



Gold

PACKAGE INCLUDES

One Hour Hors d'Oeuvre Reception Prior to Dinner

Freshly baked brie and gourmet cheese spheres accompanied by a display of marinated & grilled vegetables, assorted flatbreads and crackers or choose three butlered hors d'oeuvres

Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads

Three-Tiered Wedding Cake

Buttercream frosting, one filling and your choice of design and style prepared by our own pastry chef

Chocolate Fondue Station or Chocolate Fountain

Includes your choice of three: strawberries, pineapple, animal crackers, pretzels, Oreo cookies, marshmallows, pound cake or rice crispy treats

Featured Appointments

- Upgraded floor-length linens and linen napkins
- Chair covers with sash
- Decorated bridal or sweetheart table with specialty linens
- House floral centerpieces

Beverage Service

- Self-serve coffee station for duration of reception
- Choice of soda bar or iced tea and lemonade station

Standard Overnight Room

MENU SELECTIONS

Butlered Hors d'Oeuvres (Choose 3)

- Mini Quiche
- Gruyere Cheese & Onion Tartlets
- Prosciutto & Melon Ball Lollipop
- Bacon Wrapped Asparagus
- Fresh Mozzarella and Grape Tomato Skewers
- BBQ Shrimp Wrapped in Bacon
- California Sushi Rolls
- Bruschetta Shooter with Crostini Paddle
- Jack Daniels Meatballs
- Coconut Chicken Skewer



Salad Selections

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots, Tossed with our Homemade Vinaigrette

Caesar Salad with Traditional Dressing

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears Tossed in a Merlot vinaigrette

Entrée Selections

Grilled Chicken Breast Topped with Lump Crabmeat, Shrimp and Finished with Béarnaise Sauce

Rice - Asparagus Spears

Roasted New York Strip Loin Topped with Frizzled Onions and Peppercorn Demi Glaze

Whipped Potatoes - Broccoli Spears

Chicken Breast Crusted with a Blend of Parmesan Cheese, Breadcrumbs and Herbs Pan Fired and Topped with Vodka Cream Sauce

Whipped Potatoes - Broccoli Spears

Chicken Breast Filled with Sun-Dried Cherry Bread Pudding Finished with a Vanilla Cream Sauce

Cous Cous - Baby Carrots

Bistro Steak with a Red Wine Demi Glaze

Roasted Tomato and Parmesan Risotto - Grilled Vegetable and Shrimp Skewer

Fresh Atlantic Salmon Brushed with a Bourbon Glaze

Pineapple Rice Cake - Julienne Vegetables

63.95 per guest

Menu items are subject to change

PACKAGE UPGRADES

- Chiavari Chairs Each \$9
- Chair Covers..... Starting at \$4
- Upgraded Linen for Guest Seating Tables..... Starting at \$16.50
- Upgraded Linen Napkins Each 75¢
- Additional Reception Hour Per Guest \$2
- Platinum China & Silver Flatware Per Guest \$4.50
- White Square China & Silver Flatware Per Guest \$4.50
- Chocolate Fountain..... Per Guest \$2.75
- Uplighting..... Starting at \$200
- Deluxe Sweets Table or Custom Candy Station Served for One Hour after Dinner..... Per Person \$4.75
- Silver Framed Table Numbers..... Per Table \$5