

Twin Hearts Romance Package All Inclusive Package Includes

Hotel Accommodations

Elegant accommodations in one of our luxurious Jacuzzi rooms for the bride and groom

Wedding Cake

Choose the cake of your dreams from a selection of award winning, custom designed wedding cakes

Floral Centerpieces

Select a beautiful fresh floral arrangement for your guests' tables and a matching centerpiece for the head table

Chair Covers

For a more formal touch, select from custom chair covers with coordinating color sashes

Event Coordinator

Our friendly wedding coordinators can prepare elegant, customized wedding packages that save you time, effort and money while ensuring that your wedding day is special

White Glove Service

Elegant Display of Cheese with Fresh Sliced Fruits and Vegetables

Dazzling Display of Hot and Cold Hors D'oeuvres

(Approximately 5 pieces per person)

Four Course Dinner

\$25 credit towards your rehearsal dinner at The Yard Restaurant

*These packages are available for weddings of 50 guests or more held at The Executive Court Banquet Facility. Prices for these packages **include all taxes and gratuities**. All prices are subject to change without notice.*

For more information call

The Executive Court Banquet Facility (603) 626-4788



Twin Hearts Romance Package Pricing

All Inclusive Package Includes All Food, Taxes, Gratuities, Cake, Floral Centerpieces, Hotel Accommodations for the Bride and Groom, and Chair Covers with Sashes

	<u>100+ guests</u>	<u>50-99 guests</u>
Chicken Picatta <i>Sautéed chicken breast with roasted red peppers, asparagus and capers, finished with a lemon garlic white wine sauce</i>	70	74
Chicken Marsala <i>Chicken sautéed with prosciutto, wild mushrooms and finished with a light Marsala wine sauce</i>	71	75
Apple Cider Chicken <i>Chicken is marinated in apple cider and seasonings, char-grilled and served with a hard cider jus and an apricot cranberry relish</i>	70	74
Pan Roasted Stuffed Chicken <i>Stuffed chicken with roasted apples, spiced pecans, dried cherry dressing, on a pool of sage shallot veloute</i>	71	75
Broiled Salmon <i>Served on a puff pastry with wilted spinach finished with a champagne tarragon cream</i>	72	76
Tenderloin of Beef <i>Pan roasted sliced tenderloin is served on a bed of wild mushroom demi glace</i>	81	85
Filet au Poivre <i>Filet lightly seasoned then grilled placed on a pool of cognac cream with green peppercorns and grilled scallions</i>	82	86
Pork Tenderloin <i>Pork tenderloin is seared with seasonings then roasted, sliced and finished with a sherry cream sauce</i>	70	74
Rack of Lamb <i>Lamb rack rubbed with Dijon, chopped garlic and bread crumbs on a pool of a vodka blackberry sauce</i>	97	101
Executive Court English Cut Prime Rib <i>Two thin slices of slow roasted prime rib with a rosemary demi glace</i>	73	77
Filet and Baked Stuffed Shrimp <i>Seasoned filet is charbroiled then placed on a pool of béarnaise sauce and garnished with two baked stuffed shrimp</i>	85	89
Filet and Apple Cider Chicken <i>Seasoned filet is charbroiled then placed on a pool of béarnaise sauce served with a char-grilled apple chicken finished with an apricot cranberry relish and a hard cider jus</i>	84	88
Award Winning Yard Cut Prime Rib <i>Seasoned and slow roasted served with au jus</i>	85	89
Sea Bass <i>Served with charred tomatoes and asparagus finished with a saffron lobster sauce</i>	73	77
Bountiful Buffet <i>Roast Tenderloin of Beef with Madeira Sauce, Gulf Shrimp, Sea Scallops and Tender Lobster in a Newburg Sauce, Chicken Picatta, Chef's Potato and Vegetable, Executive Court Salad and Fresh Warm Rolls</i>	82	86

Split Menu fee \$1.00 per person (2 entrees)