

DIAMOND WEDDING ENHANCEMENTS

Princess Package

Table Linen in White or Ivory

Chair Cover in White or Ivory

Napkin Color Choice

Head Table or Sweetheart Table

Centerpiece for each Table of a Hurricane Globe with White or Ivory Candle on Tiled Mirror

Votive Candles surrounding Wedding Cake

\$8.00 per person

Marquee Package

Table Linen in White or Ivory

Chair Cover in White or Ivory with Sash or Bow Color Choice

Napkin Color Choice

Head Table or Sweetheart Table

Centerpiece for each Table of a Hurricane Globe with White or Ivory Candle on Tiled Mirror

(2) Votive Candles surrounding Tiled Mirror

Votive Candles surrounding Wedding Cake

\$10.00 per person

Emerald Package

Table Linen in White or Ivory

Overlay Color Choice

Chair Cover in White or Ivory with Sash or Bow Color Choice

Napkin Color Choice

Head Table or Sweetheart Table

Centerpiece for each Table of a Hurricane Globe with White or Ivory Candle on Tiled Mirror

(4) Votive Candles surrounding Tiled Mirror

Votive Candles surrounding Wedding Cake

\$15.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

SILVER WEDDING PACKAGE

ONE HOUR WELCOME RECEPTION

Imported and Domestic Cheese Display Served with Assorted Crackers

Seasonal Sliced Fruit Display Served with Yogurt and Chocolate Dips

Choose two from the following:

Pinwheel Finger Sandwiches

Antipasto Display

Stuffed Mushrooms Caps

Mini Egg Rolls Served with Sweet & Sour Dipping Sauce

Mini Crab Cakes Served with Tangy Tartar Sauce

SALAD SELECTIONS

Served with Warm Dinner Rolls and Sweet Butter

Choose one from the following:

Fresh Seasonal Garden Salad with Assorted Dressings

Classic Caesar Salad with Toasted Croutons

ENTRÉE SELECTIONS

Choose up to three from the following:

CHICKEN MARSALA

Sautéed Breast of Chicken with a Marsala Wine and Garlic and Mushroom Butter Sauce

Served with Rice Pilaf and a Medley of Seasonal Vegetables

PASTA PRIMAVERA

Seasonal Vegetables tossed with Penne Pasta a Creamy Alfredo Sauce

SALMON SARDU

Norwegian Salmon Fillet with White Wine and Butter

Baked with Spinach, Artichoke and Mozzarella Cheese

Served with Rice Pilaf and a Medley of Seasonal Vegetables

ROAST PORK TENDERLOIN

Herb Encrusted Pork Tenderloin with a Mushroom Garlic Merlot Sauce

Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables

PRIME RIB

Large Cut Prime Rib served with Au Jus and a Cream Horseradish Sauce

Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables

Cut and Serve Wedding Cake

(Provided by bride and groom)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$65.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

GOLD WEDDING PACKAGE

ONE HOUR WELCOME RECEPTION

*Imported and Domestic Cheese Display Served with Assorted Crackers
Seasonal Sliced Fruit Display Served with Yogurt and Chocolate Dips*

Choose three from the following:

*Assorted Canapés
Bruschetta Italian, Greek, or Spanish
Stuffed Mushrooms Caps
Mini Crab Cakes Served with Tangy Tartar Sauce
Scallops Wrapped in Bacon
Spanakopita
Swedish Meatballs*

SALAD SELECTIONS

Served with Warm Dinner Rolls and Sweet Butter

Choose one from the following:

*Fresh Seasonal Garden Salad with Assorted Dressings
Classic Caesar Salad with Toasted Croutons
Baby Greens with Candied Walnuts, Blue Cheese, Dried Cranberries with Raspberry Vinaigrette*

ENTRÉE SELECTIONS

Choose up to three from the following:

PRIME RIB

*Large Cut Prime Rib served with Au Jus and a Cream Horseradish Sauce
Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables*

ROAST PORK TENDERLOIN

*Herb Encrusted Pork Tenderloin with a Mushroom Garlic Merlot Sauce
Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables*

SEAFOOD MIXED GRILL

*Shrimp, Scallops and Mahi-Mahi Grilled with Herb Butter
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

SHRIMP AND CHICKEN POMODORO

*Marinated Shrimp and Chicken Breast, Sautéed and topped with Sun Dried Tomatoes,
Capers, Onions, Mushrooms and served over Penne Pasta*

FILET MIGNON

*Large Cut Filet Mignon finished with a Cabernet, Mushroom Sauce
Served with Roasted Red Potatoes and a Medley of seasonal vegetables*

