

WEDDING PACKAGE: FAIRY TALE



Please Note:

- All breakfast meal periods are based upon 1-hour of service.
- All lunch and reception meal periods are based upon 1.5-hours of service.
- All dinner meal periods are based upon 2-hours of service.
- Additional charges are applied for buffets, breaks, and receptions over the designated time periods.
- \$150 fee applied to parties with fewer than 25 people

\$35 per person

For your special occasion, our Executive Chef and Director of Food and Beverage have created wedding reception packages in which each succeeding course complements each other. Our packages not only make your planning easier, but they also help your wedding planner include all the important touches that make your occasion a day to remember

Your Fairy Tale Wedding package includes the following:

- Chef's choice of butler-passed and stationed hors d'oeuvres for up to one hour
- Upon arrival, your guests will enjoy a fully hosted beer and wine bar up to one hour
- Your selection of one starter and one dinner entrée
- A champagne toast celebration
- Cake Cutting & Serving
- White tablecloths

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Hors D'oeuvres

BUTLER PASSED HORS D'OUEVRES (CHOOSE 3):

- Spicy Chicken Satay – Spiced Chicken Skewers with a Spicy
- Spanakopita – Handmade Phyllo Pastries Filled with Fresh Spinach and Feta Cheese
- Melon and Prosciutto – Shaved-prosciutto-wrapped Melon
- Pesto Shrimp Skewer – Marinated Pesto Shrimp Skewers and Tomato-Olive Tapenade
- Smoked Salmon Canapés – House-smoked Salmon Mousse Served on Fresh Endive Leaves
- California Rolls – Vegetable Sushi Rolls with Wasabi and Soy Sauce

FEATURED HORS D'OUEVRES STATIONS (CHOOSE 2):

- Domestic and Imported Cheese Presentation – Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Herbal Crackers
- Fresh Fruit Presentation – Selection of Seasonal Sliced Fruit and Fresh Berries
- Antipasto Platter – Assortment of Salami, Provolone, Dry Salami, Grilled Vegetables, Fresh Mozzarella Cheese, Marinated Artichoke Hearts, and Mixed Olives
- Vegetable Crudities – Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

Fairy Tale Dinner Buffet

SALADS/STARTERS (CHOOSE 1):

- House Mixed Green Salad
- Tortilla Soup

POULTRY:

- Grilled Breast of Chicken – Roasted Pepper and Cilantro Alfredo Sauce with Asparagus Risotto with Seasonal Vegetables
- Breast of Chicken – Hatch Green Chile topped with Jack & Cheddar Cheese

SEAFOOD:

- Salmon Filet – Pan Seared Salmon Fillet with a Citrus Tarragon-Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

BEEF:

- Roasted Prime – Rib Herb Crusted, Au Jus and Creamy Horseradish
- Filet Mignon – With King Oyster Madeira Sauce, Fennel Roasted Fingerling Potatoes and Seasonal Vegetables

DINNER MEDLEY:

- Duet of Petite Filet Mignon and Red Snapper – Served on Sautéed Spinach, Caramelized Shallots, Thyme Butter, Yellow Tomato-Garlic Sauce, Potatoes Au Gratin and Seasonal Vegetables