



TRADITIONAL WEDDING PACKAGE

COMPLIMENTARY AMENITIES

FIVE HOUR WEDDING CELEBRATION

ONE HOUR COCKTAIL RECEPTION IN PRE-FUNCTION ROOM

MENU TASTING FOR THE BRIDE & GROOM

ROUND OF GOLF FOR TWO

CHAMPAGNE TOAST

DAMASK FLOOR LENGTH LINENS & CUSTOM MENU CARDS

FRAMED TABLE NUMBERS

THE SERVICES OF A HIGHLY TRAINED MAITRE D' AND SERVICE STAFF

BRIDAL SUITE AVAILABLE FOR DRESSING
AND SEPARATE COCKTAIL HOUR OPTION FOR BRIDAL PARTY

POLISHED HARDWOOD DANCE FLOOR

****INQUIRE ABOUT BEAUTIFUL LINEN UPGRADE CHARGES****

COCKTAIL RECEPTION

BUTLER PASSED CHAMPAGNE UPON YOUR GUESTS ARRIVAL

BUTLER PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

MARINATED BEEF OR CHICKEN SATÉ, SPICY PEANUT SAUCE
MINIATURE CRABCAKES, CAJUN AIOLI
BRAISED BEEF TENDERLOIN, BURGUNDY REDUCTION
STEAMED ORIENTAL DIM SUM, PONZU SAUCE
MARINATED SHRIMP LOLLIPOP, SWEET CHILI SAUCE

STUFFED MUSHROOM WITH VEAL, SAUSAGE AND MONTEREY JACK
POTATO PANCAKE, CHIVE CRÈME FRAÎCHE AND CAVIAR
MINIATURE REUBEN SANDWICHES
CRAB CRÈME BRULEE SPOONS
GOAT CHEESE QUICHE, ROASTED TOMATO
TOMATO ZUCCHINI TART
BRIE FRITTERS, RASPBERRY WALNUT EMULSION
COCKTAIL FRANKS, SAUERKRAUT, DIJON MUSTARD
SMOKED CHICKEN ALSATIAN CRISP
PANCETTA WRAPPED SHRIMP
BACON WRAPPED SCALLOPS
MOROCCAN SPICED BABY LAMB CHOPS - \$2.00 SUPPLEMENT

COLD HORS D'OEUVRES

BEEF CARPACCIO CANAPÉ, WHITE TRUFFLE DIJON EMULSION, FRIED CAPERS,
ARUGULA
SEARED DIVER SCALLOP, BEET AND MICRO ARUGULA SALAD
TUNA TARTARE ON ENDIVE, AVOCADO, SESAME
MINIATURE TURKEY CLUBS
PROSCIUTTO WRAPPED GRILLED ASPARAGUS, TRUFFLE OIL & LEMON
DUCK AND CRANBERRY PALMIER, ORANGE ZEST
BLUE CHEESE CANAPÉ, PECANS, GRAPES
HOUSE CURED LOX ON SOFT PUMPERNICKEL, CRÈME FRAICHE, DILL OIL
TOMATO MOZZARELLA CANAPÉ, FRESH BASIL PESTO
GOAT CHEESE AND ANDOUILLE SAUSAGE PROFITEROLE
ROMA TOMATO BRUSCHETTA CROSTINI
LOBSTER SALAD PROFITEROLES

COLD DISPLAYS

CRISP GARDEN CRUDITÉS AND SLICED FRUIT DISPLAY

A DELIGHTFUL DISPLAY SLICED MELON, STRAWBERRIES, CELERY, CARROTS, RED PEPPERS, FENNEL, BROCCOLI,
CUCUMBER, HERBED DILL DIP

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

RUSTIC CHEESE BOARD INCLUDING: BRIE, WISCONSIN CHEDDAR, JALAPENO JACK, DANISH BLUE, PARMESAN,
ASSORTED CRACKERS, FLATBREADS, GRAPES AND STRAWBERRIES

MEDITERRANEAN STATION

TASTE OF THE REGION WITH ATTRACTIVE DISPLAYS OF TABOULEH, HUMMUS, CALAMARI SALAD, PASTA
SALAD, ETHNIC CHEESES, CALAMATA AND GREEN OLIVES
ACCOMPANIED BY PITA AND TOASTED FLAT BREAD

ANTIPASTO

SLICED GENOA SALAMI, PEPPERONI, SOPPRESSATA, PROVOLONE, ROASTED RED PEPPERS, FRESH MOZZARELLA,
TOMATO AND ARTICHOKE HEART SALAD,
OLIVE OIL BRUSHED CROSTINI, BREAD STICKS