CHICKEN PICCATA

*Chicken Breast seasoned and Sautéed with White Wine, Garlic, Cappars and Butter,
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

GRILLED SALMON

*Herb Grilled Salmon with Lemon Shallot Butter Sauce
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

Cut and Serve Wedding Cake

*(Provided by bride and groom)
An Assortment of Petit Fours*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$75.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

PLATINUM WEDDING PACKAGE

ONE HOUR WELCOME RECEPTION

*Imported and Domestic Cheese Display Served with Assorted Crackers
Seasonal Sliced Fruit Display Served with Yogurt and Chocolate Dips*

Choose four from the following:

*Assorted Canapés
Bruschetta Italian, Greek, or Spanish
Stuffed Mushrooms Caps
Mini Crab Cakes Served with Tangy Tartar Sauce
Scallops Wrapped in Bacon
Coconut Shrimp Served with a Caribbean Dipping Sauce
Mini Stuffed Cucumber
Spanakopita
Swedish Meatballs*

SALAD SELECTIONS

Served with Warm Dinner Rolls and Sweet Butter

Choose one from the following:

*Fresh Seasonal Garden Salad with Assorted Dressings
Classic Caesar Salad with Toasted Croutons
Baby Greens with Candied Walnuts, Blue Cheese, Dried Cranberries with Raspberry Vinaigrette*

ENTRÉE SELECTIONS

Choose up to three from the following:

PRIME RIB

*Large Cut Prime Rib served with Au Jus and a Cream Horseradish Sauce
Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables*

SEAFOOD MIXED GRILL

*Shrimp, Scallops and Mahi-Mahi Grilled with Herb Butter
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

SHRIMP AND FARFALLE ALFREDO

*Large Shrimp Sautéed with Butter, Wine and Garlic
Served over Bowtie Pasta in a Creamy Alfredo Sauce*

FILET MIGNON

*Large Cut Filet Mignon finished with a Cabernet, Mushroom Sauce
Served with Roasted Red Potatoes and a Medley of seasonal vegetables*

FILET MIGNON COMBINATION

Petit Filet Mignon

*Accompanied with Sautéed Chicken Breast with Buerre Blanc or Herb Grilled Shrimp
Served with Roasted Red Potatoes and a Medley of Seasonal vegetables*

CHICKEN PICCATA

*Chicken Breast seasoned and Sautéed with White Wine, Garlic, Cappers and Butter,
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

GRILLED SALMON

*Herb Grilled Salmon with Lemon Shallot Butter Sauce
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

Cut and Serve Wedding Cake

(Provided by bride and groom)

An Assortment of Petit Fours and Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$85.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

THE GRAND BUFFET

ONE HOUR WELCOME RECEPTION

Imported and Domestic Cheese Display Served with Assorted Crackers
Seasonal Sliced Fruit Display Served with Yogurt and Chocolate Dips

Choose four from the following:

Assorted Canapés
Bruschetta Italian, Greek, or Spanish
Stuffed Mushrooms Caps
Mini Crab Cakes Served with Tangy Tartar Sauce
Scallops Wrapped in Bacon
Coconut Shrimp Served with a Caribbean Dipping Sauce
Mini Stuffed Cucumber
Spanakopita
Swedish Meatballs

SALAD SELECTIONS

Served with Warm Dinner Rolls and Sweet Butter

Choose two from the following:

Fresh Seasonal Garden Salad with Assorted Dressings
Classic Caesar Salad with Toasted Croutons
Baby Greens with Candied Walnuts, Blue Cheese, Dried Cranberries with Raspberry Vinaigrette
Tomato and Mozzarella Salad with Fresh Basil and Balsamic Vinaigrette
Fresh Seasonal Fruit Salad

ENTRÉE SELECTIONS

Choose up to three from the following:

Grilled Pork Tenderloin Medallions and Finished with a Wine Demi Glace'
Chicken Sautéed in a Lemon Butter White Wine Sauce
Boneless Baked Chicken Breast Sardou
Shrimp and Chicken served over Bowtie Pasta Alfredo
Grilled Atlantic Salmon served in a Lemon Butter Sauce
Tender Beef Tips in a Mushroom Sauce and served over Buttered Egg Noodles
Mahi-Mahi Grilled, Blackened or Baked
Crab Stuffed Sole with Burre Blanc
Macadamia Encrusted Mahi-Mahi
London broil with Mushroom Demi Glaze

Choose up to three from the following:

