

Package Pricing & Inclusive Amenities

Simply Elegant Package

25.00 / person

Professional Cake Cutting service
A Champagne or Sparkling Cider Toast
Coffee Station - Regular and Decaf Coffee
Bride & groom Accommodations for the Bride & Groom
Special Group Rates for Out of Town Guest
Decorated Head Table
White Linens and Napkins
Parquet Dance Floor

Moments inTime Package

35.00/ person

Professional Cake Cutting service
A Champagne or Sparkling Cider Toast
Coffee Station - Regular and Decaf Coffee Accommodations for the
Bride & Groom
Special Group Rates for Out of Town Guest
Decorated Head Table
White Linens and Napkins
Parquet Dance Floor

Treasured Dreams Package

46.00/ person

Professional Cake Cutting service
A Champagne or Sparkling Cider Toast
Coffee Station - Regular and Decaf Coffee
Bride & groom Accommodations for the Bride & Groom
Special Group Rates for Out of Town Guest
Decorated Head Table
White Linens and Choice of Color Napkins
Parquet Dance Floor
Decorated Center Pieces on each Tables
Fruit Punch Fountain in Reception

Enchanted Memories Package

58.00/ person

Professional Cake Cutting service
A Champagne or Sparkling Cider Toast
Coffee Station - Regular and Decaf Coffee Accommodations for the
Bride & Groom
Special Group Rates for Out of Town Guest
Decorated Head Table
White Linens and Choice of Color Napkins
Parquet Dance Floor
Decorated Center Pieces on each Tables
Fruit Punch Fountain in Reception
Bottle of Wine on each Table

Package pricing per person does not include service charge (19 %) sales tax (8.25)

Country Inn & Suites by Carlson, 1300 Chesapeake Terrace Sunnyvale CA 94089

Simply Elegant Package

Choice of Buffet or Plated Service

All Dinner Entrees include Mixed Greens or Caesar Salad, Rolls and Iced Tea

Main Entrée (choice of one)

Tuscany Pasta Grilled Boneless Chicken Breast laid over Penne Pasta Tossed with Mushrooms, Roma Tomatoes, Capers, Fresh Basil and Garlic Sautéed In Olive Oil.

Beef Bourguignon Slices of Beef Tenderloin Slightly Sautéed with Onions in rich Cream Sauce Seasoned with Black Pepper and a dash of Dijon Mustard Over Fettuccini.

Chicken Marsala Boneless Breast of Chicken Sautéed with sweet onions and a Delicate Marsala wine Reduction Sauce.

Grilled Salmon Fresh Norwegian Salmon Grilled and Topped with a refreshing Papaya Salsa.

Accompaniments (selection of one each)

Starch

Fancy Rice Pilaf White and Wild Rice Pilaf with Vegetables

Garlic Mashed Potato Whipped with Fire Roasted Garlic Cloves

Oven Roasted Potato Quartered White Rose Potatoes with Olive Oil and Paprika

Rosemary New Potato Baby Red Potatoes with Olive Oil and fresh Rosemary.

Vegetables

Baby Carrots Glazed in Sweet Butter

Lemon Lake Green Beans Steamed in Butter with Lemon Zest

Broccoli Almondine Steamed and Tossed with Sautéed Almonds

Mixed Vegetables Broccoli, Cauliflower, Carrots and Zucchini

Moments In Time Package

Choice of Buffet or Plated Service

All Dinner Entrees Include Mixed Greens or Caesar Salad, Rolls and Iced Tea

RECEPTION

Assorted Cheese Tray a Selection of Imported and Domestic Cheeses Garnished With Fresh Fruits and Served with Crackers.

Fresh vegetable Tray Blanched Tender Asparagus, Cherry Tomatoes, Fresh Fresh Celery, Carrots Served with Ranch Dressing.

Main Entrée (choice of one)

Chicken Marsalis Boneless Breast of Chicken Sautéed with sweet onions and
A Delicate Marsala wine Reduction Sauce.

Grilled Salmon Fresh Norwegian Salmon Grilled and Topped with a
Refreshing Papaya Salsa Sauce.

Teriyaki Tri Tip Thinly Sliced and Slow Roasted Tri-Tip of Beef Marinated
In Sweet Teriyaki Sauce.

Chicken Picata Breast of Chicken Sautéed in White Wine, Fresh lemon Juice
Garlic, Capers and Butter.

Beef in Garlic Sauce Prime Beef Sliced and Sautéed in lite Olive oil, Garlic
Oyster Sauce and Black Pepper.