TUSCAN DISPLAY

CRISP SEASONED CROSTINI SERVED WITH:
ROMA TOMATO & RED ONION BRUSCHETTA, WHITE BEAN HUMMUS,
CALAMATA OLIVE TAPENADE, SEARED BROCCOLI RABE & GARLIC
ROASTED RED PEPPER AND PARMESAN OLIVE OIL

DELUXE ANTIPASTO

ENHANCED DISPLAY WITH THE ADDITION OF BLACK OLIVE TAPENADE, SHAVED PECORINO ROMANO,
ALMONDS, WHITE BEAN SALAD, ROMA TOMATO BRUSCHETTA, FOCACCIA BREAD
\$3.00 SUPPLEMENT

JUMBO SHRIMP COCKTAIL DISPLAY
CLASSIC COCKTAIL SAUCE, LEMON WHEELS
\$7.00 SUPPLEMENT

WINE AND CHEESE DISPLAY
9 VARIETIES OF WINES SELECTED BY OUR OWN SOMMELIER PAIRED WITH INTERNATIONAL AND DOMESTIC
CHEESE, NUTS, DELUXE FRUITS
\$8.00 SUPPLEMENT

JUMBO SHRIMP COCKTAIL AND ALASKAN CRAB CLAW DISPLAY
CLASSIC COCKTAIL SAUCE, DIJON AIOLI, LEMON WHEELS
\$10.00 SUPPLEMENT

DELUXE ATTENDED SEAFOOD DISPLAY
JUMBO SHRIMP COCKTAIL, ALASKAN CRAB CLAWS, LITTLENECK CLAMS, TWO VARIETIES OF SEASONAL
OYSTERS, LOBSTER SALAD, WAKAME SALAD, MIGNONETTE, CLASSIC COCKTAIL SAUCE, DIJON AIOLI, LEMON
WHEELS
\$15.00 SUPPLEMENT

SUSHI DISPLAY
CALIFORNIA, TUNA, SPICY TUNA, EEL AND VEGETARIAN ROLLS, SASHIMI, PICKLED GINGER, WASABI, SOY
SAUCE, CHOPSTICKS
\$16.00 SUPPLEMENT, OPTIONAL ATTENDANT FEE \$200.00

HOT DISPLAYS

CARVING STATION
ROASTED TOP ROUND OF BEEF, CARAMELIZED ONION JUS
GARLIC AND HERB CRUSTED PORK LOIN
HONEY GLAZED HAM, PINEAPPLE CHUTNEY
ROASTED TURKEY, COGNAC PAN GRAVY
ROASTED BEEF TENDERLOIN, ROASTED SHALLOT & GRUYERE CREAM SAUCE \$3.00 SUPPLEMENT
PEPPERCORN AND SESAME CRUSTED TUNA LOIN \$4.00 SUPPLEMENT

CAPTAIN STATION
PASTA STATION
FEATURING PENNE AND TORTELLINI, CHICKEN BREAST, PROSCIUTTO, SAUSAGE, TOMATOES, BASIL, SPINACH,
GARLIC, PINE NUTS, RUSTIC MARINARA SAUCE, PARMESAN CREAM SAUCE

RISOTTO STATION
FEATURING CLASSIC SAFFRON RISOTTO, CHICKEN BREAST, SHRIMP, TOMATOES, PECORINO ROMANO,
MUSHROOMS, CARAMELIZED ONIONS, ASPARAGUS TIPS, SPINACH

MASHED POTATO STATION
FEATURING YUKON GOLD MASHED AND MASHED SWEET POTATOES, TOPPINGS TO INCLUDE: GORGONZOLA,
CHEDDAR, BACON, BROCCOLI, SOUR CREAM, BROWN SUGAR, WALNUTS, MARSHMALLOWS, SAUSAGE,
CARAMELIZED APPLES

TRADITIONAL SEATED WEDDING DINNER

FIRST COURSE ~ PLEASE SELECT ONE

MAINE LOBSTER BISQUE, PUFF PASTRY TUILLE, CRÈME FRAICHE
GRILLED VEGETABLE AND GOAT CHEESE TART, LEMON DRESSED FIELD GREENS
SEAFOOD CREPE, SAFFRON AND FENNEL CREAM
WILD MUSHROOM VOL AU VENT, ROASTED GARLIC AND SHALLOT CREAM
PENNE VODKA, ENGLISH PEAS, FRESH TOMATOES

SLICED PROSCIUTTO AND MELON, RICOTTA, EXTRA VIRGIN OLIVE OIL
VINE RIPENED TOMATO AND MOZZARELLA, BALSAMIC REDUCTION AND BASIL OIL

