

Wedding Package

Total of 5 Hours

Cocktail Hour

An Elegant one hour Reception with Four Hour Open Bar
Including All mixed drinks,
cordials, beers, wines juices and soft drinks
and unlimited hors d'oeuvres passed and in stations for one hour

Dinner

Champagne Toast with fresh strawberry

Fresh Fruit Cocktail, Soup Du Jour or
Iced Melon with Strawberry

Penne Pasta in a Vodka Sauce / Stuffed Rigatoni in a Pink Sauce
Risotto

Mixed Tri Color Salad with House Dressing or Caesar Salad

Entree

(Guest Choice of Two)

Sole or Tilapia Mediterano

Filet Mignon with truffle sauce * \$12.00 ex

Veal or Chicken Francaise or Marsala

Stuffed Copon with wild Rice

Ahi Tuna * m/p

Ceder Plank Salmon with a Maple Thyme Glaze

Walnut Crusted Sea Bass With a Orange Ginger Sauce * \$5.00

Prime Rib of Beef aus jus * \$12.00

Chicken ala Paris (Chicken topped with roasted red peppers,
eggplant and topped with baked mozzarella cheese
in chardonnay sauce)

Chateau Briand *

Surf & Turf* M/P

All Entrees served with Sauteed Fresh Vegetables

Roasted Red Potato and assorted rolls & Butter

Dessert

Tiered Wedding Cake

Coffee, Tea, Decaf Coffee

Five Hours Premium Cocktals with Dinner

Choice of Linen Colors.

Candles on each table

Chair Covers with Sash

Additional Stations *

Pasta Station \$4.00

International Coffee Cart \$3.00

International and Domestic Cheese Display

Iced Raw Garden Vegetables with Onion Dressing

Fresh Seasonal Fruit Display \$4.95

Raw Sea Food Bar m/p

Assorted Miniature Pastries & Cookies \$4.50

Venetian Table \$9.95

Ice Carving \$230.00

Banana Flambee' Cart \$2.50

Melon Carvings P/A

\$72.00 (\$80.00 Sat. Night) Plus Tax & Gratuity

Maitre D Gratuity \$200.00

We can also make a custom menu for you.

7 Day notice required of final Guarantee number

No party is confirmed without contract & Deposit

Deposit of \$600.00 due upon signing contract

Payment due 7 Days Prior to Affair

Cash or Certified Check

(* Additional)