

WEDDING PACKAGE: PLATINUM



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

\$80 per person

For this special occasion our Executive Chef and Director of Food and Beverage have created unique and complete wedding reception packages. These wedding packages have not only been designed for each succeeding course to complement each other but to also assist the wedding planner recognize all the important touches that will ensure this memorable occasion.

Your Platinum Wedding package includes the following:

- Upon arrival, your guests will be offered butler passed wines and non-alcohol beverages for up to one hour plus a fully hosted Beer and Wine bar.
- Butler passed and stationed hors' d'oeuvres will be offered up to one hour
- Your selection of one signature appetizer, starter and dinner entrée
- A champagne toast celebration
- An outstanding selection of wines to complement your dinner
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception color theme
- Your beautifully appointed room will also include mirrored centerpieces with votive candles, a dance floor and our Platinum Package of audio visual to include podium, two wireless microphones plus stages for the entertainment and head table if required.

Our KayTahRing wedding planner will also assist you with our recommendations for florists, entertainment, lighting, audio-visual upgrades and lodging arrangements.

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Hors D'oeuvres

BUTLER PASSED HORS D'OEUVRES (CHOOSE 3):

- Smoked Salmon Canapes – House Smoked Salmon Mousse served on Fresh Endive Leaves
- Spicy Peanut Chicken Satay – Chicken Breast on Skewer with Spicy Thai Peanut Sauce
- Pan Seared Scallops – Sea Scallops wrapped in Smoked Bacon
- Petite Beef Wellington – Bite Size Pastry Wrapped Beef Tenderloin with Mushroom Duxelles and Béarnaise Dipping Sauce
- California Rolls – Vegetable Sushi Rolls with Wasabi and Soy Sauce
- Coconut Shrimp – With Sweet Thai Chili Sauce

FEATURED HORS D'OEUVRES STATIONS (CHOOSE 2):

- Domestic and Imported Cheese Presentation – Assortment of aged Cheeses from around the World with Sliced Breads and Assorted Crackers
- Smoked Salmon Lox – Whole Side of Smoked Salmon served with Whipped Cream Cheese, Bermuda Onions, Capers and Sliced Mini Bagels
- Brie en Croute – Wheel of Brie Baked in a Flaky Puff Pastry with Assorted Crackers and Sliced Bread
- Mediterranean Antipasto Platter – Fresh Roasted Vegetables with BasilPesto, Dry Salami, Prosciutto Ham, and Imported Sliced Cheeses

Appetizers

PLATINUM APPETIZERS (CHOOSE 1):

- Pan Seared Sea Scallops – Jumbo Scallops over Roasted Seasonal Vegetables with Wild Mushrooms Cream and a Pesto Vinaigrette
- Wild Mushroom Strudel – Sautéed Wild Mushrooms, Spinach and Herbed Goat Cheese, with a Roasted Red Pepper Coulis
- Thai Tiger Prawns – Broiled Tiger Prawns on Sesame Sticky Rice with Sautéed Greens and Coconut Curry Sauce
- Ravioli Florentine – Spinach and Cheese Stuffed Raviolis with a Tomato, Capers and Basil Salad

Dinner Starters

PLATINUM DINNER STARTERS (CHOOSE 1):

- Bibb Lettuce with Asparagus – Roasted Peppers, Orange Segments and Walnut Vinaigrette
- Mixed Greens Salad – Baby Greens Lettuce with Tomato, English Cucumber and Champagne Mustard Vinaigrette
- Northwest Seafood Chowder or Roasted Corn and Crab Bisque
- Traditional Greek Salad – Classic Greek Vegetables and Feta Cheese, Olives with a Lemon-Parsley Vinaigrette
- Tossed Caesar Salad – With Focaccia Croutons, Parmesan Cheese and Caesar Dressing

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Entrées (Choose 1)

Our Platinum entrées include Chef's selected accompaniments of artisan bread, Columbian regular and decaffeinated coffee, hot tea, milk and iced tea (upon request).

PORK & LAMB:

- **Sage Karabuto Pork Chops** – Grilled Marinated Pork Chops with Sun Dried Cherry Reduction, Corn Cakes and Seasonal Vegetables
- **Rack of Lamb** – Stone Ground Mustard encrusted New Zealand Lamb with a Rosemary-Demi Glace, Roasted Fingerling Potatoes and Seasonal Vegetables

DINNER MEDLEYS:

- **Tournedos and Prawns** – Beef Tournedos with a Wild Mushroom Demi Glace and Jumbo Prawns, Garlic Mashed Potatoes and Seasonal Vegetables
- **Tournedos and Salmon Fillet** – Beef tournedos with Wild Mushroom Demi and Salmon Fillet with Citrus Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

POULTRY:

- **Roasted Cornish Game Hen** – Stuffed with Wild Rice, Dried Pears, and Pine Nuts with a Port Wine and Red Currants Sauce and Seasonal Vegetables
- **Chicken Oscar** – Grilled Chicken Breast, topped with Crab Meat, Asparagus Spears, Béarnaise Sauce, Rice Pilaf and Seasonal Vegetables

SEAFOOD:

- **Grilled Alaskan Halibut** – With Roasted Tomato Confit and Yellow Pepper Coulis with Orzo, Kalamata Olive Pesto and Seasonal Vegetables
- **Grilled Salmon Fillet** – Grilled Salmon Fillet with a Citrus Tarragon-Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

BEEF:

- **Filet Mignon** – With King Oyster Madeira Sauce with Fennel Roasted Fingerling Potatoes and Seasonal Vegetables
- **Bone in Rib Eye Steak** – Char Grilled bone-in Rib Eye Steak with Au Jus, Horseradish Cream, Garlic Roasted Baby Red Potatoes and Seasonal Vegetables