**The Plaza Wedding**

It begins the moment you make Royal Palm your choice of venue for your bridal event.

From personalized menu planning, room layout and design, fine linens and centerpieces, every detail of your event is handled expertly by the experienced staff at our Banquet Department.

With butler passed hors d’oeuvres at the cocktail hour, fabulous food & plate presentations throughout and impeccable tableside service at your reception, our professional staff will make your wedding a memorable affair you have been dreaming of.

**Cocktail Hour**

**Four Hour Reception**

**Open Bar**

**Domestic Beer**

**Host/Hostess**

**Maitre D’**

**Bridal Suite**

**Bridal Attendant**

**Champagne Toast**

**Wedding Cake**

**Direction Cards**

**Place Cards**

**The Plaza Cocktail Hour**

**Hot and Cold Hors d’oeuvres**

**Passed Butler Style**

(choice of 6)

Tomato bruschetta on garlic and herb crostini

Sliced sirloin steak wrapped w/asparagus,

Sliced Sirloin steak on garlic herb crostini (horse radish mayo),

Vegetable ratatauille (placed in phyllo cup),

Shrimp cocktail

Mini Franks in puff pastry (home made)

Homemade potato puff,

Swedish meatballs (brown sauce w/sour cream and onion),

Chicken satays (marinated in garlic & sesame oil topped w/teriyaki glaze),

Buffalo style chicken nuggets (tossed in mild hot sauce

& served w/Blue cheese)

**Deluxe Antipasto Table**

A fabulous presentation of italian meats and cheeses

Prosciutto, sopressata and pepperoni, fresh mozzarella prepared on premise with tomato, mozzarella & basil, fresh baked breads and more

**International Cheese Board**

A beautiful display of imported and domestic cheeses, served with flatbreads and assorted crackers

**Grilled Marinated Vegetables**

Grilled eggplant, zucchini, summer squash, and grilled carrots, Marinated in garlic and herb, and grilled to perfection

**Cold Salad Bar Display**

Assortment of freshly prepared seasonal salads:

Seafood salad, couscous salad, three bean salad, tomato and cucumber vinaigrette, marinated baby mushrooms, italian style pasta salad, assorted marinated olives, fresh hummus w/grilled pita

**Fresh Fruit Display**

An elegent array of sliced seasonal fruit

Professionally displayed and decorated

**Choice of a Chef Station**

**Pasta Station**

**(Choice of 1)**

Your choice of penne, farfalle or linguine

Prepared for your guests at our pasta station--Ala vodka, pomodoro, alfredo, carbonara, white or red clam Sauce

**OR**

**Carving Station**

Choose one of our professionally carved meat. Your choices will include: corned beef brisket, roast turkey, roast beef, london broil, barbeque beef brisket, or leg of lamb. Accompanied with rolls and garlic bread

**Cocktail Hour Enhancements**

(For additional fee)

**Deluxe Seafood Bar**   
Snow crab legs, little neck clams, oysters on the half shell, jumbo shrimp,  
mussels provencal and italian style seafood salad

**California Sushi Display**  
A beautiful assortment of your favorite rolls  
and maki style sushi over a mirrored display

**Oriental Wok Cooking Station**  
Chicken, beef or shrimp stir fry with oriental vegetables  
and served with crispy noodle

**Mashed Potato Bar**

The ultimate in comfort, indulgence, mashed, sweet and red skinned potatoes. Served in martini glasses with an array of toppings such as mini marshmallows, shredded cheddar, sour cream, cheese, bacon bits, scallions and gravy

**Additional Chaffing Dish Selections**  
(Choice of two)

Veal scaloppini marsala, seafood newburgh, shrimp scampi,   
fried calamari, braised short ribs, eggplant rollatini, swedish meatballs, chicken scarpariello, sweet and sour chicken

**The Plaza Reception**

**Open Bar**

At Stuart Thomas Banquet, we offer a full selection of top shelf brands of liquors for cocktails, mixed drinks, variety of wines, domestic beers, sodas and juices

**Champagne Toast**

**Choice of Appetizer or Salad**

Eggplant rollatini

Oriental chicken spring roll w/ soy scallion sauce

Penne pomodoro

Wedding soup

Cesar salad

Mixed greens with balsamic vinaigrette

Tomato and fresh mozzarella w/balsamic glaze

And Freshly Baked Dinner Rolls

**Main Course**

(You may choose 3 entrée’s)

Sliced london broil

Served with sauce aujus

Beef roulade steak

Served in burgundy sauce

8 oz Sirloin steak

Served w/Sauce au poivre

Stuffed sole

Stuffed w/crabmeat and scallops w/mornay sauce

Parmesean crusted tilapia

Served with lemon caper

Shrimp scampi

Served in garlic white wine sauce

Chicken marsala

Served in a mushroom sauce

Chicken francaise

Served in lemon white wine sauce

Chicken cordon blue

Served w/supreme Sauce

**\*\*All entrees are served with Chef’s choice of vegetables & starch\*\***

**The Plaza Tiered Wedding Cake**

**A beautifully four tiered cake decorated with your choice of delicious fillings**

**Dessert Enhancements***(For An Additional Fee)*

**Plaza Manor Viennese**  
Chefs Assortment of Cakes, Pies, Pastries,  
Assorted Cookies and Fresh Fruits

**Ice Cream Sundae Bar**

Assorted ice cream flavors with a variety of topics including chocolate, caramel, sprinkles, cherries, and whipped Cream

**Cordial Table**  
A full complement of imported cordials served in chocolate cordial cups  
baileys irish cream, liquore galliano, grand marnier,  
frangelico, kahlua sambuca, amaretto, anisette,  
crème de menthe, black berry brandy

**Chocolate Fountain**

Multi tier fountain of decadent milk chocolate accompanied by fresh fruits, pretzels, rice krispies, marshmallows & many more delicious dipping items

**LIMOUSINES**

10 Passenger (up to 3 hours)

Town Car pick up for Bride & Groom

**FLOWERS**

Bride, Maid of Honor, Groom, Best Man, Parents, Corsages and Boutonnieres for both sets of Parents, petals for flower girl, and a Toss Bouquet

## OR 10 Table Centerpieces

**MUSIC**

D.J. & M.C. Team

Light Show

Custom Music Selection

**PHOTOGRAPHY**

8 X 10 Wedding Album

1 11x14 and 2 8x10 Portraits

One Wing Folio with 8x10’s

Two 4x5’s for the Parents of the Bride & Groom

# 75 Thank You Cards

Proofs Provided on CD

*Up to 75 Guests - $9995.00*

*Up to 100 Guests - $12995.00*

*Additional Guests - $90 per person*

***\*INCLUDES administration charge and Sales Tax\****

*\*Additional Charge for Saturday Evening\**