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**Wedding Celebrations**

***The Engagement Party***

*Whether you prefer to declare the happy news to an intimate party of family and friends or a cast of hundreds, Wellington National can provide the perfect atmosphere for the Announcement. Many couples enjoy a lighthearted theme party for their engagement, in contrast with the more formal celebrations to come. Our Wedding Director is never short of innovative and entertaining ideas.*

***The Rehearsal Dinner***

*If the prospect of the next day is taking the edge off your appetite, nothing could be more suitable than an exquisitely presented themed dinner for your family and friends to share. At Wellington National, your rehearsal dinner can be every bit as memorable as your wedding day. From sumptuous menus to spectacular venues, we guarantee an event with taste.*

***An Informal Wedding Brunch***

*Serving a wedding Brunch is becoming an increasingly popular way to celebrate a marriage, and lends itself particularly well to smaller, less formal gatherings*.

***A Traditional Wedding Luncheon***

*Wellington National is a delightfully charming setting for a wedding luncheon. Whether you prefer an intimate setting or our inviting outdoor Courtyard we can make your luncheon a fabulous success.*

***A Well Designed Cocktail Reception***

*For large or small numbers, nothing is more successful than a reception buffet or cocktail party. Our exquisite Courtyard and Poolside is a space made just for weddings ~ spacious, Bright, and airy.*

***An Elegant Dinner and Dance***

*For a wedding with true glamour, nowhere compares to the Grand Forest Ballroom. Simply stated, our Ballroom lends itself to beautiful and romantic weddings.*

***Wedding Reception Packages***

***The Following Amenities are***

***Included with your wedding package***

Servers & Bartender(s), China, Glassware, and Silverware,

Butler Passed Hors d’ Oeuvres,

Champagne Toast for You and Your Guests,

Complimentary Cake Service on Painted Plate,

Floor Length White Linens with Matching Napkins

Votive Candles on Each Table

Full Access to the Club for Pictures Prior to the Reception

**Four-Hour Open Bar**

*Serving Name Brand Liquor’s, Double Dog Dare House Wine Selection, Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot,*

*Cruse Brut Champagne*

*Miller Lite, Michelob Ultra, Yuengling Lager, Corona, Heineken*

*Assorted Soft Drinks, Bottled Water & Pellegrino*

**Cocktail Reception**

**Reception Station**

*Imported and Domestic Cheese Display*

*Baguettes, Flatbreads, Gourmet Crackers and Fresh Fruit Garnish*

**Butler Passed Hors d’ Oeuvres**

*Please Select Four*

**Cold Hors d’ Oeuvres**

*Smoked Salmon Served on Cucumber Rounds*

*Fresh Tomato Bruschetta*

*Baby Red Bliss Potatoes with Prosciutto and Black Pepper Boursin*

*California Rolls with Wasabi, Soy Sauce and Pickled Ginger*

*Chilled Jumbo Shrimp Cocktail with Ketel One Cocktail Sauce*

*Asparagus Wrapped in Prosciutto*

*Mexican Bruschetta Served on a Crispy Tortilla*

**Hot Hors d’ Oeuvres**

*Spring Rolls with Chili Soy Sauce*

*Deluxe Beef Wellington*

*Spinach and Feta Phyllo Triangle*

*Sesame Chicken Tenders with Peanut Dipping Sauce*

*Rosemary Dijon Crusted Lollipop Lamb Chops*

*Pan Seared Chicken Pot Stickers with Hoisin Sauce*

*Binks Signature Wild Mushroom Risotto Cakes*

*Brie Beggars Purse with Pears and Almonds*

*Crab Rangoon with Sweet and Sour Dipping Sauce*

*Petite Crab Cakes with Mango Fruit Salsa*

*Mushrooms Stuffed with Garlic and Boursin Cheese*

*Petite Grilled Cheese Served with Tomato Bisque*

***Blissful Love Dinner Stations***

**Elaborate Antipasto Display**

*Roasted Red and Yellow Peppers, Marinated Wild Mushrooms, Imported Provolone Cheese, Genoa Salami, Prosciutto, Marinated Artichoke Hearts, Kalamata Olives and Fried Zucchini and Asparagus, Grape Tomatoes and Perlinni Buffalo Mozzarella tossed with Fresh Basil and Extra Virgin Olive Oil*

*Served with Breadsticks*

**\*Pasta Station ~ Chef Attended**

***Please Select Two Pastas***

*Penne, Orecchiette, Smoked Mozzarella and Portobello Mushroom Ravioli,*

*Lobster Ravioli, Farfalle and Rotelle*

***Please Select Two Sauces***

*Ala Vodka, Pesto, Marinara, Perlinni Mozzarella and Smoked Tomato or Alfredo Sauce*