SALADS ~ PLEASE SELECT ONE

CLASSIC CAESAR SALAD, HERBED CROUTONS, SHAVED PECORINO ROMANO

MIXED FIELD GREENS, MANDARIN ORANGE, TOASTED ALMONDS,
RASPBERRY THYME VINAIGRETTE

BELGIUM ENDIVE, ARUGULA, RADICCHIO, BALSAMIC REDUCTION
FALL SALAD, SPRING MIX, POACHED PEAR, GORGONZOLA, TOASTED WALNUTS,
BALSAMIC VINAIGRETTE

INTERMEZZO

LEMON
KIWI
MANGO
RASPBERRY

ENTREES

CHATEAUBRIAND
ROASTED SHALLOT GRUYERE CREAM SAUCE

STUFFED CHICKEN BREAST
SMOKED MOZZARELLA, THYME JUS

HERB CRUSTED ATLANTIC SALMON
ROASTED TOMATO AND ARTICHOKE HEART BEURRE BLANC

CARVED NY STRIP STEAK
AU POIVRE SAUCE

CHILEAN SEA BASS
PISTACHIO SPINACH PESTO

8 OZ. BROILED LOBSTER TAIL
TARRAGON BEURRE BLANC
\$25.00 SUPPLEMENT

DUET ENTREES

DUET OF CHATEAUBRIAND AND CHICKEN BREAST STUFFED WITH SMOKED MOZZARELLA

DUET OF CHATEAUBRIAND AND HERB CRUSTED ATLANTIC SALMON

DUET OF CHATEAUBRIAND AND JUMBO SHRIMP

DUET OF CHATEAUBRIAND AND 4 OZ. LOBSTER TAIL
\$25.00 SUPPLEMENT

CUSTOM DESIGNED WEDDING CAKE

INQUIRE ABOUT SPECIALTY WEDDING CAKE UPGRADES

WEDDING BEVERAGE PACKAGES

HOUSE OPEN BAR
COMPLIMENTARY

PREMIUM OPEN BAR

HOUSE AND PREMIUM LIQUORS TO INCLUDE: ABSOLUT, TANGUEREY, SAUZA TEQUILA, BACARDI,
CAPTAIN MORGAN, MALIBU, DEWARS, SEAGRAMS 7 & VO, JACK DANIELS
SODAS, JUICES AND MIXERS, IMPORTED & DOMESTIC BEER
CALIFORNIA CHARDONNAY, CABERNET AND WHITE ZINFANDEL
\$3.00 SUPPLEMENT

LUXURY OPEN BAR

PREMIUM AND LUXURY LIQUORS TO INCLUDE: GREY GOOSE, BOMBAY SAPPHIRE, CUERVO 1800,
BACARDI, CAPTAIN MORGAN, MEYERS DARK RUM, DEWARS,
JOHNNY WALKER RED & BLACK, CROWN ROYAL, WOODFORD RESERVE
SODAS, JUICES AND MIXERS, IMPORTED & DOMESTIC BEER
CALIFORNIA CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET AND WHITE ZINFANDEL
\$5.00 SUPPLEMENT

ADDITIONAL PROVISIONS

20% SERVICE CHARGE AND 7% SALES TAX ADDITIONAL
ADDITIONAL GUESTS FOR TASTING WILL BE SUBJECT TO A \$20 PER PERSON CHARGE

ENTRÉE PROVISIONS

THIRD ENTRÉE SELECTION AVAILABLE ~ \$5.00 ADDITIONAL PER GUEST
FOR ENTRÉE CHOICE THE NIGHT OF EVENT, THE HIGHER ENTRÉE PRICE WILL BE CHARGED

WEDDING OVERTIME

\$10.00 PER GUEST / PER HOUR ~ COVERS PREMIUM OPEN BAR AND SERVICE
\$13.00 PER GUEST / PER HOUR ~ COVERS LUXURY OPEN BAR AND SERVICE
(BASED ON GUARANTEED GUEST COUNT)

CEREMONY SET UP FEES

MINIMUM CHARGE OF \$350.00, \$4.00 PER GUEST

MINIMUM GUARANTEE

THE MINIMUM GUARANTEE IS 80% OF YOUR CONTRACTED NUMBER OF GUESTS.
THE EXACT NUMBER OF GUESTS IS REQUIRED SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT

PAYMENT SCHEDULE

PAYMENT AMOUNT:	TIME FRAME
\$1,500.00 DEPOSIT	AT TIME OF SIGNED AGREEMENT
50% OF ESTIMATED CHARGES	(6) MONTHS PRIOR TO EVENT
REMAINING ESTIMATED BALANCE	(7) BUSINESS DAYS PRIOR TO EVENT

NOTE: ALL DEPOSITS ARE NON-REFUNDABLE