

# *Afternoon Wedding Package*

**\$39**

*One Hour Butler Passed Champagne with Champagne Toast*

*One Hour Reception in our Historic Lobby*

*Three Hour Reception in Our Grand Ballroom*

*Customized Wedding Cake*

*\*Other Embellishments Available Through Our Sales Professionals*

## ***Cocktail Hour to include:***

*Choice of 4 Butler Passed Hors D' Oeuvres from below:*

*Cheese and Fruit Horns Assorted Flaky Mini Quiche Proscuitto and Mellon*

*Sun dried Tomato and Pesto Crostini Sesame Chicken with Honey Mustard Sauce*

*Stuffed Mushrooms with Sausage & Grated Aged Provolone Smoked Chicken Beignet*

*Chipotle Pepper Chicken Salad Pinwheels Smoked Salmon on Pumpernickel Round*

*Cocktail Franks en Croute Swedish Meatballs Wild Mushroom and Goat Cheese Crostini*

## ***Plated Banquet to Include:***

### ***Choice of One Salad:***

*Tossed Garden Salad with Mixed Gourmet Greens, Tomato, Cucumber, and Sliced Red Onion; Choice of Two dressings*

*Caesar Salad with Foccacia Croutons and Fresh Grated Romano Cheese*

*Or*

*Fresh Fruit Salad over Field Greens with a Coconut Cream Dressing & Grilled Peaches*

### ***Choice of up to Three Entrees***

#### ***Twin Petite Tenderloin***

*Tournedos of Beef Tenderloin on a Crisp Potato Pancake with Sweet Vermouth Demi Glace*

#### ***Marinated London Broil***

*Sliced Thin with Mushroom Bordelaise*

#### ***Chicken Wellington***

*Boneless Chicken in a Puff Pastry with a Vegetable & Mushroom Duxelle in a Sherry Cream Sauce*

#### ***Chicken Milanese***

*Sautéed Herb Crusted Chicken with Lemon Butter Caper Sauce*

#### ***Spinach Ravioli***

*Cheese Filled in Sundried Tomato Cream Sauce*

#### ***Tortellini Carbonara***

*Cheese Tortellini Tossed with Romano Béchamel, Proscuitto, and Baby Peas*

#### ***Seafood Crepe***

*with Lobster, Crab, & Shrimp with a Sherry Cream Sauce*

#### ***Stuffed Salmon***

*With Crabmeat in Smoked Tomato Beurre Blanc*

#### ***Baked Orange Roughy***

*with Shrimp & Sherry Cream Sauce*

*All Entrees Served with Chef's Selection of Vegetable & Potato, Fresh Rolls & Butter*

*Coffee, Tea, Decaffeinated Coffee, & Iced Tea*

***Prices exclusive of 6% sales tax & 20% service charge***

***Prices Subject to Change***

# Beverages

## Hosted Bars

### Superior Bar

|       |  |         |              |
|-------|--|---------|--------------|
| Vodka | Stolichnaya & Absolut                              | Scotch  | Dewars       |
| Gin   | Tanqueray & Bombay Sapphire                        | Blend   | Crown Royal  |
| Rum   | Bacardi & Captain Morgan                           | Bourbon | Jack Daniels |
| Beer  | 2 Domestic, 1 Import                               | Tequila | Cuervo Gold  |
| Wine  | Merlot Chardonnay, White Zinfandel or Pinot Grigio |         |              |

### Premium Bar

|       |   |         |            |
|-------|---|---------|------------|
| Vodka | Smirnoff  | Scotch  | Cutty Sark |
| Gin   | Beefeater & Bombay                                  | Blend   | Seagrams 7 |
| Rum   | Bacardi   | Bourbon | Jim Beam   |
| Beer  | 2 Domestic  | Tequila | Zapata     |
| Wine  | Merlot, Chardonnay, White Zinfandel or Pinot Grigio |         |            |

### Open Bar Packages

#### Premium Bar

|                                    |
|------------------------------------|
| One Hour - \$10.00 per person      |
| Two Hour - add \$9.00 per person   |
| Three Hour - add \$8.00 per person |
| Four Hour - add \$7.00 per person  |
| Five Hour - add \$6.00 per person  |

#### Superior Bar

|                               |
|-------------------------------|
| One Hour - \$11.00 per person |
| Two Hour - add \$10.00 per “  |
| Three Hour - add \$9.00 per ” |
| Four Hour - add \$8.00 per “  |
| Five Hour - add \$7.00 per “  |

**Above Prices are Per Person and Exclusive of 20% Service Charge.**

### Cash Bar or Consumption Bar

|                |                                      |                 |        |
|----------------|--------------------------------------|-----------------|--------|
| Superior Brand | \$4.50--\$5.75                       | Imported Beer   | \$4.25 |
| Premium Brand  | \$4.25--\$5.50                       | Domestic Beer   | \$3.25 |
| Mineral Water  | \$1.75                               | Sparkling Water | \$1.75 |
| Cordials       | \$5.25--\$6.25                       | Soft Drinks     | \$1.50 |
| Superior Wine  | \$7.00 per glass, \$35.00 per bottle |                 |        |
| Premium Wine   | \$5.00 per glass, \$25.00 per bottle |                 |        |
| Champagne      | \$1.50 for toast, \$18.00 per bottle |                 |        |

All Bars Include: House Champagne, Peach Schnapps, Apple Fusion, Amaretto, Crème de Cafè, Vermouth Sweet & Dry, Triple Sec, Soda & Juice.

Bar surcharge of \$100.00+ applicable with cash bars and consumption bars.  
+ = 20% service charge

Consumption bar prices are subject to 20% service charge  
Prices Subject to Change