

WEDDING PACKAGE: RUBY



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

\$60 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 Ruby Wedding package includes the following:

- Upon arrival, your guests will be offered butler passed wines and non-alcohol beverages for up to one hour
- Butler passed hors d'oeuvres will be offered up to one hour
- Your selection of one appetizer, starter and dinner entrée
- A champagne toast celebration
- Selection of wines to complement your dinner
- Cake Cutting & Serving
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception.
- Your beautifully appointed room will also include mirrored centerpieces with votive candles, and a dance floor.

Our event planner will also assist you with our recommendations for florists, entertainment, lighting, and audio-visual.

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Hors D'oeuvres

BUTLER PASSED HORS D'OUEVRES (CHOOSE 3):

- Chicken Satay – With a Spicy Peanut Sauce
- Hawaiian Beef Teriyaki Skewers – With a Pineapple Teriyaki Sauce
- Artichokes Stuffed with Crab Meat
- Asparagus Wrapped with Pepper Beef
- Buffalo Mozzarella and Tomato Basil Skewers
- Smoked Salmon Roulades – With Dill Cream Cheese and Capers
- Coconut Shrimp – Sweet Thai Chili Sauce

Appetizers

RUBY APPETIZERS (CHOOSE 1):

- New Zealand Lamb Chop – With Au Gratin Potatoes Dijon Demi-Glace
- Wild Mushroom Strudel – Sautéed Wild Mushrooms, Spinach, Herbed Goat Cheese and Roasted Red Pepper Coulis
- Seafood Crepes – French Style Thin Crepe Filled with Scallops, Shrimp, Spinach and Herbs with a Lobster-branding Cream Sauce
- Ravioli Florentine – Spinach and Cheese Stuffed Raviolis with a Tomato, Caper and Basil Salad

Dinner Starters

RUBY DINNER STARTERS (CHOOSE 1):

- Northwest Seafood Chowder
- Roasted Corn and Crab Bisque
- Spring Pea with Pepperoni Crisp
- Mixed Greens Salad – Seasonal Lettuce with Cucumbers, Tomatoes and Champagne Mustard Vinaigrette
- Asian Greens and Almond Salad – Napa Cabbage, Carrots, Snow Peas, Mandarin Oranges, Toasted Almonds and Sesame Ginger Vinaigrette
- Bibb Lettuce with Asparagus – Roasted Peppers, Orange Segments and Walnut Vinaigrette
- Caesar Salad – Crisp Romaine Lettuce with Focaccia Croutons, Parmesan Cheese and a Creamy Caesar Dressing

Entrées (Choose 1)

Our Ruby Wedding package dinners include Chef's selected accompaniments of artisan bread, Colombian regular and decaffeinated coffee, hot tea, milk and iced tea (upon request).

PORK & LAMB:

- Herb Marinated Lamb Chops – Topped with Porcini Mushrooms, Jus Le, Garlic Mashed Potatoes and Seasonal Vegetables
- Sage Karabuto Pork Chop – Grilled Marinated Pork Chop with Sun Dried Cherry Reduction, Corn Cakes and Seasonal Vegetables

DINNER MEDLEYS:

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

POULTRY:

- Grilled Breast of Chicken – Roasted Pepper and Cilantro Alfredo Sauce with Asparagus Risotto with Seasonal Vegetables
- Grilled Stuffed Breast of Chicken – Stuffed with Goat Cheese, Wild Mushrooms and Spinach with Corn Veloute and Kansas Medley Rice Pilaf

SEAFOOD:

- Halibut and Crab – Baked Herbed Halibut Fillet with Crab Meat, Spinach, Tarragon Cream Sauce, Seasonal Vegetables and Orzo with Kalamata Olive Pesto
- Salmon Filet – Pan Seared Salmon Fillet with a Citrus Tarragon-Beurre Blanc, Wild Rice Pilaf and Seasonal Vegetables

BEEF:

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