

# *Eat, Drink & Be Married Package*

## *45 Minute Welcome Reception*

Display of Domestic Artisanal Cheeses ~ Fresh Seasonal Fruit ~ Assorted Crackers

## *Welcome Reception Hors D'Oeuvres Enhancements ~ Select Two*

Antipasto Skewers ~ Fresh Tomato Bruschetta ~ Miniature Pimento BLT  
Stuffed Mushroom Caps with Cheese and Italian Sausage ~ Southern Style Meatballs



## *Choice of Dinner Format*

Plated Dinner Selection ~ Themed Dinner Buffet ~ Heavy Hors D'Oeuvres Stations

## *Signature Non-Alcoholic Cocktail ~ Select One*

Arnold Palmer ~ Raspberry Lemonade ~ Strawberry Iced Tea



## *Cake Cutting Service*

Cake Plates and Forks

## *Included Services & Amenities*

Consultation with On-Site Certified Wedding Specialist

Personalized Complimentary Menu Tasting

Complimentary 4 Hour use of the Grande Ballroom

Tables & Chairs with Floor-Length White Table Linen and Cloth Napkins

Flatware, Glassware, and Tableware

Gift Table and Cake Table

Hurricane Vase Centerpieces with Floating Candles

Parquet Wooden Dance Floor

Complimentary Bar Setup and Bartender for client's choice of Hosted  
or Cash Bar

Upgraded Complimentary 1 Night Stay in Junior Suite for Wedding Couple  
with Breakfast and Late Checkout

Discounted Room Rates for Guests

## *Plated Dinner Selections*

### **Entrée Selections ~ Select Two**

Pan Seared Salmon 8 oz with  
Lemon Beurre Blanc Sauce

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Grilled Mahi Mahi 8 oz with  
Pineapple Mango Relish

~

Classic Chicken Marsala with  
Marsala Wine and Mushroom Reduction

~

Grilled Monterrey Chicken with BBQ Sauce, Pepper Jack  
Cheese, and Crumbled Bacon

~

Top Grilled Sirloin 6 oz

### **Salad Selections ~ Select One**

Mixed Field Greens Salad

~

Caesar Salad

### **Accompaniment Selections ~ Select One**

Roasted New Potatoes

~

Garlic Mashed Potatoes

~

Wild Rice Pilaf

~

Macaroni & Cheese

All plated Entrées include Seasonal Vegetables, Rolls &  
Butter, Coffee Service, and Unsweetened Ice Tea

## *Themed Dinner Buffets*

### **Southern Classics**

Biscuits or Jalapeño Corn Bread

Braised Collard Greens

Green Lima Beans

Red Rice

Macaroni & Cheese

Southern Fried Chicken

Fried Tilapia

### **Lowcountry**

Dinner Rolls & Butter

Traditional She Crab Soup

Mixed Greens or Caesar Salad

Haricot Verts

Carrot Soufflé

Smoked Cheddar Grits

Bourbon Glazed Salmon

Blackened Chicken

### **Tuscan**

Dinner Rolls & Butter

Minestrone Soup

Mixed Greens or Caesar Salad

Roasted Vegetables

Rustic Oven Roasted Potatoes

Shrimp Scampi over Angel Hair Pasta

Chicken Marsala

## *Heavy Hors D'Oeuvres Stations*

### **Chef Attended Carving Station ~ Select One**

Barbecue Pork Loin, Wet or Dry Rubbed

~

Bourbon Glazed Ham

~

Top Round of Beef Au Jus

### **Action Station Selections ~ Select One**

Shrimp & Grits

~

Italian Pasta Station

~

Deluxe Mashed Potato Bar

~

Gourmet Macaroni & Cheese Bar

### **Accompaniment Displays ~ Select One**

Antipasto Skewers

~

Fresh Tomato Bruschetta

~

Miniature Pimento Cheese BLT

~

Stuffed Mushroom Caps with Cheese and Italian Sausage

~

Southern Style Meatballs

