

Afternoon Package



PRICING

\$37.00 PER PERSON

INCLUSIVE OF TAX
AND SERVICE
CHARGE

RECEPTION MUST
END BY 4:00 PM

WEDDING PACKAGE INCLUDES

CUSTOM DÉCOR PACKAGE
GOURMET BEVERAGE STATION
CAKE CUTTING
ALL TAXES AND GRATUITIES
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS



LOVE BIRD BRUNCH BUFFET

CHOICE OF 6 SELECTIONS

*CHEESE BLINTZES WITH BLUEBERRY SAUCE

*PECAN ENCRUSTED BRIE
WITH GOURMET CRACKERS

*FLUFFY SCRAMBLED EGGS

*APPLE SMOKED BACON

*LINGUINE WITH BAY SHRIMP IN A PESTO SAUCE
WITH SUN DRIED TOMATOES AND BLACK OLIVES

*SLICED HAM & TURKEY
SERVED WITH GOURMET ROLLS

*SALAMI CORONETS

*VEGETABLE CRUDITE WITH DIP

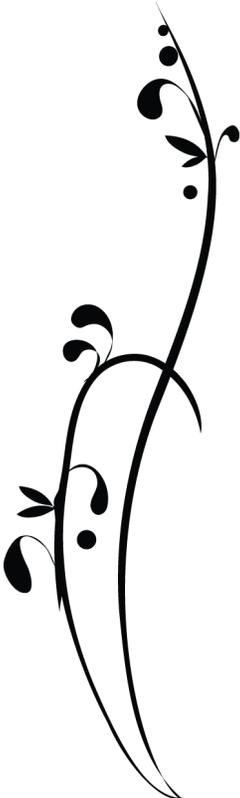
*IMPORTED AND EXPORTED CHEESE DISPLAY
WITH CRACKERS

*TORTILLA PINWHEELS

*SWEDISH MEATBALLS

*MINI CHIMICHANGAS WITH SALSA

*CHILI CON QUESO, SALSA, AND GUACAMOLE
WITH TRI COLOR TORTILLA CHIPS



Lilac Package



PRICING

\$42.50 PER PERSON

INCLUSIVE OF TAX
AND SERVICE
CHARGE

MINIMUM OF
100 PEOPLE

WEDDING PACKAGE INCLUDES

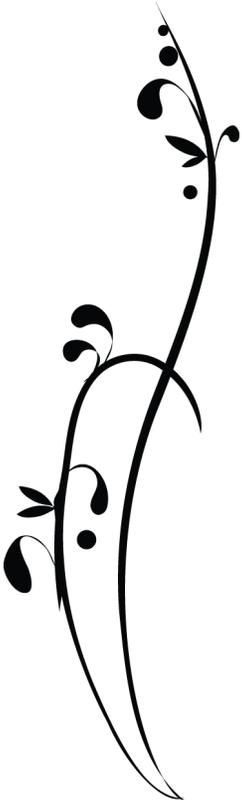
CUSTOM DÉCOR PACKAGE
GOURMET BEVERAGE STATION
CAKE CUTTING
SUITE FOR BRIDE & GROOM
BREAKFAST FOR BRIDE AND GROOM
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS
ALL TAXES AND GRATUITIES



HORS D' OEUVRES

CHOICE OF 3 HOT AND 3 COLD SELECTIONS

- *PETITE QUICHE
- *SPICY CHICKEN WINGS
- *CHICKEN OR BEEF FAJITAS
- *SPINACH AND ARTICHOKE DIP
- *SEAFOOD STUFFED MUSHROOMS
- *TERIYAKI CHICKEN KABOBS
- *SWEDISH OR TERIYAKI MEATBALLS
- *BAKED BRIE WITH PINE NUTS
- *VEGETABLE DISPLAY WITH DIP
 - *SALAMI CORONETS
 - *DEVILED EGGS
 - *ASSORTED CANAPES
 - *TORTILLA PINWHEELS
- *ASPARAGUS SPEARS WRAPPED IN HAM
- *TOMATO PESTO BRUSCHETTA
- *CHILI CON QUESO, SALSA AND GUACOMOLE
WITH TRI COLOR TORTILLA CHIPS
- *GOURMET FRUIT PLATTER
- *IMPORTED AND EXPORTED CHEESE DISPLAY WITH
CRACKERS



Gardenia Package



PRICING

\$48.50 PER PERSON

INCLUSIVE OF TAX
AND SERVICE
CHARGE

MINIMUM OF
80 PEOPLE

WEDDING PACKAGE INCLUDES

GOURMET FRUIT PLATTER WITH
STRAWBERRIES DIPPED IN CHOCOLATE AND
BANANAS ROLLED IN YOGURT AND COCONUT
CHAMPAGNE TOAST
CAKE CUTTING
GOURMET BEVERAGE STATION
CUSTOM DÉCOR PACKAGE
SUITE FOR BRIDE AND GROOM
BREAKFAST FOR BRIDE AND GROOM
REDUCED SUITE RATES FOR YOUR OUT OF TOWN
GUESTS
ALL TAXES AND GRATUITIES