Roasted Seasoned Potatoes, Potatoes Au Gratin or Garlic Mashed Potatoes
Rice Pilaf or Wild Rice Medley
Penne Pasta with Creamy Alfredo Sauce, Fettuccini Prima Vera or Bowtie Pomodoro
Steamed Vegetable Medley
Green Beans Almandine, Baby Carrots, Broccoli Normandy or Sugar Snap Peas
Asian Stir-Fry Vegetables
Buttered Brussels Sprout or Creamed Spinach

Cut and Serve Wedding Cake

(Provided by bride and groom)

An Assortment of Petit Fours and Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Hot Tea and Ice Tea

\$95.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

ADDITIONAL ENHANCEMENTS

ACTION STATIONS

Carving Attendant \$50.00 per station

JACK DANIELS GLAZED HAM

Slow Smoked Ham Basted with a Jack Daniels Glaze Sliced to Order

Served with Assorted Rolls, Spicy Mustard with a Touch of Horseradish and Tarragon Mayonnaise

\$130.00 Serves 50 people

ROASTED TURKEY

Tender Roasted Turkey with White and Dark Meat

Carved to Order Served with Assorted Rolls Served with Cranberry Sauce and Mayonnaise

\$110.00 Serves 40 people

ROAST PRIME RIB

Slow Roasted Prime Rib Seasoned with Fresh Garlic and Rosemary Sliced to Order Served with Assorted Rolls and Creamy Horseradish Sauce and Pomerey Mustard

\$250.00 Serves 60 people

SUSHI

(Two hours)

Assorted Sushi Rolls accompanied by Soy Sauce, Wasabi and Pickled Ginger

\$15.00 per person

CHOCOLATE FOUNTAIN

(Two hours)

Milk, Dark or White Chocolate Fountain

Served with Fresh Strawberries, Pineapple Chunks, Pretzels, Marshmallows and Pound Cake

\$10.00 per person

SWEET DREAMS

(Two hours)

Assorted Petite Fours, Chocolate Covered Strawberries, Mini Éclairs and Canollies

\$10.00 per person

The above prices do not include 20% Service Charge and the 7% State Taxes.

BEVERAGE SERVICE

Bartender Fee of \$50.00 per Bar for up to 4 hours.

Each additional hour, the fee is \$25.00 per hour, per bar if the bar revenue does not exceed \$250.00 per hour.

HOSTED BAR

(By the hour)

Hosted Bar includes Domestic and Imported Beer, House Wine, Soft Drinks and Bottled Water.

HOUSE BRANDS

1 st Hour	\$13.00 per person
2 nd Hour	\$10.00 per person
3 rd Hour	\$14.00 per person
4 th Hour	\$18.00 per person

CALL BRANDS

1 st Hour	\$15.00 per person
2 nd Hour	\$12.00 per person
3 rd Hour	\$16.00 per person
4 th Hour	\$20.00 per person

PREMIUM BRANDS

1 st Hour	\$18.00 per person
2 nd Hour	\$15.00 per person
3 rd Hour	\$19.00 per person
4 th Hour	\$23.00 per person

LIMITED HOSTED BAR

(By the hour)

Limited Hosted Bar includes Domestic and Imported Beer, House Wines, Soft Drinks and Bottled Water

1 st Hour	\$6.00 per person
2 nd Hour	\$9.00 per person
3 rd Hour	\$12.00 per person
4 th Hour	\$15.00 per person

ON CONSUMPTION

HOSTED BAR

House Brand	\$3.75 per drink
Call Brand	\$4.50 per drink
Premium Brand	\$6.00 per drink
Domestic Beer	\$3.00 per bottle
Imported Beer	\$3.50 per bottle
House Wine	\$3.75 per glass
Soft Drink	\$2.00 per bottle
Bottled Water	\$2.00 per bottle

CASH BAR

House Brand	\$4.00 per drink
Call Brand	\$5.00 per drink
Premium Brand	\$6.50 per drink
Domestic Beer	\$3.50 per bottle
Imported Beer	\$4.00 per bottle
House Wine	\$4.00 per glass
Soft Drink	\$2.50 per bottle
Bottled Water	\$2.50 per bottle

COCKTAIL PUNCHES

(Price per gallon)

Champagne Punch	\$50.00	Margarita	\$60.00
Mimosa Punch	\$55.00	Planters Punch	\$50.00
Bloody Mary	\$60.00	Mai Tai	\$65.00

KEGS OF BEER

Domestic	\$225.00	Imported	\$250.00
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