Accompaniments (selection of one each)

Starch

Fancy Rice Pilaf White and Wild Rice Pilaf with Vegetables

Garlic Mashed Potato Whipped with Fire Roasted Garlic Cloves

Oven Roasted Potato Quartered White Rose Potatoes with Olive Oil and Paprika

Rosemary New Potato Baby Red Potatoes with Olive Oil and fresh
Rosemary.

Vegetables

Baby Carrots Glazed in Sweet Butter

Lemon Lake Green Beans Steamed in Butter with Lemon Zest

Broccoli Almandine Steamed and Tossed with Sautéed Almonds

Mixed vegetables Broccoli, Cauliflower, Carrots and Zucchini

Treasured Dreams Package

Choice of Buffet or Plated Service

All Dinner Entrees Include Mixed Greens or Caesar Salad, Rolls and Iced Tea

RECEPTION

Assorted Cheese Tray a Selection of Imported and Domestic Cheeses Garnished
With Fresh Fruits and Served with Crackers.

Fresh Vegetable Tray Blanched Tender Asparagus, Cherry Tomatoes, Fresh
Fresh Celery, Carrots Served with Ranch Dressing.

RECEPTION Hors D' Oeuvres (choice of two)

Spanakopita Phyllo Pastry with Fresh Spinach and Feta Cheese

Stuffed Mushrooms Mushroom Caps filled with a mixture of Fresh Spinach
And Feta Cheese.

Seared Cucumber Tuna on a Crisp Cucumber and Garnished with Wasabi.

Assorted Mini Quiche Bite Size Lorraine, Spinach, Mushroom and Chili Verde.

Mini Crabcakes Lump Crab Meat, Egg and Old Bay Seasoning w/Lime Dill Sauce.

Mini Spring Rolls A combination of Vegetables and Beef Wrapped in Egg Roll Wrapper, Deep Fried to Golden Brown.

Main Entrée (choice of two)

Chicken Marsala Boneless Breast of Chicken Sautéed with sweet onions and A Delicate marsala wine Reduction Sauce.

Grilled Salmon Fresh Norwegian Salmon Grilled and Topped with a Refreshing Papaya Salsa Sauce.

Teriyaki Tri Tip Thinly Sliced and Slow Roasted Tri-Tip of Beef Marinated In Sweet Teriyaki Sauce.

Chicken Picata Breast of Chicken Sautéed in White Wine, Fresh Lemon Juice Garlic, Capers and Butter.

Pork Tenderloin Seasoned and Grilled To Perfection Served with Teriyaki And Red Wine Sauce.

Beef Bourguignon Slices of Beef Sautéed in Onions, Seasoned with Black Pepper And a Dash of Dijon Mustard over Fettuccini. **Accompaniments (selection of two)**

Fancy Rice Pilaf White and Wild Rice Pilaf with Vegetables

Garlic Mashed Potato Whipped with Fire Roasted Garlic Cloves

Oven Roasted Potato Quartered White Rose Potatoes with Olive Oil and Paprika

Rosemary New Potato Baby Red Potatoes with Olive Oil and fresh Rosemary.

Lemon Lake Green Beans Steamed in Butter with Lemon Zest

Broccoli Almondine Steamed and Tossed with Sautéed Almonds

Mixed Vegetables Broccoli, Cauliflower, Carrots and Zucchini

Enchanted Memories Package

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All Dinner Entrees Include Mixed Greens or Caesar Salad, Rolls and Iced Tea

RECEPTION

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Fresh Vegetable Tray Blanched Tender Asparagus, Cherry Tomatoes, Fresh Fresh Celery, Carrots Served with Ranch Dressing.

RECEPTION Hors D' Oeuvres (choice of three)

Spanakopita Phyllo Pastry with Fresh Spinach and Feta Cheese

Stuffed Mushrooms Mushroom Caps filled with a mixture of Fresh Spinach And Feta Cheese.

Seared Cucumber Tuna on a Crisp Cucumber and Garnished with Wasabi.

Assorted Mini Quiche Bite Size Lorraine, Spinach, Mushroom and Chili Verde.

Mini Crabcakes Lump Crab Meat, Egg and Old Bay Seasoning w/Lime Dill Sauce.

Mini Spring Rolls A combination of Vegetables and Beef Wrapped in Egg Roll Wrapper, Deep Fried to Golden Brown.

Main Entrée (choice of three)

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A Delicate marsala wine Reduction Sauce.

Grilled Salmon Fresh Norwegian Salmon Grilled and Topped with a Refreshing Papaya Salsa Sauce.

Teriyaki Tri Tip Thinly Sliced and Slow Roasted Tri-Tip of Beef Marinated in Sweet Teriyaki Sauce.

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Mixed Vegetables Broccoli, Cauliflower, Carrots and Zucchini