

Wedding Package

Your Deluxe Wedding package includes:

- ◆ *Professional Wedding Planning Services*
- ◆ *Five Hour Facility Rental*
- ◆ *Selection of Four Hors D'oeuvres*
- ◆ *Three Course Dinner of Your Selection*
- ◆ *Champagne Toast for All Wedding Guests*
- ◆ *White Glove Service*
- ◆ *Dance Floor and Staging*
- ◆ *Cake Table, DJ Table, Sign In Table, Gift Table*
- ◆ *Sweetheart Table or Head Table*
- ◆ *A Traditional Wedding Cake Prepared to Your Specifications*
- ◆ *A Complimentary Room for the Bride and Groom on Their Wedding Night to Include Champagne and Chocolate Covered Strawberries*
- ◆ *Preferred Room Rates for Luxury Guest Accommodations*
- ◆ *Mirrors and Votive Candles for your Tables*
- ◆ *Complimentary Guest Self Parking*

Minimum of 60 People

Hors D'oeuvres Selection

Included with Plated Dinner

Select Four Hors D'oeuvres

*Fresh Vegetable Crudite
Ranch and Bleu Cheese Dip*

*Selection of Imported and Domestic Cheeses
Fresh Berries
Breads and Crackers*

Mini Quiche

Mini Rubens with Russian Dressing

*Vegetable Spring Rolls
Duck Sauce*

Spicy Sausage Stuffed Mushrooms

Sweet and Sour Meatballs

*Fried Ravioli
Fresh Marinara Sauce*

Select one Salad

All Salads Served with Fresh Rolls and Butter

Sierra Salad

Fresh Mixed Greens

*Roma Tomato, Cucumber and Red Cabbage
Alfalfa Sprouts and House Dressing*

Or

Boston Bibb Salad

Wedge of Boston Bibb Lettuce

*Red Belgian Endive and Dykon Sprouts
Sliced Roma Tomato and Hearts of Palm
Greek Salad Dressing*

Or

Heart of Romaine

*Beef Steak Tomatoes, Marinate Mushrooms, Watercress
Bermuda Onion and Crumbled Bleu Cheese
House Dressing*

Choice of Plated Entrée Selection

All Entrees include coffee, decaf and tea

Chicken Royale

Chicken Breast Stuffed with Mushroom Duxelle

Baked to a Golden Brown

Chef's Selection of Starch and Vegetable

\$76.00++ Per Person

Cilantro Grilled Chicken

Chicken Breast Marinated with Cilantro

Cumin, Virgin Olive Oil and Citrus Juices

Chef's Selection of Starch and Vegetable

\$74.00++ Per Person

Sautéed Breast of Chicken and Grilled Jumbo Shrimp

Garlic Cream Sauce

Chef's Selection of Starch and Vegetable

\$82.00++ Per Person

Pan Seared Filet Mignon

Balsamic Béarnaise and Roasted Shallots

Chef's Selection of Starch and Vegetable

\$95.00++ Per Person

Surf and Turf

Aged Sirloin Steak with Cabernet Glace

Seafood Stuffed Shrimp Pinwheel with Saffron Cream

\$95.00++

All prices are per guest and subject to a 22% service charge and 6.5% sales tax.