cream sauce (*vegetarian*).

■ CHOICE OF ONE VEGETABLE BLEND

Monaco

Baby carrots, yellow and green beans.

California

Broccoli, cauliflower, carrots, onions, and red peppers.

Antigua

Red peppers, green beans, broccoli, cauliflower, and carrots.

Key West

Orange and yellow carrots, green beans, and red pepper strips.

Garden Medley

Zucchini, yellow squash, julienne peppers.

Green Beans Almandine

With toasted almonds.

■ CHOICE OF ONE STARCH

Classic Mashed Potatoes

Roasted Garlic Mashed Potatoes

Country Smashed Potatoes

Parmesan Roasted Red Skins

Parsley-buttered Boiled Red Skins

Cavatappi Marinara

Herb Seasoned Rice Pilaf

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and lighted head, cake, catering, catering and gift tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

- Additional charges apply for off-premise weddings.
- Prices do not reflect service charges or sales tax.
- FREE Banquet room with full service catering.

wedding packages

GOLD WEDDING PACKAGE

\$30 Plated or \$33 Buffet

■ EXTRA AMENITIES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

Full Size Ice Sculpture choose one of four designs.

Dessert Mousse served with wedding cake.

■ CHOICE OF TWO HORS D'OEUVRES

Mini Pork Egg Rolls with sweet-n-sour sauce and hot mustard.

Sweet Honey or **Hot-n-Spicy Wing Dings**

with ranch and bleu cheese dipping sauce.

BBQ, Swedish or **Mushroom Marsala Meatballs**

Mini Assorted Quiche

Vegetarian Spring Rolls

Chef Nick's Bruschetta

Mini Java BBQ Pork Wings

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Beef Strip Loin a la Burgundy

Champagne Chicken Forestiere

Char-Grilled Duo

Boneless breast of chicken and center cut pork loin chop.

Garlic Herb Tilapia

Salmon Piccata

Jumbo Striped Cheese Ravioli

Plus, any selections from the Silver Package.

■ CHOICE OF ONE VEGETABLE BLEND

Please make selections from the Silver Package.

■ CHOICE OF ONE SALAD

House Salad

Romaine, spinach and iceberg lettuces, mandarin oranges, walnuts and balsamic vinaigrette.

Classic Caesar Salad

Romaine, tomatoes, croutons and Parmesan dressing.

Garden Salad

Romaine, spinach and iceberg lettuces with tomatoes, cucumbers, shredded cheddar cheese and one dressing choice.

■ CHOICE OF ONE STARCH

Maple Sweet Potato Souffle

Wild Rice Pilaf

Plus, any selections from the Silver Package.

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and lighted head, cake, gift, catering and ice tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

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wedding packages

PLATINUM WEDDING PACKAGE

\$38 Plated or \$41 Buffet

■ EXTRA AMENITIES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch served in elegantly carved ice punch bowl.

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

Full Size Ice Sculpture choose one of four designs.

Dessert Mousse served with wedding cake.

Sweet Table or **Chocolate Fountain**.

Beverage Station throughout event.

■ CHOICE OF THREE HORS D'OEUVRES

Chicken Satay with a choice of BBQ, Thai or tandoori style.

Spinach and Asiago Stuffed Mushroom Caps

Baked Brie en Croute with strawberries and pecans.

Chef Nick's Bruschetta

Mini Beef Wellingtons

Plus, any hors d'oeuvre selections from the Gold Package.

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Slow Roasted Prime Rib of Beef

Roasted Combination (beef strip loin a la burgundy and choice of chicken)

Wild Mushroom Stuffed Veal Rib Chop

Raspberry Grilled Duck Breast

Shrimp Scampi Linguini

Roasted Vegi-Kebobs over lentils and biryani rice.

Plus, any selections from the Gold and Silver Packages.

■ CHOICE OF ONE VEGETABLE

Please make selection from the Silver Package.

■ CHOICE OF ONE SALAD

Loire Salad

Fancy mixed baby greens, Brie, rosemary pecans, peppered strawberries and Sauvignon Blanc vinaigrette.

New Age Salad

Crisp napa cabbage, spinach and romaine lettuces, toasted almonds fresh mushrooms, edamame beans, scallions and ginger with a garlic-sesame vinaigrette.

Plus, any salad selection from the Gold Package.

■ CHOICE OF ONE STARCH

Maple Sweet Potato Souffle

Wild Rice Pilaf

Baked Potatoes with sour cream and chives.

Twice Baked Potatoes

Plus, any starch selection from the Silver Package.

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and lighted head, cake, catering, gift and ice tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

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special
BEVERAGE SELECTIONS

■ **Spiked Punch**

Margarita
Planter's Punch
Strawberry Dacuari
(controlled service) \$35 per gallon, about 30-4 oz; punch cups.

■ **Champagne-Sparkling Toast**

(8-10 people per bottle)
Moet Chandon White Star, *\$45 per bottle*
House Asti Spumante, *\$16.95 per bottle*
Sparkling Grape Juice, *\$10.95 per bottle*

■ **Full Service Hosted and Cash Bar**

Please refer to the Beverage and Cocktail section for additional information.
Includes trained bartenders, garnishes, glassware, pretzels, bottled domestic and imported beer, house wine, alcohol and mixers charged per consumption.
\$100 per hour minimum.

■ **House Wines**

\$14.95 per bottle

■ **Grand Tier Wines**

Heron Merlot *\$24.75 per bottle*
Joel Gott Sauvignon Blanc *\$24 per bottle*
Casa Sila Cabernet Sauvignon *\$24 per bottle*
Penfolds KH Shiraz *\$23.75 per bottle*
M. Cosentino The Chard *\$22.50 per bottle*
Tamas Pino Grigio *\$20.25 per bottle*
Wyndam Pinot Noir *\$18.50 per bottle*

- All reception packages for 100 guests or more.
- Prices do not include service charges or sales tax.
- Additional charges may apply for off-premise weddings.