***Selection of Ingredients to include*** *Prosciutto, Mushrooms, Peas, Shrimp,*

*Roasted Peppers, Artichoke Hearts, Chicken Breast and Spinach*

*Served with Garlic Bread Sticks and Asiago Cheese*

**From Silver Chafing Dishes**

*Chicken Marsala ~ Wild Mushrooms and Marsala Wine*

*Tilapia Oreganato ~ Topped with Fresh Herbs and Breadcrumbs*

*Long Italian Green Beans with Roasted Red Peppers*

*Garlic Mashed Potatoes*

**Dessert Station**

*Miniature Sampling of Petite Fours, Éclairs, Cream Puffs,*

*Fresh Fruit Display with Seasonal Berries*

*Chocolate Dipped Strawberries*

*Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea*

Eighty-Eight Dollars Per Person\*\*

\*A chef is required at a rate of One Hundred Fifty dollars

\*\*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Facility Use Fees will apply

***Majestic Night Dinner Stations***

**Salad Display**

***Please Select Three***

~***Sunburst Salad*** *with Artisan Greens, Mandarin Oranges, Toasted Almonds,*

*Roasted Cherry Tomatoes, Homemade Wonton Strips, Goat Cheese Crumbles, Pineapple Cranberry Vinaigrette*

*~****Classic Caesar Salad*** *with Garlic Croutons and Parmesan Cheese*

*~****Mixed Greens Salad*** *with Cucumbers, Cherry Tomatoes, Dried Cranberries, Candied Walnuts, and Crumbled Gorgonzola Cheese, White Balsamic Vinaigrette*

*~****Caprese*** *Vine Ripened Red Tomatoes, Fresh Mozzarella & Basil and Balsamic Drizzle*

*~****Marinated Grilled Vegetable Platter***

***~Breaded Asparagus with Roasted Red Peppers***

***~Haricot Vert and Portobello Mushrooms Salad***

**\*Carvery Station ~ Chef Attended**

***Please Select Two***

~*Dijon Glazed Turkey Breast with Cranberry Orange Chutney*

*~Mojo Marinated Pork Loin with Apple Chutney*

*~Honey Mustard Salmon or Miso Glazed Salmon*

*~Whole New York Strip Loin with Cipollini Onion Crème Fraîche*

Accompanied by a Colorful Vegetable Medley

and an Assortment of Warm Dinner Rolls

**Baked Potato Bar**

***Baked Idaho Potatoes and Baked Sweet Potatoes***

*Hand Split Accompanied by an Array of Toppings to include*

*Butter, Sour Cream, Chives, Shredded Cheddar Cheese and Bacon Bits*

*Brown Sugar and Mini Marshmallows*

**\*Dessert Station ~ Chef Attended**

*Bananas Foster ~ Fresh Bananas sautéed in Butter,*

*Brown Sugar and Meyers Platinum Rum*

*Served over Vanilla Ice Cream*

*Accompanied by Cheesecake Spring Rolls*

Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea

Ninety-Four Dollars per person\*\*

\*A chef is required at a rate of One Hundred Fifty dollars

\*\*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Facility Use Fees will apply

***Pure Elegance Dinner Buffet***

**Salads**

***Please Select Three***

~ ***Sunburst Salad*** *with Artisan Greens, Mandarin Oranges, Toasted Almonds,*

*Roasted Cherry Tomatoes, Homemade Wonton Strips, Goat Cheese Crumbles, Pineapple Cranberry Vinaigrette*

~***Classic Caesar Salad*** *with Garlic Croutons and Parmesan Cheese*

*~****Mixed Greens Salad*** *with Cucumbers, Cherry Tomatoes, Dried Cranberries, Candied Walnuts, and Crumbled Gorgonzola Cheese with a White Balsamic Vinaigrette*

*~****Caprese*** *Vine Ripened Red Tomatoes, Fresh Mozzarella, Basil, Balsamic Drizzle*

*~****Marinated Grilled Vegetable Platter***

***~Breaded Asparagus with Roasted Red Peppers***

***~Haricot Vert and Portobello Mushrooms Salad***

Served with an Assortment of Warm Dinner Rolls and Sweet Creamery Butter

**Entrees**

***Please Select Three***

~***Sautéed Chicken Medallions*** *and Wild Mushrooms with a Marsala Wine Sauce*

*~****Chicken Breast Stuffed*** *with Portobello Mushrooms, Roasted Tomatoes and*

