

Your Wedding Dinner Package Includes...

- ◇ *Chocolate Fountain*
- ◇ *Champagne Toast for Everyone*
- ◇ *Four Hour Open Bar Including Name Brand Liquors, Premium House Wine, Domestic and Imported Beers, and Sodas*
- ◇ *One Hour Unlimited Hors d'Oeuvres to Include: Imported and Domestic Cheeses, Vegetable Crudité with Assorted Dips, Fruit Display with Whipped Cream and Chocolate Fondue, and Butler Passed Assorted Canapés*
- ◇ *Meal Selection of Your Choice*
- ◇ *Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of Teas*
- ◇ *Cake Cutting Service*
- ◇ *Floor Length White Table Linens*
- ◇ *Elegant Centerpieces with Fresh Rose Petals*
- ◇ *Complete Reception Setup and Cleanup*
- ◇ *Dance Floor and Staging for Head Table*
- ◇ *Romantic Jacuzzi Suite for the Bride and Groom*
- ◇ *One Year Anniversary Jacuzzi Suite Gift Certificate*
- ◇ *Discounted Sleeping Rooms for Your Out-of-Town Guests*
- ◇ *Complimentary Valet Parking for Overnight Guests*

Wedding Menu Enhancements

Hot Hors d' Oeuvres (priced per 50 pieces)

Mini Crab Cakes, Red Pepper Tartar Sauce ◇ \$105.00

Beef Tenderloin En Croute ◇ \$115.00

Wild Mushrooms in Puff Pastry ◇ \$85.00

Voodoo Chicken Wings, Two Sauces ◇ \$95.00

Oysters Rockefeller ◇ Market

Battered Artichoke Hearts with Marinara Sauce ◇ \$75.00

Sesame Chicken with Plum Sauce ◇ \$95.00

Vegetable Pot Stickers with Ginger Soy Sauce ◇ \$85.00

Spinach, Feta and Pinenut Stuffed Mushrooms ◇ \$85.00

Coconut Shrimp with Plum Sauce ◇ \$110.00

Chicken Tenders with Honey Mustard ◇ \$90.00

Porcini Rubbed Sirloin Medallions with Sun-Dried Tomato Aioli ◇ \$130.00

Scallop Wrapped with Smoked Salmon ◇ \$145.00

Roasted Vegetable Skewers ◇ \$85.00

Raspberry and Brie en Phyllo ◇ \$85.00

Beef or Chicken Brochettes, Two Sauces ◇ \$110.00

A 20% Service Charge and Applicable Sales Tax will be applied to all food and beverage.

Wedding Menu Enhancements

Cold Hors d' Oeuvres (priced per 50 pieces)

Jumbo Shrimp in Ice Bowl ◇ *Market*

Chilled Crab Claws ◇ *Market*

Smoked Scottish Salmon Canapé ◇ *Market*

Lobster Medallion with Asparagus Tip and Mustard Sauce ◇ *Market*

Gourmet Finger Sandwiches ◇ \$80.00

Tomato, Basil and Mozzarella Bruschetta ◇ \$90.00

Dungeness Crab with Caviar Crème Fraiche, Cucumber Cup ◇ \$155.00

Curried Chicken and Coconut Salad on Raisin Toast ◇ \$100.00

Guacamole and Salsa with Tostada Chips (Serves 25) ◇ \$40.00

Pretzels, Chips and Dip (Serves 25) ◇ \$40.00

Selection of Mixed Nuts (Serves 25) ◇ \$65.00

Priced Per person

Antipasto Display ◇ \$5.95

Prosciutto, Provolone, Salami, Pepperoni, Smoked Mozzarella, Roasted Peppers, Black and Green Olives, Artichoke Hearts and Asparagus, Served with Warm Focaccia

Side of Smoked Scottish Salmon ◇ *Market*

Served with Caviar and Traditional Condiments

Cold Poached Salmon ◇ *Market*

Cream Cheese, Capers, Cucumbers, Bagel Chips and Crostinis

A 20% Service Charge and Applicable Sales Tax will be applied to all food and beverage.

Plated Dinner Selections

Roulade of Chicken Breast ◇ \$49

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes, served with Wild Rice Pilaf, Broccoli with Brown Thyme Jus, and Market Salad of Baby Field Greens, Roma Tomatoes and English Cucumbers

Pecan and Mustard Crusted Chicken Breast ◇ \$49

Served with Garlic Whipped Mashed Potatoes, Fresh Seasonal Vegetable Medley, and Fresh Spinach Salad with Tomatoes, Mandarin Orange Segments, Toasted Pecans and Sweet Red Onion Vinaigrette

Grilled Chicken Breast ◇ \$49

With Wild Mushroom Sauce, served with Roasted Red Skin Potatoes, Grilled Seasonal Vegetables, and Fresh Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette

Roast Prime Rib of Beef ◇ \$54

With Natural Jus, Creamed Horseradish, Twice Baked Potatoes, Fresh Steamed Asparagus, and Fresh Caesar Salad with Parmesan Croutons

New York Strip Steak ◇ \$54

With Herb Roasted Wild Mushrooms, Garlic Whipped Mashed Potatoes, Fresh Glazed Baby Carrots with Dill, and Steakhouse Salad of Beefsteak, Tomatoes, Crumbled Bacon, and Bleu Cheese Dressing Over a Wedge of Iceberg Lettuce

Filet of Beef ◇ \$54

With Frizzled Onions and a Cabernet Demi Reduction Sauce, Roasted Red Skin Potatoes, Fresh Steamed Broccoli, and Fresh Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette

*All meal selections include Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Selection of Teas,
Artisan Rolls and Butter.*

A 20% Service Charge and Applicable Sales Tax will be applied to all charges.

