Silver Package

COMPLIMENTARY CHAMPAGNE TOAST FOR HEAD TABLE

COMPLIMENTARY CAKE CUTTING SERVICE

CUSTOMIZED BALLROOM SET-UP:

White or Ivory Polyester Linens and White or Ivory Napkins, Hurricane Globe with a White Pillar Candle on a Round Mirror as your Centerpiece, Complimentary Dance Floor

ONE COMPLIMENTARY GUEST ROOM FOR BRIDE & GROOM

DISCOUNTED SLEEPING ROOM RATES AVAILABLE

Prices Listed Below Are Inclusive of Tax and Gratuity



CHOICE OF ONE ENTREE

PECAN CRUSTED CHICKEN BREAST

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast
with Serrano Cream Sauce
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$40 PER PERSON

CHICKEN PICCATA

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Chicken Piccata
Accompanied With Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls
and Sweet Cream Butter
Freshly Brewed Iced Tea

\$40 PER PERSON

Gold Package

COMPLIMENTARY CHAMPAGNE TOAST FOR HEAD TABLE

COMPLIMENTARY CAKE CUTTING SERVICE

CUSTOMIZED BALLROOM SET-UP:

White or Champagne Floor Length Linens and White or Ivory Napkins, Satin Self-Tie Chair Covers, Available in a Variety of Colors Hurricane Globe with a White Pillar Candle on a Round Mirror as your Centerpiece, Complimentary Dance Floor

PUNCH AND COFFEE STATION

ONE COMPLIMENTARY DELUXE GUEST ROOM AND
COMPLIMENTARY PARKING FOR
BRIDE AND GROOM

DISCOUNTED SLEEPING ROOM RATES AVAILABLE

CHOICE OF ONE OF THE FOLLOWING ENTREES:

Prices Listed Below Are Inclusive of Tax and Gratuity

Gold Package Entrees

CHOICE OF ONE ENTREE

PECAN CRUSTED CHICKEN BREAST

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast
with Serrano Cream Sauce
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$45 PER PERSON

CHICKEN ROULADE

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Chicken Roulade Florentine Spinach, Mushrooms
and Parmesan with Roasted Garlic Cream
Angel Hair Pasta with Garlic Oil
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$45 PER PERSON

GRILLED ATLANTIC SALMON

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Grilled Atlantic Salmon
with Lemon Dill Caper Cream
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$45 PER PERSON

CHICKEN PICCATA

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Chicken Piccata
Accompanied With Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls
and Sweet Cream Butter
Freshly Brewed Iced Tea

\$45 PER PERSON

SLICED TENDERLOIN

Mixed Green Salad With Your Choice Of Ranch or Vinaigrette Dressing
Sliced Tenderloin with Bordelaise Sauce
Roasted New Potatoes, Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$50 PER PERSON

Platinum Package

COMPLIMENTARY CHAMPAGNE TOAST FOR HEAD TABLE

COMPLIMENTARY CAKE CUTTING SERVICE

CUSTOMIZED BALLROOM SET-UP:

Specialty Table Linens, Chair Covers with Your Choice of Sash
Personalized Up-Lighting Throughout the Ballroom
Hurricane Globe with a White Pillar Candle on a
Round Mirror as Your Centerpiece
Complimentary Dance Floor

PUNCH AND COFFEE STATION

DOMESTIC CHEESE TRAY

ONE BUTLER PASSED HORS D'OEUVRE (30 MINUTE ARRIVAL RECEPTION)

COMPLIMENTARY GUEST ROOM ON EXECUTIVE LEVEL WITH SPARKLING JUICE AND CHOCOLATE COVERED STRAWBERRIES, BREAKFAST FOR TWO AND COMPLIMENTARY PARKING FOR BRIDE AND GROOM

DISCOUNTED SLEEPING ROOM RATES AVAILABLE

CHOICE OF ONE OF THE FOLLOWING ENTREES:

Prices Listed Below Are Inclusive of Tax and Gratuity

Platinum Package Entrees

CHOICE OF ONE ENTREE

PECAN CRUSTED CHICKEN BREAST

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Pecan Crusted Chicken Breast
with Serrano Cream Sauce
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$50 PER PERSON

GRILLED ATLANTIC SALMON

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Grilled Atlantic Salmon
with Lemon Dill Caper Cream
Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$50 PER PERSON

CHICKEN PICCATA

CHICKEN ROULADE

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Chicken Roulade Florentine Spinach,
Mushrooms and Parmesan
with Roasted Garlic Cream
Angel Hair Pasta with Garlic Oil
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$50 PER PERSON