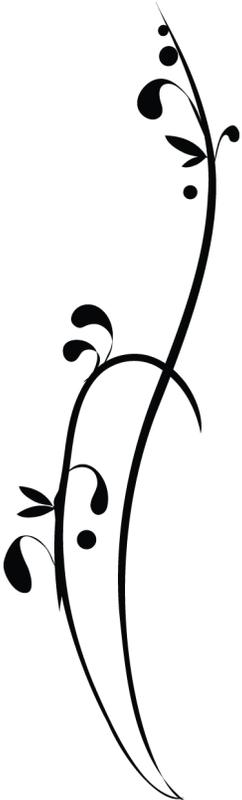
PLATED DINNER

CHOICE OF 2 ENTREES

ORANGE ROUGHY WITH CITRUS SALSA
CHICKEN PARMESAN
LONDON BROIL TERIYAKI
CHICKEN MARSALA

DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY
VINAIGRETTE DRESSING OR CAESAR SALAD
CHOICE OF RICE PILAF OR NEW RED POTATOES
CHEF'S SELECTION OF VEGETABLES
GOURMET ROLL ASSORTMENT



GARDENIA BUFFET OPTIONS

ITALIAN BUFFET

CAESAR SALAD OR GARDEN SALAD
SALAMI AND PEPPER SALAD
TRIO-PASTA WITH BASIL VINAIGRETTE SALAD
TOMATO MOZZARELLA SALAD
FRESH STEAMED GARDEN VEGETABLES
RISOTTO RICE OR BUTTERED NOODLES
GOURMET ROLLS AND FOCACCIA BREAD

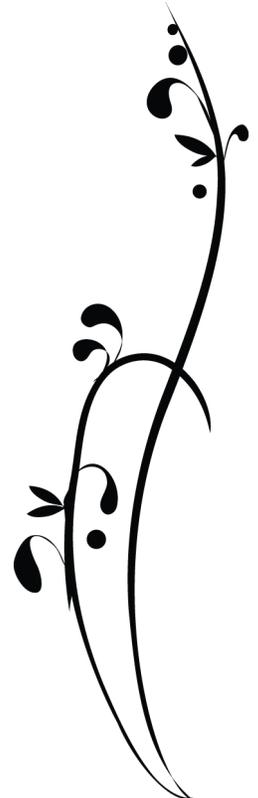
CHOICE OF 2 ENTREES

BAKED MANICOTTI
SPINACH LASAGNA
MEAT LASAGNA
CHICKEN PARMESAN
CHICKEN CACCIATORE
CHEESE TORTELLINI WITH ALFREDO SAUCE
BAY SHRIMP FETTUCINNI WITH GARLIC PESTO
SAUCE
ITALIAN SAUSAGE WITH PENNE PASTA
(ADDITIONAL ENTRÉE \$2.00 PER PERSON)



MEXICAN FIESTA BUFFET

GARDEN GREEN SALAD BAR
JICAMA CILANTRO SLAW
FRESH FRUIT SALAD
CHICKEN OR BEEF FAJITAS
MINI CHIMICHANGAS
CHICKEN AND CHEESE ENCHILADAS
CHILE CON QUESO SALSA AND GUACAMOLE
WITH TRI COLOR TORTILLA CHIPS
REFRIED BEANS
SPANISH RICE



Magnolia Package



PRICING

\$52.50 PER PERSON

INCLUSIVE OF TAX
AND SERVICE
CHARGE

MINIMUM OF
100 PEOPLE

WEDDING PACKAGE INCLUDES

FRESH FRUIT PLATTER WITH
STRAWBERRIES DIPPED IN CHOCOLATE,
BANANAS ROLLED IN YOGURT AND COCONUT
CRUDITE WITH DIPPING SAUCE
GOURMET BEVERAGE STATION
HOUSE CHAMPAGNE OR SPARKLING CIDER TOAST
CAKE CUTTING
CUSTOM ICE CARVING
CUSTOM DECORATION PACKAGE
DANCE FLOOR (BALLROOM ONLY)
SUITE FOR BRIDE AND GROOM
BREAKFAST FOR BRIDE AND GROOM
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS
ALL TAXES AND GRATUITIES



PLATED DINNER

CHOICE OF 2 ENTREES

GRILLED SALMON WITH LEMON BEURRE BLANC
CHICKEN CORDON BLEU
8 OZ. PRIME RIB W/ AU JUS
CHICKEN BOURSIN
GRILLED HALIBUT WITH CITRUS SALSA

DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY
VINAIGRETTE DRESSING OR CAESAR SALAD
CHOICE OF RICE PILAF, NEW RED POTATOES
OR TWICE BAKED POTATOES
CHEF'S SELECTION OF VEGETABLES
GOURMET ROLL ASSORTMENT