*Boursin Cheese with a Lemon Beurre Blanc*

*~****Roasted Pork Loin*** *with Au Jus*

*~****Sliced New York Strip*** *with a Pinot Noir Reduction*

*~****Beef Tenderloin Medallions*** *with Black Peppercorn Merlot Reduction*

*~****Salmon*** *with Boursin Cream Sauce*

*~****Potato Crusted Cod*** *with Sherry Crème Sauce*

**Accompaniments**

***Please Select Two***

~*Asparagus and Baby Carrots*

*~Green Beans with Roasted Red Peppers*

*~Zucchini, Squash, and Carrot Vegetable Medley*

*~Binks Signature Wild Mushroom Risotto Cakes*

*~Whipped Garlic Potatoes*

*~Roasted Rosemary and Garlic Red Bliss Potatoes*

*~Baked Potato Wedges with Bacon and Bleu Cheese*

*~Wild Rice Pilaf*

*~Yellow Rice and Black Beans*

**\*Dessert Station ~ Chef Attended**

***Strawberry Crepes*** *filled with Sliced Fresh Strawberries tossed with Sugar, Butter,*

*Framboise and Toasted Almonds topped with Amaretto Infused Crème Anglaise*

*Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea*

One Hundred Four Dollars per person\*\*

\*A chef is required at a rate of One Hundred Fifty dollars

\*\*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Facility Use Fees will apply

***Happily Ever After Plated Dinner***

**Salad**

***Please Select One***

***Sunburst Salad*** *with Artisan Greens, Mandarin Oranges, Toasted Almonds,*

*Roasted Cherry Tomatoes, Homemade Wonton Strips, Goat Cheese Crumbles, Pineapple Cranberry Vinaigrette*

***Caprese Stack*** *Sliced Red & Yellow Beefsteak Tomatoes, Fresh Buffalo Mozzarella, Fresh Basil, Drizzled with a Balsamic Glaze & Basil Infused EVOO*

***Mixed Greens Salad*** *with Cucumbers, Cherry Tomatoes, Dried Cranberries, Candied Walnuts, Crumbled Gorgonzola Cheese with White Balsamic Vinaigrette Drizzle*

***Baby Spinach****, Grilled Strawberries, Toasted Almonds, Red Onions, Crumbled White Stilton & Apricot Cheese, Pineapple Cranberry Vinaigrette Drizzle*

Assortment of Warm Dinner Rolls and Sweet Creamery Butter

**Entrées**

*(Pre Select up to two Entrees, the count of each is needed with the final guarantee. An identification system is required on the place cards. The price per person is reflected by the higher price of the two selections.*

***Grilled Chicken Breast with Wild Mushrooms and a Marsala Wine Sauce***

*$77.00 per person*

***Chicken Breast stuffed*** *with Boursin Cheese and Wilted Spinach,*

*Lemon Beurre Blanc*

*$79.00 per person*

***Cedar Plank Atlantic Salmon*** *with Pommery Mustard Cream Sauce*

*$77.00 per person*

***Lightly Blackened Sea Bass****, Lemon Chardonnay Beurre Blanc*

*$93.00 per person*

***Pan Seared Halibut****, Sherry Cream Sauce*

*$85.00 per person*

***Filet Mignon,*** *Pink Peppercorn Reduction*

*$93.00 per person*

***Prime Rib of Beef****, Natural Au Jus*

*$88.00 per person*

**Signature Duet Entrée Options**

***Stuffed Chicken Breast*** *with Roasted Red Peppers, Cremini Mushrooms and Fresh Mozzarella, Creamy Sundried Tomato Sauce*

*&*

***Maryland Lump Crab Cake,***

*Garlic Lemon Aioli*

*$88.00 per person*

***Chicken Princess****, Roasted Red Peppers, Asparagus and Boursin Cheese*

*&*

***Grilled Jumbo Gulf Shrimp Fra Diablo***

*$88.00 per person*

***Chicken Balsamico***

*&*

***Yellow Tail Snapper***

*$84.00 per person*

***Petite Filet Mignon***

*Pink Peppercorn Reduction*

*&*

***Lightly Blackened Sea Bass****, Lemon Chardonnay Beurre Blanc*

*$104.00 per person*

**Accompaniments**

**Please select Two**

*Zucchini Timbale, filled with Red Pepper, Broccoli Crown, and Baby Carrot*

*Baby Carrots and Pencil Asparagus*

*Roasted Zucchini and Yellow Peppers with Garlic and Herbs*

 *Wild Mushroom Risotto Cake with Fried Leeks*

*"His and Hers" Potatoes (Reggiano Crusted Garlic Whipped Potato and Brown Sugar/Maple Butter Whipped Sweet Potato, Presented in a Potato Coupette)*

 *Dauphine Potatoes*

*Rosemary and Thyme Fingerling Potatoes*

**Dessert**

***Please Select One***

***Jumbo Ice Cream Cannoli****, Dipped in Chocolate¸ Drizzled with a Warm Carmel Sauce*

***Warm Flourless Chocolate Cake*** *with Decadent Chocolate Sauce*

***Key Lime Crème Brûlée*** *Served in a Martini Glass*

*Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea*

A twenty-two percent service charge and 6% sales tax will be added to all food and beverage arrangements. Facility Use Fees will apply