Mixed Green Salad
With Your Choice Of
Ranch or Vinaigrette Dressing
Chicken Piccata
With Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls
and Sweet Cream Butter

\$50 PER PERSON

Freshly Brewed Iced Tea

SLICED TENDERLOIN

Mixed Green Salad
With Your Choice Of
Ranch or Vinaigrette Dressing
Sliced Tenderloin
with Bordelaise Sauce
Roasted New Potatoes
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$55 PER PERSON

BEEF TENDERLOIN MEDALLIONS AND GRILLED SCAMPI

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Beef Tenderloin Medallions with Mushroom Demi-Glaze,
Grilled Shrimp Scampi, Loaded Mashed Potatoes
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$60 PER PERSON

BEEF TENDERLOIN MEDALLIONS AND CHICKEN ROULADE

Mixed Green Salad With Your Choice Of
Ranch or Vinaigrette Dressing
Beef Tenderloin Medallions with Mushroom Demi-Glaze,
Chicken Roulade Florentine with Roasted Garlic Cream Sauce,
Mashed Potatoes,Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Freshly Brewed Iced Tea

\$60 PER PERSON

Platinum Package Hors D' Yeuvres Selections

HOT HORS D'OEUVRES

CHICKEN DIABLO

JALAPENO POPPERS

BUFFALO WINGS

CHICKEN TENDERS

WITH DIPPING SAUCE

CHICKEN QUESADILLAS
WITH PICO DE GALLO

GREEK FLAT BREAD

(SPINACH, SUNDRIED TOMATO, MUSHROOM AND FETA)

MINI ISLAND CHICKEN SKEWERS

COCONUT SHRIMP
WITH MANGO CHIPOTLE SAUCE

SOUTHWEST SPRING ROLLS

WITH AVOCADO DIP

POT STICKERS

WITH SRIRACHA

SHRIMP DIABLOS

BEEF ALAMBRES

STEAK EMPANADAS

WITH CHIMICHURRI

CRAB CAKES

CHICKEN OR BEEF MINI FLAUTAS SAUSAGE STUFFED MUSHROOMS

COLD CANAPES

MINIMUM ORDER OF 25 PIECES

CAPRESE CROSTINI
CHICKEN BOTANAS
FRUIT KABOB
GULF SHRIMP SHOOTERS
CHERRY TOMATOES
WITH BOURSIN CHEESE
PROSCIUTTO WRAPPED
ASPARAGUS

MINI CAESAR SALADS
IN A PARMESAN CUP

PEPPERED BEEF TENDERLOIN

WITH HORSERADISH ON A CROSITINI

SMOKED SALMON

ON A RYE CROSTINI

Beverage Packages

HOSTED PACKAGE

PREMIUM: \$14 FIRST HOUR / \$10 EACH ADDITIONAL HOUR

- PREMIUM BRANDS
- · HOUSE WINES
- IMPORTED BEER
- DOMESTIC BEER
- · SOFT DRINKS
- BOTTLED WATERS

TEX MEX BAR: \$14 FIRST HOUR / \$8 EACH ADDITIONAL HOUR

- MARGARITAS ON THE ROCKS
- CORONA
- SHINER BOCK
- DOS XX
- SOFT DRINKS
- BOTTLED WATERS

HOSTED BAR (PRICE BY	DRINK)	CASH BAR (PRICE BY	DRINK)
PREMIUM BRAND COCKTAILS		PREMIUM BRAND COCKTAILS	\$7.00
IMPORTED BEER	\$ 4 . 7 5	IMPORTED BEER	\$5.00
DOMESTIC BEER		DOMESTIC BEER	\$ 4 . 7 5
CALIFORNIA WINES ASSORTED SOFT DRINKS		CALIFORNIA WINES	\$7.00
BOTTLED WATERS	\$ 2 . 2 5 \$ 2 . 2 5	ASSORTED SOFT DRINKS BOTTLED WATERS	\$ 2 . 7 5 \$ 2 . 7 5
BOTTLED WATERS	φ Z . Z 3	BOTTLED WATERS	\$ 2 . 7 5

WINE KEG

COPPERIDGE VARIETIES DOMESTIC \$375.00 \$24 PER BOTTLE IMPORT \$475.00

CASHIER AND BARTENDER FEES

A \$100.00 BARTENDER CHARGE AND A \$100 CASHIER CHARGE IS APPLICABLE FOR EACH CASH BAR. ONE BAR PER 100 PEOPLE SUGGESTED. A CASHIER IS REQUIRED FOR ALL CASH BARS. 8.25% SALES TAX & 22% SERVICE CHARGE APPLY TO BARTENDER & CASHIER FEES