

WEDDING PACKAGE: SPARKLING



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

\$70 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 Sparkling Wedding package includes the following:

- Upon arrival, your guests will enjoy a fully hosted beer and wine bar up to one hour.
- Butler-passed and stationed hors d'oeuvres for up to one hour
- Your selection of La Fonda Del Bosque signature entrees to complement your Buffet
- A champagne toast celebration
- Our quality selection of Chardonnay and Cab-Merlot wines to complement your dinner buffet.
- Cake Cutting & Serving
- Choice of complimentary white or color-coordinated tablecloth overlays to enhance your reception color theme
- Your beautifully appointed room will include mirrored centerpieces with votive candles and flowers, a dance floor, and our Sparkling Package of audio-visuals, which includes a podium, two microphones, stages for entertainment and a head table, if required.

Your Sparkling wedding planner can also recommend florists, entertainment, ice carvings, lighting and audio-visual upgrades, plus parking and lodging arrangements.

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Hors D'oeuvres

BUTLER PASSED HORS D'OEUVRES (CHOOSE 3):

- Spicy Chicken Satay – Spiced Chicken Skewers with a Spicy Thai Peanut Sauce
- 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'OEUVRES STATION (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

Sparkling Dinner Buffet

30 person minimum

Our Sparkling Dinner Buffet includes Chef's selected accompaniments of artisan breads, Colombian regular and decaffeinated coffee, hot tea assortment, milk and iced tea (upon request).

SALADS/STARTERS (CHOOSE 3):

- Fresh Seasonal Fruit Platter with Fresh Berries
- Northwest Seafood Chowder
- Roma Tomato and Cucumber Salad
- Wild Mushroom Salad
- House Mixed Green Salad

- Tuscany Bean Soup
- Artichoke and Mushroom Salad
- Pesto Orzo and Shrimp Salad
- Imported and Domestic Cheese Platter
- Red Potato Salad
- Fresh Mozzarella and Tomato Salad
- Caesar Salad

ENTRÉES (CHOOSE 2):

For a third buffet entree choice, add \$5.25 per person.

- Grilled Porcini Chicken with Marsala Wine Sauce
- Grilled Salmon Fillets with Glazed Chipotle Onions and a Pinot Noir Beurre Blanc
- Maple and Sage Roasted Pork Loin with a Sun-Dried Cherry Sauce
- London Broil With A Wild Mushroom Sauce
- Grilled Halibut Fillet with Fruit Salsa
- Teriyaki Flank Steak with a Pineapple-Teriyaki Sauce

ACCOMPANIMENTS (CHOOSE 2):

- Fresh Seasonal Vegetables
- Roasted Red Potatoes
- Kansas Style Wild Rice Medley
- Pesto Orzo
- Warm Couscous Pilaf
- Potatoes Au Gratin
- Roasted-Garlic Whipped Potatoes
- Saffron Risotto
- Potatoes Au Gratin

ADDITIONAL BUFFET ENHANCEMENTS WITH CARVING ATTENDANT:

- Carved London Broil \$6.50 per person
- Carved Turkey Breast \$4.50 per person
- Carved Roast Sirloin \$6.50 per person
- Carved Pitt Ham \$4.50 per person
- Carved Prime Rib \$10.50 per person
- Carved Rack of Lamb \$7.75 per person