MAGNOLIA BUFFET OPTIONS

CHEF'S BUFFET

INCLUDES

GARDEN GREEN SALAD BOWL
STEAMED VEGETABLES
GOURMET ROLLS AND BUTTER

CHOICE OF 3 SALADS

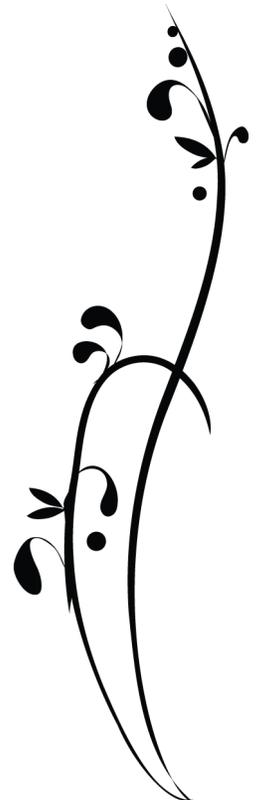
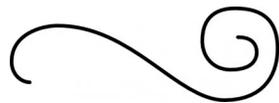
BOWTIE PASTA SALAD
CUCUMBER AND DILL SALAD
BABY CORN WITH RED PEPPERS
ARTICHOKE AND HEARTS OF PALM
AMBROSIA SALAD
TOMATO & MOZZARELLA SALAD

CHOICE OF 2 ENTREES

LONDON BROIL
CHICKEN STUFFED WITH WILD RICE
CHICKEN MARSALA
TORTILLA CRUSTED TILAPIA
ORANGE ROUGHY WITH CITRUS SALSA
SLICED ROAST BEEF WITH AU JUS
PASTA W/ BAY SHRIMP, SUN DRIED TOMATOES,
AND PESTO SAUCE
(ADDITIONAL ENTRÉE \$2.00 PER PERSON)

CHOICE OF 2 STARCHES

RICE PILAF
NEW RED POTATOES
GARLIC MASHED POTATOES
CHEESE TORTELINNI ALFREDO
TWICE BAKED POTATO



Orchid Package



PRICING

\$62.50 PER PERSON

INCLUSIVE OF TAX
AND SERVICE
CHARGE

MINIMUM OF
75 PEOPLE

WEDDING PACKAGE INCLUDES

PASSED HORS D'OEUVRES
FRESH FRUIT PLATTER WITH
STRAWBERRIES DIPPED IN CHOCOLATE AND
BANANAS ROLLED IN YOGURT AND COCONUT
CHAMPAGNE TOAST
CAKE CUTTING
GOURMET BEVERAGE STATION
DELUXE DECORATION PACKAGE
BLACK OR IVORY SEAT COVERS
DANCE FLOOR (BALLROOM ONLY)
SILVER CHARGER PLATES
CUSTOM ICE CARVING
SUITE FOR THE BRIDE AND GROOM
BREAKFAST FOR THE BRIDE AND GROOM
ALL TAXES AND GRATUITIES



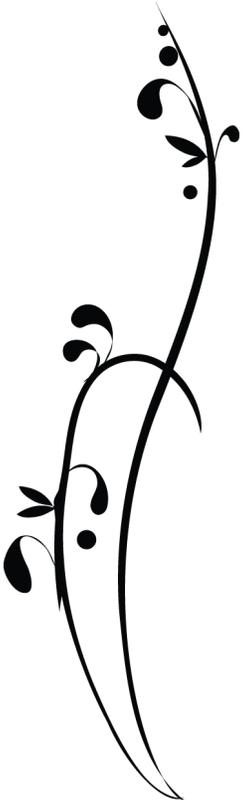
PLATED DINNER

CHOICE OF 2 ENTREES

FILET MIGNON OSCAR
SALMON EN CROUTE
SLICED TENDERLOIN WITH PERIGOURNDINE SAUCE
12 OZ. ROASTED PRIME RIB WITH AU JUS

DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY
VINAIGRETTE DRESSING OR CAESAR SALAD
CHOICE OF RICE PILAF, NEW RED POTATOES OR
TWICE BAKED POTATO
CHEF'S SELECTION OF VEGETABLES
GOURMET ROLL ASSORTMENT



ORCHID BUFFET OPTIONS

GRAND BUFFET

INCLUDES GARDEN GREEN SALAD BAR
GOURMET ROLLS AND BUTTER
STEAMED VEGETABLES

CHOICE OF 3 SALADS

PASTA PRIMAVERA SALAD
FRESH SPINACH SALAD
ARTICHOKE AND HEARTS OF PALM SALAD
CUCUMBER AND DILL SALAD
BABY CORN WITH RED PEPPERS
TOMATO AND MOZZARELLA SALAD

CHOICE OF 1 CARVING STATION

VIRGINIA HONEY GLAZED HAM
ROAST PORK TENDERLOIN
ROAST BARON OF BEEF

CHOICE OF 2 ENTREES

SLICED PRIME RIB WITH AU JUS
SALMON WITH LEMON BEURRE BLANC
GRILLED ORANGE ROUGHY WITH CITRUS SALSA
SHRIMP FETTUCINNI WITH ALFREDO SAUCE
CHICKEN CORDON BLEU
CHICKEN MARGARITA

CHOICE OF 2 STARCHES

RICE PILAF
NEW RED POTATOES
GARLIC MASHED POTATOES
POM SAVOYARDE POTATOES
CHEESE TORTELINNI ALFREDO
TWICE BAKED POTATO

