



## 2018 Inclusive Wedding Package

### Package Offered :

Jan 2<sup>nd</sup> -April 2018 & November- December 30<sup>th</sup> of 2018  
(Excludes New Year's Eve )

### Amenities Include:

5 Hour Reception, 5 Hour Premium Brand Open Bar  
Ivory Linen, Choice of Color Napkin, Centerpieces, Bridal Suite & Grooms Room,

A Complete 4 Hour Entertainment Package for your Ballroom Reception from

*Elite Entertainment DJ Company*

&

A Photography Package designed to capture the intimate moments of your special day from

*Elite Digital Images*

### Inclusive Package Pricing:

100 Guarantee on Fridays & Sundays & 125 Guarantee on Saturdays

\$148.00 per person inclusive

(18% Gratuity & tax included)

\*November 2nd, 3rd, 9th & 10th of 2018\*: \$158.00 per person inclusive

Ceremony Pricing: \$5.00 Per Person + Tax & 18% Gratuity

If over 150 Guests Flat Fee of \$750.00 + Tax & 18% Gratuity

### Deposit Schedule:

Day of Contract: \$2,500.00 Deposit Due

1 Year Prior to Wedding: \$2,000.00 Deposit Due

6 Months Prior to Wedding: \$2,000.00 Deposit










# Off-Season Menu



## Cocktail Hour

### Chef's 10 Butler Style Hors d'oeuvres

*Chef's Gourmet Specialties, Butler Passed with White Glove Service*

Shrimp Duo (Shrimp Cocktail & Coconut Shrimp with a Raspberry Mango Salsa)  Scallops Wrapped in Bacon  
Chicken Parm Lollipop  Maryland Crab Cakes  Buffalo Chicken Spring Rolls  Chicken & Chorizo Tortilla Cups  
Sweet Potato Squares  Lobster Sacchettini  Franks in Pastry  Mini Grilled Cheese with Apple & Brie

### Gourmet Station

An Artistically Presented Lavish Display of Fresh Seasonal Fruits, Berries and Market Fresh Vegetables  
Elegantly Garnished Domestic and Imported Cheese Presentation, Our Signature Cheese Fondue and Warm Crab Dip  
Served with Warm Soft Pretzel Nuggets, Roasted Pepper Hummus & Homemade Yucca Chips,  
Seasoned Tomato Bruschetta with Toast Points and Melon & Prosciutto Skewers

### Four Hot Specialty Dishes:

Entrees Freshly Prepared by our Executive Chef

Fried Calamari  Seafood Crepe's  Eggplant Rollatini  Choice of Oriental Stir Fry or a Pasta

### Deluxe Attended Station:

Choose One of The Following

#### 1. Mediterranean Station

Penne a la Vodka & Bow Tie Pasta with Fresh Tomato, Olive Oil, and Wine Sauce  
Cherry Peppers Stuffed with Salami & Imported Provolone, Finger Peppers Stuffed with Parm Prosciutto & Provolone,  
Warm Bread Sticks, Roasted Red Peppers, Stuffed Olives & Imported Italian Meats (Capicola, Salami, & Soppressata)

#### 2. The Asian Wok Station

Our Chef's own Teriyaki Glazed Chicken, Enhanced with Vegetable Stir Fry and Steamed White Rice  
California Rolls and Spicy Tuna Sushi, Vegetable Spring Rolls & Shrimp Shumai

#### 3. Carving Station (Choose One of the Following:)



Slow-Roasted Breast of Turkey: Served with Homemade Cornbread Stuffing, Gravy and Cranberry Sauce

Glazed Bone-IN Ham: Served with Apple Sauce, Mustards and Brioche Bread

N.Y. Style Corned Beef: Served with Braised Cabbage, Mustards and Rye Bread

#### 4. Slider & Mac & Cheese Bar

Mini Hamburger Sliders & Cheeseburger Sliders

Accompanied with Plain Mac & Cheese  Lobster Mac & Cheese  Buffalo Chicken Mac & Cheese  
Lettuce, Tomato, Onion, Pickles, & Condiments

# Reception Dinner

Wine Service Throughout Dinner  Champagne Toast

## Salitizer Options:

Please Select One of The Following

### *Italian Salitizer:*

Fresh Mozzarella and Tomato Tower over Baby Boston Lettuce  
Garnished with Imported Salami and Proscuitto,  
Kalamata Olives, Roast Red Pepper, Artichoke Heart, and Drizzled with Balsamic Glaze



### *Shrimp Salitizer:*

Grilled Seasoned Shrimp, Mandarin Oranges, and Candied Walnuts, Served over Baby Spinach and Spring Mix Lettuce  
Tossed in a Roasted Shallot Vinaigrette Dressing



### *Vegetarian Salitizer:*

Seared Portobello Mushroom Cap, Sun-dried Tomatoes, Pignoli Nuts, and Blue Cheese  
Served over Green Leaf Lettuce and Baby Arugula Tossed in a Champagne Vinaigrette

---

## Entrees Selections:

Choice of Two, Offered Tableside  Additional Portions Served French Style

\*All Entrees Served with Chef's Selection of Fresh Vegetables & Your Choice of Rice Pilaf, Duchess, or Roasted New Potatoes\*

\*Our Chef is able to Address any Vegetarian or Special Dietary Needs

*Champagne Chicken:* Chicken Breast Medallions in a Champagne Sauce  
with Shiitake Mushrooms & Roasted Red Peppers

*Chicken Isabella:* Boneless Breast of Chicken, Topped with Sautéed Fresh Spinach,  
Roasted Red Pepper, and Fresh Mozzarella, Served with a Brandy Demi-glaze

*Boneless Breast of Capon:* Petite Breast with Chef's Special Homemade Cornbread Stuffing

*Yellowtail Flounder:* Stuffed with Lump Crabmeat and Served with Lemon Beurre Blanc

*Norwegian Salmon:* Almond Encrusted and Served Over a Sherri Wine Reduction

*Prime Rib au Jus:* Slow-Roasted and Served with Savory Pan Juices

## Dessert

Miniature Ice Cream Cones

Custom Tiered Wedding Cake Served with Chocolate Covered Strawberry & Pastry

Coffee, Tea & Decaf, Espresso and After Dinner Cordial Cart