

WEDDING PACKAGE FOUR

HORS D'OEUVRES RECEPTION

Minimum 25 Guests

THE WEDDING COUPLE RECEIVES

Complimentary One Night Stay at Hotel
In Room Breakfast Service
In Room Wedding Night Amenity

PACKAGE INCLUDES

Dance Floor
Champagne Toast for the Head Table
Cutting, Plating & Boxing of the Wedding Cake
Round Mirror & Four Votive Candles per Table
Risers for Head Table
Clothed Cocktail Table
Tablecloths & Napkins

OPEN BAR

Two Hours

House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's "White Label" Scotch,
Courvoisier Cognac, Tanqueray Dry Gin, Bacardi Superior Rum, Suaza
Hornitos Tequila, Smirnoff Vodka

House Wines

Chardonnay, Cabernet, Merlot, White Zinfandel

Domestic Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Non-Alcoholic

Imported Beers

Heineken, Corona, Fat Tire, Blue Moon, Samuel Adams Boston Lager

Soft Drinks

Sprite, Coke, Diet Coke, Bottled Water

CHEESE & CRUDITES DISPLAY

International & Domestic Cheese paired with an Assortment of Fresh Cut Seasonal & Roasted Vegetables
Served with Assorted Crackers & Dips

SALAD STATION

Two Hours

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives,
Grilled Chicken, Shrimp, Bacon Bits, Sunflower Seeds, Candied Walnuts, Cheddar & Parmesan Cheese,
Red Onion, Cucumbers, Croutons, Chickpeas, Kidney Beans, Red Beets & Ranch, Balsamic & Parmesan Peppercorn Dressing

Prices subject to 8.9% Sales Tax & 24% Services Fees.

WEDDING PACKAGE FOUR

HORS D'OEUVRES RECEPTION

BUTLER-PASSED HORS D'OEUVRES

Choice of Four

Prosciutto Ham & Fresh Melon
Chicken Salad in Potato Cups
Artichoke Bottoms with Bay Shrimp Salad
Prosciutto Ham & Brie with Truffle Oil & Honey on Toasted Brioche
Lobster Deviled Eggs
Cucumber Cup with Crab Meat
Shrimp Ceviche
Gorgonzola & Walnut stuffed Potato Cups
Assorted Miniature Quiche
Chicken Pot Pie Empanadas
Buffalo Chicken Quesadillas
Fried Chicken Drumettes with Ranch Dressing
Baked Brie with Raspberry Coulis

Artichoke wrapped in Bacon & Gorgonzola Cheese
Spinach & Feta wrapped in Phyllo Dough
Asian Eggrolls with Sweet Chili Sipping Sauce
Chicken Satay
Steak & Cilantro Empanadas
Mini Beef Wellingtons
Beef Kabobs Teriyaki
Beef Skewers with Chimichurri Sauce
Seared Ahi Tuna with Pickled Vegetables
Sea Scallops wrapped in Bacon
Fried Shrimp with Cocktail Sauce
Pork Char Sui Lollipops
Pork Pot Stickers with Soy Dipping Sauce

CARVING STATION

Choice of One

Choice of Pepper Roasted Tenderloin, Whole Roasted Turkey Breast, or Salmon en Croute
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish, Basil Aioli
Cranberry Sauce & Freshly Baked Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee
Herbal Tea & Iced Tea

\$90 per guest