Plated Dinner Selections

Herb Crusted Roasted Sirloin & Stuffed Chicken Breast ◇ \$57

Herb Crusted Roasted Sirloin and Spinach, Artichoke and Ricotta Stuffed Chicken Breast with a Red Pepper Sauce served with Duchess Potatoes, Fresh Steamed Broccoli, and Fresh Caesar Salad with Parmesan Croutons

Seared Tuna Fillet & Grilled Shrimp ◇ \$58

Grilled Pineapple Sauce Topped Tuna and Rosemary Skewered Grilled Shrimp with Garlic Herb Butter, Duchess Potatoes, Glazed Baby Carrots, and Fresh Spinach Salad with Raspberry Vinaigrette Dressing

Roasted Atlantic Salmon & Petite Filet of Beef ◇ \$59

Salmon with a Key Lime Citrus Sauce and Petite Filet of Beef with a Port Wine Demi Reduction Sauce, Wild Rice Pilaf, Grilled Vegetable Medley, and Market Salad of Baby Field Greens, Roma Tomatoes and English Cucumbers

Ahi Tuna ◇ \$51

Black Sesame Crusted Ahi Tuna, Roasted Red Skin Potatoes, Steamed Green Beans, and Fresh Spinach Salad with Dried Cherries, Toasted Pecans and Balsamic Vinaigrette Dressing

Atlantic Salmon ◇ \$50

Atlantic Salmon Roasted with Wild Mushroom and Fingerling Potatoes, Steamed Seasonal Vegetable Medley, and Fresh Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette Dressing

Vegetable Napoleon ◇ \$46

Fresh Seasonal Vegetables Tossed With Pasta and Marinara Sauce, Topped With a Grilled Portobello Mushroom, and Served With Fresh Caesar Salad with Parmesan Croutons

*All meal selections include Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Selection of Teas,
Artisan Rolls and Butter.*

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Buffet Dinner Selections

Traditional American Buffet ◇ \$54

Red Skin Potato Salad

Chilled Pasta Primavera

Fresh Spinach Salad with Raspberry Vinaigrette Dressing

Fresh Garden Salad with Choice of Dressing

Choice of Two Entrees:

Grilled Boneless Breast of Chicken, BBQ Pork Ribs, Sliced Pork Loin, Carved

Roast Beef au Jus, Pecan Crusted Atlantic Salmon

Steamed Seasonal Vegetables

Garlic Chive Mashed Potatoes

Italian Buffet ◇ \$55

Grilled Antipasto Display

Fresh Caesar Salad with Parmesan Croutons

Tossed Garden Salad with Italian Vinaigrette

Tomato and Buffalo Mozzarella Salad

Choice of Two Entrees:

Fettuccine Shrimp Scampi, Tortellini Primavera,

Chicken Parmesan, Lasagna (Meat or Vegetable)

Fresh Zucchini and Tomato Concasse

Roasted Redskin Potatoes

Italian Bread with Herb Olive Oil

Prime Rib Buffet ◇ \$57

Waldorf Salad

Penne Pasta Salad

Marinate Mushrooms and Artichoke Heart Salad

Fresh Garden Salad with Choice of Dressing

Fresh Caesar Salad with Parmesan Croutons

Carved Prime Rib of Beef au Jus with Creamy Horseradish

Select Second Entrée from the Following:

Breast of Chicken Dijon, Roast Pork Loin,

Chicken Cordon Bleu, Grilled North Atlantic Salmon

Seasonal Medley of Vegetables

Twice Baked Potatoes

*All meal selections include Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Selection of Teas,
Artisan Rolls and Butter.*

A 20% Service Charge and Applicable Sales Tax will be applied to all charges.

Additional Wedding Package Information

- 1. A la carte pricing is available.*
- 2. A non-refundable deposit of \$800 is due at the time of booking. 50% of your total estimated balance will be due three (3) months prior to your event. This is a non-refundable payment. Payment of the remaining final balance is due two (2) days prior to the event.*
- 3. There is no additional fee to offer more than one entrée to your guests. If you do have more than one entrée, you must provide place cards indicating the meal selection for each guest.*
- 4. An extra hour of unlimited open bar may be added for \$5 per person. A cash bar option is available.*
- 5. Rehearsal Dinners and Brunches are available with no extra room rental fees. See Catering Manager for details.*
- 6. Round tables are provided that seat 8 people to a table. Skirted tables include head table, cake table, hors d' oeuvres table, gift table, photo display tables, place card tables, and any tables needed by D.J.'s or other vendors.*
- 7. Children's meals are available for \$12.95. Young adult meal pricing is available to anyone under 21 that will not be consuming alcohol, but would like an adult meal. Please ask your Catering Manager for details.*
- 8. A tasting is included in the package. This will be scheduled after a signed contract is received. Up to four entrees may be selected, along with four salads. A total of six people may attend the tasting and the day and time is flexible.*
- 9. White floor length table cloths and white napkins are provided. Any colored linens or chair covers may be brought in from vendors.*
- 10. The Ballroom must be vacated by 1a.m.*
- 11. A discounted room block is available for out of town guests.*
- 12. We do offer a complimentary shuttle service to and from the Capital Regional International Airport.*